

## **Sanitation Standard Operating Procedure**

Introduction: This document provides a comprehensive guide to sanitation practices at AL Badawi Restaurant to maintain the halal integrity of our products.

Hygiene and cleanliness are strongly emphasized in Islam and it includes every aspect of personal hygiene, dress, equipment and premise where food is processed or prepared. In fact the basis of Halal itself is hygiene and health

The objective is to ensure that the food produced is absolutely clean and not harmful to human health.

Hygiene can be defined as being free from filth, dirt, materials prohibited by Islam and not clean according to Islamic Laws. Several aspects, which are emphasized, include;

- a)** Premise for the manufacturing, preparation and sale of food and drinks must be clean and free from any element, which can cause infestation from flies, rats, cockroaches, lizards and other similar pests.
- b)** Workers in food factories must be healthy and the must wear clean protective clothing to prevent food from dirt and possible contaminants. All Standard Operating Procedures for maintaining food hygiene must be adhered to.
- c)** Equipment used must be clean and washed frequently to ensure cleanliness. Rinsing with clean running water is the method to be used apart from cleaning and use of suitable cleaning agent.
- d)** Toilets and wash rooms, which can be source of dirt and harmful germs, must be cleaned from time to time. Proper hand cleaning is necessary after each usage of toilet and before starting of food processing.
- e)** Regular cleaning and sanitization assures prevention and reduction of harmful contaminants.