

# Document Requirements for plans for Food Fitouts

What you need to know

By Stuart Nunn  
Senior EHO – Holroyd City Council  
Vice President EHA (NSW) Inc.  
National Director EHA Ltd

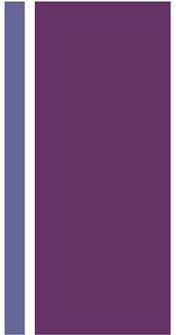


# How is the AS 4674-2004 called up?

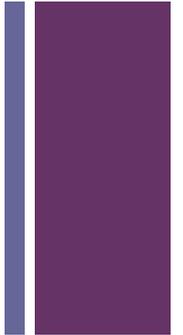


- Food Act 2003
- Food Regulation 2015
- Food Standards Code
  - Standard 3.2.3 (This Standard refers to AS4674)
- LEP / DCP
- Conditions of Consent

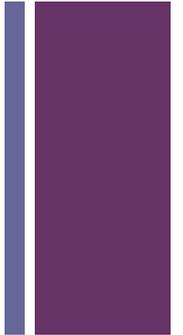
# + AS4674-2004 (Guide)



- The 'Guide' to AS4674-2004 was developed in partnership by Southeast Queensland Food Safety and Public Health Working Group. This document was released into NSW by NSW Food Authority
- Interpretative document based on Food Safety Standard 3.2.3 and AS4674-2004
- The 'Guide' addresses food safety outcomes, minimum requirements and best practice



# + Is separation achieved?



- Wet areas (wash sinks, cleaners sink)
- Chemical storage
- Toilets / change areas (Note: customers are not permitted to access toilets via the kitchen)
- Garbage / recycling rooms
- Food storage & preparation areas
- Staff area (personal belongings)
- Dining, customer areas

# + Floors, walls & ceiling



## ■ Floors

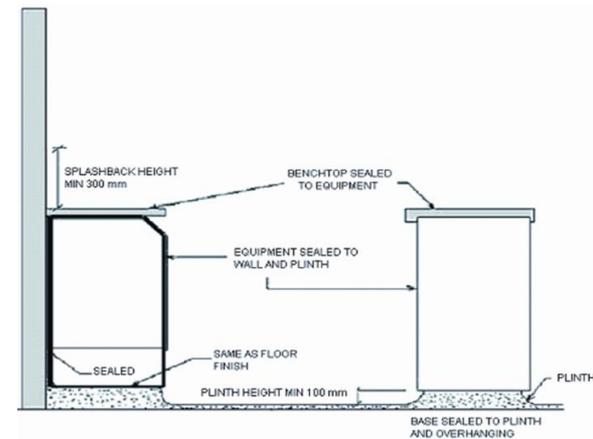
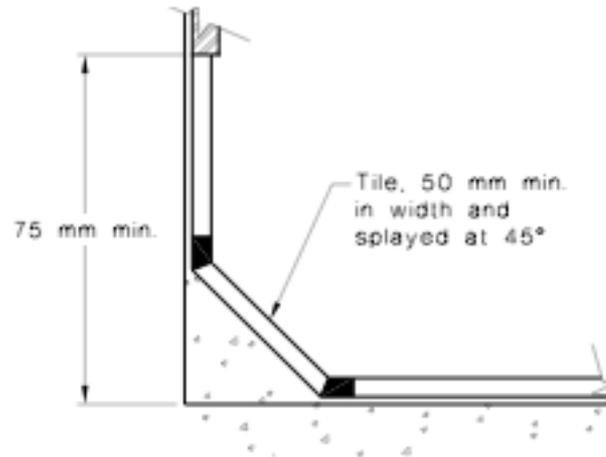
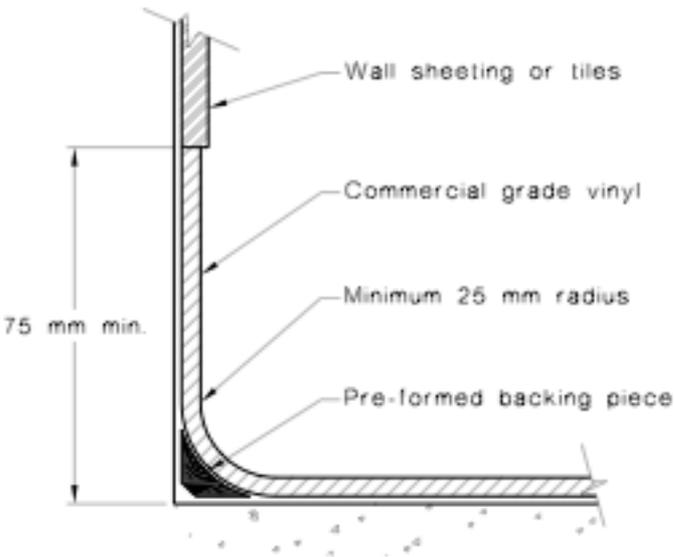
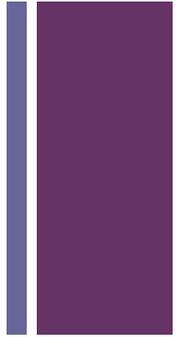
- Appropriate for the area, able to be effectively cleaned, non absorbent
- Sealed quarry/ceramic tiles
- Stainless steel
- Laminate/polyvinyl sheets
- Epoxy resin
- Steel trowel case hardened concrete
- Similar impervious material
- Grading to floor waste (1:100 min)



