



Food Control Regulations

Sultanate of Oman
Ministry of Regional Municipalities and Water Resources
Directorate General Of Food Control and Waste Water
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Health Regulations for Restaurants

Chapter One **General Regulations**

Article (1): A municipal licence shall be obtained from the concerned municipality before operation.

A restaurant shall consist of the following facilities: storage for foodstuff, preparation and washing room, kitchen, dining room and W.C.

Article (2): The restaurant shall be established in a suitable location far from pollution sources and its area shall be not less than 60 m².

Article (3): The floors shall be of non-slip tiles. The walls and ceiling shall be coated with light coloured oil paint. A suitable décor may be made but the floor of the dining hall shall not be covered with carpet. The walls of the preparation, washing and kitchen rooms shall be tiled with white ceramic tiles to a height of two metres, while places near the cooking stoves shall be covered by strong iron sheets.

Article (4): The restaurant shall be equipped with the following:

- a- Lighting, air-conditioners, ceiling fans and exhaust fans.
- b- A permanent source of water provided with filter.
- c- Wastewater drainage system complying with the regulations.
- d- A number of WCs, both for men and women, in accordance with the rules applied in the Sultanate, each WC shall be provided with an exhaust fan, liquid soap and paper towels.
- e- Electrical shock insect-trapping equipment, any openings to be covered with wire mesh.
- f- A First Aid kit .
- g- A container with a tight cover to collect waste for disposal at sites designated by the municipality.

- Articl(5): Smoking shall not be allowed inside restaurants except in first class restaurants where certain areas are designated for smoking.
- Article(6): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.
- Article(7): Each worker in the restaurant shall have a valid health card issued by the concerned authority. He shall be subject to annual medical examination, or whenever necessary, and appropriate action shall be taken in the light of the examination results. A worker who is infected or suspected of being infected by a disease shall not be allowed to work until he has recovered.
- Article(8): The workers shall wear clean uniform and head-dress, and personal cleanliness shall always be maintained.
- Article(9): One worker or more shall be assigned to clean the restaurant and WCs. He shall wear a different uniform, and neither he nor the cashier shall be allowed to prepare or serve food.
- Article(10): The place of residence of the workers shall be in a place far from the restaurant facilities.
- Article(11): All foodstuff items shall be clean,fit for consumption and in conformity with the Sultanate's specifications.
The sale of cigarettes or any non-edible items is prohibited.
- Article(12): Metal-ware and utensils in the restaurant shall be stainless and the cups made of glass, all to be kept in special places.
- Article(13): Confectioneries and dairy products to be served shall be dispalyed in a refrigerator placed in the dining hall. Refrigerators for preserving meat, chicken and other foodstuff shall be placed in the preparation and washing room. A separate refrigerator shall be designated for preserving fish

Chapter Two

Storage Regulations

- Article (14): The area of the store shall be not less than 9 metre square and the doors shall be tightly closed to prevent entry of insects and rodents.
- Article(15): Foodstuff shall be kept in wood/iron tables that are at least 30 cm high from the ground and not fixed to the wall.

Article (16): Sewage pipes and inspection chambers shall not pass through the store.

Chapter Three
Regulations for Preparation and Washing Rooms

Article (17): The area of the room shall be not less than 9 m² and shall be provided with three basins:

The first for washing fruit and vegetables, the second for washing meat and the third for washing utensils. The basins shall be of stainless steel and provided with stopping strainer.

Article (18): One or more tables shall be provided for cutting and shall be covered with a strong and smooth piece of marble or stainless metal.

Article (19): The utensils and tools shall be kept in stainless metal cabinets or shelves, to be placed at a height of not less than 30 cm from the floor level.

Article (20): The preparation and washing rooms shall be separated from the kitchen by a door with sprung hinges.

Chapter Four
Kitchen Regulations

Article (21): The kitchen area shall be not less than 12 m² and the length of each of its sides not less than 3 metres.

Article (22): The kitchen shall be provided with the following:

- (a) Hand washbasin with liquid soap and hot water.
- (b) Suitable shelves and cabinets for kitchen utensils & tools.
- (c) Tightly closed glass containers for spices.
- (d) Cement base for cooking-stove.
- (e) Delivery window between the kitchen and dining hall.
- (f) An appropriate number of exhaust fans.

Article (23): The use of kerosene and charcoal is prohibited.

Article (24): The kitchen and dining hall shall be separated by a door with sprung hinges, the bottom of which shall be covered with strong iron sheet, and shall only be opened when necessary.

Article (25): If the restaurant serves grills, a suitable place shall be provided for this purpose. A conical cover at a height of 50 cm above the stove shall be installed and connected with a 30 cm diameter chimney, equipped with exhaust fans and a filter. Its base shall be connected to end of the chimney by metal joints. The top of the chimney shall be at least two metres higher than the roofs of the surrounding buildings that are within a radius of 25 m.

Chapter Five **Dining Hall Regulations**

Article (26) The area of the dining hall shall be not less than 30 m² and shall be provided with self-shutting doors.

Article (27): The dining hall shall be provided with the following:

- a) Water cooler with filter.
- b) Hand washbasin in an area of (2x1m) provided with liquid soap, paper towels and electrical dryer.

Article (28): The number of seats in the hall shall be determined on the basis of allocating one square metre of the area for each seat. The tables and chairs shall be of good quality. The tables shall be covered with suitable and easily cleaned covers.

Chapter Six **Local (Traditional) Restaurant Regulations**

Article (29): Local restaurants are those which serve only Omani dishes. They shall be subject to the regulations stated in the previous chapters.

Article (30): The dining hall may be of Arabic style where the customers sit on a carpet-covered floor.

Article (31): All workers in local restaurants shall be Omanis. Those who work in the dining hall shall wear Omani dress.

