Mobile food premises

Fit-out guide

Guide for operators

For more information, contact your local Council

toolbox council knowledge network

Developed in partnership with Council of Mayors South East Queensland

An Australian Government Initiative AusIndustry

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This guide was initially developed in partnership by Gold Coast City Council and Brisbane City Council, and is recognised and adopted by participating Queensland Councils.

Gold Coast City Council

Dedicated to a better Brisbane

1. About this guide

This guide is for businesses involved in the design, construction and fit-out of mobile food premises. It provides guidance to operators, architects, designers, builders, equipment manufacturers and other professionals associated with the design and construction of a mobile food premises.

It is based on the Food Safety Standard 3.2.3 (Food Premises and Equipment) and the Australian Standard 4674-2004 (Design, construction and fit-out of food premises). It aims to provide users with minimum requirements and best practice options to produce food that is safe to eat and free from contamination. This guide is to be read in conjunction with an application package and guide for the licensing of food premises *Food Act 2006*.

Food safety begins at the earliest planning stages. The correct fit-out will assist you in providing mobile food premises that are easy to clean and maintain, and facilitate good hygiene practices.

This guide applies to new and existing mobile premises. Examples of these include mobile food vans, pie vendors, and boats offering food for sale.

This guide aims to ensure that mobile food premises:

- are easy to clean and maintain
- have sufficient space, facilities and suitable equipment to produce safe food
- are provided with services such as potable water, wastewater holding and sufficient light and ventilation for food handling operations
- provides facilities for staff to maintain standards of personal hygiene and equipment cleanliness that will protect food from contamination
- are proofed against entry by and harbourage of pests.

The set-up and operation of a mobile food premises must comply with the Food Standards Australia New Zealand (FSANZ) Food Safety Standards. This guide is based on these standards and will provide adequate information to design a mobile food premises.

Where can I obtain copies of the Food Safety Standards?
These standards can be obtained by visiting www.foodstandards.com.au or contacting FSANZ on 1300 652 166 to purchase a copy.

2. How to use this guide

This guide will provide you with solutions for designing or constructing a mobile food premises. Council has written this guide based on:

- Food Safety Standard 3.2.3 (Food Premises and Equipment)
- other relevant Australian Standards.

It is based on three concepts:

1. Food safety outcomes
- The food safety outcomes, intended by the FSANZ Food Safety Standard 3.2.3 (Food premises and equipment), can be found in the subheadings at the beginning of some sections of this guide.

2. Compliance or minimum requirements
Minimum requirements are compliance measures that Council looks for as the minimum standard required to achieve the intended food safety outcomes. These are determined from a range of standards, knowledge and experience, such as:
- Australian Standard 4674-2004 (Design, construction and fit-out of food premises)
- Council guidelines
- experience in assessment of the design, construction and fit-out of mobile food premises.

A number of acceptable solutions may be identified and listed for each outcome. Premises may need to use some or all solutions depending on the nature of the operation of the food business. Alternatively, you may be able to achieve an outcome using a solution or method not listed in this guide. It is the applicant's responsibility to demonstrate to Council that any alternative methods of complying to the minimum standards still meet the requirements of the Food Safety Standards. Before implementing alternatives, seek advice from Council.

3. Best practice
Best practice is where the solution is considered to be above minimum requirements. Best practice solutions are optional. Not all best practice options are listed in this guide. For more information on the best practice options available, contact your industry association.

3. Plans and approvals

When designing, building or fitting-out a new premises or making changes to an existing mobile food premises, obtaining plans will be your first step. The plans allow Council to assess the proposed mobile food premises before building commences. This saves architects, developers and food businesses time and money. Before building or renovation starts, copies of all plans drawn to scale must be lodged with Council.

General information required
You will need to provide the following information when you submit your plans:
- Name, address and contact details of architect or draftsperson
- Drawing scale and date when plans were drafted
- Name of food business operator
- Proposed name of premises and intended nature of the food operation
- A document providing a brief overview of the types of activities and food processing to be carried out on the food premises.

Types of plans required
You must submit copies of the following types of plans for your premises. Your architect or draftsperson should be able to assist you with providing these.
- Floor plan - to a suitable scale (eg 1:50)
- Sectional elevation plans - to a suitable scale (eg 1:50)
- Mechanical exhaust ventilation plans (if required) - to a suitable scale (eg 1:50)

- Plumbing details.

