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FOOD ACT 1992

APPROVAL OF CODE OF PRACTICE NO 4
"THE FOOD PREMISES CODE"

NO. 16 OF 1994

Under Section 19A of the Food Act 1992 I approve Code of Practice No. 4 "The Food Premises Code".

Dated this *18th* day of *March* 1994

Wayne Bruce Berry
Deputy Chief Minister

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PUBLIC AND ENVIRONMENTAL

HEALTH SERVICE

THE

FOOD PREMISES

CODE

ACT Government

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THE FOOD PREMISES CODE

While food plays a major role in the social activity of any community, illnesses associated with consumption of food impose a significant cost on that community. These costs are due to deaths, hospitalisation, medical costs and loss of work.

In the ACT potential food poisoning cases are investigated on a daily basis.

THE ENVIRONMENT IN WHICH FOOD IS PREPARED

There are many control mechanisms available to the food premise operator to reduce the risk of food poisoning.

Some of these mechanisms are:

- protecting food from vermin;
- only handling food with clean equipment;
- storing food at safe temperatures;
- ensuring that foods are not cross contaminated by other foods.

The food environment can also assist or hinder a food handler to effectively monitor or control these points.

The construction and layout of a food premises forms the environment under which the food is stored and prepared. A diligent food handler can overcome many adverse environmental conditions to ensure that safe food is served. However, improper construction such as poorly constructed equipment, poor lighting and inadequate grease extraction systems will place continuing pressure on his or her ability to serve safe food. A change in conditions (e.g. a temporary change of staff) is all that is required for the environment to detrimentally affect the standard of food safety.

THE NEED FOR A FOOD PREMISES CODE

The Public and Environmental Health Service is charged with enforcing food-safety legislation in the ACT. This legislation includes structural requirements for food premises. A well constructed premises provides the right environment for safe food to be produced.

To assist the operator and shopfitter to construct such premises, the Service has drafted the *Food Premises Code*. The code is based on the Australian Institute of Environmental Health's *National Code for the Construction and Fitout of Food Premises*.

The code performs the function of outlining the Service's expectations of a food premises in meeting these legal obligations and operational requirements.

Compliance with constructional provisions of the code will assist the production of safe food through the:

- provision of surfaces which allow ease of cleaning (e.g. stainless steel, impervious floors, floor wastes, etc.); and
- assistance to food handlers in preparing safe food by the provision of areas of suitable size for the various functions associated with food preparation and food storage, the provision of hot water and handwashing stations, and pest and vermin "build out" strategies.

For further information contact the Public and Environmental Health Service, phone 205 1705.

OTHER BENEFITS OF THE CODE

The code is primarily designed to provide an environment for the production of safe food. However, the construction of premises in accordance with the code will provide additional benefits to the shop owner.

Major benefits can be gained in the area of occupational health and employee safety by providing:

- effective lighting (working with cutting blades);
- adequate grease extraction systems (slippery floors).

Another major benefit is the long-term economic returns in operating a well-constructed premises. For example, three relevant benefits would be:

- spacing around motors which allows effective air circulation preventing burnt out motors;
- easy-to-clean areas and surfaces requiring less outlay of labour and cleaning chemicals; and
- maintenance costs reduced through the use of more durable materials with a longer life.

HOW TO USE THE CODE

The code contains a basic framework of performance clauses and prescriptive clauses.

Performance clauses

The code contains various performance clauses such as "smooth impervious materials". These clauses allow for variations of industry products. If the product meets the performance required (e.g. it is smooth, it is impervious) the Service will permit its use.

The Service has developed guidelines that define certain products or procedures which meet the criteria of the performance clause.

Products that meet the guideline comply with the performance clause. Any use of materials not included or defined by the guideline may need approval by the Service prior to installation.

This approach allows for a product to be suitable for use in a food premise if it either:

- (a) meets any guidelines drafted by the Service; or
- (b) meets the performance clause contained by the code.

Prescriptive clauses

These clauses are usually defined measurements or defined products such as "400mm from a wall" or "non-corrosive tubular metal". The clauses are usually mandatory and require consultation with the Service before any variation is undertaken.

It is felt that approaches adopted by the code allow quick reference to acceptable products and practices by owners and shop fitters and allows for design variety and technological change.

A trades manual has been produced by the Service to further assist industry. The manual combines the code of practice with relevant guidelines and other useful information. Regular updates of the manual will be available to subscribers. Copies of existing guidelines can be obtained from the Service on request.

OUTLINE OF THE CODE

The words printed in *italics* (e.g. *Food Preparation Area*) have special meanings and are defined in the definitions section.

ACT variations contained in the code have been shaded.

ADMINISTRATION

Plans and specifications

Plans and specifications must be submitted before any construction renovation or alteration of any food premises is carried out. Plans and specifications are to be submitted to the Service:

- directly if no building permit is required;
- indirectly through the building department if building permits are required.

Application forms may be obtained from the Public and Environmental Health Service.

Plans are to include details of :

- ventilation;
- finishes to walls, ceiling and floors;
- proposed layout of all equipment, benches, refrigerators.

The plans should outline and describe the purpose of the various rooms, sections or areas. Some of these functions would include –

1. Washing-up area
2. Pre-cooking preparation area
3. Post-cooking preparation areas
4. Dry food storage area

5. Hand washing stations

6. Cooking area

7. Toilets

8. Serving area

9. Vegetable preparation area

10. Cold rooms

11. Refridgeration

12. Clothing area

13. Staff areas

14. Chemical storage/cleaning storage areas

Specific premises

Some premises such as butchers bakeries and small goods manufacturers are required to nominate uses not outlined above. Service guidelines for these may be obtained from the Public and Environmental Health Service.

Minor Renovations

Minor renovations do not require submissions of plans. For what constitutes minor renovations please contact the Service.

APPLICATION

These standards apply to the construction, renovation or alteration of any food premises/food stores within the ACT.

DEFINITIONS

"Approved" or "Approval" means approved by the Director of the Public and Environmental Health Service.

"Cooking" means the process of converting food from a raw state to an acceptable, edible state by the application of energy in the form of heat (and in certain cases other forms of energy) and, without limitation, includes roasting, grilling, barbecuing, frying and the like and includes the reheating of precooked foods.

"Cove" means compliance with Guideline 2.6 available from the Service.

"Exposed" — means not protected against any likely contamination from customers where related to food display. Means visible where related to construction material.

"Food preparation area" means any room, compartment or place used for the purpose of preparing and serving food for sale for human consumption, and, without limitation, includes preparation and servery areas of coffee lounges, drink bars, delicatessens, provision stores and the like.

"Impervious" means impermeable to water, moisture or grease.

"Kitchen" means any room, compartment or place used for the purpose of cooking and heating food for sale for human consumption and, without limitation, includes cooking areas of clubs, shops, factories and the like. The minimum area of a kitchen, including food preparation area shall be 20 per cent of the dining room area or 7.5 sq. m, whichever is the greater.

"Preparation – Prepare – Preparing" includes manufacture, processing and treatment of food for human consumption.

"the Service" — means the Public and Environmental Health Service.

"Solid construction" is defined as brick, concrete, concrete blocks, structural fibrous cement or other similar homogeneous material.

PART A

**CONSTRUCTION, MATERIALS
AND FINISH**

SECTION 1. WALLS

1.1 Walls — of all food premises including *food preparation areas, kitchens, sculleries, food services, food display and food storage areas* shall be of solid construction or cavity wall.

Cavity walls (including walls with timber studs) are only permitted:

- (a) If the wall finishes are of an *approved solid impervious material* complying with 1.2 and 1.4.
- (b) If all floor/wall junctions are *coved*.
- (c) If no holes in the wall surface allow access for insects or vermin.

Coving is to be incorporated into the floor and wall coverings during the construction phase. Coving laid over floor/wall coverings are only permitted with the *approval* of the service.

1.2 Finish — In all *food preparation areas, kitchens, sculleries* and the like such walls shall be finished to a height of at least 2m above floor level with:

- (i) Glazed tiles fixed in accordance with the requirements of Australian Standard AS 3958.1.
- (ii) Stainless steel, laminated plastics (formica, laminex, panelyte) or similar *approved impervious material* adhered directly to the wall.

1.3 Where not tiled — Walls where not tiled are to be cement rendered, set with plaster and steel trowelled to a smooth even surface, painted with a washable gloss paint of a light colour or sealed with other *approved materials*.

1.4 Surface material fixing — The finishing materials outlined in 1.2(ii) are to be fixed so as to provide a smooth even surface to ensure ease of cleaning; be free of buckles, fixing screws, open joint spaces, cracks or crevices which may permit the access of vermin or the collection of liquids, food particles, grease or other refuse.

1.5 Intersections — The intersection of walls with floors and *exposed* plinths is to be coved.

1.6 Tiles to 450mm — In *approved* positions where the business operation does not require tiling the walls to a height of 2m above floor level, the accepted alternative is tiles or similar *approved materials* carried to a height of 450mm above the bench tops, wash hand basins and similar fittings.

1.7 Tiles to 300mm — In special circumstances, dependent on the operation, this height may be reduced to 300mm provided the bench top and turn-up are made of stainless steel all in one piece (i.e. no joint at the wall and bench intersection).

1.8 Top edge of wall tiles — The wall finish between the top edge of the wall tiling and the ceiling is to be finished flush to the tiling or other *approved* surface or splayed with an *impervious material* so as not to form a ledge upon which dust or grease can accumulate. (See Figure 7)

1.9 Architraves etc. — Architraves, skirting boards, picture rails and the like are not permitted.

1.10 Vertical corners, corridor walls and the like — Vertical corners, corridor walls and the like, which are likely to be damaged by trolleys, kegs or similar traffic are to be protected by stainless steel angles, rubbing strips or other *approved material* (applies to door openings, columns and the like).

