

Guideline No.: FH/006

Issue Date: 26/10/2009

Title: Vending Machine Guidelines
Issued by: Food and Health Department

The Food & Health Department of Environment, Health and Safety (EHS) of TRAKHEES, PCFC; as the regulatory arm of JAFZA and Dubai World jurisdiction provides the following minimum standard requirements and guidelines with the purpose of ensuring utmost Food and Health Safety and Security at all times in this specific activity discussed, in the interest of the general Public Health and Safety.

The stated minimum standards are based on all existing Local, Federal as well as International Standards acceptable for the practice of this business or to carry-out the activity.

I. General Requirements:

The Food & Health Department promotes the *Healthy Vending Machine Policy* (as adopted from US California State Policy); which encourages the availability and sale of nutritious and healthy food & beverages across the young and adult consumers to fight problems of Childhood Obesity and food-related diseases for adults (like diabetes, hypertension, etc.), on the interest of the general public health.

In general, only the **ANSI/NSF 25-2007** certified (or its equivalent recognized/applicable international standards) and approved; manufactured Food & Beverage or Health Products Vending Machine shall be used for any of the Food & Beverage or Health Product storage and sale activities using such equipments.

This guideline is applicable to all existing or to be installed Food & Beverage or Health Product Vending Machines located within the JAFZA and Dubai World jurisdiction. All Owners/Operators of these Vending Machines shall have a valid License either from JAFZA or TRAKHEES, prior to its installation and operation.

All Food & Beverage or Health Products Vending Machines contracted by any of the Dubai World Business Unit (BU) or its subsidiary companies shall follow this guideline to secure necessary approvals from the department.

II. License and Pre-operational Requirements:

A. Approval must be through the following process:

1. Owner/Operator must apply for a valid JAFZA or TRAKHEES license (except operated by one of the Dubai World BU- see a.ii.) and must submit the following documents during license application
 - a. i. written NOC from the Location or Establishment by which the Vending Machine will be installed shall be submitted during license application; and
 - ii. For Dubai World BU contacting any Vending Machine Operator to provide Vending Machine Units; such units to be

operated by the BU shall have approvals through the Dubai World BU- the BU will write a request letter to EHS F&H Department for approval of these units together with other relevant documents (stated in II.A.1.b-e of this guideline);

- b. Copy of the contract (if any) must be submitted;
- c. List of all items/products to be included in the Vending Machine;
- d. A copy of Setting-out plan/general layout where the actual Vending Machine Units will be installed (to be verified by the EHS F&H Inspection Team). The location of the vending machine to be installed must be away from any existing or possible sources of Food Contaminants & Pests (possible infestation) & as per DM Vending Machine requirements
- e. Technical Data Sheet of the Vending Machine and its ANSI/NSF 25-2007 copy of certification/approval.

B. Other Approvals Required:

1. The owner or operator of the Vending Machine must apply for TRAKHEES Modification Permit; prior to the installation of the equipment and follow existing procedures;
2. The owner or operator of the Vending Machine must apply for TRAKHEES Modification Completion Certificate and EHS Clearance; on the commissioning stage of the equipment and follow existing procedures; and
3. All Vehicles to be used for supplying food, beverage of health products, as and when needed either to replenish new or remove the expired/damaged items/products shall have a valid Food Supplier Pass (FS Pass) and follow as per existing FS Pass issuance procedures.

III. Facility Requirements:

The Vending Machine must be/have:

1. ANSI/NSF 25-2007 (or equivalent recognized International Standard) certified or approved;
2. A written owner's/operator's Legal Identities (such as but not limited to License Name/Company Name; License Number & Validity; valid/working emergency contact number [for any break-down or to report expire food, etc.]; contact person);
3. Provide adequate proofing and protection from all external contaminants for any product during its display and at the point of sale;
4. An adequate lighting (with cover);
5. Be elevated at least 6 inches above the ground/floor, fitted, balanced and properly supported from the ground and its point of elevation;
6. A regular preventive maintenance as per equipment specification or manufacturer's advise;
7. A food storage compartments must be self-draining in a manner not leading to any cross-contamination with other food items stored within the same machine; and

8. A working Temperature Gauge displayed in a manner which can be read easily (for 41°F [5°C] or lower for cold food; & above 149°F [65°C] for hot foods).

