



THE ECONOMIC BUREAU

المركز الاقتصادي

JAPAN INTERNATIONAL COOPERATION
AGENCY (JICA)

FOOD HEALTH MONITORING, ANALYSIS
AND TREATMENT IN SAUDI ARABIA

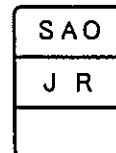
A SECTOR PROFILE

JICA LIBRARY



J1166198(0)

Prepared By:
The Economic Bureau



MAY 1999



**JAPAN INTERNATIONAL COOPERATION
AGENCY (JICA)**

**FOOD HEALTH MONITORING, ANALYSIS
AND TREATMENT IN SAUDI ARABIA**

A SECTOR PROFILE

Prepared By:
The Economic Bureau

MAY 1999



1166198[0]

TABLE OF CONTENTS

<u>Section</u>	<u>Title</u>	<u>Page #.</u>
1	GENERAL DESCRIPTION.....	1-1
	Regulations.....	1-2
	Food Legislation.....	1-4
2	RESPONSIBLE AGENCIES	2-1
	Ministry of Municipal & Rural Affairs	2-1
	Saudi Arabian Standards Organization (SASO)	2-5
3	DEGREE OF CURRENT ACTIVITY AND RELATIVE GROWTH.....	3-1
4	REGULATIONS FOR FOOD HEALTH MONITORING SYSTEM	4-1
	General Regulations	4-1
	Bakeries.....	4-2
	Restaurants Licensing Conditions.....	4-3
	Multi-Storeyed Restaurants	4-4
	Barbecue Restaurant.....	4-5
	Health Requirements for Establishing Coffee Shops.	4-7
	Sweet Factories	4-10
	Sweet Sales Stores.....	4-10
	Pre Requirements for Ice Cream Manufacturing And Selling Stores.....	4-11
	Materials Used in Ice Cream Production and Distribution	4-12
	General Requirements for Food Stuff Warehouses..	4-13
	Food Stuff Groceries	4-16
	Semi-Auto Bakeries Regulations	4-16
	Kitchens Regulations for Party/Ceremony Purposes	4-18
	Meat Store Regulations	4-20
	Poultry Stores Regulations	4-21
	Quick Food Restaurants Regulations	4-22
	Fresh Fish Stores Regulations.....	4-24
	Domestic Meat Transportation Regulations.....	4-25

Cold Stores Regulations.....	4-25
Cool Meat Storage.....	4-26
Frozen Meat, Chicken and Fish Storage	4-27
Ice Factories Regulations	4-27
Food Packaging Regulations.....	4-29
Edible Oil From Sesame Refineries Regulations.....	4-30
Buffet Services Vehicles Regulations.....	4-31

LIST OF TABLES

<i>No.</i>	<i>Title/Description</i>	<i>Page No.</i>
3-1	Number of Licensed Shops by Region.....	3-4
3-1A	Number of Licensed Shops by Region (1998).....	3-5
3-1B	Number of Licensed Shops by Region – 1417-H (1997).....	3-6
3-1C	Number of Licensed Shops by Region – 1416-H (1998).....	3-7
3-2A	Food Health and Hygiene Inspection Activities by Region – 1418-H (1998).....	3-8
3-2B	Food Health and Hygiene Inspection Activities by Region – 1417-H (1997).....	3-9
3-2C	Food Health and Hygiene Inspection Activities by Region – 1416-H (1996).....	3-10
3-3A	Food Confiscations by Region – 1418-H (1998).....	3-11
3-3B	Food Confiscations by Region – 1417-H (1997).....	3-12
3-3C	Food Confiscations by Region – 1416-H (1996).....	3-13

LIST OF FIGURES

<i>No.</i>	<i>Title/Description</i>	<i>Page No.</i>
2-1	Functional Structure of the Ministry of Municipal and Rural Affairs	2-3
2-2	Organizational Structure of the Ministry of Municipal and Rural Affairs	2-4
2-3	Organizational Chart of Saudi Arabia Standards Organization.....	2-7
3-1	Number of Licenced Shops During 1996 to 1998	3-1
3-2	Different Confiscated Foodstuff During 1996 to 1998.....	3-3

Section 1

GENERAL DESCRIPTION

Section 1

GENERAL DESCRIPTION

Centuries ago people knew that if food was not stored or handled properly, the food would go “bad” and this could lead to sickness. Consequently, they learnt how to preserve food using salting, drying, pickling, smoking and freezing methods to stop it deteriorating through action of bacteria, yeast's and moulds. Food processing has developed over the years and much of our food is now prepared and processed in factories. Technological developments in the 19th and 20th centuries have led to identification of bacteria and viruses causing food-borne illness and this knowledge has helped with development of food-hygiene regulations and guidance for food handlers and the public.

Practices in food handling help keep food clean and safe to eat in order to avoid food poisoning. In Saudi Arabia, increased awareness of health and environment has impelled the Saudi Government to draft regulations and impose controls on sources of health hazard and pollution. This is mainly the responsibility of the Ministry of Municipal and Rural Affairs (MOMRA) and its municipal affiliations to minimize environmental damage originating from urbanization and to secure public hygiene and well-being of inhabitants. All this is achieved through typical municipal infrastructure and services and through spatial development control for communities. Overall sectoral involvement may be gauged from the number of cities, towns and village clusters having municipality status, and by the total number of municipal staffs. Presently, MOMRA and Arriyadh Development Authority (ADA) are responsible to implement the food health monitoring and control system.

Pathogenic bacteria most often cause food poisoning. Important strains of pathogenic bacteria include *Salmonella*, *Campylobacter*, *Clostridium perfringens* and *botulinum*, *Staphylococcus aureus* and *Bacillus cereus*. Typical symptoms of

food poisoning, which may occur within one hour or up to 72 hours after eating contaminated food, include diarrhoea, abdominal pain, vomiting, fever, and nausea. Most people recover within a week, but food poisoning can cause death. Around the world, there are enormous variations in climate, eating habits, cooking methods, food storage and preservation, and public health advice. Recommended food-health practices must consider these conditions. People's attitude to importance of food hygiene will depend upon their awareness, education and standard of living they can afford. In some developing countries, other diseases may present a more serious health risk than food-borne illnesses.

REGULATIONS

Food-hygiene regulations have been brought into force in many countries including Saudi Arabia and around the world, in order to protect the public and reduce the number of outbreaks of food poisoning. These regulations must be followed by anyone responsible for handling food in the food business. A "food handler" can be anyone involved in food transport, storage, and processing, as well as people in the catering industry who prepare and cook food. A "food business" includes restaurants, food stalls, shops, factories, aeroplanes and ships.

Food-hygiene regulations have been brought in to protect the public and reduce the number of outbreaks of food poisoning. These regulations must be followed by anyone responsible for handling food in the food business.

Prevention of food poisoning starts with personal hygiene. Hands must always be washed before working with food, especially after visiting the toilet, with cuts and grazes covered. Clean, protective clothing such as aprons or overalls should also be worn during food preparation.

Areas where food is stored and prepared must be kept clean and free from pests and pets. Food waste should be removed regularly. Temperature control is also important, so cold food must be stored correctly then cooked at a temperature high enough to kill bacteria.

Food hygiene advice falls into three main sections: personal hygiene: cleanliness of the food area; and food-hygiene practice.

PERSONAL HYGIENE

Prevention of food poisoning starts with personal hygiene. Food-poisoning bacteria can be found on human skin, hair and clothes, and in ears, noses, mouths and faces. If people touch affected parts of their bodies during preparation of food, they can transfer bacteria to food. This is why hands must always be washed before working with food, especially after visiting the toilet. The bacterium *Staphylococcus aureus* is found in the human nose, infected wounds, and boils, so cuts and grazes must be covered to avoid food contamination. Clean, protective clothing such as aprons or overalls should also be worn during food preparation.

In food businesses, food handlers should not work with food if they are suffering from or are carriers of food-poisoning infections as they can accidentally contaminate foodstuffs. Many food factories insist that workers' hair and beards are covered with hats and nets. Food handlers should not smoke, chew tobacco, or spit in food-preparation areas.

CLEANLINESS OF THE FOOD AREA

Areas where food is stored and prepared must be kept clean and free from pests and pets. Dirt, soil and food residues can harbour bacteria and pests. Detergents should be added to hot water, and the solution used to wipe down and clean surfaces, equipment, floors and walls. Food waste should be regularly removed from the food-preparation area. Bacteria grow rapidly in warm conditions, especially at the normal human body temperature of 37° C. The danger zone is anywhere between 5° C and 63° C.

Temperature control is important, so cold food must be stored correctly then cooked at a temperature high enough to kill bacteria. Food handlers often use food probes to monitor the temperature of the food they prepare and cook throughout the day.

FOOD-HYGIENE PRACTICE

The transfer of bacteria from one place to another is known as *cross contamination*. The most serious cross contamination occurs between raw foods and cooked foods, so they should not be stored together or prepared using the same equipment.

FOOD LEGISLATION

Because of growing concern over the use of potentially toxic chemicals as fumigants, ionizing radiation may be used as a substitute. Irradiation delays ripening of fruits and vegetables; inhibits sprouting in bulbs and tubers; disinfects grain, cereal products, fresh and dried fruits, and vegetables of insects; and

destroys bacteria in fresh meats. However, public concern over the safety of irradiation has limited its full-scale use. Food Legislation Laws are designed to ensure the purity and quality of foodstuffs. One of the first laws forbid adulteration of expensive foods with inexpensive substances—for example, addition of water to milk. The Act aimed to give consumers full value, and to protect them against potentially dangerous chemicals used in adulteration.

Next come legislation to control compounds added in food manufacture colors, flavours, preservatives, emulsifying agents, stabilizers and so on. The 1950s and 1960s saw major programmes of testing food additives for toxicity, carcinogenicity, mutagenicity and teratogenicity. Now only compounds on a list of permitted, tested additives may be used in food manufacture and processing.

Some pesticides, herbicides, and fertilizers may leave potentially hazardous residues in foods since chemical contamination during manufacture is also possible. There are limits on the maximum amount of potentially hazardous compounds permitted in foods.

Modern legislation tackles food hygiene in two ways: by setting standards of hygiene in factories, shops, restaurants and so on, standards of training for all people involved in handling food; sampling ingredients and finished food products for micro-organisms known to cause disease.

Legislation tries to make all food advertising truthful. Reduced-calorie foods may only state that they may reduce weight as “part of a calorie-controlled diet”. Claims for specific health benefits are generally prohibited. Claims that foods are rich sources of individual nutrients must be based on a standard serving providing more than a given percentage of requirements. Terms such as “pure”, “natural”, “light” (“lite”), and “low in” or “free from” are being defined so as to ensure that consumers are not misled.

Section 2

RESPONSIBLE AGENCIES

Section 2

RESPONSIBLE AGENCIES

The Department of Municipalities under the Ministry of Municipal & Rural Affairs is responsible for food health monitoring in Saudi Arabia. A general overview of the concerned ministry along with various directorates and departments are presented in **Figure 2-1** and **2-2**

Several departments from planning and follow-ups to management of services required for preserving environmental cleanliness and health deal with food health monitoring. Unfortunately, the organization charts do not reflect how food health monitoring activities are distributed throughout since each play a role depending on their functional relationship. MOMRA's responsibilities and authorities are briefly described below.

MINISTRY OF MUNICIPAL & RURAL AFFAIRS

The first Department of Municipalities was established in 1346H (1927) under the Ministry of Interior. In 1382H (1962), the Department was upgraded to a Deputy Ministry for Municipalities Affairs with responsibilities including planning and development of municipal services and water resources. In 1395H (1975), the first Ministry of Municipal & Rural Affairs was created with HRH Prince Majed bin Abdulaziz as its Minister. This position is currently held by Dr. Mohammad bin Ibrahim Al Jarallah.

