

Serviced at least monthly (See qualified plumber). The grease trap requires cleaning out at regular intervals depending on its capacity.

Woks – Woks are to have a minimum of the following: A cold water supply at the woks for wok cleaning. A drainage channel with a coarse filter (which should be removable) needs to be provided to protect the waste pipe. A deep seal trap (which is removable) in the waste pipe. Waste pipe connected to the grease trap.

Staff Changing Facilities – Adequate staff facilities need to be provided. With more than 4 staff a male and female changing room must be provided.

Yard – A yard or separate area that is enclosed is required for the storage of rubbish so that it can be easily collected.

HYGIENE REQUIREMENTS

The hygiene requirements for food premises will receive more emphasis in the next few years, with amendments to the Food Act. Under this Act shop owners will have to identify hazards in kitchen, which may be regarded as a serious risk to food safety.

Hazard Control – Examples – Storage of dried food – Checking for webbing, stock rotation, protection from insects. Defrosting of meat – ensure thorough defrosting, either in a refrigerator/microwave.

Hazard identification – Is used to control such matters as cleanliness, tidiness, vermin control, storage temperatures, hygiene practices, cleaning utensils and separation of raw and cooked meats.

BUILDING REQUIREMENTS

All new work is required to comply with the Building Act 2004. If a building is undergoing an 'alteration' or 'change of use' please discuss this with a Building Inspector.

Facilities for the Disabled – Bars and Restaurants with Liquor Licenses. Whenever toilets are required for the public then provision must be made for the disabled. A toilet compartment has to enable easy access for a wheelchair, ability to park a wheelchair alongside the WC; it must have handrails and doors that are easy to open. Wheel chair ramps to the bar and facilities must be made available.



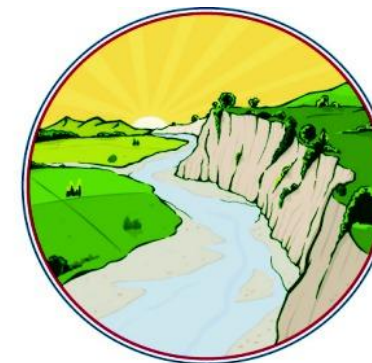
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Rangitikei District Council

Private Bag 1102
Marton 4741
Phone: 06-327-0099
Fax: 06-327-6970
Free-phone: 0800-422-522
Email info@rangitikei.govt.nz

OPENING A FOOD PREMISES



Rangitikei

UN SPOILT...

A guide to the requirements.

When starting a food business the following items need to be considered.

- Type of food business
- Town planning requirements
- Plans
- Structural requirements
- Hygiene requirements
- Building requirements
- These are outlined as follows

TYPES OF FOOD BUSINESS

Examples: Café, Takeaway Shop, Licensed Restaurant, Bakery, Butchery, Dairy, Manufacturing and Wholesaler.

Annual Registration – The food premise needs to be registered. An application form can be obtained from the Council. The registration year commences from the 1st July to 30th June the following year. Exemption from registration may be awarded on presentation of an approved Food Safety Programme.

Fees are payable based on the type of activity

You cannot operate until the food premise fully complies with the Town Planning requirements. Food Hygiene Regulations 1974 and the Building Act 2004.

Buying an existing food premise? – Check with an Environmental Health Officer from Council for any outstanding requirements. A health inspection can be done on request prior to new ownership.

Change of ownership – A fee is required. Council will determine this for you.

TOWN PLANNING REQUIREMENTS

Before considering any existing buildings or sites it is essential to check that the business is permitted in the area. For example, if the zoning is 'Residential' you may not be permitted to use the property.

PLANS

Scale plans of the premises must be provided. These must include:

- Layout of the kitchen, including food preparation and storage areas. For restaurants, bars and café's include seating capacity and customer toilet facilities.
- Plumbing fixtures such as toilet sinks & hand basins
- Yard area – storage site for refuse bins.

Food Menu – outline the type of foods that you intend to sell and any food processing to be undertaken. This is to assist us in determining if your premise is suitable for the proposed operations.

STRUCTURAL REQUIREMENTS

The structural requirements are contained within the Food Hygiene Regulations 1974. A summary of the main requirements is as follows.

Construction – the premise must be in good repair

Surfaces – floors, walls, ceilings, shelving and bench tops: All surfaces must be smooth, waterproof and easy to clean. **Walls and Ceilings** must be light in colour. **Floorings** require coving between the wall and the floor to a height of 75mm from the floor. **Wet processing areas** such

as fish and butcher shops require floors graded to approved drains.

Space – for an eating house a minimum floor area of 95mm clear of all fixtures and fittings is required. It is expected that takeaway shops will also require the same floor space. This is to enable ease of cleaning and sufficient space for workflow.

Hand Wash Basin – The hand wash basin must be as near as practicable to the workplace. Water temperature must be between 32°C and 55°C.

Toilets – Convenient to the work place and in accordance with the Building Act 2004.

Plumbing – Adequate supply of hot water and cold water needs to be supplied. Two hot water temperatures are specified. At the sink, at least 63°C is required. Hand wash basin needs to be between 32°C and 55°C. Sufficient and suitable drains in accordance with the Building Act 2004.

Lighting – Adequate lighting needs to be provided to prevent eyestrain and enable thorough cleaning.

Ventilation – Adequate ventilation needs to be provided to remove odours, condensation and enable comfortable working conditions. Any air discharge from the premise has to be located so that it does not cause a nuisance. Cookers and fat fryers require mechanical ventilation usually with filtration.

Cooking Meats, Using Fats or Oils – A grease interceptor trap may be needed to protect the Council sewer main from blockages caused by fat accumulating in the sewer pipe. Greasy wastewater from woks, wash sinks and dishwashing machines need to be conveyed to the grease trap. These are