School Canteens Manual

Emirate of Abu Dhabi
Abu Dhabi Food Control Authority
Field Operations Management

Notice

These conditions and schedules are temporary and are now subject for review. The new conditions shall be issued once completed.
First Part

School Canteens Safety & Sanitary Conditions

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
(School Canteens Safety & Sanitary Conditions)

Scope:
This manual is comprised of two parts. The first part illustrates the safety & sanitary conditions related to schools canteens, while the second part illustrates the types of food sold at school canteens. Further, it should be used as a guide for food suppliers and food supervisors at schools.

First: Definitions:

1. School Canteen:
The place prepared and equipped for the distribution and sale of food allowed within the school and the places of its preparation.

1.1 School canteen for preparation and distribution of food:
A place allocated for the preparation and sale of certain types of food for within the school boundary. It may include an area allocated for eating. School canteens are divided into three types:

Type One: School canteen allocated for demonstrating and selling food.

Type Two: A canteen for the preparation and sale of snacks (similar to canteen activities)

Type Three: School restaurant for the preparation and producing meals (similar to restaurant and supplier activities)

Second: General Conditions of Schools Canteens:

1. The location should be far from lavatories and at an area not exposed to any water flooding regardless of its source.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
2. The walls surfaces should be smooth, washable and easy to clean. Preferably walls should be covered with ceramic tiles up to the ceiling. All walls, ceilings and surfaces should be free from cracks.

3. The floors should be inclined and made of waterproof materials, easily washable, cleanable, not slippery and free from cracks and holes.

4. Ceilings should be designed in a manner that prevents accumulation of dirt, entry of insects and water seepage and should be easily cleanable.

5. All drainage lines should be buried underground along with obtaining prior approval from the drainage authority against any drainage connections.

6. Canteens should be equipped with efficient air conditioning system securing an ambient indoor temperature not exceeding 25°C degrees.

7. Windows should be made of non-wooden materials and fitted with anti flies, insects and rodents screen.

8. Sale outlets (counters) should be designed in a manner preventing entry of dust.

9. Should be fitted with sufficient lighting and each lighting unit should be fitted with protective cover.

10. Canteen doors should be made of non-wood materials and should be fitted with self-locking devices.

11. Canteen should be fitted with demonstration refrigerators for maintaining sandwiches and salads cold at no more than 5°C degrees and be fitted with thermometers.

12. Hot cabinet should be available at the canteen for keeping warm foods at temperature not below 63°C and be fitted with thermometer.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
13. The canteen should be fitted with wash basin for washing the hands of the canteen staff along with available liquid soap and paper towels.

14. Canteen should be fitted with rust proof shelves, easy to clean, of height not less than 20 cm for placing food and be fitted with ventilation holes.

15. Canteen should be fitted with stainless steel or movable tables for offering or preparation of food.

16. Canteen should be fitted with closet allocated for keeping cleaning tools, chemical materials, cleaning materials and insecticide and be located for from sale and preparation food locations.

17. Should supply and install insect traps of sufficient quantities at suitable locations.

18. Should provide sufficient refrigeration fitted with thermometers.

19. Food storage store allocated for storing dry food materials should be air conditioned, clean, tidy, properly lit and ventilated and preventing entry of insects and rodents whether from doors, windows or sewers.

20. Provide sufficient number of self-closing garbage bins, that open by foot pedal. Sufficient number of plastic bags for holding garbage inside bins, replaced on regular basis.

21. Canteen and all its contents should be cleaned before rest time and directly following the end of serving the meals.

22. The following documents should be provided (inspection records, refrigerators temperature and thermal cabinet records, health certificates for canteen staff, supply license to school and contract for insect fighting from a company approved by the Authority).

23. Absolutely forbidden to use wooden materials inside the canteen.

**Second: Sanitary conditions related to type one canteen allocated for providing and selling food**

*Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.*
In addition to the general conditions related to schools canteens, this type of canteen should meet the following conditions:

1. Canteen's area should be no less than 20 square meters including store.
2. Canteens of this type should not supply or cater other schools.
3. Canteen should be fitted with A/C system for maintaining ambient temperature at no more than 25ºC.

