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# GEORGE TOWN COUNCIL

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## ESSENTIAL REQUIREMENTS FOR COMMERCIAL FOOD PREMISES

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The information contained in this document is to provide guidance and is not a complete list of requirements.

### Food Preparation and Storage Areas

- ✓ Floors to be constructed of a durable non slip surface, suitably smooth and impervious so as to be easily cleansed and coved to vertical surfaces in an approved manner.
- ✓ Water pipes and electrical wiring should be concealed within the wall.
- ✓ Walls and ceilings are to be of a light coloured, smooth, impervious surface, suitably durable for the work carried on in that part of the premises.
- ✓ Flush-mounted lighting fixtures, fitted with dust proof diffusers, providing adequate light for the proposed task are required.
- ✓ Provide adequate ventilation and an approved mechanical exhaust canopy with removable grease filters above all cooking and heating appliances.
- ✓ Provide a double bowl, stainless steel sink, with hot and cold water, of an adequate size (*A grease trap fitted externally may be required*). A hot water unit capable of providing continuous supply of >70o C is required.
- ✓ Provide a hand basin in the food preparation area with hot and cold water, supplied with soap and approved hand drying facilities (*preferably fitted with hands-free taps*).
- ✓ All fixtures, fittings and equipment shall be on suitably durable legs a minimum of 150mm high, or a solid concrete plinth or mobile; to enable effective cleaning beneath the fitting.
- ✓ Benches and shelves are to be constructed of a suitable smooth, durable, impervious material, ie stainless steel, laminex.
- ✓ Shelves are to be a minimum 500mm above the floor.
- ✓ Storage containers and utensils shall be of approved smooth, impervious material capable of being effectively cleaned and in good repair.
- ✓ Provide adequate refrigeration capable of being readily cleansed and that is in good repair.
- ✓ The following food storage temperatures must be adhered to:
  - Frozen Food..... < - 18°C
  - Fish..... on ice (0°C Π 1°C)
  - Dairy..... 1°C Π 4°C
  - Cold Food..... 1°C Π 6°C
  - Hot Food..... > 60°C

- v Food must be protected from contaminants at all times and correctly packaged and labeled.
- v Pets, Animals and Smoking are prohibited within a food premises.
- v All external openings must be made vermin proof (*i.e. self closing doors, heavy duty fly strips, fly wire screens on windows or other effective vermin proofing*).

***Other Areas***

- v Provide an adequate storage area for street clothing (*i.e. lockers*).
- v Provide toilet(s) with suitable airlock and hand basin/s with hot and cold water, supplied with soap and approved hand drying facilities. (*Separate male and female toilets may be required*).

Should you require additional information, please do not hesitate to contact this office.

Regards

**Environmental Health Officer  
AUTHORISED OFFICER**