
**condiment products and spices preparation and
selling - Hygiene and Environmental Health
requirements**

Foreword

This Ethiopian Standard has been prepared under the direction of the Technical Committee for Sanitation, Hygiene and Health Related Service (TC 205) and published by the Ethiopian Standards Agency (ESA).

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condiment products and spices preparation and selling - Hygiene and Environmental Health requirements

1. Scope

This Ethiopian standard includes the requirements for semi food preparation, storage, transportation, safety and hygiene, worker safety and environmental hygiene for all Condiments products and spices semi processing & shopping establishment.

2. Reference

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ES ISO 22000:2018, food safety management system – requirements for any organization in food chain.

ES 588:2001, hazard analysis critical control point (HACCP) systems and guidelines for its application.

3. Terms and definitions

3.1.

Condiments products and spices semi processing & shopping

That specializes in the processing of raw materials for mixing, grinding, roasting, and packaging or receives it from manufacturers that sell food products and spices.

3.2.

Condiment

Is a spice, sauce, or preparation that is added to food, after cooking, to impart a specific flavor, to enhance the flavor, or to complement the dish.

3.2.

Environmental health

Public health concerned with monitoring or mitigating those factors in the environment that affect human health and disease.

3.3.

Hygiene

Conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness

3.4

Solid waste

Any waste that comes from residential, commercial, factory and industrial areas and can pollute the environment. Any solid waste must be collected from the source.

3.5.

Food

Any substance, whether processed, semi-processed or raw, which is intended for human Consumption, and includes drinks, chewing gum and any substance which has been used in Manufacture, preparation or treatment of "food" but does not include cosmetics or tobacco or Substances used only as drugs.

3.6.

Food establishment

Any building or area in which food is handled and the surroundings under the control of the same Management.

3.7.

Contamination

The occurrence of any substance not intentionally added to the food, which is present in such food as a result of the production, manufacture, processing, preparation, treatment, packaging, transport or Holding of such food or because of environmental contamination.

The term shall include insect, Fragments, rodent hairs and other extraneous matter.

3.8.

Cleaning

Removal of soil, food residues, dirt, grease or other objectionable matter.

3.9.

Food grade material

Materials that are free from hazardous substances to human health and may permitted to meet food.

3.10.

Ready-to-eat

Products that are intended to be consumed without any further treatment.

3.11.

Personal protective equipment

Special equipment or clothing to protect from harm against safety hazards.

3.12.

Approved water supply

Source of water that has been inspected and approved by the competent authority for human consumption.

3.13.

Safe water

Water that is free from physical, chemical, and/or biological substances in concentrations that could cause illness or injury to consumers.

3.14.

Water quality

The chemical, physical and biological characteristics of water in respect to suitability for human consumption.

3.15.

Treated water

Water that has undergone through processes such as flocculation, coagulation, sedimentation, filtration and disinfection.

3.16.

Potable water

Water that is safe and suitable for human consumption.

3.17.

Drinking water

Potable water intended for human consumption.

4. Requirements

4.1. General requirements

- 4.1.1. All staff shall be trained and certified by recognized body for their intended field of work.
- 4.1.2. A training program shall be designed, implemented and periodically reviewed by management to improve staff competence, according to the identified needs.
- 4.1.3. All staff is responsible for the quality of customer service in related with hygiene and environmental health.
- 4.1.4. Premises shall have hand washing facilities that are located where they can be easily accessed;
- 4.1.5. The premises shall be equipped with sufficient number of appliances so that at all times, the temperature and humidity may be maintained at a level so as to provide comfortable and healthy condition
- 4.1.6. Premises shall have a lighting system that provides natural or artificial light for the activities conducted.
- 4.1.7. Floors Walls and ceilings shall be designed and constructed in a way that is appropriate for the activities conducted on the food premises.
- 4.1.8. The management shall responsible for the pest control prevention system at the premises.
- 4.1.9. The Establishment shall provide the adaptation of the workplace if it employs a person with any kind of disability.
- 4.1.10. The buildings, facilities and equipment shall pose no risks to customer or staff.