RESPONSIBILITIES & AUTHORITIES

Supervision, planning and development of municipal and rural services plus other related responsibilities of the Ministry include the following:

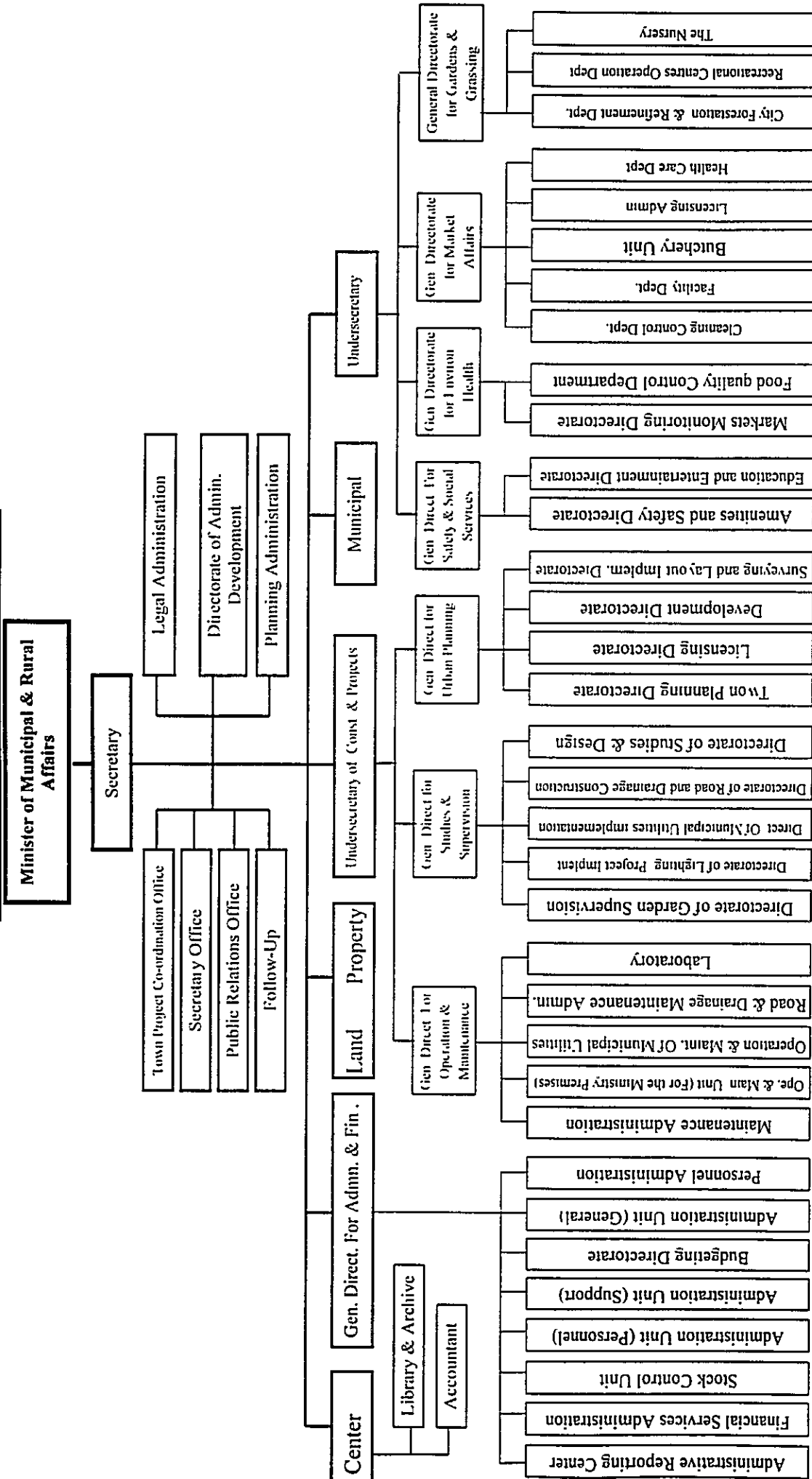
- a. Urban Planning for cities of the Kingdom, including roads and infrastructure services.

- b. Management of Services required for preserving environmental cleanliness, health and landscaping of cities.
- c. Maintenance of infrastructure services.
- d. Development of rural areas located outside jurisdiction of Municipalities.
- e. Conduct studies and researches for improvement of municipal services, and
- f. Development of Ministry Departments to become capable of undertaking these responsibilities.

Currently there are 144 Municipalities and Rural Communities in the Kingdom.

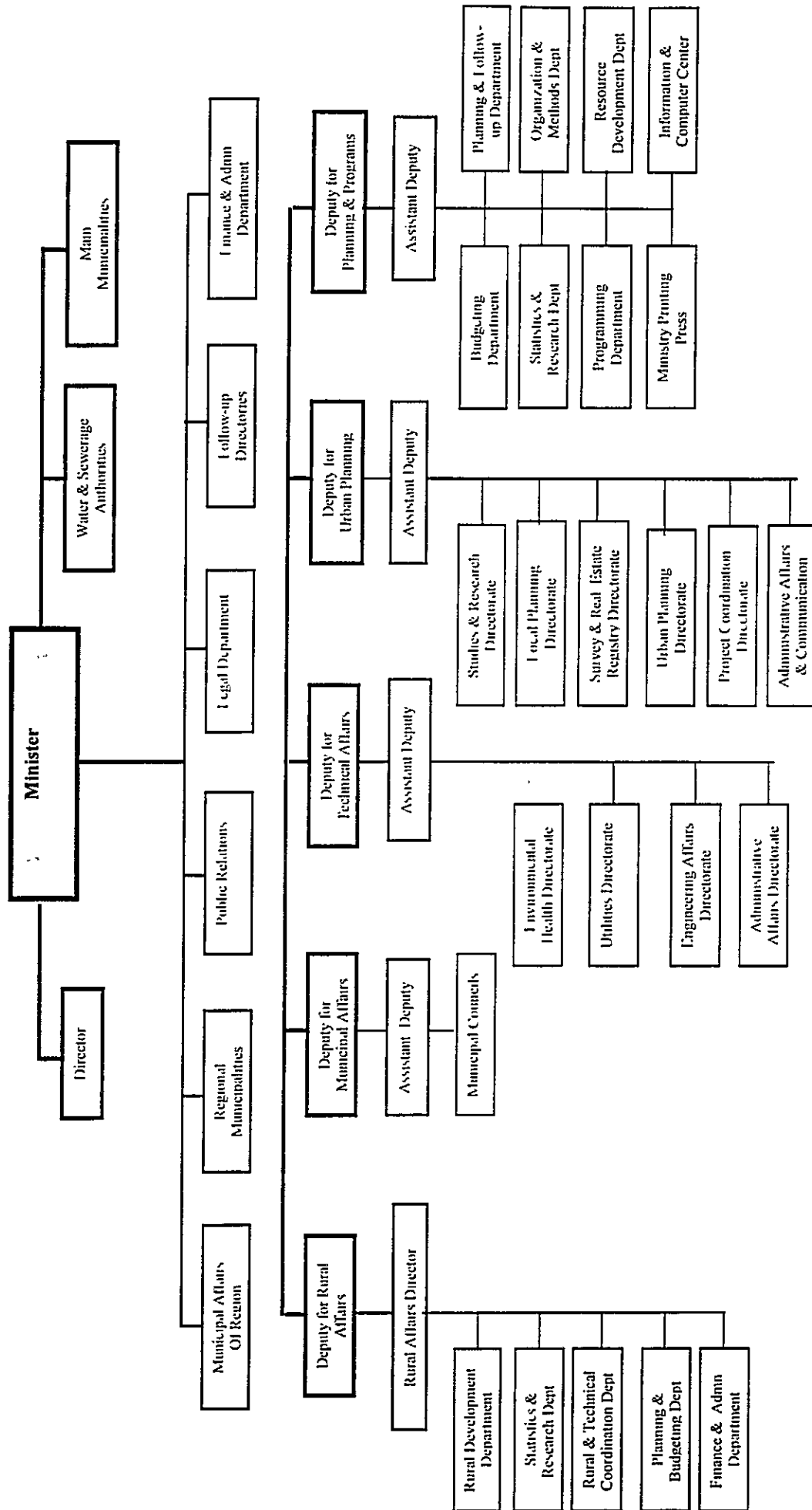
Figure 2-1

**Functional Structure of
The Ministry of Municipal & Rural Affairs**



N.B. for Taif Municipality, the term "President" replaces the term "Secretary" in the

Figure 2-2
Organizational Structure of
The Ministry of Municipal & Rural Affairs



SAUDI ARABIAN STANDARDS ORGANIZATION (SASO)

Saudi Arabian Standards Organization (SASO) was established following the Royal Decree No. M/10 Dated 1392H, as a body of judicial personality and of an independent budget.

SASO establishes and revises Standards of Saudi Arabia as the primary standardization organization in the Kingdom. A board of directors, headed by H.E. the Minister of Commerce and comprising representatives of major sectors concerned with standardization in the Kingdom, outlines the general policy of SASO. The said Board of Directors is governing SASO affairs, laying down its policy and adopting all procedures needed to ensure efficient performance of SASO assignments. SASO Director General is responsible for implementing and following the Board of Directors' decisions, ensuring proper progress of work in SASO and supervising all its technical and administrative departments as well as its two Branch Offices in the Eastern and Western Regions.

OBJECTIVES OF SASO

Saudi Arabian Standards Organization (SASO) is entrusted with all activities relating to standards and measurements which include:

- Formulation and approval of national standards for all commodities and products as well as standards concerned with meteorology, calibration, marketing and identification of commodities and products, sampling, inspection and testing, in addition to other assignments resolved by SASO Board of Directors.

- Publishing Saudi standards by the most appropriate means.

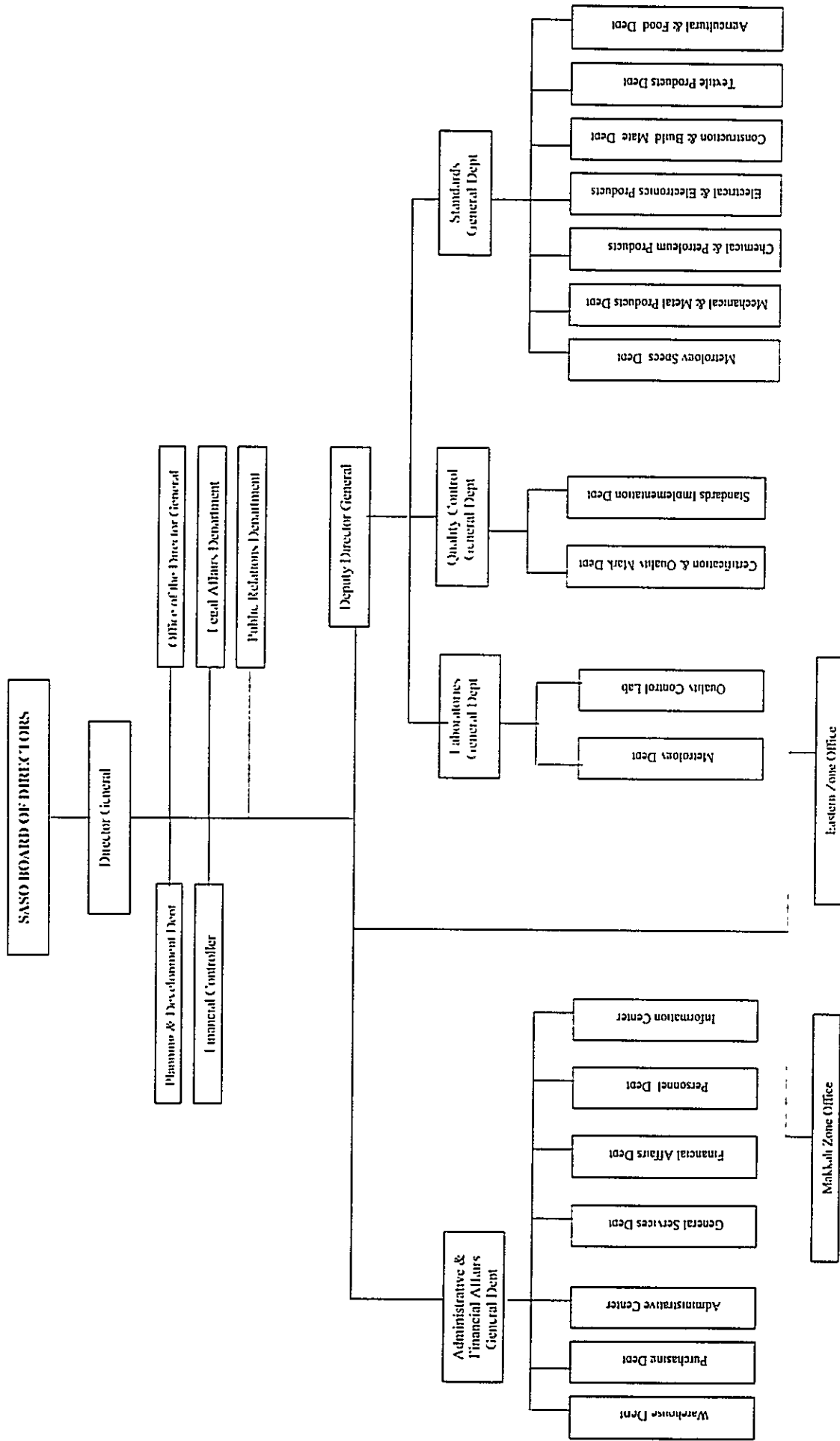
- Promoting standardization awareness through publicity and other means and coordinating all activities relating to standards and measurements in the Kingdom.
- Setting rules for granting certificates of conformity and quality mark and regulating their issuance and use.
- Participating in the Arab, regional and international organizations.

