
**Traditional drinking house - hygiene and
environmental health requirement**

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.

Traditional drinking house - hygiene and environmental health requirement

1. Scope

This Ethiopian standard specifies requirements of hygiene and environmental health for Traditional drinking house regarding staff, service, practice, safety and security, maintenance, cleanliness.

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

3.1.

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

3.2.

Traditional drinking house

Preparing local alcoholic and non alcoholic drinks based on indigenous and traditional ways for the purpose of selling.

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 as a result 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 object matter.

3.6.

Traditional (drinks) beverages

Common beverages belonging to the local population city, area, country, or prepared by the population ancestor.

3.7.

Premises

Any land, building (including residential premises) or places (including a public places or a moveable building or structure); or a part of a premises.

3.8.

Environmental health hazard

Any environmental factor or situation that can cause injury, disease or death.

3.9.

Recycling

Process by which waste is processed in some way to be reformed into new or similar products

3.10.

Vectors

Arthropods and other invertebrates which transmit infection by inoculation into or through the skin or **mucous membrane by biting or by deposit of infective materials on the skin or on food or other** objects.

3.11.

Personal hygiene

A condition promoting sanitary practices to the self

3.12.

Sewage

Discharge from toilets, urinals, basins, showers, sinks and dishwashers, whether discharged through sewers or other means.

3.13.

Sullage

The wastewater that arises from domestic activities such as washing in bathrooms and kitchens, including water from food preparation and dishwashing; it does not contain human excreta.

3.14.

Adequate supply of water

Potable water that is available at a volume, pressure and temperature that is adequate for the purposes for which the water is used;

3.15.

Potable water

Water that is acceptable for human consumption;

3.16.

Sanitize

Apply heat or chemicals, or other processes, to a surface so that the number of micro-organisms on the surface is reduced to a level that:

- a. Does not compromise the safety of food with which it may come into contact; and
- b. Does not permit the transmission of infectious disease.

3.17.

Environmental conditions

conditions under which certain food may be required to be stored including temperature, humidity, lighting conditions and atmosphere.

3.18.

Food-borne disease

A disease that is likely to be transmitted through consumption of contaminated food.

3.19.

Food safety program

A program set out in a written document retained at the food premises of the food business, including records of compliance and other related action.

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 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 xxx and ES xxx.
- 4.1.14. The traditional drink house shall 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 building facilities for those with disabilities.
- 4.1.16. The buildings, facilities and equipment shall pose no risks to customer or staff.

4.2. **Specific requirements**

4.2.1. **Staff requirements**

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.

4.2.2. **Additional Training program**

4.2.2.1. The training program shall meet the following requirements:

- a. 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;
- b. 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.
- c. 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.

4.2.3. **Customer service**

4.2.3.1. Provide service promptly and diligently in accordance with the good hygiene practice.

4.2.3.2. identifiable; it is recommended that the staff member's name is displayed on a tag;

- 4.2.3.3. Avoid making loud noises as much as possible or raised voices during the performance of tasks;
- 4.2.3.4. Know how to act in case of emergency;
- 4.2.3.5. be aware of the tips policy defined by the traditional drink house management;
- 4.2.3.6. Aware of any specific accommodation/arrangements available for customer with any kind of disability.

4.2.4. Services and facilities for staff

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

- 4.2.4.1. 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.
- 4.2.4.2. 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 room.
- 4.2.4.3. There shall be bathrooms and closets with toilet paper, paper towels or hand dryers, soap or sanitizer, wastepaper baskets, pedal dustbin and hangers.
- 4.2.4.4. All staff facilities shall be clean and well maintained

4.2.5. Personal hygiene

All food handlers shall meet the following personal hygiene conditions:

- 4.2.5.1. They shall be clean, have clean hands, and clean and trimmed fingernails;
- 4.2.5.2. hair shall be clean and covered and long hair should be tied back;
- 4.2.5.3. they shall wash their hands before starting to work and after each break;
- 4.2.5.4. They shall not wear visible rings, earrings or piercings, bracelets or watches. When it is not possible to temporarily remove them, these items shall be adequately protected by a food grade plaster;
- 4.2.5.5. They shall know the allocated areas and the different types of preparation that can be carried out in each of them.
- 4.2.5.6. Other staffs who occasionally enter the kitchen shall wear protective clothing.

