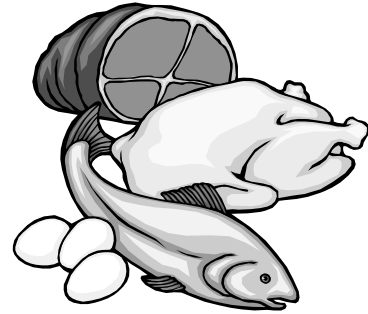




# FITTING OUT YOUR FOOD PREMISES

**The structural features of your food premises can have a significant impact on the activities carried within. Good planning and selection of appropriate construction materials can facilitate the ease with which you maintain your premises.**



## WALLS, FLOORS AND CEILINGS

In a food preparation area the walls, floors and ceilings need to be smooth and impervious to facilitate easy cleaning. A smooth surface helps to prevent the build-up of liquids, food particles, grease or other refuse, while an impervious surface does not absorb fluids such as water, moisture and grease.

Materials that can be used to finish walls can include stainless steel, glazed tiles, laminated plastics or painted cement render (a light coloured, washable gloss paint is recommended). These materials must be adhered directly to the wall or fixed in accordance with the Australian Standards.

The floors should be smooth and impervious, as well as constructed of non-slip and hard wearing materials to withstand normal heavy-duty operations. Carpet is NOT a suitable floor covering in a food preparation area. The floor-wall junction should be coved (refer to figure 1) to prevent the build up of food particles and other materials.

The finished surface of the ceiling should be free of joints, cracks, crevices or openings to allow for easy cleaning and to prevent the entry of vermin, insects and dust into the food premises. Light fittings should be installed flush with the ceiling surface, or alternatively, provided with an appropriate diffuser to prevent accumulation of dust or harbourage of pests. It is recommended that the ceiling material be painted in light-coloured, washable gloss paint.

## HAND WASHING FACILITIES

One or more hand wash basins are required to be located within areas where food is handled and need to be easily accessible to food handlers. Food handlers should not have to travel more than 5 metres to the nearest hand basin. Each basin must be supplied with soap, single use towels (such as paper towel or alternatively a hot air dryer) and warm running water (a mixer tap is recommended). The basin must be large enough to facilitate easy and effective hand washing (ie food handlers should be able to easily fit both hands in the basin). Hand wash basins should be separate from all other basins or sinks. They must be clearly designated and used only for the purpose of washing hands. A hand wash basin must also be installed within all toilet facilities.

## FOOD WASHING FACILITIES

A food preparation sink should be installed where food handling involves frequent washing of fruit and vegetables. This sink is to be used for the sole purpose of washing food and not for hand or utensil washing.

## UTENSIL WASHING FACILITIES

When washing food utensils use an automatic commercial dishwasher with a rinse cycle temperature greater than 77°C. Ensure that this unit has a visible temperature gauge and regularly check that the unit is reaching the desired temperature.

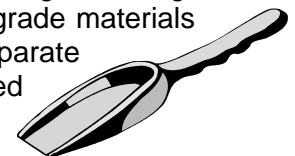
Alternatively, a double bowl sink setup can be used. This setup requires that one bowl be used for washing and the other for rinsing, with the rinse water either containing a chemical sanitiser or reaching a temperature of 77°C or greater for a period of 30 seconds. The dishes should then be left to air dry. Do NOT use tea towels.

If the hot water service does not have the capacity to heat to 77°C or above, boiling water would need to be added to the sink to increase the overall rinse temperature. The sink would also be required to have a heating element installed to maintain the water temperature at 77°C or greater.

Due to the above difficulties and safety issues with manual heat sanitising, it is recommended that food businesses use dishwashers or chemical sanitisers to wash all equipment and utensils.

## FOOD DISPLAY

All foods displayed in bars, counters, self-service cafeterias and smorgasbords are to be adequately protected from contamination from customers' breath, handling, smoking, or from flies, dust, and other contaminants. They should be made of food grade materials that can be easily cleaned and do not pose a risk of contamination. Separate serving utensils, such as tongs, serving spoons or forks, must be provided for each type of food to prevent contamination from customers and cross-contamination from one food to another.



