

## EHS REQUIREMENTS TO OBTAIN TRAKHEES LICENSE

### FOR FOOD & HEALTH SERVICES ACTIVITIES

<b>Application Type</b> <i>(Please check one)</i>	<input type="checkbox"/> New License	<input type="checkbox"/> Change Facility Location	<input type="checkbox"/> Add Facility Location
<b>Project Details</b>			
<b>License Type</b>	<input type="checkbox"/> Service/Professional	<input type="checkbox"/> Trading/Commercial	<input type="checkbox"/> Industrial <input type="checkbox"/> Branch/Office
<b>Complete Location</b>			
<b>Applicant Name</b>		<b>Date</b>	<b>Time</b>
<b>Email</b>		<b>Mobile</b>	<b>Fax</b>
<b>Activity(ies)</b>			

<b>APPLICATION FOR MODIFICATION PERMIT</b>	<p><b>TRAKHEES – CED &amp; EHS's Modification NOC/Permit shall be mandatory prior to carrying out any modification/fit-out works for the following:</b></p> <p>Restaurants, Cafeteria, Coffee Shop, Bakeries &amp; any other Food Establishment where the use and installation of LPG Gas, Ducting for heating &amp; Smoke Extraction, Grease Trap, Drainage system and special Fire Protection system and sanitary facilities are required.</p>
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### NEW LICENSE APPLICATION and RENEWAL REQUIREMENTS

<b>FOOD and FOOD-RELATED ACTIVITIES</b>	Includes but not limited to: Restaurant, Bakery/ Sweets Preparation, Cafeteria, Coffee Shop, Internet café, Temporary Canteen/Kitchen, Catering, Supermarket, Grocery, Trading – Fresh/Frozen (Fish/Meat/Seafood), Trading – Food &/or Beverages, General Trading, and related facilities in Hotel & Resort, Hotel/ Hotel Apartment, etc.
<b>HEALTH and HEALTH-RELATED ACTIVITIES</b>	Includes but not limited to: Clinic, Hospital, Pharmacy, Gents Salon, Ladies Salon, Relaxation Center/Massage/Spa, Gym/Fitness Center, Trading – Herbs/ Supplements, General Trading – Pharmaceutical Products/ Medical Items, Trading – Cosmetics/ Personal Care/ Perfumes, Laundry/ Drycleaning, Pet Shop, Pet Salon/Grooming, related facilities in Hotel & Resort, Hotel/ Hotel Apartment and School/ Nursery, etc.
<b>Important Note :</b> The activities such as Food Processing, Massage Centre and Coffee Shop are NOT PERMITTED in any Nakheel developed areas.	
<b>OBJECTIVE</b>	Food & Health service outlets, or food and health trading activity both at retail point of sale or wholesale; together with general household products as mentioned activity-specific in DED definition of activities

