

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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This Standard was issued in draft form for comment as DR 01314.

AS 4674—2004

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First published as AS 4674—2004.

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Published by Standards Australia International Ltd
GPO Box 5420, Sydney, NSW 2001, Australia

ISBN 0 7337 5473 2

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.

CONTENTS

	<i>Page</i>
FOREWORD.....	4
 SECTION 1 SCOPE AND GENERAL	
1.1 SCOPE.....	5
1.2 REFERENCED DOCUMENTS.....	5
1.3 DEFINITIONS.....	6
 SECTION 2 DESIGN AND CONSTRUCTION REQUIREMENTS FOR FOOD PREMISES	
2.1 GENERAL REQUIREMENTS.....	7
2.2 WATER SUPPLY.....	9
2.3 SEWAGE AND WASTE WATER DISPOSAL.....	10
2.4 GARBAGE AND RECYCLABLE MATERIALS	10
2.5 VENTILATION.....	11
2.6 LIGHTING	11
 SECTION 3 FLOORS, WALLS AND CEILINGS	
3.1 FLOORS.....	13
3.2 WALLS AND CEILINGS	17
 SECTION 4 FIXTURES, FITTINGS AND EQUIPMENT	
4.1 EQUIPMENT FOR CLEANING AND SANITIZING.....	21
4.2 DESIGN AND CONSTRUCTION OF FIXTURES, FITTINGS AND EQUIPMENT	24
4.3 INSTALLATION OF FIXTURES FITTINGS AND EQUIPMENT	26
4.4 HANDWASHING FACILITIES.....	29
 SECTION 5 STORAGE AND TOILET FACILITIES	
5.1 STORAGE.....	31
5.2 TOILET FACILITIES	31

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