# + Floors, walls & ceiling

## ■ Coving

- Required in all food handling/preparation/storage areas
- Plans need to show coving detail as an elevation



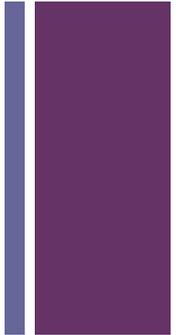
# + Floors, walls & ceiling

## ■ Plinths

- Solid construction and a minimum height of 100mm
- Meet same specifications as the floor
- Impervious finish
- Coved at the intersection of the floor/wall
- The base of equipment must be sealed to the Plinth and overhang
- Alternatives are legs/castors and brackets



# + Floors, walls & ceiling



- Walls and ceilings must be constructed to:
  - Be appropriate for activities conducted on the food premises
  - Protect food from contamination where necessary
  - Prevent the entry of dirt and dust
  - Ensure easy and effective cleaning
  - Prevent harbourage of pests

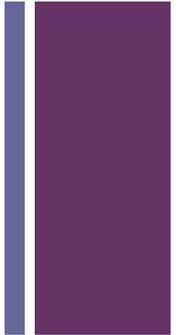
# + Floors, walls & ceiling

## ■ Walls

- Shall be solid construction (prevent the access of vermin in the void cavity, walls made of pre-formed material that are filled meet this requirement)



# + Floors, walls & ceiling



- Wall finishes for food preparation areas
  - To be finished with light coloured, high gloss, washable, easy to clean surface
  - Finished with approved materials
    - Glazed tiles
    - Stainless steel
    - Acrylic or laminated plastic sheets
    - Polyvinyl sheeting with welded seams
    - Pre-formed panels, villa board, compressed AC sheeting
    - Trowelled cement (polished surface)
  - Architraves, skirting boards, picture rails or similar are not recommended in food preparation areas
  - Splashback walls at the rear of sinks and hand basins must be surfaced with an impervious material to a height of 300mm

# + Floors, walls & ceiling

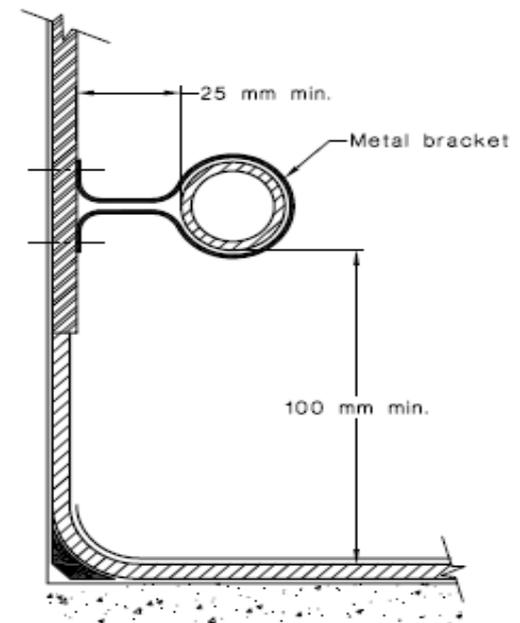
## ■ Ceilings

- Drop in panels are not permitted over areas where foods are prepared, handled, stored or sold.
- Ceilings in areas where foods are prepared, handled, stored or sold are required to be non-perforated, finished free of open joints, cracks or crevices
- Approved materials include fibrous plaster, plasterboard, fibrous cement, cement render with steel trowel



