

GUIDELINES FOR THE CONSTRUCTION AND FITOUT OF A FOOD PREMISES

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Contents

Guide to interpreting Standard 3.2.3	1
Summary – Construction and Fitout of Food Premises	2
Requirements with added descriptions.....	4
Standard 3.2.3 – Food Premises and Equipment.....	9

The requirements for the construction and fitout of a food premise across Australia are set out in Chapter 3 of the Australia New Zealand Food Standards Code (*Standard 3.2.3 Food Premises and Equipment*). The full details are re-printed in this document or are available from the Food Standards Australia New Zealand website at

<http://www.foodstandards.gov.au/foodstandards/foodstandardscode/>

“The objective of this Standard is to ensure that, where possible, the layout of the premise minimises opportunities for food contamination. Food businesses are required to ensure that their food premise, fixtures, fittings, equipment and transport vehicles are designed and constructed to be cleaned and, where necessary, sanitised. Businesses must ensure that the premise is provided with the necessary services of water, waste disposal, light, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.”

Guide to interpreting Standard 3.2.3**Safe Food Australia, 2nd Edition**

This guide has been prepared to help with the interpretation of the three mandatory food safety standards. These are *Standard 3.1.1, Interpretation and Application*, *Standard 3.2.2 Food Safety Practices and General Requirements* and *Standard 3.2.3 Food Premises and Equipment*.

The guide was prepared primarily for use by government agencies responsible for the enforcement of the standards. Businesses may also find it offers guidance that will help them to comply with the standards.

Hard copies are no longer available from FSANZ. If you wish to obtain a hard copy of Safe Food Australia then contact ANSTAT on 03 9278 1144 or you may download and print from the website.

<http://www.foodstandards.gov.au/scienceandeducation/publications/safefoodaustralia2nd519.cfm>

Summary – Construction and Fitout of Food Premises

Summary only – for the full requirements see Chapter 3 of the Australia New Zealand Food Standards Code (Standard 3.2.3 Food Premises and Equipment)



<http://www.foodstandards.gov.au/foodstandards/foodstandardscode/standard323foodpremi4290.cfm>

- Provide a **plan** to scale not less than 1:100 showing all parts of the premises, and the location of all fixtures, equipment and fittings, with a specification of **all** materials used. (Refer to the floor plan assessment guidelines)
- The **design** and **construction** of a food premise must –
 - (a) be appropriate for the activities for which the premises is used;
 - (b) provide adequate space for the activities to be conducted on the food premises and for the fixtures, fittings and equipment used for those activities;
 - (c) permit the food premise to be effectively cleaned and, if necessary, sanitised; and
 - (d) to the extent that is practicable -
 - (i) exclude dirt, dust, fumes, smoke and other contaminants;
 - (ii) not permit the entry of pests; and
 - (iii) not provide harbourage for pests.
- Must have an adequate supply of **drinking water** (potable water).
- Must have an effective **sewage** and **waste water disposal system(s)**.
- Must provide adequate facilities for the storage of **garbage and recyclable matter** that keeps the garbage free from pests and animals. The facilities must be able to be easily and effectively cleaned.
- **Floors** must be designed and constructed in a way that is appropriate for the activities conducted at the food premises:
 - They must be able to be effectively cleaned, unable to absorb grease, food particles or water (impervious).
 - Laid so that there is no ponding of water.
 - Be unable to provide a harbourage for pests.
 - Coving should be provided at the floor to wall junction, exposed plinths and cupboards etc. Coving should be a radius of not less than 25mm. Where flexible floor coverings are used they should be continued at least 75mm up the wall/vertical surface.

Note - *unsealed concrete is not an impervious surface.*
- **Walls** and **ceilings** must be designed and constructed in a way that is appropriate for the activities conducted at the food premise. They must be:
 - sealed to prevent the entry of dirt, dust and pests;
 - unable to absorb grease, food particles or water;
 - able to be easily and effectively cleaned;
 - unable to provide a harbourage for pests.

Note - *Where walls or ceilings are painted use a washable gloss of a light colour.*
- Ensure there is adequate storage space for **cleaning products and materials**. You must also provide a suitable **cleaner's sink with hot and cold water** for the disposal of cleaning water.

