

BASIC STRUCTURAL REQUIREMENTS FOR NEW / RENOVATED FOOD BUSINESSES

Re Submission of Plans

**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 should 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. **Please state finishes for all surfaces in food areas.**
2. The ceiling should be smooth, light coloured and durable and capable of being easily cleaned. **Please confirm the ceiling finish.**
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. **Please confirm wall finish.**
4. The floor should be durable and impervious without crevices and be capable of being easily and effectively cleaned. **Please confirm floor finish.**
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. **Please detail the locations and usage of any sinks and dishwashers.**
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. **Please detail location of wash hand basin.**
7. The layout of the premises should enable food operations within it to be carried out hygienically. Please consider workflow eg do not design so dirty dishes have to be layed 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 not used. **Please detail the presence / finish of splash backs.**
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. **Please detail location and type of lighting.**
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. **Detail location and type of ventilation eg canopy, wall extraction etc.**
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. **Please detail where screening is to be provided.**
12. Provision should be made for the storage of personal possessions and outdoor clothing outwith the kitchen. Please consider for handlers requiring to change. Toilet facilities are not recommended for this purpose. **Detail the proposed areas designated for this purpose.**
13. All equipment and other utensils should be capable of being easily and effectively cleaned.
14. Lavatories are not to open directly into rooms in which food is handled.
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.

Contact The Environment Service on 01738 476476 if you require any further advice.