

# A GUIDE FOR THE CONSTRUCTION, FIT-OUT & APPROVAL OF COMMERCIAL FOOD PREMISES IN TASMANIA



## ***INFORMATION FOR OWNERS, DESIGNERS AND BUILDERS***

**ACKNOWLEDGEMENTS:** In the preparation of this document we appreciate the assistance of;

- Michael Westcott - Environmental Health Officer
- Gabriel Barnes - Building Surveyor (ABS)
- The Australian Institute of Environmental Health
- National Food Premises Code
- The Building Code of Australia
- Tasmanian Building Act & Regulations

**DISCLAIMER:** This document is a general guide ONLY. Information is not to be used for action and reliance. Contact should be made with and additional information sought from the relevant professionals prior to completing design documentation

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## 1.0 INTRODUCTION

This guide has been developed to advise owners, designers and builders of the general requirements of the construction, fit-out and APPROVAL of food premises in the state of Tasmania.

In general, premises and equipment should be constructed so as to be readily cleanable and not offer entry or harbourage to vermin. Your local Council's Environmental Health Officer can assist and **MUST** be consulted prior to carrying out any design, alterations or construction.

The following documents should be referenced for this development:

- Australian Standard 4674. Design, construction and fit-out of food premises.
- The Building Code of Australia.
- Tasmanian Building Act & Regulations
- Tasmanian Plumbing Code
- Access to premises Standard
- Australian Standard 1428.1
- Australian Standard 1428.2
- Australian Standard 3500. National Plumbing & Drainage Code
- Food Safety Standards 3.2.2 & 3.2.3

## 2.0 LOCAL COUNCIL REQUIREMENTS

**2.1 Planning** - A planning permit is required for the installation of a food premises. Prior to securing any premises or undertaking costly design or construction, contact your local Council Planning Department to ascertain the suitability of the proposed business. Issues will include:

- Identifying the zoning of the land under the planning scheme
- Referencing the intended use in that zone "Permitted", "Discretionary" or "Prohibited"
- Restrictions or limitation applicable to that zone
- Additional requirements for the use such as car parking requirements

**You MUST have a PLANNING PERMIT prior to commencing your development.**

**2.2 Building** - A building permit is required for the installation of a food premises. Fit out and construction plans for the food premises **MUST** be assessed and certified by a Building Surveyor based on compliance with the Building Code of Australia. Those certified drawings must be submitted to your local council for the issue of a Building Permit.

**You MUST have a BUILDING PERMIT prior to undertaking ANY building work including fit out works.**

**2.3 Health** - Food premises are registered by the local Council. As part of the Building Surveyors certification process the Environmental Health Officer will be required to provide comment on your proposed design and undertake an inspection prior to the food business operating.

The business owner will be required to register the food business with the local Council prior to the business operating. *An Application for Food Premises Registration form is available from your local Council.*

**You MUST have a FOOD BUSINESS REGISTRATION issued prior to the food business operating.**

**2.4 Plumbing** – A Plumbing Permit from your local council is required for the fit out of a food premises. All drainage is to be installed in accordance with Australian Standard 3500 National Plumbing & Drainage Code and the Tasmanian Plumbing Code.

A "Certificate of Certifiable Work" is to be obtained from **Ben Lomond Water** for the connection to their sewerage infrastructure and for the installation of grease traps and similar devices. The certificate of certifiable work along with hydraulic design plans for the plumbing installation and grease trap are to be submitted to Council for the issue of a Plumbing Permit.

**You MUST have a PLUMBING PERMIT & approval from Ben Lomond Water for the installation of a grease trap prior to any plumbing works.**

## 3.0 THE BUILDING CODE OF AUSTRALIA

The BCA is a nationally uniform set of technical provisions for the design and construction of building and structures to achieve a consistent minimum standard of health, safety, amenity and sustainability throughout Australia.

