



MANSFIELD SHIRE

Food Premises Specifications

This specification should be used in conjunction with the Australian New Zealand Food Standards Code.

All preliminary plans should be discussed with Officers prior to submission for final approval.

Owner / Proprietor: _____

Address of Premise: _____

Phone No.: _____ File No.: _____

Plans attached Reviewed Endorsed by Council ____/____/____

FOOD PREPARATION AND SERVERY AREAS

- 1. Provide a floor of impervious material constructed without cracks or open joints. The impervious material shall be extended up the walls to a height of not less than 70mm in such a manner that the angles between the walls or partitions and the floors are concavely rounded off.
- 2. Provide a floor of approved impervious material, finished to a smooth even surface graded *and drained to the sewer*. The impervious material shall be extended up the walls to a height of not less than 70mm in such a manner that the angles between the walls or partitions and the floors are concavely rounded off. A grease interceptor trap will be required to be installed in accordance with Goulburn Valley Water requirements.
- 3. i) Provide internal walls together with doors, hatches, and their surrounding architectural fittings finished with a smooth, durable and impervious material to a height of at least 1.8m above floor level. Above this height the surface shall be capable of being readily and thoroughly cleansed.
ii) All walls together with doors, hatches and their surrounding architectural fittings to be painted with a washable paint of an approved light colour.
- 4. Provide a ceiling of rigid, dust-proof, smooth faced, non-porous material painted with a washable paint of light colour; such surface shall be of a finish free of open joints, cracks, crevices or openings and capable of being readily and thoroughly cleaned.
- 5. Provide a mechanical exhaust system over cooking and/or dish washing appliances according to attached specifications and according to Australian Standard No. 1668.
- 6. Food premises must have an adequate supply of water if water is to be used at the food premises for any of the activities conducted on the food premises.
- 7. Skirting boards and picture rails on the walls are not permitted.
- 8. Every table, bench, shelf or appliance used in the manufacture, preparation, packing or storage of food shall be constructed of an impervious durable material free from cracks or crevices and capable of being readily and thoroughly cleaned.
- 9. Where any equipment, appliance or fitting used in connection with the manufacture, preparation, packaging or storage of food is fixed, or is not easily movable, it shall be so placed as to permit any space above, below, at the sides or behind it to be readily

accessible for the purpose of inspection and cleaning.

- 10. Stoves, food heating appliances and refrigerators (other than cool rooms and freezer rooms) shall be placed:
 - i) At least 150mm from any wall, unless they are sealed to the wall with a flexible sealing material; and
 - ii) On legs at least 150mm in height or sealed to the floor on which they stand, in order than any space at the sides and underneath such equipment shall remain free of or can be kept free from dirt.
- 11. Cavities, false bottoms and similar hollow space capable of providing access and harbourage for vermin are not permitted to be formed in the construction of fixtures and equipment.
- 12. Provide artificial light of a minimum intensity of 300 lux on all working surfaces.
- 13. Provide an adequate hot water supply to sinks and wash hand basins.
- 14. Hot water services shall be mounted 150mm clear of the floor and sufficient room allowed around the unit to enable cleaning.
- 15. Hot water services shall be capable at all times of providing hot water at 70°C for washing and rinsing of all appliances.
- 16. Capacity of hot water service shall be adequate for type of trade carried out.
- 17. Render premises fly proof by providing fly wire screens to window and ventilator openings and fit self-closing doors or an adequate fly repellent air curtain to all doorways. Heavy-duty plastic strips (or similar type strip curtains) properly designed and fitted are acceptable instead of air-curtains.
- 18. Premises to be constructed and maintained so as to exclude and prevent the harbouring of insects, rodents, vermin, and birds therein.
- 19. Provide an approved system of mechanically operated ventilation in accordance with Australian Standard No. 1668 and the Building Regulations 1994.
- 20. Provide refrigeration apparatus for the storage and prevention of spoilage of perishable foodstuffs.
- 21. Provide an efficient thermometer(s) calibrated in the Celsius scale to cool rooms and freezer rooms.
- 22. Every open top frozen food display unit shall be marked with a produce load limit line to indicate the level below which the unit is capable of maintaining frozen foods at a temperature of minus 15°C or less.
- 23. Provide in a convenient and accessible position, hand-washing facilities (ratio of one hand basin for every 30 employees). Each hand basin shall be supplied with hot and cold running water through a single mixed outlet, soap, clean towels or paper towels or other approved hand drying equipment. The supply of water should be controlled by foot-operated stopcocks, approved electronic devices or other approved devices such as a flick tap so as to avoid recontamination following hand washing.
- 24. Provide a pair of stainless steel sinks and draining board connected to an adequate supply of hot and cold water, which will enable the effective cleansing of all appliances and utensils. A grease interceptor trap may be required to be installed in accordance with the Goulburn Valley Water requirements.

