



Construction Guidelines for Food Premises



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Introduction

These Guidelines are based on Food Standards Australian and New Zealand (FSANZ), Safe Food Australia Standard 3.2.3 (2nd edition Jan. 2001), available at the FSANZ website:

<http://www.foodstandards.gov.au/thecode/foodsafetystandardsaustraliaonly/index.cfm> and The Australian Standard™ Design, Construction And Fit-Out of Food Premises AS4674-2004, available at the Standards Australia website: www.standards.com.au.

The purpose of this guide is to provide general advice on the minimum standards required for food premises construction. Applicants are advised to consult the Food Standards Code and AS 4674-2004 for further information.

Plans Approval

Anyone wishing to construct a new food premises within Kangaroo Island must first obtain approval for the proposed premises design and fit out from Council's Environmental Health Department prior to construction.

Two sets of draftsman standard plans, drawn to a scale of not less than 1:100 must be submitted to the Environmental Health Department. These plans must show the premises layout, fixtures, fittings and equipment. A description of materials to be used for all surface finishes, walls, floors and bench tops must also be provided.

The applicant must also obtain relevant Statutory Planning and Building approval prior to submitting plans to the Environmental Health Unit.

Registration

Any person operating a food business must register the premises with Council under the Food Act 2001. Registration must be renewed annually.

Contact Us

Address	43 Dauncey Street, Kingscote
Postal	PO Box 121, Kingscote SA 5223
Phone	08 8553 4500
Fax	08 8553 2885
Email	kicouncil@kicouncil.sa.gov.au



Construction Guidelines

1. General

- 1.1. The construction and finishing of all surfaces and fittings must be completed to a professional standard.
- 1.2. The premises is to be designed and constructed so as to eliminate inaccessible spaces or any gaps cracks and crevices which hinder cleaning and provide harbourage for pests.
- 1.3. The premises is to be designed to avoid the use of skirting boards cornices, picture-rails or any other unnecessary sills or ledges which attract dust and hinder cleaning.
- 1.4. Grouting to any tiled areas must be brought up flush to the surface of the tile.

2. Floors

- 2.1. Floors in food preparation and storage areas must be smooth, durable and impervious to water, grease and oil, and capable of being effectively cleaned.
- 2.2. Coving at floor/wall junctions is required in wet areas and all food preparation areas.
- 2.3. Suitable finishes are:
 - Polyvinyl sheeting with welded seams sealed quarry tiles
 - Ceramic tiles
 - Epoxy resin
 - Steel trowelled case hardened concrete.
- 2.4. Floors to coolrooms and freezer rooms must be finished with coving and appropriate floor covering as for food preparation areas.

3. Walls

- 3.1. Walls in food preparation areas, wet areas and areas where unpackaged food is stored must be smooth, durable, impervious to water or grease and readily washable.
- 3.2. Suitable finishes are:
 - Ceramic tiles
 - Stainless steel sheeting smooth finished laminates.
- 3.3. Other food storage areas must have finishes that are smooth, non- absorbent and readily cleanable.
- 3.4. Suitable finishes are:
 - As for food preparation areas
 - Smooth plaster or cement sheeting finished with a light colored washable paint.

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4. Ceilings

- 4.1. Ceilings and wall junctions in food preparation areas must be:
- Smooth and dust proof
 - Finished with a light colored, washable paint. Acoustic tiles, or drop in panels are not acceptable

5. Water Supply

- 5.1. The hot and cold water systems must have sufficient capacity to cope with peak usage.

Note: The provision of water should be in accordance with the 'Safe Drinking Water Act 2011'

6. Service Pipes

- 6.1. Service pipes, conduits and electrical wiring shall be concealed in floors, walls or ceilings or 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.

7. Sinks

- 7.1. A double bowl sink must be provided, supplied with hot and cold water through a single outlet.
- 7.2. 'A dishwashing machine and/or glass washing machine may be required.
- 7.3. A food preparation sink may also be required depending on the nature and volume of the food prepared.
- 7.4. A cleaners' sink will be required for the disposal of sullage water if a bin- wash is not provided.