Any design will need to address compliance with the provisions of the BCA including the applicable parts of the **Tasmanian Appendix** including;

- Tas Part H101 – Workplaces
- Tas Part H102 – Food Premises
- Tas Part H103 – Dining Rooms & Bars

#### 4.0 STATE GOVERNMENT DEPARTMENTS

For the sale of alcohol and operation of licensed premises an application to the Commissioner of Licensing is required under the *Liquor Licensing Act 1990* and Regulations.

Contact the Commissioner for Licensing on;

##### **Hobart:**

80 Elizabeth Street, HOBART

GPO Box 1374, HOBART

Ph: (03) 6233 2475 Fax: (03) 6234 1728

##### **Launceston:**

Henty House, 1 Civic Square, LAUNCESTON

PO Box 972, LAUNCESTON

Ph: (03) 6336 2261 Fax: (03) 6336 2799

#### 5.0 DESIGN PLANS

Provide plans and specifications detailing all proposed fixtures, fittings and equipment within the premises. Plans are to be to drafting standard specifying all work, materials and finishes to be specified in accordance with Australian Standard 4674 and the Building Code of Australia including the Tasmanian Appendix Part H. Details should include;

- a) Floor plans showing all fixtures, windows and doors.
- b) Elevations of all walls showing wall linings and fixtures and fittings.
- c) Details on floor, wall and ceiling finishes.
- d) Location and cross sectional details of all fixtures & fittings, including construction materials.
- e) Plumbing hydraulic design including location and construction of grease traps.
- f) Freezers, chillers & cool rooms (if required).
- g) Position of exhaust canopies with details of hood fabrication & exhaust system specifications.
- h) Fly screens, screen doors and similar devices to restrict access of flies and vermin.
- i) Refuse storage.
- j) Toilets and change rooms (if required).
- k) Copy of the proposed or draft menu demonstrating the type and amount of food to be prepared.

**Design plans are required to a "High Quality Drafting Standard" addressing compliance with the Building, Plumbing Code & Food Safety Standard. Contact an accredited building designer / architect for assistance. Substandard plans will not be accepted.**

#### 6.0 RELEVANT DEFINITIONS

**6.1 Food:** Means a substance ordinarily consumed or intended for human consumption and includes drinks, chewing gum, food additives or other substances that are used in the preparation of food for purposes which are deemed to be Food as defined under Section 5 of the Food Act 2003.

**6.2 Food Premises:** Means a premise where food is stored, kept, prepared, manufactured, processed, cooked or served for the purpose of sale to the public, either directly or indirectly and includes eating houses, bars, meat premises, food stores, food vehicles and food stalls.

#### 7.0 FOOD PREPARATION AREAS

The following items should be considered when designing a food premises. These are NOT requirements only good practice suggestions.

Discuss the food preparation area fit-out in more detail with an Environmental Health Officer.

- a) Floor/wall coving, a minimum of 9.5mm radius.
- b) Underneath storage to have a minimum of 150mm clearance off the floor.
- c) Durable, impervious floor that is slip resistant and easily.
- d) Hot water heater sealed to wall.
- e) Walls to be finished in a clean, smooth, durable and washable impervious surface to ceiling height.
- f) Shelving not less than 40mm clear of the wall or sealed to the wall.
- g) Double bowl sink unit with a draining board for wet dishes.
- h) Provision and storage of garbage and recycling receptacles.
- i) Commercial dishwashers with temperature indicating device or large pot sink. Dishwasher should be sealed to wall or be made movable.
- j) Legs of shelf units 150mm minimum height.
- k) Bottom shelf 150mm above floor.
- l) Rigid smooth continuous ceiling.
- m) Smooth, durable and impervious cement rendering.
- n) Conduits, water and drainage pipes concealed in walls or stood not less than 16mm clear of wall.
- o) Hand basin, hot and cold water mixing set.
- p) Soap and towel dispenser above hand basin.
- q) Food preparation sink.