ORGANIZATION

A general overview of the concerned ministry along with various departments are presented in the organization chart of SASO in **Figure 2-3**.

Several departments contribute to food safety standards although the organization chart does not reflect this activity directly.

Figure 2-3



SASO BRANCHES IN JEDDAH AND DAMMAM

These branches represent SASO and its activities in the Western and the Eastern Region, respectively, and carry out product inspections of limited product categories.

a. Jeddah Branch:

There are a few persons in the electrical and electronic section carrying out checks mainly on products picked up at the customs.

b. Dammam Branch

There are no laboratories in Dammam and no tests are carried out except for tests of used cars.

Section 3

DEGREE OF CURRENT ACTIVITY AND RELATIVE GROWTH

Section 3

DEGREE OF CURRENT ACTIVITY AND RELATIVE GROWTH

Table 3.1 shows the total number of licensed shops by all regions during the period of 1416H to 1418 H (1996 to 1998) at 166,097. Of which, 59,456 are new and 106,641 are renewed shops. Considering region-wise distribution, Riyadh and Makkah constitutes 28% each of the total concentration, followed by Eastern Region of 12%, Assir 7%, Madinah and Qassim 5% each with remaining 15% captured by other regions. Figure 3-1, shows the region wise concentration of licensed shops in the Kingdom during 1996 to 1998 period.

Figure 3-1
Number of Licenced Shops During 1996 to 1998
(Concentration By Region)

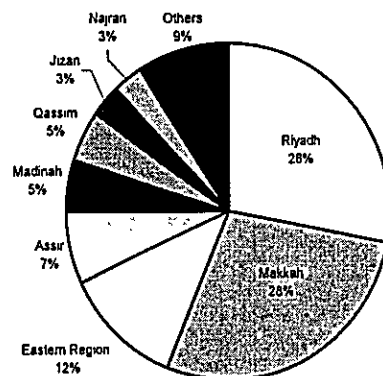


Table 3-2A shows food health and hygiene monitoring activities by region during 1998. During 1998, 787,117 inspections were carried out, licensed inspected shops were 86,565, violators were 91,400, medical workers checked-up were 322,057, 289,644 medical certificates were issued with 2,596 rejected due to illnesses.

Accordingly, Table 3-2B shows the food health and hygiene monitoring activities by region during 1997. During 1997, 634,103 inspections were carried out, inspected licensed shops were 53,046, violators were 85,532, medical workers

checked-up were 254,491. 245,357 medical certificates were issued and sick cases were 2,868.

Similarly, **Table 3-2C** shows the food health and hygiene monitoring activities by region during 1996. During 1996 total 657,232 inspections were carried out. inspected licensed shops were 67,765. violators were 100,516. medical workers checked-up were 308,500. 313,011 medical certificates were issued and sick cases were 3,407.

Table 4-3A. shows the total of different foodstuffs confiscations by region during the period of 1998. Out of total different confiscations of foodstuff Riyadh region constituted 30% followed by Makkah 18%. Eastern Region 15%. Assir 10%. Hail 6%, Qassim 5%. Jizan 5%. Madinah 4%. Al-Zou'f 3% and remaining 3% captured by Tabuk. Najran. Northern Boundaries at 1% each respectively.

Table 3-3B. shows the total of different foodstuff confiscations by region during the period of 1997. Out of total different confiscations of foodstuff Riyadh region constituted 45%. followed by Makkah 16%. Eastern Region 11%. Assir 7%. Qassim 6%. Jizan 4%. Hail 3%. Madinah 2%. Al-Zou'f 2% and remaining captured by Al-Baha. Tabuk. Najran. Northern Boundaries at 1% each respectively.

Table 3-3C. shows the total of different foodstuff confiscations by region during the period of 1996. Out of total different confiscations of foodstuff Riyadh region constituted 49%. followed by Eastern region 20%. Makkah 11%, Assir 6%. Hail 3%. Jizan 3%. Qassim 2%. and remaining portion captured by Madinah. Al-Baha. Tabuk. Najran. Al-Zou'f at 1% each respectively.

Figure 3-2. shows the region-wise average percentage of total foodstuff confiscations during the period of 1996 to 1998 in the Kingdom. The Riyadh region constituted 41%. followed by Eastern Region 15%, Makkah 15%, Assir 8%, Qassim 4%, Hail 4%. Jizan 4%. Madinah 2%. Al-Zou'f 2% and others 5%.

Figure 3-2
Different Confiscated Foodstuff During 1996 to 1998
(Average Percentage By Region)

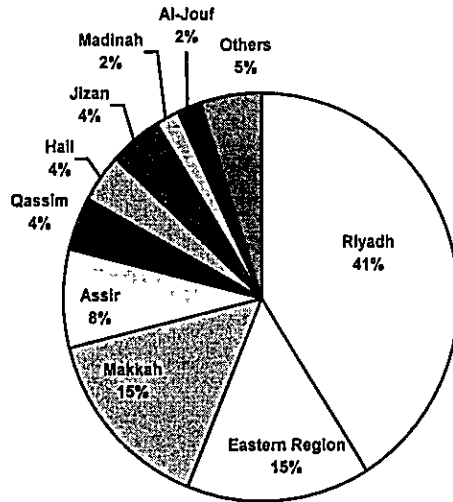


Table (3-1)
Number of Licensed Shops by Region

Region	Activity Type	Foodstuffs				Supermarkets				Grand Total	% of Concentration
		1996	1997	1998	Total	1996	1997	1998	Total		
Riyadh	New	4,481	4,585	4 883	13,949	271	153	224	648	14,597	25%
	Renew	8,960	10,921	11,057	30,938	483	452	401	1,336	32,274	30%
	Total	13,441	15,506	15 940	44,887	754	605	625	1,984	46,871	28%
Makkah	New	5,552	5,521	7 174	18,247	203	100	224	527	18,774	32%
	Renew	8,790	10,263	7,975	27,028	218	142	268	628	27,656	26%
	Total	14,342	15,784	15 149	45,275	421	242	492	1,155	46,430	28%
Madinah	New	1,336	895	1,710	3,941	2	0	2	4	3,945	7%
	Renew	1,194	1,465	1,923	4,582	0	3	7	10	4,592	4%
	Total	2,530	2,360	3 633	8,523	2	3	9	14	8,537	5%
Eatern Region	New	2,031	2,212	2 487	6,730	57	30	54	141	6,871	12%
	Renew	4,201	4,389	4 779	13,369	155	101	201	457	13,826	13%
	Total	6,232	6,601	7 266	20,099	212	131	255	598	20,697	12%
Qassim	New	608	653	695	1,957	33	33	21	87	2,044	3%
	Renew	1,695	2,049	2 308	6,052	75	119	135	329	6,381	6%
	Total	2 303	2,702	3 004	8 009	108	152	156	416	8,425	5%
Assir	New	1,266	1,119	1,640	4 025	84	83	171	338	4,363	7%
	Renew	2,345	2,122	1 698	6,155	174	154	204	532	6,687	6%
	Total	3 611	3,241	3 328	10,180	258	237	375	870	11,050	7%
Hail	New	314	515	597	1,426	11	4	6	21	1,447	2%
	Renew	518	913	1 129	2 560	20	27	46	93	2,653	2%
	Total	832	1,428	1,726	3,986	31	31	52	114	4,100	2%
Al-Baha	New	172	127	231	530	11	3	8	22	552	1%
	Renew	309	198	167	674	44	6	11	61	735	1%
	Total	481	325	398	1,204	55	9	19	83	1,287	1%
Tabuk	New	371	358	610	1,339	5	0	0	5	1,344	2%
	Renew	919	969	810	2,698	7	8	1	16	2,714	3%
	Total	1,290	1,327	1,420	4,037	12	8	1	21	4,058	2%
Jizan	New	779	606	1,253	2,638	14	6	8	28	2,666	4%
	Renew	873	437	582	1,892	19	4	4	27	1,919	2%
	Total	1,652	1,043	1 835	4,530	33	10	12	55	4,585	3%
Najran	New	364	311	410	1,085	3	1	2	6	1,091	2%
	Renew	1,110	1,052	1,053	3,215	30	16	27	73	3 288	3%
	Total	1,474	1,363	1,463	4,300	33	17	29	79	4,379	3%
Al-Jouf	New	225	293	314	832	3	3	3	9	841	1%
	Renew	614	707	805	2,125	10	15	9	34	2,160	2%
	Total	839	1,000	1,119	2,958	13	18	12	43	3,001	2%
Northern Boundaries	New	307	238	366	911	3	7	0	10	921	2%
	Renew	534	454	748	1,736	0	11	9	20	1,756	2%
	Total	841	692	1,114	2,647	3	18	9	30	2,677	2%
Grand Total:	New	17,806	17,433	22 371	57,610	700	423	723	1,846	59,456	100%
	Renew	32,062	35,939	35 024	103,025	1,235	1 058	1,323	3,616	106,641	100%
	Total	49 868	53 372	57 395	160,635	1 935	1 481	2 046	5,462	166,097	100%

Source: Annual Report of Ministry of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

Table (3-1A)
Number of Licensed Shops by Region (1998)

Region	Activity Type	Foodstuffs	Supermarkets	Total	% of Concentration
Riyadh	New	4,883	224	5,107	22%
	Renew	11,057	401	11,458	32%
	Total	15,940	625	16,565	28%
Makkah	New	7,174	224	7,398	32%
	Renew	7,975	268	8,243	23%
	Total	15,149	492	15,641	26%
Madinah	New	1,710	2	1,712	7%
	Renew	1,923	7	1,930	5%
	Total	3,633	9	3,642	6%
Eatem Region	New	2,487	54	2,541	11%
	Renew	4,779	201	4,980	14%
	Total	7,266	255	7,521	13%
Qassim	New	696	21	717	3%
	Renew	2,308	135	2,443	7%
	Total	3,004	156	3,160	5%
Assir	New	1,640	171	1,811	8%
	Renew	1,688	204	1,892	5%
	Total	3,328	375	3,703	6%
Hai	New	597	6	603	3%
	Renew	1,129	46	1,175	3%
	Total	1,726	52	1,778	3%
Al-Baha	New	231	8	239	1%
	Renew	167	11	178	0%
	Total	398	19	417	1%
Tabuk	New	610	0	610	3%
	Renew	810	1	811	2%
	Total	1,420	1	1,421	2%
Jizan	New	1,253	8	1,261	5%
	Renew	582	4	586	2%
	Total	1,835	12	1,847	3%
Najran	New	410	2	412	2%
	Renew	1,053	27	1,080	3%
	Total	1,463	29	1,492	3%
Al-Jouf	New	314	3	317	1%
	Renew	805	9	814	2%
	Total	1,119	12	1,131	2%
Northern Boundanes	New	366	0	366	2%
	Renew	748	9	757	2%
	Total	1,114	9	1,123	2%
Grand Total	New	22,371	723	23,094	100%
	Renew	35,024	1,323	36,347	100%
	Total	57,395	2,046	59,441	100%