SECTION 2. FLOORS

2.1 Construction — In *food preparation areas* and the like floors are to be constructed of materials which are impervious, non-slip, non-abrasive, resistant to chemicals, capable of withstanding heavy duty operation, scouring with steam, hot water, soap and detergent; and include ceramic tiles of an *approved* size and type properly fixed, impermeable cement render or similar topping over concrete, quarry tiles, magnesite or other approved material laid to the manufacturer's specifications.

2.2 Vinyl and similar preformed materials — In food display, food storage and other selected positions in *food preparation areas* commercial grade vinyl sheeting with welded joints or similar preformed material laid over a solid *impervious* base or an approved underlay is acceptable providing they are laid strictly in accordance with the manufacturer's specifications.

2.3 Finish — The floor finish is to be smooth and even, free of cracks, crevices or surface protrusions that will prevent easy cleaning, graded and drained where necessary.

2.4 Tile joints — Floor tiles are to be butt jointed or alternatively the open joints are to be epoxy grouted, and finished flush with the floor surface material.

2.5 Floor wastes — Floor wastes shall be provided in food preparation areas and wet areas in locations where directed.

2.6 Coving — The intersections of floors with walls and exposed plinths are to be coved. Vinyl and similar preformed material is to be continued at least 75mm up the wall or other vertical surfaces.

2.7 Backing piece — Where vinyl sheeting and other similar preformed material is turned up to form a cove, a fillet or backing piece is to be fitted to provide support.

2.8 Carpet — Carpet may be used as a floor finish only in areas where customers stand or sit to receive food or service.

SECTION 3. CEILINGS

3.1 Provisions — Ceilings shall be provided over *food preparation*, display and storage areas.

3.2 Construction — Ceilings are to be constructed of a rigid smooth faced, non-absorbent material and could include fibrous plaster, plasterboard, fibrous cement, cement render or other *approved* material painted with a washable gloss paint of a light colour.

3.3 Drop-in panels — Drop in removable panel ceilings are not permitted over *food preparation, display and servery areas*.

3.4 Finish — The surface finish shall be free of open joints, cracks, crevices or openings in which grease, vapours or vermin may collect.

3.5 Intersections — The intersection of the walls and ceiling are to be tight jointed, sealed and dustproof.

3.6 Ceiling light fittings — Ceiling light fittings are to be installed flush with the ceiling surface, or alternatively, provided with an approved diffuser cover to prevent the accumulation of dust or harbourage of vermin.

SECTION 4. WINDOW OPENINGS, DOOR OPENINGS, SERVING HATCHES

4.1 Windows — Window openings in *kitchens and food preparation areas* are to be designed and constructed with the window-sills at not less than 300mm above the top of any bench, table or equipment where splashing is likely to occur.

4.2 Alternatively — In *approved* positions where benches, tables, equipment, etc. are at least 100mm clear of the wall surface and window-sills are *exposed*, the provisions of 4.1 may be varied.

4.3 Splayed sills — All window-sills are to be splayed inwards at an angle of 45° and finished with material matching the wall finish, with all vertical and horizontal edges rounded or bullnosed to a smooth even finish.

4.4 Architraves — Window and door architraves are not permitted.

4.5 Fly proofing — Removable fly proofing shall be provided as directed by an Environmental Health Officer.

4.6 Finish — Door openings, serving hatches and the like are to be finished in the same material as the wall, returned to meet the door jamb with the vertical and horizontal edges rounded or bullnosed to a smooth even finish.

4.7 Corner protection — Where door openings are likely to be damaged by trolleys or similar traffic, the vertical corners are to be protected in an *approved* manner. (See Section 1.10)

4.8 Flyscreen doors — Fly proofing to external door openings shall be provided as directed by the Service's Environmental Health Officer.

SECTION 5. SERVICE PIPES, VERMIN PROOFING

5.1 Concealment of pipes — Where possible all service pipes are to be located on the exterior of the premises or concealed in floors, plinths, walls or ceilings.

5.2 Pipe supports on brackets — Where it is not possible to conceal pipes or where it is contrary to the regulations of other authorities, such pipes are to be fixed on brackets so as to provide at least 25mm clearance between the pipe and the adjacent vertical surface and 100mm between the pipe and adjacent horizontal surfaces.

5.3 Vermin proofing of openings — All openings in walls, floors and ceilings through which service pipes and the like, pass, shall be made proof against access of vermin.

5.4 Cavities and voids — Cavities, false bottoms and similar hollow spaces capable of providing access and harbourage for vermin are not permitted to be formed in the construction of premises, nor in the installation of fittings and equipment, unless *approved* means of access are provided to such spaces or such spaces are completely sealed in an *approved* manner.

5.5 Sewerage pipes — The location of sewerage pipes in food preparation, storage or serving areas is not desirable; however where circumstances will not permit an alternative position, cleaning eyes and access openings will not be permitted unless special precautions are taken to prevent likely contamination of the food in that area should any defect or chokage occur in the line.

5.6 Roller shutters — Roller shutters and roller grilles located on external openings are to be of vermin proof design.

SECTION 6. SERVERY BAR CONSTRUCTION

6.1 In situ construction — Where counters or bars are constructed in situ the supporting wall shall be of *solid construction* finished with an *approved impervious* material commensurate with the use.

6.2 Timber framing — Framing of in situ bars and counters in timber is not permitted.

6.3 Counter and bar tops — Counter and bar tops may be constructed in solid core timber or similar timber sheeting glued and jointed in an *approved* manner. (See Figure 5)

6.4 Exposed surfaces — All *exposed* surfaces of the bar top or counter top are to be finished with a smooth *impervious* material.

6.5 Exposed walls — On the *preparation* and/or serving side *exposed* wall surfaces are to be smooth, free of ledges and the surface is to be cement rendered, set with plaster, and steel trowelled to a smooth even surface and finished with a washable gloss paint, tiled or sealed with an *approved* material commensurate with the use of the counter or bar. (See Figure 5)

SECTION 7. STOREROOMS

7.1 Wall construction — Walls of rooms used for the storage of food enclosed in *hermetically sealed* containers, dry packaged goods, vegetables, and rooms cleaning materials and equipment, shall be of *solid construction* or cavity wall as described by clause 1.1. The walls may be finished with an *approved impervious* material commensurate with the use.

7.2 Floor — The floors of such rooms shall be *impervious* and *coved* at the intersection with walls and plinths.

7.3 Cleaning material storage — Materials and equipment for cleaning are to be stored in a place physically separated from any food storage, display or *preparation area*.

SECTION 8. GARBAGE ROOMS, GREASE ARRESTERS

8.1 Garbage storage — A room separate from the kitchen or an appropriately constructed area outside the building is to be provided for the storage of garbage.

8.2 Refrigerated garbage rooms — Refrigerated garbage rooms must comply with the requirements of Section 9.

8.3 Construction — Rooms used for the storage of garbage and rooms used for the washing and storage of garbage receptacles are to be constructed of solid material and cement rendered and steel trowelled to a smooth even surface and made vermin proof.

8.4 Floor — The floor shall be of *impervious* material coved at the intersection with the walls, graded and drained to an *approved* floor waste within the room.

8.5 Storage racks — Racks shall be provided for the storage and drainage where domestic type garbage bins are used and may be fixed or freestanding, with the lowest shelf 300mm above floor level.

8.6 Rack construction — Racks to be constructed of galvanised piping, "T" iron, angle iron or solid flat steel or other *approved* material and preferably designed to be demountable for ease of cleaning.

8.7 Separate room — Garbage receptacle washing machines and heavy duty commercial garbage disposal units should be housed in a room separate from the garbage store and kept 300mm clear of all walls.

8.8 Ventilation — Garbage rooms shall be vented to the external air by natural or artificial means.

8.9 Hot and cold water — Hot and cold water hose cocks shall be located within a garbage room or in close proximity.

8.10 Grease arrestors — The installation of grease arrestors within kitchens and *food preparation areas* is not permitted.

8.11 Internal grease arrestor rooms Where there is no alternative but to install the grease arrestor within the building, it shall be subject to the following conditions:

- (i) Prior *approval* shall be obtained in each case;
- (ii) The arrestor shall be installed in a special room;
- (iii) The floor, walls and ceiling of the room shall be constructed of solid material sealed to prevent the escape of odours the walls are to be cement rendered, set with plaster and steel trowelled to a smooth even surface and finished with a washable gloss paint or sealed with an *approved* material; all angles are to be coved;
- (iv) The door shall be self closing and fitted with rubber or other *approved* gaskets to provide a seal when closed; independent access to the arrestor for cleaning purposes shall be provided where practicable from outside the building;
- (v) Proposals to mechanically ventilate grease arrestor rooms are to be submitted for *approval*.

For information on grease arrestors generally, advice should be sought from ACTEW prior to installation.

SECTION 9. LOW TEMPERATURE ROOMS (INCLUDING COOL ROOMS, FREEZER ROOMS)

9.1(a) Types of low temperature rooms

- (i) All purpose rooms — Are rooms which may be used for the storage of "wet" goods such as would be stored in a restaurant, butcher's shop, fish shop, smallgoods shop, food factory and similar premises.
- (ii) Dry goods storage rooms — Are rooms used for the storage of prepacked goods, carton goods, canned goods and food in sealed containers.

