

***CITY OF GREATER GEELONG***  
**HEALTH SERVICES**

**FOOD PREMISES SPECIFICATIONS**  
**STRUCTURAL DESIGN**

# HEALTH SERVICES – Food Premises Specification

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## **INTRODUCTION**

### **FOOD SAFETY PROCESSES AND FOOD SAFETY PROGRAMS**

#### **FOOD PREMISES DESIGN**

The changes to the food hygiene control system in 1994 saw a greater focus on the food preparation processes that occur within the food premises. The way in which food premises are designed, constructed and equipped will have an influence on the work flows and processes within the premises and this document aims to provide you with appropriate information on food premises construction, design and fit-out.

Council is committed to providing support and assistance to the Food Industry and ensures that Council Officers are available upon request to assist you with any enquires during the planning process or various stages of construction.

The requirements within this specification are based on Chapter 3 of the Australia New Zealand Food Standards Code and is aimed at minimising any food hazards.

As there are many types of food premises and food processes certain requirements may vary as each scenario is assessed on it's own merits.

#### **FOOD SAFETY PROGRAMS**

The City of Greater Geelong welcomes you as a food proprietor to the municipality. Businesses will need to develop and submit a 'Food Safety Program' to the Council which outlines the food safety practices implemented as part of the normal operation of that business.

Assistance is available from the City of Greater Geelong in developing Food Safety Programs should you require this.

In accordance with Council Procedure, a re-visit of your premises will be conducted in approximately 4 weeks after the opening of your premises to assist you with any issues pertaining to food safety and/or premises maintenance.

## **ESTABLISHMENT PROCEDURES AND REGISTRATION**

Prior to the Food Premises opening for trade and commencing operation, application is to be made to the Council for registration under the provisions of the Food Act 1984 (as amended). A fee is payable on application for registration and annually for renewal of registration.

Consideration must be given to the following items before preparing a final detailed plan:

- Customer traffic;
- Parking and/or unloading of goods;
- Flexibility of operation;
- Décor and appointments to promote easy cleaning;
- Basics for estimating cost and ensuring sufficient funds are available;
- Provision for future expansion;
- Disposal, storage and loading of wastes.

It is advisable to consult the Health Department (with a draft plan) either on site (preferably) or at the office, prior to preparing final plans.

It is recommended that proposed premises be discussed with personnel from the following departments or organisation to check if they require to have input to the final plans and if they require approval before the works can commence:

- Water, sewerage & plumbing requirements – Barwon Water Authority
- Council Building Department or Private Building Surveyor
- Council Town Planning Department
- For Licensed and “BYO” Premises – Liquor Licensing Commission
- Occupational Health & Safety
- Fire Fighting Authority (Country Fire Authority)

Note: All plans and works must meet all state and local building and plumbing codes. Specifications should describe all equipment, including manufacturer’s name and model numbers when applicable.

# **FOOD PREMISES SPECIFICATION**

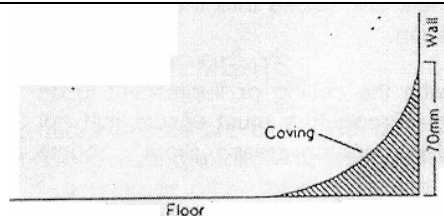
## **STRUCTURAL**

### Client Specification

#### **FLOORS**

'Exposed Food Area' – means an area where food subject to contamination is stored, prepared, packed or sold in an unwrapped state. It excludes areas where fruit and vegetables are sold or where coffee/tea is prepared for sale. In practice, it usually means all of the kitchen and servery areas as well as areas such as storerooms/coolrooms

Floors in exposed food areas are to be finished with an approved impervious material, extending up the walls or partitions in such a manner that the angles between the walls or partitions and the floors are concavely rounded off. Suitable materials include industrial vinyl, glazed ceramic tiles, compound epoxy treatment and in certain circumstances sealed smooth concrete.



A smaller coving is possible with certain materials such as industrial vinyl subject to manufacturers specifications. Coving at the floor to wall joint makes cleaning easier and prevents the accumulation of dirt or food that attracts insects and rodents (Vinyl "feather edge" skirting is not permitted). An alternative can be fitted that involves ceramic tiles cut and installed so as to achieve two 45 degree bevel joints with minimal grouting. In non critical areas, the requirement for coving may be waived at the discretion of the Environmental Health Officer.

