
**Night Club - 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).

Draft of the standard has been presented by ministry of health. Acknowledgment has been made for the organization for its concern to contribute to the effort of national standardization.

Night Club - Hygiene and Environmental Health Requirements

1. Scope

This Ethiopian standard specifies requirements of hygiene and environmental health of night clubs regarding staff, service, practice, safety, maintenance and cleanliness. The requirements are applicable for all night clubs whether the services are provided directly by in house and/or out source.

2. Normative 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

For the purpose of this standard the definition given in the following definitions shall apply

3.1.

Nightclub

Is any commercial establishment serving alcoholic beverages and providing entertainment for patrons including bars, lounges, and cabarets.

3.2.

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

3.3.

Food establishment

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

3.4.

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.

3.5.

Cleaning

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

3.6.

Guest satisfaction

Guest's perception of the degree to which the guest's requirements have been fulfilled.

3.7.

Food grade material

Materials which are free from hazardous substances to human health and may be permitted to come in contact with food.

3.8

Ready-to-eat

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

3.8.

Personal protective equipment

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

3.9.

Approved water supply

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

3.10.

Safe water

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

3.11.

Water quality

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

3.12.

Treated water

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

3.13.

Potable water

Water that is safe and suitable for human consumption.

3.14

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. The night club management shall identify and document, the chart and the job descriptions for hygiene and environmental health related jobs.
- 4.1.3. A training program shall be designed, implemented and periodically reviewed by management to improve staff competence, according to the identified needs.
- 4.1.4. All staff is responsible for the quality of customer service in related with hygiene and environmental health.
- 4.1.5. Premises shall have hand washing facilities that are located where they can be easily accessed;
- 4.1.6. In all food preparation activities, basic hygiene and conservation conditions shall be defined and respected.
- 4.1.7. Prepared food shall be preserved in such a way that the quality of the food is maintained.
- 4.1.8. 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.
- 4.1.9. Premises shall have a lighting system that provides natural or artificial light for the activities conducted.
- 4.1.10. Floors shall be designed and constructed in a way that is appropriate for the activities conducted on the food premises.
- 4.1.11. Walls and ceilings shall be designed and constructed in a way that is appropriate for the activities conducted on the food premises
- 4.1.12. The management is responsible for the pest control prevention system at the premises.
- 4.1.13. Waste generated shall be segregated, collected and generally controlled as per ES 6433:2019 and ES 612:2013.
- 4.1.14. The night club should provide the adaptation of the workplace if it employs a person with any kind of disability.
- 4.1.15. The management shall ensure the correct maintenance of the buildings (e.g. lifts, air conditioning, escalators, facilities for those with disabilities, playgrounds, gyms).
- 4.1.16. The buildings, facilities and equipment shall pose no risks to customer or staff.

4.2. Specific requirements

4.2.1. Food preparation services

- 4.2.1.1. There shall be 20 square meter room.
- 4.2.1.2. There shall be hand washing basin in the room
- 4.2.1.3. In all food preparation activities, basic hygiene and conservation conditions shall be defined and respected.
- 4.2.1.4. The preparation area shall conform to the following requirements in all activities involving handling and preparing of food:
- a) hygiene and cleanliness shall be ensured;

- b) implemented measures to avoid contamination shall be established;
- c) the amount of time food is out of the refrigeration shall be limited;
- d) temperatures shall be maintained so as to guarantee that bacteria do not proliferate (e.g. in cold areas a temperature of $18^{\circ}\text{C} \pm 3^{\circ}\text{C}$ shall be maintained);

4.3. Hot production

- 4.3.1. The food shall be cooked to a minimum temperature of 65°C . If not consumed immediately (i.e. within 2h),
- 4.3.2. hot products shall be kept at a temperature equal to or above 65°C ;
- 4.3.3. Quickly cooled, preferably by temperature reduction (e.g. from 60°C to -10°C in 2 h) and kept at refrigeration or freezing temperatures for later use, hot or cold.
- 4.3.4. Reused oil shall be controlled to maintain its quality (e.g. tests, observation of color) and changed if needed

4.4. Cold production

- 4.4.1. Products prepared using the cold process may be kept at refrigerated temperatures to be later served hot or cold, if they are not consumed directly.

4.5. Preservation of pre-cooked and prepared food

- 4.5.1. Prepared food shall be preserved in such a way that the quality of the food is maintained.