Health Regulations for Public Restaurants

Article (1): A municipal licence for a public restaurant shall be obtained before commencement of work.

The restaurant shall consist of:

- Raw material store
- Preparation and washing room
- Kitchen.

Article (2): The restaurant shall be established at a site far from any source of pollution, and its area should be not less than 50m.

Article (3): The restaurant building shall be made of fixed materials with a reinforced concrete roof. The height of the internal walls shall be not less than 4 metres. The internal walls shall be coated with white tiles while the floor shall be covered with suitable non-slip tiles. The ceiling and doors shall be painted in a light colour.

Article (4): The restaurant shall be provided with the following:

- a- Lighting, air-conditioners and exhaust fans as appropriate to the area of the restaurant.
- b- A permanent source for hot-and-cold water.
- c- A drainage system to discharge wastewater according to the specifications
- d- Electric shock insect traps placed far from the cooking area, any opening to be covered by wire mesh.
- e- First Aid Kit .
- f- A container with a proper cover to collect the waste for disposal at sites designated by the Municipality.

Article (5): Appropriate basins shall be provided for washing raw foodstuff and utensils. The basins shall be connected to an approved wastewater system.

Article (6): It is strictly prohibited to slaughter animals inside the public restaurant.

Article (7): The workers shall wear clean uniform and head-dress, and shall observe personal hygiene rules.

- Article (8): Kitchen tools and utensils shall be made of stainless metal and kept in suitable cabinets.
- Article (9): All workers in the kitchen shall have valid health cards issued by the concerned municipality and shall be subject to annual medical check-up, or whenever necessary, and appropriate action shall be taken based on the results of the examination.
- Article (10): Cooked meals shall be delivered in clean containers and delivery in ordinary bags is not permissible.
- Article (11): Refrigerators for preserving the raw material shall be suitable for foodstuff storage according to its nature.
- Article (12): If the restaurant serves grills, a suitable place shall be provided for this purpose. A conical cover at the height of one and a half metres shall be installed and connected with a 30cm diameter chimney, equipped with a filter. The top is to be at least two metres higher than the adjacent buildings within a radius of 25 m and covered with a conical cover and its base is to be connected to the end of the stack by metal joints.
- Article (13): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.
- Article (14): Any connection between the workers' residence and the kitchen facilities is prohibited.

Health Regulations for Shawarma and Grills Preparation Sites

- Article (1): The following health regulations for shawarma and grills preparation sites shall be adhered to .
- Article (2): The shawarma and grills preparation stands shall be located on side of the shop's frontage, if the area allows, and within the acceptable boundaries. The area shall not be less than (9) square meters .
- Article (3): The stand shall be made of fixed light materials such as, small blocks, aluminum or glass. It shall be constructed in accordance with the design available in the municipality.
- Article (4): The site shall be provided with two self-shutting doors, one leading to the restaurant hall or coffee shop and the other to the outside.
- Article (5): An exhaust fan shall be installed on one of the side-walls to eject the hot air.
- Article (6): A conical cover connected with a chimney shall be installed above the grill stove. If charcoal is used, the chimney shall be two metres higher than the highest adjacent building within a radius of 25 m.
- Article (7): The roof of the stand shall be made of aluminum or light material. A delivery window shall be provided .
- Article (8): An approval for piped gas used in the site shall be obtained from ROP and fire-extinguisher of suitable size shall be provided .
- Article (9): The preparation table shall be covered by a piece of marble.
- Article (10): The site shall always be kept clean and provided with suitable lighting.
- Article (11): The tools used for preparation (spoons, forks, knives, skewers...etc.) shall be made of stainless metal.

Article (12): The owners of the sites existing at the time the provisions of these regulations are in force shall correct their status within a period not exceeding one year from enforcement .

Health Regulations for Coffee Shops

Chapter One General Regulations

- Article (1): A municipal licence shall be obtained from the concerned municipality before commencement of work.
The coffee shop shall consist of a place for preparing sandwiches and beverages and the customers' sitting space.
- Article (2): The coffee shop shall be established in a site far from any source of pollution and its area shall be not less than 18 m² while the area of a local (traditional) coffee shop shall be not less than 22 m².
- Article (3): The floor of the coffee shop shall be made of non-slip tiles. The walls and ceiling shall be coated with light oil paint, with suitable decor.
The walls of the sandwich and beverage preparation place shall be covered with white tiles to a height of not less than two metres.
- Article (4): The coffee shop shall be provided with the following:
- a) Lighting, air-conditioners, ceiling fans and exhaust fans suited to the coffee shop area. All vents shall be covered with wire mesh.
 - b) Electrical shock insect traps, to be installed far from food preparation places.
 - c) A permanent source of filtered hot and cold water.
 - d) Refrigerators for foodstuff and soft drinks.
 - e) First Aid Kit.
 - f) Wastewater drainage system in accordance with the regulations in force.
 - g) Hand washing space provided with liquid soap, paper towel or electrical dryer.
 - h) Container with a suitable cover to collect litter for disposal at sites designated by the municipality.

- Article (5): The coffee shop door shall be tight with sprung hinges.
- Article (6): The area of the sandwich and beverage preparation place shall be not less than 6m^2 and the length of each side shall be not less than two metres. This place shall be separated from the customers' sitting area by a one-metre-high block barrier surmounted by a glass barrier with a window and door.
- Article (7): The customers' area shall be provided with a number of suitable chairs and tables according to the size of the area.
- Article (8): All tools and utensils used for preparation and serving of sandwiches and beverages shall be made of stainless metal.
- Article (9): Glass cups or disposable paper cups shall be used for serving hot and cold drinks.
- Article (10): The basic foodstuff used for preparing sandwiches and beverages shall be fit for consumption.
- Article (11): Juice shall be prepared in the required quantities and at the time ordered.
- Article (12): Smoking shall not be allowed inside the coffee shop.
- Article (13): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.
- Article (14): All workers in the coffee shop shall have valid health cards issued by the concerned municipality and they shall be subject to an annual medical examination, as necessary, appropriate action to be taken based on the examination's results.

