

**BASIC STRUCTURAL REQUIREMENTS FOR NEW / RENOVATED FOOD BUSINESSES**  
**If submitting plans, please provide locations and finishes for each of the following**

Pertinent Regulations: The Food Safety Act 1990  
Regulation (EC) No 852/2004

To assist in complying with the above mentioned Regulations, the following points should be considered and detailed on any plans submitted for assessment.

1. All work surfaces must be constructed of a smooth, impervious material which is capable of being easily and effectively cleaned. They should be maintained in a good state of repair.
2. The ceiling should be smooth, light coloured and durable and capable of being easily cleaned.
3. The walls should be smooth and impervious. Ideally, they should be coved at junctions with the floor and be capable of being easily and effectively cleaned.
4. The floor should be durable and impervious without crevices and be capable of being easily and effectively cleaned.
5. Adequate facilities should be available for the washing and disinfection of utensils and equipment. This will normally require at least a double sink unit or 1 sink and a dishwasher.
6. A wash hand basin should be provided with adequate supplies of both hot and cold/warm water, soap and hygienic drying facilities. This unit must be situated in an easily accessible position for food handlers.
7. The layout of the premises should enable food operations within it to be carried out hygienically. Please consider workflow e.g., do not design so dirty dishes have to be laid next to food undergoing preparation.
8. Splashbacks may be required in areas, e.g., around sinks and hobs / fryers to facilitate easy cleaning, especially where tiles, etc. are not used.
9. Lighting must be sufficient to allow the safe handling of food and monitoring of cleaning standards. Diffuser covers or shatter proof lighting should be used.
10. Ventilation should be adequate to prevent the build-up of heat and humidity in the kitchen. Please consider not only cooking but also if a dishwasher to be provided.
11. The structure of rooms should be such that the entry of insects, rodents and birds is prevented (as far as reasonably practicable). This includes fly screening of opening windows / doors.
12. Provision should be made for the storage of personal possessions and outdoor clothing that is not within the kitchen. Please consider for handlers requiring to change. Toilet facilities are not recommended for this purpose.
13. All equipment and other utensils should be capable of being easily and effectively cleaned.
14. Lavatory doors are not to open directly into rooms in which food is handled. An intervening ventilated space should be provided. Where possible, doors to lavatories should not open out directly into dining areas. If you need any further information on this, please contact [buildingstandards@pkc.gov.uk](mailto:buildingstandards@pkc.gov.uk)
15. There must be an adequate supply of potable water to the business. Where a private supply is utilised a suitable treatment system will require to be provided. If you need any further information on private water supplies, please contact [waterteam@pkc.gov.uk](mailto:waterteam@pkc.gov.uk)

**Contact The Environment Service on [foodhealthsafety@pkc.gov.uk](mailto:foodhealthsafety@pkc.gov.uk) or 01738 476476 if you require any further advice.**