4.2. Specific requirements

4.2.1. Environmental conditions

- 4.2.1.1. It shall be 30 meters away from residential, school, health facilities and kindergartens;
- 4.2.1.2. It shall not be exposed to floods, swamps and landslides;
- 4.2.1.3. It shall not be exposed to insects, rodents, solid waste, bad odors, chemicals, or any toxic substances that may contaminate food and endanger human health and safety;
- 4.2.1.4. It shall be within 50 meters of any service provider or manufacturer that does not comply with the service and poses a risk of contamination
- 4.2.1.5. It shall be available of electricity, water and roads.

4.2.2. The design and construction condition of the building

- 4.2.2.1. The building shall be constructed with stone, or clay using of cement mortar and shall be smoothed and fire-resistant.
- 4.2.2.2. The area of the semi food preparation and shopping shall be 9 meters square to provide service that does not cause any contamination, poisoning and mix of inferior substance.
- 4.2.2.3. The structure of various parts of the building, doors and windows shall be waterproof and shall not be allow entrance of pests, insects and predators.
- 4.2.2.4. The building floors shall not be exposed to floods, rain and accumulate water on its surfaces and easy to maintain.
- 4.2.2.5. Windows and doors shall be easy to open and close.
- 4.2.2.6. There should be a ramp that is comfortable for wheelchair users.
- 4.2.2.7. Floors shall be made of non-cracked and standard building materials (cement, concrete, ceramic or other similar building material) clean and tidy.
- 4.2.2.8. It shall be non-slip and easy to wash.
- 4.2.2.9. The floor shall be leveled and waterproof.
- 4.2.2.10. Wall shall be made of standard building materials (cement, concrete, ceramic or other similar building materials) painted with white paint and easy to clean.
- 4.2.2.11. Ceiling shall be made of heat-resistant building materials (concrete slab, epoxy or other similar building material) non-cracked, clean and painted with white paint.
- 4.2.2.12. There shall be adequate ventilation in the rooms of the establishment that windows shall be 10% of the area of the room.
- 4.2.2.13. There shall be light to provide a service (any user or employee can see four corners of the room without difficulty or read their own handwriting without difficulty)
- 4.2.2.14. When there is no electric light an alternative power generator shall be available

4.3. Water supply

- 4.3.1. Premises shall have an adequate supply of water provided with tap line if water is to be used at the food premises for any of the activities conducted on the food premises.
- 4.3.2. Potable water shall be in use for all activities conducted in the premises.
- 4.3.3. The use of non-potable water for a purpose will not adversely affect the safety of the food handled by the food business.
- 4.3.4. Water distribution lines installed by the firm shall completely be free of unnecessary leaks.
- 4.3.5. Water reservoirs should be made of plastic or fiberglass;
- 4.3.6. Reservoir tank shall at least be able to hold for two days or more when there is in water shortage.
- 4.3.7. Reservoirs should be cleaned every three months and treated with water treatment chemicals;

- 4.3.8. Information indicating on the cleaning process of water reservoir tank shall be kept for at least three years.
- 4.3.9. Water used from storage tanks shall be inspected at least twice a year by an authorized government body. Information stating this must be maintained by the organization for three years.
- 4.3.10. The sample of water to be tested must be from the following areas of use: from inlet to the organization, storage tank, dish washing sink, bathroom, hand washing sink, kitchen, etc.

4.4. Shopping room

- 4.4.1. It shall an area of at least 9 meters square to sell condiment products and spices.
- 4.4.2. Shelves shall be 20 cm up from the floor, 30 cm from the ceiling, and 30cm far from the wall.
- 4.4.3. Products should be placed on shelves according to their characteristics
- 4.4.4. The shopping room shall be easy to clean and have comfortable shelves.
- 4.4.5. There shall be no other items in the sales room other than permitted products.
- 4.4.6. Racks shall be easy to clean, rust-free, and have a character to contaminate or poison food and not exposed to direct sunlight.
- 4.4.7. Sales staff shall wear white gowns and hair caps during working.
- 4.4.8. Utensils used in this room shall be kept clean
- 4.4.9. If the shelf is more than 1.80 m to store products, a ladder with a height of at least 60 cm is required.