9.1(b) Coving — For the purposes of Section 9 Coving between the floor and walls must comply with the Services "deemed to comply" guidelines. These may be obtained from the Service.

9.2 Solid construction — All purpose rooms may be of *solid construction* which includes such materials as bricks, concrete or similar *approved* material, cement rendered to a smooth even finish and *coved* to a minimum radius of 25mm at all angles.

9.3 Prefabricated construction — All purpose rooms may also be constructed of prefabricated wall and ceiling sections with internal and external finishes of the following material; non-corrosive aluminium, stainless steel, polyester faced or other *approved* materials.

9.4 Embossed surfaces — Embossed finish is not permitted as internal lining material or panels of prefabricated low temperature rooms.

9.5 Panel construction — The internal and external panels are to be adhered directly to the insulating material (core) to form an integral wall section.

9.6 Coving of joints — Joints at the floor to wall intersections are to be *coved* and the vertical wall to wall intersections are to be

finished with a *cove* and the edges of all joining moulds are to be tight fitting and water repellent.

9.7 Panel finish — All panels are to be neatly cut and finished smooth to eliminate any cracks, crevices or imperfections which may provide access for vermin or be difficult to clean.

9.8 Dry goods storage rooms — *Approved* wall and ceiling lining material for dry goods storage rooms includes stainless steel, aluminium, polyester faced finish, or hot bonded sheets, alumpy, laminated plastics or other *approved* materials and all lining material joints are to be tight fitting and water repellent.

9.9 Concrete floor — A concrete floor at least 75mm thick is to be provided in all low temperature rooms, graded to the doorway, *coved* at the intersection with the walls and finished so as to be *impervious* to liquids.

9.10 Concrete floor finish — Unless constructed of *impermeable* type concrete, all low temperature room floors shall be coated, topped, or otherwise finished with an *impervious* material.

9.11 Plinths — Where a plinth is used its dimensions shall be identical with the external face of the low temperature room so as not to protrude beyond or recede under the vertical face.

9.12 Internal floor wastes — Floor drains connected directly to the sewerage service are not permitted within a low temperature room.

9.13 Special approval — Floor wastes may be permitted within a low temperature room where the room is used as a work or *preparation* room and shall be subject to *special approval* in each individual case.

9.14 External floor wastes — Where circumstances require drainage, a floor waste is to be located outside the low temperature room as near as practicable to the door opening.

9.15 Painting of walls and ceilings — Internal walls and ceiling surfaces are not to be painted unless the paint is of a special type prepared for use on low temperature room walls and ceilings, and applied in accordance with the paint manufacturer's specification.

9.16 Sealing of joints — The joint between the external walls of the low temperature room and the floor surface is to be sealed and finished in an *approved manner*.

9.17 External wall finish — Where the external walls of a low temperature room such as "cool room sandwich panelling" are in the *kitchen, cooking, or food preparation area* or any other place where splashing of walls is likely to occur, the walls are to be finished with tiles or in an *approved manner* commensurate with the use.

9.18 Rat proofing — All exterior surfaces including the roof of the low temperature room are to be faced with an *approved rat proof material*.

9.19 Inaccessible spaces — Where the room is built in such a position that an inaccessible cavity is formed between the top of the cool room and the ceiling above or between the cool room and any other wall or fixture, such cavities are to be made proof against the access of rats or other vermin.

9.20 Storage rack construction — Hanging bars and storage racks shall be constructed of galvanised pipe, angle iron, "T" iron, channel iron, flat metal or other approved materials, all of which should be treated to prevent corrosion.

9.21 Rack clearance — Racks may be fixed or freestanding; the underside of the lowest shelf or rack to be at least 150mm clear of the floor.

9.22 Refrigeration machinery — Where possible, all machinery and equipment is to be located outside the food premises. Where located inside it shall be installed in an *approved manner* with sufficient space for cleaning being provided both within and around:

- (i) equipment (e.g. compressor, motor condenser, evaporator);
- (ii) fittings (e.g. refrigeration pipes, condensate pipes);
- (iii) the floor, walls and ceilings.

9.23 Concealment of pipes — Where possible all service pipes and conduits are to be concealed in floors, walls or ceilings.

9.24 Fixing of pipes on brackets — Where concealment is not possible, pipes are to be fixed on brackets so as to provide at least 25mm clearance between the wall and pipe and 100mm between the floor and pipe. All such runs shall be kept at an absolute minimum.

9.25 Clearance from fittings — Pipes so installed are not to run underneath fittings.

9.26 Temperature gauge — A temperature gauge is to be provided externally to each low temperature room (including coolrooms, chillers, freezer rooms).

9.27 Noise and vibration — The refrigeration equipment and all associated fittings are to be installed in such a manner that the refrigeration system is capable of operating without causing a noise or vibration nuisance.

9.28 Condensate disposal — Adequate provision for the disposal of condensate shall be provided.

9.29 Condensate discharge — Where condensate waste discharges to the sewer adequate disconnection or air gap shall be provided in accordance with the requirements of ACTEW.

9.30 Building Regulations — All low temperature rooms are to comply with the building regulation requirements regarding sizes of door openings, alarm devices and capability of being opened from within.

PART B

**INSTALLATION OF
FIXTURES, FITTINGS
AND EQUIPMENT**

SECTION 10. REFRIGERATORS AND FROZEN FOOD CABINETS

10.1 Supports — Cabinets, upright or horizontal models, are to be supported on wheels, plinths, legs or brackets or framework.

10.2 Metal bases — In areas where food is not *prepared*, such as supermarket retail displays, cabinets with an *approved* metal base may be fitted directly on an *impervious* floor provided a complete seal is made between the floor and the metal base of the cabinet.

10.3 Seating of metal bases — When fitting a metal base referred to in 10.2:

- (i) The seal between the floor and the metal base of a cabinet is to be of an *approved* silicone sealant laid on the floor in a continuous seam.
- (ii) Where the floor finish is of vinyl sheeting or similar preformed material the floor covering outside the cabinet is to be sealed to the floor, turned up and sealed to the base of the cabinet with a *cove*.
- (iii) Where vinyl sheeting or similar preformed material is turned up to form a *cove*, a fillet or backing piece is to be fitted to provide support.
- (iv) Where the floor finish is of terrazzo or concrete material a vinyl skirting strip is to be sealed to the floor, and to the base of the cabinet so as to provide a *cove*.

10.4 Cabinets located abutting walls — Refrigerator and frozen food cabinets may be fitted against the wall provided all joints formed between the back of the cabinet and the wall are suitably sealed to prevent the access of vermin.

10.5 Cabinets located away from walls — Where cabinets are kept clear of walls or other fixtures they shall comply with the following requirements:

- (i) Cabinets up to 6m in length are to be kept a minimum of 200mm clear of the wall.
- (ii) Where the cabinet exceeds 6m in length or cabinets are installed as a continuous run of more than 6m, a minimum space of 400mm is to be provided between the rear of the cabinet and the wall.
- (iii) Where cabinets are kept clear of wall as specified in (i) and (ii) above, adequate access is to be provided between the cabinets or between the cabinets and any side wall to permit easy cleaning.
- (iv) Where cabinets are kept clear of walls a suitable upstand or other approved means is to be provided to prevent the dislodgment of stock over the back of the cabinet or miscellaneous refuse accumulating between the wall and the cabinets.

10.6 Refrigerated milk bar counters etc. — Milk bars and similar refrigerated bar counters, where consisting of a number of refrigerated cabinets or a continuous frame in one piece, are to be designed:

- (i) with a continuous top of stainless steel or other approved material either cast or welded in one piece, and are to be free of open joints, cracks, crevices, etc. which may allow liquids or food particles to collect therein.
- (ii) So that any space formed between the face of the counter and the cabinet is to be made proof against the access of vermin, or alternatively, provided with access for easy cleaning.
- (iii) So that a raised edge or lip is to be formed around each opening in the bar top to prevent foreign material falling into the food wells.

- (iv) So that hinged lids are to be so constructed that when they are opened any liquid that may be on top of the lid will flow off into a channel formed along the hinged portion.
- (v) So that the channel is to extend the full length of the lid so that the liquid will not gain access to the food well.
- (vi) So that all angles, internal and external, of the cabinet are to be *coved* or rounded, with all joints smooth finished to allow easy cleaning.

10.7 Refrigeration machinery — Where possible, all machinery and equipment is to be located outside the food premises.

10.8 Refrigeration motor units — Whether located within the cabinet, adjacent to the cabinet or remote from the cabinet, motor units are to be supported on an open metal frame at least 150mm clear of the floor or 50mm above a plinth, and the unit is to be kept clear of adjacent walls.

10.9 Motor unit frame design — The frame is to be designed so as to permit dust, miscellaneous refuse, and the like to fall through to the floor for easy removal. (See Section 10.14)

10.10 Cabinet motors — Motor units located within cabinets supported on wheels may be mounted on an open metal frame closer than 150mm to the floor.

10.11 Top mounted cabinet motors — Condensing (motor) units may be located directly on top of the cabinets, providing all likely harbourage places for vermin beneath the unit are eliminated and adequate access for cleaning is provided at the front, rear and sides of the unit.

10.12 Noise — Condensing (motor) units are to be installed so as to operate without causing offensive noise.

10.13 Temperatures — The refrigeration system is to be capable of :

- (i) Maintaining at all times the designed temperature within the cabinet commensurate with its proposed use.
- (ii) Maintaining the temperature of displayed, prepared food capable of supporting the growth of micro-organisms at temperatures prescribed by food hygiene regulation.

