

Australian Standard™

**Design, construction and fit-out of food
premises**

This Australian Standard was prepared by Committee BD-095, Construction and Fit-out of Food Premises. It was approved on behalf of the Council of Standards Australia on 28 July 2003 and published on 11 February 2004.

The following are represented on Committee BD-095:

Australian Building Codes Board
Australian Industry Group
Australian Institute of Environmental Health
Australian Local Government Association
Catering Institute of Australia
Food Standards Australia New Zealand
Health Department of Western Australia
Queensland Health
Restaurant and Catering New South Wales

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PREFACE

This Standard was prepared by Standards Australia Committee BD-095, Retail Food Premises, in response to a request from the Food Standards Australia New Zealand (formerly ANZFA), to provide the food industry, the construction industry and governments across Australia with uniform criteria for the hygienic design, construction and fit-out of food premises.

The objective of this Standard is to provide criteria for architects, the construction industry and health and building regulators to cooperatively ensure that buildings used by food businesses are designed, constructed and fitted out in compliance with the requirements of the Australian Food Standards Code, Standard 3.2.3, *Food Premises and Equipment*, which will assist food businesses to produce safe food.

The scope of the Standard is limited to permanent buildings used by the food service industry, by food retailers and by small-scale food manufacturers. The Australian Building Codes Board (ABCB) is also considering including specific requirements for food premises in the Building Code of Australia (BCA).

When preparing plans for new food premises or alterations to existing premises, advice should be sought from the appropriate government agency responsible for food safety in the area where the premises is located.

Notes to clauses in this Standard do not form a mandatory requirement for compliance with this Standard.

The Committee wishes to acknowledge the assistance of the Australian Institute of Environmental Health in the preparation of this document, particularly for permission to use their publication *The National Code for the Construction and Fitout of Food Premises*, which is superseded by this Standard. Valuable assistance was also given by organizations experienced in the design and construction of food premises and the Committee acknowledges their help.

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FOREWORD

It is essential for Australian consumers that food is safe to eat and free from contaminants. Experience has shown that food prepared and sold from food premises that are clean and provided with essential services and equipment for preparing and holding food will enable food businesses not only to meet legal obligations to handle food safely but make it easier for them to do so.

Food businesses are required under State and Territory food legislation to use premises and equipment that comply with Standard 3.2.3, *Food Premises and Equipment*, of the Australia New Zealand Food Standards Code.

This Australian Standard provides criteria on design and construction to assist with compliance with Standard 3.2.3 for new buildings and alterations to existing buildings. Specifically, this Standard aims to ensure that food premises—

- (a) are easy to clean and maintain clean;
- (b) have sufficient space, facilities and suitable equipment to produce safe food;
- (c) are provided with services such as potable water, effective sewage disposal and sufficient light and ventilation for the food handling operations;
- (d) provides facilities for staff to maintain standards of personal hygiene and equipment cleanliness that will protect food from contamination; and
- (e) are proofed against entry by and harbourage of pests.

Food businesses should also be aware of obligations under the other food safety standards that will impact on the design and construction of their premises. Accordingly, they should consult their local health departments prior to alterations or new works. Standard 3.2.2, *Food Safety Practices and General Requirements of the Australia New Zealand Food Standards Code*, specifies obligations in relation to food handling operations. Businesses will have to ensure that the equipment or facilities that are necessary to carry out their specific food handling operations are provided on their premises.

This Standard reflects long established design and construction criteria for food premises. Therefore, most well designed and constructed premises will already meet the obligations under this Standard and the food safety standards.

The Standard will ensure that design, construction and fit-out of food premises are maintained at high standards to facilitate the production of safe food.

STANDARDS AUSTRALIA

Australian Standard

Design, construction and fit-out of food premises

SECTION 1 SCOPE AND GENERAL

1.1 SCOPE

This Standard provides design, construction and fit-out criteria for new food premises and for the renovation or alteration of existing food premises. The scope of the Standard is limited to permanent buildings used by the food service industry, by food retailers and by small-scale food manufacturers.

This Standard does not provide criteria for the design, construction and fit-out of the following premises:

- (a) Temporary food premises.
- (b) Mobile food premises.

1.2 REFERENCED DOCUMENTS

The following documents are referred to in this Standard:

AS

- 1319 Safety signs for the occupational environment
- 1345 Identification of the contents of pipes, conduits and ducts
- 1680 Interior lighting
- 1680.2.0 Part 2.0: Recommendations for specific tasks and interiors
- 2945(Int) Batch-type washer/disinfectors for health care facilities
- 3554 Adhesives—Epoxy—For raised pavement marker installation
- 3958 Ceramic tiles
- 3958.1 Part 1: Guide to the installation of ceramic tiles
- 3958.2 Part 2: Guide to the selection of a ceramic tiling system

AS/NZS

- 1668 The use of ventilation and airconditioning in buildings
- 1668.1 Part 1: Fire and smoke control in multi-compartment buildings
- 1668.2 Part 2: Ventilation design for indoor air contaminant control
- 1680 Interior lighting
- 1680.1 Part 1: General principles and recommendations
- 1680.2.4 Part 2.4: Industrial tasks and processes
- 3500 National Plumbing and Drainage Code
- 3500.1.2 Part 1.2: Water supply—Acceptable solutions
- 3500.2.2 Part 2.2: Sanitary plumbing and drainage—Acceptable solutions
- 3500.4.2 Part 4.2: Hot water supply systems—Acceptable solutions

BCA Building Code of Australia

ANZFA Food Standards Code of Australia