- 25. Provide an approved dish washing or glass washing machine fitted with a thermometer visible to the operator, capable of washing and rinsing the utensils placed therein and either the washing or rinsing cycle shall be operated at a water temperature of not less than 70°C.
Dish washing or glass washing machines utilising chemical sanitising may be exempted from requirement that either the washing or rinsing cycle is to be operated at a water temperature of not less than 70°C provided that the sanitising agent will deliver comparable results to 50 parts per million of sodium hypochlorite and the sanitising rinse is maintained at no less than 50°C.
- 26. Bakeries, pastry kitchens and similar establishments shall provide every trough and bin with wheels or enable them to be easily moved in order to facilitate cleaning of the area in which they are used.
- 27. Provide facilities for the storage of outdoor clothing, footwear and personal effects.
- 28. All service pipes should be chased into walls or alternatively fixed in approved brackets so as to provide 30mm clearance between wall and pipe.
- 29. Provide adequate impervious receptacles with properly fitting lids for the temporary storage of refuse.
- 30. Provide for the storage of receptacles containing putrescible matter, a separate room or enclosure or in a yard on a stand situated above a paving of impervious material and in a manner denying access to flies, insects and rodents.
- 31. Provide an impervious area properly graded and drained to the sewer and in accordance with Goulburn Valley Water requirements, supplied with an adequate supply of hot and cold water for the cleaning of refuse receptacles.
- 32. Uncooked meat, poultry, game or fish shall be separated from cooked food by a partition of glass, or other material, which is sealed in a manner that will prevent contamination by seepage.

SANITARY AND OTHER FACILITIES

- 33. Sanitary conveniences shall be properly constructed in accordance with the Building Regulations 1994 and shall not open directly into any room in which food is manufactured, prepared, stored or sold.
- 34. Provide hand washing facilities within or adjacent to the sanitary conveniences. Each hand basin shall be supplied with hot and cold running water through a single mixed outlet, soap, and clean towels or other approved hand drying equipment.
- 35. Sanitary facilities must be provided in numbers according to the 'Class' of the building - *Building code of Australia 1996*.

The Classifications of building relevant to the *Food Act 1984* are:

- **Class 6:** a shop or other building for the sale of goods by retail or supply of services direct to the public, including:
 - a) An eating room, café, restaurant, milk or soft drink bar; or
 - b) A dining room, bar, shop or kiosk part of a hotel or motel; or
 - c) Market or sale room, showroom, or service station.
- **Class 7:** a building which is:
 - a) For storage or display of goods or produce for sale by wholesale - e.g. markets.
- **Class 8:** a building in which a process for the production, assembling, altering,

repairing, packing, finishing or cleaning of goods or produce is carried on for trade, sale or gain - e.g. food manufacturer or processor.

Sanitary Facilities as required in Class 6, 7 & 8 buildings

- Sanitary facilities need not be provided for the public in a class 6 building if it accommodates not more than 20 persons (employees and patrons etc.).
- Instead of separate facilities for each sex, if not more than 10 persons are employed, a unisex facility may be provided.
- A urinal may be an individual stall or wall-hung urinal or each 600mm length of continuous urinal trough or closet pan.
- A wash basin may be an individual basin, or a part of a hand-washing trough serviced by a single water tap.

Table 1

Class	User	Maximum number serviced by								
		Closet fixture(s)			Urinal (s)			Washbasin(s)		
		1	2	Each extra	1	2	Each extra	1	2	Each extra
6	Employees									
	Males	20	40	20	25	50	50	30	60	30
	Females	15	30	15				30	60	30
7 & 8	Employees									
	Males	20	40	20	25	50	50	20	40	20
	Females	15	30	15				20	40	20

Table 2

6 Restaurants, cafes, bars	Patrons									
	Males	100	300	200	50	100	*50	50	200	200
	Females	25	50	**50				50	150	200

- NB:**
- * Where the number of male patrons exceeds 250, not less than 5 urinals must be provided plus one additional urinal for every additional 100 males in excess of 250.
 - ** Where the number of female patrons exceeds 250, not less than 6 closet fixtures must be provided plus one additional closet fixture for every 100 females in excess of 250.

DINING ROOMS

- 36. The maximum numbers of diners permitted is to be calculated on the basis of 1m² of clear floor per person within the dining area (excluding walk ways etc.).
- 37. Where foods are displayed or prepared in the dining area, provide fly proofing of the dining room in accordance with Clause 16 above.

GENERAL

- 38. Paint or affix the names of the proprietor in a conspicuous place on the front of the premises in letters with a face depth of at least 60mm and in a colour contrasting with the background upon which it is painted or affixed.

Acknowledgements:

Australian Standards Association, City of Melbourne, Benalla Rural City Council, First Place Business Victoria, Restaurant and Caterers Association

Associated Documents:

Food Premise Code - Department of Health, Food Act 1984, Building Code of Australia 1996, Australian Institute of Environmental Health Guidelines for construction and fit-out of food premises