## 8.0 SIZE & LAYOUT

To determine a suitable size and layout for a food preparation area, the following should be taken into consideration;

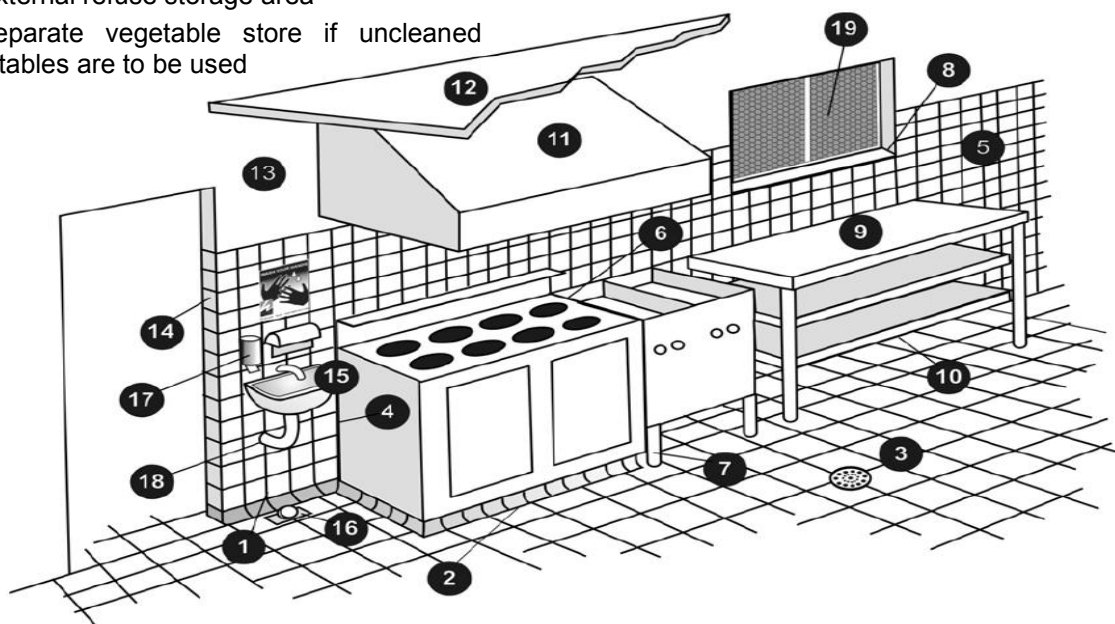
- The food premises should be designed for efficient operation, minimising the risk of cross contamination and the time food is left standing at room temperature
- The proposed level of service to be provided including menu / product range
- The volume of food expected to be produced or sold
- All structures should be designed to enable easy cleaning
- Potential for future expansion.

## 9.0 TYPICAL FOOD PREPARATION AREA

The typical layout of a food premises should include the following;

- A separate delivery and customer entrance
- An external refuse storage area
- A separate vegetable store if uncleaned vegetables are to be used

- A separate room to the kitchen for the storage of dry/frozen goods
- Separation of cooked and uncooked stored food
- A kitchen incorporating;
  - crockery/equipment storage
  - food store
  - wash up area including at least two (2) single or one (1) double deep bowl sink
  - wet preparation area
  - dry preparation area
  - refrigeration
  - cooking areas and exhaust.
  - dedicated hand wash basin, single mixer tap, soap and hand drying facilities
  - sanitary conveniences for both staff and customers
  - separate storage of chemicals/cleaning equipment to food.



**Illustration 1: Typical basic layout for a food preparation area for a food premises.**

1	Floor / wall linings light coloured, smooth, washable ,impervious surfaces.	11	Mechanical exhaust ventilation canopy
2	Plinths installed with coving	12	Ceiling - smooth plasterboard, finish: light coloured washable paint
3	Impervious floor graded and drained to 100mm floor waste	13	Walls above 2.0m - smooth plasterboard, finish: light coloured washable paint
4	Fitting sealed to wall or 150mm clear of the wall for cleaning	14	Timber door frames, finish: light coloured washable paint
5	Walls Surfaces to 2.0m – Smooth hard waring, light coloured, smooth, washable, impervious surfaces.	15	Dedicated hand wash basin, hot & cold single mixer tap
6	Commercial cooker and fryers	16	Hands free tap operation (optional)
7	Legs 150mm clearance above floor	17	Soap & disposable towel dispenser
8	Splayed window sill above prep bench	18	Water & drainage pipes concealed in wall or clipped out from wall a minimum 25mm
9	Stainless steel preparation bench	19	Insect proofing screens to ALL openable external windows and doors
10	Bottom shelf 150mm from floor, and adjacent fixtures or fittings		

## 10.0 WASHING FACILITIES

### 10.1 Hand Wash Basin

A wash basin dedicated for sanitary hand washing is to be provided and be readily accessible in the food preparation area. Basin to be equipped with hot and cold water, delivered through a single outlet. Hand basins are to be provided with a paper towel and soap dispensers.