Third: Sanitary conditions related to type two canteens providing preparation and sale of Snacks (similar to cafeteria activities):

In addition to the general conditions related to schools canteens, this type of canteen should meet the following conditions:

1. Canteen's area should not be less than 40 square meters provided that the area for preparation of food should not be less than 80% of the total area.
2. Should be fitted with chimney (of diameter no less than 40cm) extending higher than the top of the building by two meters and fitted with oil filter, suitable exhaust fan (or suction turbine) and air suction motor.
3. The area allocated for the preparation and making food should be separated from the sale and distribution location.
4. Provide three plugs of various types for the water line supplying the canteen.
5. Provide double dish washing sink made of stainless steel fitted with hot water (sink size is 50 x 30 x 30 cm).
6. Provide an extra double sink made of stainless steel for washing vegetables and fruits.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
7. Provide safe sealed cabinets made of anti-rust materials to keep utensils after washing and disposable utensils.

8. All the used utensils and tools, including preparation tables with the kitchen should be made of stainless steel.

9. Provide ice cubes making machine in the event of serving juices and refreshments and be fitted with three plugs filter.

10. The following documents should be provided (water filter plugs replacement record. Permits for food preparation within the kitchen. Available addresses and food purchasing invoices).

11. This type of canteens is not allowed to prepare and cut meat, chicken and fish within the site but is allowed only to cook such food items within the site and preparation of sandwiches from such items.

12. This type of canteens is not allowed to supply or cater other schools.

Fourth: Sanitary conditions related to type three canteens allocated for the preparation and preparing of meals (similar to restaurant and catering activities):

In addition to the general conditions related to schools canteens, this type of canteens should satisfy the following conditions:

1. Canteen’s area should not be less than 80 square meters for the preparation area only.

2. Providing not less than 40 cm diameter chimney extending two meters higher than the building fitted with oil filter, suitable exhaust fan (or exhaust turbine) and air suction motor.

3. Provide lavatory for the staff satisfying the sanitary conditions with separate door or be located far from the preparation location.

4. Provide air curtains at the kitchen doors entrances.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
5. Provide three different type plugs for the water line used at the canteen.

6. Provide an extra double sink made of stainless steel for washing vegetables and fruits.

7. Provide stainless steel tables and sinks allocated for vegetables washing and preparation of meats, chicken and fish, each separated from the other.

8. Allocate separate area (near food receiving area) for initial washing of the vegetables with a stainless steel double sink.

9. All the utensils, tools and preparation tables within the kitchen should be made of stainless steel materials.

10. Provide safe sealed cabinets made of anti-rust materials to keep utensils after washing and disposable utensils.

11. Provide ice cubes making machine in case of serving juices and refreshments and be fitted with three plugs filter.

12. Equipment should be separated from each other to allow cleaning in between them and prevent the accumulation of dirt

13. Provide a separate room for staff to change their clothes.

14. The following documents should be provided (health certificates for canteen staff. Water filter plugs replacement record. Permits for meat preparation within the kitchen. Provide addresses and purchasing invoices of food. Provide written and documented record of the cleaning program)

15. This type of canteens is allowed to supply and cater for other schools

16. Allocation of work areas at the Kitchen and non-interference between preparation and cooking areas.

17. Provide streamline flow at preparation and equipment areas.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Sanitary conditions and practices to be provided by the school canteen staff

Note: The officer in charge of the canteen should duly provide Abu Dhabi Food Control Authority with the names of staff working at the canteen.