- **Fixtures, fittings and equipment** must be adequate for the production of safe and suitable food and fit for their intended use. Fixtures, fittings and equipment must be designed, constructed, located and installed so:
 - there is no likelihood that they will cause food contamination;
 - they are able to be easily and effectively cleaned;
 - the adjacent floors, walls, ceilings and other surfaces are able to be easily and effectively cleaned;
 - they do not provide a harbourage for pests.

Note - Bare timber is generally not suitable for use in a food premise.

- Must have sufficient natural and/or mechanical **ventilation** to effectively remove fumes, smoke, steam and vapours from the food premise.
 - A Mechanical Exhaust Systems (MES) should be installed and operated in accordance with Australian Standard AS 1668, Parts 1 & 2. Please refer to the COGB Guidelines for installation and maintenance of mechanical ventilation hoods.

Note – domestic style range hoods are generally **not** suitable

- The **food contact surfaces** of fixtures, fittings and equipment must be able to be easily and effectively cleaned and sanitised:
 - they must be unable to absorb grease, food particles and water (impervious);
 - they must be made of material that will not contaminate food.
- **Eating and drinking utensils** must be able to be easily and effectively cleaned and sanitised. You should provide enough sinks for adequate washing and additionally for the preparation of food.
- **Hand washing facilities** must be a permanent fixture connected to a supply of warm running potable water:
 - of a **size** that allows easy and effective hand washing; for guidance purposes only a basin of 11 litres capacity with minimum dimensions of 500mm by 400mm off the wall will be adequate for most food handlers.
 - clearly designated for the **sole purpose of washing hands**, arms and face;
 - located where they can be easily accessed by food handlers within areas where food handlers work and immediately adjacent to the toilets or toilet cubicles;
 - should be of the 'hands-free' variety, for example Infrared (IR) sensor, foot operated or elbow flick-mix style.
- Must have a **lighting** system that provides sufficient natural or artificial light for the activities conducted on the food premise.
 - Lighting should comply with Australian Standard AS1680.
 - Fluorescent lighting should be protected with suitable diffuser covers or shatter proof covers.
- Must have adequate **storage** facilities for the storage of items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings.
 - These storage facilities must be located where there is no likelihood of stored items contaminating food or food contact surfaces.
- Must ensure that adequate **toilets** are available for the use of food handlers working for the food business.

In addition:

- **Vehicles** used to transport food must be designed and constructed to protect food during transport. They must be constructed of suitable material and able to be effectively cleaned and sanitised (as described above).

Requirements with added descriptions

Pest Proofing

Premises must be designed to exclude the entrance or harbourage of pests. Pest proofing measures may include the installation of self-closing devices, air curtains or fly strips on all external doors. Air curtains or fly strips must cover the whole face of the doorway and air curtains must have a velocity of 480m per minute at 1m height from the floor. Additional measures include installing fly screens on all windows or doors and ensuring all openings such as around service pipes are sealed.

Water Supply

Food premises must have an adequate supply of potable water for any activities conducted at the premise. Sufficient water volume, pressure and temperature must be provided. If you are on a private water supply you must ensure that your water is treated in such a way to ensure it is potable. Please refer to the *Guidelines for use of non potable water*.

Sewerage and Wastewater Disposal

Food premises must have a sewage and waste water disposal system that –

- will effectively dispose of all sewage and waste water; and
- is constructed and located so that there is no likelihood of the sewage and wastewater polluting the water supply or contaminating food.

Most premises also require the installation of a grease trap. For further information please refer to the *COGB Guidelines for the installation of grease traps in food premises*

Storage of Garbage and Recyclable Matter

Food premises must have facilities for the storage of garbage and recyclable matter that –

- adequately contains the volume and type of garbage and recyclable matter on the food premises;
- encloses the garbage or recyclable matter, if this is necessary, to keep pests and animals away from it; and
- are designed and constructed so that they may be easily and effectively cleaned.

An adequate number of garbage bins should be provided and stored in an approved area. All waste must be stored in bins with tight fitting lids. The use of plastic liners that are removed with the refuse is recommended. Every premise must have access to a bin wash area that is graded and drained.

Ventilation

Food premises must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the food premises.