4.6. Reception of food products

- 4.6.1. The institution shall define the delivery criteria for food products according to their type (e.g. greens, fruits, fish, meat, vegetables) and presentation (e.g. fresh, frozen, and prepared) and for beverages, as well as a system for the returning of those products which do not conform to. In the reception of products, the following issues shall be controlled:
 - a) condition of the packaging;
 - b) expiry date or preferred consumption date;
 - c) Temperature.
 - d) The reception area for food products shall be kept clean so that the hygienic conditions required are maintained and they do not generate a risk of contamination.
- 4.6.2. The institution shall ensure the safety of the food offered by the providers.
 - a) receiving bay for raw materials
 - b) areas for storing non-perishable goods, refrigeration and freezing chambers
 - c) Areas for storing non-perishable goods, refrigeration and freezing chambers.

4.7. Storage of food products

The following requirements shall be met:

- 4.7.1. food products shall be classified in the storage areas according to their type and condition (e.g. frozen, fresh, refrigerated, dry);
- 4.7.2. a rotation system [e.g. based on the first in, first out (FIFO) or first expires, first out (FEFO) principles] shall be implemented to ensure expired products are not being served;
- 4.7.3. Area of the storage shall be 9m² (nine square meters).
- 4.7.4. Store shall be constructed to maintain the temperature and prevent entrance of rodents and vermin.
- 4.7.5. Store shall be free from any kind of waste.
- 4.7.6. Store shall be well ventilated and illuminated.
- 4.7.7. Foods shall be stored in the pallet and have labeling.
- 4.7.8. The pallet shall be placed 20cm above from the floor, 20 cm from wall, 60cm from ceiling and 50 cm between pallets.
- 4.7.9. Humidity of storage room should be 50-60 %

4.8. Storage for detergent and chemicals for cleaning purpose

- 4.8.1. The area shall be 4m² and above
- 4.8.2. The storage shall be free from rodents and vermin's
- 4.8.3. The storage of detergent and chemicals shall have pallet
- 4.8.4. The storage shall have pedal system waste collector bin
- 4.8.5. Storage shall be well ventilated

4.9. Premises requirements

4.9.1. Design and construction of food premises shall be:

- 4.9.1.1. be appropriate for the activities for which the premises are used;
- 4.9.1.2. provide adequate space for the activities to be conducted on the food premises and for the fixtures, fittings and equipment used for those activities;
- 4.9.1.3. Permit the food premises to be effectively cleaned and, if necessary, sanitized; and disinfected.

4.9.2. Water supply

- 4.9.2.1. Premises shall have an adequate supply of water, if water is to be used at the food premises for any of the activities conducted on the food premises.
- 4.9.2.2. The night clubs shall use potable water for all activities that use water that are conducted on the premises.

4.9.3. Ventilation

- 4.9.3.1. Food premises shall have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapors from the food.

- 4.9.3.2. 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.
- 4.9.3.3. Air conditioning shall be present in entertaining, dining and kitchen areas.
- 4.9.3.4. Where natural ventilation only is provided, window space shall be 25% of the floor area.
- 4.9.3.5. In the absence of natural ventilation, mechanical ventilation with airflow from a clean area and discharged in such a manner as not to create a nuisance shall be provided as follows.
- 4.9.3.6. Air condition units provide 1.50 horse power (6000BTU/hr) air conditioner for every 50 cubic meter room volumes.
- 4.9.3.7. For entertainment room provide a 25 cm diameter blower fan for every 35 cubic meter room volumes.
- 4.9.3.8. For storages and supply rooms, provide a 15 cm diameter blower fan for every 35 cubic meter room volumes.
- 4.9.3.9. For toilets and bathrooms, provide 15-24 cm diameter blower fan for every 10 cubic meter room volumes.

4.9.4. Lighting

- 4.9.4.1. Premises shall have a lighting system that provides sufficient natural or artificial light for the activities conducted.
- 4.9.4.2. Intensity of illumination shall be measured at a point 76 cm above the floor.
- 4.9.4.3. All light lamps and fixtures in the night clubs shall not be a type that can be health hazard.
- 4.9.4.4. Emergency light shall be made available in case of power failure or emergency situation.
- 4.9.4.5. Light reflecting materials shall be minimized to avoid glare that may hurt the eye.

4.9.5. Sound and vibration

- 4.9.5.1. Sound absorbing materials shall be installed in all areas where sound is produced.
- 4.9.5.2. Sound vibration mounting shall be utilized for sound producing equipment. Disk jockey booth shall be sound insulated.
- 4.9.5.3. Total enclosure of the establishment or the area where sound and vibration produced shall be required to prevent the escape of noise that may disturb the neighboring occupants.
- 4.9.5.4. Employees working in areas where sound level exceeds 70 decibels shall be provided with hearing protecting equipment.
- 4.9.5.5. For the environment protection the sound shall be not exceed 55 decibels.