1. The staff engaged in School Canteens should be medically fit and be subject to medical examination periodically according to applicable laws.
2. Unified and suitable uniform should be provided for all staff, including head cover, gloves and vests. Uniform should be light in color different than the one used by the cleaning staff.
3. No accessories, rings or wristwatches may be worn during preparation and selling of food.
4. Disposable gloves should be used during preparation and sale. Such gloves may not be reused following each recess hands should be washed every time.
5. Staff should use disposable napkins, which are used once only to dry their hands.
6. Personal hygiene should be observed in clothes and good appearance, ensure nails trimming and hair cutting.
7. No smoking is allowed within the canteen.
8. Eating and drinking is not allowed during preparation and sale of meals.
9. No unauthorized person may be allowed within the canteen.
10. Should obtain training certificate in handling food in productive and safe manner from companies approved by Abu Dhabi Food Control Authority.
11. Minor wounds should be covered with waterproof material that is bright in color and to be covered with protective gloves.
12. Staff should not be working in case of injuries or contagious diseases and should report to the officer in charge of the canteen.
13. Bags should not be opened by mouth or blowing air for opening.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Provisions to be provided by food suppliers to schools

Note: If you want to prepare or make ready meals within the school canteen by the approved supplier or the school management the Authority must be informed in duly manner and obtain necessary permit for same prior to practicing such activity at the canteen.

A. Conditions To Be Availed By Food Suppliers To Schools:

1. Trade license should include catering or preparation activity.
2. Obligation to deliver food mentioned in the statement provided for the supply or sale of food to schools.
3. Should consult the Authority for the purpose of obtaining permit from Abu Dhabi Food Control Authority.
4. No food may be supplied to canteens except by approved suppliers and through approved transportation means.
5. No sub-supplying is allowed. In the event of leasing the canteen or site in full, compliance with transporting food from main supplier from preparation location to school should be observed.
6. Supplier may be allowed to add additional food stuff to the permit according to the following terms:
   - letter from Abu Dhabi Educational Council/Educational Province
   - Conducting lab test for materials to be added.
   - Added material should comply with the actual activities contained in the trade license.
7. All documents and records should be available in the site/canteen (health certificates of staff, supply permit to schools, pest control contract.
8. Compliance with all sanitary conditions related to the canteen in the event of lease or preparation (as per contract). Contract terms should be clear and binding both parties.
9. In case of violation by the supplier to supply conditions then a notice will be given to the supplier, but if two notices were given per
Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.

semester then the supply permit to schools will be withdrawn and the supplier will be entered into the black list with the Authority and Educational Province and will be banned from supplying in the next year.

10. In the event of supplying Abu Dhabi City and Al Ain City together two separate permits should be issued and the results of lab tests for either branches shall suffice.

B. General Conditions for Securing Food Safety

Suppliers should adhere with the following:

1. To transport food materials by vehicles approved by Abu Dhabi Food Control Authority as per the type of food.
2. Not to store food or expose it to sun light.
3. To transport sandwiches with safe sealed containers as per the type of food, whether it is hot or cold.
4. Sandwiches should not contain food that may deteriorate during its transportation or during its stay within the sandwich.
5. Meals should be made of daily product and be wrapped in healthy and safe hygiene manner with printing the name of product, supplier and validity date (production and expiry dates).
6. Sandwiches stuffed with any type of hot meat should be kept at temperature not below 63°C.
7. In the event of cold sandwiches, demonstration refrigerators operating at temperature not exceeding 5°C.
8. Salads should be kept at temperature not exceeding 5°C.
9. Hot meals should be kept at temperature not below than 63°C.
10. Use appropriate packaging materials as per the type of food.
11. When storing and stacking dry food on the shelves, make sure to leave enough space (about 5cm) from the walls.
12. Should comply with delivering food materials only to the officer in charge of the canteen at the school.

C. Procedures for obtaining permit to supply schools from Abu Dhabi Food Control Authority:

In order for the food companies and plants to obtain approval from the Authority allowing it to supply food stuffs and meals to School Canteens the following condition should be met:

1. To attach letter from the educational province.
2. To fill the application related to requesting permit for practicing supply or sale of meals to schools.
3. Listing of the food and materials to be supplied to canteen.
4. To enclose a copy of food control certificate and trade license.
5. To enclose copies of valid health certificates of the staff operating at site/canteen and those transporting food materials.
6. To enclose a copy of vehicles permits transporting food stuff to canteen.
7. To approve signature by the concerned party to the company’s officer or representative.
8. Providing lab tests results following lab tests of samples provided it be in compliance with the health specifications of food related to schools.
9. Payment of required charges (lab test charges + permit charges).

