

How to Run a Healthy Business

Food Safety Standards 3.2.3. Food Premises and Equipment

The Food Act 1984 requires all food premises to comply with the Food Safety Standards. **Standard 3.2.3 Food Premises and Equipment** sets clear requirements for food premises fixtures, fittings and equipment to reduce the risk of food contamination.

It is important to remember that **Standard 3.2.2 Food Safety Practices and General Requirements** also needs to be complied with. This Standard sets clear requirements for food businesses to make sure that food does not become unsafe or unsuitable.

This is only a guide to the requirements under the Standard. For full details you must check the Food Standards Australia New Zealand (FSANZ) Food Safety Standards (Standard 3.2.3). For information on how to meet with the Standards refer to the FSANZ Safe Food Australia, *A Guide to the Food Safety Standards on the FSANZ website* www.foodstandards.gov.au

A well designed and built food premises will reduce the risk of food contamination and make the task of cleaning and future maintenance easier. In addition, it will also help with your work output by being more efficient.

For existing premises it is recommended that you check your premises and equipment against the Standard to see if your business meets with the requirements. Council will also check to make sure that you meet with the Standard.

If you are designing and building a new premises, or altering an existing one, you must also meet with the Food Safety Standards. It is important that in the early stages of the design process that you choose suitable materials for your premises, fixtures, fittings and equipment, for the type of food business you intend to operate.

The Food Safety Standards are enforceable under the Food Act 1984 and all food premises must comply with these Standards.

If you do not meet the requirements of this Standard you will not be able to be registered and therefore will not be able to operate as a food business.

Design and construction of a food business

General Requirements

The design and construction of your food premises must:

- Be appropriate for use for the activities for which the premises are used.

Layout, location of equipment and facilities, materials used, standard of workmanship, location of air intakes and exhaust outlets and availability of power and other services are all examples that will affect whether the premises is appropriate for use. Materials used must be able to withstand wear and tear and cleaning chemicals ie. stainless steel for food contact surfaces.

- Provide adequate space for the activities to be conducted on the food premises and for the fixtures, fittings and equipment used for those activities.

The intended activities include everything related to the handling and preparing of food for sale, displaying, serving, storing of packaging and chemicals and access for deliveries and pick ups such as garbage.

- Permit the food premises to be effectively cleaned and, if necessary, sanitised.
- Be designed and constructed to exclude, where practicable dirt, dust, fumes smoke and other contaminants.
- Not permit the entry of pests or provide the harbourage for pests.

Examples of ways to do this would be by installing self-closing devices on doors, air-curtains, heavy fly-strips or fly screens, flashing on the base of doors and sealing around the opening where pipes pass through walls.

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PO Box 3603
Melbourne Victoria 3006
ABN 55 370 219 287

Hotline 03 9658 9658
TTY 03 9658 9461
enquiries@melbourne.vic.gov.au
www.melbourne.vic.gov.au

city of
Melbourne



The premises should be built and maintained in order to keep out and prevent insects, rodents, vermin and birds from harbouring eg. make sure that pests can not get into any cavities.

You should also paint or affix the name of the proprietor in a conspicuous place on the front of the premises

Water supply

The food premises must have:

- An adequate supply of potable water, suitable to drink, for washing food ingredients, cooking, adding to drinks, cleaning and handwashing.

The premises should also ensure that there is enough water available with sufficient volume, pressure and temperature for all operations in the business. This must also apply to peak times when demand for water is high.

Hot water of 77°C must be used for all cleaning operations if chemical sanitisers are not being used.

Sewerage and waste water disposal

The food premises must have:

- A sewage and waste water disposal system to effectively dispose of all the sewage and waste water. It must be constructed and located so there is no likelihood of the sewage and waste water polluting the water supply or contaminating food.

Most food preparation businesses need to have a well maintained grease interceptor trap in place. Contact your local water supplier. Grease trap cleaning and maintenance must be performed by an EPA licensed waste collector.

Storage of garbage and recyclable matter

The food premises must provide storage facilities for garbage and recyclable matter that:

- Will adequately contain the volume and type of garbage and recyclable matter on the premises.
- Will be able to enclose the garbage or recyclable matter if necessary to keep pests and animals away.

- Will be designed and constructed in a way to be easily and effectively cleaned.

You will need to provide containers that are the size and quantity to meet the waste disposal needs of your business. Also, remember to consider the number of collections your business will need.

