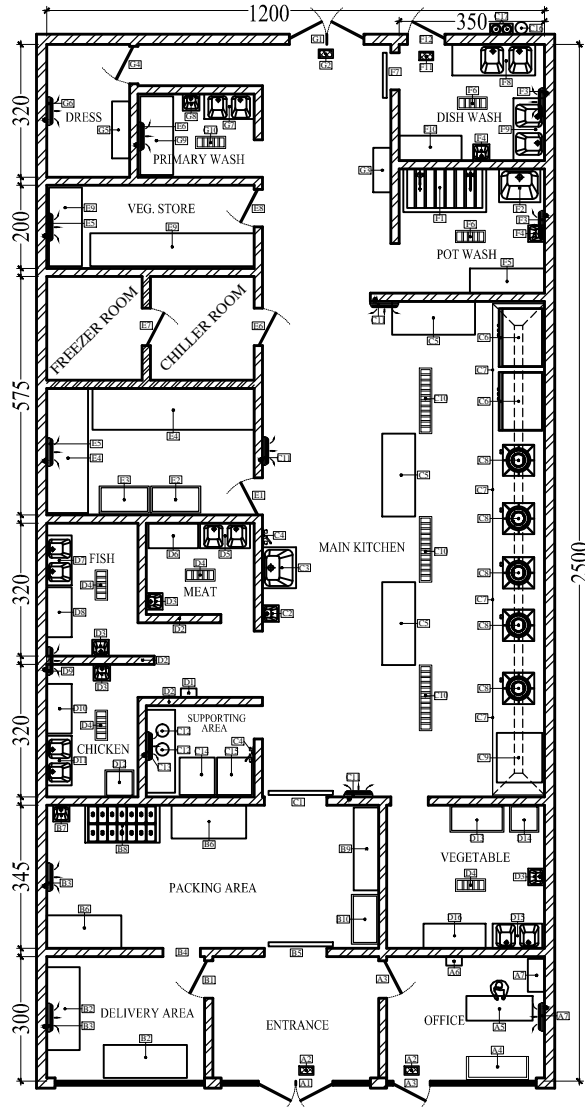


03 A - PARTIES/CATERING

PUBLIC HEALTH DEPARTMENT
RASAL KAIMAH,

PREPARATION AREA = 197.0 Sq.M / 2119.72 Sq.FT
TOTAL AREA = 300.0 Sq.M / 3228.0 Sq.FT

THIS LAYOUT IS DESIGNED AS A STANDARD MODEL.
IN CASE OF ANY DIMENSIONAL CHANGES, THE -
DECISION WILL BE TAKEN AFTER RISK ASSESSMENT
RELATED TO THE ACTIVITY AND OPERATION TYPE.



MODEL & STANDARD DESIGN OF PARTIES/CATERING

LEGENDS

OFFICE & ENTRANCE (A)	A1	MAIN ENTRANCE	PACKING & DELIVERY AREA (B)	B1	DOOR TO DELIVERY AREA
	A2	INSECT KILLER		B2	DELIVERY TABLE
	A3	DOOR TO OFFICE		B3	SPLIT A/C
	A4	WAITING AREA		B4	DOOR TO PACKING AREA
	A5	OFFICE TABLE		B5	DOOR TO PACKING AREA (ONLY STAFF)
	A6	FIRST AID BOX		B6	PACKING TABLE
	A7	FILE CABINET		B7	STAFF HAND WASH
	A8	SPLIT A/C		B8	HOT HOLDING UNIT
PREPARATION AREA (C)	C1	DOOR RTO PREPARATION AREA		B9	STAND FOR HOLDING PACKING MATERIALS
	C2	STAFF HAND WASH		B10	CHILLER FOR SALAD
	C3	RICE WASH SINK	STORE (E)	E1	DOOR TO STORE
	C4	FRESH WATER WITH FILTER		E2	FREEZER FOR MEAT ITEMS
	C5	PREPARATION TABLE		E3	FREEZER FOR FISH ITEMS
	C6	HOT PLATE FOR CHAPPATHI		E4	STORAGE SPACE FOR HOLDING ITEMS
	C7	CHIMNEY HOOD WITH BLOWER EXHAUST FAN		E5	SPLIT A/C
	C8	GAS COOKING STOVE		E6	DOOR TO CHILLER ROOM
	C9	OVEN		E7	DOOR TO FREEZER ROOM
C10	FLOOR GRATING	E8		DOOR TO VEGETABLE STORE	
C11	SPLIT A/C	E9		STAND FOR HOLDING VEGETABLES	
WASHING & CUTTING AREA (D)	C12	BLENDER FOR SPICES	POT & DISH WASH AREA (F)	F1	POT WASH GRILL SINK
	C13	SPLIT A/C		F2	POT WASH SINK
	C14	DOUGH GRINDER		F3	SPLIT A/C
	C15	DOUGH MIXER		F4	STAFF HAND WASH
	C16	WATER HEATER		F5	STAND FOR HOLDING POT ITEMS
	C17	LPG CYLINDER		F6	FLOOR GRATING
	D1	FIRST AID BOX		F7	DOOR TO DISH WASH AREA
	D2	HALF HEIGHT PARTITION		F8	DISH SOCKING SINK
	D3	STAFF HAND WASH		F9	DISH WASH SINK
	D4	FLOOR GRATING		F10	STAND FOR HOLDING DISH ITEMS
	D5	MEAT WASH SINK		F11	INSECT KILLER
	D6	MEAT CUTTING TABLE		F12	DOOR TO DISH WASH AREA
OTHER (G)	D7	FISH WASH SINK	OTHER (G)	G1	SERVICE EXIT / ENTRY
	D8	FISH CUTTING TABLE		G2	INSECT KILLER
	D9	SPLIT A/C		G3	CHEMICAL STORE SHELF
	D10	CHICKEN CUTTING TABLE		G4	DOOR TO STAFF DRESSING ROOM
	D11	CHICKEN WASH SINK		G5	SHELVES FOR STAFF DRESS
	D12	DEFROSTING CHILLER		G6	SPLIT A/C
	D13	CHILLER FOR VEGETABLES		G7	PRIMARY WASH SINK
	D14	CHILLER FOR SALAD		G8	STAFF HAND WASH
	D15	VEGETABLE WASH SINK		G9	SERVICE TABLE
	D16	VEGETABLE CUTTING TABLE		G10	FLOOR GRATING