Note: Please refer to attachments (1 and 2) detailing all the procedures needed for obtaining permit to supply foods to schools in the Emirate of Abu Dhabi.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Second Party

Foods Sold at Schools Canteens

Note: The Second Party related to foods sold at School Canteens was prepared by the Health Authority – Abu Dhabi in cooperation with Abu Dhabi Food Control Authority and Abu Dhabi Educational Council. This part contains the following:

1. Conditions applicable against foods sold at schools canteens.
2. Classification of foods related to school canteen.
3. Types of food causing allergy.
4. Schedule and attachments.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Conditions applicable against foods sold at schools canteens

No sale or offer to sell food or meals may be made within the school canteens within Abu Dhabi Emirate except after obtaining approval from Abu Dhabi Food Control Authority and satisfying the following conditions:

1. Food material should be free from any material causing harm to the general health of students, males and females.
2. Food should be prepared, manufactured, packaged, transported, displayed or stored under hygienic conditions in order to be protected from contamination and deterioration.
3. Food should be sealed in appropriate containers, which require having packaging materials that are safe to the health of students.
4. For packaged food products, the following information should be indicated on the food label:
   - Name of the food product
   - Ingredients
   - Nutritional Data
   - Validity Date (Production and Expiry)
   - Patch number
   - Storage conditions
   - Name and address of factory or producer
   - Country of origin
   - Weight
   - Commercial Name (Trade mark)
   - Contents (schedule “1”) causing allergy should be indicated as stated under the UAE Technical Rules 09/2007.

As for sandwiches, meals and salads prepared by the canteen or supplied to canteen then all such necessary information should be provided to the concerned staff in order to ensure its satisfaction to the hygienic requirements and conditions stated under the School Canteens Manual.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
5. Such food product should be of high or average nutritional value, preferably rich with carbohydrates, vitamins, minerals and protein.
6. Such food should not be high in fat, and should be free of saturated fat such as butter or ghee. Further, the label should reflect the source of used fats or oils.
7. Food should not be high in sugar and salt.
8. Food should not contain any spicy ingredients, such as liquid or dry chili.
9. Mono Sodium Glutamate should not be used in food.
10. Food should not contain any unauthorized preservatives, artificial colors, sweeteners or flavorings derived from any chemical materials.
11. Salads and sandwiches should be kept after preparation in the refrigerator at 1-4°C.
12. Hot meals should be kept inside hot demonstration equipment operating at 63°C at least.
13. Fresh perishable products, such as milk and milk products, eggs, vegetables and fruits, should be kept inside refrigerators operating at 1-5°C
14. Frozen materials, such as meats and fish, should be kept frozen inside the freezer operating at least at -18°C.
15. No foods containing ham products or added spirits (ethanol) or its by products may be sold at schools canteens.
16. The foods should comply with legislations and conditions related to School Canteens and approved by the Authority.
The following table indicate the types of food allowed and not allowed to be handled within the school canteens as per the below detailed classifications:

- **Foods allowed for sale at the school canteen**
- **Foods not allowed for sale at the canteen**
- **Foods allowed for sale at the school canteen only if it meets the conditions listed in the following schedule.**

**First: Starches, vegetables and cereal products:**

<table>
<thead>
<tr>
<th>Foods</th>
<th>Classification</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast Meal</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Breakfast cereals ( boxes or bars)</td>
<td>▲</td>
<td>Free from artificial colors and enriched with Iron.</td>
</tr>
<tr>
<td>Bread (Whole grain, white or brown bread)</td>
<td>◼</td>
<td></td>
</tr>
<tr>
<td>Fruit stuffed pie</td>
<td>▲</td>
<td>1. should not exceed 52 gm in weight</td>
</tr>
<tr>
<td><strong>Lunch Meal</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic Bread</td>
<td>▲</td>
<td>Garnished with thin layer of mashed garlic with little olive oil provided that the weight of each piece does not exceed 28 gm.</td>
</tr>
</tbody>
</table>
| Rice, Noodles and Pasta      | ▲              | 1. Meal cup should not exceed 220 ml.  
2. Noodles should be free from sodium glutamate.  |
| Boiled or Oven baked Potatoes| ◼              |                                                              |