10.14 Ventilation openings — in cabinets are to be fitted with frames that are easily detachable.

10.15 Framework design — When designing and fabricating angle, "T" or channel iron or flat steel for framework care is required to ensure there are no ledges or cavities formed which will permit the lodgement of dust and grease in areas inaccessible for cleaning.

10.16 Concealment of pipes — Where possible all refrigeration pipes, condensate pipes and electrical conduit are to be concealed within cabinets or within the floors, plinths or walls.

10.17 Fixing of pipes on brackets — Where concealment is impossible such pipes are to be fixed on brackets so as to provide at least 25mm clearance between the pipes and adjacent vertical surfaces and at least 100mm clearance from any horizontal surface.

10.18 Sealing of openings — All openings around pipework and other similar spaces are to be sealed and made proof against access of vermin.

10.19 Restraining devices — A suitable restraining device is to be provided to upright cabinets where stability problems exist or are likely to occur.

SECTION 11. WHEELS, PLINTHS, LEGS, BRACKETS & FRAMEWORK DESIGN

11.1 Use of wheels or castors — Wheels or castors capable of adequately supporting and easily moving a fully loaded fitting may be fixed to fittings provided that:

- (i) Sufficient space is available to move such fittings so as to provide access to the floor beneath and the walls adjacent to the fittings for cleaning purposes.
- (ii) Suitable restraining devices are incorporated on the wheels or castors.

11.2 Plinth construction and design — Plinths are to be an integral part of the floor, constructed of *solid* material similar to the flooring material and are to be:

- (i) At least 75mm high.
- (ii) Finished level to a smooth even surface.
- (iii) Recessed under fittings to provide a toe space of not more than 50mm.
- (iv) Rounded at *exposed* edges.
- (v) *Coved* at the intersection with the floor and *exposed* walls. (See Figure 7)

11.3 Concealment of pipes — Service pipes may be concealed in plinths provided that the surface finish of the plinth is restored; service pipes are not permitted underneath fittings in the recessed toe space.

11.4 Legs — are to be of non-corrosive solid or tubular metal or moulded plastic.

11.5 Tubular steel legs — If pipes are used, open ends are to be capped or sealed to prevent the access of vermin.

11.6 Clearances — Legs are to be designed and securely fixed so that:

- (i) There is a clear space between the floor and the underside of the fitting of not less than 150mm.

- (ii) Where the fitting is located in island formation with access from two sides, the minimum space between the floor and the underside of the fitting is 150mm.

- (iii) Service pipes are not permitted in the space beneath fittings unless they run vertically.

- (iv) A clear space of not less than 25mm is provided between the finished wall surfaces and the legs supporting fittings.

- (v) Alternatively, the rear legs may be omitted and the fitting supported on brackets securely fixed onto the wall.

11.7 Brackets — Brackets are to be non-corrosive, tubular metal, solid metal or flat steel, and where tubular steel is used the open ends are to be capped or sealed to prevent the access of vermin.

11.8 Hollow brackets — Pressed metal brackets having hollow backs are not permitted even when filled in solid at the back.

11.9 Fixing — Supporting brackets are to be securely fixed so that:

- (i) Cracks and crevices are not formed.
- (ii) A clear space between the floor and the underside of the fitting of not less than 150mm is provided for all fittings up to 750mm in width.
- (iii) This height shall be increased by 25mm for every additional 100mm or part thereof in width.
- (iv) Service pipes are not permitted in the space beneath fittings unless they run vertically.

11.10 Framework — Framework supports are to be of non corrosive tubular metal, solid metal or flat steel.

11.11 Tubular steel framework — If pipes are used, the open ends are to be capped or sealed to prevent the access of vermin.

11.12 Framework design — Framework is to be designed and fixed in such a manner that easy access is available for cleaning the framework and adjacent surfaces and designed to prevent access or harbourage of vermin.

11.13 Hygienic construction — Legs, brackets and framework are to be:

- (i) Finished smooth.
- (ii) Free of angles, cavities, crevices, ledges, recesses etc. which will permit the lodgement of dust and grease or provide areas inaccessible for cleaning.

11.14 Flanges — Flanges fitted to the base of legs or framework, are to be concealed in the floor or plinth and shall not be fixed onto the surface of floors or plinths.

SECTION 12. SUPPORTING OF APPLIANCES, EQUIPMENT, FITTINGS, FIXTURES

12.1 Appliance supports — Stoves, refrigerators, bain-maries, stock pots, washing machines, hot water heaters, large scales, food mixers, food warmers, cupboards, counters, bars, etc. are to be supported on wheels, plinths, legs, brackets or framework as outlined in Section 11.

12.2 Sealing equipment to plinths — Where appliances, equipment fittings or fixtures are placed on plinths they are to be effectively sealed to the plinths, so as to prevent any floor washing's, food spillage, liquids, vermin or miscellaneous refuse from gaining access to the surface of the plinths.

12.3 Fixture supports — Wash hand basins, sinks, draining boards, tubs, urns, boiling water units, benches, shelving are to be supported on legs, brackets, or framework as outlined in Section 11.

12.4 Bench or counter top equipment — Where appliances, equipment, fittings or fixtures which are not easily moved by one person when fully loaded, are placed on benches or counters they are to be:

- (i) kept at least 75mm above the bench or counter top and 75mm clear of walls or other vertical surfaces; or
- (ii) sealed to the bench or counter top in such a manner as to eliminate any open joint, space or crevice or cavity, which will allow liquids, food particles, grease or other refuse to collect; or
- (iii) fitted with *approved* wheels or castors providing sufficient space is available to move the fitting so as to provide access to the bench or counter top beneath and the walls or other vertical surfaces adjacent to the fitting for cleaning purposes.

SECTION 13. CLEARANCE — OTHER THAN COOKING & HEATING EQUIPMENT

13.1 Butting of fittings — Inaccessible crevices formed by the butting together of fittings or appliances are not permitted.

13.2 Flashing and sealing — Where fittings abut each other or walls any crevice formed is to be provided with a cover flashing or sealed in such a manner as to eliminate any open joint, space, crevice or cavity which will allow liquids, food particles, grease or other refuse to collect therein.

13.3 Space between fittings — Where a space is provided between fittings such clear space is to be:

- (i) For fittings up to 750mm in width at least 75mm.
- (ii) For fittings over 750mm in width at least 150mm.

13.4 Refrigerators and frozen food cabinets — Where abutting walls shall comply with Section 10.4 and where kept clear of the walls shall comply with Section 10.5.

13.5 Hot water heaters — Floor mounted hot water systems shall be supported above the floor and kept clear of the wall in accordance with Sections 11 and 12. Cabinets are not to be installed under sinks or wash basins. Sinks should be supported by an *approved* metal frame work. (See Figure 2)

SECTION 14. CLEARANCE COOKING AND HEATING APPLIANCES

14.1 Installation — Stoves, ranges, boiling tables, ovens, deep fryers, broilers, griddles, barbecues and similar heating appliances are to be installed as follows:

- (i) Supported on *approved* wheels, plinths, legs, brackets or framework as outlined in Section 11.
- (ii) Located at least 200mm clear of walls where such appliances do not exceed 3 metres in a continuous run and where adequate access to such space is provided from at least one end.
- (iii) Located at least 400mm clear of walls where such appliances exceed 3 metres in a continuous run, and access to such space, of not less than 300mm, is to be provided from both ends.
- (iv) Alternatively cooking appliances may be butted against walls, or other equipment (e.g. other cooking appliances) provided all joints between the appliances and walls are suitably flashed or sealed in such a manner as to eliminate any open joint, space or crevice or cavity which will allow liquids, food particles, grease or other refuse to collect.

14.2 Provision of space — Where a space is provided between cooking appliances or between them and other fittings, such space is to be at least 75mm for cooking appliances up to 750mm in width.

14.3 Cover flashing — A cover flashing of *approved* material and easily removable by hand may be provided to such space. (Section 14.2)

14.4 Greater width — For widths over 750mm at least 300mm clear space is required.

14.5 Abutting other fittings — Where cooking appliances are butt fitted to each other or to other fittings they are to be suitably flashed or sealed in such a manner as to eliminate any open joint, space, crevice or cavity which will allow liquids, food particles, grease or other refuse to collect therein or vermin to harbour (i.e. a complete seal).

14.6 Wheels or castors — Where cooking appliances are fitted with wheels or castors and provided with a flexible connection, such appliances may abut the walls and each other providing sufficient space is available to adequately move the appliance for cleaning purposes.

14.7 Obstruction of ventilation — Salamanders and similar equipment shall not be located directly above other cooking appliances where the efficiency of mechanical exhaust ventilation will be impaired.

SECTION 15. COUNTER AND BAR FITTINGS

15.1 Construction — Counters and bars may be constructed in situ of *solid impervious construction* (see Section 6) or as a freestanding fixture.

15.2 Finish — Freestanding counters and bars shall be finished with glass, metal, plastic, timber sheeting or other *approved* material.

15.3 Timber sheeting — Timber sheeting is to be of solid core or similar timber sheeting, glued and jointed in an *approved* manner and be free of cracks, crevices or cavities.

15.4 Metal framework — Metal framework (if required) is to be as outlined in Section 11.

15.5 Decorative cladding — Decorative cladding to counters or bars and any space, crevice or cavity formed between the facade, fittings, equipment, walls, etc. is to be made proof against the access of vermin.