Source: Annual Report of Ministry of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

Table (3-1B)
Number of Licensed Shops by Region - 1417-H (1997)

Region	Activity Type	Foodstuffs	Supermarkets	Total	% of Concentration
Riyadh	New	4,585	153	4,738	27%
	Renew	10,921	452	11,373	31%
	Total	15,506	605	16,111	29%
Makkah	New	5,521	100	5,621	31%
	Renew	10,263	142	10,405	28%
	Total	15,784	242	16,026	29%
Madinah	New	895	0	895	5%
	Renew	1,465	3	1,468	4%
	Total	2,360	3	2,363	4%
Eastern Region	New	2,212	30	2,242	13%
	Renew	4,389	101	4,490	12%
	Total	6,601	131	6,732	12%
Qassim	New	653	33	686	4%
	Renew	2,049	119	2,168	6%
	Total	2,702	152	2,854	5%
Assir	New	1,119	83	1,202	7%
	Renew	2,122	154	2,276	6%
	Total	3,241	237	3,478	6%
Hail	New	515	4	519	3%
	Renew	913	27	940	3%
	Total	1,428	31	1,459	3%
Al-Baha	New	127	3	130	1%
	Renew	198	6	204	1%
	Total	325	9	334	1%
Tabuk	New	358	0	358	2%
	Renew	969	8	977	3%
	Total	1,327	8	1,335	2%
Jizan	New	606	6	612	3%
	Renew	437	4	441	1%
	Total	1,043	10	1,053	2%
Najran	New	311	1	312	2%
	Renew	1,052	16	1,068	3%
	Total	1,363	17	1,380	3%
Al-Jouf	New	293	3	296	2%
	Renew	707	15	722	2%
	Total	1,000	18	1,018	2%
Northern Boundaries	New	238	7	245	1%
	Renew	454	11	465	1%
	Total	692	18	710	1%
Grand Total	New	17,433	423	17,856	100%
	Renew	35,939	1,058	36,997	100%
	Total	53,372	1,481	54,853	100%

Source: Annual Report of Ministry of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

Table (3-1C)
Number of Licensed Shops by Region - 1416-H (1996)

Region	Activity Type	Foodstuffs	Supermarkets	Total	% of Concentration
Riyadh	New	4,481	271	4,752	26%
	Renew	8,960	483	9,443	28%
	Total	13,441	754	14,195	27%
Makkah	New	5,552	203	5,755	31%
	Renew	8,790	218	9,008	27%
	Total	14,342	421	14,763	28%
Madinah	New	1,336	2	1,338	7%
	Renew	1,194	0	1,194	4%
	Total	2,530	2	2,532	5%
Eastern Region	New	2,031	57	2,088	11%
	Renew	4,201	155	4,356	13%
	Total	6,232	212	6,444	12%
Qassim	New	608	33	641	3%
	Renew	1,695	75	1,770	5%
	Total	2,303	108	2,411	5%
Assir	New	1,265	84	1,350	7%
	Renew	2,345	174	2,519	8%
	Total	3,611	258	3,869	7%
Hail	New	314	11	325	2%
	Renew	518	20	538	2%
	Total	832	31	863	2%
Al-Baha	New	172	11	183	1%
	Renew	309	44	353	1%
	Total	481	55	536	1%
Tabuk	New	371	5	376	2%
	Renew	919	7	926	3%
	Total	1,290	12	1,302	3%
Jazan	New	779	14	793	4%
	Renew	873	19	892	3%
	Total	1,652	33	1,685	3%
Najran	New	364	3	367	2%
	Renew	1,110	30	1,140	3%
	Total	1,474	33	1,507	3%
Al-Jouf	New	225	3	228	1%
	Renew	614	10	624	2%
	Total	839	13	852	2%
Northern Boundaries	New	307	3	310	2%
	Renew	534	0	534	2%
	Total	841	3	844	2%
Grand Total	New	17,806	700	18,506	100%
	Renew	32,062	1,235	33,297	100%
	Total	49,868	1,935	51,803	100%

Source: Annual Report of Ministry of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

Table (3-2A)
Food Health and Hygiene Inspection Activities by Region - 1418-H (1998)

Region	No. of Inspections	No. of Licensed Shops	No. of Violators	No. of Workers medical Check-up	No. of Medical Certificate	No. Sick Cases
Riyadh	65,987	19,084	19,144	87,340	86,452	398
Makkah	311,771	26,694	14,167	74,130	64,459	76
Madinan	224,628	8,643	23,625	15,841	11,575	491
Eastern Region	67,981	15,642	18,016	89,579	80,782	1,370
Qassim	39,401	2,772	1,456	10,679	9,172	31
Assir	25,555	5,180	6,059	12,468	11,515	217
Hail	1,792	913	681	3,567	2,725	1
Al-Baha	3,655	633	312	2,195	1,593	0
Tabuk	5,377	871	1,157	6,642	6,477	4
Jizan	11,711	3,261	3,627	6,166	4,115	2
Najran	13,212	1,455	1,100	5,162	4,381	6
Al-Jouf	13,539	859	541	3,859	2,635	0
Northern Boundaries	2,508	558	1,515	4,429	3,763	0
Grand Total	787,117	86,565	91,400	322,057	289,644	2,596

Source: Annual Report of Ministry of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

Table (3-2B)
Food Health and Hygiene Inspection Activities by Region - 1417-H (1997)

Region	No. of Inspections	No. of Licensed Shops	No. of Violators	No. of Workers medical Check-up	No. of Medical Certificate	No. Sick Cases
Riyadh	69,452	18,874	22,284	77,879	76,882	294
Makkah	211,099	8,407	11,427	37,826	36,933	158
Madinah	198,702	7,603	27,447	16,508	16,977	310
Eastern Region	61,276	7,309	9,654	69,413	71,733	1,704
Qassim	26,719	2,207	1,231	9,262	7,381	21
Assir	24,214	3,617	5,673	13,370	11,341	375
Hail	1,854	745	711	3,202	2,452	0
Al-Baha	4,647	477	343	1,948	1,228	0
Tabuk	6,143	605	615	5,660	5,378	0
Jizan	11,058	1,220	3,159	5,721	4,299	2
Najran	8,915	799	1,381	5,831	4,622	4
Al-Jouf	7,375	629	410	3,558	2,507	0
Northern Boundaries	2,649	554	1,197	4,313	3,624	0
Grand Total	634,103	53,046	85,532	254,491	245,357	2,868

Source: Annual Report of Ministry of Municipality & Rural Affairs(Based on the data of Environmental Health Directorate).

Table (3-2C)
Food Health and Hygiene Inspection Activities by Region - 1416-H (1996)

Region	No. of Inspections	No. of Licensed Shops	No. of Violators	No. of Workers medical Check-up	No. of Medical Certificate	No. Sick Cases
Riyadh	83,889	17,948	22,112	58,334	72,625	1,100
Makkah	250,474	24,012	24,182	85,239	82,328	43
Madinah	167,514	5,865	26,936	19,997	22,794	445
Eastern Region	71,373	7,308	9,441	95,827	94,576	1,567
Qassim	25,984	2,127	1,277	10,405	8,253	7
Assir	20,301	4,428	5,915	12,884	10,930	237
Hail	1,796	534	560	2,878	2,114	0
Al-Baha	5,487	1,055	617	2,420	2,171	0
Tabuk	3,563	574	808	4,333	4,152	3
Jizan	8,281	1,616	6,465	4,160	3,019	2
Najran	14,658	1,126	1,037	5,047	4,421	3
Al-Jouf	2,187	490	355	2,794	2,168	0
Northern Boundaries	1,725	682	811	4,182	3,460	0
Grand Total	657,232	67,765	100,516	308,500	313,011	3,407

Source: Annual Report of Ministry of Municipality & Rural Affairs(Based on the data of Environmental Health Directorate).

**Table (3-3A)
Food Confiscations by Region - 1418-H (1998)**

Region	Flour & Flour Products (Kg.)	Meat, Fish and Poultry		Fruits & Vegetables		Milk & Milk Products (Ltr.)	Eggs (Pcs.)	Oil & Fats (Kg.)	Bovorago & Juices (Ltr.)	Sweets & Jams (Kg.)	Tea & Coffee (Kg.)	Spices (Kg.)	Others Foods (Kg.)	Total (Weight)	% of Total
		(Can)	(Kg.)	(Can)	(Kg.)										
Riyadh	110,572	36,905	33,813	164,828	300,365	28,722	23,282	16,298	135,197	143,999	1,101	9,142	112,159	1,116,383	30%
Makkah	22,548	10,590	30,408	16,210	198,872	52,739	101,880	6,704	73,447	20,374	1,510	56,384	71,833	663,499	18%
Madinah	4,970	3,539	6,631	4,704	20,736	6,981	72,786	2,103	18,289	3,127	167	559	12,898	157,492	4%
Eastern Region	11,561	23,115	18,645	13,067	347,696	11,482	1,332	2,707	87,570	15,076	990	20,269	18,695	572,205	15%
Qassim	9,199	5,901	7,241	7,064	98,608	6,509	6,444	3,009	17,986	7,022	841	2,566	11,596	183,986	5%
Assir	8,633	25,183	15,894	119,406	99,596	7,217	7,161	28,183	23,655	5,640	2,981	11,820	6,580	361,949	10%
Hail	3,659	1,791	2,290	4,414	99,170	3,580	454	2,345	97,421	2,563	219	291	2,300	220,497	6%
Al-Baha	1,259	1,303	689	1,248	2,393	853	405	1,088	1,484	287	69	1,028	1,178	13,284	0%
Tabuk	527	1,728	2,181	1,316	8,164	2,012	16	773	21,671	8,910	91	42	3,251	50,682	1%
Jizan	3,685	2,051	5,056	5,182	73,931	2,773	15,088	7,693	75,465	6,151	264	614	4,071	202,024	5%
Najran	1,271	408	727	330	4,450	1,259	2,144	1,470	4,343	1,289	104	88	1,556	19,439	1%
Al-Jouf	2,631	1,515	3,409	1,802	9,011	3,112	1,440	1,120	94,998	2,331	124	393	2,334	124,220	3%
Northern Boundaries	4,205	1,890	446	2,160	4,013	603	88	1,994	5,752	1,542	5,518	4,108	1,203	33,522	1%
Grand Total	184,720	115,919	127,430	341,731	1,267,007	127,842	232,520	75,487	657,278	218,311	13,979	107,304	249,654	3,719,182	100%

Source: Annual Report of Ministry of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

