

HACCP COMPLIANCE

CHECKLIST FOR DUBAI RESTAURANTS

25 Items Dubai Municipality Inspectors Check — With Pass/Fail Criteria

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Use this checklist to prepare for Dubai Municipality HACCP inspections. Items marked with a red star are the most common reasons for inspection failure. Address these first.

1. TEMPERATURE CONTROL

- Refrigerator temperatures logged twice daily (target: 1-5°C) ★
- Freezer temperatures logged twice daily (target: -18°C or below) ★
- Hot food holding temperature maintained above 63°C ★
- Cooked food cooled from 63°C to 5°C within 90 minutes ★
- Calibrated probe thermometer available and in working condition
- Temperature log sheets maintained for minimum 3 months
- Delivery temperature checks documented on receiving

2. PERSONAL HYGIENE

- Dedicated handwashing stations with soap and paper towels ★
- All food handlers wearing clean uniforms and hair coverings ★
- No jewellery, nail polish, or false nails on food handlers
- Staff illness reporting procedure documented and displayed
- Valid food handler health cards (medical fitness) for all staff
- Handwashing signs displayed at all wash stations

3. PEST CONTROL

- Active pest control contract with licensed provider ★
- Monthly pest control reports on file (minimum 12 months) ★
- No evidence of pest activity (droppings, gnaw marks, live insects)
- All entry points sealed (doors, windows, drain covers)
- Insect killer units installed at entry points (not above food prep areas)

4. FOOD STORAGE & LABELLING

- All stored food labelled with contents and date ★
- Raw and cooked foods stored separately (raw below cooked)
- FIFO (First In, First Out) rotation visibly practiced

- No food stored directly on floor (minimum 15cm clearance)
- Allergen information documented and available
- Chemical storage completely separate from food storage

5. PREMISES & EQUIPMENT

- All food contact surfaces clean and in good repair
- Colour-coded chopping boards in use and properly maintained
- Ventilation and extraction systems clean and operational
- Adequate lighting in all food preparation areas
- Waste bins with lids, lined, and emptied regularly
- Cleaning schedule documented with responsible persons assigned

6. DOCUMENTATION

- HACCP plan document available on premises
- Flow diagrams for all food preparation processes
- Critical Control Points identified with critical limits defined
- Corrective action procedures documented for each CCP
- Staff HACCP training records on file
- Supplier approval records and delivery inspection logs
- Internal audit records (minimum quarterly)

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