



# New Food Premises

Current legislation, including the Food Act 1984, the Food Standards Code and the Food Safety Standards, require a food premises to be constructed in a manner that ensures the safe storage and preparation of Food.

When planning a new Food Premises consideration should be given to the following:

## **Approval of Plans**

A copy of your plans must be submitted to this office prior to the commencement of construction works. An Environmental Health Officer will either approve your plans or contact you regarding amendments within 7-14 days.

## **Design and Construction of Food Premises**

Below are the general requirements for the construction of all food premises as taken from the Food Safety Standards (Standard 3.2.3 Div 2).

The design and construction of food premises must:

- (a) be appropriate for the activities for which the premises are used.
- (b) provide adequate space for the activities to be conducted on the food premises and for the fixtures, fitting and equipment used for those activities.
- (c) permit the food premises to be effectively cleaned and, if necessary, sanitised; and
- (d) to the extent that is practicable:
  - (1) exclude dirt, dust, fumes, smoke and other contaminants
  - (2) not permit the entry of pests; and
  - (3) not provide harbourage for pests.

## **Other Considerations with regards to design**

**Water:** an adequate supply of potable (drinking) water must be available.

**Sewerage & waste water:** the installation of a grease trap is required for most Food Premises

**Garbage & Recycling:** All food premises must have adequate facilities for handling and storing all rubbish and recycling. This is generally achieved by the provision of an area outside the premises. If possible this area should have an adequate supply of water to allow for the cleaning of the area and any bins.

**Ventilation:** The installation of a ventilation system is required in most food premises. This system should be designed to meet Australian Standard 1668.2 (1991). Any ventilation system must be designed so that all

equipment that requires ventilation fits directly under the system.

**Lighting:** Adequate lighting must be provided to the premises to ensure a safe work area is maintained at all times.

**Floors/Walls and Ceilings:** All floors, walls and ceilings must be smooth and impervious to moisture. All finishes must be able to be effectively cleaned, prevent the absorption of grease, food particles or water, and prevent the harbourage of pests.

**Coving:** The installation of coving at the floor / wall junction is strongly recommended to assist with cleaning.

**Storage:** Adequate facilities must be provided for the storage of:

1. personal items belonging to staff.
2. chemicals and cleaning equipment.
3. food i.e. dry store.

**Toilets:** Sufficient Toilet facilities must be provided at all food premises for both staff and patrons. Please see Info Sheet No 3 for details of numbers required. Hand washing facilities are to be provided immediately adjacent to the toilets or toilet cubicles.

**Hand washing:** Sufficient hand washing facilities must be provided within the kitchen. These facilities should be located in a convenient and easily accessed area. An adequate supply of hot and cold water must be provided via one outlet (ie. warm water). The use of a hands free system is recommended. The installation of soap and paper towel at the hand washing facility is required.

**Sinks & Dishwashers:** The cleaning and sanitising of utensils and equipment must be achieved in all food premises. To ensure this can occur the installation of sufficient cleaning facilities is required. The minimum is as follows:

- (a) A Double bowl or triple bowl sink for cleaning and sanitising and/ or
- (b) A Dishwasher that sanitises.

Note: Please see the information sheet on cleaning and sanitising