A proper externally vented exhaust canopy is to be installed in the area where cooking occurs. The exhaust canopy must cover the entire expanse of the cooking equipment, be ducted to the outside air and constructed of a heatproof, durable, smooth material such as stainless steel. The exhaust canopy must comply with Australian Standard 1668.

A building permit must be obtained prior to installing an exhaust canopy.

Lighting

Food premises must have a lighting system that provides sufficient natural or artificial light for the activities conducted on the food premise.

Light fixtures should be flush mounted and recessed into the ceiling. All lights should have light covers/diffusers fitted. Natural lighting should be in accordance with the Building Code.

Floors

Floors must be designed and constructed in a way that is appropriate for the activities conducted on the food premises. Floors must –

- be able to be effectively cleaned;
- be unable to absorb grease, food particles or water;
- be laid so that there is no ponding of water; and
- to the extent that is practicable, be unable to provide harbourage for pests.

The wet areas of a food premise should be graded and drained. Graded floors should have a smooth continuous surface of uniform gradient of not less than 1:100. Coliban Water should be contacted for their requirements regarding drains, grease traps, water seals and venting. Also refer to the COGB “Guidelines for Installation of Grease Traps in Food Premises”.

Provision of coving is recommended at all intersections between a vertical surface and a floor in all parts of any food premise. This significantly assists in cleaning of the premise, as food particles, dirt and grime are unable to get trapped in the intersections. Coving should consist of a 45mm radius seamless cove so that floor surfaces meet vertical surfaces to produce a smooth, continuous, and impervious join. Black plastic coving strips such as ‘feather edge coving’ are suitable for customer areas only.

Walls and Ceilings

Walls and ceilings must be designed and constructed in a way that is appropriate for the activities conducted on the food premise and must be provided where they are necessary to protect food from contamination. They should be:

- sealed to prevent the entry of dirt, dust and pests;
- unable to absorb grease, food particles or water; and
- able to be easily and effectively cleaned; and to the extent that is practicable, be unable to provide harbourage for pests.

Approved wall materials include glazed tiles, stainless steel, lamnipanel and smooth, sealed plaster. Brickwork or concrete masonry must be cement rendered to a smooth, even-trowelled surface; however they are generally **not** appropriate in food handling, storage or preparation areas.

Light coloured, high gloss washable paint is an acceptable finish to plaster, rendered brick or rendered concrete walls.

Service fittings such as pipes and electrical conduit should be concealed in the wall or alternatively, clipped out from the wall to permit easy cleaning.

Approved materials for ceilings include hard plaster or plaster board with a smooth, even finish and painted with a high gloss, washable, light coloured paint.

Suspended type ceilings with drop in panels are **not** acceptable in food preparation and servery areas.

Fixtures, Fittings and Equipment

Fixtures, fittings and equipment must be adequate for the production of safe and suitable food and fit for their intended use. The design, construction, locality and installation of fixtures, fittings and equipment must ensure –

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- there is no likelihood that they will cause food contamination;
- they are able to be easily and effectively cleaned;
- adjacent floors, walls, ceilings and other surfaces are able to be easily and effectively cleaned; and
- they do not provide harbourage for pests.

The food contact surfaces of fixtures, fittings and equipment must be –

- able to be easily and effectively cleaned and, if necessary, sanitised if there is a likelihood that they will cause food contamination;
- unable to absorb grease, food particles and water if there is a likelihood that they will cause food contamination; and
- made of material that will not contaminate food.

Eating and drinking utensils must be able to be easily and effectively cleaned and sanitised.

Equipment and Vegetable Washing Facilities

A double bowl sink must be provided with sufficient size to accommodate the largest article to be washed. Each sink must be supplied with hot and cold water.

Commercial dishwashers are approved, however **all** equipment must be able to go through dishwasher. If this is not possible a double bowl sink should also be installed to assist with equipment washing and sanitising.

A separate sink, to be used for washing vegetables only, should be provided in all premises where vegetables are prepared.

An impervious and durable material such as stainless steel must be applied to the wall surrounding **all** sinks to a height of 300mm above bench height.

Hand Washing Facilities

Food premises must have hand washing facilities that are located where they can be easily accessed by food handlers –

- within areas where food handlers work if their hands are likely to be a source of contamination of food; and
- immediately adjacent to the toilets or toilet cubicles.