**Note:** These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.

<table>
<thead>
<tr>
<th>Foods</th>
<th>Classification</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread (whole grain, white or brown bread)</td>
<td>![Green Circle]</td>
<td></td>
</tr>
<tr>
<td>Pies and Manakeesh</td>
<td>![Orange Triangle]</td>
<td>1. Weight should not exceed 52 gm</td>
</tr>
<tr>
<td>Corn</td>
<td>![Green Circle]</td>
<td></td>
</tr>
<tr>
<td>Legumes</td>
<td>![Green Circle]</td>
<td></td>
</tr>
</tbody>
</table>

**Second: Vegetable and Fruits**

<table>
<thead>
<tr>
<th>Foods</th>
<th>Classification</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Meal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dates</td>
<td>![Green Circle]</td>
<td></td>
</tr>
<tr>
<td>Fruits</td>
<td>![Green Circle]</td>
<td></td>
</tr>
</tbody>
</table>

**Lunch Meal**

<table>
<thead>
<tr>
<th>Foods</th>
<th>Classification</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetables</td>
<td>![Green Circle]</td>
<td></td>
</tr>
<tr>
<td>Salads</td>
<td>![Orange Triangle]</td>
<td>Dressing should be separated and made of lemon, vinegar and olive oil only.</td>
</tr>
</tbody>
</table>

**Third: Milk and Milk Products**

<table>
<thead>
<tr>
<th>Foods</th>
<th>Classification</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Meal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>![Orange Triangle]</td>
<td>Low fat and free from any artificial coloring and flavors</td>
</tr>
<tr>
<td>Soya Milk</td>
<td>![Green Circle]</td>
<td></td>
</tr>
<tr>
<td>Milk products</td>
<td>![Green Circle]</td>
<td></td>
</tr>
<tr>
<td>Yogurt (Zabadi)</td>
<td>![Green Circle]</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>![Green Circle]</td>
<td></td>
</tr>
</tbody>
</table>
Fourth : Meats/ chicken/ fish/ Replacements Group

<table>
<thead>
<tr>
<th>Foods</th>
<th>Classification</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast Meal</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs (Slices or scrambled)</td>
<td>♛</td>
<td>See Allergy causes schedule</td>
</tr>
<tr>
<td><strong>Lunch Meal</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat, like kabab and kofta</td>
<td>⬠</td>
<td>Grilled or boiled (low in fat – lean meat)</td>
</tr>
<tr>
<td>Low fat chicken</td>
<td>⬠</td>
<td>Grilled or boiled (low in fat – lean meat)</td>
</tr>
<tr>
<td>Fish</td>
<td>⬠</td>
<td>Grilled. See allergy causes schedule</td>
</tr>
<tr>
<td>Processed meats (such as hot dogs sausages, mortadella and others), shawarma, nuggets and burgers</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fifth : Varied Foods

<table>
<thead>
<tr>
<th>Foods</th>
<th>Classification</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jam</td>
<td>♛</td>
<td></td>
</tr>
<tr>
<td>Nuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried Potatoes and chips (Potatoes)</td>
<td>⬠</td>
<td></td>
</tr>
<tr>
<td>Muffin, plain biscuits or stuffed with dates</td>
<td>⬠</td>
<td></td>
</tr>
<tr>
<td>Ice cream and plain chocolate bars</td>
<td>⬠</td>
<td></td>
</tr>
<tr>
<td>Popcorn</td>
<td>⬠</td>
<td>Free from butter</td>
</tr>
<tr>
<td>Jolly, lolies, sweat canes, plain and mixed nuts</td>
<td>⬠</td>
<td></td>
</tr>
</tbody>
</table>

Note : These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.

