

## **FOREWORD**

This Code was developed from the Australian Institute of Environmental Health's National Food Code and was originally adopted by Hawkesbury City Council on 13 April, 1993, as its standard for all food premises. It has been prepared for the assistance and guidance of proprietors and staff of a food shop, together with their architects, builders and equipment suppliers.

The objectives of this code are to ensure that all food shops in the City are constructed and fitted out in such a way that they can be easily and effectively cleaned and maintained, possible harbourage for vermin minimised and standards of hygiene and food handling maintained at the highest possible level. The code also assists premises to comply with national standards, and should be read in conjunction with Australian Standard 4674 : 2006 "Design, construction and fitout of food premises" and Chapter 3 of the National Food Standards Code.

Proprietors of food businesses must contact Council's Regulatory Services Section prior to conducting alterations, refitting or fit out works. Consideration should be given as to whether development consent is required.



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## APPLICATION

**These standards apply to all permanent buildings used by food businesses within the City of Hawkesbury and are designed to aid with the fit out of the kitchen/preparation and servery areas of the premise. They should also be applied in conjunction with the Food Standards Code AS 4674 and the Food Act and Regulations thereunder to ensure the premises are easily cleaned and to maintain the quality of food.**

## LICENCED PREMISES (NSW FOOD AUTHORITY)

Butcher's shops, including any room or place used for boning, curing, mincing, salting, storage, fat rendering, sausage filling, pre-packing or similar process of preparation of meat, shall also comply with the NSW Standard for Construction and Hygienic Operation of Retail Meat Premises available from the NSW Food Authority.

Premises proposing to sell seafood should contact the NSW Food Authority for fit out requirements.

## DEFINITIONS

**"Approved" or "Approval"** means approved by the Council's Manager, Regulatory Services or Environmental Health Officer.

**"Cooking"** means the process of converting food from a raw state to an acceptable, edible state, including roasting, grilling, barbecuing, frying and the like and includes the reheating of pre-cooked foods.

**"Cove"** means having a concave curve at the junction of two surfaces in such a manner as to form a continuous uninterrupted surface. The radius of the curve is to be not less than 25mm. Refer to Figure 3.

**"Exposed"** means unpackaged, uncovered, not protected against any likely contamination where related to food. Means visible where related to construction material.

**"Food"** has the same meaning as defined in the Food Act 2003.

**"Food Premises"** includes any shop, house or building, with all fittings and accessories and any van or other structure or any part thereof, where food is prepared and/or sold for human consumption within the meaning of the Food Act 2003, as amended.

**"Food Preparation Area"** means any room or place used for the preparation and/or serving of food for human consumption.

**"Handling - Handle"** includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

**"Plinth"** A raised slab or solid platform below a large piece of equipment to lift them above floor level to enable easy cleaning. Refer to Figure 7.

**"Preparation - Prepare - Preparing"** includes making manufacture, processing cooking and treatment of food for human consumption.

**"Solid Construction"** includes brickwork, concrete, concrete blocks, fibrous cement or other similar material and should contain no voids or cavities.

**"Potable Water"** water that is acceptable for human consumption

**"Cleaning"** a process of removing visible contamination from a surface.

**"Sanitising"** a process to reduce the number of micro-organisms on a surface.

**"Effective Supervision"** Sufficient supervision by a staff member which prevents the sale of unsafe / unsuitable food.

**"Self-service Food"** unpackaged food exposed for sale to which the public has access.

## **PART A - CONSTRUCTION, MATERIAL AND FINISH**

### **1. WALLS**

#### **1.1 CONSTRUCTION**

Walls of all food premises including food preparation areas, kitchens, sculleries, food serveries, food display and food storage areas shall be of solid construction (see definition) so as to prevent access and harborage of vermin.

#### **1.2 FINISH**

In all food preparation areas, kitchens, sculleries and the like such walls shall be finished to a height of at least 2 metres above floor level with:

- (i) Glazed ceramic tiles fixed in accordance with the requirements of Australian Standard 3958.1 - 1991. (Guide to the Installation of Ceramic Tiles).
- (ii) Stainless steel/aluminum sheeting, laminated plastics or similar approved non-absorbent material adhered directly to the wall.
- (iii) Industrial grade sheet vinyl, fixed to the walls by a suitably competent installer with all joins in the material being heat welded to provide a smooth and non-absorbent finish. Polyvinyl sheeting is not suitable in areas of kitchens with excessive heat or high impact areas.

In approved positions where the business operation does not require finishing the walls to a height of 2 metres above floor level, the accepted alternative is tiles or similar approved materials carried to a height of 450mm above the bench tops, wash hand basins and similar fittings.

Walls where not finished as above are to be cement rendered, set with plaster and finished to a smooth even surface, painted with a washable gloss paint of a light colour or sealed with other approved materials.

#### **1.3 SURFACE MATERIAL FIXING**

The finishing materials are to be fixed so as to provide a smooth even surface to ensure easy cleaning; be free of faults, fixing screws, open joint spaces, cracks, crevices or ledges. Architraves, skirting boards, picture rails and the like are not permitted.

### **2. COVING**

The intersections of floors with walls and exposed plinths are to be coved. (Refer to definitions). Where vinyl sheeting is considered appropriate, a solid preformed coving fillet shall be used to support the sheeting.

Feather edge skirting or stick-on coving is not permitted.

Coving is required to enable easy and effective cleaning of the wall/floor junction.

### **3. FLOORS**

#### **3.1 CONSTRUCTION & FINISH**

The floor finish is to be smooth, even and free of protrusions and graded and drained where necessary to enable easy cleaning.

Floors are to be constructed of materials which are non-absorbent, non-slip, non-abrasive, resistant to chemicals, capable of withstanding heavy duty operation and scouring with steam, hot water, soap and detergent. Suitable materials include;

- (i) epoxy resin
- (ii) stainless steel
- (iii) polyvinyl sheeting
- (iv) ceramic tiles and sealed quarry tiles

Floor tiles are to be butt jointed or alternatively the open joints are to be epoxy grouted.

Commercial grade vinyl sheeting with welded joints or similar material laid over a solid impervious base of an approved underlay is acceptable, providing it is laid strictly in accordance with the manufacturer's specifications. Vinyl flooring is not suitable in areas containing appliances that generate high levels of heat.

#### **3.2 OTHER FLOORING**

Carpet, wooden flooring, vinyl tiles and cork tiles may be used as a floor finish only in customer areas, not including self-service areas.

#### **3.3 FLOOR WASTES**

Floor wastes shall be provided where required in food preparation areas.

### **4. CEILINGS**

#### **4.1 CONSTRUCTION**

Ceilings provided over food preparation, display and storage areas are to be constructed of a rigid, smooth faced, non-absorbent material and shall be free of open joints, cracks, crevices or openings in which grease, vapours or vermin may collect. Suitable material may include fibrous plaster, plasterboard, fibrous cement, cement

render or other approved material painted with a washable gloss paint of light colour. The intersection of the walls and ceilings are to be tight jointed, sealed and dustproof.

#### 4.2 **DROP-IN PANELS**

Drop-in removable panel ceilings and false ceilings are not permitted over food preparation areas or over areas where exposed food is handled.

