

**EHS REQUIREMENTS TO OBTAIN TRAKHEES LICENSE
FOR FOOD & HEALTH SERVICES ACTIVITIES**

Application For	<input type="checkbox"/>	New License	<input type="checkbox"/>	Additional License
	<input type="checkbox"/>	License Activity Amendment	<input type="checkbox"/>	Add Facility Location
	<input type="checkbox"/>	Change Facility Location		
License Type	<input type="checkbox"/>	Service(Professional)	<input type="checkbox"/>	Trading(Commercial)
	<input type="checkbox"/>	Industrial	<input type="checkbox"/>	Branch\Office
Location		Shop No.		Bldg. Ref. No.
Applicant Name				
Date & Time of Application				
Contacts	Tel:	Mobile	E-Mail	

Activities (Please tick mark the proposed activity/ties)	Catering Activities	<input type="checkbox"/>	5520-01 Restaurants
		<input type="checkbox"/>	5211-08 Catering Services
		<input type="checkbox"/>	5520-02 Coffee Shop
		<input type="checkbox"/>	5520-03 Cafeteria
		<input type="checkbox"/>	Others (specify)
Convenience Store & Retail Service Activities		<input type="checkbox"/>	5211-03 Grocery
		<input type="checkbox"/>	5122-01 Health Food Trading
		<input type="checkbox"/>	9309-02 Baker
		<input type="checkbox"/>	5122-15 Bread & Bakery Product Trading
		<input type="checkbox"/>	9309-20 Fruits & Vegetables Seller
		<input type="checkbox"/>	9309-19 Meat Seller
		<input type="checkbox"/>	9309-18 Fish Seller (Seafood)
		<input type="checkbox"/>	5211-02 Supermarket
		<input type="checkbox"/>	5219-03 Department Store (or Hypermarket)
		<input type="checkbox"/>	Temporary Facilities (including Kiosks & Site Canteens)
	<input type="checkbox"/>	Other Food & Health Trading (specify)	
Other Health Services Activities		<input type="checkbox"/>	9241-09 Gents Gym
		<input type="checkbox"/>	9241-13 Ladies Gym
		<input type="checkbox"/>	5122-01 Health Food Trading
		<input type="checkbox"/>	Recreational Massage & Spa
		<input type="checkbox"/>	9302-03 Beauty Salon

Environment, Health & Safety Division

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إدارة البيئة والصحة والسلامة

ص.ب. ١٧٠٠٠، دبي، الإمارات العربية المتحدة
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	<input type="checkbox"/> 9302-01 Gents' Barber Shop <input type="checkbox"/> 9302-04 Henna Saloon <input type="checkbox"/> 9302-12 Children Mobile Hairdresser <input type="checkbox"/> Others (specify)
Medical Services Activities	<input type="checkbox"/> 8512-13 Dental Clinic <input type="checkbox"/> 8512-18 Polyclinic <input type="checkbox"/> 8512-01 General Clinic <input type="checkbox"/> 8513-04 Optical Center <input type="checkbox"/> Hospital <input type="checkbox"/> 5231-15 Pharmacy <input type="checkbox"/> 5231-11 Baby Care requisites Trading <input type="checkbox"/> 5231-10 Beauty & Personal Care requisites Trading <input type="checkbox"/> 8519-04 Medical Laboratory <input type="checkbox"/> 5231-05 Medical, Surgical Articles & Requisites Trading <input type="checkbox"/> 5150-47 Medical, Surgical Equipment & Instruments trading <input type="checkbox"/> 5231-01 Drug Store <input type="checkbox"/> Others
Hotels & Resorts Activities	<input type="checkbox"/> 5510 (01-05) Hotels <input type="checkbox"/> 5510-07 Floating Hotel <input type="checkbox"/> 5510-08 Resort <input type="checkbox"/> 7010-06 Hotel Apartments Rental <input type="checkbox"/> 9249-03 Amusement Park <input type="checkbox"/> Other similar activities (specify)
Education Activities	<input type="checkbox"/> 8010-03 Primary School <input type="checkbox"/> 8022-02 Nursing School <input type="checkbox"/> 8022-03 Religious School <input type="checkbox"/> 8021-01 Secondary School <input type="checkbox"/> 8022-01 Vocational School <input type="checkbox"/> 8010-04 Intermediate School <input type="checkbox"/> 8030-04 University <input type="checkbox"/> & Others
Food or Health Manufacturing Activities	<input type="checkbox"/> Specify the Food OR Health Manufacturing Activity code as per DED