<table>
<thead>
<tr>
<th>chocolate, sugar gum, sweets made with coloring agents</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wafers</td>
<td>🔴</td>
</tr>
</tbody>
</table>

**Sixth: Drinks**

<table>
<thead>
<tr>
<th>Drinks</th>
<th>Classification</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carbonated drinks/ energy drinks/ flavored water / sport drinks / cordial / ice tea/ slash / ice bars</td>
<td>🔴</td>
<td>Provided that juice content is not below the rate indicated into the approved specifications (see attached schedule 2).</td>
</tr>
<tr>
<td>Fruit Juice / Nectar</td>
<td>△</td>
<td></td>
</tr>
<tr>
<td>Fruit drinks</td>
<td>🔴</td>
<td></td>
</tr>
<tr>
<td>Soya milk: low and full fat</td>
<td>⬠</td>
<td></td>
</tr>
<tr>
<td>Bottled water</td>
<td>⬠</td>
<td></td>
</tr>
</tbody>
</table>

**Types of food causing allergy**

The following table shows the types of food causing allergy and not tolerated by certain people (though there are other foods that cause allergy but not listed below).

Note: Warnings should be mentioned on the product label indicating that it causes allergy due to its contents of any of the components/materials included under table (1) here below:
Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.

<table>
<thead>
<tr>
<th>Sr. No.</th>
<th>Food Materials</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Nuts:</td>
</tr>
<tr>
<td></td>
<td>1.1 Peanuts</td>
</tr>
<tr>
<td></td>
<td>1.2 Brazilian hazel nut, hazelnuts</td>
</tr>
<tr>
<td></td>
<td>1.3 Almonds and walnut</td>
</tr>
<tr>
<td></td>
<td>1.4 Coconuts</td>
</tr>
<tr>
<td>2</td>
<td>Fish</td>
</tr>
<tr>
<td>3</td>
<td>Seafood</td>
</tr>
<tr>
<td></td>
<td>Oyster</td>
</tr>
<tr>
<td></td>
<td>Sea Crab</td>
</tr>
<tr>
<td></td>
<td>Cray fish</td>
</tr>
<tr>
<td></td>
<td>Shrimps</td>
</tr>
<tr>
<td>4</td>
<td>Eggs</td>
</tr>
<tr>
<td>5</td>
<td>Soya beans products</td>
</tr>
<tr>
<td>6</td>
<td>Wheat (Gluten Intolerance or allergy)</td>
</tr>
<tr>
<td>7</td>
<td>Chemical Products</td>
</tr>
<tr>
<td></td>
<td>Mono sodium glutamate</td>
</tr>
<tr>
<td>8</td>
<td>Milk products (may cause allergy)</td>
</tr>
</tbody>
</table>

Table (2) reflecting the minimum level of juice and pulp concentration as reformed and the minimum level of juice and pulp contents (nectar) of the fruits (v/v%) at 20°C temperature according to Codex Agency specifications No. 247/2005.

<table>
<thead>
<tr>
<th>Ser. No.</th>
<th>Type of Fruits</th>
<th>Minimum Fruit Juice or pulp (v/v%) and nectar</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Kiwi</td>
<td>Not available</td>
</tr>
<tr>
<td>2</td>
<td>Pineapple</td>
<td>40</td>
</tr>
<tr>
<td>3</td>
<td>Sugar Apple</td>
<td>25</td>
</tr>
<tr>
<td>4</td>
<td>Papaya</td>
<td>25</td>
</tr>
<tr>
<td>5</td>
<td>Melon</td>
<td>40</td>
</tr>
<tr>
<td>6</td>
<td>Sour Orange</td>
<td>50</td>
</tr>
<tr>
<td>7</td>
<td>Lemon</td>
<td>According to specifications of importing country</td>
</tr>
</tbody>
</table>

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.

