



## FOOD PREMISES

IS013

Responsible Officer: EHO

Issue Date: 27/05/2011

Next Review Date: June 2019

Food Premises can include uses such as cafes, restaurants or take away outlets.

### Development Requirements

It is important to check with Council beforehand to ensure that the business is suited to the property. If the site has previously been used for a purpose other than a food premises, it may be necessary to lodge a Development Application for a Change of Use and/or change of Building Classification.

Planning and/or Building Consent will be required if the layout or appearance of the building is to be altered. The installation of a new shopfront, doors or windows, new flues and associated cooking exhaust canopies, verandahs, certain signs, an expansion of floor area, partitions and toilet facilities all require a Development Approval. Particular attention should be given to shop front and toilet facilities which may require access for disabled persons.

You should verify if the property has any heritage status as it is likely to have a bearing on alteration to the building fabric resulting from a change of land use.

### Public and Environmental Health Requirements

The following must be taken into account when establishing a food premises:

#### Legislation

- Food Act and Food Hygiene Regulations
- Development Act and Regulations
- Yorke Peninsula Council Development Plan
- National Construction Code of Australia.

#### Toilets

- Adequate toilet facilities are required for employees
- Facilities may be required for patrons (based on seating)
- No facility may open directly into a food handling area; air locks are required – disabled toilets excepted
- Change rooms must not open directly into food handling areas.

#### Water

- Contact SA Water or Council regarding water requirements.

#### Other

##### Effluent Disposal and Grease Disposal

Please contact Council's Environmental Health Officer regarding effluent and grease disposal requirements and regulations.

- **Sinks and Hand Basins:** Food Hygiene Regulations specify requirements for dish washing and glass washing machines and hand basins. Separate sinks are required for washing common utensils and food preparation. It is recommended that warm water be available at hand washing facilities.
- **Refuse Storage:** Provide adequate on-site refuse storage area for disposal of waste from the business. This may be a bin with liner and a tight fitting lid.
- **Clothing:** Provide facilities for storing clothing worn by staff. Clothing facilities to be separate from food handling areas.
- **Cleaning Agents:** Store cleaning agents and other harmful substances in such a manner as to avoid the likelihood of contaminating food. All containers are to be clearly labelled.
- **Dry Food Storage:** Provide adequate dry food storage area.
- **Refrigeration:** Provide adequate refrigeration for the storage of chilled and frozen products.
- **Vermin:** To control the likelihood of vermin; gaps, cracks and corners should be filled with a sealant.

### **Thinking of commencing a Food Business?**

Contact Council's Environmental Health Officer in the Development Services Department to discuss legislative requirements and arrange a site inspection.

### **Further Information**

For any queries regarding Food Premises please contact Council's Development Services Department on:

Maitland Office           (08) 8832 0000  
Yorketown Office       (08) 8832 0000