In other areas, floors must be finished to a smooth, durable and easily cleanable surface.

Floors in exposed food areas of wholesale food factories or in heavy duty food production areas that undergo substantial 'wet cleaning' and/or are subject to substantial spillage as part of the processes carried on there-in, will be required to have the floor graded and drained to floor wastes. These premises may include businesses such as food production areas within supermarkets, large restaurants and food factories.

## WALLS

Walls in direct contact with the preparation, working and cleaning/washing areas of the food premises shall be smooth, impervious and capable of being thoroughly and frequently washed with commercial cleaning agents.

Materials suitable for this purpose include ceramic tiles with epoxy grout, stainless steel sheeting, lamipanel, industrial vinyl or other products that meet this criteria that are to be lined against the wall to a height of 1800mm. This may be reduced to a height of 450mm above work benches in certain instances.

All materials that are fitted as sheeting shall be suitably sealed and joined so as to represent a smooth surface, Paintwork – Areas of wall surface above tiling etc are to be painted to a semi or full gloss level depending on area usage.

NOTE; Water resistant plasterboard is to be used as 'backing' in wet areas such as sinks, trough etc.

Painted smooth brickwork may be approved in non-critical areas above 1.8m, depending on the nature of the processes carried on therein.

Unpainted brickwork is only approved for public areas where no food is stored or prepared.

Skirting boards, picture rails or any other projections on the walls are not advisable in kitchens and food preparation areas and will only be considered on an individual basis due to the concern that they will trap dust and add to the cleaning problems in the premises in the future.

Corner protection- where door openings are likely to be damaged by trolleys or similar traffic, the vertical corners should be protected in an appropriate manner such as lining with durable and 'knock-resistant' material such as stainless steel, hardened plastic etc.

Windows should be 300mm above the top of any bench, table or equipment. If window sills are provided, they shall be splayed at least 45 degrees to the horizontal and finished with material matching the wall finish. All vertical or horizontal edges are to be rounded or bull nosed.

Vertical pipes shall be sealed into the walls or alternatively fixed to approved brackets so as to provide at least 25mm clear space from walls to avoid providing a harbourage for insects and to improve ease of cleaning . No pipework shall be laid on the floor.

Electrical power boards to be contained within wall cabinets.

Client Specification

**CEILING AND LIGHTING**

Ceilings are to be constructed of rigid, dust proof, smooth faced, non-absorbent material, painted with a washable semi or full gloss paint of a light colour; such surface shall present a finish free of open joints, cracks, crevices or openings.

Acoustic tiled suspended ceilings over a food processing area **are not permitted**. Plaster sheet type ceilings, correctly stopped or other approved materials are required. Existing premises will be viewed on their merits and consideration will be given to the scope and nature of the processes carried out in both the preparation and servery areas.

Dependent upon the nature of the proposed business, smooth finished plaster suspended sheet ceilings may be approved conditionally if the panels are sealed into the frames and the finished product is painted with an approved finish.

Only approved type light fittings which fit flush with the ceiling or fluorescent tubes protected by approved type covers may be fitted.

The proprietor must ensure the level of illuminance (lux) is in accordance with the following table.

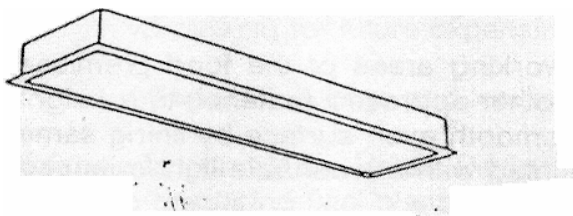
ACTIVITY	Level of Illuminance (lux)
Food & equipment storage areas	110-150
Retail, dishwashing, handwashing, toilet areas	200-300
All food preparation surfaces	500
For reading, inspection & monitoring equipment (local lighting)	600-1200

Tube covers, as distinct from diffusers, may be considered in certain circumstances.

All premises shall have sufficient natural lighting or shall be lit to the satisfaction of the Council, in accordance with *Australian Standard No. 1680, Code of Practice for Interior Lighting and the Visual Environment*.