Application for Modification Permit		TRAKHEES – CED & EHS's Modification NOC/Permit shall be mandatory prior to carrying out any modification/fit-out works for all the above Establishments & any other Food and Health Establishment.	
TRAKHEES- EHS Operational Requirements	1	Activity Description	DETAILS: [As mentioned activity-specific in DED definition of activities]
	2	Objective	Information are given applicable for all Food & Health activities at: [a] service outlets, [b] trading activity and [c] manufacturing/industrial scope
	3	Requirements	<ol style="list-style-type: none"> 1. Compliance with the Dubai World Community Regulations. 2. Compliance with the UAE laws and regulations pertaining to the Activity including the regulations and requirements of Environment, Health & Safety and other relevant Authorities for some activities prior to the EHS approval as specified but not limited to: <ol style="list-style-type: none"> a) i.e.; Medicines & Para pharmaceuticals, Medical Herbs, Medical, Surgical Articles Trading – from Ministry of Health; b) i.e.; Personal care, baby requisites, Perfumes, Cosmetics, Soap & Hair Care Products - Clinic Section, Dubai Municipality (please contact DM through nmrafee@dm.gov.ae for the procedure/guidelines); c) i.e.; Health Food & All Food items – Food Control Section, Dubai Municipality; d) i.e.; Grain Products, Animal Feeds, etc.- Ministry of Environment & Waters; e) i.e.; Toys & Games – Dubai Municipality (for testing & certification) & ESMA (Conformity Certification). f) i.e.; Internet Café – Dubai Police. 3. Valid license as issued by the EZW-JAFZA Dubai. 4. The leased area has to comply with EHS requirements in space and location. 5. Layout of the facility with details on Storage (capacity, temperature, etc.), Processing Area, Machinery layout and Process Flow Chart. 6. Documented and implemented Good Manufacturing Practices [GMP], Sanitation Standard Operating Procedures [SSOP], Good Warehousing Practices [GWP], Good Hygienic Practices [GHP], Best Industry Practices, etc. 7. Applicable requirements for all Food Manufacturing, 4 and 5 Star Hotels in Dubai, during license review (a-c); and for operations (d-e): <ol style="list-style-type: none"> a. Project details, Equipment/Machinery List, Raw Materials' List & Packing Materials and Processing Method (Process Flow) &Details. b. Layout of the facility with details on Storage (capacity, temperature, etc.), Processing Area, Machinery layout and Process Flow Chart; c. Filled E-Form and ETG-4 Form as required by EHS Permits