Chapter Two **Ordinary Coffee Shop Regulations**

- Article (15): The area of the customers' sitting space shall be not less than 12m^2 and shall consist of:
- a) Water coolers with taps and filters.
 - b) Display refrigerator with glass front for sweets and dairy products.

- c) Hand washbasin with liquid soap and paper towels or electric dryer.

Article (16): The sandwich and beverage preparation place shall be provided with the following:

- a) A suitable table covered by a strong marble sheet.
- b) A cabinet for preservation of sandwich and beverage-making tools placed at a height of at least 30 cm above floor level.
- c) A source of heat to keep the food always hot.
- d) A sink with two strainers for washing foodstuff and utensils.

Chapter Three **Regulations For Local Coffee Shops**

Article (17): Local coffee shops are those which serve only hot and cold drink, juice, omani halwa, dates and some omani snacks.

Article (18): Area of the customers' sitting space shall be not less than 16 m², within which a refrigerator with filter and taps shall be placed.

Article (19): The following shall be provided in the beverage preparation place:

- a) Container and dishwashing basin.
- b) Suitable table covered with a piece of marble.
- c) Cabinet for keeping beverage preparation tools.
- d) A suitable place for keeping fruit used for juice.

Chapter Four **Regulations For Mobile Coffee Shops**

Article (20): The activities of mobile coffee shops shall be limited to serving sandwich and hot/cold drinks as follows:

- Sandwiches, cheese varieties, butter, jam, honey, boiled eggs, fresh fruits.
- Hot drinks, such as tea and coffee; cold drinks, such as soft drinks, juice and mineral water.
- Ice cream.

Article (21): The concerned municipality shall determine the parking area for the mobile coffee shop's vehicle. This vehicle shall be provided with the following: -

- a) Fixed table for preparation of sandwiches.
- b) Refrigerator.
- c) Fan.
- d) Electric shock insect trapping equipment.
- e) Container, with a suitable cover, for refuse collection.
- f) Adequate lighting.
- g) Delivery window on one side of the vehicle.
- h) Ice cream machine.

Article (22): A toaster may be used to heat sandwiches.

Article (23): Drinking water shall be limited to mineral water only.

Article (24): The mobile coffee shop shall be cleared of all foodstuff including bread on a daily basis. Serving sandwiches or bread remaining from the previous day is prohibited.

Health Regulations **for Supermarkets and foodstuff sale shops (Groceries)**

Chapter One General Regulations

- Article (1): A municipal licence shall be obtained from the concerned municipality prior to practising the activity.
- Article (2): Every person working in the shop shall have a valid health card issued by the concerned municipality and shall be subject to an annual medical examination, or whenever necessary, appropriate action to be taken in the light of the results of the examination.
- Article (3): Workers shall wear clothes suited to the nature of their work and they shall always be clean.
- Article (4): The shop shall be built with fixed materials, at a location far from sources of pollution. The shop floor level shall be not less than the road level and shall be covered with suitable non-slip tiles. The walls and the ceiling shall be coated with light oil paint.
- Article (5): A self-shutting glass door shall be provided.
- Article (6): Electric light and air-conditioners shall be provided, as well as electrical shock insect trapping equipment. The windows shall be covered with wire mesh. The shop shall be provided with appropriate devices to prevent the entry of rodents. It shall also be provided with a First Aid Kit.
- Article (7): Joining the shop with the owner's or workers' residence is prohibited.
- Article (8): A suitable storehouse for the storage of goods shall be provided inside the shop, separate from other areas. The regulations for foodstuff stores shall be adhered to.
- Article (9): Display of goods outside the shop is prohibited. Also display of expired or decayed foodstuff is prohibited, as well as

foodstuff not complying with Sultanate standard specifications. Validity dates shall continuously be reviewed.

Article (10): Displayed goods shall be arranged so that foodstuff is separated from other materials. A separate place shall be designated for insecticides, detergents and disinfectants and it is not permissible to display these items on the shop floor or pathways or among displays of unpacked foodstuff.

Article (11): The shop together with goods displayed shall be maintained in a clean state and the floor shall be washed from time to time. A container with a removable cover shall be provided for the collection of waste, which shall be discharged at sites designated by the concerned municipality.

Article (12): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.

Chapter Two **Supermarket Regulations**

Article (13): The area of the supermarket shall be not less than (60) square metres.

Article (14): The supermarket shall be divided into the following divisions:

- a- Dry and canned foodstuff division.
- b- Frozen and chilled foodstuff division.
- c- Fresh meat sale division.
- d- Fresh fish sale division.
- e- Vegetable and fruit sale division.
- f- Non-foodstuff division.

However, it is permissible for the supermarket to be divided into some but not all of these divisions.

Article (15): The dry and canned foodstuff division shall be provided with the following:

- a- Wooden shelves coated with oil paint or stainless metal shelves for foodstuff and they shall be at a height of not less than (30) cm from the floor level.

- b- Drawers or containers with covers to hold unpacked grains and spices and they shall be at a height of not less than (30) cm from the floor.

Article (16): The frozen and chilled foodstuff division shall be provided with the following:

- a- Deep-freezer for each type and the freezing temperature shall not exceed (-18⁰c).
- b- Normal or display refrigerators for safekeeping of dairy products, soft drinks and juices. A refrigerator for preserving fresh meat and eggs provided that the temperature does not exceed (+4⁰c).