Details required on plans

You need to ensure the following details are included on the plans for your premises:

- Finishes to floors, walls and ceilings
- Layout of all equipment, benches, fittings and fixtures and mechanical ventilation
- Door and window openings
- Mechanical exhaust ventilation
- Process flow, from product received through to end-product delivered.

If further information is required on plans and approvals, contact Council.

Other approvals to consider

When building your new premises or making changes to an existing mobile food premises, it is essential that certain approvals are gained before others. By obtaining all the required approvals before starting the design and construction, you can reduce the possibility of expensive mistakes and avoid prosecution for breaches of the relevant legislation. The following checklist can be used as a reference when making an application for a new mobile food premises. This will assist you with providing Council with relevant and correct information so your application can be quickly approved.

Design approval checklist

The following approvals should be considered before starting construction of your food business:

- ❑ Development assessment – check that a food business can operate from the site you are considering under Council's Town Planning Scheme
- ❑ Registration with Queensland Transport
- ❑ Advertising signs – obtain approvals from Council
- ❑ Standing Premises Permit – obtain approvals from Council

4. Design and layout

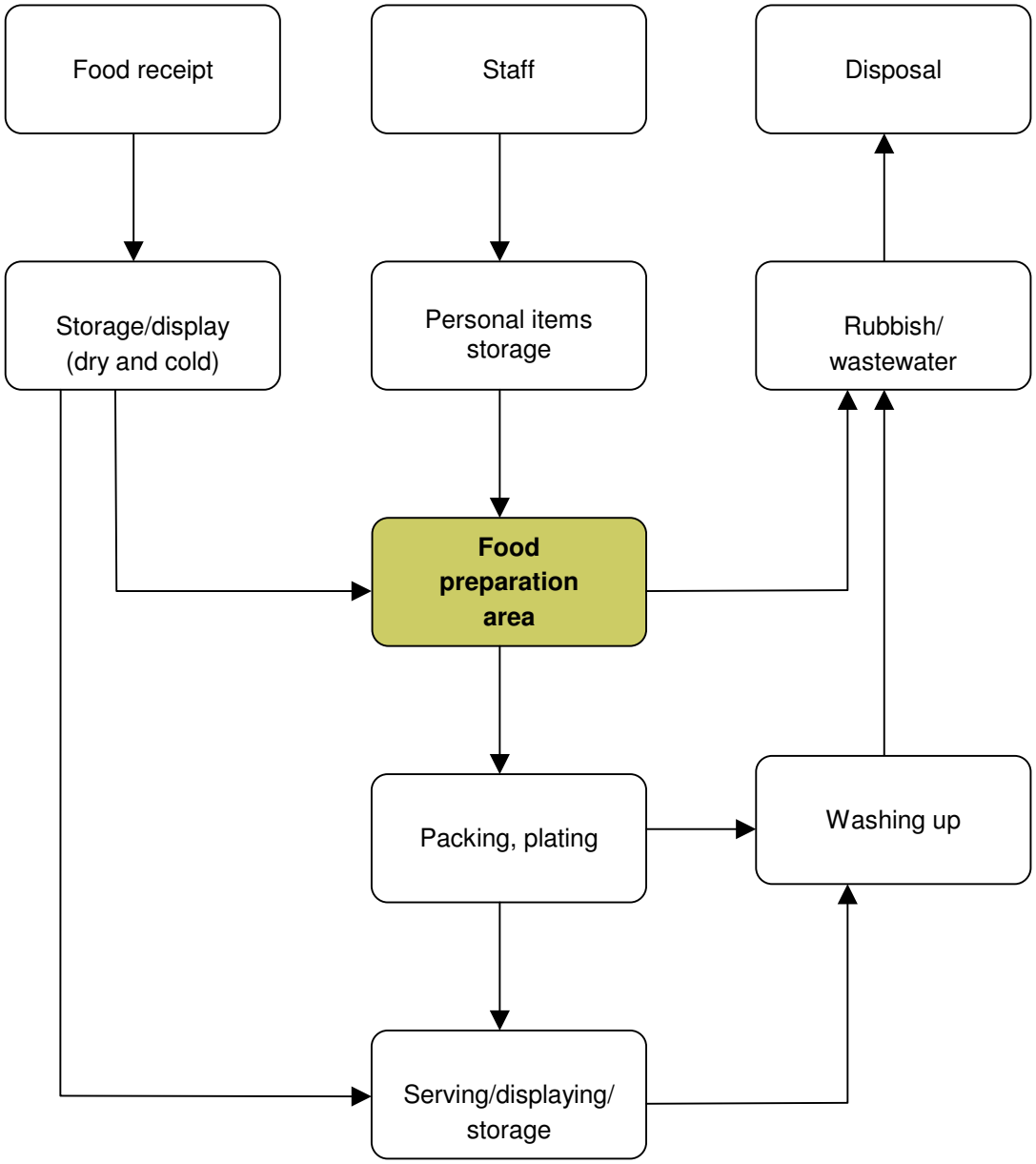
Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 3