### 5. **WINDOW OPENINGS, DOOR OPENINGS, SERVING HATCHES**

#### 5.1 **WINDOWS**

Window openings in kitchens and food preparation areas are to be designed and constructed with the window-sills at not less than 450mm above the top of any bench, table or equipment where splashing is likely to occur.

Alternatively in approved positions where benches, tables, equipment, etc. are at least 100mm clear of the wall surface and window-sills are exposed, the distance may be varied.

#### 5.2 **SPLAYED SILLS**

All window-sills are to be splayed inwards at an angle of 45° and finished with material matching the wall finish, with all vertical and horizontal edges rounded or bull nosed to a smooth even finish.

#### 5.3 **INSECT PROOFING**

Adequate pest proofing shall be provided to the premises and may include mesh screens, self-closing doors, air curtains, commercial grade plastic strip curtains and door/window seals.

#### 5.4 **FINISH**

Door openings, serving hatches and the like are to be finished in the same material as the wall, returned to meet the door jamb with the vertical and horizontal edges rounded or bull nosed to a smooth even finish. Window and door architraves are not permitted.

#### 5.5 **DOOR OPENINGS**

Where door openings are likely to be damaged by trolleys or similar traffic, the vertical corners are to be protected.

#### 5.6 **INSECT CONTROL DEVICES**

Insect control devices shall not be installed directly over food preparation working areas, exposed food, equipment and unwrapped packaging material.  
Electrocution/stun devices shall be designed to retain the insect within the device.

## **5.7 ROLLER SHUTTERS**

Roller shutters and roller grilles located on external openings are to be designed to prevent entry and harbourage of vermin and pests.

# **6. PIPEWORK, VERMIN PROOFING**

## **6.1 SERVICE PIPES**

Where possible all service pipes are to be concealed in floors, plinths, walls or ceilings. Service pipes are not permitted in the space under fittings unless they run vertically and are not permitted in the recessed toe space. Where it is not possible to conceal pipes or where it is contrary to the regulations of other authorities, such pipes are to be fixed on brackets so as to provide at least 25mm clearance between the pipe and adjacent vertical surface and 100mm between the pipe and adjacent horizontal surfaces.

All openings in walls, floors and ceilings through which service pipes and the like pass shall be made proof against access to vermin.

## **6.2 SEWERAGE PIPES**

The location of sewerage pipes in food preparation, storage or serving areas is not desirable. However, where circumstances will not permit an alternative position, leaning eyes and access openings will not be permitted unless special precautions are taken to prevent likely contamination of the food in that area should any defect or blockage occur in the line.

# **7. STOREROOMS**

## **7.1 ADEQUATE STORAGE**

Adequate storage is to be provided for food, packaging and equipment. Cleaning chemicals, cleaning equipment and personal items are to be stored in a place physically separated from any food storage, display or preparation area.

## **7.2 WALL CONSTRUCTION**

Walls of rooms used for the storage of food enclosed in hermetically sealed containers, dry packaged goods, vegetables, and rooms used for cleaning materials and equipment, shall be of solid construction finished with an approved material compatible with the use.

### 7.3 **FLOOR**

The floors of such rooms shall be non-absorbent and coved at the intersection with walls and plinths.

## **8. GARBAGE ROOMS, GREASE ARRESTORS**

### 8.1 **CONSTRUCTION**

Rooms used for the storage of garbage/recycling and rooms used for the washing and storage of waste receptacles are to be constructed of solid material and cement rendered and steel trowelled to a smooth even surface.

### 8.2 **FLOOR**

The floor shall be of non-absorbent material coved at the intersection with the walls, graded and drained to an approved floor waste within the room.

### 8.3 **VENTILATION**

Garbage rooms shall be vented to the external air by natural or artificial means.

### 8.4 **SUPPLY WATER**

Water hose cocks shall be located within garbage rooms or in close proximity to enable cleaning.

### 8.5 **GREASE ARRESTORS**

The installation of grease arrestors within kitchens and food preparation areas is not permitted.

Where there is no alternative but to install the grease arrestor within the building, it shall be installed in a separate room following written approval.

Information on grease arrestors should be sought from the respective drainage authority.

## **9. COOL ROOMS, REFRIGERATION**

### **9.1 CONSTRUCTION**

Low temperature rooms must be of solid construction which includes such materials as bricks, concrete or solid core prefabricated coolroom paneling, provided with an internal smooth, impervious finish.

The external surface of the cool room is to be appropriate for it's location.

### **9.2 PANEL CONSTRUCTION**

The internal and external panels are to be adhered directly to the insulating material (core) to form a solid wall section free of voids of cavities.

All panels are to be neatly cut and finished smooth to eliminate any cracks, crevices or imperfections which may provide access for vermin or be difficult to clean.

### **9.3 COVING OF JOINTS**

Joints at the floor to wall intersections and the vertical wall to wall intersections are to be finished with a cove or splay. The edges of all joining moulds are to be tight fitting and water repellent.

### **9.4 FLOOR**

A concrete floor at least 75mm thick is to be provided in all low temperature rooms, graded to the doorway and finished so as to be non-absorbent.

### **9.5 FLOOR WASTES**

Floor drains connected directly to the sewerage service are not permitted within a low temperature room.

Floor wastes may be permitted within a low temperature room where the room is used as a work or preparation room and shall be subject to approval in each case.

Where circumstances require drainage, a floor waste is to be located outside the low temperature room as near as practicable to the door opening.

### **9.6 PAINTING OF COOLROOM WALLS AND CEILINGS**

Internal walls and ceiling surfaces are not to be painted unless the paint is of a special type prepared for use on low temperature room walls and ceilings, and applied in accordance with the paint manufacturer's specifications.

### **9.7 INACCESSIBLE SPACES**

Where the room is built in such a position that a cavity is formed between the top of the cool room and the ceiling above or between the cool room and any other wall or fixture, such cavities are to be made vermin proof and accessible for cleaning.

#### **9.8 STORAGE RACK CONSTRUCTION**

Hanging bars and storage racks shall be constructed of galvanised pipe, angle iron, "T" iron, channel iron, flat metal or other approved materials, all of which should be treated to prevent corrosion.

Racks may be fixed or freestanding. The underside of the lowest shelf or rack is to be at least 300mm clear of the floor.

#### **9.9 REFRIGERATION MACHINERY**

All machinery and equipment is to be installed in an approved manner with sufficient space for cleaning being provided both within and around associated equipment, fittings and pipework.

#### **9.10 TEMPERATURE GAUGE**

A temperature gauge is to be provided externally to each cool room, chiller, freezer room or low temperature room, including low temperature display units.

#### **9.11 NOISE AND VIBRATION**

All refrigeration equipment and all associated fittings are to be installed in such a manner that the refrigeration system is capable of operating without causing intrusive or offensive noise.

#### **9.12 CONDENSATION DISPOSAL**

Adequate provision for the disposal of condensation shall be provided.

Where condensation waste discharges to the sewer, all work shall be in accordance with the requirements of the local drainage authority.