Article (17): The meat sale division shall be provided with the following:

- a- A bench of suitable height shall be constructed, covered on all faces with white tiles and with a glass panel of suitable height fixed on the side facing the customer.
- b- A strong piece of wood for cutting meat that shall always be kept clean to ensure safety.
- c- Movable metal basins to hold frozen meat during cutting or mincing.
- d- Normal basin made of china clay covered with ceramic tiles to a height not less than (60) cm and a drain that shall discharge its contents in a hygienic manner. All used tools such as knives, mincers, hooks ... etc. shall be of stainless metal and shall always be kept clean and stored in special places.

Article (18): The fish division shall be provided with the following:

- a- A suitable bench of blocks of a suitable height for fish display, to be lined on all sides and surfaces with white tiles. The side edges of the bench surface shall be sufficiently raised to prevent water from dropping on to the shop floor and a front drain shall be provided to discharge its contents in a hygienic manner.
- b- Movable metal basins to contain frozen fish. Cleaning fish inside the shop may be permissible provided that a place shall be designated and separated from the display area by a partition one and half metres high

and covered with ceramic tiles. All tools used such as knives and scaling tools.... etc shall be of stainless metal and shall always be kept clean and in a special place.

Article (19): Vegetables and fruit sale division shall be provided with wooden or metal shelves in the form of steps to display vegetables and fruits.

Article (20): In case of pig meat sale or its products, a separate partition shall be designated and a sign saying “**Pig Meat**” shall be erected.

Article (21): A separate place shall be designated for the sale of domestic animal and bird food at which a sign saying “**Animal and Bird Food**” shall be placed.

Article (22): Re-packing of any foodstuff inside the shop is prohibited except after obtaining a licence from the concerned authority.

Chapter Three **Foodstuff Shops (Groceries) Regulations**

Article (23): The shop shall be provided with the following:

- a- A number of wooden or stainless metal shelves coated with light oil paint for displaying goods, that shall be at a height not less than (30) cm from floor level.
- b- Deep-freezers for frozen foodstuff sale. Frozen fish shall be separated from other foodstuff.
- c- A normal refrigerator for gaseous water or canned drinks sale.
- d- A display refrigerator with glass frontage for dairy products, eggs and confectioneries.
- e- A high shelved table in a separate corner for fresh vegetables and fruit sale.
- f- Drawers or containers with covers to hold unpacked grains and spices, that shall be at a height of not less than 30 cm from floor level.

Article (24): The displayed quantities of foodstuff shall be proportionate to the shop area.

Article (25): It is prohibited to sell:

- Fresh meat and fish.
- Frozen meat and fish after being cut into slices.
- Pig meat, lard or its products.
- Frozen juices and soft drinks.

Packing of any foodstuff inside the shop is prohibited.

Health Regulations for Soft Drink and Juice Sale Shops

Article (1): A municipal licence for the shop shall be obtained from the concerned municipality prior to practising the activity.

Article (2): Every person working in the shop 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 special uniforms and caps.

Article (4): The shop location shall be far from any sources of pollution.

Article (5): The floor shall be made of non-slip tiles. A semicircular drain covered with an iron grating and sloping outwards to discharge washing water into the sewage system shall be made according to the approved regulations. All walls shall be covered with white ceramic tiles to a height of two metres from the floor level and the uncovered part shall be coated with light oil paint.

Article (6): The following shall be provided inside the shop:

- a) A potable water source.
- b) A basin for washing fruit to be used in the preparation of juice, as well as for washing cups and tools used for preparation and serving.
- c) A refrigerator for safekeeping of fruit that will be used for the preparation of juice.
- d) Lights, air-conditioners and exhaust fans suited to the shop area.
- e) An electric shock insect trapping device shall be provided and a narrow wire mesh shall be placed on openings.
- f) First aid kit.

Article (7): The health conditions for ice cream shops shall be adhered to, together with the regulations stated in the previous article, for the preparation of ice cream in fruit juice shops.

Article (8): Glass cups or disposable paper cups shall be used for serving juice.

Article (9): Water used in preparation of juice shall be fresh and in accordance with the specifications of potable water in force in the Sultanate, and shall pass through a filter. Fruits which will be used in the preparation of juice shall not be decayed and shall be suitable for consumption.

Article (10): Juice shall be prepared upon request by using suitable appliances. The storage or serving of pre-prepared juices is prohibited.

Article (11): The shop, its appliances and tools shall always be maintained clean.

Health Regulations for Vegetable and Fruit Shops (Greengrocers)

- Article (1): A municipal licence for the shop shall be obtained from the concerned municipality prior to practising the activity.
- Article (2): Every person working in the shop 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): The shop shall be constructed with fixed materials, at a location far from sources of pollution and shall not be connected to the owner's or workers' residence.
- Article (4): A glass door with sprung hinges shall be fixed.
- Article (5): The floor shall be covered with non-slip tiles fitted with a semicircular drain and iron grating sloping outwards into the drainage system. The walls and ceiling shall be coated with light oil paint.
- Article (6): The following shall be provided inside the shop:
- a) lights, air-conditioners and exhaust fans suited to the shop area.
 - b) An electric shock insect trapping device shall be fitted in a suitable place.
 - c) First Aid Kit.
It is permissible to provide a suitable basin for washing vegetables and fruit prior to foodstuff display for sale provided that it is connected with a sewage system.
- Article (7): Stainless steel or painted wooden shelves in the form of steps shall be erected to display vegetables and fruits.
- Article (8): Part of the shop shall be designated for storage of large quantities of vegetables and fruits and it is also permissible to provide a refrigerator for safekeeping of rapid-decaying vegetables and fruits.
- Article (9): Vegetables and fruits shall be fresh and free from decay and the decayed quantities shall be removed immediately.