Hand washing facilities must be –

- permanent fixtures;
- connected to, or otherwise provided with, a supply of warm running potable water;
- of a size that allows easy and effective hand washing; and
- clearly designated for the sole purpose of washing hands, arms and face.

Hand basins located in the food handling areas must be centrally located, easily accessible and should be controlled either by a foot operated sensor tap or other approved hands free method.

Every hand basin should be provided with liquid soap and disposable paper hand towels from a dispenser.

Note – under AS 4764 Handbasins must be located and installed so that they are accessible and no further than 5m from any place where food handling occurs.

Storage Facilities

Food premises must have adequate storage facilities for the storage of items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings. These storage areas must be located where there is no likelihood of items contaminating food or food contact surfaces.

Food Storage

The storage of potentially hazardous food is of utmost importance. All cold foods such as raw meat, chicken, shellfish, eggs, dairy products, sandwiches, rolls, etc must be stored under 5°C in refrigerated conditions.

Hot foods must be maintained at a temperature greater than 60°C. Hot food should not be kept any longer than 2 hours in a Bain Marie.

Frozen foods are to be maintained hard frozen, generally at a temperature less than -15°C or as otherwise specified on product labelling.

Toilet Facilities

A food business must ensure that adequate toilets are available for the use of food handlers working for the food business. A suitable airlock or mechanical ventilation must be provided between the toilets and any food preparation areas. Self-closers should be fitted to these doors.

The Building Department should be contacted to determine the toilet requirements for the premise.

Food Transport Vehicles

Vehicles used to transport food must be designed and constructed to protect food if there is a likelihood of food being contaminated during transport.

Parts of vehicles used to transport food must be designed and constructed so that they can be effectively cleaned.

Food contact surfaces in parts of vehicles used to transport food must be designed and constructed to be effectively cleaned and, if necessary, sanitised.

Appliances

All appliances should be at least 150mm away from the wall or sealed to the wall. Appliances should be placed on shelving at least 150mm off the floor or sealed to the floor. This is to ensure surrounding areas beside or beneath the equipment can be easily cleaned. Appliances which can be easily moved for cleaning purposes may be placed in any location.

Every open frozen food display unit should be marked with a product load limit line to indicate the level below which the unit is capable of maintaining frozen foods below - 15°C or as otherwise specified on the product label.

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

Shelves should be constructed of smooth impervious materials such as laminate or stainless steel.

All foodstuffs should be stored off the floor to ensure the floor can be easily cleaned. Open packages of foods should be stored in impervious food grade containers with tight fitting lids.

Cool Rooms and Freezer Rooms

Cool rooms should have internal lining surfaces of aluminium, stainless steel, colour bond or other approved materials. All joints and seams should be sealed in an approved manner. Every cool room must have a clock faced thermometer or digital display installed on the outside of the unit.

Cleaning Equipment

All cleaning equipment and chemicals should be stored separately from food preparation areas. A separate room or cupboard should be provided for the storage of all the equipment.

A cleaners sink or slop trough must be installed for the disposal of wastewater. This unit should be provided with hot and cold water. Contact the Environmental Health Unit to confirm the appropriate location of the cleaners sink/slop trough.

General

Proprietors name is to be displayed on the front of the premises. The writing must be clear and legible, in lettering of at least 60mm in height.

Standard 3.2.3 – Food Premises and Equipment (Australia only)

Purpose

This Standard sets out requirements for food premises and equipment that, if complied with, will facilitate compliance by food businesses with the food safety requirements of Standard 3.2.2 – Food Safety Practices and General Requirements.

The objective of this Standard is to ensure that, where possible, the layout of the premise minimises opportunities for food contamination. Food businesses are required to ensure that their food premise, fixtures, fittings, equipment and transport vehicles are designed and constructed to be cleaned and, where necessary, sanitised. Businesses must ensure that the premise is provided with the necessary services of water, waste disposal, light, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.