<table>
<thead>
<tr>
<th>Ser. No.</th>
<th>Type of Fruits</th>
<th>Minimum Fruit Juice or pulp (v/v%) and nectar</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>Orange</td>
<td>50</td>
</tr>
<tr>
<td>9</td>
<td>Sweet Melon</td>
<td>35</td>
</tr>
<tr>
<td>10</td>
<td>Strawberry</td>
<td>40</td>
</tr>
<tr>
<td>11</td>
<td>Tomato</td>
<td>50</td>
</tr>
<tr>
<td>12</td>
<td>Apples</td>
<td>50</td>
</tr>
<tr>
<td>13</td>
<td>Mango</td>
<td>25</td>
</tr>
<tr>
<td>14</td>
<td>Banana</td>
<td>25</td>
</tr>
<tr>
<td>15</td>
<td>Apricot</td>
<td>40</td>
</tr>
<tr>
<td>16</td>
<td>Sweet cherries</td>
<td>25</td>
</tr>
<tr>
<td>17</td>
<td>Sour cherries</td>
<td>25</td>
</tr>
<tr>
<td>18</td>
<td>Peaches</td>
<td>40</td>
</tr>
<tr>
<td>19</td>
<td>Guava</td>
<td>25</td>
</tr>
<tr>
<td>20</td>
<td>Pears</td>
<td>40</td>
</tr>
<tr>
<td>21</td>
<td>Grapes</td>
<td>50</td>
</tr>
<tr>
<td>22</td>
<td>Pomegranate</td>
<td>25</td>
</tr>
<tr>
<td>23</td>
<td>Mandarin</td>
<td>40</td>
</tr>
<tr>
<td>24</td>
<td>Peaches</td>
<td>25</td>
</tr>
<tr>
<td>25</td>
<td>Red berries</td>
<td>40</td>
</tr>
<tr>
<td>26</td>
<td>Black berries</td>
<td>250</td>
</tr>
</tbody>
</table>

- Pulp: fruit pulp
- Fruit Nectar: juice containing fruit pulp
Annex No. 1: Steps headed for obtaining permit for supplying food to schools by Abu Dhabi Food Control Authority

1. Placing Application (Consult with Abu Dhabi Educational Area)
   - No
   - Yes

2. Obtaining initial approval (Abu Dhabi Educational Area)
   - No (not approved for supply)
   - Yes

3. Filing form for applying to supply foods to schools and provision of necessary documents (Abu Dhabi Food Control Authority)
   - No (not satisfactory)
   - Yes (Area Inspector's report for confirming compliance with sanitary conditions (First Visit))

4. Area Inspector's report for confirming compliance with sanitary conditions (First Visit)
   - No (not satisfactory)
   - Yes (Satisfactory)

5. Follow up area's inspector report for confirming compliance with sanitary conditions (Second visit)
   - No (not satisfactory)
   - Yes (Satisfactory)

6. Provide samples for lab. Analysis (Samples receiving office within Abu Dhabi Food Control Authority)
   - No, samples not satisfactory
   - Yes, samples satisfactory

7. Payment of supply permit changes
   - No
   - Yes

8. Receiving permit for supplying food to schools

---

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.
Annex No. (2)
Four Steps Only
For obtaining permit for supplying food to schools in Abu Dhabi Emirate

1. Filing application form for obtaining permit for supplying foods for schools and providing the following documents and papers:

- Copy of trade license and food control certificate (supply or manufacturing activity).
- Copy of health certificate and training certificate for each staff.
- Copy of vehicles permits transporting food meals to schools canteens.
- Copy of passport of store's owner or general manager plus approved signatory.
- Filing types of foods schedule to be supplied to schools by such company. Supplier shall fill the information related to the kinds and types to be supplied to schools in Abu Dhabi provided that in comply with the conditions stipulated under the School Canteens manual (Second Part) and applicable laws by the Authority.
  - Note: Supplier is required to fill the contents column for all meals (prepared meals only).

2. Inspector's Report

The Authority shall visit and inspect subject premises to ensure its compliance with the sanitary conditions stated under the School Canteens Manual (First Party). Supplier may not supply foods during the current academic years in the event of its non satisfying to the second and final inspection (as stated under the diagram of the School Canteens manual (Second Part).

3. Providing Samples for Comparison and Analysis

Supplier shall provide as minimum four (4) samples to the Authority's Office of the types and kinds stated under the food types table to be supplied to school by such company and the supplier shall pay changes due against analysis as determined by the Authority.

4. Obtaining Permit for Supplying School Meals

Supplier shall pay charges due against receiving subject permit.

Note: These conditions are subject for continuous review based on recent developments emerging in the UAE technical bylaws related to the sanitary conditions that should be available at the schools canteens.