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.

Health Regulations for Coffee, Nuts & Almonds Roasting & Grinding Shops

Article (1): A municipal licence for the shop shall be obtained from the concerned municipality prior to practising the activity.

Article (2): Every person working in the shop 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 proper action shall be taken in light of the results of the examination.

Article (3): Workers shall wear a suitable uniform, caps and masks to cover their noses.

Article (4): The shop shall be located in a suitable site and shall be provided with the necessary electric shock insect trapping device which shall be placed away from roasting, grinding and sale sections. All openings shall be covered with wire mesh, the floor shall be made of suitable tiles, the walls and ceiling shall be coated with light oil paint and sufficient light shall be provided.

Article (5): A First Aid Kit shall be provided.

Article (6): The requirements of the Directorate-General of Civil Defence (ROP) shall be adhered to.

Article (7): The shop shall be divided into three sections:

First section: Storage place: -

a) All health regulations for foodstuff stores shall be adhered to.

Second section: Roasting and grinding place where the following requirements shall be adhered to:

a) The roasting oven shall be connected with the chimney by a tightly-jointed pipe to a height of 3 three metres above the surrounding buildings and within a circle of 25 metres radius and the top of the chimney shall be covered with a conical cover to prevent entry of birds and rain.

- b) A gap of not less than one metre in width shall be left between the machines, roasting and grinding ovens, and the wall.
- c) Exhaust fans shall be fitted, to suck out smoke and husks resulting from roasting and grinding.
- d) Stainless metal or lined wooden boxes shall be provided for the safekeeping of products after roasting and grinding.

Third section: Display and sale place where the following requirements shall be adhered to:

- a) Provision of stainless metal or glass containers or cabinets, of a height not less than 30 cm from the floor level, divided into several divisions with glass covers for placing roasted or ground coffee, nuts and almonds.
- b) Plastic or stainless metal scoops shall be used for packing nuts and coffee and they shall not be packed by hand.
- c) One or more air-conditioner shall be fixed according to the area of the place.

- The three sections shall be separated by swing doors.

Article (8): The nuts, almonds and coffee intended to be ground shall be suitable for consumption and free from mites and insects. Production and expiry dates together with the country of origin shall be labelled on each package.

Article (9): No colouring matter shall be added to nuts, almonds and coffee during roasting and grinding. All materials used for packaging and sale of nuts, almonds and coffee shall be clean and labelled with the commercial name of the establishment.

Article (10): When roasting and grinding spices, separate machines other than those used for nuts, almonds and coffee roasting and grinding shall be used.

Article (11): The regulations of foodstuff repackaging shops shall be adhered to when repackaging roasted and ground coffee, nuts and almonds.

Health Regulations for Foodstuff Repackaging Shops

- Article (1): A municipal licence for the shop shall be obtained from the concerned municipality prior to practising the activity.
- Article (2): Every person working in the shop shall have a valid card issued by the concerned authority, and the persons working in the shop shall be subject to annual medical examination or whenever necessary, appropriate action to be taken in the light of the results of the examination.
- Article (3): Workers shall wear the same uniform, including matching caps, gloves and masks to cover their noses.
- Article (4): The shop location shall be suitable and far from any sources of pollution, the floor shall be covered with non-slip tiles and the shop provided with light, air-conditioning and exhaust fans suited to the shop area.
- Article (5): The municipality shall be notified of any foodstuff intended to be repackaged so as to inspect and review the labels of the new packages prior to the repackaging process.
- Article (6): The original package label in the Arabic and English languages shall be fixed on the new package and shall include the country of origin, the substance name, the new net weight, production and expiry dates, repackaging date, and title and address of the packing agency. Alteration of the dates stated in the original package is prohibited.
- Article (7): Packing and separation shall be done mechanically, except for those materials that cannot be mechanically repackaged in which case gloves shall be used.
- Article (8): The shop shall always be maintained clean. Action shall be taken to prevent the entry of rodents, and solid and liquid waste shall be discharged in a proper hygienic manner.
- Article (9): Sufficient light and ventilation shall be provided, together with installation of a number of exhaust fans suited to the shop area.

Article (10): A First Aid Kit shall be provided.

Article (11): The requirements of the Directorate-Genéral of Civil Defence, ROP shall be adhered to.

Article (12): The shop shall be divided into three partitions:

- a) A store for foodstuff intended to be repacked.
- b) A room for repackaging
- c) A room for preserving packed foodstuff.

Article (13): The following specifications of stores for foodstuff intended to be repackaged shall be adhered to:

- a) Wooden or iron posts of a height not less than 30 cm from the floor level and not attached to the walls, on which to place packages of foodstuff intended for repackaging.
- b) Sewage pipes or their inspection chambers shall not pass through the store.
- c) Walls and ceiling shall be coated with light oil paint.
- d) The store and repackaging room shall be separated by a self-shutting door.
- e) Goods shall be well arranged and not stacked high, to facilitate withdrawal of goods according to their expiry date.

Article (14): The following specifications of repackaging rooms shall be adhered to:

- a) The walls shall be coated with light oil paint.
- b) A permanent site shall be designated for placing packaging equipment.
- c) The repackaging process shall be limited to dry foodstuff.

Article (15): The specifications stated in article (13) above shall be applied to the room for storing packed foodstuff .

Article (16): It is permissible, in the case of repackaging frozen foodstuff, to include in the shop a fourth partition which shall be subject to the following:

- a) A basin with hot and cold potable water and drainage pipes shall be fitted.
- b) The walls shall be covered with tiles to a height of two metres and the remainder shall be coated with light oil paint.
- c) Appropriate refrigerators for preserving frozen foodstuff prior to and after repackaging shall be provided.
- d) Foodstuff, in its frozen state, shall be cut and repackaged mechanically.
- e) Self-shutting doors shall be fitted.

