



## Dubai Municipality Health and Safety Department



### Technical Guidelines for Occupational Health & Safety in Kitchens & Food Preparation Areas

**DM-HSD-GU46-KFPA2**

 GOVERNMENT OF DUBAI	<b>Organization Unit: Health &amp; Safety Department</b>		<b>الوحدة التنظيمية:</b>	 بلدية دبي DUBAI MUNICIPALITY
	<b>Document title:</b>	<b>Technical Guidelines for Occupational Health &amp; Safety in Kitchens &amp; Food Preparation Areas</b>	<b>عنوان الوثيقة:</b>	
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## 1. PURPOSE & RESPONSIBILITIES

This guideline describes the precautions to be taken against major hazardous associated with kitchen activities. Under Dubai Local Order No. 61/1991.

Kitchens attached to hotels, restaurants or factories shall comply with regulations for safety and health of employees and the public

## 2. Technical Guidelines

Many potential hazards exist in preparing, cooking and serving food in catering establishments, restaurants, hotels and the kitchens of factories.

### 2.1 Cleaning

- Corrosive cleaning chemicals can cause serious skin burns. Examples: Detergents and chemicals based on chlorine, acid etc. Employees should wear protective clothing including gloves, aprons and safety glasses when engaged in cleaning activities.
- Do not transfer cleaning chemicals into other containers such as milk or soft drink bottles/containers.
- Never mix cleaning chemicals together; cleaning chemicals should be stored in a clearly marked separate area.
- Do not allow cleaning water to get into any machine's electrical equipment.
- Do not prepare food/soft drink items in cleaning chemical containers.

### 2.2 Machinery in the Workplace

- Adequate space around machines shall be provided.
- The floor around every machine should be in good condition and should be kept clean to prevent slipping. Example: on fat or grease.
- Machines must not be run with the guards off. All dangerous parts of machinery shall be adequately guarded.
- The person cleaning the machine may have to uncover dangerous parts of the machine. There is risk of serious injury if safe methods are not clearly set out.
- Every drive chains or v-belts must be enclosed by a guard.
- Fixed electrical machines should be provided with a lockable isolation switch.

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### 2.3 Electrical Safety

- All electrical circuits shall be provided with earth leakage circuit breakers.
- Do not try to carry out make shift repairs to damaged cables.
- Use correctly fused plugs on all equipment.
- Ensure that there are no taped joints. Use correctly sized cables.
- Check all equipment for its condition, annually.


### 2.4 Gas Safety

- In addition to the appliance gas control taps, install a gas shut off valve in the kitchen to shut off the gas supply to all the appliances in an emergency, if the LPG is supplied from storage tank or battery of cylinders through a manifold.
- If you smell gas:
  - Do not use any naked lights.
  - Do not switch the lights or any other electrical equipment on or off; switches produce sparks that would ignite escaping gas.
  - Check the burner - turn off burner, supply line.
  - Open doors and windows.
  - Take corrective measures
  - Report the leak immediately to the gas supplier.
- LPG cylinders should:
  - Not be dropped or allowed to come in violent contact with any other object.
  - Be handled and used in an upright position - outlet valve uppermost.
- Any leaking gas should be tested by brushing with soapy water around connection; bubble will form if gas is leaking. NEVER USE A NAKED FLAME.
- Gas cylinders should be in a secure, well ventilated sun shielded enclosure.
- Lines should be free of cracks.

### 2.5 Steam Safety

- Steam boilers should have safety valve, pressure gauge, water level gauge.
- Steam boilers should be regularly cleaned and any scale removed.
- Any steam pipe work should be lagged.

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- Before cleaning, steam heated equipment should be isolated from the steam supply and allowed to cool.
- When cooking is completed shut off the steam valve before opening doors and lids.
- Open doors and lids carefully and stand to one side to avoid contact with escaping steam.
- Steam boilers and equipment operating under pressure should be tested and certified by licensed competent person every 12 months.



## 2.6 Fume Ventilation

- Cooking fume ventilation hoods (or canopies) and ducting are needed to remove smells, vapor and grease produced in large quantities during cooking.
- Ducting should be with:
  - Minimum number of bends and vented to atmosphere. The vertical stack should extend 1.5 m above the highest points in the building.
  - A grease filter and oil collector installed in the ventilation hood in a readily accessible position within or as close to the equipment as possible. A sketch of typical ventilation hood is given for guidance.
- The ducting should serve only the kitchen with no communication with the rest of the premises.
- Daily clean:
  - Cooker surfaces and hoods.
  - Empty and clean oil and condensation in channels/collectors.
- Remove and clean filters regularly, at least once a week.
- Clean the inside surfaces of ducting and the fan blades. Before cleaning, switch the fan off and allow sufficient cooling time. Ensure that the fan switch is locked off or else remove and retain the fuse to the fan.
- Do not hang combustible articles such as clothes, towels over or near cooking equipment with a fume ventilation hood.
- Keep firefighting equipment - Fire extinguishers, fire blanket in an easily accessible location.

## 2.7 Deep Fat Fryers

- Burns can be caused if the hot oil or fat splashes when food or the basket is dropped or if it boils over.
- Fire from ignition of hot cooking oil or fat is also a major hazard.
- Do not leave a working fryer unattended.
- Temperature controls should be checked periodically.

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## 2.8 Cold Stores

- The opening mechanism on the door of chill or cold store should be in good working condition.
- If there are two doors in cold stores audible/visible warning signals should be provided for the use of locked-in person to call for assistance.

## 2.9 Personal Protective Equipment

- All employees shall be provided with the personal protective equipment such as coverall, apron, gloves, non-slippery shoes and other appropriate equipment suitable for their operation.
- The use of personal protective equipment shall be ensured by supervision.

## 2.10 First-Aid

- First aid requirements as specified in the Technical Guideline No. 25 shall be maintained.

## 2.11 Fire Fighting

- Employees shall be trained in first aid and basic firefighting operations.
- An adequate number of extinguishers shall be provided and maintained in good condition. Do not provide or use water type extinguishers on oil fires.

For any further information, please contact:

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