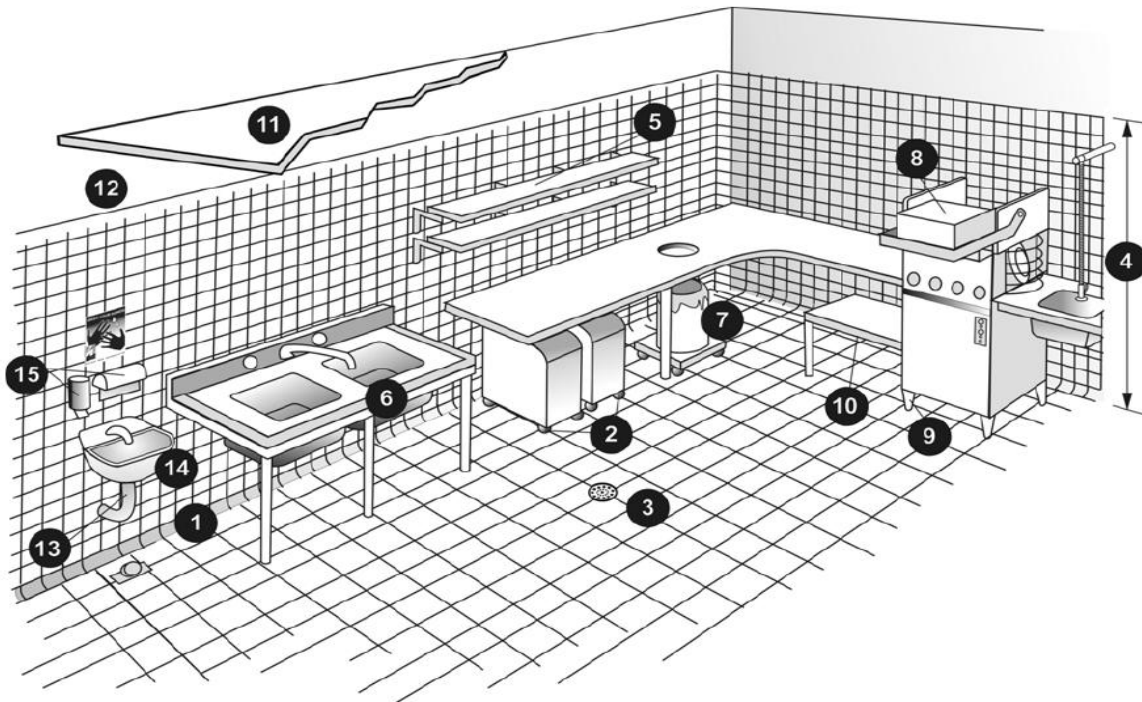
### 10.2 Food Preparation Sink

An appropriate number of sinks must be provided in accordance with the degree of food preparation within food premises. At a minimum two (2) single or one (1) double deep bowl sink/s must be provided.

Each sink must have an adequate supply of hot & cold water. A food preparation sink should only be used for the purpose of food preparation (i.e. washing vegetables) and be separate from the sanitary and/or equipment washing facilities

### 10.3 Equipment Washing Sink

Food premises must be supplied with hot and cold water at all times. A double bowl sink is to be provided with drainage boards. The sink is to be of adequate size to contain utensils used on the premises. Drying and storage facilities will also be required where utensils or crockery is used.