**Table (3-3B)
Food Confiscations by Region - 1417-H (1997)**

Region	Flour & Flour Products (Kg.)	Meat, Fish and Poultry		Fruits & Vegetables		Milk & Milk Products (Ltr.)	Eggs (Pcs.)	Oil & Fats (Kg.)	Beverage & Juices (Ltr.)	Sweets & Jams (Kg.)	Tea & Coffee (Kg.)	Spices (Kg.)	Others Foods (Kg.)	Total (All)	% of Total
		(Can)	(Kg.)	(Can)	(Kg.)										
Riyadh	152,974	51,904	64,415	101,360	318,455	29,656	29,387	51,159	898,068	152,132	34,332	42,472	65,121	1,991,435	45%
Makkah	13,943	8,381	41,997	27,295	269,959	13,585	12,958	18,017	40,237	55,433	15,304	1,210	201,543	719,862	16%
Madinah	5,108	2,411	5,867	4,654	8,386	4,597	8,607	2,070	18,267	1,623	100	1,015	22,385	85,090	2%
Eastern Region	105,295	27,371	32,331	8,714	159,590	4,212	1,826	2,759	108,935	9,954	619	8,475	10,603	480,684	11%
Qassim	9,747	7,282	4,041	31,360	138,934	7,517	6,839	3,323	27,012	7,114	341	1,300	10,670	255,480	6%
Assir	9,301	31,047	17,045	37,142	70,243	10,263	7,079	18,576	63,719	11,180	1,750	5,506	13,059	295,910	7%
Hail	2,792	1,425	1,476	1,294	106,989	893	613	1,346	11,898	734	26	64	1,986	131,536	3%
Al-Baha	725	1,223	1,942	1,329	9,152	603	1,944	798	1,980	452	178	950	2,222	23,498	1%
Tabuk	2,683	1,185	5,045	1,897	7,989	1,107	0	870	11,518	4,507	102	238	1,728	38,869	1%
Jizan	4,415	4,069	8,117	5,526	98,831	2,330	2,398	3,276	40,205	13,544	359	281	11,379	194,730	4%
Najran	2,193	1,368	1,939	354	6,627	2,188	2,832	916	16,345	9,070	963	1,576	3,755	50,126	1%
Al-Jouf	8,418	1,561	4,573	3,182	12,250	3,247	2,285	1,493	63,876	3,742	1,024	240	2,605	108,496	2%
Northern Boundaries	9,491	2,665	941	4,517	2,707	995	324	1,283	1,618	1,943	105	1,031	675	28,295	1%
Grand Total	327,085	141,892	189,729	228,624	1,210,112	81,193	77,092	105,886	1,303,678	271,428	55,203	64,358	347,731	4,404,011	100%

Source: Annual Report of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

**Table (3-3C)
Food Confiscations by Region - 1416-H (1996)**

Region	Flour & Flour Products (Kg.)	Meat, Fish and Poultry		Fruits & Vegetables		Milk & Milk Products (Ltr.)	Eggs (Pcs.)	Oil & Fats (Kg.)	Beverage & Juices (Ltr.)	Sweets & Jams (Kg.)	Tea & Coffee (Kg.)	Spices (Kg.)	Others Foods (Kg.)	Total (All)	% of Total
		(Can)	(Kg.)	(Can)	(Kg.)										
Riyadh	177,634	49,965	152,520	62,358	303,640	255,667	35,931	37,820	144,443	448,848	4,653	16,183	2,037,783	3,727,645	49%
Makkah	14,529	8,436	43,341	33,956	366,897	15,217	94,179	15,411	85,987	29,298	833	970	130,592	839,646	11%
Madinah	5,150	4,144	2,517	17,168	15,125	3,453	14,313	1,640	13,303	3,369	129	137	23,764	104,212	1%
Eastern Region	19,179	30,567	36,963	21,339	610,849	493,912	6,012	4,819	199,790	50,083	800	999	62,291	1,537,603	20%
Qassim	15,496	6,709	3,709	17,379	89,666	6,373	6,059	3,891	11,963	10,336	514	2,513	7,954	182,572	2%
Assir	8,432	43,674	30,952	68,061	39,083	11,896	15,869	136,828	44,079	16,270	1,824	3,491	34,729	455,188	6%
Hail	2,797	1,609	1,203	3,074	160,905	1,550	363	1,166	25,370	1,565	63	287	13,328	213,280	3%
Al-Baha	2,837	1,259	2,300	3,753	9,645	1,418	3,127	1,109	6,899	1,137	257	369	13,453	47,563	1%
Tabuk	2,270	1,498	2,014	3,267	10,073	1,305	961	1,614	14,261	7,770	28	136	2,729	47,926	1%
Jizan	13,822	5,775	3,538	7,155	43,031	12,352	5,559	2,056	148,683	17,090	384	204	2,684	262,333	3%
Najran	1,206	1,268	1,030	2,646	8,701	4,058	5,261	567	3,292	5,671	2,681	3,035	3,489	42,905	1%
Al-Jouf	1,044	3,750	5,283	6,301	13,233	2,774	2,926	1,622	8,754	2,273	190	219	4,031	52,400	1%
Northern Boundaries	3,144	1,697	573	3,548	5,009	865	105	503	1,756	3,265	329	340	1,131	22,265	0%
Grand Total	267,740	160,351	285,943	250,005	1,675,857	810,840	190,675	209,046	708,580	696,975	12,685	28,883	2,337,958	7,535,638	100%

Source: Ministry of Health

Source: Annual Report of Municipality & Rural Affairs (Based on the data of Environmental Health Directorate)

Section 4

**REGULATIONS FOR FOOD HEALTH
MONITORING SYSTEM**

Section 4
REGULATIONS FOR FOOD HEALTH MONITORING SYSTEM

GENERAL REGULATIONS

**GENERAL CONDITIONS RELEVANT TO PUBLIC HEALTH FOR
APPLYING FOR A LICENSE FOR OPENING
A STORE/SHOP**

- 1- The store should be located at a commercial street/ place.
- 2- The building must be supported by license.
- 3- The shop/store must provide the type of activities/ services that are approved by authorities for the specific locations.
- 4- To attach one copy of lease agreement (in case of leasehold premises) or original title deed (in case of owner of the building).
- 5- To attach copy of I.D. and to submit evidence of profession and commercial registration.
- 6- Not to make or display any signboard in the name of store until obtaining approval of the municipality.
- 7- To install or make available fire extinguisher conforming to Saudi Standards.
- 8- To obtain civil defense approval for stores that use cooking furnace and for stores which have more than 50 sq. m. of covered area.

- 9- To obtain approval of police authorities in case of stores which are open 24 hours.
- 10- To install fly killing apparatus and exhaust fan in places where such facilities are needed.
- 11- Electricity wiring should be inserted in insulated pipes throughout the walls.
- 12- The entrance should be made of aluminum doors.
- 13- Provide sufficient lighting and ventilation inside the store.

BAKERIES

In addition to general conditions regarding labors, the following requirements must be observed:

- 1- The bakery's covered area must not be less than 45 sq.m.
- 2- Covered area must be of white tiles up to the ceiling level.
- 3- The cookery furnace wall and its opening should be of red fire bricks.
- 4- The chimney must be at least 2 meters taller than the original ceiling level of the building.
- 5- To have at least one electric dough maker to be connected with water tap.
- 6- Dough containers must be made of stainless steel, which must regularly be cleaned.

- 7- To observe the expiry date of wheat flour in order to avoid possible deterioration.
- 8- To cover the dough with clean cloth sheets.
- 9- Dough moving containers must be made of wood.
- 10- To keep fence between dough place and cooking furnace.
- 11- Wheat flour storage practices must be in conformity with applicable standards.

RESTAURANTS LICENSING CONDITIONS

In addition to general and labour health conditions required for opening store related to Public Health, the following conditions must also be followed:

FIRSTLY: LAND AREA

The total restaurant land area must not be less than 63 sq.m. faced towards Main Street with at least eight meters.

SECONDLY: FOOD SERVICE HALL

- 1- Land area must not be less than 30 sq.m.
- 2- The hall doors facing the street must be made of aluminum and glass.
- 3- To install reasonable decoration with full ventilation access.
- 4- The land area must be tiled or covered with cleanable cover.

- 5- To provide standard size of chairs for sitting.

THIRDLY: TOILETS AND WASH BASINS

- 1- Toilet covered area must not be less than 1.20m x 1m and likewise the washing basin area.
- 2- To provide cold and warm water supplies.
- 3- Land area and walls must be covered with tiles or ceramic.
- 4- To use liquid soap and tissues only.

FOURTHLY: COOKING ROOM

- 1- Land covered area must not be less than 3m x 4m.
- 2- To make aluminum door to separate the kitchen from pantry.
- 3- To install exhaust fans.
- 4- To use fridge for keeping perishable foodstuffs.

MULTI-STORIED RESTAURANTS

As per the commissioned committee Minutes No. 663. dated 12.9.1410 H, the following conditions must be observed in case of opening multi-storied restaurants: -

- 1- Land area of both floors must not be less than 70 sq.m. and to be distributed as follows:-
 - a- 40 sq.m. for food dining hall including washing basin area and toilet. according to the aforementioned conditions.
 - b- 30 sq.m. for kitchen and storeroom to be constructed according to the aforementioned conditions.
- 2- To be faced towards the commercial street with not less than eight linear metres.
- 3- In case of food cooked on the upper floor. then it will be at least one-meter distance from the nearest neighboring buildings.
- 4- While dining halls are on the upper floor. there should be two different stairs for both service and customers.
- 5- Stoves are strictly prohibited on the upper floor.
- 6- Chimneys are not allowed at the main entrance and must be at least 2m higher than the ceiling level of building. A chimney with exhaust fan to be installed to let roasters smokes.
- 7- Not to open windows facing neighboring buildings or sub-streets as per applicable rules.
- 8- Emergency exit must be available.

BARBECUE RESTAURANT

This type of restaurants must be established according to the following conditions:

- 1- To follow labor health and other general conditions.

- 2- Land covered area must not be less than 100 sq.m.
- 3- Food service hall(dining hall):
 - a- To be at the front part facing the main street with an entrance of 2 m. width. and build with aluminum and glass door.
 - b- The divider between cabin must be short fence with Arabian decoration instead of wall. Also. have provision for customers to sit on carpets or with tables surfaced with Formica or marble.
- 4- Cooking room. dish cleaning and keeping place:
 - a- To make available sufficient number of water taps and washing basins with suitable sanitary system to drain waste water.
 - b- To provide electric water heater for supplying hot water to washing basins.
 - c- To provide one table with marble surface for vegetable cutting and preparation.
 - d- To provide necessary drawers for keeping clean dishes and tools.
- 5- Place and specifications of ovens:
 - a- The wall of furnace (oven hole) should be made of red fire bricks.
 - b- Chimney to be in conformity with public health regulations.
 - c- Keep a ground tunnel of 30 cm. near the oven. which is to be tiled. filled with red sand and earth.
 - d- Each cooking oven must have two stainless steel covers.
 - e- Counters to be of stainless steel only.
 - f- It is not allowed to attach any animal posters, photograph, fence etc. to the restaurant.

- g- Lambs must be slaughtered at a butchery affiliated to the municipality.
- h- Ensure cleanness of materials before cooking, and not allow to add any dyes to food other than permitted ones in accordance with Saudi standards provision No. 285 for the year 1982.

HEALTH REQUIREMENTS FOR ESTABLISHING COFFEE SHOPS

FIRSTLY: CONDITIONS

- 1- Must meet public health and labour health requirements
- 2- Coffee shops are not allowed on the top floors.
- 3- The land area must be in proportionate to volume of services to be offered.
- 4- Food service is permitted in coffee shops located outside towns. and must be separated from that of coffee and tea services.
- 5- Coffee shops located inside towns are not permitted to serve food.
- 6- Coffee shops intended for shisha (hubble bubble) must be located outside local residential areas.

SECONDLY: COFFEE SHOPS UTENSILS

- 1- Containers used for boiling water must be made of stainless steel.
- 2- Tea pots, cups, spoons and dishes in use, must be clean, unbroken and not rusty.
- 3- To provide water tap and washing basin for utensils.
- 4- To provide chimney in case of using wood or coal as fuel.
- 5- The store walls and ceiling must be of fine texture painted with white oil paint.
- 6- The coffee shop floor must be tiled, and have drainage system for wash water that can be properly closed after washing.