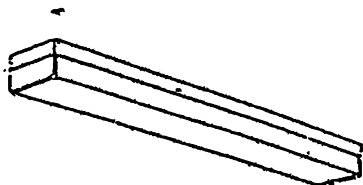
**CEILING AND LIGHTING**

Diagrams of Standard Recessed Fluoroprism lights:



Standard Recess Fittings

*Units providing a cover flange all round suitable for recessed use in fibrous plaster or other ceilings. Also available with anodised or enamelled hinged frame to order.*



Fluoroprism- Surface Mounted Fitting

*Economical fitting with spring fixed acrylic prismatic lens. Optically designed linear prisms control light in glare zones.*

Client Specification

**DRAINAGE**

All drainage from the premises shall be disposed of to the sewer or septic tank system in such a manner as not to be a nuisance, dangerous to health or offensive. All drainage installations within or in connection with a premises shall be maintained in good repair at all times and shall be capable of efficient action at all times.

**VENTILATION**

All premises shall be provided with equipment which is approved by the Council for the collection, conveyance and discharge into the open air of fumes or vapour from washing appliances, stoves and other cooking or food heating appliances, which is based on the *Australian Standard Number 1668, Rules for the Use of Mechanical Ventilation and Air Conditioning in Buildings (Part 2, Ventilation Requirements)*. See Council Code for mechanical exhaust ventilation.

The premises shall also have sufficient natural ventilation or shall or provide mechanical ventilation in accordance with the requirements of *Australian Standard Number 1668*

**TOILET REQUIREMENTS**

Toilet requirements are controlled by the *Building Code of Australia 1990 (BCA)*. The BCA groups the following retail outlets in the one group (known as Class 6): a shop or other building for the sale of goods by retail, or other supply of service direct to the public, including-

- (a) an eating room, cafe, restaurant, milk or soft-drink bar; or
- (b) a dining room, bar, shop or kiosk, part of a hotel or motel".

**EQUIPMENT & FIXTURES**

**SANITARY FACILITIES IN CLASS 6 BUILDINGS**

User	Closet Fixtures		Each Extra	Urinal(s)		Each Extra	Wash Basin(s)		Each Extra
	1	2		1	2		1	2	
	Max number served								
<b>Employees</b>									
Male	20	40	20	25	50	50	30	60	60
Female	15	30	15	--	--	--	30	60	30
<b>Patrons</b>									
Male	100	300	200	50	100	50	50	200	200
Female	25	50	50	--	--	--	50	150	200

The BCA also makes the following points:

- Unless the premises are to be used predominantly by one sex, sanitary facilities must be provided on the basis on equal numbers of males and females.
- Urinals need not be provided if the number of males employed is less than 10.
- If not more than 10 persons are employed, a unisex facility may be provided for staff employed.
- Females of both user groups must be provided with adequate means of disposal of sanitary towels.
- Sanitary facilities need not be provided for the public in buildings used as a restaurant, cafe, bar, public hall, function room or the like if the building accommodates not more than 20 persons.
- If the majority of employees are of one sex, not more than 2 employees of the other sex may share toilet facilities if-
  - a) the facilities include adequate means for the disposal of sanitary towels,
  - b) the facilities are separated by means of walls, partitions and doors to afford privacy.
- Toilets are not normally allowed to open directly onto food preparation, servery or food storage areas. Toilets and airlocks are to be provided with self-closing doors. Where fixed natural ventilation is not available, mechanical ventilation is to be provided to the toilet area. The fans are to be linked to the light switches so that they automatically switch on when the lights are turned on in the toilets.



### **STAFF CLOTHING/STORAGE FACILITIES**

Staff are to be provided with adequate changing room space and storage facilities for personal belongings, clothing and footwear which are to be located in an area separate to food storage/preparation areas.

In large premises change room facilities should also be provided in accordance with the Occupational Health & Safety Act 1985.

\* Separate storage is to be provided for cleaning materials and cleaning equipment. (ie. away from food).