**Illustration 2: Typical basic layout for a wash-up area for a food premises.**

1	Floor / Wall Covering	9	Legs 150mm high minimum
2	Castors to under bench storage	10	Bottom shelf 200mm above floor
3	Impervious Floor graded and drained	11	Rigid smooth faced ceiling
4	Walls tiled to 2.0m	12	Smooth impervious surface finish light colour washable paint
5	Shelving 25mm clear of wall	13	Water drainage pipes concealed into walls
6	Double bowl sink unit on metal frame	14	Hand basin, hot & cold water single mixer
7	Garbage Receptacle	15	Soap & towel dispensers
8	Dishwasher with temperature indicating device		

## 11.0 CONSTRUCTION

### 11.1 Floors

Floors in food preparation areas should be durable, impervious, slip resistant and free from cracks and crevices in which dirt may be lodged. The activities undertaken on that section of floor should be acknowledged with regards to the durability and finish of the floor surface.

Recommended materials may include commercial sheet vinyl with welded joints and epoxy coated concrete. **The floor shall be evenly graded to a floor waste outlet of 100mm minimum diameter connected to an approved drainage system.**

### 11.2 Walls

Wall surfaces shall be smooth and impervious, durable (hard wearing), and finished in a light coloured washable covering. The wall finish must be able to resist disinfectants, water, steam and heat. If tiles are used grouting to be water resistant.

Coving may be used at wall and floor junctions to enable easy cleaning, and protective aluminium or stainless steel/alloy angles are recommended on edges and exposed corners to save wear and tear.

Conduits and Service pipes should be either enclosed in the wall or fixed with brackets greater than 25mm clear of the wall for easy cleaning.

### 11.3 Ceilings

The surface of ceilings in food handling areas shall be;

- a) smooth, durable, resistant to corrosion, non-toxic impervious to water and finished in a light colour.
- b) free from cracks, crevices and other defects and have a sectional profile which does not permit the accumulation of dust, dirt or grease.

### 11.4 Lighting

Food premises must be provided at all times with natural and/or artificial lighting, suitable for the activities conducted within the premises. The interior lighting should comply with the Australian Standard AS 1680. All lights are to be protected with enclosed plastic diffuser covers or be shatterproof.

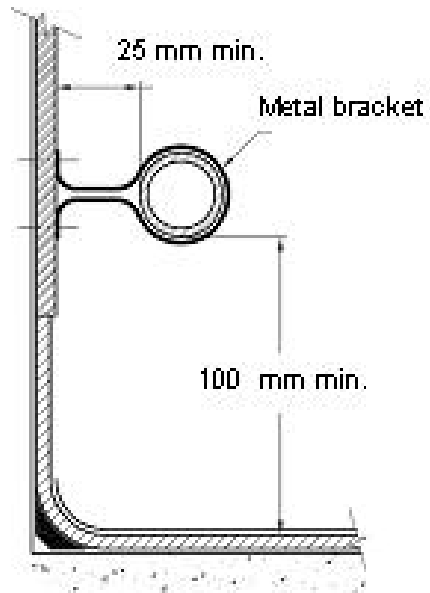
### 11.5 Ventilation & Exhaust Equipment

Exhaust hoods are to be installed over cooking equipment. The design must be of commercial quality complying with Australian Standard AS1668.2.

## 12.0 PIPES, DUCTS, CONDUITS & WIRING

Exposed drainage pipes or inspection openings should not be located within a food handling area. Pipes, ducts, fittings and fixtures should be concealed in the walls, floors or ceilings or alternatively fixed in brackets off the adjacent surface by not less than 25mm to facilitate cleaning.

Floor waste gullies connected to sewer should be constructed in all wet areas to facilitate cleaning and should be capable of withstanding peak loads without flooding.



**Illustration 3: Typical method for fixing surface mounted pipes and conduits**

Depending on the type of food preparation involved a grease trap may be required which must be located outside the building. The trap should be constructed of solid impervious materials, and the door sealed with a gasket to prevent the escape of odours.

**Approval from Ben Lomond Water IS REQUIRED before installation of any grease trap.**

### 13.0 FIXTURES, FITTINGS & APPLIANCES

All working surfaces, food preparation benches and appliances must be impervious, durable, non-toxic and corrosion resistant to prevent contamination and promote easy cleaning.

