

Food Safety Guidelines for Food Exhibitions in Dubai

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This guideline is applicable to exhibitors participating in food related exhibitions organized in Dubai. The scope of this document is limited to the setting up of temporary stalls to display, or sample foods as a part of the exhibition.

Temporary stalls and food trucks that are set up to sell food to the visitors are not within the scope of this guideline and such establishments must obtain a Food Permit at least one week prior to the start of the event. Guidelines for food safety are based on Dubai's Food Code.

1 Role of Organizer of the Exhibitions

- 1.1 Organizers of the exhibitions in Dubai must have the relevant license and permit to organize the exhibition and events from the Department of Economy and Tourism
- 1.2 Organizer of the exhibition must communicate all the relevant requirements to the participants of the event at the time of confirmation of participation.
- 1.3 Organizer of the event must ensure that food exhibitions are conducted only in places where facilities are adequate to protect food from any environmental contaminants.
- 1.4 For foods that are provided as consumable samples to visitors, safety of the food must be assured by the organizer of the exhibitor based on the verification of conditions provided in section 2 of this document.
- 1.5 Following additional precautions must be taken based on the type and nature of foods:
 - For pre-packaged dry foods, a clean storage and display area would be sufficient.
 - For foods that require refrigeration to ensure safety, sufficient facilities such as power supply and equipment to hold the food in chilled condition must be provided.
- 1.6 If the exhibitor has activities that involve preparation of raw animal products such as but not limited to poultry, meat, eggs and fish, the event organizer must ensure that additional facilities to ensure segregation, and separation of processes are provided.
- 1.7 Organizer of the exhibition must ensure that there are adequate facilities to handle food safely such as access to clean water, handwashing station and food storage and preparation facilities.
- 1.8 Information regarding Halal requirements of the food must be provided to the exhibitors. Where clarification is required, relevant sections of the Food Code can be highlighted to the exhibitors.
- 1.9 Organizer of the exhibition shall obtain prior approval from the Food Safety Department to display, store or sell Non Halal Foods via the Foodwatch Smart Permits.
- 1.10 Where specified, the event organizer must ensure that the protocols from the Health and Safety Department of Dubai Municipality, and Dubai Health Authority are followed.

2 Role of Exhibitor

- 2.1 Exhibitor must ensure that food is displayed, stored and distributed safely. Food must be adequately protected if it is intended for consumption.
- 2.2 Foods that require hot holding, refrigeration or freezing to ensure safety and quality must be stored in appropriate storage or display equipment. Hot foods should be held above 60^oC, and cold food should be held below 5^oC.
- 2.3 Food or ingredients sourced within UAE must be obtained from licensed food suppliers.
- 2.4 Foods that are sold in commercial packages shall be labeled as per the regulatory requirements in Dubai. Where national or regional requirements are specified, the food labels must comply with the relevant requirements.
- 2.5 Where exemptions are provided for food labeling, the exhibitor shall be able to provide evidence that the product was released after verification at the port of entry. Such exceptions may apply to product samples specifically imported for exhibition.
- 2.6 Products imported for exhibition shall be solely used in the exhibition area.
- 2.7 Non Halal foods and foods with ingredients that are not Halal, if exhibited, must be stored and handled separately at all times. Such foods should be clearly displayed in separate display areas that are physically separated from other food areas. Clear signage shall be placed on these display areas indicating that the food is 'Non Halal.'
- 2.8 Personnel involved in transportation, storage, handling or processing of food shall maintain good personal hygiene, and must be free of any foodborne diseases or their symptoms such as diarrhea, vomiting, fever, abdominal pain and nausea.
- 2.9 Personnel handling open food (not in prepackaged condition) shall take adequate measures to ensure that food is not contaminated. Follow the below recommendations:
 - Use hair cover or cap while preparing and handling food
 - Avoid bare hand contact of food. Use gloves, or use dispensing tools such as tongs, spoons etc
 - If gloves are used, change the gloves frequently. Use gloves only to touch foods.

- 2.10 Food handlers who are residents of UAE must have valid occupational health cards. While occupation health cards can be used to verify the annual health status of the food handlers, that will not suffice as a guarantee that the person is free from any illness at the time of exhibition. Adequate measures must be taken by the event organizer to ensure that exhibitors take adequate precautions to ensure that health requirements of the personnel involved are met.
- 2.11 Exhibitors must avoid pre-preparation activities as much as possible. If preparation activities are carried out, separate preparation area must be allocated for raw animal products such as meat, fish, egg or products that could contaminate ready to eat foods. These preparation areas must be physically separated with barriers or spaced out in a way that ready to foods are not contaminated.
- 2.12 Raw animal products must be stored separately in closed containers at all times.
- 2.13 If raw ready eat foods are served (eg. Sashimi), consumers must be informed that the product is raw. Such foods must be prepared, stored and displayed in a way that it is protected from contamination.
- 2.14 Exhibitors do not require prior approvals from the Food Safety Department to participate in the event.