Required outcome

A mobile food premises is required to be designed and constructed to:

- be appropriate for the types of food produced and activities conducted
- provide adequate space for all activities conducted and for all equipment to be used or stored
- allow easy cleaning/sanitising procedures of all structures and equipment
- prevent entry of pests, dust, fumes, smoke and other contaminants
- exclude favourable sites for pests to harbour (live and breed).

example of correct flow of food and staff through a mobile food premises



Minimum requirements

Flow of food through a mobile food premises

- The correct design and layout can help streamline work practices, reduce cleaning and maintenance, and prevent cross-contamination.
- A premises must be designed so that the flow of food is in one direction from receipt, to storage, preparation, packaging and serving, and finally to disposal, and does not cause cross-contamination at any stage.

Adequate space

- Adequate space is to be provided for all activities required to carry out the production of food on the premises.
- Storage of potentially hazardous food (hot and cold) must be adequate for the business to comply with Food Safety Standard 3.2.2 (Food safety practices and general requirements).

Cleaning, sanitising and maintenance
Layout and design of the premises must provide access for cleaning, sanitising and maintenance. Refer to the section titled “Fixtures, fittings and equipment” for more information.

Food preparation areas
- Adequate space must be provided for all food related activities.

Proofing against pests
- Roof vents – must be proofed against the access of dust, flies and vermin.
- Doors and shutters – must be close fitting and vermin-proof.
- All openings – must be protected from possible entry by flies and other flying insects,

Driver compartment (where applicable)
The driving compartment of the mobile food premises must be separate from the premises and sealed off from the food preparation and storage section.

5. General requirements

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 3

Required outcome
The design and construction of a mobile food premises must:
- be appropriate for the types of food produced and activities conducted
- provide adequate space for all activities and for all equipment to be used or stored
- allow easy cleaning/sanitising procedures of all structures and equipment
- prevent entry of pests, dust, fumes, smoke and other contaminants
- exclude favourable sites for pests to harbour (live and breed).

Minimum Requirements
The design and layout of a mobile food premises should be well-planned and take into consideration several important elements to ensure effective and acceptable operation. Mobile food premises design principles should accommodate safe flow of product and waste to minimise risks of food and equipment contamination. Separating particular processes in the mobile food premises must be considered including:
- raw and cooked foods
- hand washing facilities
- wash areas
- storage facilities
- waste disposal areas.

Important: a properly designed and operated food business will minimise the opportunity for food to become contaminated.

Adequate space
Proper planning of a mobile food premises will designate adequate space and areas for food activities and storage of equipment. Storage areas must be constructed of materials which are durable and easily cleaned in line with requirements for floors, walls and ceilings.

Adequate space must be provided for:

- dry goods - sufficient shelving space, pantry area and food grade containers for anticipated stock levels
- hot and cold food - adequate refrigeration, freezer and bain-marie (hotbox) food storage including display areas, food preparation areas and expected deliveries
- cleaning chemicals and equipment - separate cabinets, lockers or cupboards for all chemicals and cleaning supplies
- waste - sufficient and separate waste containers for all anticipated waste including cardboard, glass, general waste, wastewater and waste oil storage. Waste bins must be impervious, designed to be easily cleaned to prevent the attraction of pests
- personal belongings - separate lockers, cupboards or cabinets for personal clothing and items
- food contact utensils - adequate storage containers that are easily cleaned, preventing contamination
- crockery and cutlery (where used) - sufficient cupboard space for all crockery and cutlery to be stored
- packaging - adequate storage located above the floor and stored to prevent contamination.

