



COP28 UAE

COP28 UAE ALCOHOL POLICY

Purpose

The purpose of the COP28 alcohol policy is to ensure the safe and secure provision of alcoholic beverages at the Expo City venue, mindful of national laws and regulations regarding alcohol use that prevail in-country. The catering company(s) will be responsible for the ordering and service of alcohol on site. The service of alcohol should respect and follow the laws and customs of the UAE, with a clear focus on responsible consumption.

General Rules

- Expo City holds a Master License which covers the site at large, permitting the serving of alcohol across the venue.
- Permanent F&B Outlets / Restaurants hold appropriate licenses to serve alcohol in their space.
- During the conference, the COP28 UAE operations team will benefit from the Master License. The COP28 UAE operations team will coordinate directly with Expo City Dubai and Dubai Police to ensure that all venues where alcohol is served are properly licensed for the nature of the activity (event license)
- As a rule, guests and visitors are not allowed to bring alcohol to the site individually and/or via a shipping company.
- Alcohol requirements within the Blue and the Green Zones will only be fulfilled by the COP28 appointed catering company(s).

Policies

1. Licensing

- a. During the COP28 the appointed catering company(s) will be responsible for fulfilling alcohol requirements within the Blue and Green Zones, including their service via the online portal. They will be responsible for obtaining the required licenses accordingly.
- b. License F&B Outlets/Restaurants will be open for serving alcoholic beverages within both Blue and Green Zones.
- c. Catering services (with or without alcohol) can be booked in the Blue and Green Zones for Pavilions and event spaces across the site, via the online portal.
- d. In such catering activities, e.g., Functions, receptions etc. the organiser is not permitted to charge guests for the beverage (alcoholic or non-alcoholic) consumption.

2. Alcohol Service

- a. The Licensed F&B Outlets/Restaurants will be permitted to serve alcohol from **12:00hrs to 22:00hrs only**, with the last beverage served at **21:30hrs**.
- b. The catering company(s) will be permitted to serve alcohol, booked through the online portal, in Pavilions and event spaces from to **16:00hrs to 22:00hrs**, with the last beverage served at **21:30hrs**.
- c. Alcohol will be served by the catering company(s) appointed representative and staff.
- d. All staff will be required to complete the Safe Service training.
- e. The Legal Drinking Age in the UAE is 21yrs old.

3. Alcohol Supply

- a. Only the catering company(s) and licensed F&B outlets will be permitted to order alcohol to the site.
- b. Only alcohol from the two (2) alcohol distribution companies in Dubai may be purchased – distribution companies are Maritime Mercantile International (MMI) and African & Eastern (A&E)
 - i. The product list will be made available (through the catering company(s) for both MMI and A&E.
 - ii. Any special import requirement should be concluded along the guidelines set by the distribution companies.
- c. No alcohol is to be brought onto site through the Person Search Area (PSA).
- d. No alcohol can be sent to the venue as part of a delivery through the Vehicle Screening Area (VSA) or Remote Screening Area (RSA).
- e. For avoidance of doubt, diplomatic missions accredited to the UAE are not permitted to bring their own alcohol to site in any shape or form.

4. Pricing

- a. All alcohol prices are to include VAT at 5%, 7% municipality Tax, 10% service charge at Operators discretion (if under a DED hotel license this is mandatory)
- b. Alcohol prices (from the catering company) are to reflect the pricing in the local (UAE) market, respecting the removal of the 30% tax.

5. Removal of alcohol from site

- a. Only the appointed licensed operators are permitted to handle and move alcohol, from the blue and the green zones, as per the rules and regulations.
- b. No alcohol is to be taken outside of the designated areas. Signage will be displayed reminding guests of this, and security will be in place to advise guests of this as well.
- c. At the end of each catering activity (function, reception etc.) the catering company must clear the site of any remaining alcohol.
- d. No alcohol is to be retained or kept in Pavilions and Hospitality areas.

6. Personal Responsibility

- a. Each guest on the site is responsible to be mindful of national laws and regulations regarding alcohol use that prevail in-country. Should that not be followed, the COP28 UAE operations team in conjunction with the catering company(s) reserves the right to refuse the service of alcohol on a case-by-case basis.

COP28 UAE

FOOD SAMPLING GUIDELINES

The aim of the policy is to give Pavilion owners, Sponsors and Partners a guide as to which products are permissible for offering as samples (not for resale) during the COP28 UAE event. The intention is to outline what can and cannot be sampled, in line with the Sustainable Catering Strategy and Dubai Municipality Food Code guidelines.

SUSTAINABLE CATERING STRATEGY GUIDELINES:

- COP28 UAE has a Sustainable Catering Strategy, which all parties must align with.
- All Pavilion owners, Sponsors and Partners will be required to commit to a Sustainability Pledge, which is added as an Annex here.
- As a key guideline, products cannot be packaged in single-use plastic, as this is not permitted on the COP28 UAE site.

