

KINGDOM OF CAMBODIA
Nation Religion King



(Logo)

Ministry of Health

No. 0330 អប្បស/ឱអប្បស

Phnom Penh Capital, April 1, 2005

DIRECTIVE CIRCULAR
On
Hygiene Conditions of Food Stores-Restaurants

In accordance with the Law on the Management of Quality, Safety of Products, Goods and Services and the Subdecree on Food Hygiene for Human Being No. 47 S.E, dated June 12, 2003, and the policy of the Ministry of Health in protecting and promoting the public health of people in the Kingdom of Cambodia as well as the health of local and international tourists with the aim of reducing diseases caused by unclean and unhygienic food, the Ministry of Health hereby gives the following instructions:

1. Dining room:

- Shall be of a proper size with sufficient light and ventilation and convenient for cleaning, with decoration ensuring aesthetics and being free of odor;
- Forks, chopsticks, spoons, dishes, knives shall be disinfected before they are used to serve customers or used once only;
- Tables shall be covered with cloths and be shiny and clean, with trash bins with proper lids and there shall be a hand washing place in the dining room.

2. Kitchen:

- Kitchens shall have sufficient light and ventilation and always be hygienic;
- The tile floors shall be laid in any way that eases cleaning and maintenance, and any open breakages or cracks shall be repaired immediately;
- Walls shall be smooth to ease cleaning and shall be cleaned on a daily basis;
- The ceiling shall always be kept clean;
- There shall be extractor fans to direct smoke or dirty air outwards;
- All windows that are to be opened and closed shall have screens to prevent insects and birds [from entering the premises];
- Unused clothes and materials and waste shall not be stored as they are sources of dirt and habitats for various other insects;

1. Staff hygiene:

- [Staff] shall wear clean clothes or uniforms and those who prepare and cook food shall wear hats, aprons, masks and gloves;
- Smoking or eating betel leaves and areca during work shall be prohibited;

- [Staff] shall wash their hands often, especially after returning from the restroom;
- [Staff] shall maintain good physical hygiene and have good health without skin disease or infectious diseases;
- [Staff] shall have a medical checkup at least once a year with a certificate of health issued by the Ministry of Health or Provincial-City Department of Health;

The Ministry of Health and the Provincial-City Department of Health shall examine the above hygiene conditions at all food stores and restaurants in the Kingdom of Cambodia in order to ensure food safety and reduce various diseases caused by food that is not clean or hygienic at the food stores or restaurants.

Any food stores or restaurants that have properly complied with the hygiene conditions stipulated above will be provided with a certificate of hygiene by the Ministry of Health.

The Ministry of Health hopes that following receipt of this directive circular, you, the owners or responsible persons of food stores or restaurants, will certainly make efforts to honor the substance of the above directive circular in a spirit of jointly undertaking responsibility for consumers' health. *(Initials)*

Ministry of Health *(Initials)*
(Signature and stamp)

Dr. NUTH SOKHOM

CC:

- Cabinet of the Office of the Council of Ministers
- Ministry of Information (All national and private media networks)
- Ministry of Tourism
- Ministry of Commerce
- Ministry of Agriculture, Forestry and Fisheries
- Phnom Penh City Hall
"for information"
- Cabinet of the Ministry of Health
- General Department of Technical Health
"for information"
- Department of Medicines, Foodstuffs, Medical Equipment and Cosmetic Products for implementation
- All Provincial-City Departments of Health for implementation
- Records-Archives *(Initials)*