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		d. Strong Pre-requisite Programs, HACCP Analyses, HACCP Team, Recall Plan, Labeling Procedures, Shelf-life testing, etc. HACCP Certification within the 1 st operational year;																																																																																																																																																
4	Minimum Total Internal Floor Area Requirements	<table border="1"> <thead> <tr> <th>Activity</th> <th>Total Minimum Net Area In Sq. Meter</th> <th>Total Minimum Net Area In Sq. Feet</th> <th>Kitchen size in sq.meters</th> <th>Storage In sq. meters</th> <th>Dining Area In sq.meters</th> </tr> </thead> <tbody> <tr><td>Restaurant</td><td>93</td><td>1,000</td><td>37.2 or 40%</td><td>25%</td><td></td></tr> <tr><td>Catering</td><td>65</td><td>700</td><td>46.5 or 75%</td><td>25%</td><td></td></tr> <tr><td>Cafeteria</td><td>46.5</td><td>500</td><td>18.6 or 40%</td><td>25%</td><td></td></tr> <tr><td>Coffee Shop</td><td>37.2</td><td>400</td><td>9.3 or 25%</td><td>20%</td><td></td></tr> <tr><td>Central Commissary (Group Catering)</td><td>140</td><td>1,500</td><td>105 or 75%</td><td></td><td></td></tr> <tr><td>Kiosk</td><td>5.6- 9.3</td><td>60-100</td><td></td><td>20%</td><td></td></tr> <tr><td>Department Store</td><td>650.3</td><td>7,000</td><td></td><td>130</td><td></td></tr> <tr><td>Supermarket</td><td>185.8</td><td>2,000</td><td></td><td>46.5</td><td></td></tr> <tr><td>Grocery</td><td>12</td><td>130</td><td></td><td>20%</td><td></td></tr> <tr><td>Fruit/Veg/Meat/Bakery Seller (in supermarket)</td><td>23.2</td><td>250</td><td></td><td></td><td></td></tr> <tr><td>Fruit/Veg/Meat/Bakery Seller (stand alone)</td><td>46.5</td><td>500</td><td>75%</td><td>25%</td><td></td></tr> <tr><td>Hotel Commissary</td><td>232.26</td><td>2,500</td><td>174.2 or 75%</td><td></td><td></td></tr> <tr><td>Restaurant or cafeteria with Shisha</td><td>140</td><td>1,500</td><td>46.5 or 40%</td><td>25%</td><td>93 (2 halls)</td></tr> <tr><td>Coffee shop with Shisha</td><td>140</td><td>1,500</td><td>46.5</td><td>25%</td><td>93 (1 hall)</td></tr> <tr><td>Beauty/Gents Salon</td><td>37.2</td><td>400</td><td></td><td></td><td></td></tr> <tr><td>Fitness Club/gym</td><td>139.35</td><td>1,500</td><td></td><td></td><td></td></tr> <tr><td>Massage/Spa</td><td>93</td><td>1,000</td><td></td><td></td><td></td></tr> <tr><td>Private Clinic</td><td>65</td><td>700</td><td></td><td></td><td></td></tr> <tr><td>Pharmacy</td><td>46.5</td><td>500</td><td></td><td></td><td></td></tr> <tr><td>Other Shops</td><td>46.5</td><td>500</td><td></td><td></td><td></td></tr> <tr><td>Pet Shop</td><td>93</td><td>1,000</td><td></td><td></td><td></td></tr> <tr><td>Pet Salon/Grooming</td><td>46.5</td><td>500</td><td></td><td></td><td></td></tr> <tr><td>Veterinary Clinic</td><td>69.70</td><td>750</td><td></td><td></td><td></td></tr> </tbody> </table>	Activity	Total Minimum Net Area In Sq. Meter	Total Minimum Net Area In Sq. Feet	Kitchen size in sq.meters	Storage In sq. meters	Dining Area In sq.meters	Restaurant	93	1,000	37.2 or 40%	25%		Catering	65	700	46.5 or 75%	25%		Cafeteria	46.5	500	18.6 or 40%	25%		Coffee Shop	37.2	400	9.3 or 25%	20%		Central Commissary (Group Catering)	140	1,500	105 or 75%			Kiosk	5.6- 9.3	60-100		20%		Department Store	650.3	7,000		130		Supermarket	185.8	2,000		46.5		Grocery	12	130		20%		Fruit/Veg/Meat/Bakery Seller (in supermarket)	23.2	250				Fruit/Veg/Meat/Bakery Seller (stand alone)	46.5	500	75%	25%		Hotel Commissary	232.26	2,500	174.2 or 75%			Restaurant or cafeteria with Shisha	140	1,500	46.5 or 40%	25%	93 (2 halls)	Coffee shop with Shisha	140	1,500	46.5	25%	93 (1 hall)	Beauty/Gents Salon	37.2	400				Fitness Club/gym	139.35	1,500				Massage/Spa	93	1,000				Private Clinic	65	700				Pharmacy	46.5	500				Other Shops	46.5	500				Pet Shop	93	1,000				Pet Salon/Grooming	46.5	500				Veterinary Clinic	69.70	750			
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5	Non-Permissible Activities	<p>Non-permissible activities shall include but shall not be limited to the following:</p> <ol style="list-style-type: none"> 1. Failure to comply with applicable directions given by TRAKHEES-EHS or similar competent authorities in Dubai and UAE. 2. Any form of structural non-compliance with the facility requirements specific to the approved licensed activity/ties. 3. Shisha practice is not allowed for any licensed establishment. 4. For All Imported or Local Packed/Processed Product: No packing, re-packing, co-packing, labeling and re-labeling activity (that would alter part or in full of the product's information relating but not limited to the expiration and production dates, name of manufacturer and country of origin, and ingredients list) 5. The use of inaccurate metric weighing scale or similar weight measuring devices which will not accurately perform during operational hours. 6. Any form of nuisance or any objectionable smell, unsanitary or unhygienic conditions as a result of the approved activity within and around the premises which may cause harm to the general public and pest harborage; leading to spread of any disease. 7. Sale of medicine, cosmetics and herbs without proper activity & product approvals/registration from MOH or relevant authorities. 8. Selling pork meat or similar products without EHS approval & facility is 																																																																																																																																																