Shelving used for the storage of food should be non-toxic, impervious and smooth to facilitate easy cleaning, and either sealed against or fixed a minimum of 40mm clear off the wall, and 150mm off the floor. Cupboards need to be sealed to the wall, have no false backs or bottoms or other cavities.

#### 13.1 Heavy Equipment

Heavy equipment must be:

- a) Sealed to the adjacent floor and vertical surfaces or
- b) Mounted on wheels with flexible connections such as pipes and leads to allow movement to facilitate easy cleaning or
- c) Mounted on legs or brackets with a minimum distance of 150mm from floor and vertical surfaces to allow access for cleaning.

#### 13.2 Appliances

Appliances located on bench work must either be;

- a) Sealed to the adjacent horizontal and vertical surfaces or
- b) Mounted so that a minimum space of 75mm is maintained between the appliance and horizontal and vertical surfaces to allow access for cleaning.
- c) Appliances should easily movable for ease of cleaning behind.

### 14.0 FIXTURES, FITTINGS & APPLIANCES

Coolrooms must be able to maintain a temperature of less than 5 C and freezers must ensure that frozen food remains frozen.

Coolrooms / Freezers require;

- a) Coving of 9.5mm minimum radius for wall to wall and wall to floor junctions
- b) All racks and shelves should be of smooth, non-absorbent, easily cleanable, non-corrosive material
- c) Coolroom and freezer condensates should discharge to a drainage system located outside the coolroom / freezer (ie. tundish). Condensate drainage system is to include an air gap. These drainage systems should be kept at least 75mm clear of the floor.
- d) A thermometer indicating temperature within +/- 1 C

- e) Inaccessible cavities between the top of the coolroom / freezer and the ceiling above, between the wall of coolrooms / freezers and the wall behind should be filled with fibreglass wool and sealed.
- f) All doors are –
  - (i) to be fitted with a rubber or similar seal which effectively prevents the escape of cold air or the entry of warm air when the door is closed, and the seal must be kept clean and in good repair; and
  - (ii) be capable of being opened from the inside at all times.
- g) A warning alarm is to be located out side of the coolroom with controls located inside the coolroom (BCA requirement).
- h) Internal lighting to be supplied controlled by a switch located adjacent to the entrance doorway (BCA requirement).
- i) All coolroom motors and compressors should be located outside the premises where ever possible.
- j) Should the coolroom be externally accessed it may only be utilised for bulk storage where food is fully enclosed within packaging material.
- k) If required by the Environmental Health Officer, the floor is to be graded and drained to a floor waste.
- l) Chilled Display Cabinet are usually mounted on 150mm metal legs or castors. Alternatively constructed on plinths and sealed to the surface of the plinth.

**A plinth where installed in a cool room must be built as an integral part of the floor.**

### 15.0 PEST CONTROL

All doorways, windows and other openings should be protected as far as is practicable from flies, insects and other vermin through the use of screens, self closing doors and other inhibiting mechanisms.

### 16.0 REFUSE STORAGE

A bin storage area needs to be provided externally, if required by the Environmental Health Officer, to consist of;

- a) A suitable enclosure consisting of walls not less than 1.5 metres in height with a self closing gate
- b) An impervious floor graded to a floor waste
- c) An adequate supply of water for cleaning purposes.



**17.0 CLEANING FACILITIES**

Facilities and fixtures MUST be provided in close proximity to the kitchen area for use and storage of cleaning products and tools including;

- a) Cleaners Sink with hot & cold water
- b) Fittings for hanging / storage of brooms, mops, buckets and the like
- c) Shelving provisions for the storage of cleaning products and chemicals

Employees and the public may share the same facilities provided the number of facilities provided is not less than the total number required for employees PLUS those required for the public.

A unisex facility required for people with disabilities may be counted once for each sex in determining total numbers of all sanitary facilities to be supplied. A unisex facility comprises one closet pan, one washbasin and the provision for the disposal of sanitary towels.