### **EQUIPMENT**

Equipment should be installed so that the areas under, over, behind and between pieces of equipment and walls are easy to clean. If equipment cannot be easily removed, it should be

1. sealed to floors, walls, or other items or equipment;
2. placed far enough away from floor, walls and other equipment to enable thorough cleaning to be possible (min. 150mm);

**or** mounted on castors and provided with flexible service cables/pipes so as to be easily moveable for cleaning purposes.

### **BENCHES AND SHELVES**

Cavities, false bottoms and similar hollow spaces, capable of providing access and harbourage for vermin are not recommended to be formed in the construction of fixtures and equipment.

Approved type shelving and benches must have a smooth impervious surface free from open joints, cracks and crevices and capable of being easily cleansed. Benches are to be adequately sealed to the wall which is to be lined with impervious material to minimum height of 450mm above the bench height. Shelving is to be kept a minimum of 25mm clear of the walls and fixed on approved stand or supports with the lowest shelf not less than 150mm above the floor level.

### **COOL ROOM AND FREEZERS**

Cool rooms and freezer rooms should be designed and constructed in the following manner:

- a) Internal lining surface of aluminium, stainless steel or colourbond finish.
- b) External wall surfaces as for walls generally, prefabricated colourbond type insulation panel is acceptable.
- c) All joints and seams to be sealed.
- d) Provided with artificial lighting.
- e) Floor to be impervious, smooth finished and coved internally and externally.
- f) If the floor is likely to have blood or liquid spilled or where large amounts of water are required for cleaning, the floor shall be graded and drained to the sewer.
- g) Provided with an efficient thermometer calibrated in the Celsius scale and mounted externally in a position where it can be readily seen.
- h) Adequate shelving is to be provided to ensure no food is stored on the floors. Shelving in food preparation/coolroom areas is recommended to be galvanised steel, stainless steel or industrial standard plastic coated metal. The use of varnished timber may be considered in a non-food production area. Untreated metal is not permitted.
- i) A bell alarm system must be provided which can be operated from the inside of the coolroom to prevent staff from being locked inside.
- j) A proper drainage point must be provided for the discharge of condensate from the refrigerator unit.
- k) Any gap between the cool room and adjacent wall surface to be sealed off unless the gap is sufficiently wide to allow easy access for cleaning.

## SANITATION

### Client Specification

#### **WASH HAND BASINS**

'Hands free' operated wash hand basin(s) should be provided in the food preparation areas. 'Hands free' includes mechanisms such as; foot/knee operated, electronic and single arm lever type. The size of the basin shall be sufficient to permit washing of the hands and arms. The siting of these handbasins shall be such that staff can easily and frequently access them during the normal course of their duties (siting behind doors, under cupboards or around corners is not permitted). In larger premises, it may be necessary to install more than one handbasin, in order to meet this requirement. As a general rule, staff should not have to travel more than 5 metres to have access to a handbasin.

Hand basins are not to be located above or below benches.

Additional wash hand basin(s) are to be fitted in the numbers required by the B.C.A. as near as practicable to the sanitary conveniences. This is to be provided with an adequate supply of warm potable running water available by means of a single outlet and the waste pipes connected to an approved Council or Sewerage Authority discharge point.

Liquid soap and single use paper towels or other approved hand washing and drying equipment for the use of all food handlers is to be provided. Wash hand basin must not be used for any purpose other than hand washing. (Paper toweling is the preferred method of drying hands as studies have shown it will allow hands to be dried over 4 times faster than hot air drying.) A receptacle for waste paper toweling is to be provided.

The wall surface behind wash hand basins and sinks shall be faced with ceramic tiles, stainless steel sheeting or lamipanel to a height of 450mm so as to provide a splash-back. Ensure that the hand wash basins and sinks are correctly flashed.

#### **SINKS**

As a minimum standard, double or triple bowl sinks shall be installed for sanitising food preparation equipment, cutlery and crockery. Depending on the circumstances commercial (and in limited application, domestic) dishwashers may be provided as a partial alternative.

Sinks must be of sufficient depth to allow for the sanitising of pots, pans etc. The use of domestic dishwashers is to be confined to small scale food operations and should only be used if the cycle allows for the water to reach 65 degrees Celcius before the sanitiser is activated (or for non sanitising dishwasher, hot water above 68 degrees Celcius).