Contents

Division 1 – Interpretation and application

- 1 Interpretation
- 2 Application of this Standard

Division 2 – Design and construction of a food premise

- 3 General requirements
- 4 Water supply
- 5 Sewage and waste water disposal
- 6 Storage of garbage and recyclable matter
- 7 Ventilation
- 8 Lighting

Division 3 – Floors, walls and ceilings

- 9 Application
- 10 Floors
- 11 Walls and ceilings

Division 4 – Fixtures, fittings and equipment

- 12 General requirements
- 13 Connections for specific fixtures, fittings and equipment
- 14 Hand washing facilities

Division 5 – Miscellaneous

- 15 Storage facilities
- 16 Toilet facilities
- 17 Food transport vehicles

Division 1 – Interpretation and application

1 Interpretation

In this Standard –

adequate supply of water means potable water that is available at a volume, pressure and temperature that is adequate for the purposes for which the water is used.

potable water means water that is acceptable for human consumption.

Editorial note:

The 2004 *Australian Drinking Water Guidelines* (ADWG) are available from the National Health and Medical Research Council (NHMRC).

sanitise means to apply heat or chemicals, heat and chemicals, or other processes, to a surface so that the number of micro-organisms on the surface is reduced to a level that –

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

sewage includes the discharge from toilets, urinals, basins, showers, sinks and dishwashers, whether discharged through sewers or other means.

2 Application of this Standard

(1) This Standard applies to all food businesses in Australia in accordance with Standard 3.1.1 – Interpretation and Application.

Editorial note:

Food businesses that operate from a farm, vineyard, orchard or aquaculture facility should refer to the definition of ‘food business’ in Standard 3.1.1 to determine if they must comply with this Standard. If they are involved in the substantial transformation of food or the sale or service of food directly to the public then they must comply with this Standard.

(2) A food business may only use a food premise or food transport vehicles that comply with this Standard.

(3) A food business may only use equipment, fixtures and fittings in or on a food premise and in or on food transport vehicles that comply with this Standard.

Editorial note:

Standards Australia has published AS 4674-2004 Design, Construction and Fit-out of Food Premises. This Standard provides guidance on design, construction and fit-out criteria for a new food premise and for the renovation or alteration of an existing food premise.

Division 2 – Design and construction of food premise

3 General requirements

The design and construction of a food premise must –

- (a) be appropriate for the activities for which the premise is used;
- (b) provide adequate space for the activities to be conducted on the food premise and for the fixtures, fittings and equipment used for those activities;
- (c) permit the food premise to be effectively cleaned and, if necessary, sanitised; and
- (d) to the extent that is practicable –
 - (i) exclude dirt, dust, fumes, smoke and other contaminants;
 - (ii) not permit the entry of pests; and
 - (ii) not provide harbourage for pests.

4 Water supply

(1) 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 premise.

Editorial note:

An 'adequate supply of water' is defined in clause 1.

(2) Subject to subclause (3), a food business must use potable water for all activities that use water that are conducted on the food premises.

(3) If a food business demonstrates that the use of non-potable water for a purpose will not adversely affect the safety of the food handled by the food business, the food business may use non-potable water for that purpose.

5 Sewage and waste water disposal

Food premises must have a sewage and waste water disposal system that –

- (a) will effectively dispose of all sewage and waste water; and
- (b) is constructed and located so that there is no likelihood of the sewage and waste water polluting the water supply or contaminating food.

6 Storage of garbage and recyclable matter

Food premises must have facilities for the storage of garbage and recyclable matter that –

- (a) adequately contain the volume and type of garbage and recyclable matter on the food premises;
- (b) enclose the garbage or recyclable matter, if this is necessary to keep pests and animals away from it; and
- (c) are designed and constructed so that they may be easily and effectively cleaned.

7 Ventilation

Food premises must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the food premise.

8 Lighting

Food premises must have a lighting system that provides sufficient natural or artificial light for the activities conducted on the food premise.

Division 3 – Floors, walls and ceilings**9 Application**

The requirements for floors, walls and ceilings specified in this Division apply to the floors, walls and ceilings of all areas used for food handling, cleaning, sanitising and personal hygiene except the following areas –

- (a) dining areas;
- (b) drinking areas; and
- (c) other areas to which members of the public usually have access.

10 Floors

(1) Floors must be designed and constructed in a way that is appropriate for the activities conducted on the food premises.

(2) Subject to subclause (3), floors must –

- (a) be able to be effectively cleaned;
- (b) be unable to absorb grease, food particles or water;
- (c) be laid so that there is no ponding of water; and
- (d) to the extent that is practicable, be unable to provide harbourage for pests.

