

Food Premises - Structural Specifications

Floors, Walls and Ceilings

Floors

- Provide a floor surface with a material suited to the process:
 - impervious
 - easily cleanable
 - a light colour

- Floor to wall join in the food preparation, food storage and wash down areas are recommended to have an impervious, cleanable, concavely rounded coving material to a height of not less than 70 mm up the wall and seal the coving securely to the floor and wall. Where vinyl or similar sheeting is used and the flexible sheeting is laid to form the cove, a solid preformed coving support must be installed beneath the sheeting.

- Floors in wet areas must be evenly graded to at least 1:100 and drained to sewer. Note that drainage to sewer must be in accordance with water authority requirements.

- Suitable flooring surface materials for food preparation, storage and wash down areas include:
 - sealed quarry, ceramic or vinyl tiles
 - commercial sheet vinyl with welded seams
 - laminated plastic sheeting
 - sealed smooth surfaced concrete

- Floor mats may be used providing they are easily cleanable and do not absorb oils or grease.

Walls

- Provide walls which are:
 - solid, with any cavities or voids completely sealed
 - suitable for the process
 - impervious
 - cleanable
 - of a light colour
 - smooth and finished in a manner free of open joints or cracks, protruding screws, buckling edges, ledges, etc.
 - finished so as not to harbor pests
 - light coloured paint and is washable.

- Suitable wall materials for food preparation, storage and wash down areas include:
 - glazed tiles
 - stainless steel or aluminium sheeting
 - laminated plastic sheeting
 - commercial sheet vinyl with welded seams
 - other similar material fitting the requirements given above
 - dry food storage rooms may be finished with an impervious, washable paint finish

Ceilings

- Provide ceilings which are:
 - smooth
 - dustproof
 - non-porous
 - easily cleanable
 - free of cracks, crevices and open joints
 - finished so as not to harbour pests

- Suspended type ceilings which have “drop-in” panels must be smooth faced and light coloured. The panels must be sealed into the insert frames and be non-removable.

- Suitable ceiling materials for food preparation, storage and wash down areas include:
 - fibrous plaster
 - plasterboard
 - fibrous cement
 - cement render

- Large commercial premises may require enclosure of an appropriate packaging room under the higher roof line

Service Pipes/Drainage

Service Pipes

- Service pipes must be located at least 100 mm above the floor, and not laid along the intersection of the floor and wall and must be sealed into the walls or fixed on approved brackets so as to provide 30mm clearance between the wall and the pipe.

Drainage

- Sink facilities and bin wash areas must be connected to a drainage system which complies with the water authority requirements.

- Dishwashers and glass washers must:
 - be capable of effective cleaning and sanitising
 - operate and be used in accordance with the manufacturer’s specifications
 - drained to sewer in accordance with water authority requirements

- The coolroom and other refrigeration discharges must be connected to sewer in accordance with the water authority’s requirements.

- The grease trap must be situated externally, not in the food preparation, processing, packing, or storage area. In addition the inspecting officer must also sight a current copy of a Trade Waste Agreement for the proposed premises. This agreement must be obtained from the water authority.

Refrigeration

Refrigeration

- Provide cold storage which:
 - Refrigeration equipment must operate at a temperature $<5^{\circ}\text{C}$
 - Freezer equipment must operate at a temperature of $<-15^{\circ}\text{C}$
 - Refrigeration equipment should be fitted with adequate, built-in thermometers, calibrated in degrees Celsius
 - All internal surfaces must be suitable for the purpose and be smooth, impervious and easily cleanable.
 - Adequate shelving should be provided
 - Any cooling unit discharge must be directed to the sewer system in accordance with water authority requirements.
 - Adequate refrigeration facilities must be provided for all foods requiring cold storage in the processes of the businesses.

Fixtures, fittings and equipment

Benches

- Provide benches which are:
 - smooth
 - impervious
 - cleanable
 - free of cracks and crevices
 - sealed to walls and/or adjacent equipment or easily movable
 - raised above the floor for easy access or fitted with wheels or castors
- Suitable surface materials for benches:
 - laminated plastic surface
 - stainless steel

Shelving

- Provide shelf surfaces which are:
 - smooth,
 - impervious
 - easily cleanable
 - free of cracks and crevices
 - provided with a 25mm clearance from the walls or sealed to walls
 - shelving is not permitted to be installed above cooking equipment situated beneath a mechanical exhaust canopy.
- Suitable surface materials for shelving:
 - laminated plastic surface
 - stainless steel
 - stainless steel rung type construction

Mezzanine floors and stairs

- Where a mezzanine floor exists, the stairs and floor must not be located above any food preparation or storage area where possible contamination can occur from falling dirt and dust unless they are completely sealed to prevent such contamination from occurring.

Equipment

- Including but not limited to: cooking equipment, refrigerators, freezers, display cases, and any other food appliance.
- Equipment shall be constructed of materials with smooth, impervious and easily cleanable surface finishes and be suitable for food use
- All parts of equipment shall be accessible for cleaning
- Equipment should be installed so that it is at least 150mm from the wall or adjacent surface, on legs or castors giving at least 150mm clearance or otherwise sealed to the floor and/or wall for the purpose of cleaning
- Ensure service wires, pipes or hoses (gas, water and electricity) can be disconnected or are flexible or long enough to enable the equipment to be moved.

