



## *Ports Health Services*

### **Food Hygiene License Requirements**

#### **Structural**

The layout and space in food preparation areas be adequate to minimise contamination of food

The building floor, walls, roof/ceiling be constructed of hard impervious non corrodible material that can be sanitized and be kept in good state of repair

Adequately painted wall and ceiling surfaces

#### **Lighting and ventilation**

Adequate natural lighting and ventilation, at least 20% of floor area be openable shutters and windows

In areas where temperatures are high, air conditioners and fans provision

#### **Drainage**

Adequately well drained food preparation areas and satisfactory removal of waste water from premises

Areas adjacent to the premises be kept free from solid and liquid wastes

#### **Facilities**

Adequate functional food storage facilities for the specific type of articles handled in premises

Food preparation surfaces be of durable non corrosive material and preparation areas be well lit

#### **Equipment**

Adequate good quality non corrodible equipment that can be sanitised

#### **Water supply**

Adequate portable hot and cold water supply

#### **Waste disposal**

Adequate waste receptacles and satisfactory disposal methods

**Work place safety**

Provision of fire fighting equipment and notices on action in case of fires

First aid boxes provision

Exits well labelled in case of emergencies

In food preparation areas with chilling and freezing facilities, adequate personal protection equipment be provided

**Pest control**

Premises free from pest, insect vector /vermin and rodents

**Sanitary conveniences**

Cloakroom accommodation (showers and lockers) for staff if food prepared in the establishment

Separate water closets (gents and ladies) for staff and customers

Sanitary bins for ladies

Disinfectants, toiletries and hand washing facilities be provided

**Licencing of premises**

Valid food hygiene licences be provided in all food establishments