		<p>non-compliant as per existing requirements.</p> <p>9. Selling / offering / using items or products which consider hazardous/banned for the public health.</p> <p>10. Extending Business Operations beyond allowed hours, without approval.</p> <p>11. For Fruits & Vegetables Seller: (a). Sale of any fruit or vegetable products in unsuitable condition which denotes product deterioration (such as but not limited to change of color/appearance, foul smell, loose fruit meat; etc.) or from unapproved country sources for importation, and other prohibiting conditions to the act;</p> <p>12. For Meat Seller: (a) Game animal meat or poultry which has been slaughtered NOT as per Halal procedures or animal meat of an endangered species for selling; (b) Sale of any of any game animal meat & poultry product in unsuitable condition which denotes product deterioration (such as but not limited to change of color/appearance, foul smell, loose meat; etc.) or from unapproved Abattoir/Slaughter Facility areas, unapproved country sources for importation, and other prohibiting conditions to the act; (c) Any Pork meat/product or products intended for Non-Muslim; on sale without prior approval from EHS & relevant Authorities as well as the facility not complying with complete segregation and labeling requirements.</p> <p>13. For Fish & Seafood Seller: (a) Under-sized, non-edible or endangered seafood/fish species for selling; (b) Sale of any of any seafood/fish product in unsuitable condition which denotes product deterioration (such as but not limited to change of color/appearance, foul smell, loose fish meat; etc.) or from prohibited catching areas, unapproved sources, and other prohibiting conditions to the act;</p> <p>14. For Permitted Tobacco Sale: Cigarette and similar tobacco-based product sale is not permitted to persons under 20 years of Age.</p> <p>15. For Sale of Other Products: For Goods/Products which are Imported/Manufactured Outside UAE: Approval from the following authority should be obtained if the products are to be stored, distributed or for local sale in Dubai and the rest of the Emirates.</p> <p>16. Not having emergency plan, or safety guidelines with clear instructions and how to use the equipments.</p> <p>17. Furniture / equipment layout shall not affect fire escape route.</p> <p>18. Clean towels, cleaning instruments and areas to wash hair will not be available in saloons.</p> <p>19. doing any modification or building in the outside area of the facility (outside sitting area)</p> <p>20. Non separation services for both genders in some activities. Hiring unqualified / inexperienced persons or not certified from the relevant authorities to practice the activity.</p>
6	General Conditions	<p>1. All works shall be within the leased area</p> <p>2. Existing structural elements such as column, beam, slab etc shall not be disturbed. The services may be suitable rerouted to comply with this condition.</p>