4.5. Reception

- 4.5.1. If received from another manufacturer, they shall be accompanied by a certificate of competency from that manufacturer.
- 4.5.2. Documents stating the safety & quality of the product shall be provided and kept by firm.
- 4.5.3. A firm shall be verified to ensure that safety and the correct content and appearance of products.
- 4.5.4. The inputs and products to be imported and their expire date shall be checked.
- 4.5.5. Receiving all products from both manufacturers and distributors should have a return system if they do not meet the requirements set by the seller.

4.6. Product packaging

- 4.6.1. Packaging materials shall be safe for food products and spices do not alter the content and are expose it to contamination.
- 4.6.2. The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odor or flavor to the product.
- 4.6.3. The product description (date of manufacture, place of manufacture, name and address of the manufacturer) shall be clearly stated and visible.
- 4.6.4. It must ensure that the product meets ESA XXXX standards at the time of delivery.
- 4.6.5. Preparation and Hygiene of cultural food and spices products
- 4.6.6. The firm shall have at least 6 meters square of its own subsidiary if it is to prepare by itself.
- 4.6.7. Information must be available when preparing and delivering products.
- 4.6.8. Data shall be recorded while preparing the products.
- 4.6.9. When receiving raw materials, there must be a receipt from whom and where a firm received raw materials.
- 4.6.10. Products shall be protected from moisture and other contaminants during preparation.
- 4.6.11. The materials used to make products must be kept clean.

5. Services, facilities, and requirements for employees

5.1. personal hygiene

- 5.1.1. They shall be clean, have clean hands and trimmed fingernails; hair shall be clean and covered and long hair should be tied back;
- 5.1.2. They shall wash their hands before start working and after each break;
- 5.1.3. They shall not wear rings, earrings or piercings, bracelets or watches. When it is not possible to temporarily remove these items shall be protected by a food grade plaster;
- 5.1.4. Other staffs who occasionally enter into kitchen shall wear protective clothing.
- 5.1.5. Clean protective clothing, e.g. apron or overall should be worn where appropriate. This is particularly advisable in businesses serving widely.
- 5.1.6. Protective clothing shall not be worn outside of the work place.
- 5.1.7. Personal garments shall not be worn over the protective clothing.
- 5.1.8. Shall keep hair clean and neat and where appropriate, wear hats/hair nets which effectively contain the hair.
- 5.1.9. Shall cover cuts, sores or grazes with a colored waterproof dressing.
- 5.1.10. Smoking, chewing gum, and finger painting, shall not be allowed during preparing fish.
- 5.1.11. Before starting working, employees shall make sure they are not infected by infectious diseases.
- 5.1.12. While suffering from diarrhea, vomiting, jaundice, fever, sore throat with fever, infected skin lesions/cuts shall not be allowed to work.
- 5.1.13. Employees shall have a health check-up every three months.
- 5.1.14. Employees shall receive health care training before and during work, especially on basic food handling and safety, dietary characteristics, food borne illness.
- 5.1.15. The fingernails need to be cut short every now and then;
- 5.1.16. Catering staff should not wear earrings, bracelets, watches and bracelets at work;
- 5.1.17. Hair should be completely covered with work caps.
- 5.1.18. Every employee shall have his or her fingernails trimmed from time to time.
- 5.1.19. No earrings, bracelets, watches, or bracelets shall be worn before work.
- 5.1.20. Every worker shall cover his or her hair during work with hats that can completely cover his or her hair.

5.2. Employee health condition

- 5.2.1. White uniform clothes (double), hair cover, mouth and nose mask (depending on the job), safety shoes, gloves (special and change), plastic wrap.
- 5.2.2. Before starting work, employees must make sure they are free of infectious diseases.
- 5.2.3. Employees are required to have a health check-up every three months.
- 5.2.4. If an employee becomes ill during work with any infectious disease, such as diarrhea, fever, vomiting, he or she should not be allowed to work until care from infection.
- 5.2.5. Employees should receive health care training especially on basic food handling and safety, dietary characteristics, food borne illness, and so on.

5.3. Workers break time & dining room

- 5.3.1. The establishment shall be provided break time & dining room
- 5.3.2. There shall be a locker for a worker independently.