#### **9.13 TEMPERATURES**

The refrigeration system is to be capable of maintaining at all times the designed temperature within the cabinet corresponding with its proposed use so as to comply with the Food Act 2003.

## **PART B - INSTALLATION OF FIXTURES, FITTINGS AND**

## **EQUIPMENT**

### **10. SUPPORTS**

#### **10.1 INSTALLATION OF EQUIPMENT**

Equipment and fittings are to be installed to enable movement or access for cleaning. Suitable methods include:-

- (i) wheels or castors;
- (ii) plinths;
- (iii) legs;
- (iv) brackets; and
- (v) metal bases.

#### **10.2 USE OF WHEELS OR CASTORS**

Wheels or castors must be capable of adequately supporting and easily moving a fully loaded fitting for the purposes of cleaning.

#### **10.3 PLINTH CONSTRUCTION AND DESIGN**

Plinths are to be an integral part of the floor, constructed of solid material, with non-absorbent finish similar to the flooring material, and are to be:-

- (i) at least 75mm high;
- (ii) finished level to a smooth even surface;
- (iii) recessed so that fittings overhang the plinth by not more than 50mm;
- (iv) rounded at exposed edges;
- (v) coved at the intersection with the floor and exposed walls; and
- (vi) effectively sealed to the appliance, equipment, fitting or fixture so as to prevent any floor washing, food spillage, liquids, vermin or miscellaneous refuse from gaining access to the surface of the plinths.

#### **10.4 LEGS**

Legs are to be of non-corrosive, solid or tubular metal or moulded plastic. If pipes are used, open ends are to be capped or sealed to prevent the access of vermin.

Legs are to be designed and securely fixed so that there is a clear space between the floor and the underside of the fitting of not less than 200mm.

#### 10.5 **BRACKETS**

Brackets are to be non-corrosive, tubular metal, solid metal or flat steel, and where tubular steel is used, the open ends are to be capped or sealed to prevent the access of vermin.

Pressed metal brackets having hollow backs are not permitted. Supporting brackets are to be securely fixed so that cracks and crevices are not formed. A clear space between the floor and the underside of the fitting of not less than 200mm is to be provided.

#### 10.6 **FRAMEWORK**

Framework supports are to be of non-corrosive tubular metal, solid metal or flat steel.

If pipes are used, the open ends are to be capped or sealed to prevent the access of vermin.

#### 10.7 **HYGIENIC CONSTRUCTION**

Legs, brackets and framework are to be finished smooth; and free of angles, cavities, crevices, ledges and recesses.

#### 10.8 **METAL BASES**

When fitting a metal base:-

- (i) the seal between the floor and the metal base of a cabinet is to be of silicone sealant laid on the floor in a continuous seam;
- (ii) where the floor finish is of vinyl sheeting or similar material the floor covering outside of the cabinet is to be sealed to the floor, turned up and sealed to the base of the cabinet with a cove;
- (iii) where vinyl sheeting is turned up to form a cove, a fillet or backing piece is to be fitted to provide support; and
- (iv) where the floor finish is of non-absorbent or concrete material a plastic skirting strip is to be sealed to the floor, and to the base of the cabinet to provide a cove.

#### 10.9 **BENCH OR COUNTER TOP EQUIPMENT**

Where appliances, equipment, fittings or fixtures which are not easily moved by one

person when fully loaded, are placed on benches or counters they are to be:-

- (i) kept at least 25mm above the bench or counter top and 75mm clear of walls or other vertical surfaces; or
- (ii) sealed to the bench or counter top in such a manner as to eliminate any open joint, space, crevice or cavity, which will allow liquids, food particles, grease or other refuse to collect.

## **11. CLEARANCES**

### **11.1 BUTTING OF FITTINGS**

Inaccessible crevices formed by the butting together of fittings or appliances are not permitted.

Where fittings abut each other or walls, any crevice formed is to be provided with a cover flashing or sealed in such a manner as to eliminate any open joint, space, crevice or cavity which will allow liquids, food particles, grease or other refuse to collect therein.

### **11.2 SPACE BETWEEN FITTINGS**

Where a space is provided between fixtures/fittings and between fixtures/fittings and walls, such space is to be:-

- (i) at least 75mm for fittings up to 750mm in width;
- (iii) at least 150mm for fittings over 750mm in width; and
- (iv) at least 25mm for shelving.

## **12. COOKING EQUIPMENT**

### **12.1 INSTALLATION**

Stoves, ranges, ovens, deep fryers, broilers, griddles, barbeques and similar heating appliances are to be supported on approved wheels, plinths, legs, brackets or framework as outlined in Section 11. Where cooking appliances are fitted with wheels or castors and provided with a flexible connection, such appliances may abut the walls and each other.

Cooking equipment is to be:-

- (i) located at least 200mm clear of walls and equipment where such appliances do

not exceed 3m in a continuous run and where adequate access to such space is provided from at least one end; or

- (ii) located at least 400mm clear of walls and equipment where such appliances exceed 3m in a continuous run, and access to such space, of not less than 300mm, is to be provided from both ends; or
- (iii) butted against walls, or other equipment (eg. other cooking appliances) provided all joints between the appliances and walls are suitably flashed or sealed in such a manner as to eliminate any open joint, space, crevice or cavity.

## **13. REFRIGERATORS AND FROZEN FOOD CABINETS**

### **13.1 CABINETS LOCATED AWAY FROM WALLS**

Where cabinets are kept clear of walls or other fixtures they shall comply with the following requirements:-

- (i) cabinets up to 6m in length are to be kept a minimum of 200mm clear of the wall;
- (ii) where the cabinet exceeds 6m in length or cabinets are installed as a continuous run of more than 6m, a minimum space of 400mm is to be provided between the rear of the cabinet and the wall;

Adequate access is to be provided between the cabinet or between the cabinets and any side wall to permit easy cleaning. (See Section 11) and where cabinets are kept clear of walls a suitable upstand or other approved means is to be provided to prevent the dislodgement of stock over the back of the cabinet or miscellaneous refuse accumulating between the wall and the cabinets.

## **14. COUNTERS, CUPBOARDS, CABINETS, SHELVING, BENCHES, BARS AND TABLES**

### **14.1 FINISH**

Counters, bars, cupboards, cabinets and shelving shall be finished with glass, metal, plastic or other approved material.

Counter and bar tops are to be smooth, durable, non-absorbent and free of cracks, crevices or cavities. The finish to the underside of counter or bar tops is to be a non-absorbent finish.

Benches, draining boards, draining racks, table tops, etc., are to be of rigid smooth faced non-absorbent, durable material, free of cracks, crevices or cavities such as stainless steel or other approved material.

In kitchens, food preparation areas and similar wet areas, where direct contact with food may occur, benches, table tops, shelving and supports shall be only constructed of stainless steel.

#### 14.2 EXPOSED WALLS

On the preparation and/or serving side exposed wall surfaces are to be smooth, free of ledges and the surface is to be finished in a manner corresponding with the use of the counter or bar.

#### 14.3 SELF-SERVICE FOOD

Self-service food appliances shall comply with design criteria as in figures 8 and 9 and be positioned to enable effective supervision by staff.