REGULATORY REQUIREMENTS	<ol style="list-style-type: none"> <li>Compliance with Dubai World Community Regulations, UAE Laws and Regulations pertaining to the activity including regulations and requirements of Environment, Health and Safety (EHS).</li> <li>Compliance with other relevant Authorities prior to EHS approval such as: <ol style="list-style-type: none"> <li>Ministry of Health – Medicines &amp; Para pharmaceuticals, Medical Herbs/Supplements, Medical, Surgical Articles &amp; Medical Instruments Trading, and other related.</li> <li>Dubai Municipality, Clinic Section – Personal Care, Baby Requisites, Perfumes, Cosmetics, Soap, and Hair Care Products. (<i>email Consumer Safety Section at <a href="mailto:nmrafee@dm.gov.ae">nmrafee@dm.gov.ae</a> for more details</i>).</li> <li>Dubai Municipality, Food Control Section – All Food items including Health food.</li> <li>Ministry of Environment and Waters – Grain Products, Animal Feeds, and other related.</li> <li>Dubai Municipality (for testing and certification) – for Toys and Games.</li> <li>ESMA (Conformity Certification) – for Toys and Games.</li> <li>Dubai Police – for Internet Café, Internet Services, and Alcohol Trading.</li> <li>Dubai Customs – for Tobacco and Cigarette trading/selling.</li> </ol> </li> <li>Day care and Nursery must comply with the requirements of Children Day Care Standards.</li> <li>Services offered in Salons (Gents/ Ladies) must comply with the Beauty Salons Cosmetic procedures/therapies guidelines from DHA, Consumer Safety Section and EHS.</li> <li>Valid License as issued by Trakhees/ Department of Economic Development in Dubai</li> <li>Compliance with EHS requirements in space and location of the leased area. Including detailed layout of the facility and areas required such as the processing area, storage, machine location, etc.</li> <li>Fixing of posters/signage and wiring installations shall require prior approval from “Nakheel Asset Management”.</li> <li>No work/ construction shall commence without obtaining prior approval from Trakhees – Civil Engineering Dept. (CED).</li> <li>The constructed/modified facility shall only be occupied after obtaining the Completion Certificate from Trakhees – CED.</li> </ol>						
	MINIMUM REQUIRED FLOOR AREA and INTERNAL REQUIREMENTS	Activity	Total Minimum Net Area (sq.m)	Total Minimum Net Area (sq.ft)	Kitchen size (sq.m)	Storage (sq.m)	Dining Area (sq.m)
		Restaurant	93	1,000	37.2 or 40% of the Total area	Equivalent to 25% of the Kitchen area	---
		Catering	65	700	46.5 or 75% of the Total Area	Equivalent to 25% of the Kitchen area	---
		Cafeteria	46.5	500	18.6 or 40% of the Total area	Equivalent to 25% of the Kitchen area	---
		Coffee Shop	37.2	400	9.3 or 25% of the Total area	20% of the Kitchen area	---
		Central Commissary (Group Catering)	140	1,500	105 or 75% of the Total area	---	---
		Kiosk	5.6 – 9.3	60 - 100	---	20% of the Total area	---
		Department Store	650.3	7,000	---	130	---
		Supermarket	185.8	2,000	---	46.5	---
Grocery		12	130	---	20% of the Total area	---	
Fruit/ Veg/ Meat/ Bakery Seller (inside 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% of the Total area	Equivalent to 25% of the Kitchen area	93 (2 halls)
Coffee Shop with Shisha	140	1,500	46.5	Equivalent to 25% of the Kitchen area	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			
Internal Height	<ul style="list-style-type: none"> <li>- Ground floor: Minimum 3 meter. And in case of additional half mezzanine floor, it shall be 2.4 meter. Maximum 4 meter</li> <li>- Full mezzanine: Minimum 2.6 meter. Maximum 3 meter.</li> </ul>				
Minimum Dimensions/Areas	<ul style="list-style-type: none"> <li>- Minimum floor area should comply with the above-mentioned requirements.</li> <li>- W.C minimum Floor Area: 2.0 square meter and minimum dimension: 1.2 meter.</li> <li>- The required kitchen shall be constructed of fire resisting materials and comply with standards required by Trakhees Authority</li> <li>- Walls shall be to a height of 2.1meter above floor level. Internal walls shall be smooth, waterproof, resistant to fracture, light colored and readily cleanable.</li> <li>- Minimum door opening width 1.2 meter, as a part of the glass frontage. Office- 0.9 meter, Toiler-0.8 meter</li> <li>- Internal corridor minimum width 1.2 meter</li> <li>- Any additional door on the external face/elevation should match the existing one in design, color, finish etc</li> </ul>				
Dining Area (min.)	0.93 sq.m. area per person; wherever applicable:				
<b>REQUIREMENTS</b>	<p style="text-align: center;"><b>General Conditions</b></p> <ul style="list-style-type: none"> <li>- The licensed facility/ owner of the shop shall be responsible for safekeeping, collection and disposal of waste generated from construction/modification of their premises/facility.</li> <li>- Unleased area, outdoor space and/or vicinity areas including the passage of the building shall not be used for any purposes.</li> <li>- Operating hours for all establishments within the Nakheel developed areas shall be from 7:00am to 12:00midnight only.</li> <li>- No Parking reservation shall be allowed in the building/ facility's common parking area.</li> <li>- Fixing of satellite dishes is strictly prohibited.</li> <li>- All works shall be within the leased area.</li> <li>- Scope of services/works being offered/ catered shall only be within the licensed activity/ies.</li> <li>- Existing structural elements such as column, beam, slab etc shall not be disturbed. The services may be suitable to be rerouted to comply with this condition.</li> <li>- It is the responsibility of contractor to ensure that the modification works does not affect the main structural elements.</li> </ul>				