(3) The following floors do not have to comply with subclause (2) –

- (a) floors of temporary food premises, including ground surfaces, that are unlikely to pose any risk of contamination of food handled at the food premises; and
- (b) floors of food premises that are unlikely to pose any risk of contamination of food handled at the food premises provided the food business has obtained the approval in writing of the appropriate enforcement agency for their use.

11 Walls and ceilings

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- (1) Walls and ceilings must be designed and constructed in a way that is appropriate for the activities conducted on the food premises.
- (2) Walls and ceilings must be provided where they are necessary to protect food from contamination.
- (3) Walls and ceilings provided in accordance with subclause (2) must be –
 - (a) sealed to prevent the entry of dirt, dust and pests;
 - (b) unable to absorb grease, food particles or water; and
 - (c) able to be easily and effectively cleaned.
- (4) Walls and ceilings must –
 - (a) be able to be effectively cleaned; and
 - (b) to the extent that is practicable, be unable to provide harbourage for pests.

Division 4 – Fixtures, fittings and equipment

12 General requirements

- (1) Fixtures, fittings and equipment must be –
 - (a) adequate for the production of safe and suitable food; and
 - (b) fit for their intended use.
- (2) Fixtures and fittings must be designed, constructed, located and installed, and equipment must be designed, constructed, located and, if necessary, installed, so that –
 - (a) there is no likelihood that they will cause food contamination;
 - (b) they are able to be easily and effectively cleaned;
 - (c) adjacent floors, walls, ceilings and other surfaces are able to be easily and effectively cleaned; and
 - (d) to the extent that is practicable, they do not provide harbourage for pests.
- (3) The food contact surfaces of fixtures, fittings and equipment must be –
 - (a) able to be easily and effectively cleaned and, if necessary, sanitised if there is a likelihood that they will cause food contamination;
 - (b) unable to absorb grease, food particles and water if there is a likelihood that they will cause food contamination; and
 - (c) made of material that will not contaminate food.
- (4) Eating and drinking utensils must be able to be easily and effectively cleaned and sanitised.

13 Connections for specific fixtures, fittings and equipment

- (1) Fixtures, fittings and equipment that use water for food handling or other activities and are designed to be connected to a water supply must be connected to an adequate supply of water.

Editorial note:

An 'adequate supply of water' is defined in clause 1.

- (2) Fixtures, fittings and equipment that are designed to be connected to a sewage and waste water disposal system and discharge sewage or waste water must be connected to a sewage and waste water disposal system.
- (3) Automatic equipment that uses water to sanitise utensils or other equipment must only operate for the purpose of sanitation when the water is at a temperature that will sanitise the utensils or equipment.

14 Hand washing facilities

- (1) Subject to subclause (4), food premises must have hand washing facilities that are located where they can be easily accessed by food handlers –
 - (a) within areas where food handlers work if their hands are likely to be a source of contamination of food; and
 - (b) if there are toilets on the food premise – immediately adjacent to the toilets or toilet cubicles.
- (2) Subject to the following subclauses, hand washing facilities must be –
 - (a) permanent fixtures;

- (b) connected to, or otherwise provided with, a supply of warm running potable water;
 - (c) of a size that allows easy and effective hand washing; and
 - (d) clearly designated for the sole purpose of washing hands, arms and face.
- (3) Paragraph (2)(a) does not apply to temporary food premises.
- (4) With the approval in writing of the appropriate enforcement agency, food premises that are specified in the approval do not have to comply with any requirement of this clause that is also specified in the approval.
- (5) Only food premises that are used principally as a private dwelling or are temporary food premises may be specified in an approval for the purposes of subsection (4).

Division 5 – Miscellaneous

15 Storage facilities

- (1) Food premises must have adequate storage facilities for the storage of items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings.
- (2) Storage facilities must be located where there is no likelihood of stored items contaminating food or food contact surfaces.

16 Toilet facilities

A food business must ensure that adequate toilets are available for the use of food handlers working for the food business.

17 Food transport vehicles

- (1) Vehicles used to transport food must be designed and constructed to protect food if there is a likelihood of food being contaminated during transport.
- (2) Parts of vehicles used to transport food must be designed and constructed so that they are able to be effectively cleaned.
- (3) Food contact surfaces in parts of vehicles used to transport food must be designed and constructed to be effectively cleaned and, if necessary, sanitised.