Where food handling involves frequent washing of fruit and vegetables, a food preparation sink should be installed. In design layout it is advisable to separate food washing operations from equipment washing.

A cleaners sink, gully trap or similar fitting should be provided for disposal of dirty water.

#### **WATER SUPPLY**

Every food establishment must be provided with a supply of hot water sufficient to provide a continuous and adequate pressure flow during operation. The temperature of the hot water delivered from the HWS is dependent on the need to clean or particularly in the case of Class 1 premises, to sanitise. While sanitising with hot water alone requires 77 degrees Celcius for 30 seconds, lower hot water temperatures can be used dependent on the concentration of sanitiser. As a guide hot water for cleaning purposes at around 60 degrees Celcius is sufficient (with sanitiser). For further information see Appendix 4 Australia New Zealand Food Standards Code.

Water supplies in areas not serviced by a Water Authority, must be of potable standard at all times.

Dish washing areas should be designed to separate "clean" items from "dirty" items.

## **FOOD STORAGE FACILITIES**

Adequate refrigeration and freezer space shall be provided to keep high-risk foods below 5 degrees Celsius and frozen foods shall be stored at below -15 degrees Celsius. Hot foods are to be maintained at temperatures in excess of 60 degrees Celsius. The use of domestic grade refrigerators will only be permitted where it can be demonstrated that the scale of operation and volume of food produced/stored will not effect the ability of that appliance to maintain the proper temperatures at all times.

Bulk food shall, when opened, be stored in adequate food grade containers so as to prevent contamination of the food by dust, insects and vermin. When the original packaging has been opened, the balance of the product is to be removed from the opened packaging and placed in a suitable food grade impervious covered container. It is recommended that these containers are appropriately labelled in accordance with their content/s. No food shall be stored directly upon the floor

Store rooms shall have smooth walls that have been painted with a light coloured washable finish. Adequate impervious shelving shall be provided to store food stocks. Unpainted wood or wooden products are not to be used for shelving uprights or shelves. Shelves shall have a minimum clearance of 25mm from the wall surface or be adequately sealed to the wall. Floor surfaces, light fittings etc as for kitchen areas.

## **SELF SERVE FOOD AND FOOD DISPLAYS**

Unwrapped foods on display must be protected from customer contamination by the use of glass, perspex or plastic protective guards. The guards are to be mounted so that they will intercept a direct line between the mouths of average height customers, and the foods displayed. (the provision of such equipment is exempted for smorgasbords/buffets where the operation is closely supervised; food protection requirements are the same.

Displayed foods are to be provided with heating devices to keep hot foods at or above 60 degrees Celsius or refrigerated to keep high risk food below 5° Celsius. These temperatures reduce the incidence of the growth of harmful bacteria.

A container for drinking straws which is fly, dust and vermin proof, capable of dispensing drinking straws individually without the remainder of the straws in the container being handled must be provided and maintained in a clean and working order

## **STORAGE OF REFUSE**

Adequate impervious waste containers with properly fitted lids for the temporary storage of refuse shall be provided. A separate room or enclosure shall be provided for the storage of waste containers containing putrescible matter. The site shall be paved with an impervious material. The refuse shall be stored in a manner that shall deny access to flies, insects and rodents.

An approved impervious area shall be made available for the cleansing of waste containers/rubbish bins, that is properly graded and drained to the sewer or an approved drainage system. All refuse originating from a premises shall be temporarily stored in approved receptacles and be disposed of on a regular basis so as to not cause a nuisance.

Large commercial refuse receptacles shall be sanitised after emptying.

Refuse receptacles shall be sanitised on a regular basis and as required

In large food production areas a waste storage room should be provided. This room should be lined with impervious material and drained to a floor waste. This room shall also require a separate ventilation system to prevent any offensive odours penetrating any food areas.

### **FLY & VERMIN PROOFING**

The premises are to be rendered fly proof (as far as practicable) by fly screens to window and ventilator openings and fitting self-closing doors or an adequate fly repellent air curtain to all doorways. Clear overlapping heavy-duty plastic commercially produced door strips will be accepted, as will other approved heavy duty plastic strips. *'Open-air' type dining arrangements shall ensure that all food display units and food preparation areas are fly-proofed.*

Air- curtains, if used, shall cover the whole face of the doorway or opening and should have a velocity of no less than 300 metres per minute at 1 metre from the floor. Roller doors and automatic doors should be so arranged that air curtains come into operation immediately the doors begin to open.

