16.0 - Premises

Utensil and equipment washing facilities: Provide a double bowl sink or dishwasher with a single bowl sink.
16.0 - Premises

Provide a bin wash or cleaners sink with hot and cold water and connect it to a sewer.
16.0 – Premises

The bin wash facility is not to be used for food preparation.
16.0 - Premises

Provide enough garbage bins to deal with the volume of waste.
Store personal items away from food and food preparation areas.
16.0 - Premises

Entrances and exits need to prevent vermin, pests and dust from entering.
16.0 - Premises

A mechanical ventilation system is required if the energy output is more than 8kW for an electrical appliance or 29MJ/h total gas input for a gas appliance.
A mechanical ventilation system is required for any deep fryer appliance.
Toilets must provide a hand basin with warm running water, soap and hand drying facilities. These facilities must be clean and accessible and also in working order.
16.0 - Premises

Cleaning chemicals need to be separated from food and food equipment.
17.0 – Animals and pest control

Pest control measures need to be effective.