# + Pipes and conduits

- Concealed in the wall, floor, ceiling or plinth
- Fixed on brackets providing at least 25mm clearance between the pipe and adjacent surfaces
- Service pipes, conduit and wiring are not to be placed in the recessed toe space of plinths or equipment



# + Fixtures, fittings & equipment

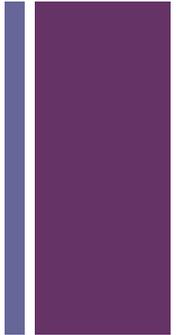
- Fixtures, fittings & equipment must
  - Adequate for the production of safe and suitable food
  - Fit for the intended use
- Fixtures, fittings & equipment must be designed, constructed, located and installed that
  - There is no likelihood they will contaminate food
  - They can be easily and effectively cleaned
  - Surrounding surfaces can be easily and effectively cleaned
  - Do not provide harbourage for pests

# + Equipment for cleaning & sanitising

- Minimum standards
  - Double bowl sink
  - Triple bowl sink
  - Single bowl sink with glass washer or dish washer
- Wash water temperature min 43°C
- Rinse water temperature min 80°C



# + Dishwashers & glass washers



- Dishwashers & glass washers should meet the following
  - Capable of washing & rinsing in one operation
  - Designed so all utensils, after rinsing, are dry by the end of the operation cycle
  - Fitted with control device to ensure the machine will not operate until the rinsing water is at the required temperature
  - Utensils to be rinsed for at least 10 seconds

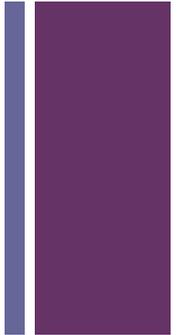
# + Double bowl sinks

- Double bowl sinks must have the following
  - Constructed of stainless steel
  - Minimum bowl size of 450mm x 300mm x 300mm to enable cleaning of large pots & equipment
  - Fitted with drainage area at each end
  - Have splashback as part of the sink. 300mm up the wall





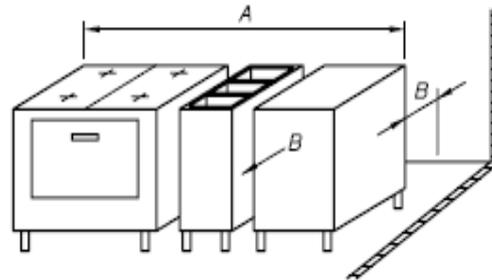
# Cold & frozen storage rooms



- Cold & frozen storage rooms are required to
  - Be solid construction
  - Floors are to be a smooth/impervious material, coved at the wall & floor intersection
  - Floors to be graded to the door opening
  - Floor waste required outside the room, connected to sewerage network
  - Doors must be able to be opened from inside & fitted with an alarm in accordance with the BCA
  - Shelving is to be made of galvanised or stainless steel or other suitable materials
  - Voids above the cold/frozen rooms are to be pest proofed
  - Motors should be located either external to the premises or inside the premises to enable cleaning

# + Separation of equipment

- Equipment needs to be:
  - Movable for cleaning
  - Built into the walls (enclosed and vermin proofed)
  - Butted against walls/equipment and joints sealed
  - Installed in accordance with table 4.4 of the Standard