Article (17): Containers and used tools shall be clean, free from any pollution, made of stainless substances that will not react with the foodstuff intended to be repackaged and shall be kept in special places.

Article (18): Foodstuff intended to be repackaged shall be suitable for consumption for a period not less than two thirds of the validity period.

No substances shall be added to foodstuff intended to be repackaged unless approved by the Ministry's concerned authorities.

Health Regulations for Foodstuff Stores

- Article (1): A municipal licence for the store shall be obtained from the concerned municipality prior to practising the activity.
- Article (2): Every person working in the store 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 suitable uniform. Frozen foodstuff store workers shall wear uniforms and boots giving protection from cold.
- Article (4): The store location shall be suitable, far from any sources of pollution, provided with sufficient light, as well as electric shock insect trapping equipment, and doorways shall be closed with wire mesh.
- Article (5): Foodstuff in all stores shall be arranged so that withdrawals shall be made according to validity dates, because it is necessary that validity dates shall continuously be reviewed.
- Article (6): Waste, decayed and expired foodstuff shall be regularly discharged at sites designated by the concerned municipality.
- Article (7): Precautionary measures shall be taken to prevent entry of direct sunlight, rainwater and flooding into the stores.
- Article (8): The use of stores for purposes other than those prescribed for is prohibited and workers shall not be allowed to sleep inside stores.
- Article (9): Stores designated for liquid and fresh foodstuff shall be provided with a potable water source for cleaning, with proper drainage.
- Article (10): Chemicals, pesticides, detergents and other substances shall be stored in separate storehouses far from those designated for foodstuff.

Article (11): A First Aid Kit shall be provided.

Article (12): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.

Article (13): The following conditions for refrigerated or frozen foodstuff stores shall be adhered to:

- a- They shall be provided with suitable refrigerators with thermostats to check the outside temperature, the refrigerator size shall be suitable for the stored foodstuff, and a refrigerator shall be allocated for the safekeeping of meat and poultry, another for fish and one more for vegetables, fruits....etc.
- b- The frozen foodstuff shall be placed inside the refrigerators on wooden stands to a height not less than 20 cm, in rows away from the ceiling, to ensure that the refrigeration reaches all stored foodstuffs. Sufficient space shall be left between the rows and refrigerators walls to facilitate easy entry and exit of goods.
- c- Frozen foodstuff shall be kept at temperatures not exceeding $(-8)^{\circ}\text{c}$, and chilled foodstuff at temperatures not exceeding $(-4)^{\circ}\text{c}$.

Article (14): The following conditions for non-frozen and non-chilled foodstuff stores shall be adhered to:

- a) The store area shall be suited to the quantities stored.
- b) The store shall be constructed with fixed materials, the walls and ceiling shall be coated with light oil paint and the floor shall be covered with easily cleanable tiles.
- c) Sufficient air-conditioners shall be provided in all stores so that the temperature shall not exceed $(25)^{\circ}\text{c}$.
- d) Stores shall be free from humidity, which may affect stored foodstuff.
- e) Foodstuff packages shall be placed on tables or shelves at a height not less than (30) cm from floor level to facilitate easy cleaning and shall be organised in rows away from the walls at a distance sufficient for easy entry and exit of goods.
- f) Dry foodstuff shall be stored in separate storehouses away from liquid, fresh and other foodstuff.

Health Regulations for Ice Factories

Article (1): A municipal licence for the factory shall be obtained from the concerned municipality.

Article (2): The factory shall be constructed at a location far from any source of pollution.

Article (3): The factory shall be divided into three divisions as follows:
First: Machinery cooling division. The following shall be provided:

- a) The floor shall be made of easy-to-clean cement tiles, and the walls and ceiling shall be coated with light oil paint.
- b) A swing door shall be fixed to separate this division from the ice-making division.

Second: Ice-making division. The following shall be provided:

- a) The floor shall be made of easy-to-clean cement tiles and have a semicircular drain covered with iron grating sloping outwards into the inspection chamber and wastewater tank. The walls shall be covered with white tiles to a height of not less than two metres.
- b) Cooling and ice separation basins shall be made of cement, and be internally and externally lined with ceramic material or stainless metal.
- c) Stainless metal ice block holders.
- d) Stainless metal pectinated vibrators for removal of air from ice blocks, together with supports fitted to the walls to hold the blocks.
- e) Ice separation basin covered with wooden boards, with a stainless metal ribbon fixed to the edge of each cover on one side to fill the gaps between the boards. The basin water shall be changed after each separation of blocks of ice, and discharged through a hole underneath the basin connected with the circular drain.
- f) A table with raised edges on either side connecting the ice separation basin with the ice store, that should be sloped for easy handling of the ice.

Third: Ice store division. The following shall be observed:

- a) It shall be constructed of cold-proof materials.
- b) Openings shall be made in the store towards the ice-making place for delivery to the distribution place.
- c) Ice blocks shall be placed inside the store on thick wooden boards, the boards to be separated from one another by wooden spacers.

Article (4): The water source used in making ice shall be potable and conform to the Sultanate standards.

It shall be at a distance not less than 50 metres from the nearest source of pollution. Cooling water shall be from the same water source used in the ice making. Use of machinery to cool water in ice making is prohibited.

Article (5): The salt used in making ice shall be suitable and impurity free.

Article (6): Wrapping blocks of ice with canvas or worn-out pieces of cloth is prohibited and dragging blocks of ice on the floor is also prohibited.

Article (7): The produced ice shall be clean and free from organisms causing diseases. All blocks of ice in which turbidity is observed shall be condemned.

Article (8): Where the factory itself is distributing the ice, it shall be transported in refrigerated vehicles licensed by the concerned municipality.