		<ol style="list-style-type: none"> 3. It is the responsibility of contractor to ensure that the modification works does not affect the main structural elements. 4. Finishing floor levels inside office shall not be greater than the corridor level 5. All Electrical works shall be carried out by DEWA approved contractor complying with DEWA regulations 6. All existing services within the partition walls shall be properly terminated prior to demolition/removal of partitions 7. The work should not be commenced without obtaining approval from TRAKHEES CED 8. The modification shall be used/occupied only after obtaining the completion certificate from CED Strict with the license activities.
7	Internal Height	<ol style="list-style-type: none"> 1. Ground floor: Minimum 3 meter. And in case of additional half mezzanine floor, it shall be 2.4 meter. Maximum 4 meter Full mezzanine: Minimum 2.6 meter. Maximum 3 meter.
8	Minimum Dimensions/ Areas	<ol style="list-style-type: none"> 1. Minimum floor area should comply with the above-mentioned requirements. 2. W.C minimum Floor Area: 2.0 square meter and minimum dimension: 1.2 meter. 3. The required kitchen shall be constructed of fire resisting materials and comply with standards required by Trakhees Authority 4. Walls shall be to a height of 2.1 meter above floor level. Internal walls shall be smooth, waterproof, resistant to fracture, light colored and readily cleanable. 5. Minimum door opening width 1.2 meter, as a part of the glass frontage. Office- 0.9 meter, Toiler-0.8 meter 6. Internal corridor minimum width 1.2 meter Any additional door on the external face/elevation should match the existing one in design, color, finish etc
9	Other Areas	Bain Marie, SS shelves, chiller, freezers, racking system, other temperature holding device, etc.; Required to have Staff lockers/cabinets and separate loading and unloading area (for receiving of goods and products); addition of any activity will require additional space of at least 10 sq.m. (or more as required) during license amendment review
10	Dining Area (Minimum)	0.93 sq.m. area per person; wherever applicable:
11	Hand Wash Area in kitchen (Minimum #)	Required as per activity types, area size and location (with soap dispenser, liquid soap, hand drier/paper towel and foot-operated waste bin); w/ hot& cold water supply
12	Minimum # of Wash Sink (at least Double Sink)	1 SS double sink per food type being prepared in the supermarket, kiosk or temporary site facility (# as required & may need + Pot wash sink); w/ hot& cold water supply

	Type)	
13	Minimum # of W.C. (with Double-door)	No. of WC as needed based on the floor size area and # of staff/customers (location to be assessed during review)
14	Stainless steel Preparation Tables	Minimum #- 1 (excluding chillers with SS table top) per food processing area or for stand-alone shops; more SS Table may be required as per the scope of activity (If applicable)
15	Pipeline Connection (potable water)	No cross-connection to any non-potable pipeline; color-coding for identification highly desirable; with device preventing back-flow
16	FOG: (Fat, Oil & Grease) Grease Trap Location (FOG Type)	FOG Type: Standard Location: Outside Capacity: Adequate; FOG Type: with Bacteria dosing Location: Can be inside Capacity: Adequate (to be assessed during review)
17	Waste Management	Must be adequate and proven sufficient, separate from community waste disposal system
18	General HVAC	1. HVAC (Heating, Ventilation and Air Conditioning) layout showing the type and location of the AC units (like supply diffusers, return diffusers, grills, Fan coil units, Split units, exhaust fans etc) shall be submitted.
19	Specific HVAC	Kitchen HVAC for the rest of the area: Air inlet and outlet flow velocity (air balance schedule) must be calculated and specified to address problems of steam build-up/condensation.
20	Insect-Killers & Pest Control	# of insect killer: depends on the type, capacity and covered area; Doors with Auto-closer device; Pest Control System & Management: Required
21	Electrical Load Schedule & Gas Cylinder Details	<ol style="list-style-type: none"> All electrical wiring in the premises should be done by DEWA approved licensed electrician / contractor. Light Lay-out: Adequate intensity at Inspection Points (delivery, receiving area 550 Lux); the rest of the areas 220 Lux; with cover For areas where food is exposed (like preparation area, display, etc.). The D.B reference number shall also be included in the layout. An electrical load schedule specifying the proposed kilowatts required for each electrical appliance and the overall electrical load required shall be submitted. Power layout showing the location and quantity of existing and proposed electrical utilities (Such lights, fans, floor mounted power sockets, telephone sockets, A/C's, small electrical equipments, etc.) shall be submitted. The routing of cable/wires shall be shown in the power layout.