- 7- The coffee shop must have reasonable lighting sources. on condition all electricity wiring is insulated and not to be adjacent to cookers / furnace oven / stove.
- 8- It must have a good ventilation system with reasonable number of air conditioners and exhaust fans to avoid suffocation.
- 9- It is not permitted to open a coffee shop near a petrol station or school and must be 100-m distance from the nearest petrol station.
- 10- The gap between one coffee shop to another must not be less than 100 m. in a surrounding area, same street or bisected street, except at Al-Batha area of Riyadh.

THIRDLY: HEALTH REQUIREMENTS

- 1- To obtain valid health certificates for the store.
- 2- Store cleanness must be followed and uniform for workers must be maintained.

COFFEE SHOP FACILITIES

1- Buffet (Place for making tea, coffee and juice)

Have a room with sufficient space for preparation and serving drinks, juice, tea, etc. All walls are to be of white tiles covering, with large marble platform, with at least two stainless basins. Water taps must be connected with basins. Ensure to supply both cold and hot water for utensil washing. It must have sanitary system to drain wastewater, and must be equipped with one shelf for placing boilers and one shelf for juice preparation. The buffet staff must not carry out any other job in the coffee shop except tea, coffee or juice servicing and store cleaning.

2- Store Room

To be equipped with wooden shelves for keeping tea, sugar and coffee. and with a fridge for keeping soft drinks. The store must have good ventilation and lighting system.

3- Hookah Facilities

- a- One room for hookah gathering.
- b- Store for hookah pots.
- c- Store for placing coal bags and cleaning materials.
- d- Fire place with a chimney to exhaust smoke.

4- Toilets

The coffee shop must have at least two toilets. with tiled walls and water flushing system. The toilets not are in close proximity to buffet and the storeroom. which is to be supplied with powder soap and tissues.

COFFEE SHOP FACILITIES

- a- Water boilers must be made of stainless steel or in case of using copper boilers, the tin plate must be changed every 15 days.
- b- To be provided with fly and insect killing apparatus.
- c- To be provided with reasonable trash containers with tight cover for garbage.
- d- To be provided with sufficient number of fire extinguishers.
- e- Plantation of the adjacent open space.

SWEET FACTORIES

In addition to general public health requirements, the following conditions must be observed:

- 1- Reasonable land area to accommodate volume of work.
- 2- To cover the whole walls with white tiles.
- 3- Dough room must be mechanized doughing.
- 4- The bakery room must be permanently cleaned so as to avoid insects and dust gathering.
- 5- To make netting for all doors and windows.
- 6- To place marble platforms on all the bakery tables.
- 7- To make metal sheets shelving for placing tools and utensils.
- 8- Utensil-washing basin must be supplied with cold and hot water.
- 9- To provide a fridge for keeping sweets and pastries.
- 10- It is not permitted to use plastic utensils. All utensils must be made of stainless steel.

SWEET SALES STORES

- 1- Must meet general public health requirements.

- 2- The space of store must not be less than 4m x 4m area.
- 3- To be provided with fridge of glass fronts. to be used for selling items in which eggs and cream are used. The surface of metal shelves must be made of marble for displaying other sweet products.
- 4- To be provided with clean paper wrapping apparatus.
- 5- All food items prepared for display and sale must be clean and suitable for human consumption and meeting the Saudi standard requirements.
- 6- Name of producer. manufacturing and expiry date must be stated on the products.

PREREQUIREMENTS FOR ICE CREAM MANUFACTURING AND SELLING STORES

In addition to general and public health requirements, the following conditions must be met:

FIRSTLY: To obtain approval of the Ministry of Industry and Electricity.

SECONDLY: To meet general health requirements without violating the Saudi standards provision No. 220/1981.

THIRDLY: Manufacturing Place:

- a- Manufacturing and mixing must be mechanically accomplished and manual labor is not permitted.
- b- The manufacturing place must be separated from the selling shop.
- c- Products must be kept in fridge until being sold.

- d- The tiled ground floor and walls must be cleaned after finishing the daily manufacturing process.
- e- Manufacturing utensils and tools must be cleaned after daily use.
- f- Electricity or gas are only allowed for manufacturing, other types of fuel are not permitted.
- g- Milk boiling containers must not be left to cool down by air stream, but to use cold water or cooling machine for this purpose.
- h- Packages must bear clearly the factory name, address, and manufacturing and expiry date, License No., ingredients and batch number.
- i- Smoking is not allowed inside the factory, packing and storerooms.

THIRDLY: Sales Store:

- 1- Should be separated from the factory premises, with at least 24 sq.m area.
- 2- Fridge must be in clean and good operating condition.
- 3- Selling ice cream by peddlers, who have no Licenses, is not allowed.

MATERIALS USED IN ICECREAM PRODUCTION AND DISTRIBUTION

- 1- All milk, fruit juice and other raw materials must be in conformity with the Saudi standards set for each type of these materials.
- 2- All biscuit cones and packages used for ice-cream packing must meet the following health requirements:
 - a- Biscuits used in Ice cream production:
 - 1- Must be free of uric acid or it salts.
 - 2- Not to contain dying materials other than the rate permitted.
 - 3- Must be free of any industrial odors.

- 4- Must be in conformity with the Saudi standards.

- b- Paper packages used in Ice cream manufacturing:
 - 1- Must be made from cellulosic material
 - 2- To be free of toxic materials
 - 3- To be lined with materials not harmful to health. If varnish used, then it must be free of heavy metallic particles.

- c- The specifications of metallic sheets used in packing:
 - 1- To be durable for circulation.
 - 2- Must not be transparent for humidity, water vapor and oily materials internally and externally.

GENERAL REQUIREMENTS FOR FOODSTUFF WAREHOUSES

GENERAL CONDITIONS

- 1- To meet general requirements, while not violating Saudi standards provision No. 220/1981.
- 2- To put a signboard at a visible place, showing the type of stored goods, name and address of warehouse owner.
- 3- The ceiling of the warehouse, where packed flammable goods are stored, must be made of anti fire system. The warehouse designated for storage of butter, ghee, vegetable and animal fats must be provided with anti fire systems.
- 4- Warehouses should be designed in a very tight way that prevents entry of insects and rats. The windows must be provided with nettings.
- 5- Not to use lighting methods other than electricity. Electricity wiring must be inserted into insulating pipe concealed with in walls, which is to be checked from time to time to ensure safety. If no lighting, the warehouse is not allowed to be used at night.

- 6- It must be furnished with sufficient shelves raised by at least 20 cm from the ground surface.
- 7- The packages containing non-rapid perishable foodstuffs must be placed on wooden or metal bars at a height of at least 15-cm from the ground. In case of storage in tanks, they must be tightly closed.
- 8- In case of grain storage, bags must be lined in organized rows at a reasonable height from the ground, with one-meter gap from the wall. The floor must be prepared in a way that it will not affect the grain and could be easily cleaned.
- 9- Goods must be placed in a way that can give access to withdrawing the old ones first and so on. To leave a sufficient passage in between the rows of goods, so that they can give access to workers to do their job safely inside the warehouse.
- 10- Passages and floor must be clean and free from any obstacles/ hazards.
- 11- In case of more than one commodity, then storage must be organized in such a way so that one item will not mix with other types of items. For example, separate sugar from liquids and similarly, separate tea from odorous items.
- 12- The storage of toxic materials and pesticides in the same place within a foodstuff warehouse is not allowed.
- 13- A person must be assigned to monitor porting of goods to and from the warehouse, so that porters can work with more safety.
- 14- The expiry date of the stored goods must be checked on a regular basis to ensure movement of expired goods.
- 15- Not to leave perished or damaged goods in the warehouse. Each damaged good must be quickly disposed.
- 16- It is not allowed to use warehouse for sleeping or cooking purposes by laborers.
- 17- Ready-made foodstuff must be warehoused in a safe way to prevent toxication.
- 18- Warehouses must be furnished with sufficient number of fire extinguishers, as per instruction of civil defense.

- 19- The warehouse must be established in the area specified for warehouse buildings.

HEALTH REQUIREMENTS TO BE MET BY THOSE WORKING IN THE
FIELD OF FOOD SERVICES

- 1- Workers must obtain valid health certificates, proving that they are free of infectious diseases.
- 2- All workers must be inoculated against typhoid or any other diseases deemed necessary by health authorities.
- 3- Good appearance of workers as well as taking care of their body cleanliness i.e., cutting their hair, trimming their nails etc., is a necessity.
- 4- Not to eat at the place where food is prepared.
- 5- Not to sleep in the place where they work.
- 6- To have one uniform, which must be clean including their head covers, as well as using closets for keeping the workers uniforms.
- 7- Any worker showing a symptom of sickness must be removed from the place of work and then inform health authorities if affected by infectious disease.
- 8- Washing workers must wear anti absorbent gloves, shoes and apparel.
- 9- When preparing food dishes, workers must use disposable gloves.
- 10- The health authorities have the right to remove any worker, in case they see that he is harmful to public health.
- 11- Owner must follow all health requirements recommended by health authorities about his employees.
- 12- The duration of health certificates is one year, but clinically examined after six months from the issuance of certificate in order to detect any dermatological disease.

FOODSTUFF GROCERIES

In addition to the general conditions, grocery opening requirements are:

- 1- In an area of not less than 16 sq.m.
- 2- The grocery must be furnished with glass doors on showcases and refrigerators for keeping items that need to be kept in cool temperature.
- 3- In case of selling bread, the grocery must be furnished with glass or netting doors to allow ventilation.
- 4- Chemicals such as detergents must be separated from other food items.
- 5- Animal feed must be separated from other items of food.
- 6- As for cheese, pastries and vinegars, these must be kept in stainless steel containers to be placed in tightly closed doors.
- 7- Vegetables and fruits to be displayed on shelves at a height of at least 80 cm from the ground.
- 8- Fresh meat must be kept in refrigerator with temperature not exceeding 4 °C, except in case of large supplies.
- 9- Goods must not be piled and accumulated in one place so as to have access to enter for inspection and sweeping purposes.
- 10- Storeroom annexed to the grocery must be furnished with shelves, which is to be at a minimum height of 30 cm from the ground.

SEMI-AUTO BAKERIES REGULATIONS

1. Must meet general conditions of public health related areas.
2. Area must not be less than 200 sq.m.
3. To obtain approval of the Ministry of Commerce – Supplies department.
4. The bakery to be divided into four separate parts as follows:
 - a. Showroom:

To have glass doors for display and showroom must be separated from the baking room by a door.

b. Baking Room:

1. To provide direct water supply for dough making.
2. To provide necessary dough cutters.
3. To provide tables for placing bread during packing.
4. To keep aluminum drawers for placing baking materials.

c. Store Room:

To be furnished with wooden bars at a minimum height of 30 cm. from the floor level.

d. Pastry Room:

1. To be furnished with metal tables covered with marble platforms.
2. The pastry room must be separate from the rest of the bakery by installing an aluminum door.
3. To keep aluminum drawer and a fridge for material keeping.
4. To install netted windows so as to protect insect entry.
5. To maintain uniform closets for workers.
6. Utensil washing basin must be provided.
7. These are additional to normal bakeries.

e. The walls and floors of the baking and pastry rooms must be tiled.

KITCHEN REGULATIONS FOR PARTY/ CEREMONY PURPOSES

The land area must not be less than 200 sq. m.

The kitchen shall include three major parts:

FIRST SECTION:

Firstly: Reception office with reasonable decoration and necessary letter head papers.

Secondly: Food Store Room. consisting of the following:

- a. A refrigerator for keeping rapidly perishable materials.
- b. Shelves.
- c. Platforms of 30-cm. height from the ground for placing bagged items (good ventilation and lighting).

Thirdly: Storeroom for clean utensils: to be furnished with shelves for placing clean utensils.

SECOND SECTION: MIDDLE SECTION CONSISTING OF:

Firstly: Preparation Room:

- a. To be separated from the kitchen by a door.
- b. To provide sufficient water taps.
- c. To provide a table with marble surface for vegetable cutting.