15.6 Counters and bar tops —

- (i) Are to be free of cracks, crevices or cavities.
- (ii) The finished surface of the top and edges are to be smooth, durable and impervious.
- (iii) Are to be finished on the underside with a smooth, durable impervious finish which may include glass, paint, clear lacquer or welded sheet vinyl.

15.7 Protection of food — All food displayed on bars, counters, self service cafeterias, smorgasbords and similar positions, is to be adequately protected from contamination from customers' breath, handling, smoking or from flies, dust and other contamination. (See Figures 8, 9, 10 and 11)

15.8 Self service display designs — Glass cabinets, louvred display counters and smorgasbord protection designs shall comply with design criteria as in the appended diagrams. (See Figures 8, 9, 10 and 11)

15.9 Supports — Freestanding counters and bars may be supported on *approved* wheels, plinths, legs, castors, brackets or framework, as outlined in Section 11.

15.10 Refrigerated milk bar counters — Refrigerated milk bar counters and similar refrigerated bar counters are to be designed as outlined in Section 10.

15.11 Drink dispensing equipment — All drink dispensing equipment is to be installed in an *approved* manner. Motor units are to be supported as outlined in Section 11.

15.12 Post mix service — All post mix units are to be installed as outlined in Section 11.

15.13 Safety glass — All glass used in the construction of equipment in which food is displayed is to be safety glass.

15.14 Exposed edges — Glass shelving, sneeze guards and the like are to have exposed edges bevelled and where necessary protected to prevent chipping.

SECTION 16. CUPBOARDS AND CABINETS

16.1 Construction — Cupboards and cabinets shall be constructed of glass, metal, plastic, timber sheeting or other *approved* material.

16.2 Timber sheeting — Timber sheeting is to be of solid core or similar timber sheeting, glued and jointed in an *approved* manner, free of cracks, crevices or cavities.

16.3 Framework — Metal framework (if required) is to be as outlined in Section 11.

16.4 Cupboards and cabinets — Cupboards and cabinets attached to walls or other permanent vertical surfaces are to be mounted without "backings". The cupboard or cabinet edge is to be effectively sealed to the wall so that insect entry from walls or floor surfaces are denied.

Cupboards and Cabinets located away from walls and permanent surfaces must comply with:

- (i) the spacing requirements of 13.3; and
- (ii) be constructed of stainless steel, laminated plastics or similar *approved* impervious material.

16.5 Cupboard and cabinet doors — Sliding doors are to be hung from the top of the door and the bottom guides or runners are to be open so as to permit food spillage to fall through to the floor or, alternatively, the bottom guides or runners may be terminated at least 25mm from each end of the door opening so as to permit easy cleaning.

16.6 Finish — The surface finish, both internally and externally, including doors and shelving is to be to an *approved* standard commensurate with the use of the fitting.

SECTION 17. SHELVING

17.1 Shelving types — Shelving shall be freestanding or fixed.

17.2 Shelving — Shelving shall be constructed of glass, metal, plastic solid core or other *approved* material. Painted solid core timber shelving is only permitted in areas other than *food preparation areas*.

17.3 (deleted)

17.4 Timber framing — Timber framing of shelving shall not be permitted; metal or similar *approved* material shall be used.

17.5 Backing — Plywood hardboard and similar materials used for "backing" to shelving stands are not permitted unless the rear face of the backing material is either:

- (i) in an accessible position; or
- (ii) coated with a smooth durable finish.

17.6 Freestanding shelving —

Freestanding shelving shall be supported on approved wheels, legs, castors or framework as outlined in Section 11.

17.7 Shelf clearances — All shelving is to be kept at least 25mm clear of walls and vertical surfaces unless the joint between the shelf and the wall or other vertical surface is sealed in such a manner as to eliminate any open joint, space, crevice or cavity which will allow liquids, food particles, grease or other refuse to collect.

17.8 Surface finish — The surface of shelving, including edges, is to be smooth, durable, non-absorbent and free of cracks, crevices or cavities.

17.9 Stainless steel shelving — In *kitchens, food preparation areas* and similar wet areas, where direct contact with food may occur shelving and supports shall be constructed only of stainless steel. (See Figure 6)

SECTION 18. BENCHES, DRAINING BOARDS AND TABLES

18.1 Materials — Benches, draining boards, table tops, etc. are to be of rigid smooth faced, non-absorbent, durable material, free of cracks, crevices or cavities, such as stainless steel or other *approved* material.

18.2 Surface finish — The surface finish is to be of an *approved* type, commensurate with the use.

18.3 Stainless steel surfaces — In *kitchens, food preparation areas* and similar wet areas, where direct contact with food may occur, bench and table tops shall be constructed of stainless steel.

PART C

WASHING FACILITIES, OTHER FACILITIES AND SPECIAL REQUIREMENTS

SECTION 19. FACILITIES

19.1 Eating and drinking utensils washing facilities — The following washing facilities are to be provided for the cleaning of eating and drinking utensils:

- (i) a sufficient number of efficient dish-washing and/or glass-washing machines; and/or
- (ii) a double bowl sink and/or two compartment tubs.

19.2 Temperature indicator — Each dish-washing and glass-washing machine shall be fitted with a thermometer which is visible to the operator and show operating temperatures as required by the Public and Environmental Health Service.

19.3 Rinsing cycle — The rinsing cycles shall be operated at a temperature of not less than 75°C or at any higher temperature required by respective state legislation.

19.4 Water temperature — One bowl of each double sink or one compartment of each two compartment tub shall be supplied with hot water at a temperature of not less than 45°C, together with sufficient soap or detergent for effectively washing the eating and drinking utensils, and the other shall be supplied with hot water at a temperature of not less than 75°C for the final rinsing of the eating and drinking utensils, or at any higher temperature required by the Public and Environmental Health Service.

19.5 Thermometers — In all cases in which the cleansing of eating and drinking utensils is carried out in double bowl sinks or two compartment tubs, thermometers accurate to plus or minus 1°C shall be provided convenient to the sinks or tubs to permit frequent checks of the water temperatures.

19.6 Rinsing basket — The bowl or tub used for rinsing shall be provided with *approved* facilities (e.g. wire basket with high handles) so that all surfaces of every utensil immersed in rinse water are exposed to such water for 30 seconds.

19.7 Equipment washing facilities — For tools of trade, benches, fittings, machinery and utensils and implements (other than those in 19.1) a pot sink or single bowl tub shall be provided.

19.8 Hot and cold water — Such equipment washing facility (Section 19.7) is to be provided with an adequate supply of hot and cold water under pressure; the hot water temperature shall be not less than 45°C.

19.9 Hand washing facilities — Hand wash basins shall be provided in sufficient numbers in close proximity to where food is *prepared*, with hot and cold water provided to each, together with a sufficient supply of soap and hand drying facilities. Hot water shall be at a temperature of 40°C or any higher temperature required by the Public and Environmental Health Service.

19.10 Mixing device — Hot and cold water shall be supplied to the hand wash basin through an *approved* mixing device which can be adjusted to enable the hands to be washed under hot running water.

19.11 Hand drying facilities — Hand drying facilities include single use towels, air dryers or other approved hand drying facilities.

19.12 Location of hand basins — The positioning of hand wash basins is determined by the operations of each area and is subject to *approval* in each individual case.

19.13 Accessible location — Hand wash basins should be of the freestanding type and are not to be installed under benches or similar fittings and are to be readily accessible during hours of operation.

19.14 Preparation sink — A separate sink shall be required when food stuffs need to be *prepared* by immersion in water.

19.15 Hot and cold water — Such sink is to be provided with an adequate supply of hot and cold water under pressure, the hot water temperature shall be not less than 45°C.

19.16 Capacity of hot water systems — Hot water systems must be capable of supplying adequate hot water at minimum temperatures as outlined above at all times, especially at peak washing up periods.

19.17 Washing facilities for floors — A cleaner's sink may be required for the cleaning of floors and such sink is to be provided with an adequate supply of hot and cold water under pressure, and is to be located in a room or space away from any *food preparation area*.

19.18 Hose connections — Where the floor is drained to an *approved* sanitary fitting, hot and cold water taps, fitted with hose connections, may be required to be installed in an *approved* position at least 600mm above the floor.

19.19 Enclosures under sinks — Enclosures under sinks are not permitted. Sinks should be installed in open framing as represented at Figure 2. Stainless steel or other *approved* metal shelving may be installed under sinks if the shelving complies with Section 17.7.

SECTION 20. FOOD CONVEYORS (DUMB WAITERS)

20.1 Vertical lift food conveyors — Dumb waiters are to be constructed with an *approved* metal compartment with rounded internal angles and free from any cracks, open joints and crevices capable of holding food refuse and vermin.

20.2 Cleaning access — Any "well" formed at the bottom of a conveyor shaft capable of holding refuse, is to be constructed as to provide access for easy cleaning.

20.3 Safety regulations — Such access shall be provided in accordance with any installation and safety regulations.

20.4 Shaft construction — Where the walls are constructed in *solid* materials such as bricks, concrete, etc. these walls shall be cement rendered internally to a smooth even finish and *coved* at all angles.

20.5 Horizontal food conveyors — Horizontal food conveyors are to be constructed of angle iron, channel iron, "T" iron, tubular framing or other *approved* material, with access panels to give reasonable access for maintenance and easy cleaning.

SECTION 21. OYSTER OPENING BAYS OR AREAS

21.1 Separate area — A separate room or area is to be provided for the hosing down and opening of oysters.

21.2 Construction — The floor and walls of any room or place used for the hosing down and the opening of oysters, shall be constructed of *solid impervious* material and finished in an *approved* manner.

