

1. **Design and Construction of Food Premises** - the premises must be pest proofed. Include mesh screening to prevent access and the use of insect devices that should be placed away from areas where food may be contaminated. Holes and inaccessible spaces are to be sealed.
Supply of potable water must be provided.
Effective disposal of sewage and waste water.
Enclosure of garbage and recyclable matter. Storage areas are to be able to be cleaned and pest proofed. External ground storage areas be paved, graded, drained and provided with a hose tap to facilitate cleaning.
Ventilation and Lighting is to be provided in accordance with the Building Code of Australia. Extraction systems are to be provided to remove cooking fumes, odours, heat and steam in accordance with AS 1668.
Lighting standards are to be adhered to fittings and equipment light/heat fittings are to be is easy to clean, and provided with covers to contain globes or tubes if they shatter and will not harbour dirt or insects.
2. **Floors, Walls and Ceilings**
Floors must be able to be cleaned, not able to absorb grease, not allow ponding of water.
Flooring is to consist of appropriate material. Floors draining to a floor waste are to be graded.
Coving is to a minimum radius of 25mm. Diagrams showing coving methods are published in AS4674.
Plinths are to the same requirements as the floor, shall be 75mm in height, rounded at all exposed edges.
Walls and ceilings to protect the food must be sealed to prevent dirt, dust and pests and easily cleaned.
Wall construction of food premises shall of solid construction to prevent harbourage of vermin in voids.
Wall finish in food preparation areas shall be appropriate material adhered directly to the wall.
Skirting boards, picture rails, open joint spaces, fixing screws, cracks and crevices are not permitted.
In food storerooms that are not wet areas painted plaster walls or painted brickwork may be used.
Ceilings drop in or removable panel ceilings are not permitted in food preparation areas.
Treatment of water, gas pipes, conduits, electrical wiring are to be concealed in floors walls, plinths and ceilings, penetrations and openings are to be sealed. Alternatively they can be fixed on brackets to maintain 25mm clearances from horizontal and vertical services. A diagram in AS 4674-2004 shows the requirements.
3. **Fixtures, Fittings and Equipment – must be** adequate for their intended use and designed, constructed and installed to be easily and effectively cleaned, and to permit easy cleaning of adjacent areas.
Where all food contact equipment can be washed/sanitised in machines a single bowl sink will suffice. Vegetable preparation sinks or a food immersion sinks may be needed. In all food premises where hands are likely to be a source of contamination, a hand basin is also to be provided (see below).
Dish /glass washers are to operate on the sanitising cycle at the recommended temperature and time.
Sinks are to be provided with hot water at a temperature of 43°C for cleaning and 80°C for sanitising.
Food contact surfaces must be able to be easily cleaned, unable to absorb grease and made of materials that will not contaminate the food.
Hand washing facilities must be located where they can be easily accessed (maximum 5m from preparation areas) and adjacent to toilets. Taps must operate hands free at all hand washbasins. A single use paper or cloth towel dispenser is to be provided.
Equipment shall be either moveable for cleaning or built into walls and completely vermin proofed and sealed or installed with clearances as outlined in AS 4674. Equipment shall be supported on wheels or casters, 150mm legs, plinths, or solid metal or capped tubular steel brackets or framework.
Storage Areas. Clothing lockers must be away from food areas and the need for staff change rooms assessed. Stored cleaning materials, chemicals and similar substances must be away from food areas. **Toilets** must be provided in accordance with the Building Code of Australia (BCA).