Article (9): Every person working in the factory shall have a valid card issued by the concerned authority. Such persons shall be medically examined once every year, or whenever necessary. Any worker infected by contagious disease shall be isolated and the concerned authority shall be immediately notified.

Article (10): Workers shall wear suitable clothes, caps, boots and leather gloves to protect them from the cold during work.

Article (11): Workers on cooling basins shall wash their feet each time prior to wearing their boots and they shall take off these boots after finishing their work on the basins.

Article (12):Sufficient light and ventilation shall be provided inside the factory. Openings shall be covered by a wire mesh and electric shock insect trappings device shall be provided.

Article (13):Workers shall be provided with a water closet with proper drainage, liquid soap and tissue paper and it shall not open directly into the other facilities of the factory.

Article (14):A First Aid Kit shall be provided.

Article (15):The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.

Health Regulations for Omani Halwa Factories

Article (1): A municipal licence for the factory shall be obtained from the concerned municipality prior to practising the activity.

Article (2): The factory shall be located far from any source of pollution and its area shall be suited to the volume of work.

Article (3): The factory shall be divided into three divisions as follows:
First: Halwa processing hall with the following specifications:

- a) The floor shall be covered with non-slip tiles, the walls shall be covered with white tiles to a height of two metres and the uncovered parts of the wall and ceiling shall be coated with light oil paint.
- b) The boilers (containers) for halwa processing shall be placed on bases built with four sides and open in the middle. They shall be set at 30 cm height from the floor leaving 2 metres space between the boilers.
- c) An entrance underneath the boilers connected with the chimney. Where coal or charcoal are used as fuel the top of the chimney shall be two metres above the height of the surrounding buildings that are within a circle of 25 metres radius. The use of gas for halwa processing is preferable.
- d) A semicircular open drain lined with ceramic tiles and covered with an iron grating sloping outwards to the processing place and connected to a proper drainage system.
- e) Air-conditioners or openings covered with wire mesh.
- f) Cold and hot potable water supply for processing and a basin for tool and hand washing, connected to a proper drainage system.
- g) Stainless metal tables for aeration and packing of halwa.

Second: Display and sale place with the following specifications:

- a) The floor shall be covered with non-slip tiles and the walls and ceiling shall be coated with light oil paint.
- b) Wooden shelves or containers with glass shelves for placing halwa packages.
- c) Air-conditioners.

Third: Raw materials and packages store with the following specifications:

- a) The floor shall be covered with suitable tiles, and the walls and ceiling shall be coated with light oil paint.
- b) Tables of 30 cm height for placing raw material packages used in processing and shelves for placing empty packages used in packaging halwa.
- c) A swing door separating the store from the halwa processing hall.

Article (4): Raw materials used in halwa processing shall be clean and suitable for consumption and the water used in processing shall conform to the Sultanate potable water standards.

Article (5): Boilers and tools used in processing shall be made of stainless metal not interacting with halwa and its contents.

Article (6): Materials used for packaging halwa shall not interact with halwa and the containers or wrapping shall be clean and of an approved type.

Article (7): Sufficient light, electric shock insect traps and devices preventing the entry of rodents shall be installed.

Article (8): Every person working in the factory shall have a valid health card issued by the concerned authority and such persons shall be medically examined once every year or whenever necessary.

Article (9): Workers shall wear the same uniform, caps and boots. They shall always be clean.

Article (10): A First Aid Kit shall be provided.

Article (11): Workers shall be provided with a water closet with proper drainage and the door shall not open directly into the factory facilities. It shall include a flush lavatory, a side tap, a basin for washing hands, exhaust fan, liquid soap and tissue paper.

Article (12): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.

Health Regulations

for Gaseous and Non-gaseous Beverages Industries

Article (1): A municipal licence shall be obtained from the concerned municipality prior to practising the activity.

Article (2): Every person working in the industry 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 examination.

Article (3): Workers shall wear clothes suited to the nature of work.

Article (4): The factory shall be constructed with fixed materials on an area suited to the volume of production and shall be located far from any source of pollution. The floor shall be covered with suitable tiles, epoxy or any other suitable material. A semicircular drain covered with iron grating discharging into sewage system outside the factory shall be provided.

Article (5): All equipment and piping used for washing, mixing and packaging shall be made of stainless metal.

Article (6): Water used for washing, preparation and filling of bottles shall conform to potable water standards in force in the Sultanate.

Article (7): The following shall be provided in the factory:

- * Sufficient light and ventilation and all openings shall be covered with wire mesh.
- * Containers with self-shutting covers for collecting solid waste to be disposed of at sites designated by the municipality.
- * First Aid Kit.
- * An effective control programme to combat insects and rodents in all the factory facilities.
- * Workers shall be provided with water closets conforming to Sultanate standards, together with bathrooms provided with liquid soap and tissue paper.

Their doors shall not directly open into processing partitions.

- * A sewage system complying with the provisions of the Regulations for Septic Tanks and Holding Tanks shall be provided.

Article (8): The factory shall have an effective programme that enhances public health in terms of cleanliness.

Article (9): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.

Article (10): The approved standards for Foodstuff, gaseous and non-gaseous beverages and sugar shall be complied with.

Article (11) The factory shall include the following divisions:

- 1- Bottle and raw materials store.
- 2- Bottle-washing division.
- 3- Mixing and beverages preparation division.
- 4- Packaging division.
- 5- Products store.
- 6- Workers' changing-room.

Article (12): The bottle and raw materials store shall be as follows:

- a- Health regulations for foodstuff stores shall be adhered to.
- b- The store shall be divided into two divisions: -
 - 1- First division: A place for safekeeping of bottles and empty containers.
 - 2- Second division: A place for safekeeping of raw materials and concentrators used in beverage preparation, that shall be kept in a cold place.