**18.0 SANITARY CONVENIENCES**

Sanitary facilities MUST be provided in the food premises in accordance with the Building Code of Australia Part F2. Facilities are to be provided for;

- a) Staff of each gender and
- b) Patrons of each gender, where the premises accommodates more than 20 people (staff & patrons combined) and,
- c) People with disabilities.

Sanitary facilities must be fitted out with;

- Hot and cold water, available through a common outlet ie; mixer tap
- Soap dispensers and hand towels.
- Provisions for the disposal of sanitary towels (Female toilets only),
- Gender signage; international symbol white on blue tactile signage with brail.

**When installing toilets a unisex accessible toilet is to be installed in the first instance.**

**17.1 NUMBER OF SANITARY CONVENIENCES REQUIRED**

Extract of BCA Table F2.3 for class 6 – Restaurants, Cafés & Bars

User	Closet Pans		Urinals		Washbasins	
Male Employees	1 – 20 >20	1 Add 1 per 20	1 – 10 11 – 25 26 – 50 >50	0 1 2 Add 1 per 50	1 – 30 >30	1 Add 1 per 30
Female Employees	1 – 15 >15	1 Add 1 per 15			1 – 30 >30	1 Add 1 per 30
Male Patrons	1-100 100-300 >300	1 2 Add 1 per 200	1-50 51-100 101-150 151-200 210-250 >250	1 2 3 4 5 Add 1 per 100	1-50 51-200 >200	1 2 Add 1 per 200
Female Patrons	1-25 26-50 51-100 101-150 151-200 201-250 >250	1 2 3 4 5 6 Add 1 per 100			1-50 51-100 >150	1 2 Add 1 per 200

## 18.0 DISABLED ACCESS

Since the introduction of the access to premises standard in May 2011, new access provisions now apply to all commercial buildings including food premises. Better described as "UNIVERSAL" Access the intent is ensuring access to buildings for all patrons and clients.

ALL building designs and layouts MUST comply with the provisions of the Access to Premises Standard and Australian Standards 1428.

Of critical importance are the following requirements but to list just a few;

- a) Universal access must be provided throughout the premises.
- b) Access doors and doors throughout the building or fit-out are to be a minimum of 850mm "clear opening width"; this can be achieved with a minimum 920mm wide standard door.

- c) The active leaf of any bi-fold door must provide a "clear opening width" of 850mm
- d) As a minimum a Unisex accessible toilet must be provided or at least staff has access to a compliant Unisex accessible toilet.
- e) Fixed bench tops, counter heights and clearance under the benches to be designed to permit access in accordance with Section 24 of Australian Standard 1428.2
- f) Furniture (tables & chairs) and fittings to be located so as a clear unobstructed path of at least 1.0 metre wide from the front door to the service counter is provided with circulation space complying with AS1428.1.

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Contact:

- A Building Surveyor (at your local council or listed in the yellow pages)
- Your local council Environmental Health Officer
- Your local council Town Planner

## 19.0 CHECKLIST – Design of Good Practice Food Premises

Design Plans to be drawn to a High Quality Drafting Standard demonstrating compliance with the Building Code of Australia, the Tasmanian Plumbing Code and Food Safety Standards. Details and specifications for all building work, materials linings and finishes are required on the plans to demonstrate compliance with the checklist below and the BCA.

To ensure the drawings are completed to an acceptable standard contact an "Accredited" Building Designer or Architect to provide full documentation for the fit out of your food premises. Only use practitioners who are accredited at a commercial level and have a demonstrated level of knowledge and experience in the fit out of food premises. **Substandard plans will not be accepted.**

Providing the correct information and documentation will reduce the lead-time in processing your applications and will ensure that the REQUIRED permits are issued promptly.