Secondly: Utensil Washing Room:

- a. To be separated from the kitchen room by a door.
- b. To be provided with sufficient water taps and washing basins with the sanitary system.

Thirdly: Kitchen Room:

- a. To be linked with the butchery by a door.
- b. To provide safe ground gas pipes for supplying gas to cookers from the main reservoir. This gas network should be in conformity with the National Gas Company standards.
- c. To provide water taps to be directly connected with the cooking pots.

THIRD SECTION: CONSISTING OF ANIMAL FENCE:

- a. To have one front door.
- b. To have one door entrance to butchery.
- c. Live sheep are not allowed in the pen for more than 12 hours.

The Butchery: Entrance to three rooms by using three separate doors.

1. One door entrance to pen.
2. One door entrance to food preparation room.
3. One door entrance to skin room.

The Butchery Room must be provided with the following:

1. Metal bars of 2m height on which stainless steel hooks are suspended.
2. Steep tunnel to be covered with net. to drain corpse blood and residuals.
3. Water tap and washing basin for meat cleaning.

Skin Gathering Room:

Connected with the butchery room by a door. It must have good ventilation.

SECTION FOUR: FUEL AND CLEANING MATERIALS STORE ROOM
MUST MEET GENERAL HEALTH REQUIREMENTS:-

- a. To be located far from the cooking room and foodstuff store room.
- b. To have safe pipe connections to supply gas to the cookers.
- c. To provide with proper ventilation.
- d. To provide shelves for placing cleaning materials.

MEAT STORE REGULATIONS

In addition to general health requirements, the meat store opening requirements are as follows:

1. The internal door must be made of glass and aluminum of two-meter height.
2. Waiting area must not be less than 25% of the store area.
3. The barrier height must be one meter plus.
4. The floor must be marble tiled.
5. The walls tiles must be white color up to the ceiling.
6. The carcass hooks must be made of stainless steel, with 180-cm height. As well, the hooks must be stainless steel made.
7. The store area must not be less than 16 sq.m.
8. Not to establish toilets inside the store.
9. Accurate sanitary system for easy drain of carcass residuals.
10. To provide spacious trash container covered with plastic, for discharging residuals.
11. Not to carry or keep any goods/ property or personal effects inside the store.
12. To hang a signboard indicating the type of meat.
13. Meat must be cut by electric saw.
14. Meat not to be dumped in water.
15. To cover meat with white clean gauze.

16. To provide upright refrigerator for meat cooling, with temperature ranging between zero and one degree or below zero.
17. The complete slaughtered carcass must be hooked inside the store or kept in the refrigerator. It is not allowed to cut more than 2 kg. from each carcass type.
18. Stamps on meat must be quite visible on the carcass. Any unstamped meat will be subject to confiscation by the concerned authorities.
19. No meat to be ground unless in the presence of buyer.
20. Meat should be transported by a vehicle equipped with cooling system. In case this vehicle is not affordable, a vehicle with interior covered with stainless steel and aluminum could be used.
21. To provide three big insect killers in the store.

POULTRY STORES REGULATIONS

FIRSTLY: LIVE CHICKENS

1. As per the Ministry of Agriculture regulations, it is not allowed for poultry farms owners to open stores for selling live chickens.
2. To observe general and public health requirements for opening a commercial store.
3. The store must be located away from the area where pharmacies, mosques and hospital are located. It is preferable to be located inside the vegetable markets.
4. To have ventilation window during nighttime, otherwise to make a small opening in the door to be shielded with net to prevent entry of insects and to be provided with exhaust fan.
5. To be provided with a ceiling fan.
6. The chicken display area must be separated from the slaughtering and cleaning areas, with a wall of one and half meters height, tiled with white tiles.

7. Live chickens should be kept in a cage with wheels, with good ventilation and easy cleaning floor.
8. To be equipped with necessary slaughtering and cleaning tools.
9. To be furnished with stainless steel washing basin connected with the sanitary system, with a water tap to supply both cold and hot water.
10. To be provided with a grinder to grind store residuals which must be connected with the sanitary system.
11. To be furnished with air conditioner.
12. To make opening for draining store cleaning water.

SECONDLY: COOLED FRESH CHICKENS STORES
(SLAUGHTERED IN SAUDI ARABIA)

1. To meet general health regulations.
2. The store must be furnished with glass display refrigerator with temperature ranging between zero and one degree or below zero, so that it could not be frozen.
3. Each chicken must be inserted in one nylon bag, indicating date of slaughtering, cooling degree, expiry date, weight, name of producer, etc.
4. In case of selling frozen chickens in the store, one deep freezer must be provided, with mobile cover and its temperature must not exceed 18°C and not below zero. Each chicken to be placed in a nylon bag, stating freezing date, expiry date, weight and producer name.
5. It is not permitted to keep frozen chickens in a normal refrigerator, as its temperature is 4°C.
6. Chickens must be placed inside the deep freezer in a proper way to ensure freezing.

QUICK FOOD RESTAURANTS REGULATIONS

In addition to the general public health conditions for opening food stores, the following requirements must be met:

FIRSTLY: Area must not be less than 24 sq.m.

SECONDLY: Food Preparation Room:

1. Area must not be less than 3m x 4m.
2. The food preparation room to be separated from the rest of store by aluminum and glass door or by a wall.
3. To provide a refrigerator for keeping preparation materials.
4. To provide two washing basins with hot and cold water taps.

THIRDLY: Sales Place:

1. To install glass and aluminum door to separate the sales place from dining room.
2. To provide marble platform along the counter for preparing the sandwiches.
3. The store must be provided with electric heater to keep food in a hot condition constantly.
4. To provide bread electric heater.
5. To provide a filter to be connected with the water tap for juice making.

FOURTHLY: The Dining Room:

1. Walls must be tiled or covered with reasonable decoration.
2. Tables must be covered with white Linoleum or marble platforms.
3. To use napkin for hand wiping.
4. To provide hand washing basin with liquid soap.

FRESH FISH STORES REGULATIONS

In addition to general health requirements, the following conditions must be followed:

1. The store must be specified with type of fish to be sold like fresh, chilled or frozen.
2. The store walls must be white tiled.
3. To make a marble top platform table to be used for cutting purposes.
4. To have cleaning basin supplied with hot and cold water to be used for fish cleaning purposes.
5. To provide refrigerator for fish cooling and storing, with glass fronts, their temperature to be at zero degree in order to avoid fish freezing.
6. Fish transportation must be protected using hygienic methods.
7. Not to establish water closet inside the store.

In case of fish frying and roasting:

1. To provide cleaning basin before frying and containers used in fish preparation must be clean and not broken or rusty.
2. To install a chimney with two meters height.
3. To continuously renew the frying oil.
4. The fried fish must be kept in a glass shield display and ensure to prevent insect's entry.
5. Cutting and peeling tools must be made of anti rust metals.
6. In case of selling smoked fish, the chilled type must be kept at a zero degree temperature. The frozen type to be kept in minus 20°C temperature and to show expiry date of the same.

DOMESTIC MEAT TRANSPORTATION REGULATIONS

In addition to general health requirements, the following conditions must be met:

1. The vehicle must be clean, with anti corrosion surface interior, accessible to easy cleaning.
2. Not to use a vehicle which was formerly used for carrying live animals or harmful substances.
3. To be cleaned before and after transportation of cooled meat and chickens.
4. The rapid perishable foodstuff such as (meat, chickens, fish, milk fruit and fresh vegetables) must be transported from the ports and foreign import centers, to consumption points, by frozen van. The frozen van must have thermometer to measure temperature inside the loading space. The vehicle driver must be able to read the temperature without opening the loading space. The vehicle to be cooled to the required degree before loading and during unloading and transportation.
5. In case of fresh meat transportation, the temperature must be ranging between zero and minus one degree. Carcasses must be hooked without being piled together. The load must not exceed the vehicle loading capacity or cooling capacity. It is preferable to be mechanically unloaded.
6. In case of frozen meat, fish and chicken transportation, the temperature inside the loading space must not be less than minus 18 degrees, taking into account that meat must be unloaded in cold places so as to avoid condensation while opening the vehicle doors in hot weather.

COLD STORES REGULATIONS

1. Not to store quantities exceeding the cold store carrying capacity.
2. Not to pile materials at one place inside the cold store which might prevent air stream access. There should be some marks to indicate the limit of carrying capacity.

3. Not to place odorous materials such as fish and chemicals adjacent to meat, so that it could not be affected with that odor.
4. Each chilled room/chamber should be equipped with a thermometer to measure the temperature degree, which could be read without opening the chamber.
5. To keep a record of temperature readings during storing period and to check the temperature throughout the day (at least once daily).
6. The chilled room/ chamber must have a door that can give access to one person to avoid the cold air leaking from within. There should be some passages in between the cooling or freezing rooms, to give way for loading trolley.
7. Not to place boxes or cartons directly on the ground, but to be put on wooden bars to avoid moisturization from beneath.
8. To minimize frequent opening of freezer, because frequent opening will have some bad consequences such as:
 - Raising the level of temperature.
 - Enhancing to grow fungus.
 - Raising the humidity level and this will have bad effects on the stored materials.
 - Giving access to hot air stream.
9. Not to enter the cold store before wearing the dress specified for this purpose.

COOL MEAT STORAGE

1. The chilled room temperature must be ranging between zero and minus 10 degrees, relative humidity must be at 85 – 90%, and air change rotation must be ranging between 6-12 times per hour.
2. To install metal bars at intervals of one meter each to hook carcasses. The gap between two hooked carcasses to be about 50cm and the hooks to be kept at a 60cm distance from the walls.

3. Avoid storing the cool meat at a temperature ranging between 15-46 degrees (the ideal temperature of food toxication) for a period exceeding 4 hours during breakdown or transportation.
4. The cool meat to be marketed within a period not exceeding 4 weeks from slaughtering dates (Saudi standards No. 44 – 116).
5. One ton of meat occupies an area of 5 sq.m., on the basis that each 200 kg will need space of one square meter in the cooling room with 3.3m height.

FROZEN MEAT, CHICKEN AND FISH STORAGE

1. The frozen packages must be placed on anti corrosive shelves. to avoid change of meat taste.
2. The labels of packed food should indicate the necessary data required by the Saudi standard rules No. 1/1393H.
3. To store the frozen carcasses and meat at a temperature not exceeding – 18°C and to be marketed within a period not later than 10 months from slaughtering date.
4. Chickens to be stored at temperature not exceeding –18°C and relative humidity not less than 90% and not to exceed 9 months from freezing date.
5. It is recommended to store intense fat fish such as mackerel and salmon, at a temperature of –18°C. for a period not exceeding 4-6 months and 7-10 months for non-fatty varieties (No Saudi Standards for Fish).

ICE FACTORIES REGULATIONS

FIRSTLY: In addition to general health requirements for laborers, the following conditions must also be observed:

- a. Building:
 1. The general health conditions must be met without violation to Saudi standards No. 220/1981.
 2. The building must be of reinforced concrete.

3. The roof must be of reinforced concrete and not wood, to avoid growth of insects and rats.
4. The factory premises must be clean and free from any odors, as ice rapidly absorbs these odors.
5. To be located at a distance of not less than 200m from the nearest animal fence or enclosure.

b. Water closets:

1. There should be water closets and washing basins. The number of water closets must be increased according to increase in number of workers.
2. The water closets doors must be tightly closed so as to prevent disbursement of odors.
3. The water closets must not be closely connected with the factory interior.
4. In case the factory waste water drains into a special well, then this well must be distant from the factory water reservoir. The water reservoir must be higher than the wastewater well level by 2/11 m. at least.

c. Workers:

1. The workers must use uniforms while working and to leave them at the factory when they finish work.
2. The workers must use special rubber shoes (boot), which could be easily cleaned and to be left at the factory premises before they leave.
3. Any worker suspected to be sick should not be allowed to work until he finally recovers. As well, workers suspected to be typhoid or other contagious disease or microbe carriers should not be allowed to work.
4. It is not allowed to keep pet animals or birds inside the factory premises.