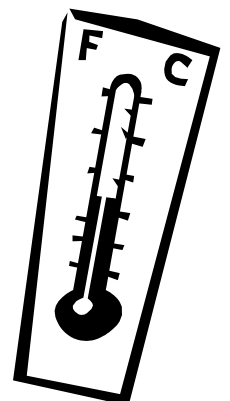
Potentially hazardous foods (eg chicken, meat, salads, cooked rice, sandwiches, gravy, seafood and any other ready to eat foods) OR foods that must be kept under temperature control to minimise the growth of pathogenic organisms must be displayed at 5°C or below or 60°C or above.

## VENTILATION

Food premises must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the premises. Natural ventilation is only suitable in premises where there is little or no cooking that generates steam or greasy air. Guidance on the design and installation of mechanical ventilation systems may be found in Australian Standards 1668.2.

## COOLROOMS AND FREEZER ROOMS

Temperature gauges may be provided externally to each coolroom or freezer room. The correct operating temperatures for coolrooms is 5°C or below, while freezers should operate at -18°C or below. All food businesses that handled potentially hazardous foods (PHF) must have a digital probe thermometer readily accessible to check that PHF comply with the temperature requirements.



All storage racks within coolrooms and freezer rooms should be constructed of a treated material that won't corrode and is easy to clean, such as galvanised pipe, angle iron, "T" iron, channel iron or flat metal. Foods stored in the coolrooms and freezer rooms should be placed on storing racks, with the lowest shelf or rack at least 150mm clear of the floor. Food should NOT be stored on the floor of the coolroom or freezer.

## **WASTE DISPOSAL**

Food premises are required to have adequate storage facilities for garbage and recyclable materials. These storage areas must not provide a breeding ground for pests, or emit offensive odours to surrounding properties. They must also be capable of being easily and effectively cleaned.