	<ul style="list-style-type: none"> <li>- Finishing floor levels inside office shall not be greater than the corridor level.</li> <li>- All Electrical works shall be carried out by DEWA approved contractor complying with DEWA regulations.</li> <li>- All existing services within the partition walls shall be properly terminated prior to demolition/removal of partitions.</li> <li>- All the drain/sewage lines &amp; or any pipeline/ducting that are exposed beneath ceiling should be completely covered / protected and concealed.</li> <li>- Shop or any establishment leased for the purpose of selling/trading, providing services, etc. shall not be used for accommodation.</li> </ul>
<b>Facility Requirements</b>	
Water Supply	<ul style="list-style-type: none"> <li>- Shall be from approved source approved by the authority.</li> <li>- Shall be cleaned only by approved EHS third Party Servicing Company.</li> <li>- Provision for hot and cold water.</li> </ul>
Lighting	<ul style="list-style-type: none"> <li>- Provided with sufficient natural and/or artificial lighting and complies with minimum illumination required by the authority per area.</li> </ul>
Drainage and Waste Disposal	<ul style="list-style-type: none"> <li>- Adequate drainage and waste disposal system and facilities shall be provided.</li> <li>- Shall be designed and constructed in a way that water supply is protected from the risk of contamination.</li> <li>- Garbage container shall be leak-proof, water-proof and pest-proof, and have tight-fitting lids.</li> <li>- All drain/sewage lines or any pipeline/ducting that are expose beneath the ceiling should be completely covered/protected and concealed.</li> </ul>
Air Quality and Ventilation	<ul style="list-style-type: none"> <li>- Adequate means of natural and mechanical ventilation shall be provided.</li> <li>- Ventilation system shall not flow from contaminated areas to clean areas.</li> </ul>
Storage/ Store room	<ul style="list-style-type: none"> <li>- Shall be adequate and appropriate on the type of items/ products/ goods to be stored.</li> </ul>
Hand washing station	<ul style="list-style-type: none"> <li>- Shall be sufficient number and conveniently located inside the facility,</li> <li>- Each food preparation area should be provided with handwashing facilities</li> <li>- Equipped with running water (hot and cold) with liquid soap dispenser, hand drier/ paper towel and foot operated garbage bin.</li> </ul>
Changing Rooms/ Locker Areas/ cabinets	<ul style="list-style-type: none"> <li>- Shall be provided where employees may change and store clothing and personal accessories/belongings.</li> <li>- Must be adequate to the number of employees.</li> </ul>
Toilet	<ul style="list-style-type: none"> <li>- Must comply with the existing requirements for toilet facilities.</li> <li>- Toilet facility shall be adequate in relation to the number of employees present at any one time.</li> <li>- Separate toilet facilities shall be provided for Gents and Ladies.</li> </ul>

