
**Public recreation center, parks, and Clubs
Hygiene and Environmental Health requirements**

1. Scope

This Ethiopian standard applies to all new and existing public recreation/amenity parks.

2. Reference

3. Definitions

3.1.

Public recreation/amenity club or park:

It is an establishment that provides food and beverage services, both indoor and outdoor recreation and parks.

3.2.

Septic tank

Completely made underground, the slab is reinforced with concrete and steel, with a 50-centimeter hole to be drilled or leveled, and is made of a building material that does not leak in or out.

3.3.

Children's restroom/toilet:

It is a room with a child-friendly seat, floor, walls, and ceiling that allows children to get rid of body waste (urine and feces).

3.4.

Occupational safety:

Safety wears that worn by employee to protect many dangerous could cause health problems in the establishment.

3.5.

Environmental health

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

3.6.

Hygiene

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

3.7.

Solid waste

Any waste that comes from residential, commercial, factory and industrial areas and can pollute the environment.

3.8.**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.

3.9.**Food establishment**

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

3.10.**Contamination of food**

The occurrence of any substance not intentionally added to the food, which is present in such food as result of the production, manufacture, processing, preparation, treatment, packaging, transport or Holding of such food or because of environmental contaminants. The term shall include insect, Fragments, rodent hairs and other extraneous matter.

3.11.**Cleaning**

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

3.12.**Food grade material**

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

3.13.**Ready-to-eat**

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

3.14.**Personal protective equipment**

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

3.15.**Approved water supply**

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

3.16.

Safe water

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

3.17.

Water quality

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

3.18.

Treated water

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

3.19.

Potable water

Water that is safe and suitable for human consumption.

3.20.

Drinking water

Potable water intended for human consumption.

4. General requirement

4.1. Public recreation and park environment

4.1.1. The center shall have its own courtyard, fenced off and not used for any other purpose.

4.1.2. The environment shall be free from noise, air pollution, and dust mites.

4.1.3. The center shall be 100 meters away from landfills, manufacturing facilities, schools, and health facilities.

4.1.4. The center shall not be swampy and prone to flooding.

4.1.5. The compound shall be free of hazardous such as rocks, gravel, pits, sharp objects and slippery surfaces.

4.1.6. It shall be considered infrastructure for people who are disabled and others in need of support;

4.1.7. The compound shall be made green environment as per favorable condition exists;

4.1.8. It shall be available with electricity, water, and roads.

4.2. Premises requirements

4.2.1. Design and construction condition of the building

- 4.2.1.1. Building shall be constructed of stone, clay, or any other similar material and smoothed with cement.
- 4.2.1.2. Construction material shall be fire resistant.
- 4.2.1.3. The size of the rooms shall be proportional to the service provided by the establishment or the product it produces, so that it does not cause contamination, poisoning in the service.
- 4.2.1.4. The foundation of the building and its components shall be waterproof, free of pests, insects, and predators.
- 4.2.1.5. The area where the establishment is located shall not be easily damaged by rain, or flooding
- 4.2.1.6. Windows and doors shall not be allow entrance of pests, insects and predators
- 4.2.1.7. Windows and doors shall be easy to open and close
- 4.2.1.8. There shall be a ramp for disabled wheelchair users.

4.2.2. Floor

- 4.2.2.1. It shall be made of non-cracked and standard building materials (cement, concrete, ceramic, or other similar building materials).
- 4.2.2.2. It shall be non-slip and easy to wash.
- 4.2.2.3. The drain must be constructed in such a way that it can flow in one direction
- 4.2.2.4. The floor shall be made from materials that can withstanding vibration.

4.2.3. Wall

- 4.2.3.1. Lean, light, or white paint suitable for cleaning shall be made of non-cracked and standard building materials (cement, concrete, ceramic, or other similar building material).
- 4.2.3.2. It shall be made from materials that can withstand vibration and external force.

4.2.4. Ceiling

- 4.2.4.1. It shall be made of standard building materials (slab, artificial stone slab, mica or other similar building material that is easy to clean, white painted and heat-resistant).
- 4.2.5. It shall be meet the requirements set by the bar regarding the liquor business in the clubs.