⚠ **Important: contamination of food, equipment and non-food materials can occur when improper storage facilities are used**.

Cleaning and sanitising

The design of all mobile food premises must provide for suitable access for effective and efficient cleaning procedures of all equipment, fittings, surfaces and areas. Refer to the section on “Fixtures, Fittings and Equipment” for more information.

Entry of pests and harbourage

All practical measures must be implemented to prevent entry of pests into a food premises. In addition, the internal structures are to be finished and designed to prevent favourable sites for pest harbourage. The following may be implemented, when applicable, to satisfy this requirement:

- The driving compartment of the premises must be separated and effectively sealed from the food preparation and storage section
- Roof vents must be proofed against the access of dust, flies and vermin
- Ensure all visible holes, service entries, gaps, crevices, cracks and voids are effectively sealed
- Insect control devices may be used to prevent food contamination but must not be located above or immediately adjacent to food preparation, open food storage or cooking areas. The insect control device must be designed to capture and contain all insects within the device, operated and installed according to manufacturer specifications, and cleaned on a regular basis.
- Installation of pest-proof roller doors must include:
  - installation of weather strips at the bottom of the roller doors/shutters
  - the sides of the roller doors/shutters fitted tightly into the housing
  - installation of a pest-proof material at the top of the roller door to fill the gap usually left when the door/shutter is closed overnight.

Special requirements

- Register the premises and comply with the requirements of the *Transport Operations (Road Use Management) Act 1995*
- The installation and use of liquid petroleum gas must comply with the requirements of the *Gas Act 1965* and the *Gas Regulation 1989*. A current gas certificate needs to be available for inspection at all times.
- Noise from the operation of the van is to be within the requirements of the relevant Environmental Protection Regulation 1998.

⚠ **Important:** facilities should be provided for emergency fire control. It is recommended to provide a minimum 4kg dry chemical AB (E) fire extinguisher (within expiry testing) and a fire blanket located within close proximity to cooking equipment.

6. Floors

Food Safety Standard 3.2.3 (Food premises and equipment), division 3, clause 10

Required outcome

Floors must be designed and constructed so that they:

- are appropriate for the activities conducted on the premises
- can be effectively cleaned
- do not absorb grease, food particles or water
- are laid so there is no ponding of water
- are unable to harbour pests.

Minimum requirements

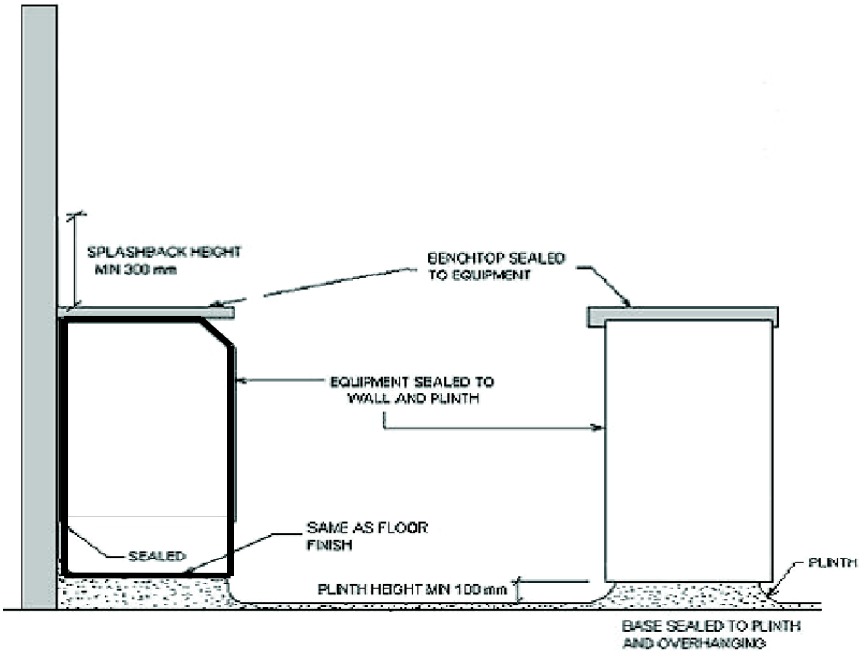
Floor finishes for mobile food premises

- Floors are to be constructed of materials which are impervious, non-slip and non-abrasive, capable of withstanding heavy duty operation, and have an unbroken surface.
- Heavy duty vinyl sheeting and welded (seamless) jointed flooring materials are to be laid over a solid base strictly in accordance with the manufacturer's specifications.
- Floor tiles are to be grouted with epoxy grout and finished flush with the surface of the tiles.
- Feather edge skirting is not permitted.