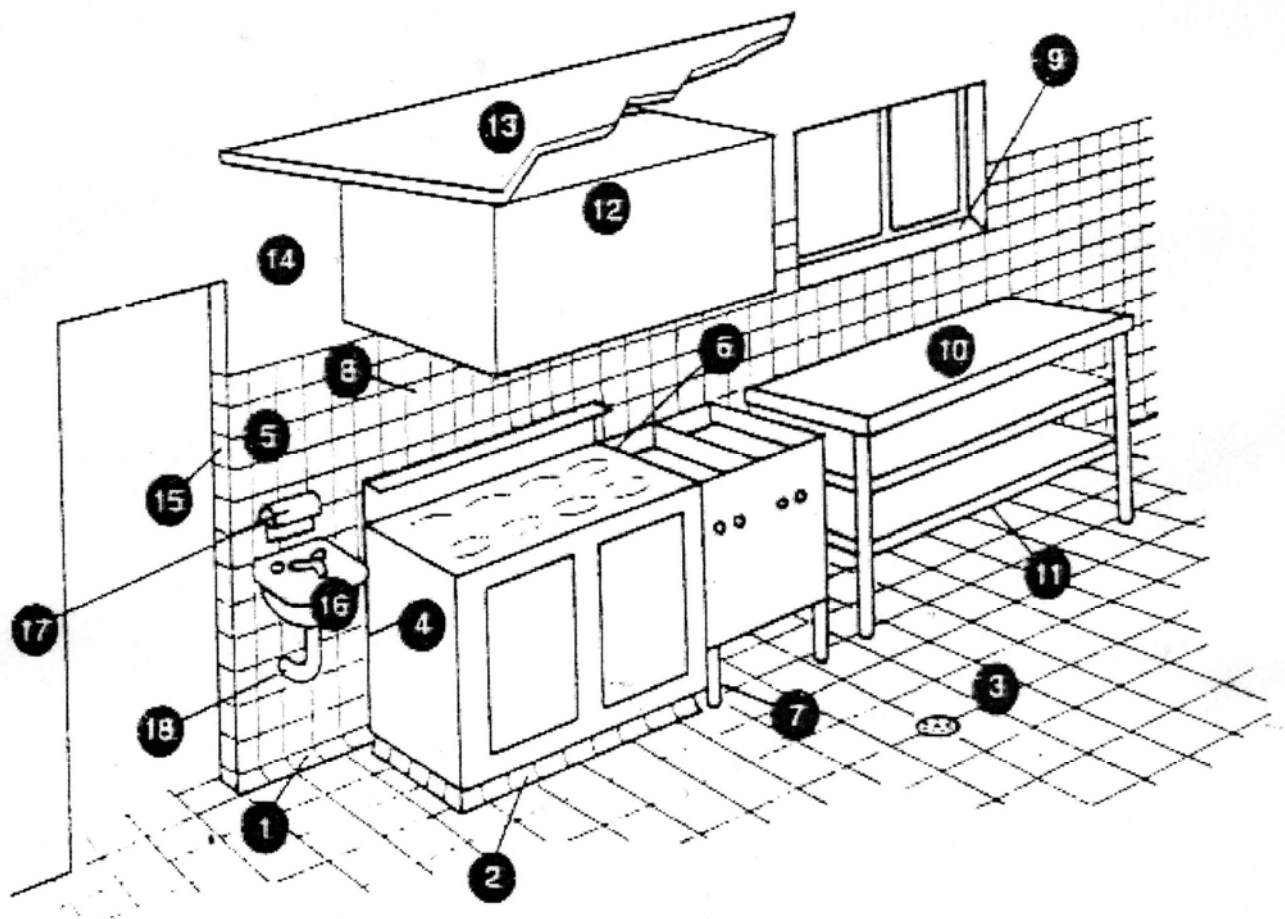
Waste and recycling should be removed on a regular basis so that materials do not accumulate on the property. Bin lids should be kept closed at all times to contain odours and rubbish within the bin.

## **OTHER IMPORTANT REQUIREMENTS**

- Adequate lighting must be provided either by natural or artificial means.
- Toilets cannot open directly into any part of the premises where food is prepared or stored unless a ventilation airlock is constructed between the toilet and food preparation or storage area.
- Cleaning materials, equipment and chemicals must be stored separately from food preparation or storage areas.
- All personal items, such as bags, clothing, mobile phones and keys, should be stored separately from food preparation or storage areas.
- Large appliances such as stoves and preparation benches are to be supported off the ground to allow for easy cleaning. This can be achieved with metal feet, wheels or the framework of benches and cupboards. Service wires, pipes or hoses (gas, electrical, water) around cooking appliances should be able to be disconnected or be flexible and long enough to enable equipment to be moved to facilitate easy cleaning.

**The Environmental Health Unit will need to be contacted prior to the opening of your business. For further information or advice please contact the Environmental Health Unit on 8372 8816.**

- |  |   |
|--|---|
| (1) Floor/wall coving                          | (10) Preparation bench - steel framed         |
| (2) Plinth not less than 75mm high             | (11) Bottom shelf min. 150mm above floor      |
| (3) Impervious floor graded and drained        | (12) Mechanical exhaust ventilation canopy    |
| (4) Fittings sealed to wall or 200mm clear     | (13) Rigid smooth faced ceiling               |
| (5) Walls tiled to 2000mm                      | (14) Smooth cement rendering                  |
| (6) Sealing between fittings                   | (15) No timber door frames                    |
| (7) Legs 150mm minimum                         | (16) Hand basin, hot & cold water mixing set  |
| (8) No storage shelves below canopy            | (17) Soap & towel dispenser                   |
| (9) Splayed windowsill 300mm above prep. bench | (18) Water & drainage pipes concealed in wall |



**FIG. 1. Requirements — Typical Food Preparation Area**