Each self-service food display unit is to be provided with separate utensils for each container of adequate length to prevent submersion in the containers and fitted with conspicuous signage, containing a minimum letter height of 10 millimeters, stating: ***CUSTOMERS - USE ONLY THE SERVING UTENSILS PROVIDED - IT IS AN OFFENCE TO HANDLE FOOD WITH YOUR FINGERS.***

### 15. CUPBOARDS AND CABINETS

#### 15.1 BACKING MATERIALS

Plywood, hardboard and similar materials used for "backing" to cupboards and cabinets is not permitted unless the rear face of the backing material is in an accessible position and coated with a smooth durable finish.

#### 15.2 FINISH

The surface finish, both internally and externally, including doors and shelving is to be non-absorbent, durable and of a light colour.

#### 15.3 CUPBOARD AND CABINET DOORS

Sliding doors are to be hung from the top of the door and the bottom guides or runners are to be open so as to permit food refuse to fall through to the floor or, alternatively, the bottom guides or runners may be terminated at least 25mm from each end of the door opening so as to permit easy cleaning.

#### 15.4 CAVITIES AND VOIDS

Cavities, false bottoms of cupboard units and similar hollow spaces capable of

providing access and harborage for vermin are not permitted.

## **16. WASHING FACILITIES (Refer to Figure 2)**

### **16.1 WATER SUPPLY**

All water used on the premises must be potable unless written approval for a non-potable source is obtained. Where the water supply is from a non-reticulated source the source shall be registered with Council's Regulatory Services section and shall comply with the Australian Drinking Water Guidelines 2004.

### **16.2 EATING AND DRINKING UTENSILS WASHING FACILITIES**

The following washing facilities are to be provided for the cleaning of eating and drinking utensils unless otherwise approved:-

- (i) a sufficient number of dish washing and glass washing machines; and
- (ii) a double bowl sink and/or two compartment tubs.

### **16.3 DISHWASHERS**

Each dish washing and glass washing machine shall be fitted with a thermometer which is visible to the operator. The sanitising rinsing cycles shall be operated at a temperature of not less than 80°C for 2 minutes, 75°C for 10 minutes or 70°C for 15 minutes.

### **16.4 DOUBLE BOWL SINK**

The sink shall be supplied with hot water at a temperature of not less than 44°C together with sufficient soap or detergent for effectively washing all equipment and supplied with adequate chemical dispensers and/or facilities required for sanitising if sanitising takes place at the sink.

### **16.5 DRYING SPACE**

Sufficient loading and drying space shall be provided above or adjacent to the wash-up sinks.

### **16.6 HOT WATER SANITISING**

If heat sanitising takes place in the sink, the bowl or tub used shall be provided with a heating element capable of maintaining a water temperature of 80°C and approved facilities (eg. wire basket with high handles) so that all surfaces of every utensil immersed in rinse water are exposed to such water for 2 minutes and to prevent direct contact with the hot water.

## 16.7 HAND WASHING FACILITIES

Hand wash basins shall be:

- (i) provided in sufficient number in accordance with 16.8;
- (ii) be supplied with warm potable water delivered through a single spout;
- (iii) be capable of 'hands-free' operation;
- (iv) be supplied with sufficient permanent dispensers for liquid soap and hand drying facilities; and
- (v) be clearly designated for the sole purpose of hand washing.

Hot and cold water shall be supplied to the hand wash basin through an approved mixing device which can be adjusted to enable the hands to be washed under warm running water.

Hand drying facilities means a supply of single use disposable paper or cloth towel.

## 16.8 LOCATION OF HAND BASINS

The positioning of hand wash basins is determined by the operation in each area, however, they should be located within a minimum 5 meters of where open food is handled, in utensil/equipment washing areas and adjacent to toilets.

Hand wash basins should be of the freestanding type and are not to be installed under benches or similar fittings and are to be readily accessible during hours of operation.

## 16.9 PREPARATION SINK

A separate sink connected to a potable source shall be required when foodstuffs need to be prepared by immersion in water.

## 16.10 CAPACITY OF HOT WATER SYSTEMS

Hot water systems must be capable of providing a constant supply of hot water at all times, especially at peak washing up periods.

## 16.11 WASHING FACILITIES FOR FLOORS

A cleaner's sink may be required for the cleaning of floors and is to be provided with an adequate supply of hot and cold water under pressure, and is to be located in a room or space away from any food preparation area. Where a cleaner's sink is not provided adequate access to a sewer drainage point is required.

## 16.12 HOSE CONNECTIONS

Where the floor is drained to a floor waste, hot and cold water taps, fitted with hose connections, may be required to be installed, at least 600mm above the floor.

## **17. STAFF DRESSING ROOMS**

Adequate dressing rooms shall be provided for male and female staff where staff are required to change clothes on the premises. Sufficient lockers or enclosed cupboards are to be provided for the storage of clothing and personal items, located away from any food handling area.

## **18. STAFF TOILETS**

Adequate toilet accommodation shall be provided for male and female staff during hours of operation. Toilet accommodation for patrons is to be provided in accordance with the Building Code of Australia (F2.3 and F2.4).

Internal water-closet compartments are to be entered through an air lock. The toilet and air-lock doors are to be fitted with self-closing devices and adequate ventilation (see Section 20)

## **19. FOOD CONVEYORS (DUMB WAITERS)**

Food conveyors are to be constructed with an approved metal compartment with rounded internal angles and free from cracks, open joints and crevices capable of holding food refuse or vermin.

Any "well" formed at the bottom of a conveyor shaft capable of holding refuse, is to be so constructed as to provide access for easy cleaning.

Where the walls are constructed in solid materials such as bricks or concrete, these walls shall be cement rendered internally to a smooth even finish and coved at all angles.

## **20. VENTILATION**

Food premises shall have adequate ventilation so the efficiency of heating and cooling equipment is not impaired. Ventilation is to be provided either by natural means or by an approved mechanical ventilating system. Natural ventilation will only be suitable in premises provided with adequate insect barriers.

Where cooking or extensive heating processes are carried out in food preparation areas, an approved mechanical ventilating exhaust system compliant with AS1668.2 shall be installed and operated.

Toilets, garbage rooms and grease arrestor rooms shall be either adequately naturally

ventilated or shall be ventilated by an approved mechanical exhaust ventilating system, in accordance with the provisions of the Building Code of Australia and AS1668, "The use of ventilation and air-conditioning in buildings".

Fittings and equipment shall not be located directly above other cooking appliances where the efficiency of mechanical exhaust ventilation will be impaired.