5. Service requirements

5.1. The traditional house

- 5.1.1. The institution entrance and name shall be clearly identifiable from outside.
- 5.1.2. The access area shall be clean and illuminated.
- 5.1.3. There shall be adequate levels of lighting for safety and comfort in all public areas.
- 5.1.4. Light shall present on the stair ways and the landing at night.
- 5.1.5. If any symptom of communicable diseases happened in the institution, the institution shall notify to the appropriate regulatory body.
- 5.1.6. In all food preparation activities, basic hygiene and conservation conditions shall be defined and respected.
- 5.1.7. The preparation area shall conform to the following requirements in all activities involving handling and preparing of traditional drink:
 - 5.1.7.1. Hygiene and cleanliness shall be ensured;
 - 5.1.7.2. Implemented measures to avoid contamination shall be established;
 - 5.1.7.3. temperatures shall be maintained so as to guarantee that bacteria do not proliferate (e.g. in cold areas a temperature of $18\text{ }^{\circ}\text{C} \pm 3\text{ }^{\circ}\text{C}$ shall be maintained);

5.2. Reception of products

- 5.2.1. In the reception of products, the following issues shall be controlled:
 - 5.2.1.1. Condition of the packaging
 - 5.2.1.2. expiry date or preferred consumption date;
 - 5.2.1.3. Temperature
 - 5.2.1.4. The institution shall ensure the safety of the traditional drink offered by the providers.
 - 5.2.1.5. receiving for raw materials
 - 5.2.1.6. areas for storing non-perishable goods, refrigeration and freezing chamber

5.3. traditional drink preparation services

- 5.3.1. The area of the room shall be 9 meter square.
- 5.3.2. Barrel in the preparation room shall have 50cm space in between.
- 5.3.3. The barrels shall be clean and have cover.
- 5.3.4. The pallet of the barrel shall be 20 cm from the floor.
- 5.3.5. Raw materials and equipment's for traditional drinks shall store in clean and dry place.

5.3.6. Materials used for preparation and service shall be food graded

5.3.7. For only sellers, shall have product certification from the traditional drink brewery.

5.4. Equipments and utensils

The utensils used for preparing traditional drink shall conform the following.

5.4.1. These shall be designed and made by local artisans.

5.4.2. Shall be safe to implements for clean, peel and wash raw materials:

5.4.3. Shall implements for grinding and grating: hand-grater, pestle and mortar; grinding stone;

5.4.4. Shall implements for fermentation, decantation, sieving and filtration: jar, flask, sieve, basket, cloth;

5.4.5. Utensils may be for mixing, kneading, extraction and cooking: earthenware or cast-iron cooking pot, wooden or clay tub and/or pot, couscous pot, wood or cast-iron ladle, clay stove.

5.5. Transportation and distribution

5.5.1. beverages to be delivered to the point of sale shall be placed in clean containers with lids and well protected, especially if the transport time is long

5.5.2. Vehicles (including delivery vehicles) and/or containers used to transport shall be kept clean and maintained in good repair and condition, to protect foods from contamination.

5.5.3. Shall be designed and constructed to allow adequate cleaning and/or disinfection.

5.5.4. Shall not be used for transporting anything other than foods where this may cause contamination.

5.5.5. Where necessary, vehicles and/or containers used for transporting shall be capable of keeping traditional drinks at appropriate temperatures and allow those temperatures to be monitored in the same way that they have to in vehicles from which food is sold.

5.6. Serving Room

5.6.1. Serving room shall have a minimum of 9 square meter area.

5.6.2. The room shall be clean and tidy.

5.6.3. The room shall have table and chair with respect to number of customers.

5.6.4. All utensils and equipment should be food graded and stainless still.

5.7. washing facility and shelf

5.7.1. Shall have cleaning detergent and chemicals.

5.7.2. Shall have shelf with door for traditional utensils used for drinking.

5.7.3. Drinking utensils shall be food graded.

5.7.4. Washing facility shall have three sinks.

5.7.5. Materials for serving traditional drinks shall be placed in closed shelf.

6. Storage of materials

The following requirements shall be met:

6.1. The room shall be 9 meter square area.

- 6.2. Materials and products shall be classified in the storage areas according to their type and condition (e.g. frozen, fresh, refrigerated, dry);
- 6.3. A rotation system [e.g. based on the first in, first out (FIFO) or first expires, first out (FEFO) principles].
- 6.4. the storage areas shall be identified; access to these areas shall be restricted to authorized personnel;
- 6.5. Store shall be constructed to maintain the temperature and prevent entrance of rodents and vermin.
- 6.6. Store shall be free from any kind of waste.
- 6.7. Store shall be well ventilated and illuminated.
- 6.8. Traditional drinks shall be stored in the pallet and have labeling.
- 6.9. The pallet shall be placed 20cm above the floor, 20 cm from wall, 60cm from ceiling and 50 cm between pallets.
- 6.10. Humidity of storage room should be 50-60 %.
- 6.11. The storage shall have pedal system waste collector bin.
- 6.12. Storage shall be ventilated.