Appropriate Surfaces Guide

The following tables provide a guide to different areas within your premises and the possible surfaces which may be appropriate for use. Please note that these surfaces should be outlined in your submitted plans to Council at which time they will be further assessed by an Environmental Health Officer.

Finish of ceiling surfaces	Wet washed areas	Food Preparation	Vegetable Preparation	Servery	Store room	Cool room	Walk in Freezer	Bin store	Eating Areas	Comments
Painted plaster	√	√	√	√	√	x	x	√	√	Smooth finish
Steel sheet	√	√	√	√	√	x	x	√	√	
Trowelled sheet	√	√	√	√	√	x	x	√	√	Polished surface
Wood panelling	x	x	x	x	x	x	x	x	√	Sealed surfaces
Concrete	√	√	√	√	√	x	x	√	√	Sealed, smooth finish
Pre-formed panels	√	√	√	√	√	√	√	√	√	
Acoustic panels	x	x	x	x	x	x	x	x	√	Suspended T-bars?
Decorative panels	x	x	x	x	x	x	x	x	√	

Note: All ceiling surfaces must be appropriate for their intended purpose and capable of being easily and effectively cleaned.

Finish of floor surfaces	Wet washed areas	Food Preparation	Vegetable Preparation	Servery	Store room	Cool room	Walk in Freezer	Bin store	Eating Areas	Comments
Stainless steel (non-slip)	√	√	√	√	√	√	√	√	√	Welded joints
Galvanised iron	x	x	x	x	x	x	x	x	x	Inappropriate – tendency to rust
Stainless steel checker plate	x	x	x	x	x	x	√	x	√	Must be demonstrated to be kept clean
Ceramic tiles	√	√	√	√	√	√	√	√	√	Epoxy grout
Quarry tiles	√	√	√	√	√	√	√	√	√	Appropriately sealed
Steel trowel case hardened	x	x	√	x	x	√	√	√	√	Smooth-sealed finish, no joints
Carpet/carpet tiles	x	x	x	x	x	x	x	x	√	
Wooden flooring	x	x	x	x	x	x	x	x	√	Sealed
Polyvinal sheeting	√	√	√	√	√	√	√	√	√	Heat welded joints – not suitable adjacent to hot fat appliances
Vinyl tiles	x	x	x	x	x	√	x	x	√	
Plastic mattings	x	x	x	√	x	x	x	x	√	Must be easily cleanable in sections that can be removed for cleaning
Cork tiles	x	x	x	x	x	x	x	x	√	Sealed
Epoxy resins	√	√	√	√	√	√	√	√	√	Complying with AS 3554

Note: All floor surfaces must be appropriate for their intended purpose and must be capable of being easily and effectively cleaned.

Finish of wall surfaces	Wet washed areas	Food Preparation	Vegetable Preparation	Servery	Store room	Cool room	Walk in Freezer	Bin store	Eating Areas	Comments
Stainless steel	√	√	√	√	√	√	√	√	√	Welded joints – waterproof screw-cover
Galvanised steel	xx	x	x	x	x	x	x	x	x	Inappropriate – tendency to rust
Ceramic tiles	√	√	√	√	√	√	√	√	√	Epoxy grout
Vinyl sheeting	√	√	√	√	√	√	√	√	√	Heat welded joints
Painted plaster	▲	▲	▲	▲	√	x	x	√	√	Smooth finish
Feature brick	x	x	x	x	x	x	x	x	√	
Aluminium sheeting	√	√	√	√	√	√	√	√	√	Welded or sealed joints
Steel sheeting	x	x	x	x	x	x	x	√	x	Welded or sealed joints
Trowelled cement	x	√	√	√	√	√	√	√	√	Polished and sealed surface
Wood panelling	x	x	x	x	x	x	x	x	√	Wood sealed
Painted brick work	x	x	x	x	√	x	x	√	√	Flush joints and solid surfaces
Concrete	x	x	x	x	√	x	x	√	√	Sealed smooth surface
Pre-formed panels	√	√	√	√	√	√	√	√	√	???

Note: All wall surfaces must be appropriate for their intended purpose and capable of being easily and effectively cleaned.

▲ : Acceptable surface if suitable splashback are installed with splash zone.