	Other Facility	<p>Designate spaces for the following:</p> <ul style="list-style-type: none"> <li>- Mop sink or curbed cleaning facility.</li> <li>- Storage for harmful or cleaning chemicals.</li> </ul>
	FOR FOOD & FOOD-RELATED ESTABLISHMENT	<b>Specific Conditions</b>
		<p>Kitchen/ Preparation Area</p> <ul style="list-style-type: none"> <li>- Internal structure or finishing details must comply with EHS requirements on floors, walls, and ceiling.</li> <li>- The angle between the wall and the floor must be covered.</li> <li>- Preparation table, hot &amp; cold holding facility, and shelves/racks must be made of stainless steel (SS) or approved food-grade material.</li> <li>- Use of wood material shall not be permitted.</li> <li>- Must provide stainless steel double sink per type of food item to be prepared.</li> </ul>
		<p>Light fixtures in areas where food is prepared or stored shall be protected with shatterproof shields.</p>
		<p>Loading and Unloading area</p> <ul style="list-style-type: none"> <li>- Shall be provided with double-door or heavy plastic curtains, shall be opened outward and with self-closing device.</li> </ul>
		<p>Grease trap and Waste Interceptors</p> <ul style="list-style-type: none"> <li>- A manhole or grease trap shall not be located anywhere within the food establishment.</li> <li>- Enzyme-based grease trap must be from approved supplier and shall be maintained accordingly.</li> <li>- Floor sinks shall be located within 4 meter from the equipment being served.</li> <li>- Adequate floor drain shall be provided and shall be of underground type. All floor drain openings shall be covered with perforated appropriate traps and vents.</li> </ul>
		<p>Pass-through Window</p> <ul style="list-style-type: none"> <li>- Food Service pass-through window opening shall be equipped with self-closing screen or window. Window opening must be closed when not in use.</li> </ul>
		<p>Washing sink</p> <ul style="list-style-type: none"> <li>- Utensils must be washed in a double-compartment stainless steel sink. For washing big utensils a very deep stainless steel double sink must be used.</li> <li>- Washing sink made of concrete and/ or ceramic block are not acceptable.</li> </ul>
	<p>Insect-killers</p> <ul style="list-style-type: none"> <li>- Numbers of insect-killers to be installed inside any shop must be adequate to the size of the facility and shall be strategically located inside the shop.</li> </ul>	
	FOR HEALTH & HEALTH-RELATED ESTABLISHMENT	<p>Machines/Equipment that requires approval from other authority (such as DHA/ MOH) must be obtained and should only be used as per its intended use.</p>

		<p>Walls of hair washing facility in a salon/barber shop must be made of ceramic tiles or approved materials that allows water to be drained and easily cleaned and should not be less than half meter in height.</p> <ul style="list-style-type: none"> <li>- No Female employee shall be allowed to work in an establishment licensed for Gents only or vice-versa unless the said facility is inside a 4 or 5 star-hotel and have obtained No Objection from the Hotel Management and EHS.</li> <li>- Massage or spa services offered/catered by a facility inside a 4 or 5 star hotels shall not be permitted for room services. Instead approved facility must be provided for such activity.</li> </ul>
<p><b>NON-PERMISSIBLE ACTIVITIES</b></p>		<p>Non-permissible activities Includes but not limited to the following:</p> <ol style="list-style-type: none"> <li>i. Shisha practice in any licensed establishment not carrying "coffee shop" activity.</li> <li>ii. Working with an expired License.</li> <li>iii. The use of inaccurate weighing scale or similar measuring devices on/during business operation.</li> <li>iv. Any form of nuisance and/or activity producing unpleasant smell, unsanitary or unhygienic conditions within and around the premises which may cause harm to the general public and pest harborage; leading to spread of any disease.</li> <li>v. Un-approved/ un-registered medicine, drugs, cosmetics, herbs/supplement, etc.</li> <li>vi. Trading/ selling/ use of pork meat or its products on prohibited or un-approved facility.</li> <li>vii. Selling / offering / using items which consider hazardous for the public health.</li> <li>viii. Selling medicinal products/ food items that are not compliance with the regulations / standards.</li> <li>ix. Operation without approval and not following the agreed duty hours.</li> <li>x. Not having emergency plan or safety guidelines with clear instructions on how to use the equipment.</li> <li>xi. Locating furniture / equipment that may distract the purpose of the fire escape route.</li> <li>xii. Unavailability of clean towels, cleaning instruments/facility inside the salon.</li> <li>xiii. Construction or modification in the outside area of the facility (outside sitting area) without prior approval.</li> <li>xiv. Non separation of services for both genders in some activities.</li> <li>xv. Hiring unqualified / inexperienced persons or not certified from the relevant authorities to practice the activity.</li> <li>xvi. <b>For All Imported or Local Packed/Processed Product:</b> 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.</li> <li>xvii. <b>For Fruits &amp; Vegetables Seller:</b> <ol style="list-style-type: none"> <li>a. Sale of any fruit or vegetable products in unsuitable condition which denotes product deterioration, or</li> <li>b. From unapproved country sources for importation, and other prohibiting conditions to the act;</li> </ol> </li> <li>xviii. <b>For Meat Seller:</b> <ol style="list-style-type: none"> <li>a. Game animal meat or poultry which has been slaughtered NOT as per Halal procedures or animal meat of an endangered species for selling;</li> <li>b. Sale of any of any game animal meat &amp; 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;</li> </ol> </li> </ol>