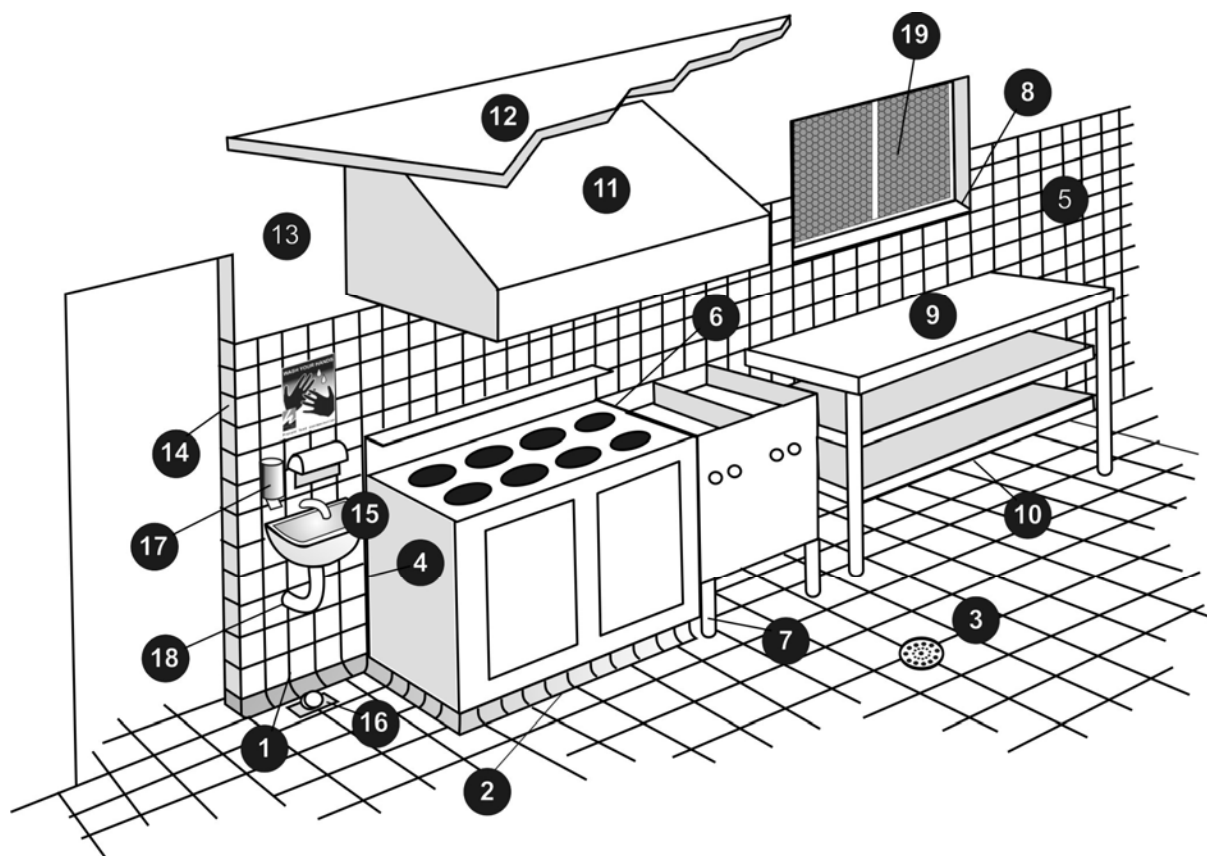
## **21. LIGHTING**

Light fittings in food preparation, storage, display and servery areas and the like are to be capable of preventing food contamination if the globe/tube should shatter, be designed to prevent the harborage of dirt, dust and insects and be capable of being easily cleaned.

## FIGURES

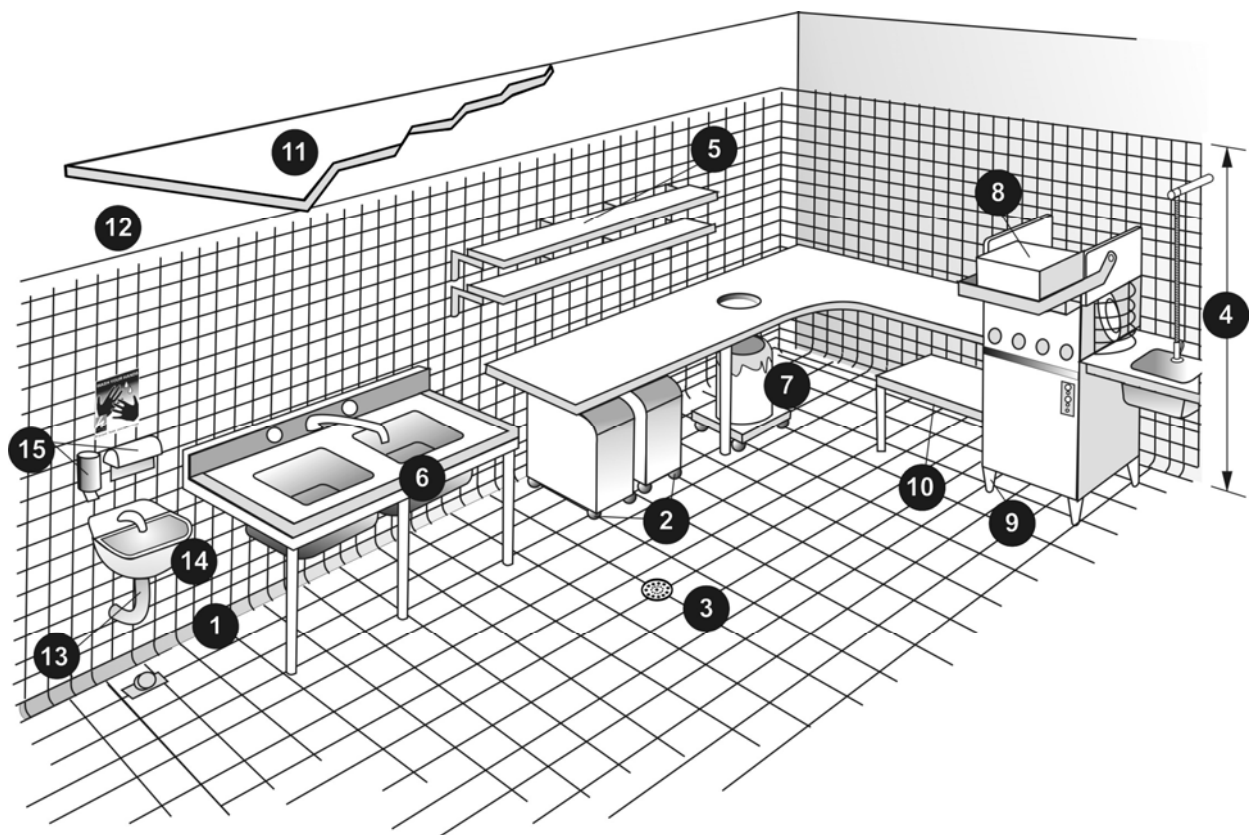
**Figure 1 - Requirements - Typical Food Preparation Area**

- |    |                                                                           |    |                                                                |
|----|---------------------------------------------------------------------------|----|----------------------------------------------------------------|
| 1  | Floor / wall covering                                                     | 11 | Mechanical exhaust ventilation canopy                          |
| 2  | Plinth                                                                    | 12 | Rigid smooth faced ceiling                                     |
| 3  | Impervious floor graded and drained                                       | 13 | Smooth cement render, finished with light                      |
| 4  | Fittings sealed to wall or 200mm clear                                    | 14 | No timber door frames                                          |
| 5  | Walls tiled to 2000mm                                                     | 15 | Hand wash basin, clearly marked, hot and cold water mixing set |
| 6  | Sealing between fittings                                                  | 16 | Hands free operation                                           |
| 7  | Legs 200mm minimum                                                        | 17 | Soap and disposable towel dispenser                            |
| 8  | Splayed windowsill 450mm above prep bench                                 | 18 | Water and drainage pipes concealed in wall                     |
| 9  | Stainless steel preparation bench                                         | 19 | Insect proofing                                                |
| 10 | Bottom shelf minimum 200mm off floor, minimum 150mm from adjacent fitting |    |                                                                |