Where fly proofing measures are required on windows, the fly screens shall be of the clip on type, which can be easily removed for cleaning.

The premises are to be rendered rodent and vermin proof by ensuring that all gaps, cracks and crevices, created for services such as gas, water and electricity and gaps associated with doors, windows, vents etc are sealed in an approved manner.

The use of insect electrocuting devices should only be designed for use in low light level situations such as after hours and not to be installed near food preparation areas.

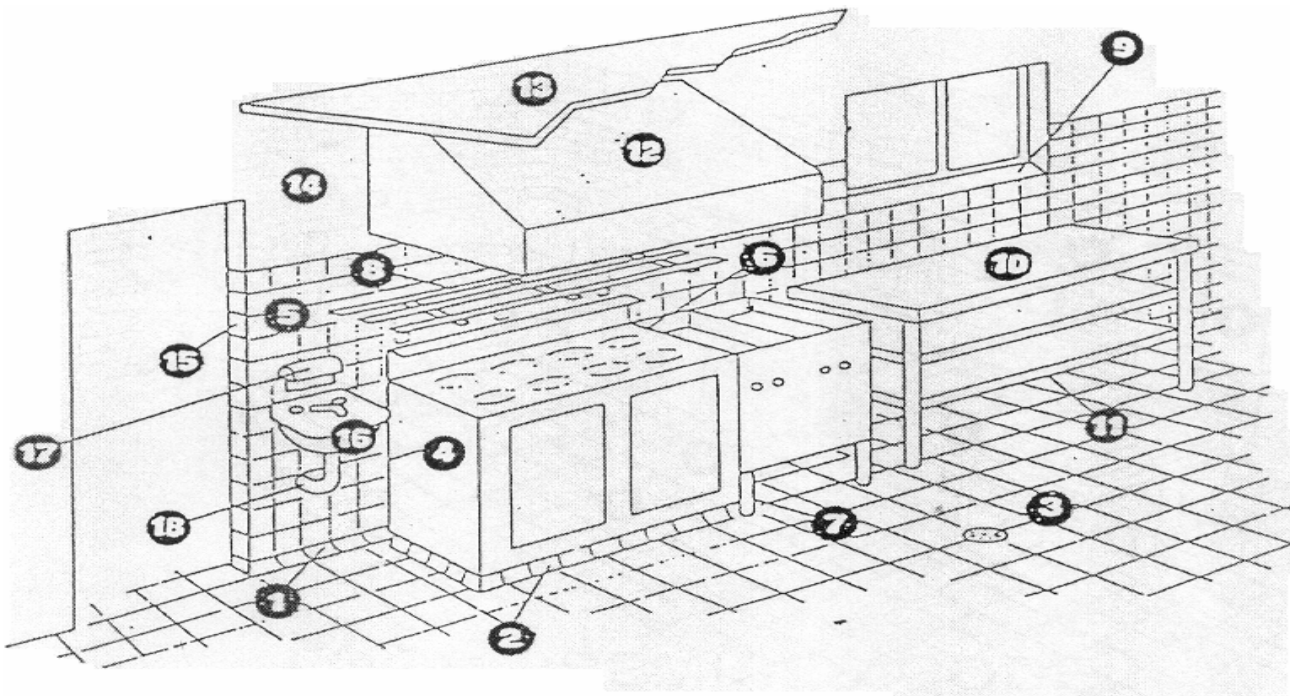
### **GREASE TRAPS**

Under provisions determined by Barwon Water Authority most food premises require the installation of a grease interceptor trap. Due to issues of cleanliness, odour, size and their impact on food production areas they should if at all possible be located externally (eg rear yard) or away from food storage or production. (See : Requirements of Barwon Water )