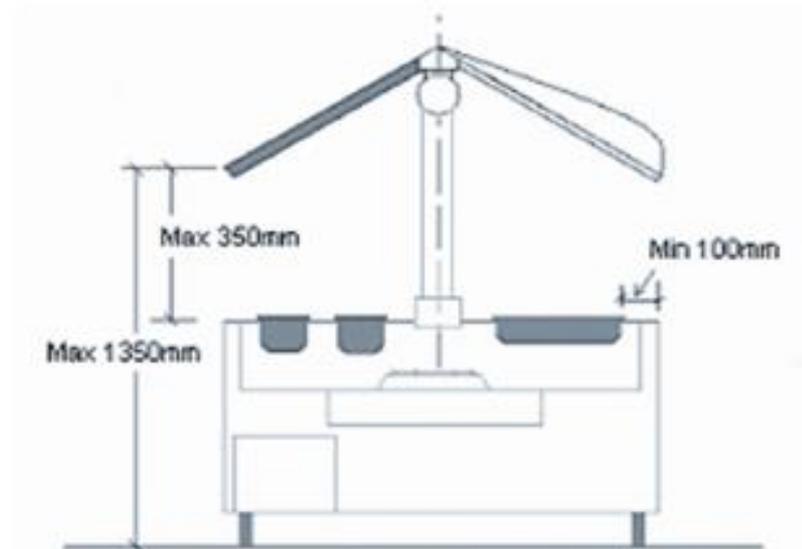


(b) Equipment spaced apart

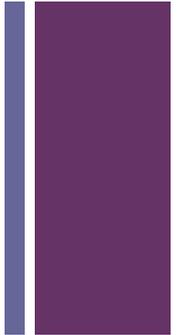
Equipment length A, mm	Space from walls and equipment B, mm
1200 or less	150
1200-2400	300
2400 or more	450

# + Display cabinets

- Display cabinets must
  - If sliding doors are provided must have bottom guides/runners terminating not less than 25mm from the end of the door opening
  - Self-service food bars must be fitted with sneeze guards designed to prevent contamination



# + Equipment supports



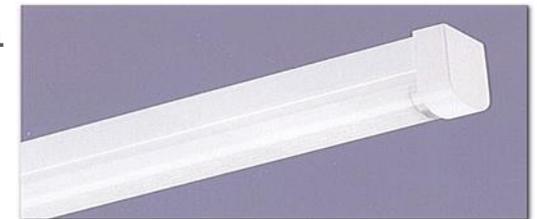
- Including plinths, the following can be used to support equipment
  - Metal legs, approximately 150mm high to allow cleaning
  - Castors or wheels
  - Brackets
  - Unsealed timber frames and supports are not permitted
  
- Shelving must be
  - Smooth, non-absorbent; free from joints, cracks and crevices, able to be effectively cleaned
  - Lowest shelf must be at least 150mm off the floor
  - Approved materials include galvanised or stainless steel or laminated plastic

# + Lighting

- Food premises must provide sufficient lighting so that
  - Readily see whether areas and equipment are clean
  - Detect signs of pest
  - Clearly see the food & equipment they are handling
- Light fittings must meet the following specifications
  - Light bulbs/tubes are to be shatterproof or fitted with approved light diffusers
  - Must be free from any features that would collect dirt or dust, harbour pests or make the fittings difficult to clean

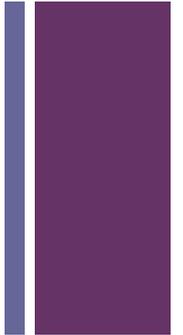
## Minimum lux level for food premises

Activity	Illumination level (lux)
Food preparation areas	500
Food and equipment storage areas	110-150
Dish washing, hand washing and toilet areas	200-300



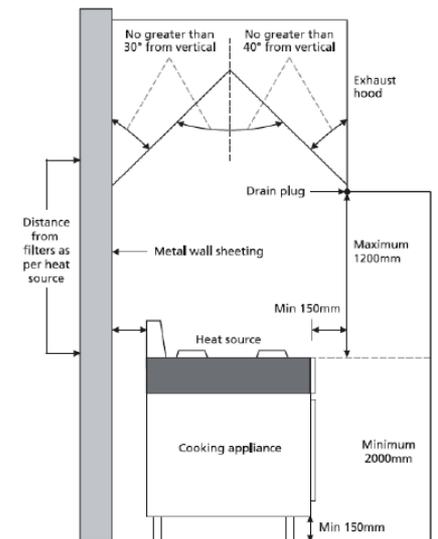
# + Ventilation

- Natural ventilation
  - Natural ventilation is only suitable where there is little or no cooking that generates steam or greasy air
  
- Mechanical ventilation
  - All food preparation areas where odour, fumes, smoke and steam are produced require a mechanical ventilation systems that complies with AS 1668.1-1991 and AS1668.2-1991
  - Any cooking apparatus that has
    - Total maximum electrical output exceeding 8kW or a total gas power input exceeding 29Mj/h; or
    - Total maximum power input to more than one apparatus exceeds 0.5kW electrical power for each 1m<sup>2</sup> of floor area of the room or enclosure. Or
    - 1.8Mj gas for each 1m<sup>2</sup> of floor area of the room or enclosure.
    - Bench top deep fryers