7. Storage for detergent and chemicals for cleaning purpose

- 7.1.1. The area shall be 4m² and above.
- 7.1.2. The storage shall be free from rodents and vermin's.
- 7.1.3. The storage of detergent and chemicals shall have pallet.
- 7.1.4. The storage shall have pedal system waste collector bin

8. Premises requirements

8.1. Design and construction of food premises shall:

- 8.1.1. be appropriate for the activities for which the premises are used;
- 8.1.2. Have natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapors.
- 8.1.3. have a lighting system that provides natural or artificial light for the activities conducted
- 8.1.4. provide space for the activities to be conducted on the food premises and for the fixtures, fittings and equipment used for those activities;
- 8.1.5. Be effectively cleaned and, if necessary, sanitized; and disinfected.

8.2. Water supply

- 8.2.1. Premises shall have supply of water.
- 8.2.2. Shall use potable water for all activities that use water that are conducted on the premises.

8.3. Toilet room

- 8.3.1. The floor and walls of the room should be made of material that can be washed, cleaned, waterproof and soft.
- 8.3.2. The toilet must be at least 10 meters away from the organization's premises.

- 8.3.3. The room shall be kept clean and free of bad odors.
- 8.3.4. In the toilets; floor, walls and seats or around it, shall be free from liquid and solid waste.
- 8.3.5. The door of the room shall be easy to open and close from the inside.
- 8.3.6. There shall be flasher with water for feces drainage.
- 8.3.7. The room shall get light.
- 8.3.8. The toilet shall 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).
- 8.3.9. There shall be wall-fitted functional sink with water flow at least three meters from toilet.
- 8.3.10. There shall be solid or liquid soap for hand washing
- 8.3.11. The toilet shall be open to the customer throughout the service.
- 8.3.12. There shall be a man-hole in the toilet after the drain is out of the toilet.

9. Safety requirements

- 9.1. The management is responsible for ensuring that the safety measures are defined and put in place. these shall include the management of:
 - 9.1.1. risk and accident prevention;
 - 9.1.2. safety of workers , people, assets, buildings and facilities;
 - 9.1.3. Fire protection and management of emergencies.
 - 9.1.4. Safety measures of all devices and equipment used in different areas of the traditional drink house especially the electrical devices and equipment; drainage systems and installations (e.g. outlets, electrical dividers) shall be implemented.
 - 9.1.5. Safety equipment shall be duly signposted and shall be operative, visible and accessible.
 - 9.1.6. The traditional drink house shall keep updated and valid certificates/records of legal inspections when applicable.
 - 9.1.7. Doors in exit shall be opened, clearly marked and suitably lighted or an emergency lighting system is suggested especially when work is done at night.

10. Health Safety in terms of pest control

- 10.1. The management is responsible for the pest control prevention system at the premises.
- 10.2. A pest control plan shall be defined and documented by qualified staff (internal or subcontracted), according to the needs and facilities of the traditional drink house.
- 10.3. Treatment records as well as a copy of the authorization and sanitary registration of the products used shall be retained.

11. Waste management

- 11.1. **Solid Waste management**
 - 11.1.1. Solid Waste generated shall be segregate, collected and generally controlled as per Ethiopia Standard ES xxx
 - 11.1.2. Each solid waste container shall be identified indicating the type of waste and shall be duly closed.

11.1.3. The waste bags shall be removed whenever necessary and at least once a day (e.g. external collector, waste room).

11.2. **Liquid waste management**

11.2.1. Liquid Waste generated shall be classified and collected as per ES xxx

11.2.2. There shall be a plan for liquid waste disposal

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

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

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

12. **Cleaning services**

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

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

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

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

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

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

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

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

13. **Fire extinguisher and first aid kit**

13.1. **Fire extinguisher**

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

13.1.2. 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.

13.1.3. The fire extinguisher shall be renewed annually

13.1.4. Employees shall train about the use of fire extinguisher.

13.1.5. **First aid kit**

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

13.1.7. Shall be placed in a clear and user-friendly manner

14. Cleaning plan

14.1. A cleaning plan shall be defined, documented, implemented and maintained.

14.2. The plan shall be drawn up either by the traditional dinking house or by a subcontractor, include disinfection activities where disinfection is needed (i.e. toilets, kitchens).

14.3. Cleaning of common areas

14.3.1. The traditional drink house shall ensure the cleaning of 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

Roll. 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
5	Kitchen	twice a day restrict follow up
6	Store room	Once a day

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.

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