4.9.6. Floors, walls and ceiling

- 4.9.6.1. The requirements for floors, walls and ceilings specified in this clause apply to the floors, walls and ceilings of all areas used for food handling, cleaning, sanitizing and personal hygiene, and dining, drinking, and other areas to which members of the public usually have access.

4.9.7. Floors

- 4.9.7.1. Floors shall be designed and constructed in a way that is for the activities conducted on the food premises.
- 4.9.7.2. Shall be able to be cleaned;
- 4.9.7.3. Shall be unable to absorb grease, food particles or water;
- 4.9.7.4. Shall be laid so that there is no pending of water; and to the extent that is practicable, be unable to provide harborage for pests.

4.9.8. Walls and ceilings

- 4.9.8.1. Walls and ceilings shall be designed and constructed in a way that is appropriate for the activities conducted on the food premises.
- 4.9.8.2. Walls and ceilings shall be provided where they are necessary to protect food from contamination.
- 4.9.8.3. Shall be sealed to prevent the entry of dirt, dust and pests;
- 4.9.8.4. Shall be unable to absorb grease, food particles or water; and
- 4.9.8.5. Shall be Able to be easily and effectively cleaned.
- 4.9.8.6. Walls and ceilings shall be able to be effectively cleaned; and to the extent that is practicable,
- 4.9.8.7. Shall be unable to provide harborage for pests

5. Staff requirements

- 5.1. The night club management shall identify and document, the chart and the job descriptions for hygiene and environmental health related jobs.

There shall be a person/department responsible for:

- a. Monitoring the provision of the services; like assign personnel supervising the cleanliness of the toilet,
- b. Identifying and recording any incident related to the provision of the services;
- c. Initiating actions to ensure customer satisfaction in compliance with hygiene and environmental health.

5.2. Additional Training program

The training program shall meet the following requirements:

- 5.2.1. After recruitment of the new member of staff, a training or orientation period shall be provided Training, such as environmental management, good hygienic practices, and safety issues;
- 5.2.2. 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.
- 5.2.3. All staff shall be trained according to their role in night club. Training shall include
 - Customer satisfaction;
 - Emergency preparedness and provision of first aid.
 - Safety of the foods and beverages;
 - Non conformity in any service according to the duties of the staff.

5.3. Customer service

- 5.3.1. Clean, tidy and well groomed.
- 5.3.2. Provide service promptly and diligently in accordance with the night club procedures;
- 5.3.3. identifiable; it is recommended that the staff member's name is displayed on a tag;
- 5.3.4. Avoid making loud noises as much as possible or raised voices during the performance of tasks;
- 5.3.5. Know how to act in case of emergency;
- 5.3.6. be aware of the tips policy defined by the Bar and Restaurant management;
- 5.3.7. Aware of any specific accommodation/arrangements available for customer with any kind of disability.

5.4. Services and facilities for staff

The management shall define the services and facilities offered to staff and conform to the following:

- 5.4.1. The management shall decide and avail the staff use uniforms and other necessary personal protective equipment as per service type; whereas for food handlers the color of uniform shall be white.
- 5.4.2. The management shall avail facilities for staffs to change clothes for their job position, the changing facilities shall be provided separate men's and women's employee locker rooms and vestibule entrances to block sightlines into the locker rooms;
- 5.4.3. There shall be bathrooms and closets with toilet paper, paper towels or hand dryers, soap or sanitizer, wastepaper baskets, pedal dustbin and hangers. Solid soap shall be avoided;
- 5.4.4. All staff facilities shall be clean and well maintained.

6. Service requirements.

6.1. for institution

- 6.1.1. The entrance and name shall be clearly identifiable from outside.
- 6.1.2. Shall provide other relevant information for the customer (e.g. tobacco proclamation safety precautions, pet policy, and prevention of sexual exploitation of children).
- 6.1.3. The access area shall be clean and illuminated.
- 6.1.4. There shall be adequate levels of lighting for safety and comfort in all public areas, light on the stairways and the landing at night.
- 6.1.5. If any symptom of communicable diseases happened in the institution, the institution shall notify to the appropriate regulatory body.