IV. Operational Requirements:

The following are the Operational Requirements for this activity:

1. If the Vending Machine shall contain ready-to-eat foods or beverages (like sandwich, hot/cold drinks); must pass the acceptable Food Safety processes during the commissioning stage of the vending machine units, to be verified by the EHS F&H Officer at the time of inspection;
2. All Vending Machine shall have a suitable and working heating or cooling device (as mentioned in the equipment specifications) for its desired food/beverage (or health products- if applicable) product storage, handling or dispensing;
3. Owner/Operator shall ensure that all products inside the vending machine, prior to display shall be of good quality, wholesome and shall bear acceptable production and expiry dates (within its acceptable display period) as per existing Product Label Standards in the UAE;
4. Owner/Operator shall have the temperature gauge calibrated by a recognized 3rd party company (as and when required) and ensure its efficient performance in monitoring either cold or hot temperatures, as per the product requirements;
5. Personnel: the person responsible for delivery, loading, cleaning & self-inspection must have an adequate training for Basic Food Hygiene from any recognized third party training company of EHS F&H Department and shall have a valid Occupational Health Card (OHC) issued by EHS F&H;
6. For vending machines containing **perishable food (PHF)** items:
 - a. Such PHF food items in a food vending machine that is not dispensed within 48 hours of its preparation must be removed from the machine; all other refrigerated foods not used within 7 days (from the date of preparation) must be removed as well.
 - b. Any perishable food stored and dispensed in a food vending machine must have the hour and date of preparation stamped thereon, at time of preparation.
 - c. Food must be packaged in such a manner that odors and flavors are not transferred from one type of food to another within a food vending machine
7. Owner/Operator shall provide, adopt, exhibit and document procedures and its implementation for the following; to be submitted to EHS F&H for review, approval and reference:
 - a. approved product supplier list and applicable product approvals from relevant authorities;
 - b. self-inspection, monitoring & effective Recall procedures (of products displayed, stored and sold; and the vending machines);
 - c. loading, display and its duration- for the products;

- d. assuring product safety and security- on the duration of storage, display/preparation and at the point-of-sale;
- e. cleaning and sanitation of the units, as and when needed;

V. Others:

Healthy Vending Machine Policy as adopted by the Food & Health Department denotes the following to promote availability of healthy and nutritious food, in the interest of the general public health:

A. In Schools, Recreation Centers, Sports Facilities

Vending Machines to be installed within these premises or 200 meters away from these premises, must meet 100% the following nutrition standards:

a. For Beverages:

- Water
- Non-fat or 1% low fat milk
- 100% fruit and vegetable juice
- Fruit-based drinks containing at least 50% juice and no added caloric sweeteners
- All other non-caloric beverages, including diet sodas,
- Sports drinks less than or equal to 100 calories

b. For Snacks/Foods shall meet all the following criteria per individual package:

- Not more than 250 calories
- Not more than 35% calories from fat (except nuts and seeds); mix food (with nuts) must meet the 35% standard
- Not more than 10% calories from saturated fat
- Does not contain trans fats added when processed (hydrogenated oils, etc)
- Not more than 35% total wt. from sugar and caloric sweeteners with the exception of fruits and vegetables that have not been processed with added sweeteners or fats
- Not more than 360 mg of sodium per serving

B. In Parks and Open Public Spaces:

Vending Machines to be installed within these areas or 200 meters away from these areas must meet 50% the above mentioned nutrition standards.

VI. References:

1. ANSI/NSF 25-2007 Vending Machine for Food and Beverages;
2. Abu Dhabi Food Control Authority- Health Guidelines for Food and Meat Establishments, and Animal Health & Production- 2007.
3. USA State of California (County of San Diego): Healthy Vending Machine Policy, May 2006.
4. EHS Food Safety Regulations and Standards (TRAKHEES), 2009.
5. DM Vending Machine Guidelines