



Guidelines and Requirements for Cloud Kitchen Licensing





◆ Definition of Cloud Kitchens

Cloud kitchens are establishments dedicated to preparing and marketing food exclusively through online platforms, without the need for dining areas or direct customer interaction. These kitchens represent a modern model within the food sector, enabling entrepreneurs to reduce operational costs and expand geographically with speed and efficiency by leveraging technology and delivery services.

The operational models of cloud kitchens vary. They may be divided into independent units rented out to different brands under monthly or annual contracts, depending on each company's business model. In such cases, each kitchen operates as a separate unit for preparing its own products within a shared infrastructure and service environment. Alternatively, cloud kitchens may take the form of a unified kitchen managed by a single entity operating under multiple brand names, using the same facilities and workforce to prepare a variety of menus serving several affiliated brands. This approach achieves higher operational efficiency and offers a wider range of options for customers.

Purpose of the Guide

This guide aims to regulate the process of issuing and granting licences for cloud kitchens within a clear legislative and procedural framework that supports the ease of establishing such facilities, while ensuring compliance with technical, health, and regulatory standards. Through this guide, the Commercial Registration and Licensing Department seeks to streamline the digital business environment and provide a unified reference that facilitates procedures for investors and entrepreneurs, while maintaining the quality and safety of the food services provided. Additionally, the guide offers a comprehensive understanding of the requirements and regulatory controls, thereby helping to reduce procedural errors, improve the efficiency of licence issuance, and strengthen the competitiveness of the food sector in line with national digital transformation objectives.

Target Audience

- Entrepreneurs and investors in the food sector.
- Companies specialising in delivery services and food delivery applications.
- Existing restaurants seeking to expand their services without opening additional branches.

Objectives

- Regulate the operation of cloud kitchens within a licensed and secure business environment.
- Promote innovation and support digital ventures in the food sector.
- Ensure food safety and the quality of services provided to consumers.
- Support digital transformation and develop the infrastructure for logistics services.

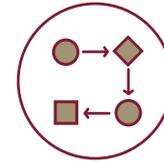




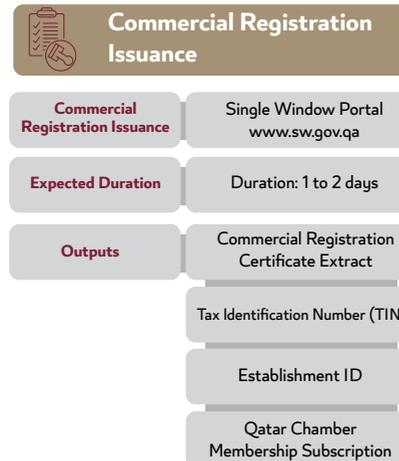
◆ Procedures for Processing the Commercial Licence for a Cloud Kitchen (Main Licence)

To obtain a licence for a cloud kitchen, the investor must follow these steps:

1. Establish a company and obtain a commercial registration, which can be done through the Single Window Services Portal. The commercial activity listed in both the registration and the licence must be related to food preparation or catering services – Activity Code: 562901.
2. Obtain a commercial licence for the cloud kitchen, in accordance with the procedures detailed in the following sections.



Establishment Phase



1

Commercial Registration Certificate Extract

2

Issuance of a Commercial Registration to Operate Under the Activity:
Food Preparation and Catering Companies (Activity Code: 562901)

3

The following requirements must be provided:
- Approval from the Urban Planning Department at the Ministry of Municipality.
- Approval from the Civil Defence Department at the Ministry of Interior.