8. Hand Wash Basins

- 8.1. A hand wash basin to be used exclusively for the purpose of washing hands, must be provided in the immediate vicinity (i.e. within 5m) of any food preparation area.
- 8.2. The hand wash basin must be supplied with hot and cold water.
- 8.3. Liquid soap and single use/disposable paper towels must be provided in the immediate vicinity of the hand wash basin.

9. Drainage

- 9.1. All wastewater must be drained to an approved onsite wastewater system.

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- 9.2 The relevant water authority may require a grease trap. The relevant providers of grease traps in South Australia are:

Ri Industries (08) 8445-7822
Bianco Precast (08) 8444-7555

For more information call SA Water 1300 650 950 or refer to 'Approve Basic Trade Waste Pre-treatment Products fact sheet' sawater.com.au

10. Fixtures, Fitting and Equipment

- 10.1. All tables, benches, shelves, trays, fittings or appliances used in the manufacture, preparation, package or storage of food must be constructed of smooth, impervious and durable (resistant to cracking or peeling) materials. All joints are to be impervious to moisture transfer and finished to a professional standard.
- 10.2. Suitable materials are:
- Powder coated steel
 - Stainless steel
 - Rolled edge laminate

11. Storage

- 11.1. Adequate refrigerated storage space for the nature of the business must be provided.
- 11.2. A storage area adequate for the nature of the business must be provided for:
- Dry goods,
 - Packaging and wrapping materials,
 - Crockery and equipment.
- 11.3. Storage area separate from food must be provided for: Cleaning products and equipment
- Staff clothing and personal items
 - Office supplies
 - Wastes.

12. Appliances and Equipment

- 12.1. All appliances and equipment must be either on legs at least 150mm in height, or sealed to the floor on which it stands, or mounted on castors so as to be freely movable.
- 12.2. All appliances and equipment must be placed at least 150mm from any wall or any other pieces of equipment, to allow effective cleaning around that equipment, or else sealed to the adjacent walls or equipment to eliminate gaps.
- 12.3. LP Gas cylinders must always be stored in a well ventilated area external of the building.



13. Ventilation

- 13.1. Adequate mechanical ventilation for the nature of the business must be provided.
- 13.2. A mechanical exhaust system that complies with 'Australian Standard 1668', The Use of Mechanical Ventilation and Air Conditioning in Buildings must be provided for all cooking equipment.
- 13.3. Exhaust hoods shall be provided with approved metal washable dry type grease filters in accordance with Appendix E of AS 1668.2 1991.
- 13.4. A mechanical exhaust system may also be required for commercial dishwashers.
- 13.5. Canopies are required to be "boxed in" to the ceiling, so that no ledges are present.

14. Lighting

- 14.1. Adequate natural or artificial light sufficient to carry the processes conducted must be provided to comply with Australian Standard 1680.
- 14.2. Shatterproof diffuser covers or sleeves are required for all light fittings, to prevent contamination of foodstuffs in the event of breakage.

15. Pest Proofing

- 15.1. Premises must be designed so as to prevent the entry and/or harborage of rodents, birds, animals and insects.
- 15.2. Gaps under doors and around service pipes are to be eliminated
- 15.3. Doorways must be provided with either:
 - A full door fitted with heavy duty self-closer
 - Air curtain
 - A self-closing commercial fly wire door
 - Heavy-duty plastic strips properly fitted (strips should be of a suitable thickness and must span the entire height and width of the doorway).

16. Garbage Provision

- 16.1. A separate storage area with is to be provided for the storage of garbage bins and recycling materials.
- 16.2. The storage area is to be paved and kept clean at all times.
- 16.3. Any external garbage areas are to be adequately fenced or secured.

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17. Toilet Facilities

- 17.1. It is recommended that separate toilet facilities are provided for staff and where determined by council provisions will be required for customers.
- 17.2. Hand washing facilities with hot and cold water, soap and suitable drying facilities must be provided in the immediate vicinity of the toilet.
- 17.3. Where toilets are not provided within the food premises, food handlers must have access to toilet facilities that meet the above requirement.

18. Mobile Food Vendors

- 18.1. Mobile food vending vehicles must comply with the Food Standards Australian New Zealand "Safe Food Australia" Standard 3.2.3.