		<ol style="list-style-type: none"> 6. Cross sectional view of the proposed partition with material specification shall be submitted. 7. Ceiling plan & flooring plan showing the type, material and size shall be submitted. 8. Must be adequate as per the needed power supply as per proposed equipment/s with all its Safety requirements/ features met; 9. Gas Cylinder and piping connections shall be installed as per requirement listed in appendix 1 of EHS Food Safety Regulations & Standards, 2008. 10. Explosion proof Gas Leak Detectors connected to Auto Solenoid valve/gas detection panel shall be installed in the kitchen to cut off the gas supply to the Food Court in case of gas leakage or Fire in the kitchen. 11. Gas Leak detection panel shall be linked with the existing fire Alarm Control Panel. 12. Piping shall comply with ANSI or ASME B36.10 or ASTM A53 or ASTM A106 standards. 13. All valves, regulators, gas detectors etc. shall be UL approved type, proof of listing shall be furnished for review/scrutiny. 14. Pipe hangers and supports shall be confirmed to requirements of ANSI/MSS SP-58 15. The enclosure box shall be painted red in color and displayed with warning/cautionary Signs displayed 'FLAMMABLE GAS' 'NO SMOKING'' in white color. 16. Low level ventilation shall be provided for the box. <p>Gas Cylinders should not be stored / located near the Fire Exit, in Corridors and near source of heat and ignition.</p>
22	Construction Safety during modification / fit out works	<ol style="list-style-type: none"> 1. All workers shall use appropriate PPEs during the modification/fitout works. 2. First Aid Box shall be available at the work site. 3. Emergency contact/telephone numbers shall be displayed at site. 4. Lifting equipment used at site shall have valid Load Test Certification and shall be operated by authorized/licensed operator only. 5. Paints materials shall be stored in a safe place, away from possible source of ignition and heat. 6. Portable firefighting equipment shall be provided at site. 7. Adequate supervision shall be available at the site. <p>For carrying out hot work/welding/cutting activities, Permit from EHS Construction Safety section should be obtained.</p>
23	Finishing Details	Floor/ Walls/ Ceiling: Washable, non-absorbent, fire proof, light-colored, smooth (but non-slippery for flooring), non-toxic & durable
24	EHS Fire Requirements	<p>AUTOMATIC DETECTION SYSTEM:</p> <ol style="list-style-type: none"> 1. Smoke detectors shall be installed inside every partitioned area(s). All smoke detectors should be of optical type. 2. The partition(s) for office cubicles shall be placed/ constructed so as not to block / obstruction any of the existing smoke detector. 3. Additional detector(s) shall be installed where the coverage is under question