5. Cafe / Restaurant / Restaurant and Entertainment Service

- 5.1. Cafeteria, bar and restaurant, restaurant, bakery, butcher shop, breakfast bar; Juice House are fully or partially serviced, It shall be meet Ethiopian standards of hygiene and environmental health requirements regarding each service.

6. Indoor and outdoor entertainment

- 6.1. The floor, walls and ceiling of the room shall meet requirements of clause 4.2.2., 4.2.3., and 4.2.4.
- 6.2. Playgrounds shall be flood-proof, unobstructed, stable, consistent, water-resistant and user-friendly;
- 6.3. It shall not have holes, irregularities, and slippery surfaces.
- 6.4. Lightweight and portable toys shall be safe and free of sharp objects.
- 6.5. Large-fitting toys shall also be professionally fitted, safe, and shall not expose user to danger.
- 6.6. On each toy machine, a health and safety professional personnel as well as maintenance technician shall be assigned.
- 6.7. Shall be equipped with whistle or alarm to call for support of emergency occurred.
- 6.8. Playground and rooms shall be provided a seat for parents who are closely monitor children.
- 6.9. Every toys and equipment shall be cleaned after each use;

7. Health and safety of recreational areas and playgrounds

- 7.1. Each gaming machine shall be implementing the safety data sheet provided by the manufacturer;
- 7.2. There shall be a document containing risk and health risks including risk identification and mitigation measures;
- 7.3. Emergency warning signs shall be displayed in the necessary places;
- 7.4. Repairs shall be performed on each toy machine in accordance with the manufacturer's maintenance schedule;
- 7.5. Depending on the size of the establishment and the level of service, there shall be a first aid kit that can be serviced according to the number of employees in it;
- 7.6. The first aid kit shall be in a clear and convenient way to use in important places (at least in the service area, guest room, reception, playgrounds).

8. Air circulation and lighting conditions

- 8.1. Rooms shall be having adequate ventilation and lighting.
- 8.2. An alternative power generator shall be available as needed when electric power is off
- 8.3. Air conditioning shall be available as needed;
- 8.4. If public entertainment is to be provided after 12 PM, artificial light shall be provided for all outdoor activities.

9. Water supply

- 9.1. Shall have water from sources approved by authorized body.
- 9.2. Shall have supply of water provided with tap line for any of the activities conducted.
- 9.3. Potable water shall be available for all activities conducted.
- 9.4. Water distribution lines installed by the firm shall completely be free of unnecessary leaks.
- 9.5. Water reservoirs shall be made of plastic or fiberglass;
- 9.6. Reservoir tankers shall able to hold for two days when there is water shortage.
- 9.7. Reservoir shall be cleaned every three months and treated with chemicals that are suit for the purpose.
- 9.8. Information indicating the cleaning process of water reservoir tanker shall be available from the past three years.
- 9.9. Water from storage tanker shall inspected at least twice a year by an authorized government body. Information stating this shall maintained by the organization for three years.
- 9.10. The sample of water to be tested must be from the following areas of use: from inlet to the organization, storage tank, dishwashing sink, bathroom, hand washing sink, kitchen, etc.

10. Bathroom(shower)

- 10.1. The ceiling of the room shall be at least 2.4 meters high;
- 10.2. The area of the bathe room shall at least be 1.2 m by 1.2 m.
- 10.3. Shall be water heater in the bathroom and installed by a professional.
- 10.4. The drain shall be discharged to an approved sewer line or to a septic tank.
- 10.5. The floor and walls of the room shall be made of a building material that can be washable, cleaned, and waterproof.
- 10.6. The bathroom shall be separated from the toilet.
- 10.7. The bathroom shall be have fresh air vent that can be opened 20 cm below the ceiling at an angle of 45 degrees purposely provided
- 10.8. The floor of the room shall not be contained any leaks during cleaning and use;
- 10.9. The bathe room shall be separated from the toilet and designed for this purpose:
- 10.10. The door shall be easily opened and closed from inside
- 10.11. Safety standing made of plastic shall be provided.