Ensure you cover the containers, enclose or provide lids for them. Locate the containers in an area that will deter pests.

Note You will need to be aware of the City of Melbourne Environmental Local Laws for waste management which must be followed. For further information contact the Engineering Services Group on 9658 8711.

Ventilation

The food premises must have:

- Sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the food premises.

The type of ventilation you will need will depend on the operations of your business.

The premises must meet the natural and mechanical ventilation requirements of the Building Code of Australia.

Mechanical ventilation must be installed in accordance with the *Australian Standard No.1668.2 The Use of Mechanical Ventilation and Air-Conditioning in buildings Part 2 Mechanical Ventilation for acceptable indoor-air quality.*

Lighting

The food premises must have:

- Sufficient lighting that provides natural or artificial light for the activities conducted in the food premises.

Food handlers need to be able to easily check that areas and equipment are clean, spot any signs of pests and to see the food and equipment that they are handling.

Refer to *Australian Standard 1680 Part 1-1990 Interior Lighting: General Principles and recommendations and AS/NZ 1680.2.4 1997 Industrial tasks and processes.*

Examples of minimum maintenance levels are:

Activity	Level of illuminance (Lux)
Food & equipment storage areas	110-150
Retail, dishwashing, handwashing, toilet areas	200-300
Food preparation surfaces	500
Reading inspection and monitoring equipment	600-1200

Floors, walls and ceilings

Floors

The food premises must have floors that:

- Are designed and constructed in a way that is appropriate for the activities conducted in the food premises.
- Are able to be effectively cleaned
- Are unable to absorb grease, food particles or water,
- Are laid so that there is no 'ponding' of water
- Are unable to provide harbourage for pests.

For example, a kitchen area, which is hosed down regularly with chemicals and hot water, needs a surface that can withstand the wear and tear of the cleaning chemicals.

Floors should also be smooth and free of cracks and crevices and floor coverings need to be firmly attached to the surface beneath.

Walls and ceilings

The food premises must have walls and ceilings that are:

- Designed and constructed in a way that is appropriate for the activities conducted on the food premises.
- Provided where they are necessary to protect food from contamination.
- Sealed to prevent the entry of dirt, dusts and pests.

- Unable to absorb grease, food particles and water
- Able to be easily and effectively cleaned.
- Unable to provide harbourage for pests.

When planning there are certain things that you should consider such as paint that may flake, heat from cooking and damage from equipment being moved.

Fixtures, Fittings and Equipment

General requirements

The fixtures, fittings and equipment must be made be adequate for the production of safe and suitable food and fit for their intended use.

They must be designed, constructed, located and if necessary installed so that:

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

The food contact surfaces must be made of material that:

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

Remember that eating utensils must also be able to be easily and effectively cleaned and sanitised.

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Equipment Washing Facilities

The food premises must have sufficient sink facilities for food preparation, washing and sanitising. The number required will depend on the type of activities being carried out by the business.

Most food businesses will require a food preparation sink for the washing of fruit and vegetables and a double bowl sink for the proper cleaning and sanitising of equipment.

Hand washing facilities

The food premises must provide hand washing facilities that located where they can be easily accessed by food handlers:

- Within areas where food handlers work if their hands are likely to be a source of contamination of food
- Immediately adjacent to the toilets

Hand washing facilities must be:

- Permanent fixtures
- Connected to, or otherwise provided with, a supply of warm running potable water,
- A size that allows for effective handwashing
- Clearly designated for the sole purpose of washing hands, arms and face.

Ensure that each hand basin is provided with soap, paper towels or other approved hand drying equipment.

Note* Please take into consideration the Building Code requirements. This may affect the number of hand basins that you need.

Bin Washing Facilities

Businesses should also provide a bin washing area with hot and cold water that is graded and drained to the sewer in accordance with Melbourne Water requirements.

Refrigeration

You will need to provide for sufficient refrigeration space for the storage of perishable foodstuffs. Refrigerators need to be able to keep the food at or below 5°C and freezers must keep food frozen.

Miscellaneous

Storage Facilities

The food premises must provide adequate storage facilities for the storage of items that are likely to be a source of contamination of food, including chemicals, clothing and personal belongings.

They must be located where they will not contaminate food.

Toilet Facilities

The food premises must ensure that there are adequate toilets available for the use of food handlers working for the food business (either on the premises or elsewhere)

Toilets must be constructed in accordance with the Building Code of Australia.

For further information please contact your Environmental Health Officer (EHO) on 9658 8831/8815.