	<p>c. Any Pork meat/product or products intended for Non-Muslim; on sale without prior approval from EHS &amp; relevant Authorities as well as the facility not complying with complete segregation and labeling requirements.</p> <p>xix. <b>For Fish &amp; Seafood Seller:</b></p> <p>a. Under-sized, non-edible or endangered seafood/fish species for selling;</p> <p>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>xx. <b>For Permitted Tobacco Sale:</b> Cigarette and similar tobacco-based product sale is not permitted to persons <b>under 18 years</b> of Age.</p> <p>xxi. <b>For Sale of Other Products:</b> 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><b>ELECTRICAL LOAD SCHEDULE and GAS CYLINDER DETAILS</b></p>	<ul style="list-style-type: none"> <li>➤ All electrical wiring in the premises should be done by DEWA approved licensed electrician / contractor.</li> <li>➤ 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.).</li> <li>➤ The D.B reference number shall also be included in the layout.</li> <li>➤ An electrical load schedule specifying the proposed kilowatts required for each electrical appliance and the overall electrical load required shall be submitted.</li> <li>➤ 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 equipment, etc.) shall be submitted. The routing of cable/wires shall be shown in the power layout.</li> <li>➤ Cross sectional view of the proposed partition with material specification shall be submitted.</li> <li>➤ Ceiling plan &amp; flooring plan showing the type, material and size shall be submitted.</li> <li>➤ Must be adequate as per the needed power supply as per proposed equipment/s with all its Safety requirements/ features met;</li> <li>➤ Gas Cylinder and piping connections shall be installed as per requirement listed in appendix 1 of EHS Food Safety Regulations &amp; Standards, 2008.</li> <li>➤ 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.</li> <li>➤ Gas Leak detection panel shall be linked with the existing fire Alarm Control Panel.</li> <li>➤ Piping shall comply with ANSI or ASME B36.10 or ASTM A53 or ASTM A106 standards.</li> <li>➤ All valves, regulators, gas detectors etc. shall be UL approved type, proof of listing shall be furnished for review/scrutiny.</li> <li>➤ Pipe hangers and supports shall be confirmed to requirements of ANSI/MSS SP-58.</li> <li>➤ The enclosure box shall be painted red in color and displayed with warning/cautionary Signs displayed 'FLAMMABLE GAS' "NO SMOKING" in white color.</li> <li>➤ Low level ventilation shall be provided for the box.</li> <li>➤ Gas Cylinders should not be stored/ located near the Fire Exit, in Corridors and near source of heat and ignition.</li> </ul>