6.2. Hand washing facilities

Premises shall have hand washing facilities that are located where they can be easily accessed;

- 6.2.1. Within areas where food handlers work if their hands are likely to be a source of contamination of food.
- 6.2.2. If there are toilets on the food premises — immediately adjacent to the toilets or toilet cubicles.

Hand washing facilities shall be:

6.3. permanent fixtures;

- 6.3.1. connected to, or otherwise provided with, a supply of warm running potable water; of a size that allows easy and effective hand washing; and
- 6.3.2. Clearly designated for the sole purpose of washing hands, arms and face.
- 6.3.3. Shall be with soap, sanitizer and any accepted detergent for hand, arms and face washing in appropriate amount.

6.4. Toilet room

- 6.4.1. The floor and walls of the room should be made of a building material that can be washed, cleaned, waterproof, and soft.
- 6.4.2. The toilet must be at least 10 meters away from the organization's premises.
- 6.4.3. The room shall be kept clean.
- 6.4.4. In the toilets; floor, walls and seats or around it, shall be free from liquid and solid waste.
- 6.4.5. It shall be free of bad odors.
- 6.4.6. The door of the room shall be easy to open and close from the inside.
- 6.4.7. There shall be flusher with water for feces drainage.
- 6.4.8. The room shall get light.
- 6.4.9. 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).
- 6.4.10. There shall be wall-fitted functional sink with water flow at least three meters from toilet.
- 6.4.11. There shall be solid or liquid soap for hand washing
- 6.4.12. The toilet shall be open to the customer throughout the service.
- 6.4.13. There shall be a man-hole in the toilet after the drain is out of the toilet.

6.5. Kitchen requirements

- 6.5.1. the working surfaces and kitchen tools (e.g. tables, benches, cutting boards and knives with different color for different foods) shall be suitable for food processing;
- 6.5.2. the working surfaces shall be flat and free from joints that facilitate the accumulation of dirt;
- 6.5.3. There shall be no contact between food and the floor. Items that fall or are dropped onto the floor and whose original hygienic condition is not guaranteed with treatment shall be quickly discarded and eliminated;
- 6.5.4. there shall be tap water in accordance with the preparation areas; in the preparation area, wash basins shall have an operation system (e.g. sensors, pedestal system) of the fittings with cold and hot water that ensures hygienic use, with disinfecting soap and single-use paper towels;
- 6.5.5. there shall be a system for evacuating rubbish as soon as the containers are full;
- 6.5.6. automatically operated rubbish containers with a cover and a lining bag inside shall be provided in the different work areas;

- 6.5.7. there shall be freezers, cooling equipment and heating equipment (e.g. salamander boiler, hot tables, infrared lights) depending on the type of food and beverages offered;
- 6.5.8. thermometers shall be available, functional and calibrated;
- 6.5.9. There shall be a cleaning plan specifically for the kitchen.
- 6.5.10. The kitchen shall have first aid kit and fire extinguisher filled with carbon dioxide.
- 6.5.11. The kitchen shall have kitchen cabinet with door.
- 6.5.12. The kitchen shall have pedal closed dust bins with plastic bags inside.

7. Safety requirements

- 7.1. The management is responsible for ensuring that the proper safety measures are defined and put in place. these shall include the management of:
 - 7.1.1. risk and accident prevention;
 - 7.1.2. safety of people, assets, buildings and facilities;
 - 7.1.3. Fire protection and management of emergencies.
 - 7.1.4. Safety measures of all devices and equipment used in different areas of the night club especially the electrical devices and equipment, drainage systems and installations (e.g. outlets, electrical dividers ...) shall be implemented.
 - 7.1.5. Equipment (e.g. regular and emergency lighting, switches, power sources, tap fixtures) shall operate correctly, be safe and have no noticeable damage.
 - 7.1.6. Safety equipment shall be duly signposted and shall be operative, visible and accessible
 - 7.1.7. The night club shall keep updated and valid certificates/records of legal inspections when applicable.

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 night club.
- 8.3. Treatment records as well as a copy of the authorization and sanitary registration of the products used shall be retained.

9. Waste management

9.1. Solid Waste management

- 9.1.1. Solid Waste generated shall be segregate, collected and generally controlled as per Ethiopia Standard ES xxx.
- 9.1.2. Each solid waste container shall be identified indicating the type of waste and shall be duly closed.
- 9.1.3. The waste bags shall be removed whenever necessary and at least once a day (e.g. external collector, waste room).