21.3 Drainage — Adequate drainage shall be provided to such room or area; grit arrestors may be required.

21.4 Running water — All sinks used in conjunction with the opening of oysters are to be provided with running potable water.

21.5 Storage racks — Bagged oysters are to be stacked at least 300mm above the floor on *approved* racks or stands.

SECTION 22. WINDOW DISPLAYS

22.1 The display shelf — The window display shelf shall be of rigid smooth faced non-absorbent material, free of cracks or crevices — such as stainless steel or other *approved* material.

22.2 Coved intersections — Where wet foods such as meat, fish and the like are displayed, the display shelf is to be *coved* at all intersections and graded and drained in an *approved* manner.

22.3 Waste discharge — An air gap is to be provided between the discharge wastepipe and the connection to the sewerage service.

22.4 Supports — Display shelving shall be supported on *approved* wheels, legs, rackets, castors or framework or on *solid construction*. (See Section 11)

SECTION 23. BUTCHERS SHOPS

23.1 Special requirements — These additional requirements shall apply to butcher's shops, including any room or place used for boning, curing, mincing, salting, storage, fat rendering, sausage filling, pre-packing or similar process of *preparation* of meat.

23.2 Brine and pickling vats — Brine and pickling vats are to be constructed of stainless steel, or other *approved* material having a smooth, non-absorbent, non-toxic finish, free of cracks, crevices or cavities and *coved* at all intersections.

23.3 Vat design — Where such vats are designed or fitted as an integral part of the walls they shall be constructed and fitted in such a manner as to prevent any wall washing's or contaminants from gaining access to the interior of the vat when cleaning down the surrounding walls.

23.4 Aerial disconnection — An air gap is to be provided between the discharge waste pipe from the vat and the connection to the sewerage service.

23.5 Waste products — Bones and waste matter are to be stored in *approved* metal containers provided with close fitting lids.

SECTION 24. STAFF DRESSING ROOM ACCOMMODATION

24.1 Dressing room or changing area — Adequate dressing room accommodation shall be provided for male and female staff, and sufficient lockers shall be provided for all clothing and personal effects.

24.2 Cleaning materials and equipment — Adequate facilities such as cleaners room, locker or suitable cupboard shall be provided for the storage of cleaning equipment and material. (See Section 7.1)

SECTION 25. STAFF TOILET ACCOMMODATION

25.1 Staff toilet facilities — Adequate toilet accommodation and hand washing facilities with hot and cold water together with an adequate supply of soap and hand drying facilities shall be provided for male and female staff during hours of operation.

25.2 Air locks — Internal water-closet compartments are to be entered through an air lock.

25.3 Customer toilet accommodation — Adequate customer toilet facilities shall be provided in accordance with the requirements of the *Building Code of Australia*.

SECTION 26. VENTILATION

26.1 Comfort ventilation — Ventilation is to be provided either by natural means or by an *approved* mechanical ventilating system

26.2 Kitchen exhaust ventilation — Where cooking or extensive heating processes or such other processes as may be specified are carried out in the kitchen or in *food preparation areas*, an *approved* mechanical ventilating exhaust system shall be installed and operated in accordance with Australian Standard AS 1668 Part 1 & 2. The installation of systems may only vary from AS 1668 Part 1 & 2 where the installation meets the requirements of an *approved* guideline.

26.3 Special areas — Toilets, garbage rooms, grease arrestor rooms shall be either adequately naturally ventilated or shall be ventilated by an *approved* mechanical exhaust ventilating system.

SECTION 27. LIGHTING

27.1 Light fittings — Light fittings shall be recessed or flush mounted and provided with diffusers. Recessed down lights in kitchens and bars are to be fitted with circular glass or perspex diffusers at ceiling or bulkhead level.

- (a) A minimum service value of 400 LUX to the task area or working plane (unless otherwise specified, the working plane is assumed to be a horizontal plane 850mm above the floor area extending throughout the entire room or area).
- (b) A minimum service value of 300 lux is to be supplied at the horizontal plane measured 850mm of the floor in all cool rooms.

DIAGRAMS

Figure 1 Requirements — typical food preparation area

- | | |
|-------------------------------------|--|
| 1 Floor/wall coving | 10 Dishwasher with temperature indicating device |
| 2 Castors to underbench storage | 11 Legs 150 mm. min. |
| 3 Impervious floor graded & drained | 12 Bottom shelf min. 160 mm. above floor |
| 4 Hot water heater sealed to wall | 13 Rigid smooth faced ceiling |
| 5 Walls tiled to 2000 mm | 14 Smooth cement rendering |
| 6 Shelving 25 mm clear of wall | 15 Water & drainage pipes concealed into walls |
| 7 Sink unit on metal frame | 16 Hand basin, hot & cold water mixing set |
| 8 Thermometer | 17 Soap & towel dispenser |
| 9 Garbage receptacle | |

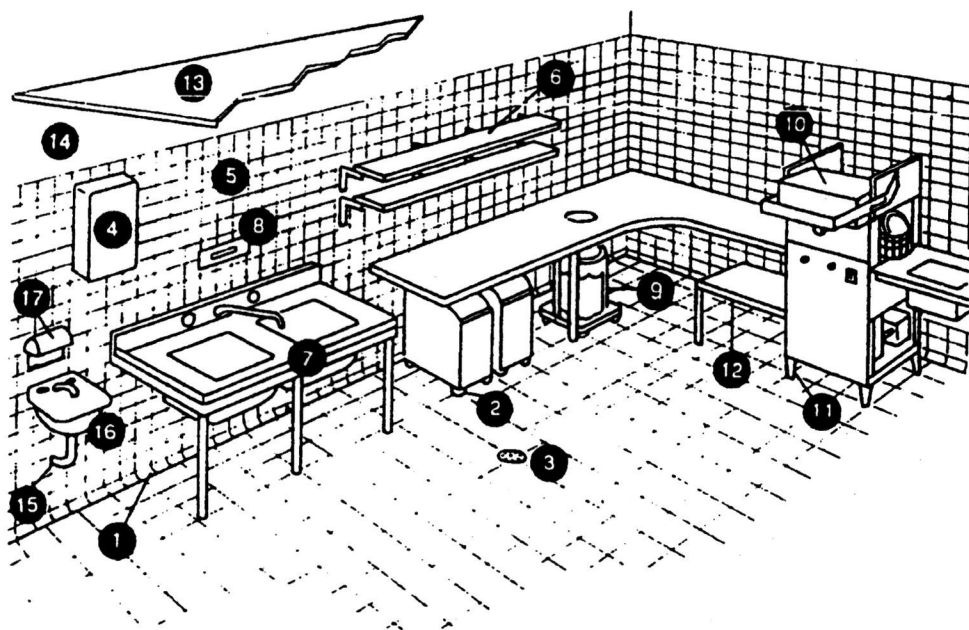


Figure 2 Requirements — typical washup area

- | | |
|---|---|
| 1 Floor/wall coving | 10 Preparation bench - steel framed |
| 2 Plinth not less than 75 mm high | 11 Bottom shelf min. 150 mm. above floor |
| 3 Impervious floor graded & drained. | 12 Mechanical exhaust ventilation canopy |
| 4 Fittings sealed to wall or 200 mm clear | 13 Rigid smooth faced ceiling |
| 5 Walls tiled to 2000 mm. | 14 Smooth cement rendering |
| 6 Sealing between fittings | 15 No timber door frames |
| 7 Legs 150 mm min. | 16 Hand basin, hot & cold water mixing set |
| 8 No Storage shelves below canopy | 17 Soap & towel dispenser |
| 9 Splayed windowsill 300 mm above prep. bench | 18 Water & drainage pipes concealed in wall |