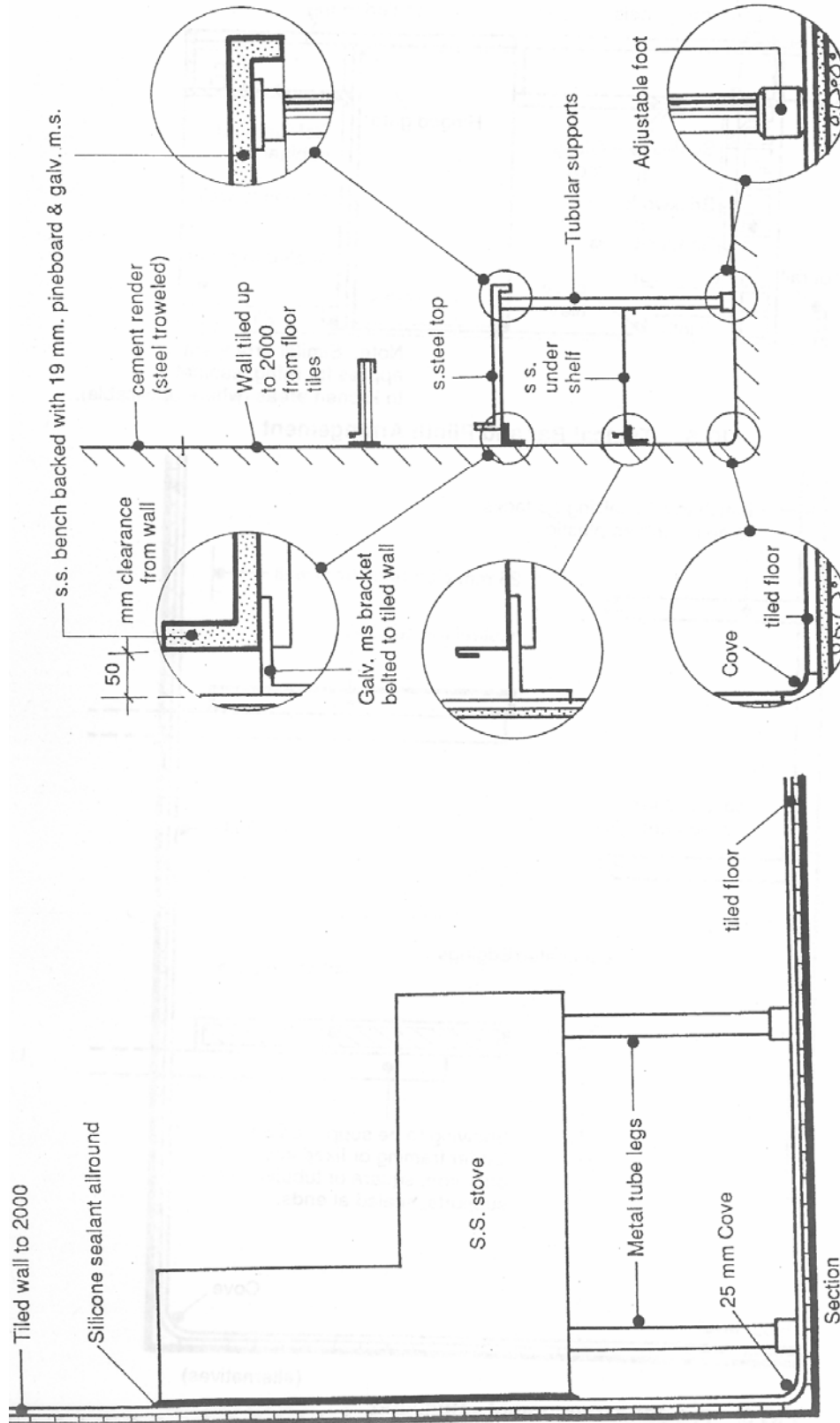
**Figure 2 - Requirements - Typical Wash-Up Area**

- |   |                                               |    |                                                                                    |
|---|-----------------------------------------------|----|------------------------------------------------------------------------------------|
| 1 | Floor / wall covering                         | 10 | Bottom shelf 200mm above floor                                                     |
| 2 | Castors to underbench storage                 | 11 | Rigid smooth faced ceiling                                                         |
| 3 | Impervious floor graded and drained           | 12 | Smooth cement rendering, finished with light coloured gloss paint                  |
| 4 | Walls tiled to 2000mm                         | 13 | Water and drainage pipes concealed into walls                                      |
| 5 | Shelving 25mm clear of wall                   | 14 | Hand basin, clearly marked, hot and cold water mixing set and hands free operation |
| 6 | Double bowl sink unit on metal frame          | 15 | Soap and towel dispenser                                                           |
| 7 | Garbage Receptacle                            |    |                                                                                    |
| 8 | Dishwasher with temperature indicating device |    |                                                                                    |
| 9 | Legs 200mm minimum                            |    |                                                                                    |