FOOD PACKAGING REGULATIONS

In addition to workers health requirements, the following conditions must be observed.

FIRSTLY: The municipality grants licensing to food packaging stores after ensuring application of the Saudi standard No. 220/1989, in addition to municipality requirements.

SECONDLY: The Ministry of Commerce inspectors shall carryout inspection campaigns for checking packaged food. in case of any suspected packages. samples will be taken to the quality control lab for testing.

THIRDLY: The foodstuff permitted to be packaged: Only dry food items are authorized to be packaged, as these items have no definite expiry date. But the semi dry or liquid items and meat, which have definite expiry date, are not allowed to be packaged because it is difficult to print the expiry date on their folding papers or boxes. In case of necessity, only large factories and supermarkets are authorized to repackage the items according to approval of concerned licensing authorities.

FOURTHLY: The packaging bags, boxes and materials, must be in conformity with the Saudi standards regulations. On the package, the following information must be printed: "name of item, weight, date of packaging, source, name of company and full address".

EDIBLE OIL FROM SESAME REFINERIES REGULATION

In addition to general workers health requirements, the following conditions must be observed:

1. Not to violate provision of the Saudi standard No. 220/1981. regarding food factory regulations.
2. The factory or producing unit must be established at a distant place from odors, smoke, dust and other contaminant sources.
3. All extraction equipment used in the refinery must be made of stainless steel materials which have no negative effects on the product. The used energy must be electricity.
4. The refinery must be designed in such a way, so that, it will not permit leaking of motor oil to refining containers or produced oil.
5. The sesame seeds should not contain damaged portion, free of insects and good for human consumption and must be stored in proper hygienic conditions.
6. Seeds must be separated from residuals and dust.
7. To use tight filters and gauze in separating oil from the seed residuals.
8. Oil must be packed in reasonable hygienic containers, to be made of non-harmful materials. Packaging containers must be clean, dry and free of any odors and not used before. In case of tin packaging, the tins must be in conformity with the Saudi standard No. 75/1397H.
9. Packages should be kept in good ventilated warehouses, away from direct sun rays, heat and contamination sources. The warehouses must meet the health requirements provided for oil and ghee storage regulation No. 197/3/5, dated 10.2.1405.
10. Without prejudice to what is provided for in the Saudi standard No. 1/1393H. on packed food labels, the packing label must show the following particulars:
 - a. Oil grade (virgin or refined).
 - b. Additives percentage.

- c. Production and expiry date (month-year). The expiry period must not exceed 12 months from date of production as per the Saudi standard No. 457/1986 on food products expiry date.
11. The factory or manufacturing unit must be cleaned and to remove all oil stains by using reasonable industrial sweepers.
 12. The produced oil must be in conformity with the Saudi standard No. 399/1983, concerning edible sesame oil. There must be periodical inspection by taking oil samples for testing and analysis in accordance with the Saudi standard No. 26/1976 (oil sample taking).

BUFFET SERVICES VEHICLES REGULATIONS

Category (a):

Mobile vehicles especially designed by the country of origin to provide (buffet and ice-cream services)

Category (b):

Mobile vehicle locally designed for buffet services.

Category (c):

Mini truck locally designed. with aluminum and glass box.

1. Licensing is confined to category (a,b) only, while category (c) is to be finally suspended for violating health requirements.
2. Licensing for the other two categories is confined to practicing their activity at places where there are no permanent facilities for providing these services. such as open yards, parks and stadiums.
3. Those who are practicing their activity at a place where there is a permanent service facility will be advised to change their locations.
4. As a prerequisite for obtaining licensing, they should obtain approval of the health authorities (foodstuff department), to ensure compliance with

the health requirements provided for buffet stores in co-ordination with the sub-municipality.

REGULATIONS FOR FOOD EXPORT TO SAUDI ARABIA

Special Documents

Depending on the nature of exported goods to Saudi Arabia, or according to a request from the Saudi importer, certain documents may also be required. Special certificates/documents need to be authenticated in accordance with the procedure for authentication of shipping documents. The most important of these certificates/documents are the following:

1. Food Products' Export Documents:

Requirements for labeling of food and food products sold in the Kingdom of Saudi Arabia are determined by Saudi Arabian Standards Organization (SASO). Exporters of these products should comply (among other SASO standards) with Mandatory Standards SSA 1/1984, whether for sample demonstration or for commercial shipments, and must provide the following certificates:

1- Food Manufacturer's Ingredients Certificate: This certificate should include description of exported food products (contents and percentage of each ingredient), chemical data, microbiological standards, storage and life of product (date of manufacture and length of life). When the product contains any animal fats in their products, the certificate must confirm the kind of animal from which it is taken, or states that no pork meat or its artificial flavor nor its animal fat is being used.

This certificate must be obtained from your local health department and must be signed.

2- **Consumer Protection Certificate** : Must confirm the healthiness of the various ingredients of the exported food products to Saudi Arabia, their safety and fitness for human consumption. This certificate must be obtained from Authorized Government Agency or one of its local offices, and must be signed.

3- **Price List**: Issued by the exporter and required to indicate that the prices of exported products are the standard local market prices.

B. Meat Imported into Saudi Arabia:

The Kingdom of Saudi Arabia imports only (male) beef or lamb meats, fresh or frozen. In addition to the above-mentioned shipping documents, all meat shipments must be accompanied by the following certificates

1- A certificate which indicates that slaughtering has taken place in an officially-licensed slaughter-house and in accordance with Muslim procedures. (Such certificate should be legalized by a recognized Islamic Center. This certificate must also accompany shipments of poultry into Saudi Arabia.

2- Official Health certificate indicating the date of slaughtering, kind of animals and their average age, in each shipment. The health certificate must also indicate that animals were examined within twelve hours before being slaughtered, and directly after, by a licensed veterinarian, and were found free from disease and suitable for human consumption.

Note: HEALTH CERTIFICATE is also required for all exports to Saudi Arabia of all kinds of meat (including poultry and seafoods), meat products, livestock, vegetables, fruits, human blood ... etc., attesting that they are free from pests and/or diseases.

Slaughtered animals must be stamped by the concerned health authority on several parts. Age of animal, when slaughtered, should not exceed three years for lamb and five years for beef. Exporters should comply with prevailing Saudi rules and regulations regarding the procedure of cutting, shipping, storing ... etc. of meat shipped to the Kingdom.

C. Importation of Seeds and Grains into Saudi Arabia:

Exporters of seeds and grains must clearly write in Arabic on each package/bag the following information:

Barly or Sorghum for Animals Fodder:

1. Barly or Sorghum for animal fodder.
2. Name of exporter.
3. Weight of bag.
4. Country of production.
5. Date of production.
6. Expiration date.

Grains used as Seeds:

1. Barly, Sorghum, or wheat as seeds.
2. Name of exporter.
3. Country of production.
4. The Phrase: (Poisonous for both human and/or animals)
5. Date of Production.
6. Expiration date.

The exporter must provide the following authenticated certificates:

(1) Certificate of Inspection:

Issued by a specialized company for inspection of seeds. The most important information the certificate must include are the following:

- * Name and address of buyer.
- * Name and address of seller.
- * Kind and amount.
- * Name of shipping vessel.
- * Type of packing.
- * The written information on bags and each package.
- * Results of inspection and percentage of ingredients.
- * Method of chemical treatment of the seeds.
- * Confirmation that the seeds are free from insects, epidemic and diseases.

(2) Phytosanitary Certificate:

This is a certificate verifying that the seeds or grains are free from epidemic and/or agricultural disease. It is to be obtained from authorized department of agriculture or from one of its local offices. This certificate is required to accompany all shipments of flour, rice, grains, agricultural seeds; lumber, plants, plant material ... etc.

(3) Seed Analysis Certificate:

This certificate is prove the degree of purity of the seeds shipped to Saudi Arabia. It is issued the Authorized Government Agency or by one of its locals offices.

(4) Certificate of Weight:

Issued by the exporting company indicating the name and address of Saudi importer, name of shipping vessel, number of the bill of lading, number of seals and containers, and net and total weight of the shipment.

D. Shipment of Livestock to the Kingdom:

The required documents are:

- (1) Certificate of Weight: This must show the average weight of the exported livestock.
- (2) Health Certificate: This must verify that the livestock are free from diseases. It is issued by Pertinent Department.
- (3) Health Certificate issued by a veterinarian.
- (4) Pedigree Certificate issued by Authorized Government Agency.
- (5) Production Records.
- (6) Declaration of Inspection and Acceptance.

E. Certificate regarding the shipment of pets:

- (1) Health certificate issued by a veterinarian and approved by Authorized Government agency confirming that the animals are free from diseases.
- (2) Animal Vaccination Certificate: Only guard, hunting, and seeing-eye dogs are allowed into Saudi Arabia.

F. Vegetable and Fruit Health Certificate:

This Certificate is required to accompany all shipments of vegetables and fruits to the Kingdom certifying that such exports are free from pests, insects, and other agricultural diseases, and that they have not been exposed to ionizing radiation

(but can be treated with aluminium phosphide). This certificate is obtainable from Authorized Government Agency.

G. Certificate of Free Sale:

This certificate should accompany all shipments of pharmaceutical and medicinal products to Saudi Arabia. It is obtainable from the Authorized Government Agency and should be presented to a Saudi Arabian Consulate with other documents.

In addition, imports of pharmaceuticals and medicinal products require a certificate issued by the Pertinent Department of Health. The Certificate must state that the medicines actually are used by the public in the Host Country under the same trade name and formula and must include the name of each product, the formula, and the date and number of the permit to manufacture if one is required. The certificate must be certified by the Authorized Government Agency and be authenticated by a Saudi Arabian Consulate. This certificate is required to be filed with the Ministry of Health in Riyadh, Saudi Arabia, prior to any shipment and must be renewed every two years.

Arrangement of Documents

Shipping documents (each followed by its Arabic translation) must be presented to any of the Saudi Arabian Consulates in the following manner or they will be rejected: Commercial Invoice, Certificate of Origin, Insurance Certificate, Bill of Lading (or airwaybill), Steamship Certificate, Packing List and any of the special documents, all stapled together.

In addition, an *Export Information Sheet, EIS* (available at any Foreign Arab Chamber of Commerce) *must be filled out, signed by an official of the exporting shipping company and presented to a Saudi Arabian Consulate along with the rest of the required shipping documents.* The EIS does not require authentication.

General Notes:

- Imports of plants, fruits, vegetables, seeds, live animals and poultry must have prior approval of the appropriate Saudi Arabian authorities and must be accompanied by a Phytosanitary/health certificate stating that they are free from pests and other diseases. All shipments of plants will be inspected upon arrival in Saudi Arabia.
- According to Royal Decree No. 5/E/27748 dated 24/11/1402 H. the country of origin must be mentioned on all products imported into Saudi Arabia except when it is unfeasible. The following is not a comprehensive list of examples of this exception relating to health:
 - Shaving brushes and other articles made of raw hair should be accompanied by a recognized official certificate showing the consignment to be free from anthrax germs.
 - Importing used clothing requires an official disinfecting certificate. These goods will be subject to inspection by the Saudi Arabian quarantine officials.
 - Islamic Laws strictly forbid the importation, sale and use of liquor and narcotics.
 - Medical drugs for personal use in small quantities are allowed. Travelers should be ready to show inspectors the necessary documents to identify drugs and medical documents (e.g. doctor's prescription) to prove that the medicine is for personal use.

Saudi Arabian Standard Organization (SASO)

The Saudi Arabian Standards Organization (SASO) regulates product standards within the Kingdom. In October 1995, SASO, in cooperation with the Ministry of Commerce, issued new guidelines to control the quality of certain products imported into Saudi Arabia. The new program, the International Conformity Certification Program (ICCP) currently applies to 76 regulated products.

