



# 0001c Design Checklist - Hygiene & Food Preparation

Document version: 2.0

Published date: 30/11/2021

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# 00 Design principles

## 0.01 Main Considerations

It is a requirement to undertake the [00 PLANNING AND DESIGN/ 0001R - DESIGN REFERENCE](#) and [GLOSSARY OF TERMS](#) information into all aspects of design, detailing and delivery when developing the content here within. Clear demonstration of adherence to these requirements is part of the services and will be called upon at key points in the project and during at the discretion of the Department of Education (DoE).

### Introduction

**Food preparation spaces** must satisfy building regulations and food safety standards to provide a hygienic environment commensurate with their intended use.

As part of best building practice, the following must be included:

- Avoid potential contamination sources such as incinerators, waste/bin storage, toilets, soil pipes, vermin and unhygienic accumulations, by adequate seals or separating by distance.
- Facilitate cleaning generally by providing accessible and appropriate sanitary fittings and adequate hot and cold water for the washing of floors, benches, utensils, hands and food.
- Reduce vermin access and infestation by avoiding openings, penetrations or cavity voids (false backs, bottoms or similar hollow spaces) which are neither adequately sealed nor reasonably accessible for inspection and cleaning.
- Reduce unhygienic areas by providing easy-clean finishes and by minimising any unsealed cavities, crevices, cracks, loosely-butt joints or horizontal ledges which could accumulate deposits of food particles, liquids, grease, dust or floor washings.
- Facilitate cleaning, access and visibility for any unsealed small spaces that could harbour or provide access for vermin or accumulate unhygienic deposits.

## 0.02 Food preparation areas

The design and detail requirements of food preparation areas is to meet or exceed the requirements of relevant Australian Standards (AS) and National food safety standards for the design of food premises.

### National Food Safety Standards

The relevant parts are:

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- Standard 3.1.1 Interpretation and Application
  - Standard 3.2.2 Food Safety Practices and General Requirements
  - Standard 3.2.3 Food Premises and Equipment

Refer to [WWW.FOODSTANDARDS.GOV.AU/](http://WWW.FOODSTANDARDS.GOV.AU/)

AS 4674 Design, construction and fit out of food premises

The requirements vary depending upon the type of food preparation that is undertaken within the space as well as the type of food being stored.

## 0.03 Minimum requirements

The minimum functions undertaken within a school canteen, will be as follows:

- The canteen will be preparing sandwiches and rolls for distribution as well as distributing pre-prepared food such as pies and sausage rolls.
- Heating of pre-prepared foods will be undertaken in equipment such as pie ovens and /or microwave ovens.
- In general, no cooking of foodstuffs will be undertaken.
- Boiling water will be used for preparing hot beverages.
- As no cooking is anticipated, washing up will usually be able to be undertaken within a double sink.

Due to the functions noted above, a school Canteen is generally not considered to be a “food preparation area” and is more akin to a “servery” whose use is described within the regulations for food premises. Where other functions are expected, such as the preparation and cooking of food and dish washing, additional measures will be required to suit these functions.

Unless a higher standard is required in the relevant food premises standards then the following should be considered the **minimum requirements** for school canteen areas:

- **Finishes** - generally to be free of open joints, cracks, crevices or openings in which grease, vapours or vermin may collect. The junction between differing wall finishes must be finished flush and sealed. Floor to wall junctions should be coved to enable effective cleaning of the surfaces.
- **Floor Coverings** - sheet vinyl without defects and welded at joints, coved at the junction of walls and benches where possible.

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- **Ceilings** - to be smooth faced, non-absorbent (plasterboard, smooth off-form concrete or render) sealed from dust and vermin and painted (gloss latex acrylic, light colour) to enable cleaning.
  - **Ceiling light fittings** are to be installed flush with the ceiling or provided with a diffuser cover to prevent accumulation of dust.
  - **Ceiling grilles** are not permitted for roof mounted turbo-ventilators. If a turbo-ventilator are installed on a canteen roof, they are to only ventilate the roof space.
  - **Walls** – to be rendered and painted brick, (gloss latex acrylic, light colour).
  - **Splashbacks** – minimum 450mm high sinks, basins and benches, easy clean and water resistant
  - **Servery Counter Tops** - smooth impervious material with rolled edge and without defects, or surface imperfections.
  - **Food preparation surfaces** - seamless stainless-steel surface on sealed HMR particleboard and aluminium zinc coated steel sheet to the underside to seal particle board from moisture.
  - **Solid plinths or bases** - all floor mounted bench and cupboard units to be sealed against vermin.
  - **Clearance** between fixtures should allow effective cleaning.
  - **Vermin and Fly Proofing** - to be provided to all external openings.
  - **Hot and cold water** - to common outlets for double bowl stainless steel sink and hand basin.
  - As part of the **Whole of Life** framework the selection of materials, services and equipment is to be undertaken to provide a facility that is fit for purpose, cost effective and requires minimal maintenance.

Refer to the Whole of Life Section of [00 PLANNING AND DESIGN/ 0001R - DESIGN REFERENCE](#) for further information.