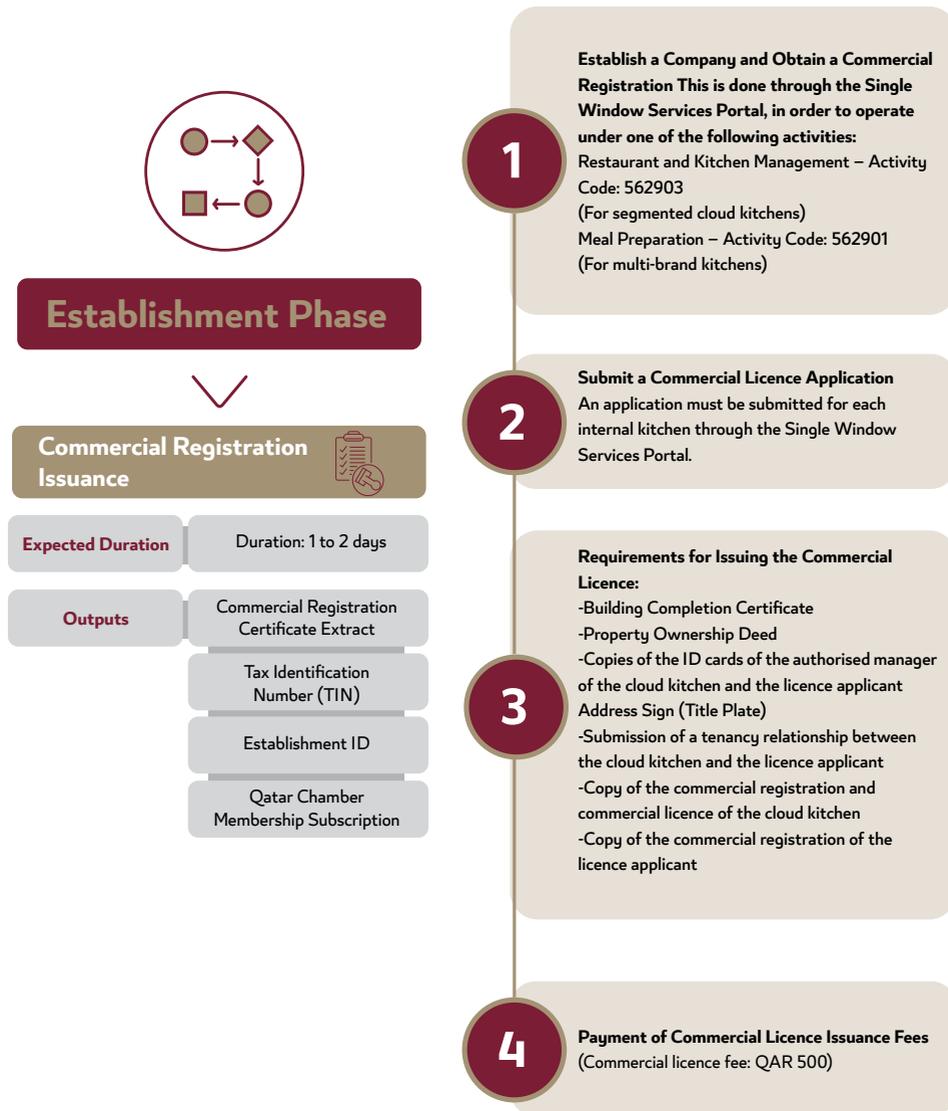
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Requirements for Issuing the Commercial Licence (In addition to the approvals mentioned above):
- Building Completion
- Certificate
- Property Ownership Deed
- Copies of the ID cards of the property owner, the licence applicant, and the authorised manager listed in the commercial licence
- Address Sign (Title Plate)
- Tenancy Relationship Declaration
- Copy of the Commercial Registration

5

Payment of Commercial Licence Issuance Fees
(Commercial licence fee: QAR 500)

◆ Procedures for Processing Commercial Licences for Sub-Kitchens (Within a Cloud Kitchen)



◆ General and Specific Requirements for Cloud Kitchens

In addition to the previously mentioned procedures and requirements, there is a set of general and specific conditions that must be adhered to for the licensing and operation of cloud kitchens.

General Requirements	Specific Requirements
<ol style="list-style-type: none"> The location must be appropriate for the type of kitchen (segmented or multi-brand). A valid Building Completion Certificate must be available for the site, along with approval from the relevant authority. Compliance with safety and protection requirements, such as civil defence, fire prevention, and industrial ventilation, is mandatory. The presence of separate water, electricity, and sewage networks that ensure no impact on public health. The site must not be directly connected to permanent residential units or used for residential purposes. The trade name and commercial registration number must be clearly displayed on the kitchen's front facade. 	<ol style="list-style-type: none"> Obtain approval from the Technical Affairs Department at the Ministry of Municipality. Secure final approvals from Civil Defence and relevant health authorities. Ensure separation between preparation, cooking, storage, and packaging areas. Designate a secure entrance for delivery staff to prevent interaction with preparation areas. Ensure adequate ventilation and facilitate the smooth entry and exit of vehicles.

Violations and Penalties

Cloud kitchens in Qatar are subject to regulation of the relevant authorities and must fully comply with all applicable laws and regulations. In the event of any violation of licensing provisions or regulatory requirements, the penalties stipulated in Law No. 5 of 2015 and its amendments shall apply.

The Ministry of Commerce and Industry, or any other competent authority (such as the Ministry of Municipality under Law No. 5 of 2009, or the Ministry of Interior – Civil Defence Department under Law No. 4 of 1985), may take the following measures:

- Temporarily suspend the licence until the violation is rectified.
- Permanently revoke the licence in the event of repeated violations or if there is a direct threat to public health and safety.
- Take appropriate legal action against the violator, which may include fines or administrative closure.

The cloud kitchen operator must immediately report any health or technical emergency that may affect food safety and must cooperate fully with regulatory authorities during both scheduled and unannounced inspection visits.





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