IMPORTING PRODUCTS INTO DUBAI:

- All parties with intention to bring food or beverage samples on site for the duration of the event must first register the item with Dubai Municipality (through the COP28 UAE team. All produce information should be sent to fbsampling@cop28.com to register the product.
- Any food or beverage item imported into the UAE will be subject to 5% Import Duty and 5% VAT based on the value of the product.
- All food and beverage products must be labelled, with the label including.
 - The name of the product
 - Product Bar Code
 - Product Details
 - Weight
 - Production / Expiry
 - Country of origin
 - List of ingredients
 - Allergen information
 - Nutritional information
 - Product health Certificate – proving product is suitable for human consumption.
 - Halal certification
- All allergens must be declared. Dubai Municipality have 14 allergens that are required to be declared. The following ingredients are contained in food—whether as an ingredient, compound ingredient, food additive or processing aid—they must be declared on the label or the menu, no matter how small the amount:
 - Crustaceans and their products (e.g., prawns)
 - Peanuts and their products
 - Soybeans and their products
 - Tree nuts and their products (almonds, hazelnut, walnut, macadamia, pecan, pistachio etc)
 - Sesame seeds and their products
 - Fish and fish products
 - Egg and egg products
 - Milk and milk products
 - Gluten and cereals containing gluten (wheat, rye, oats, barley and spelt)
 - Celery and their products
 - Mustard and their products
 - Sulphur dioxide and sulphites

- Lupin
- Molluscs

GENERAL PACKAGING RULES:

- Packaging materials should be appropriate for the food to be packed and sufficiently durable to withstand the conditions of processing, storage, and transportation.
- Packaging materials should not pose a threat to the safety of the food to be packed.
- Packaging materials and design should provide adequate protection for the food to be packed to minimize contamination and prevent damage.
- Reusable packaging materials should be durable, so that it can withstand cleaning and/or disinfection process.
- Packaging materials should be stored and handled under hygienic conditions to minimize the risks of contamination and deterioration.

PERMITTED / NON-PERMITTED PRODUCTS:

- There are certain goods that are not permitted to be brought on site for regulation and food safety reasons.
- Raw products and food that requires cooking/heating will not be permitted as food samples. There will be no cooking facilities provided in pavilions for safety reasons, so no products which require cooking prior to consumption can be imported.
- Cooking appliances, even those for heating food and beverage items, cannot be brought to site for safety purposes.
- Non-Halal food items: Halal is an Arabic word meaning “allowed” or “lawful”. Food is considered Halal if animal slaughtered or food prepared in the manner prescribed by Islamic law:
 - Does not consist of any part of or item from animals that are prohibited for Muslims by Islamic law, or halal animals that have not been slaughtered according to Islamic law.
 - Does not have any substance that is considered impure in Islamic law.
 - Is not prepared, processed or manufactured using equipment or utensils that are not free from impurities as defined by Islamic law
 - That, in the preparation, processing or storage stage, does not come in contact with any kind of food that does not meet the requirements of para(s) (a), (b) or (c) or any substances that are considered impure by Islamic law
- Anyone wishing to import and sample non-Halal foods shall obtain permit and layout approval from Food Safety Department.
- Should a permit be granted, all non-Halal foods should be clearly displayed in separate display areas that are physically separated from other food areas and clear signage shall be placed on these display areas indicating that the food is ‘non-Halal.’
- Please note that no alcoholic beverages can be imported into the UAE, except through the 2 approved importation companies. Any requirements for this must go through either Maritime Mercantile International (MMI) or African & Eastern (A&E).

TRANSPORTATION TO SITE & STORAGE:

- All Pavilion owners, Sponsors and Partners will need to plan to store their food samples within their allocated space, no storage will be able to be provided on site.
- There are currently no facilities on site for chilled or frozen food to be stored. However, our Logistics Partner Kuehne + Nagel may be able to offer a solution a rate card basis - <https://home.kuehne-nagel.com/cop28>
- All F&B items must be stored in line with the Dubai Municipality Food Code.
- Non-food items such as chemicals, pesticides or any other substance that can harm consumers must be stored in designated areas away from any food, food equipment or food contact surfaces.
- Any deliveries from off-site storage can only be made during ‘Off-hours’ – this means from midnight – 7am when the venue is not open to the public.
- All transportation of F&B items is to be arranged by the Pavilion owner, Sponsor or Partner. No transportation will be provided by the COP28 team.

FOOD SAFETY:

- All samples must be served in their original packaging, which shows all the relevant labelling, as previously mentioned.
 - If a sample is part of a bulk-packaged product, the labelling information must be clearly displayed, with staff fully aware of any allergens and dietary references.

- If a product is not sampled in its original packaging, it must be given to the guest either while wearing food-grade gloves or tongs.
 - If using service utensils, these must be properly cleaned and stored in an air-tight, dust-free environment.
 - Samples not in their original packaging cannot be handed out without either gloves or tongs.
- All staff engaged in food handling must:
 - Be free from any symptoms of illnesses or communicable diseases such as diarrhoea, vomiting, fever, sore throat, abdominal pain and jaundice.
 - Not be carriers of food-borne diseases e.g. typhoid/paratyphoid, cholera, hepatitis type A
 - Not be suffering from discharging wounds or sores on any exposed part of their bodies; or from discharge from their ears, eyes, or noses.

For further information on the safe service of Food and Beverage products, please visit the Dubai Municipality website – www.dm.gov.ae