### **PUBLIC ACCESS AREAS**

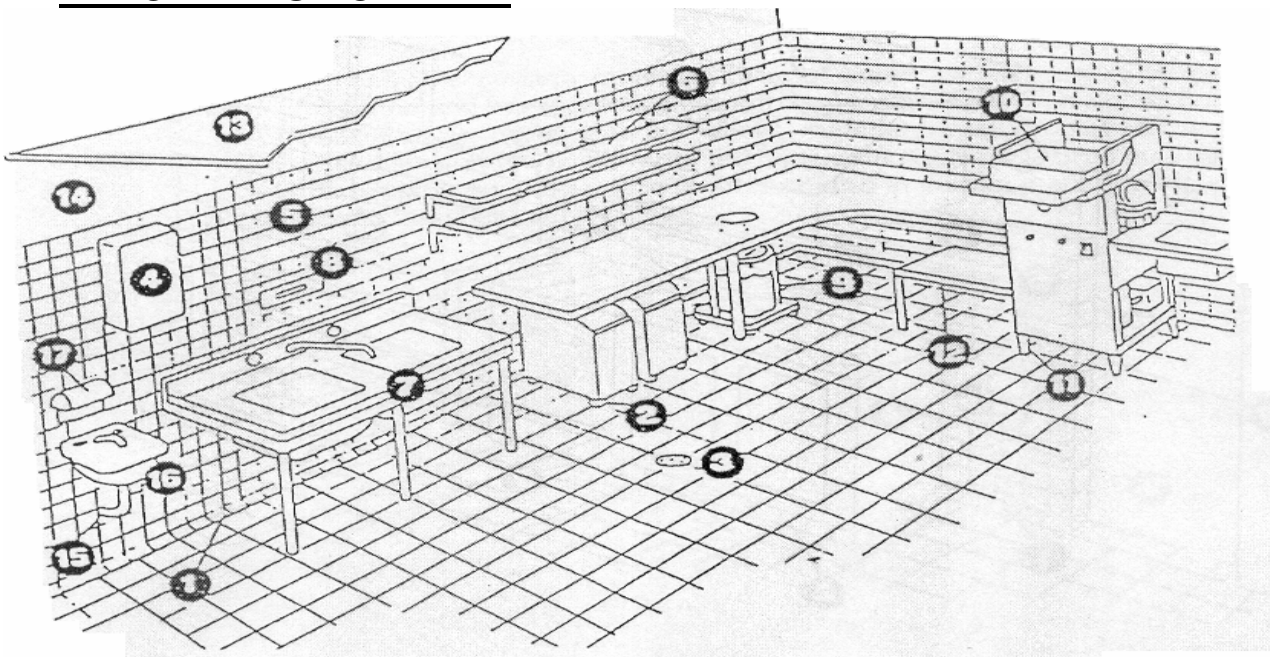
While the type of materials and construction detail does not have the constraints of food preparation areas none the less these "customer/patron" areas must be able to be kept clean & in a good state of repair. The suitability and durability of materials should be taken into consideration when designing these areas.

## ILLUSTRATION REQUIREMENTS - TYPICAL FOOD PREPARATION AREA



1. Floor/wall coving
2. Plinth
3. Impervious floor graded & drained to sewer
4. Fittings sealed to wall or 150mm clear
5. Walls tiles to 1800mm
6. Sealing between fittings
7. Minimum clearance under appliance 150mm
8. Open design racks
9. Splayed windowsills 300mm above preparation bench
10. Preparation bench – steel framed
11. Bottom shelf 150mm above floor
12. Mechanical exhaust ventilation canopy
13. Rigid smooth faced ceiling
14. Smooth cement rendering
15. No timber door frames
16. Hand basin, hot & cold water mixing set
17. Soap & towel dispenser
18. Water & drainage pipes concealed in wall.

## ILLUSTRATION REQUIREMENTS – TYPICAL WASH-UP AREA



1. Floor/wall coving
2. Castors to under bench storage
3. Impervious floor graded & drained to sewer
4. Hot water heater sealed to wall
5. Walls tiled to 1800mm
6. Shelving, 25mm clear of wall
7. Sink unit on metal frame
8. Thermometer
9. Garbage receptacle
10. Dishwasher with temperature indicating device
11. Legs 150mm minimum above floor level
12. Bottom shelf 150mm above floor
13. Rigid smooth faced ceiling
14. Smooth cement rendering or other approved smooth surface
15. Water & drainage pipes concealed into walls
16. Hand basin, hot & cold water mixing set
17. Soap and towel dispenser

## **REQUIREMENTS OF BARWON WATER**

Oil and greasy liquid waste, is inevitably generated by all premises that prepare food. If the greasy waste is not controlled at the source and is allowed to enter the sewer, it can cause blockages, leading to overflows to the environment and disruption of service to customers. The sewage treatment plants cannot totally remove all oil and grease and it can therefore reach the environment, detracting from the amenity of our beaches.