**Figure 3 - Typical Arrangement - Stove to Wall**

**Figure 4 - Typical Arrangements - Wall Bench**

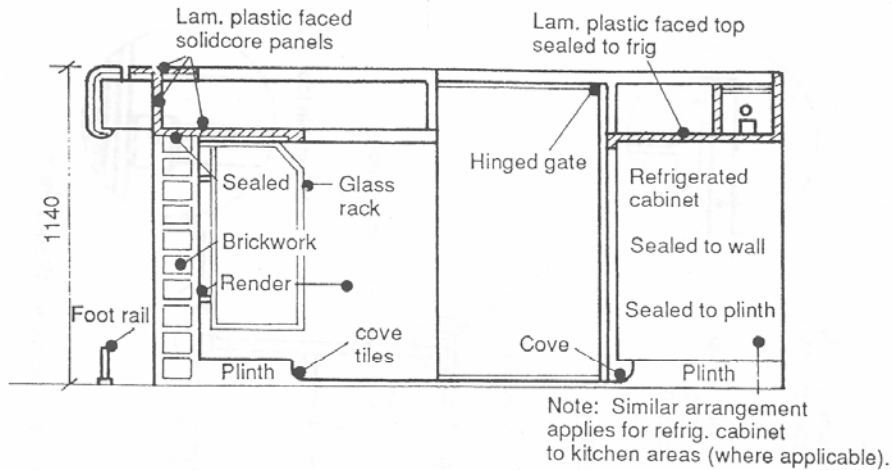


**FIG. 4. Typical Arrangement - Wall Bench**

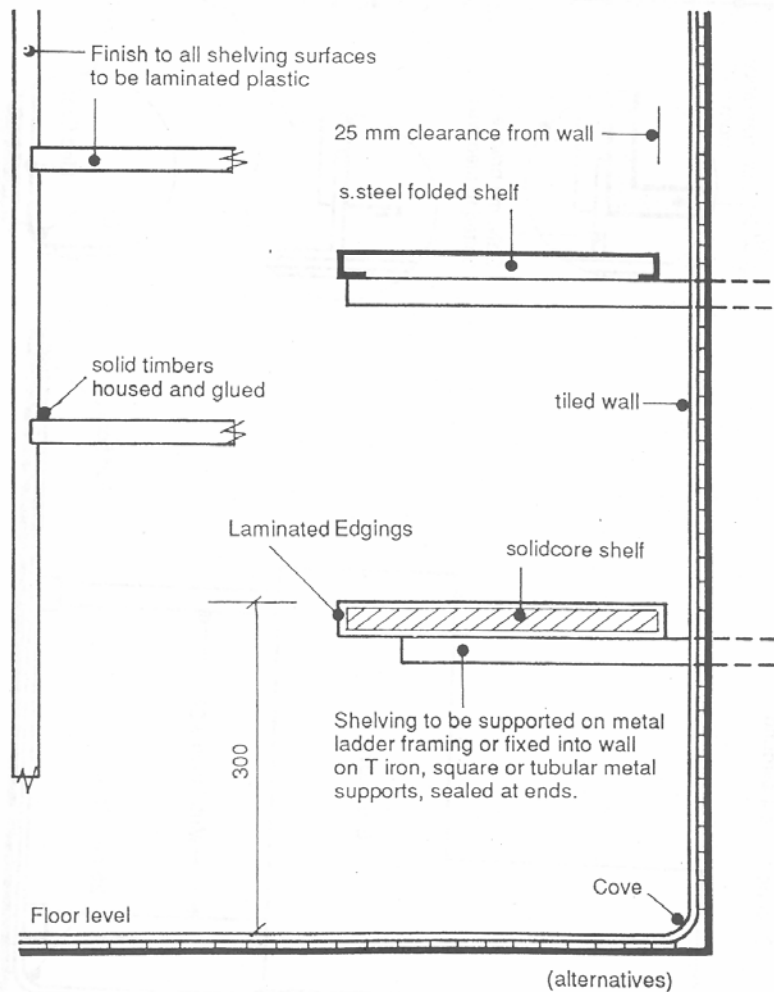
**FIG. 3. Typical Arrangement - Stove to Wall**