Article (13): The bottle washing division shall be as follows:

- a- Sorting bottles prior to washing to separate unsuitable ones.
- b- The washing place shall be separated from other processing divisions.
- c- Washing machines shall be clean, secured and free from pollution.
- d- Bottles shall be washed and transferred mechanically to the packing place.

- e- Walls shall be covered with suitable white tiles to a height not less than two metres from the floor and the uncovered parts shall be coated with light oil paint.

Article (14): The mixing and beverage preparation division shall be as follows:

- a- Walls shall be covered with suitable white tiles up to the ceiling. The ceiling shall be coated with light oil paint.
- b- Self-shutting doors.
- c- Stainless metal cabinets for mixing and preparation of beverages.
- d- Mixers, tools and pipes shall be clean, sound and leak-proof.
- e- All mixers shall be covered with tight covers.
- f- Clean filters shall be provided for filtration of beverages after preparation.
- g- Shelves and cabinets shall be provided for safekeeping of raw materials used in the preparation of beverages.

Article (15): The specifications of the packaging division shall be as follows:

- a- Walls shall be covered with suitable white tiles to a height not less than two metres and the rest of the walls shall be coated with light oil paint.
- b- Self-shutting doors.
- c- Stainless metal packaging equipment, tools and machines.
- d- Mechanically packaging and bottles' checking.
- e- Necessary precautions shall be taken to prevent bottles breaking during the packaging process.
- f- Bottle covers shall be placed mechanically in a short period of time and shall be tightly shut.
- g- To prevent the formation of toxic copper carbonates, beverages after carbon dioxide has been added shall not pass through copper pipes.

Article (16):The product store shall be adjacent to the loading area and shall comply with the health regulations for foodstuff stores.

Article (17):A room shall be designated for workers to change their clothes. It shall be provided with cupboards, shall not directly adjoin the factory facilities and its door shall not open directly into the processing divisions.

Health Regulations for Dairy Product Factories

- Article (1): A municipal licence for the factory shall be obtained from the concerned municipality prior to practising the activity.
- Article (2): The factory shall be constructed on a suitable site from an environmental point of view and shall be located far from any source of pollution. It shall be of an area suited to the size of production.
- Article (3): The floor shall be covered with suitable tiles, epoxy or any other material suited to the nature of work. It shall be provided with a semicircular drain covered with iron grating in processing and packing divisions and shall be connected with the sewage system. Dairy processing and packing division walls shall be covered with suitable white tiles while the walls of other divisions shall be coated with light oil paint.
- Article (4): The factory equipment such as tanks, basins, pasteurisation appliances refrigerators, homogenisers, delivery pipes, pumps...etc. shall conform to international and Omani standards.
- Article (5): The factory shall have an effective programme that enhances public health in terms of cleanliness.
- Article (6): All electrical wires and connections inside the walls shall be covered.
- Article (7): Sufficient light and ventilation shall be provided.
- Article (8): The factory shall have an effective programme for combating insects and rodents.
- Article (9): All doors shall be of a suitable self-shutting type.
- Article (10): Detergents, disinfectants and the like shall be kept in a special place away from processing and product storage places.

Article (11): Workers shall be provided with water closets conforming to the Sultanate standards, together with bathrooms provided with liquid soap and tissue paper. Their doors shall not open into processing and packing divisions.

Article (12): The factory shall have a sewage system complying with the provisions of the Regulations for Septic Tanks and Holding Tanks.

Article (13): The factory shall include the following divisions:

- a) Packages and raw material store.
- b) Dairy and its products processing division.
- c) Packing division.
- d) Processed dairy and products division.
- e) Laboratory division.
- f) Workers changing-room.

It is permissible for a small factory to designate one partition for processing and packing.

Article (14): The specifications of packages and raw materials store to be adhered to are as follows:

- a) The store area shall be suitable for the quantities intended to be stored.
- b) Packages used in packing dairy and its products shall be placed in a separate place within the store on tables or shelves of a height not less than 30 cm from the floor, and they shall be in good condition and clean.
- c) The dairy and product packages and their labels shall conform to the Sultanate standard specifications.
- d) Raw materials that require no refrigeration shall be placed on tables or shelves of a height not less than 30 cm, arranged in rows.
- e) Raw materials that require refrigeration shall be kept inside refrigerators.

Article (15): The specifications of the dairy and its products processing division shall be as follows:

(1) Processing of pasteurised milk:

- a) Milk on delivery shall be pure and cold.
- b) Liquid milk pasteurisation shall be by heating to a temperature of 63⁰c for 30 minutes or by heating it to a temperature varying from 71.5⁰c to 75⁰c for 15 seconds.
- c) Milk may be subjected to a flavouring or homogenisation process to obtain a product with unified odour and taste.

(2) Processing of pasteurised cream:

Cream pasteurisation (when separated from milk) is to be carried out by heating it to a temperature of 79.5⁰c for 15 seconds. Then it shall be subject to refrigeration to a temperature varying from 1⁰c – 2⁰c.

(3) Processing of Sterilised milk:

Milk shall be pasteurised then sterilised by heating it to a temperature of 140⁰c for 1 to 2 seconds.

(4) Processing of concentrated and condensed milk:

Milk shall be pasteurised then condensed according to the Sultanate standard methods.

(5) Processing of Yogurt and Laban:

- a) The yeast shall be prepared from a pure and effective bacterial culture.
- b) Mixing containers shall be with strong stainless covers.
- c) Pasteurised milk shall be fermented in suitable special containers or incubators.
- d) Salt of an Omani standard specification shall be used when processing salted milk.

(6) Processing of cheese:

Pasteurised milk shall be used in the production of different varieties of cheese, using international or local standard equipment.