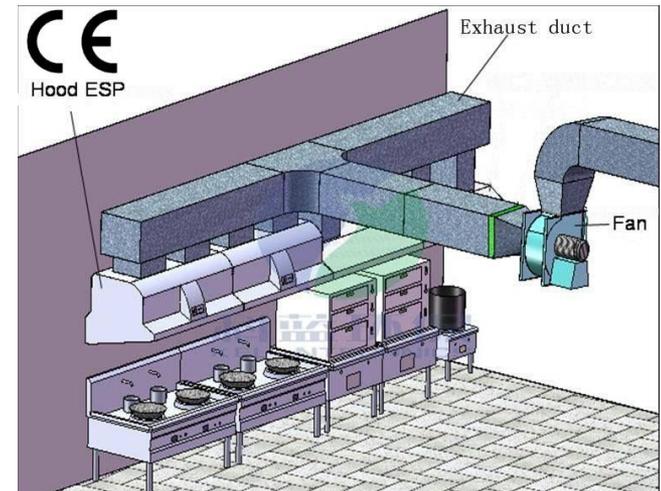
# + Ventilation

- Dishwashers and other washing & sanitising equipment that vent steam into the area to the extent that there is, or is likely to be condensation collecting on the walls and ceiling require mechanical ventilation
- Canopies are required to be fitted with grease filter, which can be removed for easy cleaning. Filters must comply with AS 1668.1-1991

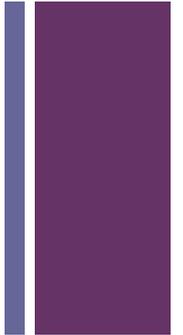


# + Ventilation

- EPA – Local Govt Air Quality Toolkit
  - Options for controlling emissions
    - Carbon absorbers
    - Electrostatic precipitators
    - Wet scrubbers
    - Catalytic oxidisers
    - General filtration
  - Identify potential sources
  - Managing odour – EPA ‘Smoke & Odour from Stationary Sources in NSW’
  - Management practices & processes



# + Hand Wash Basins

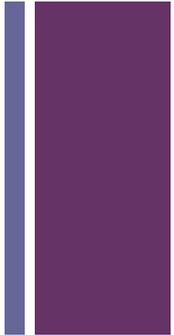


- Hand wash basins to be provided where foods are handled (this also includes bar areas) and toilets
- Located no more than 5m from all handling areas
- Warm water (40°C within 1 minute) must be provided to hand wash basins via a common spout, which is hands free

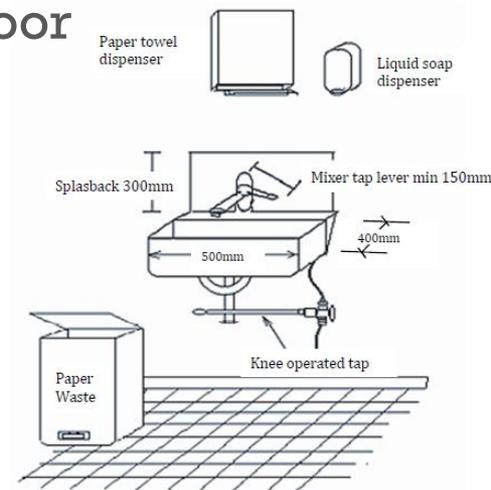




# Hand Wash Basins



- Provided with adequate supply of liquid soap in a suitable dispenser adjacent to the wash hand basin
- Provided with single-use paper towels in a suitable dispenser adjacent to the wash hand basin
- Basin to be suitable size, minimum capacity of 1 lL and/or 500mm x 400mm
- Unobstructed by other equipment and easily accessible
- Not located under benches, usually 900mm off the floor



# + Waste (sewer, garbage & recycling)

- Grease traps not permitted where food, equipment or packaging materials are handled or stored (nor access to empty the grease trap)
- External areas / rooms to be provided for garbage / recycling
- Waste rooms to be solid construction, hose provided and graded floor waste
- Trade waste approval from water supplier
- Where no floor waste is provided, a separate cleaners sink is required

