

# Accreditation Scope

**PUBLIC HEALTH DEPARTMENT- FOOD CONTROL INSPECTION SECTION, NAI 004,**  
**Type A**  
**Inspection Body, (ISO/IEC 17020:2012)**  
**SHARJAH MUNICIPALITY, SHARJAH, UAE**

**Issue Date: 24-04-2019**  
**Issue No.: 4**

**Expiry Date: 23-04-2022**

Inspection Category/ Field	Items/ Material/ Product	Type/ Range of Inspection	Inspection Criteria/ Methods/ Procedures
Food Factories	Sampling and sample control standard inspection procedure.	Food Factories: i. Production units. ii. Raw materials stores. iii. Finished products stores.	- Production of milk and milk products. - Production of juices and soft drinks. SIP-FCIS-071-04
Fast Food Restaurants	Sampling and sample control standard inspection procedure	Fast Food Restaurants: i. Food preparation units. ii. Raw materials stores.	- Ready to eat food SIP-FCIS-071-04
Imported Food	Sampling and sample control standard inspection procedure	Imported Food	- All types of food SIP-FCIS-071-04
Food Containers	Food import standard inspection procedure	Food Containers	- Imported Food Consignments SIP-FCIS-071-04
Food Factories	Routine follow-up of good manufacturing practice (GMP) and good hygiene practice (GHP) in food factories standard inspection procedure.	Food Factories: i. Design and facilities. ii. Control of inspection. iii. Maintenance and sanitation. iv. Personnel hygiene.	- Production of: - Milk and milk products. - Juices and soft drinks. SIP-FCIS-071-01

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		v. Transportation. vi. Product information and consumer awareness. vii. Training.	
Fast food restaurants	Fast food restaurants standard inspection procedure	Fast food restaurants iii. Personnel hygiene. iv. Food preparation. v. Cold and hot holding. vi. Food storage and dry storage. vii. Cleaning and sanitation. viii. Utensils and equipment. ix. Garbage disposal. x. Personnel facilities. xi. Lights and ventilation. xii. Pest Control.	- Fast food establishments (International chains only) SIP-FCIS-071-03
END			