<p><b>CONSTRUCTION SAFETY DURING MODIFICATION/ FITOUT WORKS</b></p>	<ul style="list-style-type: none"> <li>➤ All workers shall use appropriate PPEs during the modification/fit out works.</li> <li>➤ First Aid Box shall be available at the work site.</li> <li>➤ Emergency contact/telephone numbers shall be displayed at site.</li> <li>➤ Lifting equipment used at site shall have valid Load Test Certification and shall be operated by authorized/licensed operator only.</li> <li>➤ Paints materials shall be stored in a safe place, away from possible source of ignition and heat.</li> <li>➤ Portable firefighting equipment shall be provided at site.</li> <li>➤ Adequate supervision shall be available at the site.</li> <li>➤ For carrying out hot work/welding/cutting activities, Permit from EHS Construction Safety section should be obtained.</li> </ul>
<p><b>EHS FIRE REQUIREMENTS</b></p>	<p><b>Automatic Detection System:</b></p> <ul style="list-style-type: none"> <li>➤ Smoke detectors shall be installed inside every partitioned area(s). All smoke detectors should be of optical type.</li> <li>➤ The partition(s) for office cubicles shall be placed/ constructed so as not to block / obstruction any of the existing smoke detector.</li> <li>➤ Additional detector(s) shall be installed where the coverage is under question and the area is unprotected due to partition.</li> <li>➤ Additional Smoke detectors that need to be installed should be compatible with the existing system(s).</li> <li>➤ 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.</li> <li>➤ Ceiling voids exceeding 800mm shall be installed with smoke detector.</li> </ul> <p><b>Fire Protection System:</b></p> <ul style="list-style-type: none"> <li>➤ Fire point consisting 9 liters water type fire extinguisher and 5lbs capacity carbon dioxide type fire extinguisher shall be established at strategic points.</li> <li>➤ 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.</li> <li>➤ The proposed partitions shall be placed/ constructed so that they do not block or distort (i) any of the existing smoke detectors, and (ii) the water spray discharge of sprinklers originally designed spray pattern.</li> <li>➤ Construction material of internal partition must comply with NFPA 500, most preferably with Gypsum Board of minimum 1 hour fire rating material.</li> <li>➤ All cabins /store rooms, with full height partitions, must be installed with optical smoke detectors.</li> </ul> <p><b>General Requirement:</b></p> <ul style="list-style-type: none"> <li>➤ Test certificates for fire protection and fire alarm system(s) shall be furnished.</li> <li>➤ Telephone No. 997/8833111 of Civil Defense must be located in Conspicuous locations all through the building.</li> <li>➤ 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.</li> <li>➤ Good housekeeping in Fire Safety perspective, at all times within the area.</li> </ul>



<p><b>REQUIRED TRAININGS AND PERMITS TO BE OBTAINED DURING OPERATION</b></p>	<ul style="list-style-type: none"> <li>➤ Valid Basic Food and Hygiene Training for all Food Handlers provided by EHS Approved Third Party Agency and refresher course upon expiration of the certificate.</li> <li>➤ Valid Occupational Health Card issued by EHS Food &amp; Health Dept. for all employees working inside any Food Establishments, and Health/ health-related facilities (except Medical Practitioners).</li> <li>➤ Valid EHS Food Supplier Pass to be obtained by all shops/establishments with delivery services.</li> <li>➤ Must obtain Operation Fitness Certificate/ NOC for Activity Verification prior on renewing the shop license.</li> <li>➤ Fire Training and Basic First Aid Training Certificates from EHS Approved Training companies that provide such activity.</li> <li>➤ Test Certificates for Gas Distribution system (from the Gas Installation Company- if Gas has been installed)</li> <li>➤ Certificate or card issued by Trakhees – EHS for Pink Code Accreditation Program</li> <li>➤ For Fire/Emergency Detection System and Pest Control Program, if maintained by the Building Management, request a letter from the Building Management assuring that they are responsible for such. Otherwise, certification must be issued from:             <ol style="list-style-type: none"> <li>a. Imdaad or any Dubai Municipality approved/registered Pest Control Company.</li> <li>b. EHS Approved Third Party Agency – for testing/serviced of all fire/ emergency protection/detection facilities.</li> </ol> </li> </ul>
<p><b>APPLICABLE OPERATIONAL REQUIREMENTS</b></p>	<ul style="list-style-type: none"> <li>➤ All doors must be equipped with auto-closing device.</li> <li>➤ All water closets and wash basin should have adequate supply of water, liquid soap, paper towel/hand drier and foot-operated garbage bin. Hand wash station should have a non-hand operated type of tap.</li> <li>➤ Acceptable distance between machines/equipment should be maintained for regular maintenance/repair.</li> <li>➤ Rack/shelves/storage equipment should not be loaded beyond their designed capacity.</li> <li>➤ All finishing details of floors, walls and ceiling including the color and type of materials to be used must be in accordance to the existing rules and guidelines of PCFC, EHS, DM and other concern authority.</li> <li>➤ Smoking is not permitted inside the Facility. “No Smoking” signs/signboards should be displayed and no smoking policy should be strictly enforced.</li> <li>➤ Company must adhere and commit towards high Food &amp; Health Safety Standards through proper food temperature control procedures, food sanitation, hygienic food practices and prevention of cross-contamination (5C, GHP, SSOP, GWP, etc).</li> <li>➤ A medical first aid box should be provided in the facility.</li> <li>➤ Appropriate Employee uniforms, Personal Protective Equipment (like hair net, hand gloves, etc.- as and when applicable) and Good Personal Hygiene is a must at all times during operation.</li> <li>➤ Company must document and demonstrate effective cleaning &amp; sanitation program as well as Pest Control System &amp; Waste Management.</li> </ul>

