

## **Health Regulations for Bakeries**

- Article (1): A municipal licence for the bakery shall be obtained from the concerned municipality prior to practising the activity.
- Article (2): Every person working in the bakery shall have a valid health card issued by the concerned authority and such persons shall be subject to annual medical examination, or whenever necessary, and appropriate action shall be taken in light of the results of the examination.
- Article (3): Workers shall wear the same uniform, caps and masks to cover their noses, and the salesman shall wear plastic gloves.
- Article (4): The bakery shall be constructed with fixed materials to a height not less than four metres on a suitable area and shall be located far from any sources of pollution.
- Article (5): Sufficient light shall be provided and electric shock insect trapping devices shall be fixed in suitable places away from dough and baking areas.
- Article (6): The bakery shall be provided with a water closet separate from the bakery, with the provision of liquid soap for hand-washing and tissue paper. Waste and washing water shall be discharged in a hygienic manner.
- Article (7): The bakery shall have a glass frontage with a self-shutting swing door.
- Article (8): The bakery shall be provided with a First Aid Kit and containers with removable covers for waste collection. Waste shall be disposed of regularly at sites designated by the municipality.
- Article (9): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.

Article (10): The bakery shall include the following partitions:

- a) A store for raw materials.
- b) A place for dough and baking shall be retained. It is permissible to designate a separate place for dough and another for baking in large and automatic bakeries.
- c) A hall for display and sale.

Article (11): The specifications of raw materials stores shall be as follows:

- a) The floor shall be made of non-slip tiles and the walls and ceiling shall be coated with light oil paint.
- b) Provision of wooden tables to a height not less than (30) cm from the floor level for placing flour sacks. A space between the walls and tables shall be retained.
- c) The raw materials store shall be separated from the other parts of the bakery by a swing door.
- d) Sewage pipes or inspection chambers shall not pass through the bakery.

Article (12): The dough and baking place shall be as follows:

- a) One or more stainless steel automatic kneading machines shall be located near a cold and hot potable water source.
- b) Automatic flour sieving.
- c) The floor shall be made of suitable tiles. The walls shall be covered with white ceramic tiles to a height of two metres and the uncovered parts and ceiling shall be coated with light oil paint.
- d) All ventilation openings shall be covered with wire mesh.
- e) A chimney above the oven to a height of 3 metres higher than the surrounding buildings that are within a circle of 25 metres radius. The top of the chimney shall be covered with a conical cover.
- f) A metal table covered with one piece of marble for dough cuttings and a scale for weighing prior to mechanical or manual transfer to the baking place shall be provided.
- g) Sufficient number of wooden or stainless metal tables shall be provided to place dough cuttings.

Article (13): For normal methods of baking, a bench shall be constructed in front of the oven. It shall be covered with one piece of marble on which to place the wooden dough trays and to receive ready bread from the oven. The baking place walls shall be heat resistant and a distance of one and a half metres between the oven and walls shall be retained.

- a) Metal shelves or cupboards with shelves for placing trays for raising of dough provided that they shall be of a height not less than 30 cm from the floor level.
- b) Wooden shelves to place ready bread from the oven, for aeration prior to packing.
- c) A basin for washing tools and containers used in kneading and cutting.
- d) A refrigerator for safekeeping of raw materials used in the preparation of dough and such materials shall be refrigerated.

Article (14): The display and sale hall shall be as follows:

- a) The floor shall be made of non-slip tiles and the walls and ceiling shall be coated with light oil paint.
- b) One or more air-conditioner shall be fitted according to the area of the hall.
- c) Cabinets or containers with glass fronts for placing bread ready for sale.

Article (15): Without prejudice to the previous regulations, the following shall be adhered to when making pastries and sweets: -

- a) A cabinet (cupboard) at the kneading place for safekeeping of raw materials used in making sweets and pastries.
- b) Materials liable to decay such as cream, milk and eggs shall be kept in a refrigerator.
- c) When colouring substances are used they shall be of a certain nutritional level, in authorised proportions and in conformity with the standard specifications of the Sultanate.
- d) A fixed stove for boiling milk, chocolates...etc. that shall not be fired by kerosene or coal.

- e) Pastries and sweets containing creams and eggs shall not be displayed for sale except on the date of preparation and they shall be kept in a glass sideboard.

Article (16): Places designated for customers' services shall comply with health regulations for restaurants and coffee shops.