

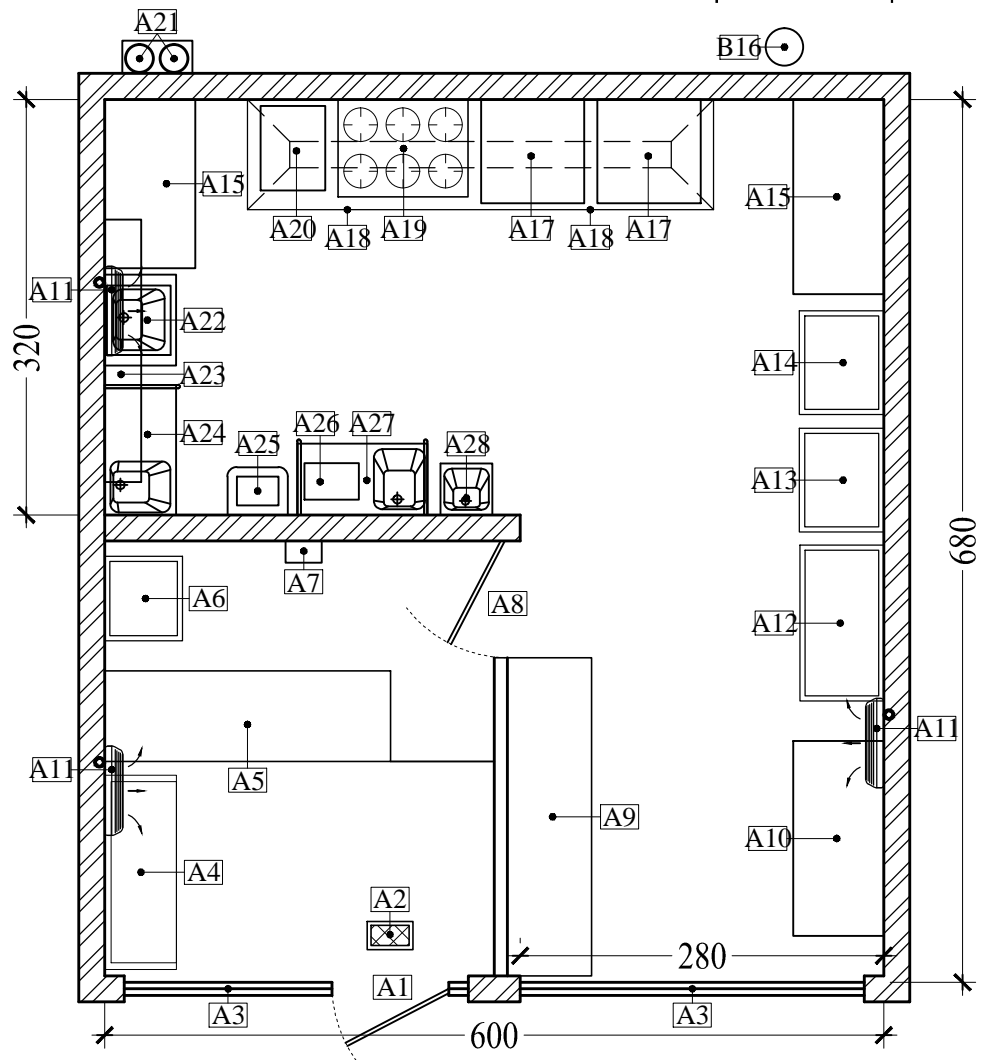
08 - FISH FRYING / GRILLING

**PUBLIC HEALTH DEPARTMENT**

**RASAL KAIMAH, -----**

PREPARATION AREA = 29.20 Sq.M / 315.05 Sq.FT

TOTAL AREA = 40.80 Sq.M / 439.01 Sq.FT



MODEL & STANDARD DESIGN OF FISH FRYING / GRILLING

**LEGENDS**

A1	ENTRANCE
A2	INSECT KILLER
A3	FIXED GLASS
A4	WAITING AREA
A5	CASH COUNTER WITH DELIVERY TABLE
A6	CHILLER FOR CUSTOMER FISH STORAGE
A7	FIRST AID BOX
A8	DOOR TO PREPARATION AREA
A9	DELIVERY TABLE WITH HOT HOLDING CABINET
A10	PACKING TABLE STORAGE SHELVES
A11	SPLIT A/C
A12	FREEZER FOR FISH ITEMS
A13	DEFROSTING CHILLER
A14	CHILLER FOR VEGETABLES
A15	PREPARATION TABLE
A16	WATER HEATER
A17	OVEN WITH FISH TOASTER
A18	CHIMNEY HOOD WITH BLOWER EXHAUST FAN
A19	GAS COOKING STOVE
A20	DEEP FRYER
A21	LPG CYLINDER
A22	DISH WASH SINK
A23	RACK FOR HOLDING ITEMS
A24	FISH WASH SINK & CUTTING TABLE
A25	GARBAGE BIN
A26	CHEMICAL STORE SHELF UNDER THE SINK
A27	VEGETABLE WASH SINK & CUTTING TABLE
A28	STAFF HAND WASH

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.