9.2. Liquid waste management

- 9.2.1. Liquid Waste generated shall be classified and collected as per ES xxx.
- 9.2.2. There shall be a plan for liquid waste disposal

9.2.3. Liquid waste shall be disposed in septic tank or with the system of municipal liquid waste disposal line.

9.2.4. The institution shall not dispose liquid waste with rainy water.

9.2.5. The institution shall be available all documents related to waste disposal.

10. Cleaning services

10.1. Cleaning products shall be used responsibly, respecting the instructions of the manufacturer related to both safety of people and to protection of the environment.

10.2. Environmentally friendly and chlorine-free cleaning products should preferably be used, as well as microfiber cloths that reduce the amount of cleaning liquid required. Furthermore, the following requirements shall be met:

10.3. Cleaning tools for the bathroom shall be identified according to the use given to them

10.4. Cleaning products shall retain their original labels or be visibly identified. If these need to be transferred to a smaller container, this should have an automatic dispensing system.

10.5. Food receptacles that could result in accidents if mistaken shall never be used;

10.6. During cleaning activities and when the floor is wet, warning signposting shall be displayed to inform customer and prevent accidents;

10.7. Housekeeping staff shall have adequate means (cleaning trolley or similar) for cleaning rooms;

10.8. The minimum content of cleaning storage rooms and of cleaning trolleys shall be defined.

10.9. Housekeeping staff shall report incidents (e.g. defective lights, damaged faucets) and shall keep the cleaning equipment in a suitable condition for performing its function.

11. Fire extinguisher and first aid kit

11.1. Fire extinguisher

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

11.1.2. 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.

11.1.3. The fire extinguisher shall be renewed annually

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

11.2. First aid kit

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

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

12. Cleaning plan

12.1. A cleaning plan shall be defined, documented, implemented and maintained, allocating tasks to staff accordingly and defining the cleaning routes for the different areas of the nightclub. This plan, drawn up either by the bar and restaurant or by a subcontractor, shall include disinfection activities where disinfection is needed (i.e. toilets, kitchens)

12.2. Cleaning of common areas

12.2.1. The night club shall ensure the cleaning of its common areas (e.g., corridors, stairs, parking lots, gardens, and yards, indoor and outdoor, toilets). The minimum cleaning frequency should conform to Table 1.

Table 1 — cleaning frequency guide

R.No	Areas	frequency
1	Toilets	Three times a day frequently as needed
2	Outdoor areas	Once a day
3	Other facilities and equipment's	Determined by the nightclub in the cleaning plan according to the needs
4	Dining room/bar room	Twice a day
5	Kitchen	twice a day restrict follow up
6	Store room	Once a day

12.2.2. These stated frequencies can be decreased if there is low use of the facilities or they are clean enough. In the same way, the frequency shall be increased when there is an intensive use of the facilities and cleanliness might not be guaranteed with the stated frequencies, or when it is proved that customer are unsatisfied with the level of cleaning.

EXAMPLE Toilets which are situated next to the lobby will probably need a higher frequency of cleaning than toilets located next to the events rooms (if those exist) when the meeting rooms are not in use. On the other hand, when the events rooms are in use the nearby toilets will probably need a higher frequency of cleaning. The same situation could be applicable to facilities next to the outdoor pool, depending on the season and the use of the pool, gardens or any other area of the bar and restaurant.

13. The cleaning plan shall ensure:

Cleaning plan shall conform the following

- 13.1. Regarding indoor common areas, that: walls, floors, ceilings, furniture, mirrors, doors, panels, push buttons, decorative elements, wastebaskets and trash containers are clean;
- 13.2. the facilities are ventilated and fresh smelling; areas and equipment used by the hairdresser (if any) and spa (if any) are kept clean and disinfected;
- 13.3. Regarding toilets in common areas, that: the walls, floors, ceilings, furniture, mirrors, equipment, windows, decorative elements and visible parts of the faucets are clean; consumables (e.g. toilet paper, soap) are replaced; bags are changed and placed in the bins at least daily if they have been used, and every time it is necessary;

13.4. Toilets are ventilated and fresh smelling; daily cleaning and disinfection records (where applicable) are kept.

13.5. Regarding outdoor common areas, that: the walls, windows and decorative elements are clean;

14. Deep cleaning program

14.1. A deep cleaning program for all rooms shall be carried out at least once a year, considering the level of occupation, seasonality and need.

14.2. Mattress labeling and turning as well as curtain, carpet and window cleaning shall be included in the program, when applicable.

14.3. Frequency should be increased according to need (e.g. humidity).

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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Standard Mark