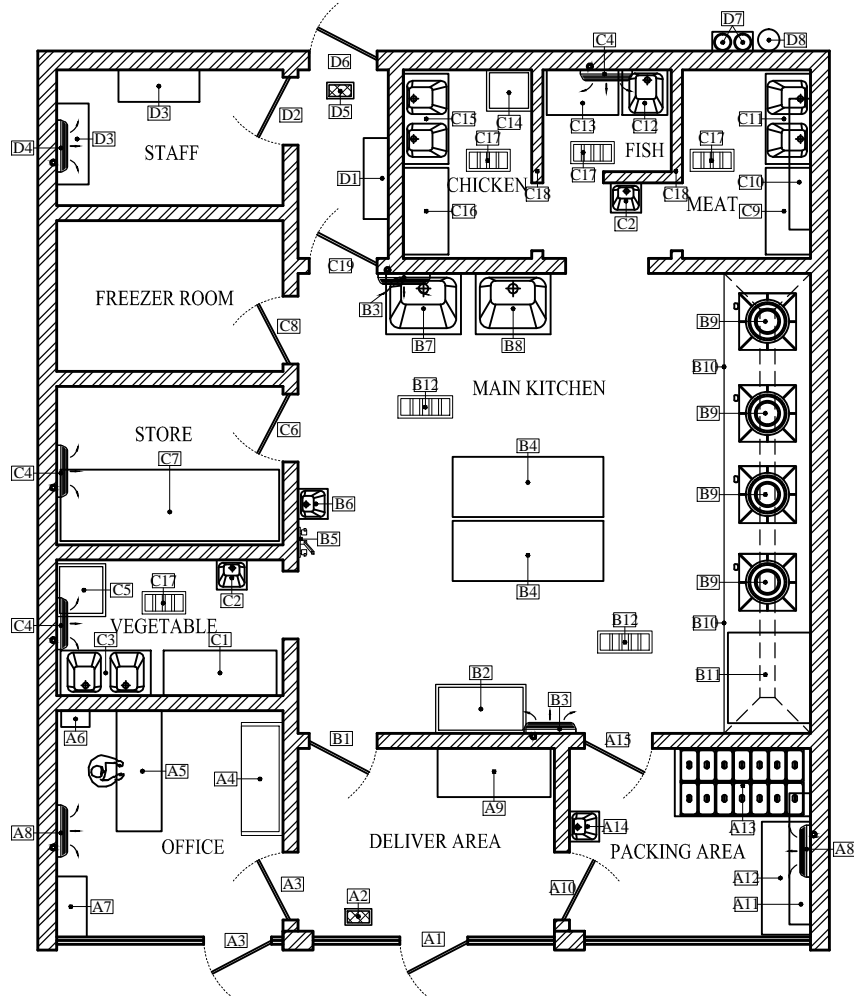


03 B - TRADITIONAL KITCHEN

**PUBLIC HEALTH DEPARTMENT**  
**RASAL KAIMAH,** -----

PREPARATION AREA = 81.00 Sq.M / 871.56 Sq.FT  
 TOTAL AREA = 115.00 Sq.M / 1237.40 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 TRADITIONAL KITCHEN

**LEGENDS**

OFFICE, DELIVERY & PACKING AREA (A)	A1	MAIN ENTRANCE	PREPARATION AREA (C)	C1	VEGETABLE CUTTING TABLE
	A2	INSECT KILLER		C2	STAFF HAND WASH
	A3	DOOR TO OFFICE		C3	VEGETABLE WASH SINK
	A4	WAITING AREA		C4	SPLIT A/C
	A5	OFFICE TABLE		C5	CHILLER FOR VEGETABLES
	A6	FIRST AID BOX		C6	DOOR TO STORE
	A7	FILE CABINET		C7	STAND FOR HOLDING VEGETABLES
	A8	SPLIT A/C		C8	DOOR TO FREEZER ROOM
	A9	DELIVERY TABLE		C9	MEAT WASH SINK
	A10	DOOR TO PACKING AREA		C10	RACK FOR HOLDING MATERIALS
	A11	RACK FOR HOLDING - PACKING MATERIALS		C11	MEAT CUTTING TABLE
	A12	PACKING TABLE		C12	FISH WASH SINK
	A13	HOT HOLDING UNIT		C13	FISH CUTTING TABLE
	A14	STAFF HAND WASH		C14	DEFROSTING CHILLER
	A15	DOOR TO PACKING AREA		C15	CHICKEN WASH SINK
PREPARATION AREA (B)	B1	DOOR RTO PREPARATION AREA	C16	CHICKEN CUTTING TABLE	
	B2	CHILLER FOR SALAD	C17	FLOOR GRATING	
	B3	SPLIT A/C	C18	HALF HEIGHT PARTITION	
	B4	PREPARATION TABLE	C19	RECEIVING DOOR	
	B5	FRESH WATER WITH FILTER	OTHER (D)	D1	CHEMICAL STORE SHELF
	B6	STAFF HAND WASH		D2	DOOR TO STAFF DRESSING ROOM
	B7	RICE WASH SINK		D3	SHELVES FOR STAFF DRESS
	B8	POT WASH SINK		D4	SPLIT A/C
	B9	GAS COOKING STOVE		D5	INSECT KILLER
	B10	CHIMNEY HOOD WITH - BLOWER EXHAUST FAN		D6	SERVICE EXIT / ENTRY
	B11	OVEN		D7	LPG CYLINDER
	B12	FLOOR GRATING		D8	WATER HEATER
		D9		VEGETABLE CUTTING TABLE	