



## MIRI CITY COUNCIL

### FOOD OUTLETS CONDITIONS AND REQUIREMENTS

This special conditions and requirements to be attached to the licences listed below:

1. Coffee shop
2. Restaurant
3. Food shop
4. Food stall/Kiosk
5. Canteen
6. Any cooked food outlets

Pursuant to the power conferred under Section (145) of the Local Authorities Ordinance, 1996 (Chapter 20), the following special conditions are deemed to have made:-

1.	This licence will automatically lapse upon the cessation of the business it is intended for.
2.	Licensee must keep the premises clean and tidy at all time.
3.	All food handlers must be medically examined and certified fit by a doctor before they are being engaged.
4.	The licensee and all food handlers shall attend basic food handler course approved by Ministry of Health.
5.	The licence is not transferable without the prior permission of the local authority.
6.	Licences to be displayed in the shop/premises.
7.	The licence will be considered cancelled if it is not renewed within forty-two days upon expiry date.
8.	Licensee only allowed to trade at the approved location as stated in the licence.
9.	To observed all Public Health and Food Regulations, Licensing of Miscellaneous Occupations By-Laws as well as any directive orders and resolutions of the Council.
10.	The licensee shall comply with the provision under the Food Act 1983 and Food Regulations 1985. Any infringement may result in the cancellation of the licence.
11.	Hot water shall be provided for the sterilization of eating utensils. (PH96/84 dated 06.11.84)
12.	All cooking and eating utensil should be kept clean and without defects.
13.	The licensee must at all times, keep and maintain toilets/latrines/urinals in his/her premises clean and in a hygiene state, free from obnoxious and offensive smell. The standard of cleanliness shall be determined by the Council.
14.	The wash hand basin corner shall be provided with liquid soap dispenser.
15.	The licensee shall at all-time keep the floor, wall, tables, chairs, fans, kitchen, etc. clean.
16.	No operation should be done at back lane or side walk of the premise.
17.	Refuse bin should be provided for the disposal of wastes and refuse.
18.	All food handlers have to wear clean attire with apron and headgear.
19.	No smoking is allowed inside eatery and restaurant. (PHL132/17 dated 08.06.2017)
20.	Grease trap or grease interceptor to be provided at washing area for food premises.
21.	All tables displayed on five foot way have to be approved and licensed by the local authority.
22.	No illegal extension or structure to be erected on the premise.
23.	All sanitary fittings and plumbing must be maintained at all times in good repair and functioning properly.
24.	No wildlife products to be sold in the premise.
25.	Any used cooking oil shall not be recycled for cooking and shall be disposed of through a licensed recycling company. Proof of proper disposal shall be produced to Council for verification.
26.	Biodegradable paper food packaging must be used for take away food. Usage of Styrofoam box and plastic is prohibited (PHL 137/17 dated 08.06.2017)
27.	Selling of lottery is prohibited in the food premise. (Circular MLGH/ADM/52/JLD.19(7) dated 15.06.2017)
28.	No pets or live animals are allowed in the food premises. [Ref. MLGH/PH/34(6)]
29.	The food outlet operators/owners and their clients are strictly discouraged and prohibited to feed the stray animals especially dogs and cats within the surrounding area of their premises. [Ref. MLGH/PH/34(6)]
30.	Any food outlet that operates 24 hours a day must close two hours (min.) to allow cleaning activities to be performed in order to maintain cleanliness. (PHL206/18 dated 15.10.2018)

Note: Council may suspend or revoke the licence issued by it under Section 145 of the Local Authorities Ordinance, 1996 if it is satisfied that the licensee has been guilty of a breach of any of the conditions under which the licence is held.

