

Floor Plan

Drawn to scale (1:50)

This will contain details of all equipment, fixtures and fittings.

Please note:

- Sinks must be included in detail e.g. single, double or triple bowl.
- Plans of cool rooms and freezer rooms must be included if applicable.
- This plan must indicate the type of materials used e.g. floors – tiled, benches – stainless steel.

Sectional Elevations

Drawn to scale (1:50)

These plans will indicate the height of structures, benches, floor clearances and equipment and fixtures.

- It is important to remember that the more detail given, the easier it is for the application and plans to be assessed.

4 Further information

For more information on floor and elevation plans, or to view some examples, please contact an Environmental Health Officer at the Council on 6429 8900 or e-mail admin@centralcoast.tas.gov.au

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New Food Business - Floor Plans

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1 Environmental health requirements

Before construction and operation of a new food business can begin, it is a requirement to submit floor plans to the Council's Building section. These plans must include the following:

- ✓ the location of all fittings, fixtures and equipment;
- ✓ specifications of all fittings, fixtures and equipment;
- ✓ specifications of the types of materials used; and
- ✓ any other information which ensures the premises complies with relevant legislation.

2 Design and construction requirements

The design and construction of a food premises intended for commercial use must include the following:

- 1 An adequate supply of **potable water**;
- 2 An effective **sewage** and **waste water disposal** system;
- 3 Adequate size facilities for the storage of **garbage** and recyclable matter that keeps the garbage free from pests and animals and can easily be cleaned;
- 4 Sufficient natural or mechanical **ventilation** to effectively remove fumes, smoke, steam and vapours from the premises;
- 5 A **lighting** system that provides sufficient natural or artificial light for the activities conducted on the premises;

- 6 **Floors** must be able to be effectively cleaned, as well as unable to absorb grease, food particles or water. They must be laid so no ponding of water can occur, and be unable to provide harbourage of pests.

NOTE: Concrete is not an impervious surface.

- 7 **Walls** and **ceilings** must be sealed to prevent the entry of dirt, dust and pests, be unable to absorb grease, food particles or water, and able to be easily and effectively cleaned.
- 8 **Hand washing** facilities must be a permanent fixture connected to a supply of warm running potable water, and **clearly designated for the sole purpose of washing hands**. They must be of a size that allows for easy and effective hand washing, and clearly designated for the sole purpose of washing hands, arms and face.
- 9 **Food contact surfaces** must be able to be easily and effectively cleaned and sanitised. They must be unable to absorb grease, food particles and water, and be made of material that will not contaminate food.
- 10 Adequate **storage facilities** for items that have the potential to be a source of contamination, including chemicals, personal belongings and clothing. These items must be located where there is no likelihood of contaminating food or food contact surfaces.
- 11 **Toilets** must be available for the use of food handlers working for the food business.

- 12 **Food transport vehicles** must be designed and constructed to protect food during transport. The parts of the vehicle used to transport food must be constructed of suitable material to allow it to be easily and effectively cleaned.

This is a summary only - for full requirements see Chapter 3 of the Australia New Zealand Food Standards Code - www.foodstandards.gov.au/thecode/

3 Plan requirements

Food preparation area plans should be of either 1:100 or 1:50 and are required to be submitted before any construction is carried out.

It is recommended that all plans be undertaken by an architect or draft person with experience in the design and fit-out of food premises. A list can be found in the yellow pages under "Building Designers" or "Drafting Services".

The following plans must be submitted prior to construction:

Site Plan

Drawn to scale (1:100)

This plan will show:

- the site location;
- waste storage;
- car parking;
- toilet facilities;
- staff change rooms/personal storage; and
- adjacent land uses.