- 10.12. Single bathroom shall be provided for 20 individuals that is different for men and women.
- 10.13. Single bathroom shall be provided for 10-15 children (for children).
- 10.14. Shall have natural and/or artificial ventilation.
- 10.15. The sewer line shall be connected to an approved sewer line or to a septic tank (septic tank for the same purpose, fully covered and any external sewer or flood shall not drained into hole).
- 10.16. Soap shall be provided.
- 10.17. Slip-on shoes shall be for one person at a time, washed, and chemically cleaned immediately after one use.
- 10.18. Towels for drying body should be washed with hot water and chemically treated for each user.
- 10.19. The bathroom shall be wide enough to accommodate as of age of the children and allow them to sit and comfortable to wash.

11. restroom/toilet

- 11.1. The ceiling height shall at least be 2.4 meters.
- 11.2. The floor and walls shall be made clean, waterproof, non-abrasive and from smooth building materials.
- 11.3. Shall be kept clean (liquid and solid waste on the floor, walls and seats of the toilet) and not its surround shall be clean.
- 11.4. It should be free of bad odors.
- 11.5. The toilet room area shall be 1.2 meters by 1.2 meters.
- 11.6. The door of the room shall be easy to open and close from the inside.
- 11.7. Toilet pops shall be suitable for children's to sit (the poppy shall be used safe to use before it can be used by another child).

NOTE: Suitable for children shall be equipped with PVC tubing that covers the entire seat when defecating).

- 11.8. The toilet seat shall be fitted to flashing water after use.
- 11.9. There shall be solid or liquid soap and sanitizer for hand washing.
- 11.10. A single urinal for over 5 years of age shall be provided for children 15-20 and 20 for adults.
- 11.11. The room shall have light and ventilation system.
- 11.12. There shall be a temporary waste collection container in the toilet with a lid that can be opened and closed on foot (made of rust-resistant materials, easy to move, convenient to clean, and unable to drain).

- 11.13. Shall have a hand washing sink and no more than three meters from the toilet.
- 11.14. The hand basin shall be equipped with hot and cold tap water, a drain made of ceramic, liquid soap, a disinfectant and a sewer line.
- 11.15. The sewer line shall be connected to an approved sewer line or to a septic tank.
- 11.16. A septic tank shall be made entirely of underground for this purpose, reinforced with concrete.
- 11.17. There shall be an inspection hole outside the toilet immediately after the drain left toilet.
- 11.18. A toilet shall be arranged separately for men and women.
- 11.19. There shall be a manhole outside the toilet to control drained waste.

12. Services, facilities and requirements of staff

12.1. Care givers training

- 12.1.1. Child care givers shall train on child care and how to handle children psychologically.
- 12.1.2. Establishments' employees should be trained to entertain customers ethically.

12.2. Additional Training program

The training program shall meet the following requirements:

- 12.2.1. 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;
- 12.2.2. 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
- 12.2.3. All staff shall be trained according to their role in the ice cream establishment.
Training shall include,
 - Duties and responsibilities of the staff according to their role ;
 - Customer satisfaction;
 - Emergency situation and response;
 - Safety of the foods and beverages;
 - Non-conformity in any service according to the duties of the staff.

12.3. Employees health condition

- 12.3.1. Before starting work, employees must make sure they are free of infectious diseases.
- 12.3.2. Employees are required to have a health check-up every three months.
- 12.3.3. If an employee becomes ill during work with any infectious disease, such as diarrhea, fever, vomiting, he, or she shall not be allowed to work until care from infection.
- 12.3.4. Employees should receive health care training especially on basic food handling and safety, dietary characteristics, food borne illness.