**Figure 5 - Typical Bar and Plinth Arrangement**

**Figure 6 - Typical Arrangement - Shelving**

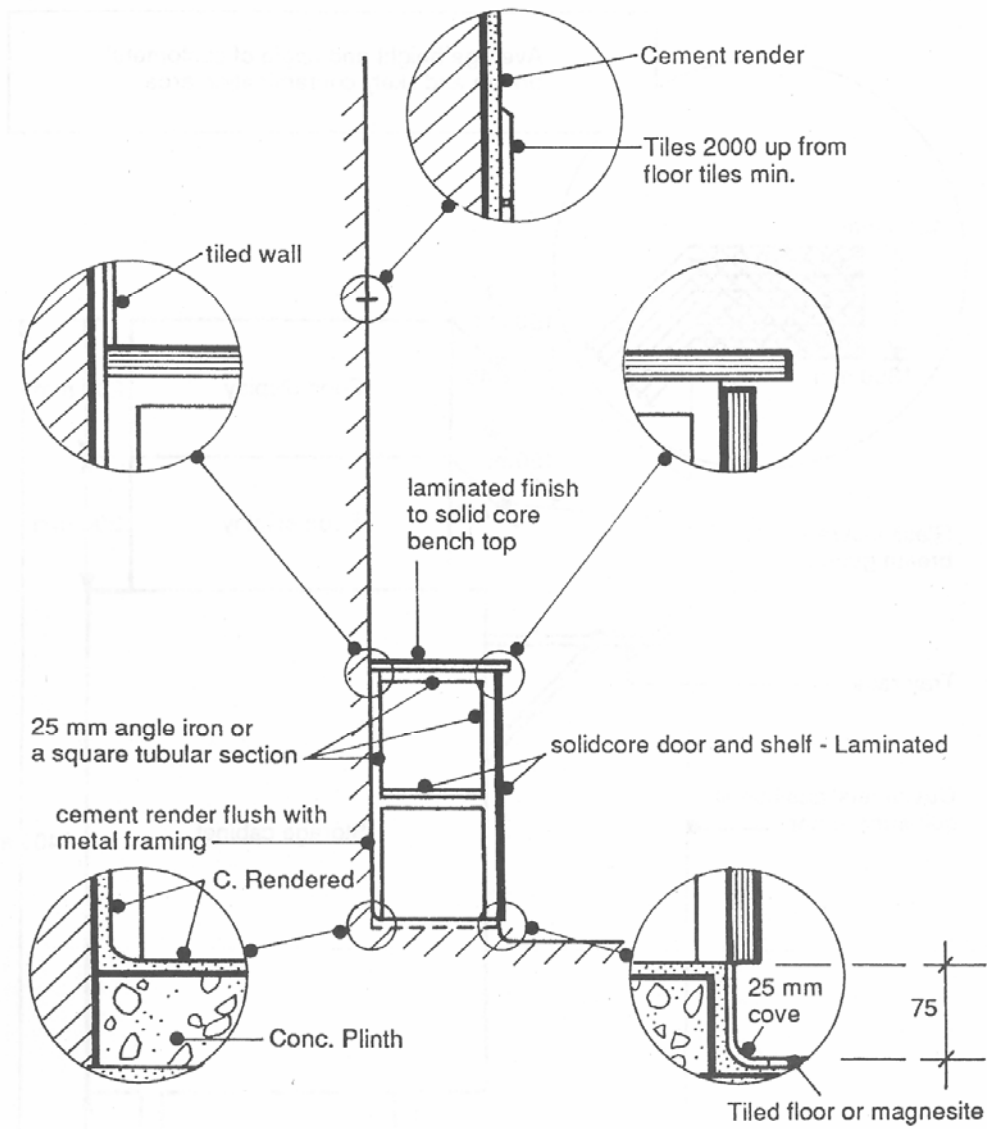


**FIG 5. Typical Bar and Plinth Arrangement**

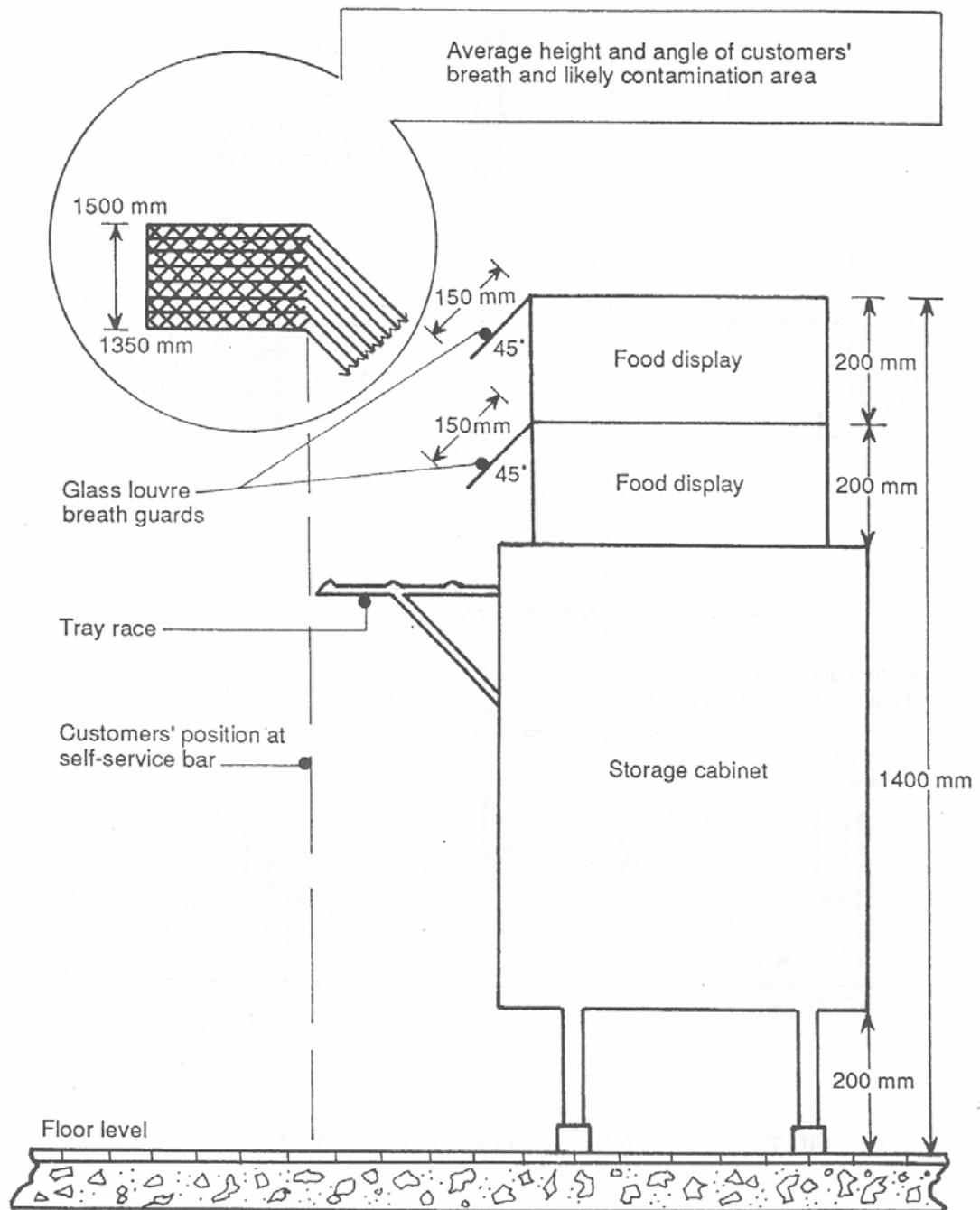


**FIG 6. Typical Arrangement - Shelving**

**Figure 7 - Typical Arrangement - Wall Cupboard**

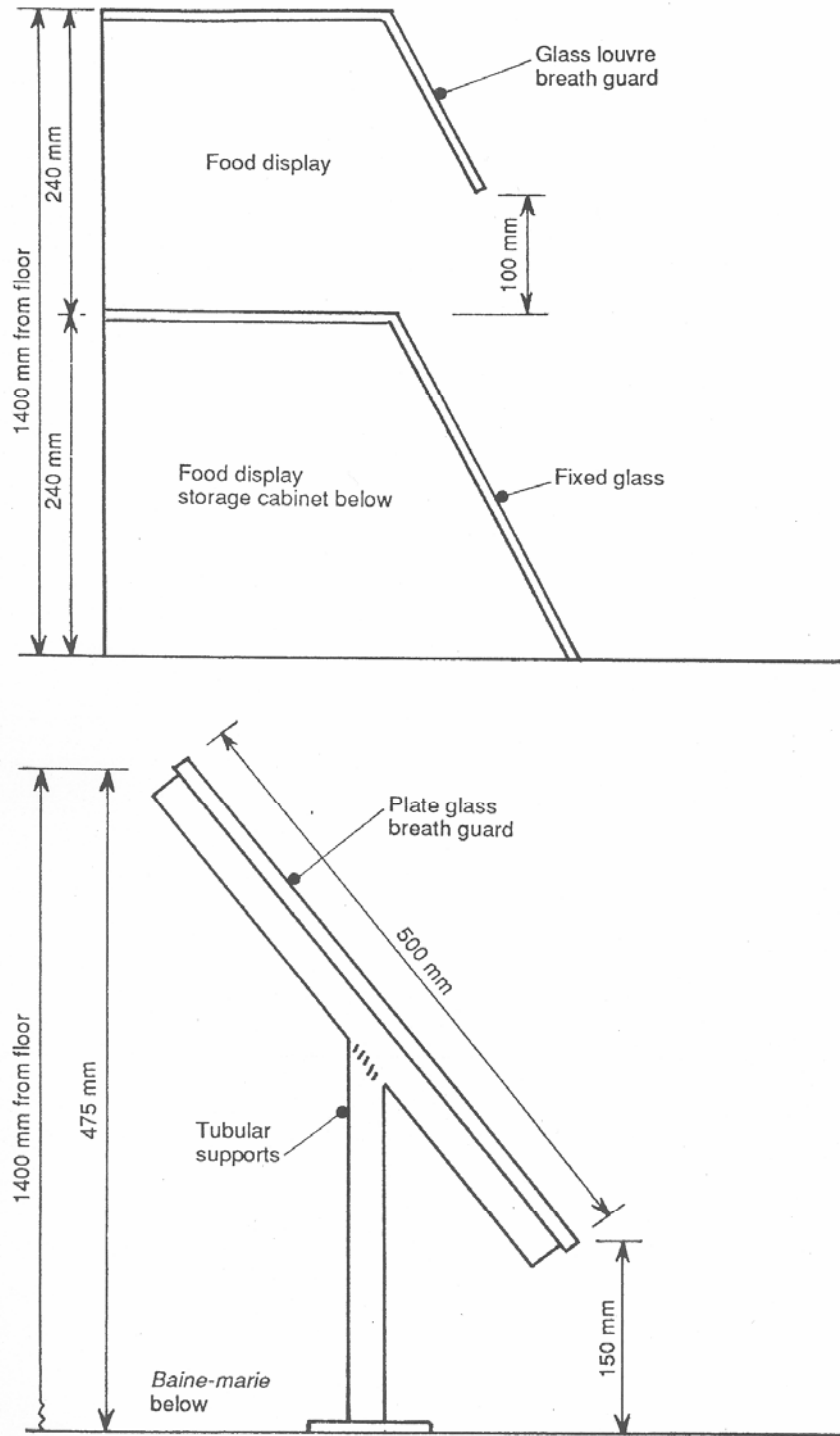


**Figure 8 - Self - Service Food Bar**



**FIG. 8. Self - Service Food Bar**

**Figure 9 - Breath Guard for Cafeteria Servery and Baine-Marie**



**FIG. 9. Breath Guard for Cafeteria Servery and Baine-Marie**