City Secretary

Miri City Council

**MAJLIS BANDARAYA MIRI  
BAHAGIAN KESIHATAN**

**Form 1P  
COMPLIANCE INSPECTION FORM  
(FOOD PREMIES)**

**(I) COFFEE & TEA FOODSHOP**

NO	ITEM	REQUIREMENT	COMPLIANCE			REMARK
			YES	NO	N/A	
1	<b>Five- foot ways</b>	Finished with Non-slip tiles, Minimum size 200mm x 200mm ( 8" x 8" ).				
2	<b>Serving area</b>	<b>2.1 Walls</b>				
		Glazed ceramic tiles to 1.5 meters high all around. <i>(Walls and partitions erected at minimum height of 1.5 meters)</i>				
		<b>2.2 Walls (Air-Conditioned premises only)</b>				
		Finished with impervious, durable material.				
		Finished with glazed ceramic tiles/waterproof wallpaper/smooth finished timber/proprietary finishes minimum 105 high all around.				
		<b>2.3 Floor</b>				
		Steps to toilets finished with non-slip tiles, minimum size of 200mm x 200mm ( 8" x 8" ).				
		Constucted to allow adequate drainage and cleaning.				
		Finished with impervious, durable material				
		Finished does not permit retention of potential contaminants or contribute direct contamination.				
		<b>2.4 Ventilation (Air-Conditioned premises only)</b>				
		Adequate number of extractor fab in the dining area.				
		Air- Conditioning unit installed as per sketch.				
		<b>2.5 Windows</b>				
		Constructed in accordance to sketch.				
		<b>2.6 Ceiling</b>				
		Ceiling of smooth surface <i>(washable painted plaster)</i>				
		<b>2.7 Smoking Area</b>				
		Smoking is not allowed in <i>Air-Conditioned premises</i>				
		<b>2.8 Wash hand basin</b>				
Ceramic material and complete with liquid soap dispenser and hand-dryer.						
Glazed tile finished provided at backsplash.						
Adequate and easily accessible.						
<b>2.9 Food Stall</b>						
Each Food Stall installed with washing sink.						
Installed stainless steel finish with fly-proof display shelf.						

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		<b>3.1 Walls</b>				
		Finished with glazed tiles to ceiling height all rounds.				
		Wall along the cooking range finished with stainless steel sheeting to the height of the hood.				
		<b>3.2 Floor</b>				
		Minimum size of non-slip tile 200mm x 200mm ( 8"x 8" ).				
		Graded to allow good drainage.				
		Strategically located floor traps/gulley/spoon drains.				
		<b>3.3 Ceiling</b>				
		Ceiling of smooth surface ( <i>washable painted plaster</i> ).				
		<b>3.4 Cooking Range</b>				
		Stainless steel or equivalent.				
3	Kitchen area	Constructed with graded/drainage to a grease interceptor prior to final discharge.				
		Hood over cooking range completed with extractor and oil filtering mechanism.				
		Flue (if required) extended 1 meter above convention concrete flat roof.				
		Accessible to potable water supplier.				
		<b>3.5 Washing Facilities</b>				
		Separately washing facility for raw food and cooking utensils/equipment for kitchen.				
		<b>3.6 Preparation Table</b>				
		Stainless steel top.				
		Segregated tables for cooked and raw food.				
		<b>3.7 Foodstalls</b>				
Installed stainless steel finish with fly-proof display shelf.						
<b>3.8 Drink Preparation Area</b>						
Stainless steel top.						

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<b>4</b>	<b>Toilet</b>	A minimum of one toilet for either sex per premises.				
		Hand – rail at staircase to the toilet (if applicable).				
		Adequate wash hand basins/ liquid soap dispenser/hand-dryer.				
		Wall tile to ceiling height.				
		Non – slip floor tiles finish graded to floor traps.				
		Ceramic toilet bowls.				
		Stainless steel hand –rail fixed.				
		Sufficient door or wall hooks.				
		Toilet paper roller provided/facilities for washing purpose installed.				
		Sanitary napkins bin provided ( <i>female toilet</i> ).				
		Access not going through food preparation area.				
		Door to the toilet area fitted with self-closing device.				
		Toilet door with lock.				
		Manholes serving the septic tanks free from obstruction and not sealed off permanently.				
<b>5</b>	<b>Storage</b>	Separated store for a raw food/foodstuff and cleaning equipments/chemicals with separated entrance.				
		Store for raw food/foodstuff is rodent and vermin proof.				
		Finished with 1.5 meters height wall tiles all around and floor tiles throughout/raised platform.				
<b>6</b>	<b>Drainage and waste disposal</b>	All sinks provided with food waste strainer and/or grease trap as per sketch.				
		Adequate size grease-trap with food waste strainer for kitchen as per sketch.				
		Adequate mobile garbage bin provided.				
		Condensation wastewater from refrigerator or freezer properly drained.				
		Waste water piping, size of pipe and the direction of flow as per sketch.				
<b>7</b>	<b>Pest control</b>	Pest control measures provided.				

Inspected by : .....

Endorsed by .....

Date : .....

Date:.....