Sinks and basins

Sinks

- Provide a double bowl sink for manual cleaning and sanitising of utensils and equipment
- Provide hot water of at least 77°C to any sink used for cleaning and sanitising
- An impervious splashback is to be provided on any wall surface surrounding a sink, basin or tub.
- Sink facilities must be of adequate size to accommodate the largest pots or equipment to be used.
- In addition to cleaning and sanitising sinks, separate sinks are required for food processing
- Food should not be washed or processed in cleaning and sanitising sinks.
- Premises selling only uncut fruit and vegetables or pre-packaged food or drink may require a single bowl sink only.

Disposal of Wastewater

- Facilities must be provided for the disposal of mop wastewater. Wastewater disposal facilities must be either:
 - cleaner's sink; or
 - floor waste drain; or
 - bin wash area; or
 - any other suitable drain connected to sewer in accordance with water authority requirements, which is not used for food or cleaning and sanitising of food equipment; and
 - located outside of areas where opened food is handled or stored.

Dishwashers

- Dishwashers or glass washers must be capable of sanitising
- Provide a mechanical exhaust system in accordance with Australian Standard 1668 above the dishwasher where the power output is above 8kW
- Drained to sewer in accordance with the relevant water authority's requirements.

Hand basins

- Provide a hand washing basin in all areas where unpackaged food is handled and at all toilet facilities.

- Hand wash basins shall be:
 - provided with an adequate supply of hot and cold water through a single outlet for warm running water ranging from 20°C-40°C
 - located so that access is not obstructed by other equipment
 - permanent fixtures
 - of adequate design and size for the purpose
 - used for hand washing only
 - where fixed to a wall, sealed to the wall and be provided with an impervious splashback
 - hand wash basins are recommended to be operated by an approved hands-free mechanism such as foot or knee operation or electronic sensor.

- Additional facilities that must be provided within the immediate area of the hand wash basin:
 - Liquid soap dispenser
 - Hand drying facilities, either single use hand towel dispenser or an electric air dryer
 - Waste bin where disposable hand towels are used

Waste disposal

Bin storage

- Provide a suitable area for the storage of external waste receptacles which is completely separate from any food storage or preparation area. The storage area shall be situated on an impervious surface.

- Provide an adequate number of external waste receptacles which are insect and vermin proof.

Bin washing

- Provide a bin washing area which is situated on an impervious surface, provided with hot and cold water, and graded & drained to sewer in accordance with water authority requirements.

Staff toilets and cleaning chemicals storage

Staff Toilets

- Provide toilets (or provide access to toilets) for food handling staff
- All toilet facilities must be provided with an air-lock and have self-closing doors. No toilet facilities may open directly into a food preparation or food storage area.
- Staff toilets must be provided with a hand washing basin with hot & cold water
- Toilet numbers must comply with the Building Code of Australia. For further information, contact the Building Department.

Storage of non-food items

- There shall be adequate storage facilities for:
 - cleaning chemicals and similar materials
 - office materials
 - which are separate from any food storage area.
 - provide a designated storage area for staff to store personal belongings

Mechanical Exhaust System

- Required in accordance with AS1668 part 1&2 (provided in the New Premises Kit)

Lighting

Provide sufficient lighting in accordance with AS1680 for Interior Lighting and the Visual Environment, to allow for the hygienic and safe handling of food in both preparation and storage areas:

- Storage areas @ 110-150 lux
- Washing areas @ 200-300 lux
- Food handling areas @ 500 lux

- All light fittings shall be recessed into the ceiling or flush mounted, with the edges sealed
- All light fittings must be enclosed in unbreakable diffusers.

Pest control

- Render the premises fly-proof by providing screens, self-closing doors, air-curtains, fly-strips, or by using other approved means to all external windows, vents, doorways and other openings.
- All external doors must be constructed so that they are tightly and properly fitted so that no gaps exist at the edges.
- Seal all other possible points of entry for rodents, vermin, or birds.
- All openable external windows, vents or openings must be pest proofed with properly fitted mesh screens or other approved method
- All external windows screens must be constructed so that they are tightly and properly fitted so that no gaps exist at the edges.

Electric Zappers

- If electric insect control devices are installed, they must not be situated above where exposed food is prepared, stored, handled or transported.

Transport vehicles

- Where unpackaged food is being transported, the food compartment must be:
 - Separate from the driver or passenger area;
 - Impervious;
 - easily cleanable;
 - of a light colour; and
 - constructed to prevent the entry of air borne contaminants including insects, dust and fumes
- Where packaged food is being transported, the food compartment must be:
 - easily cleanable; and
 - constructed to prevent contamination of outer packaging

Proprietor Name

- In accordance with Food Act 1984 requirements, the proprietor of any food premises or food vehicle must paint or affix prominently on the premises or vehicle, and keep painted or affixed, the name of the proprietor.
- Lettering should be at least 60mm in height and in contrast to the background colour.