## ACKNOWLEDGEMENT & UNDERTAKING

I/we, the undersigned (Client's Name, authorized signatory) .....,

have read and understood EHS conditions and undertake to comply with all the above mentioned EHS conditions / requirements and assure that all activities / operation at my/our facility (shop/retail outlet/office) will be carried out within the scope of the license activity approved / issued from Trakhees.

I/We accept that Trakhees-EHS has the absolute discretion to approve or reject my activities and furnish documents. The submitted documents shall become part of EHS records for future reference and shall not be returned to me/us.

I/We agree to abide by all Trakhees Rules and Regulations and also adhere with the requirements of other relevant Authorities. Upon obtaining the license, I/we will further apply to obtain EHS NOC for Modification completion by one of the following options:

1. I/We will complete necessary internal modifications / Fit-out works, Racking and furniture installation etc. in my/our firm premises and start my/our business/operation, I/We will apply for Trakhees-EHS approval (EHS-NOC) for Modification completion and Activity verification Inspection within a period of one week (5 working days) in advance prior to commencement of our business / operations and agree to carry out any changes/modifications at my/our own cost as required by Trakhees during inspection of my facility. I/We will be responsible for any incident/accident during modification works at the facility.

Or

2. I/We will obtain Trakhees-EHS approval for the Fit-out drawings prior to internal modifications / Fit-out works as per the procedure mentioned in this form and agree to pay the applicable charges. After completion of fit out we will apply for Modification completion and Activity Verification within a maximum period of one month after commencement of our business activity.

I/we agree to comply with the Trakhees- EHS requirements and will follow the Trakhees-EHS emergency procedures and in case of an emergency (Fire / Accident) will report to PCFC Control Room immediately at 04-8833111.

Failure to comply with Trakhees requirements may lead to appropriate sanctions against my/ our Firm as they deemed fit.

**Note: TRAKHEES – CED & EHS's Modification NOC/Permit shall be mandatory prior to carrying out any modification/fit-out works for Restaurants, Cafeteria, Coffee Shop, Bakeries, Catering & any other Food Establishment where the use and installation of LPG Gas, Ducting for heating & Smoke Extraction, Grease Trap, Drainage system and special Fire Protection system are required.**

Name of Establishment/Company: \_\_\_\_\_

Name & Designation of signatory: \_\_\_\_\_ Signature: \_\_\_\_\_

Establishment/Company Stamp: \_\_\_\_\_ Date: \_\_\_\_\_

### FOR CLD OFFICE USE ONLY

Checked the EHS form and found it to be in order with the client's acknowledgement

Name of CLD Officer \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_\_