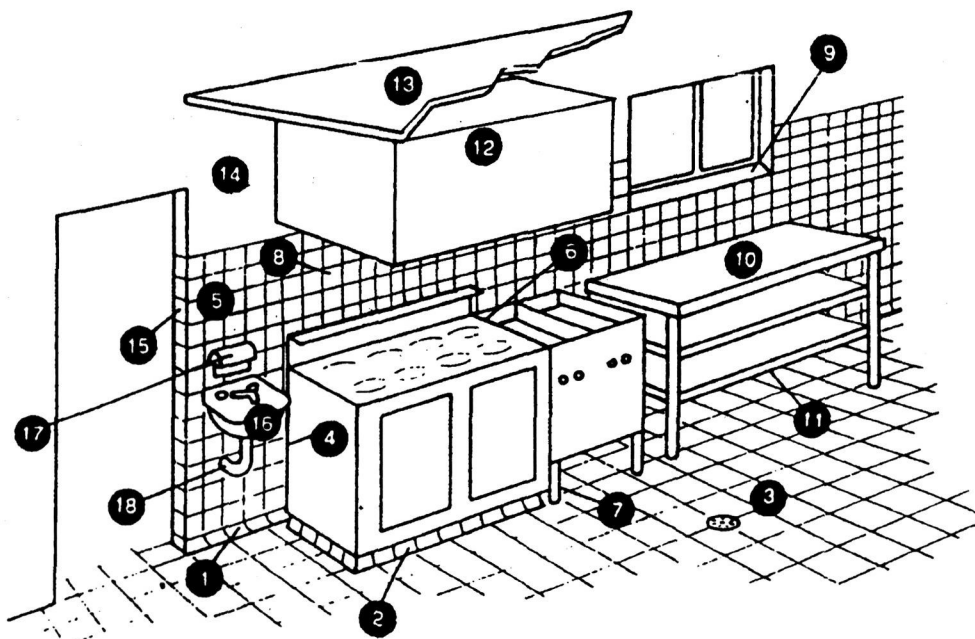


Figure 3 Typical arrangement — stove to wall

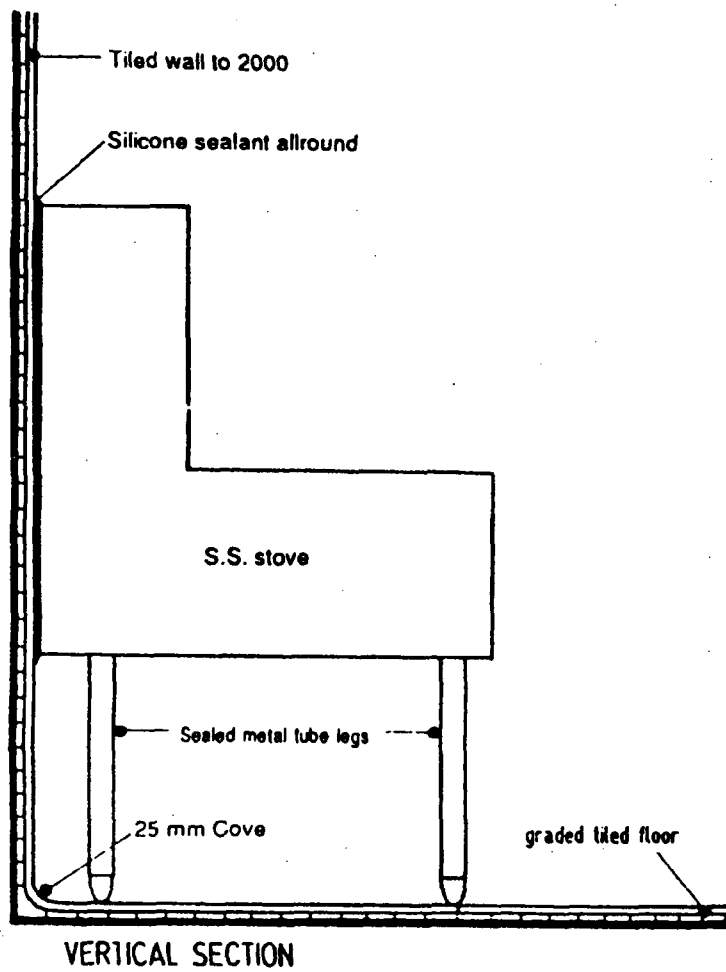


Figure 4 Typical arrangement — wall bench

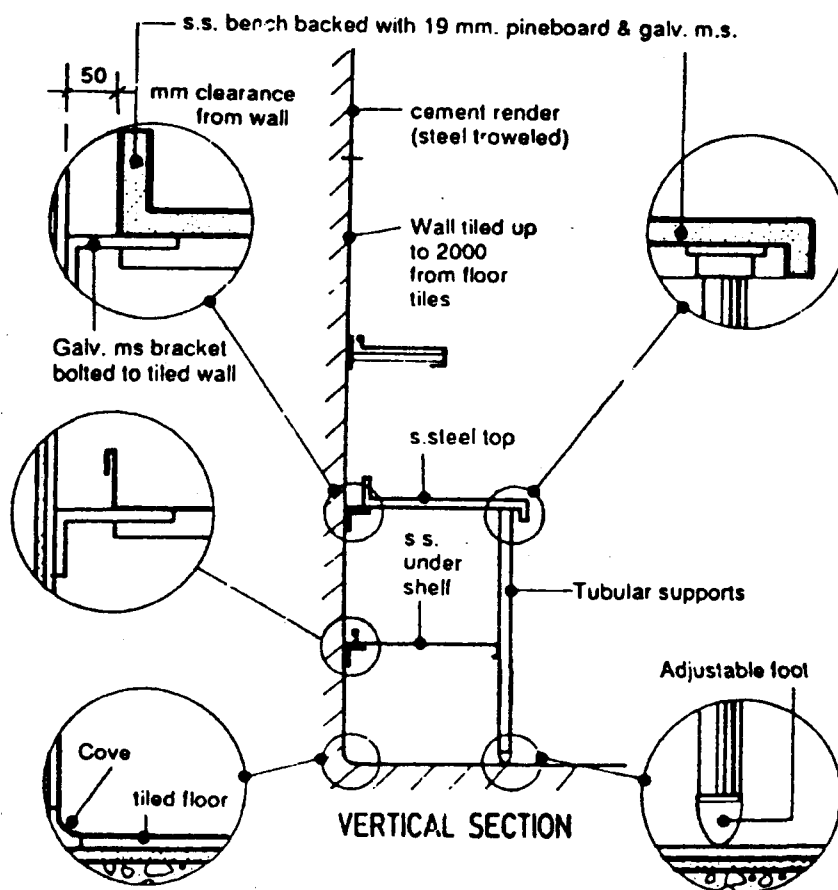


Figure 5 Typical bar and plinth Arrangement

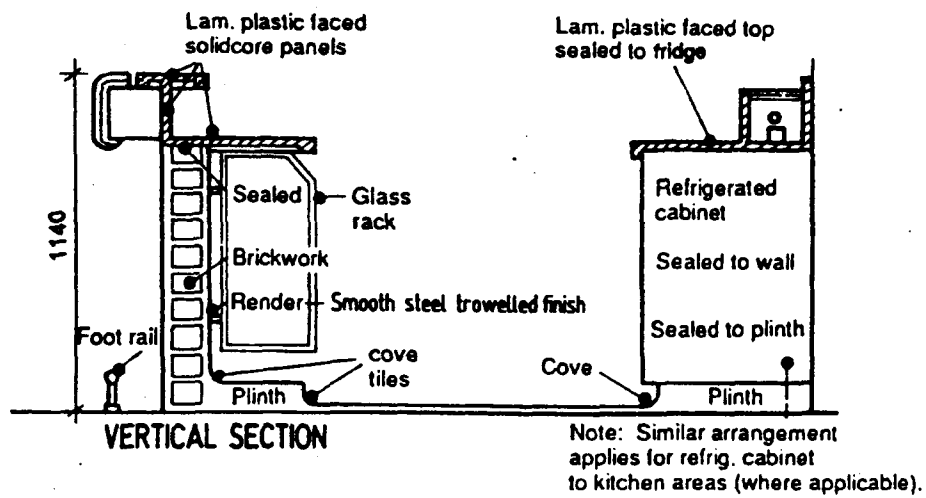


Figure 6 Typical Arrangement — Shelving

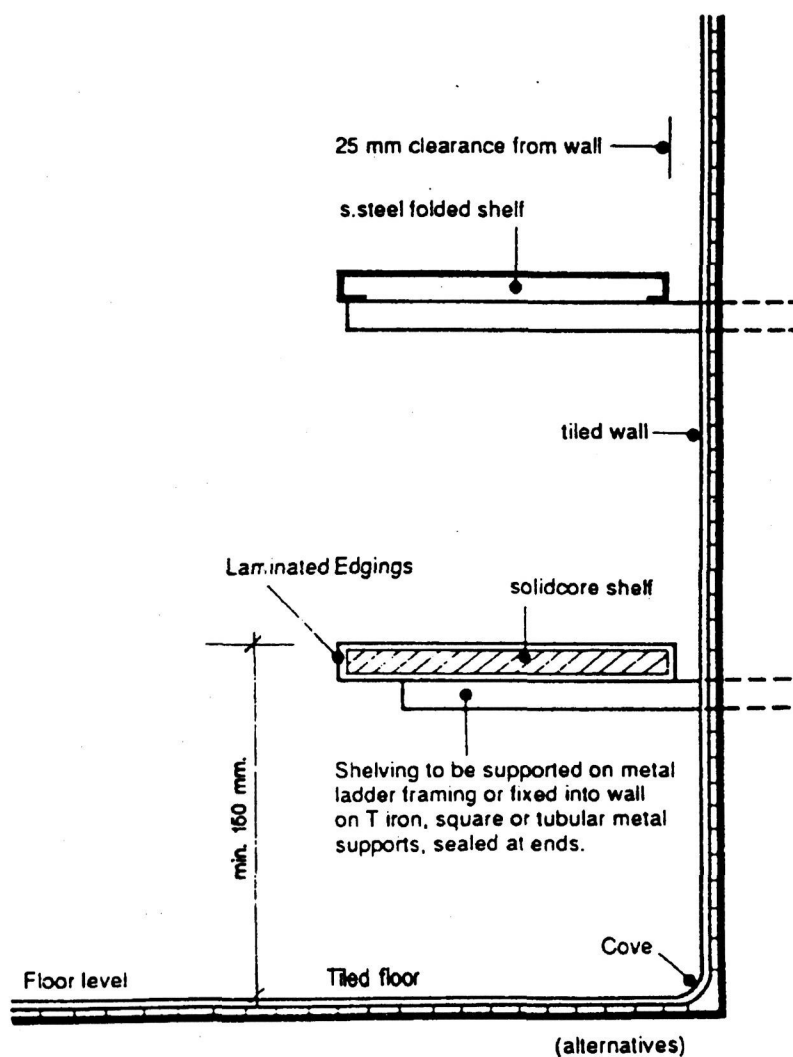


Figure 7 Typical Arrangement — Wall Cupboard (on Plinth)