## CHECKLIST

☞ <b>FOOD PREMISES BUSINESS PROFILE:</b> A written document detailing the nature and amount of the foods to be prepared and or the types of manufacturing process to be undertaken. Including fresh or cooked production, packaging wholesale distribution or preparation cooking and sale and consumption. For restaurants and cafes provision of a Menu will also be required.
☞ <b>DRAFT MENU:</b> Provide a draft menu with your design documents for assessment. The menu will demonstrate the type and amount of food to be prepared in the premises.
☞ <b>FLOORS:</b> FOOD PREPARATION AREA - Smooth, rigid, durable, non-slip, non-corrosive, light coloured and impervious to water. Wall-floor vertical surface coved to a minimum of 9.5 mm.
☞ <b>INTERNAL WALLS:</b> Smooth, durable, non-corrosive surface free from cracks, crevices and other defects. No skirting, architraves, picture rails, etc.
☞ <b>OPENINGS:</b> Door/windows - rounded edges, easy clean mouldings and external windows and doors fitted with flywire screens and flywire doors.
☞ <b>CEILING:</b> FOOD PREPARATION AREA - Plasterboard ceiling, Drop in ceiling panels' Ceiling to be painted light in colour, No access panels permitted, Ceiling/wall junction must be sealed.
☞ <b>WATER SUPPLY:</b> Adequate supply of hot and cold water. If scheme water is not available, the water quality of the supply is to be tested prior to opening.
☞ <b>PROVISION OF CLEANING EQUIPMENT:</b> Glass washing machines; Dish washing machines; Double bowl sinks; Draining boards; Drying and storage - soap/detergent; A separate food preparation sink to be provided (ie. In addition to the facilities listed above).
☞ <b>ARTIFICIAL LIGHTING:</b> To be installed to AS 1680 Protective covers / diffusers to be provided over lights throughout the food premises.
☞ <b>VENTILATION &amp; EXHAUST EQUIPMENT:</b> Kitchen exhaust canopy that complies with AS 1668.2 to be provided over cooking areas.
☞ <b>EXCLUSION OF INSECTS:</b> All external openings to food preparation areas are fitted with fly screens or air curtains.
☞ <b>PIPES, DUCTS &amp; CONDUITS:</b> All service pipes to be concealed in walls, floors or ceilings if possible. Otherwise all pipes to be mounted on 25mm standoff brackets and be located 100mm off floors.
☞ <b>DESIGN OF FIXTURES, FITTINGS &amp; APPLIANCES:</b> Construction material to be smooth, impervious (preferably stainless steel). Exclusion of vermin, Easy to clean, <b>No timber</b> , mounted on castors, 150 mm from adjacent vertical surfaces, Fixtures to contain no false or separate backs or bottoms, shelving to be sealed or fixed at least 40 mm from wall/vertical surface, shelving to be at least 150 mm above floor.
☞ <b>MOTORS &amp; COMPRESSORS:</b> Located and mounted so as not to contaminate food.
☞ <b>COOLROOMS:</b> Internal angles - coved 9.5 mm, Condensate - discharged to tundish located outside the coolroom, Shelving - smooth, impervious & corrosion resistant. Doors - effective rubber seals, Doors to be openable from the inside, Thermometer or thermograph +/- 1°C.
☞ <b>GREASE TRAP:</b> Contact Ben Lomond Water for connection requirements, to be easily accessible for maintenance, not to be located in food preparation area.
☞ <b>SANITARY FACILITIES:</b> <ul style="list-style-type: none"> <li>➤ STAFF - Universal Access toilet facilities MUST be provided as a minimum.</li> <li>➤ PATRONS - Required where the premises accommodates more than 20 people. (staff &amp; customers)</li> <li>➤ Toilet facilities must not be accessed through kitchen or food preparation area.</li> <li>➤ Facilities for disabled people MUST be provided.</li> <li>➤ All design to in compliance with Building Code of Australia (BCA).</li> </ul>
☞ <b>HAND WASH BASIN (Other than for sanitary facilities):</b> To be located in food preparation area, supplied with piped hot and cold water through common outlet, Soap dispenser, Single use hand towels and waste receptacle to be located in close proximity.
☞ <b>UNIVERSAL ACCESS DESIGN:</b> Clear Opening widths of doors, toilets provisions, counters and table tops, circulation spaces and clear unobstructed access through to the service counter must be provided.