5.4. Additional Training program

- 5.4.1. The training program shall meet the following requirements:
- 5.4.2. After recruitment of the new member of staff, a training or orientation period shall be provided Training, such as environmental good practices, hygiene and safety issues;
- 5.4.3. Other emergency training (e.g. what to do in an emergency, evacuation plan) and basic life support (BLS) or first aid training shall be included
- 5.4.4. All staff shall be trained according to their role in the ice cream establishment.
Training shall include,
 - a. Duties and responsibilities of the staff according to their role ;
 - b. Customer satisfaction;
 - c. Emergency situation and response;
 - d. Safety of the foods and beverages;
 - e. Non conformity in any service according to the duties of the staff.

5.5. Bathroom

- 5.5.1. The height of bathroom shall at least be 2.4 meters.
- 5.5.2. The area shall have area at least 1.2x1.2 meter squares.
- 5.5.3. Shall have a fresh air vent 20 centimeters below the ceiling and open down at 45°.
- 5.5.4. The floor shall not accumulates any waste water on its slab and be clean and tidy.
- 5.5.5. Shall be separated from the restroom.
- 5.5.6. Door shall be easy to open and close from inside.
- 5.5.7. Safety slippers shall be made of plastic.
- 5.5.8. One bathroom shall be provided per 20 employees and isolated for men and women.

5.5.9. There shall be cloth hanger in the room.

5.5.10. The sewer line shall be connected to an approved sewer line or septic tank (septic tank shall be designed for this purpose, fully covered and shall be constructed of a material that does not leak in or out).

6. Safety requirements

6.1. The management is responsible for ensuring that the proper safety measures are defined and put in place.

These shall include the management of:

6.2. risk and accident prevention;

6.3. safety of people, assets, buildings and facilities;

6.4. Fire protection and management of emergencies.

6.5. Safety measures of all devices and equipment used in different areas of semi preparation and selling service especially the electrical devices and equipment; drainage systems and installations (e.g. outlets, electrical dividers ...) shall be implemented.

6.6. Equipment (e.g. regular and emergency lighting, switches, power sources, tap fixtures) shall operate correctly, be safe and have no noticeable damage

6.7. Safety equipment shall be duly signposted and shall be operative, visible and accessible.

6.8. The night club shall keep updated and valid certificates/records of legal inspections when applicable.

7. Fire extinguisher and first aid kit

7.1. Fire extinguisher

7.1.1. There shall be fire extinguisher not less than 2 kilogram by weight and filled with carbon dioxide.

7.1.2. Fire extinguishers shall be placed in a clear and user-friendly manner in the serving room, warehouse, staff dining room, and at important place of the building.

7.1.3. The fire extinguisher shall be renewed annually

7.1.4. Employees of the organization shall receive training on the use of fire extinguisher.

7.2. First aid kit

7.2.1. There shall be sufficient first aid kit according to the size of the organization and the number of employees in it.

7.2.2. It shall be placed in a clear, user-friendly manner and where necessary.

8. Health Safety in terms of pest control

- 8.1. The management is responsible for the pest control prevention system at the premises.
- 8.2. A pest control plan shall be defined and documented by qualified staff (internal or subcontracted), according to the needs and facilities of the ice cream preparation and selling services.
- 8.3. Treatment records as well as a copy of the authorization and sanitary registration of the products used shall be retained.
- 8.4. There shall be no pests, insects, and predators in the organization.
- 8.5. The organization shall ensure the absence of pests, insects, and predators and ensure its controlling mechanism.
- 8.6. The organization shall provide professional based pest, insect, and insect repellent service at least twice a year.

9. Toilet room

- 9.1.1. 11.1. The floor and walls of the room should be made of a building material that can be washed, cleaned, waterproof, and soft.
- 9.1.2. The toilet must be at least 10 meters away from the organization's premises.
- 9.1.3. The room shall be kept clean.
- 9.1.4. In the toilets; floor, walls and seats or around it, shall be free from liquid and solid waste.
- 9.1.5. It shall be free of bad odors.
- 9.1.6. The door of the room shall be easy to open and close from the inside.
- 9.1.7. There shall be flusher with water for feces drainage.
- 9.1.8. The room shall get light.
- 9.1.9. The toilet should have a temporary dust bin with a cover that can be opened and closed on foot (made of rust-resistant materials, easy to move, easy to clean and unable to drain or drain).
- 9.1.10. There shall be wall-fitted functional sink with water flow at least three meters from toilet.
- 9.1.11. There shall be solid or liquid soap for hand washing
- 9.1.12. The toilet shall be open to the customer throughout the service.
- 9.1.13. There shall be a man-hole in the toilet after the drain is out of the toilet.