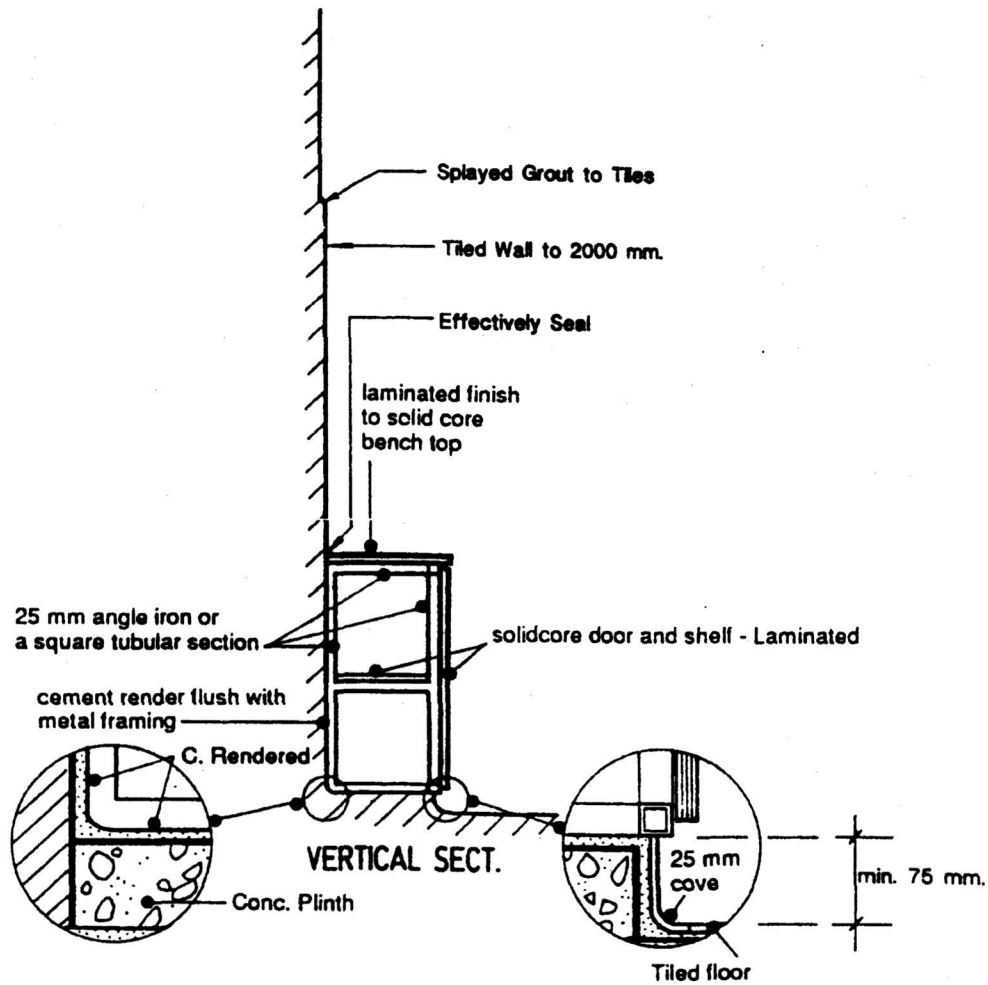


Figure 8 Cafeteria Type Self-Service Food Bar

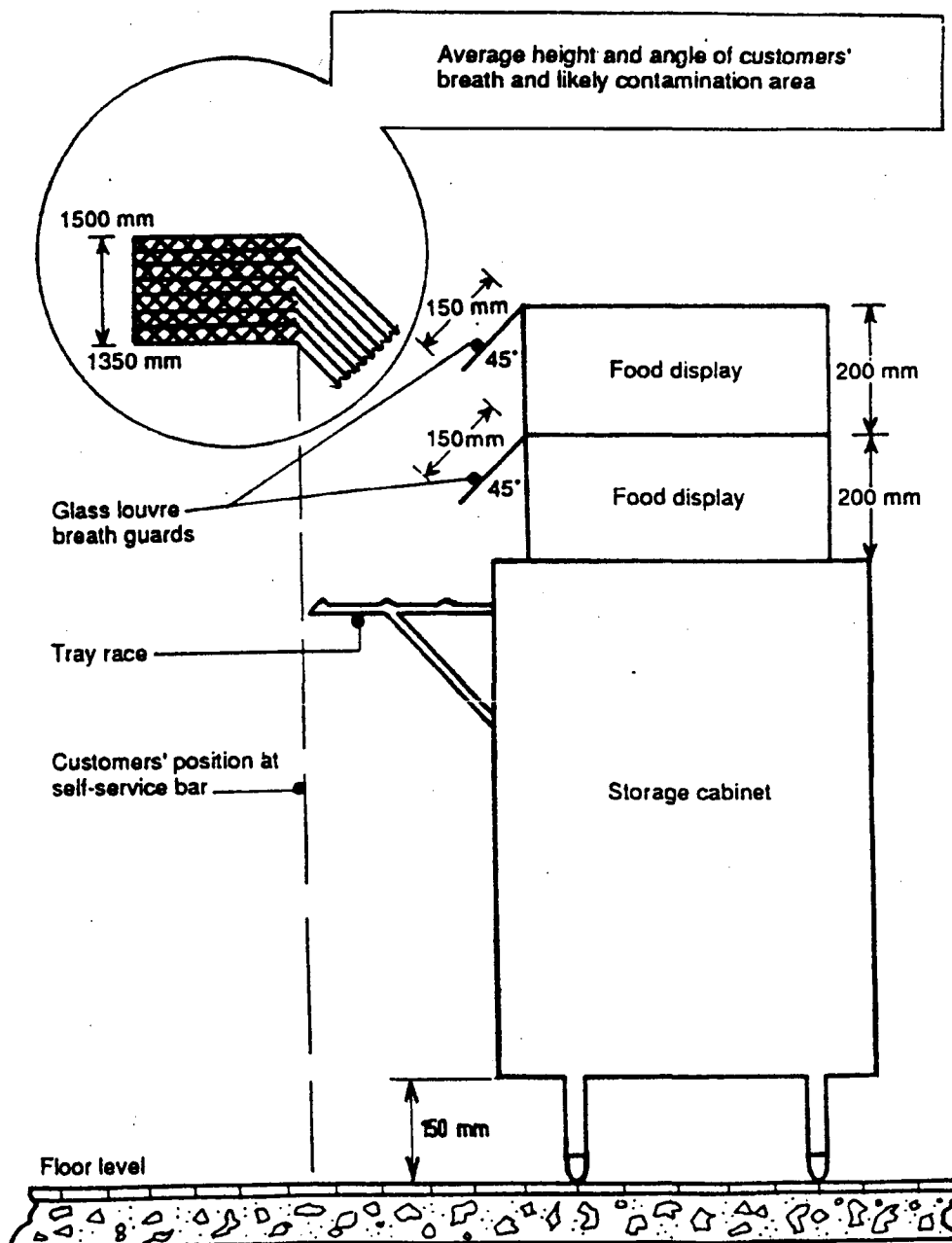


Figure 9 Self Service Appliance without tray race

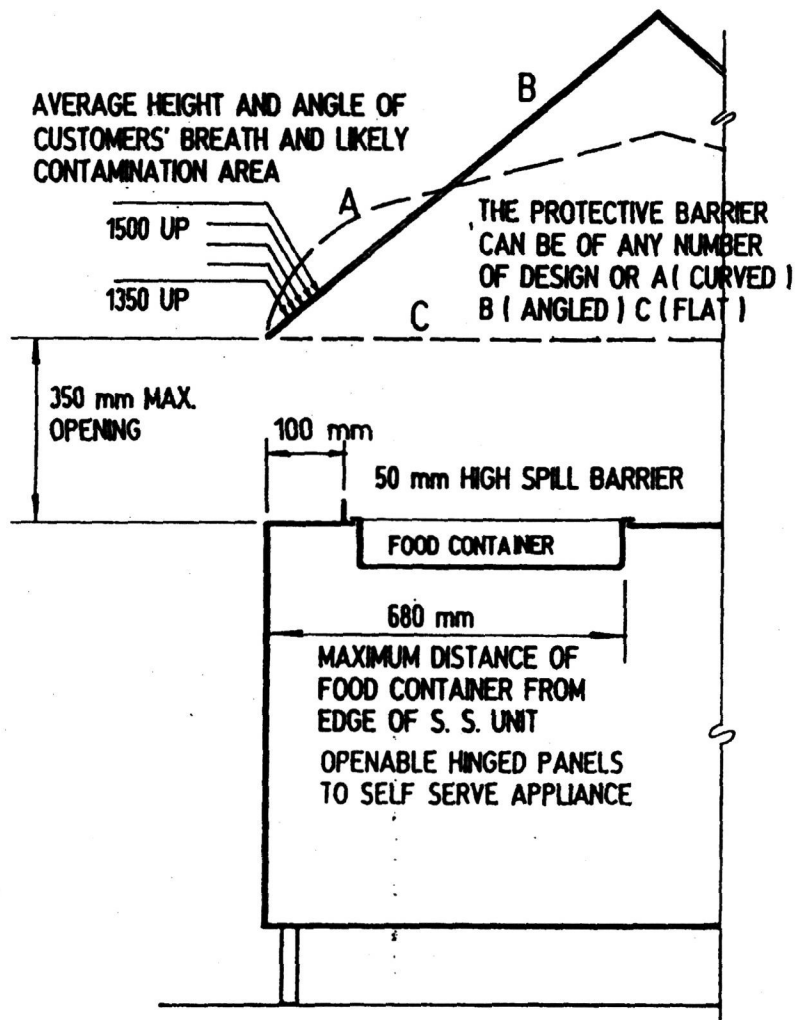


Figure 10 Self Service Appliance with tray race