12.4. personal hygiene

- 12.4.1. They shall be clean, have clean hands and trimmed fingernails; hair shall be clean and covered and long hair should be tied back;
- 12.4.2. They shall wash their hands before start working and after each break;
- 12.4.3. 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;
- 12.4.4. Other staffs who occasionally enter into kitchen shall wear protective clothing.
- 12.4.5. Clean protective clothing, e.g. apron or overall should be worn where appropriate. This is particularly advisable in businesses serving widely.
- 12.4.6. Protective clothing shall not be worn outside of the work place.
- 12.4.7. Shall Keep hair clean and neat and where appropriate, wear hats/hair nets which effectively contain the hair.
- 12.4.8. Shall cover cuts, sores, or grazes with a colored waterproof dressing.
- 12.4.9. Smoking, chewing gum, and finger painting, shall not allowed during preparing fish.
- 12.4.10. Catering staff should not wear earrings, bracelets, watches and bracelets at work;
- 12.4.11. Hair shall be covered completely during working period.
- 12.4.12. Every employee shall have his or her fingernails trimmed from time to time.
- 12.4.13. No earrings, bracelets, watches, or bracelets shall be worn before work.
- 12.4.14. Every worker shall cover his or her hair during work with hats that can completely cover his or her hair.

12.5. Staff lounge, dining and donning room

- 12.5.1. There shall be a separated restroom, dining room and for the staff.
- 12.5.2. The dining room shall have chairs, table, and donning with a wardrobe for each employee.
- 12.5.3. The dining room shall have an area of 3 meters by 3 meters (9m²) at least for 10 employees.
- 12.5.4. The locker room shall have an area of 3 meters by 3 meters (9m²) at least for 10 employees.
- 12.5.5. It shall be lightly painted and well cleaned.
- 12.5.6. It shall be free of any solid and sewage sludge, deciduous animals and other insects.
- 12.5.7. It shall have natural and/or artificial light and ventilation.
- 12.5.8. Dining chairs and tables shall be cleaned.
- 12.5.9. Hand washing shall be prepared with uninterrupted hot and cold water and with soap and water.

13. Safety requirements

13.1. General requirements

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

These shall include the management and provision of;

13.1.2. risk and accident prevention;

13.1.3. White uniform clothes (double), hair cover, mouth and nose mask (depending on the job), safety shoes, gloves (special and change), plastic wrap

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

13.1.5. Fire protection, and management of emergencies.

13.1.6. 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.

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

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

13.1.9. Shall have updated and valid certificates/records of legal inspections when applicable.

13.2. Fire extinguisher and first aid kit

13.2.1. Fire extinguisher

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

13.2.1.2. 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.

13.2.1.3. The fire extinguisher shall be renewed annually

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

13.2.2. First aid kit

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

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

14. Health Safety in terms of pest control

- 14.1. 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.
- 14.2. Treatment records as well as a copy of the authorization and sanitary registration of the products used shall be retained.
- 14.3. There shall be no pests, insects, and predators in the organization.
- 14.4. The organization shall ensure the absence of pests, insects, and predators and ensure its controlling mechanism.
- 14.5. The organization shall provide professional based pest, insect, and insect repellent service at least twice a year.

15. Waste management

15.1. Solid waste management

- 15.1.1. 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)
- 15.1.2. Solid Waste generated shall be segregate, collected and generally controlled as per ES xxx
- 15.1.3. Each solid waste container shall be identified indicating the type of waste and shall be duly closed.
- 15.1.4. The waste bags shall be removed whenever necessary and once a day (e.g. external collector, waste room).
- 15.1.5. Solid waste collection area shall be kept clean and free from pests, insects and predator.
- 15.1.6. Garbage bins shall be located at different places in the organization.
- 15.1.7. The organization shall collect and dispose solid waste by type and characteristics (perishable and non-perishable).
- 15.1.8. When the garbage bins $\frac{3}{4}$ volume is filled, it shall be disposed into the general collection pool.
- 15.1.9. 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).
- 15.1.10. There shall be transportation means of the garbage collected from each workroom to the final solid waste collection point.
- 15.1.11. 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 and clean, leak proof).

15.1.12. The final (general) solid waste collection site shall be different for different types of waste.

15.1.13. The final collected waste shall be disposed of in a manner adjusted and authorized by the relevant body.

15.2. Liquid waste management

15.2.1. Liquid Waste generated shall be managed as per ES xxx

15.2.2. There shall be a plan for liquid waste disposal.

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

15.2.4. Any sewage from organization (dish and hand washing and sinks, bathroom, laundry room, toilet, etc.) shall be connected to an approved sewer line.

15.2.5. If the septic tank is used by the organization to collect sewage, it shall pump half a meter before it is filled;

15.2.6. No sewage shall discharge into the rainwater drainage line.

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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