		<p>and the area is unprotected due to partition.</p> <p>4. Additional Smoke detectors that need to be installed should be compatible with the existing system(s).</p> <p>5. Additional smoke detectors must be programmed to the existing main fire alarm panel and Test Certificate from the EHS Registered Fire Contractor should be submitted.</p> <p>6. Ceiling voids exceeding 800mm shall be installed with smoke detector.</p> <p>FIRE PROTECTION SYSTEM</p> <p>1. Fire point consisting 9 liters water type fire extinguisher and 5lbs capacity carbon dioxide type fire extinguisher shall be established at strategic points.</p> <p>2. If a Sprinkler system is installed in the building than all extended sprinkler piping network must be subjected to Hydraulic/pressure testing and certificates to that effect must be furnished for Fire Dept approval and records.</p> <p>3. The proposed partitions shall be placed/ constructed so that they do not block or distort (i) any of the existing smoke detectors & (ii) the water spray discharge of sprinklers originally designed spray pattern</p> <p>4. Construction material of internal partition must comply with NFPA 500, most preferably with Gypsum Board of minimum 1 hour fire rating material.</p> <p>5. All cabins /store rooms, with full height partitions, must be installed with optical smoke detectors.</p>
25	Trainings requirements for starting the business operations	<p>1. Valid Basic Food Hygiene Training (to all food handlers)</p> <p>2. Valid TRAKHEES - EHS Occupational Health Card (to all food handlers)</p> <p>3. TRAKHEES - EHS Food Supplier Pass (for all food transport vehicles)</p> <p>4. Fire Training and Basic First Aid Training Certificates from approved training companies;</p> <p>5. Test Certificates for Fire Protection & Fire Alarm Systems</p> <p>Test Certificates for Gas Distribution system (from the Gas Installation Company- if Gas has been installed)</p>
26	Applicable Operational Requirements	<p>1. For installation of any kind of machinery, equipment for lifting, loading, printing etc., client shall obtain EHS Approval/NOC as per the EHS procedures for "Building Permit" and "Building Completion Certificate" .</p> <p>http://www.ehss.ae/forms/08.08ehs-ppsp-03clientprocedureforehs-nocforbuildingpermit.pdf</p> <p>http://www.ehss.ae/forms/08.08ehs-ppsp-05clientprocedureforehs-nocforbuildingcompletioncertificate(bcc).pdf</p> <p>2. Immediately on commencement of operations within the premises, the client should invite EHS Dept. to carry out an inspection towards issuance of an Operation Fitness Certificate.</p> <p>http://www.ehss.ae/forms/07.01obtainoperationfitnesscertificate(ofc).pdf</p> <p>3. (a) Test certificates for fire protection and fire alarm system(s) shall be furnished, (b) Telephone No. 997/8833111 of Civil Defense must be located in Conspicuous locations all through the building; (c) Fire Extinguishers and fire alarm systems should be tested annually by an EHS registered third party and the valid Test Certificates shall be furnished prior to renewal of License. (d) Good housekeeping in Fire Safety perspective, at all times within the area.</p>

		4. Smoking is not permitted inside the Facility. "No Smoking" signs/signboards should be displayed and no smoking policy should be strictly enforced.
		5. Company must adhere and commit towards high Food & Health Safety Standards through proper food temperature control procedures, food sanitation, hygienic food practices and prevention of cross-contamination (5C, GHP, SSOP, GWP, etc).
		6. A medical first aid box should be provided in the facility.
		7. Appropriate Employee uniforms, Personal Protective Equipments (like hair net, hand gloves, etc.- as and when applicable) and Good Personal Hygiene is a must at all times during operation.
		8. Company must document and demonstrate effective cleaning & sanitation program as well as Pest Control System & Waste Management.

For further details on procedures, guidelines and other relevant information kindly refer to website www.ehss.ae and www.dm.gov.ae

ACKNOWLEDGEMENT & UNDERTAKING

I/we have read, understood and undertake to comply with all the above conditions/requirements and assure that the operations carried out under this license will be within the scope of the approved activity/activities only. I accept that EHS has the absolute discretion to approve or reject above furnished details & the submitted documents shall become part of EHS record and shall not be returned.

Name of Company.....

Name of the Signatory.....

Designation/Position Signature

Company Stamp Date