



# Design and Construction Requirements

## Environmental Health

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

- Be appropriate for the activities for which the premises are used
- Provide adequate space for the activities to be conducted and for the fixtures, fittings and equipment used for those activities
- Permit the food premises to be effectively cleaned and, if necessary, sanitized.
- To the extent that is practicable:
  - Exclude dirt, dust, fumes, smoke and other contaminants
  - Not permit the entry of pests
  - Not provide harborage for pests

Food premises must also have:

1. An adequate supply of **potable water**;
2. An effective **sewage** and **waste water disposal** system that is constructed and located so that there is no likelihood of the sewage and waste water polluting the water supply or contaminating food;
3. Adequate size facilities for the storage of **garbage** and **recyclable matter** that keeps the garbage free from pests and animals and can be easily 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.

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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
  - be 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** through a **single** outlet
  - Be located where they can be easily accessed by food handlers
  - Be a **size that allows for easy and effective hand washing**
  - Be clearly designated for the sole purpose of washing hands, arms and face
  - **Liquid soap and single-use paper towels** shall be provided at each hand washing facility.
9. **Food contact surfaces** must:
  - Be able to be easily and effectively cleaned and sanitised
  - Be unable to absorb grease, food particles and water
  - 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.

**PLEASE NOTE:**

This is a summary only – for full requirements see Chapter 3 of the  
Australia New Zealand Food Standards Code

<http://www.foodstandards.gov.au/code/Pages/default.aspx>