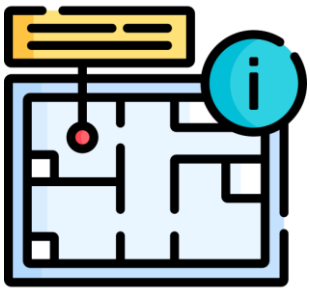
Food Premises: Construction & Fit-Out Guide

Food Safety Standard (FSS) 3.2.3 contains requirements for the establishment of new food businesses and the upgrading of existing premises. Copies of the Standards are available through the website at www.foodstandards.gov.au

It is also important to check with Council's Development Section prior to commencement of any proposed work, as Planning and /or Building approval may also be required.

Fit-Out and Design Process



It is strongly advised that contact be made at the earliest stages of planning and design to discuss your fit-out requirements with Council's Environmental Health Service on 8405 6940. Council's Environmental Health Service can offer a free plan assessment service that provides advice prior to construction commencing.

For a proper plan assessment, the floor plan must:

- Specify the layout of all fixtures, equipment, storage, ventilation, waste disposal, sinks and staff facilities.
- Clearly identify food handling areas, equipment, finishes.
- Types of food processed, ensuring adequate space and capacity for activities.

Water Supply (FSS 3.2.3 Clause 4)

An adequate supply of potable water must be made available for all activities requiring the use of water.

Continuous supply of hot / warm water is required for cleaning and sanitising activities and hand washing sinks.

Sewage and Wastewater Disposal (FSS 3.2.3 Clause 5)

All sewage and waste water must be disposed of to sewer, or where sewer is not available, an approved on-site wastewater disposal system.

A cleaner's sink with hose connections, curbed drain connected to the sewer or other waste-collection facility for cleaning the equipment used for cleaning the premises and for disposing of dirty water.

Contact SA Water (Trade Waste Section) for advice on requirements for grease arrestors and other pre-treatment devices on 7424 1336.

Storage of Garbage and Recyclables (FSS 3.2.3 Clause 6)

Adequate facilities must be provided for the sanitary storage of all garbage and recyclable matter.

Food waste must be stored in suitably sized, easily cleaned containers which are enclosed to keep pests and animals away and minimise the production of odours.

Ventilation (FSS 3.2.3 Clause 7)



Generally, mechanical ventilation will be required to be installed above most cooking, frying and steaming appliances.

Further guidance on specific requirements may be found in Australian Standard 1668.2 (Part 2 – Mechanical Ventilation for Acceptable Indoor Air Quality).

Lighting (FSS 3.2.3 Clause 8)

Sufficient lighting must be provided to enable staff to carry out food handling operations, cleaning and sanitising and other activities.

All ceiling lighting in food preparation areas should be fitted with suitable plastic covers (diffusers) or be of shatterproof design.

Floors (FSS 3.2.3 Clause 10)

Finishes must be appropriate for the intended food activity. Floors must be able to be effectively cleaned, unable to absorb grease, food particles or water, not allow for the ponding of water and not provide harbourage for pests.

Depending on the location, examples of suitable finishes may include ceramic tiles, seam welded vinyl, or smooth finished concrete render (suitably sealed or coated).

Coving should be considered in wet food handling areas or areas requiring flushing with water to clean.

Walls and Ceilings (FSS 3.2.3 Clause 11)

Walls must be appropriate for the intended food activity and provided where they are necessary to protect food against contamination

Walls must be sealed to prevent entry of dirt, dust and pests and unable to absorb grease, food particles or water.

Walls must be able to be easily and effectively cleaned. High maintenance areas (ie. above sinks, benches and behind cooking equipment) may require durable finishes such as tiles, stainless steel or concrete render (suitably sealed or coated).

Avoid the use of open brickwork wherever possible, unless it is flush-jointed and suitably finished to allow for effective cleaning

Ceilings

Continuous construction (ie. flushed plasterboard) is recommended for new premises where unpackaged food is handled, stored or displayed. Drop-in panels are acceptable for existing premises provided the panels fit flush and are able to be effectively cleaned.

Walls and ceilings requiring painting should be finished with a washable, durable paint of light colour.

Fixtures, Fittings and Equipment (FSS 3.2.3 Clause 12)

Particular consideration should be given to finishes and materials for food contact surfaces. Suitable food grade materials may include stainless steel, laminate and certain plastics.



Washing of eating and drinking utensils and food contact equipment

(1) Double bowl sink (minimum) – one side for cleaning and the other for rinsing/sanitising, or

(2) A dishwashing unit capable of sanitising in the rinse phase (commercial dishwasher recommended)

Sinks must be suitably sized to enable equipment to be completely submerged when cleaning equipment. Domestic or small sized sinks are generally not considered acceptable.

Washing/preparation of fruit and vegetables

A separate, designated sink is required.

Handwashing facilities (FSS 3.2.3 Clause 14)



Must be permanent fixtures, provided wherever food may be contaminated by the hands (ie. where unpackaged food is handled, stored or displayed) and immediately adjacent to toilets or toilet cubicles. In addition, hand washing facilities:

- Must be easily accessible.
- Must be connected to a supply of warm running water.
- Must be large enough to allow for effective handwashing.
- Must be clearly designated for sole purpose of washing the hands, arms and face.
- Must be provided with a supply of soap (preferably liquid) and single use towels at all times.

As a guide to location, it is recommended that food handlers in typical food service businesses should not need to travel more than five (5) metres to access a hand wash facility.

Storage facilities (FSS 3.2.3 Clause 15)

Chemicals, staff clothing and personal belongings must be stored in separate, designated areas where they are not likely to contaminate food.

Toilet facilities (FSS 3.2.3 Clause 16)

Adequate facilities must be made available for the use of food handlers.

For further advice regarding fit-out requirements, contact Council's Environmental Health Section on 8405 6940 or ceh.suppot@cityofpae.sa.gov.au