10. Waste management

10.1. Solid waste management

- 10.1.1. There shall be a temporary storage container with a lid that can be opened and closed on foot and comparable to the amount of waste generated (made of rust-resistant materials, easy to move, easy to clean, and leak proof)

- 10.1.2. Solid Waste generated shall be segregate, collected and generally controlled as per ES xxx
- 10.1.3. Each solid waste container shall be identified indicating the type of waste and shall be duly closed.
- 10.1.4. The waste bags shall be removed whenever necessary and at least once a day (e.g. external collector, waste room).
- 10.1.5. Solid waste collection area shall be kept clean and free from pests, insects and predator
- 10.1.6. Garbage bins shall be located at different places in the organization.
- 10.1.7. The organization shall collect and dispose of solid waste by its type and characteristics (perishable and non-perishable).
- 10.1.8. When the garbage bin is three-quarters full, it shall be disposed into the organization's general collection pool.
- 10.1.9. There shall be final dry waste collection site within the organization's premises (protected from animal and human contact and within 10 meters of the main work area).
- 10.1.10. There shall be transportation means of the garbage collected from each workroom to the final solid waste collection point.
- 10.1.11. The final / general solid waste collection site shall have a container that can be opened and closed (made of rust-resistant materials, easy to move, easy to clean, leak proof and different container for different types of waste).
- 10.1.12. The final collected waste shall be disposed of in a manner authorized by the relevant body.
- 10.2. Liquid waste management**
- 10.2.1. Liquid Waste generated shall be managed as per ES xxx
- 10.2.2. There shall be a plan for liquid waste disposal.
- 10.2.3. Liquid waste shall be dispose in septic tank or with the system of municipal liquid waste disposal line.
- 10.2.4. Any sewage from the services provided by the organization (dish and hand washing and sinks, bathroom, laundry room, toilet, etc.) shall be connected to an approved sewer line.
- 10.2.5. If the septic tank is used by the organization to collect sewage, it shall pump half a meter before it is filled;
- 10.2.6. No sewage shall be discharged into the rainwater drainage line.
- 10.2.7. Sewage disposal information shall be provided when requested by the concerned body. (Whether it is connected to an approved sewer line or accumulated sewage, etc.).

Organization and Objectives

The Ethiopian Standards Agency (ESA) is the national standards body of Ethiopia established in 2010 based on regulation No. 193/2010. ESA is established due to the restructuring of Quality and Standards Authority of Ethiopia (QSAE) which was established in 1998.

ESA's objectives are:-

- ❖ Develop Ethiopian standards and establish a system that enable to check whether goods and services are in compliance with the required standards,
- ❖ Facilitate the country's technology transfer through the use of standards,
- ❖ Develop national standards for local products and services so as to make them competitive in the international market.

Ethiopian Standards

The Ethiopian Standards are developed by national technical committees which are composed of different stakeholders consisting of educational Institutions, research institutes, government or ganizations, certification, inspection, and testing organizations, regulatory bodies, consumer association etc. The requirements and/or recommendations contained in Ethiopian Standards are consensus based that reflects the interest of the TC representatives and also of comments received from the public and other sources. Ethiopian Standards are approved by the National Standardization Council and are kept under continuous review after publication and updated regularly to take account of latest scientific and technological changes. Orders for all Ethiopian Standards, International Standard and ASTM standards, including electronic versions, should be addressed to the Documentation and Publication Team at the Head office and Branch (Liaisons) offices. A catalogue of Ethiopian Standards is also available freely and can be accessed in f rom our website.

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More Information?

Contact us at the following address.

The Head Office of ESA is at Addis Ababa.

☎ 011- 646 06 85, 011- 646 05 65

☎ 011-646 08 80

✉ 2310 Addis Ababa, Ethiopia

E-mail: info@ethiostandards.org,

Website: www.ethiostandards.org



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