For these reasons Barwon Water requires that most food premises are fitted with a grease interceptor trap. These devices trap greasy waste, allowing the material to be collected and treated at specialised facilities.

As grease traps can be malodorous especially when being cleaned out it is recommended that wherever possible the location of the grease-trap should be away from any food production or storage environment eg in an adjacent rear yard or waste storage area.

The occupiers of premises that discharge greasy water are required to enter into a Trade Waste Agreement with the Authority. This process enables Barwon Water to identify and monitor sources of greasy waste and to ensure that grease traps are regularly cleared to enable proper operation.

Plans of proposed premises need to be discussed with the staff of the Property Services Branch of Barwon Water.

Information on water, sewerage and waste can be obtained from Barwon Water's Property Service Section – ☎ (03) 5226 2500

## **DEFINITIONS**

<b>CLEAN</b>	Clean to touch and free from extraneous visible matter and objectionable odour.
<b>COVING</b>	Approved coving will normally consist of the floor surfacing being carried up the wall surface in a curve with a radius of more than 50mm for sufficient distance so as to eliminate the right angled joint between the floor and wall.(normally a minimum of 100mm). This is to prevent a build up of dirt and waste material that cannot be readily cleaned and will provide a harbourage and food source for insect and vermin. It should be noted that black vinyl striping (“feather edge” vinyl roll) adhered to the lower wall surface does not provide an acceptable coving for food preparation and servery areas.
<b>EQUIPMENT</b>	A machine, instrument, apparatus, utensil or appliance, other than a single use item, used or intended to be used in connection with food handling and includes any equipment used or intended to be used to clean food premises or equipment.
<b>FLASHING</b>	Effectively seal the gap between the sink/basin/fixture to prevent any moisture getting into the wall or down behind the fixture. This often involves a metal up-stand that is part of the rear of the fixture and is sealed into or against the wall and tiled over.
<b>FLOORS</b>	Approved flooring for most applications include: Concrete surfaced with epoxy resin, terrazzo, ceramic tile, quarry tiles or seam welded vinyl sheeting. Other types of materials may be considered. Where ceramic or quarry tiles are used, the ‘grout’ must be impervious and finished level with the tile surface.
<b>FOOD PREMISES</b>	Any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act 1984 kept or used for handling of food for sale, regardless of whether those premises are owned by the proprietor including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.
<b>HANDS FREE OPERATION</b>	Wash hand basins should be controlled by foot-operated stock-cocks, knee buttons, electronic or other approved means than normal control taps. For further information check with Councils Health Office.
<b>IMPERVIOUS</b>	Material which presents a surface that is not capable of absorbing moisture or liquid and is capable of being maintained free of stains or a material that can be made non-absorbent by means of an approved protective coating.



**POTABLE WATER**

Potable means water which is clear, odourless, free from any pathogenic organism or any organism characteristic of human or animal excremental pollution, and which in all respects complies generally with accepted standards for wholesome water.

**SANITISE**

To apply heat or chemicals, heat and chemicals, or other processes, to a surface so that the number of microorganisms on the surface is reduced to a level that;

- (a) does not compromise the safety of food with which it may come into contact,
- (b) does not permit the transmission of infectious disease.

**SERVICE PIPES**

Service pipes include water, gas and electrical supplies and drains for sullage. All pipework is to be mounted on standoffs or saddles so as to eliminate a crevice between the surface and the pipe. The minimum space between the pipe and surface is to be 25mm.

**SURFACE MATERIAL**

Acceptable surface materials are assessed on their ability to be cleaned and this requires a smooth impervious finish. This does not necessarily imply that the sheet material must be flat. As an example only, vertically mounted corrugated galvanised iron may be acceptable in certain locations, as the surface is smooth and impervious although it is not a flat sheet surface.