Plinths

- Plinths can be used to hold heavy equipment that is unable or difficult to move for cleaning. Refer to Figure 2 below.
- Plinths are to be constructed to meet the same specifications as floors, be solid, without voids and be an integral part of the floor. Plinths must have the same top area finish as the floor, be rounded at all exposed edges, be coved, and approximately 100mm high.
- The base of the equipment is to be sealed to the plinth and overhang to prevent liquid, food or floor washing to access underneath the equipment.
- Alternatives to the use of plinths include metal legs, castors and brackets. Refer to section titled "Fixtures, fittings and equipment" for details.

Figure 1: Plinth Methods (not to scale)



Best Practice

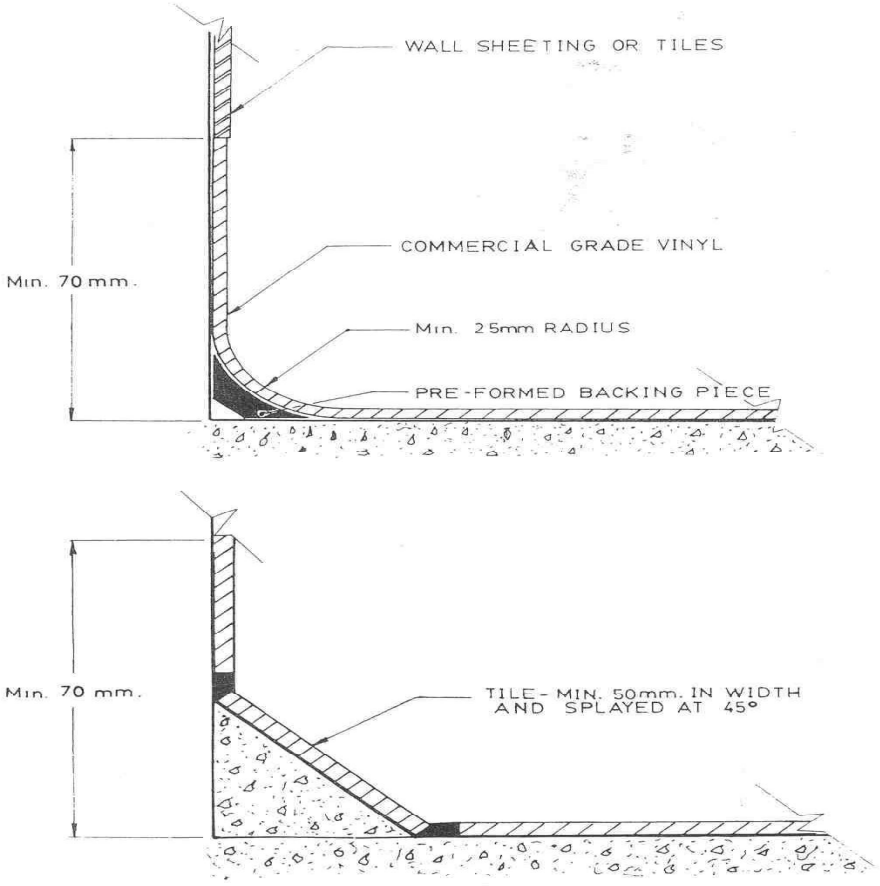
Coving

- The intersections of walls to floors, and floors to plinths are to be coved integral to the surface finish of both the floor and the wall or plinth.
- Coving is to be installed in accordance with Figure 3 below, or other methods which achieve the same outcome.

Floors

- Floors should be finished flush with the doorsill or alternatively, a floor waste with a screwed removable plug is to be provided.

Figure 2: Coving methods (not to scale)



Handy hint: coving is required to assist with cleaning and to ensure dirt and grease do not build up at these junctions.

7. Walls and ceilings

Food Safety Standard 3.2.3 (Food premises and equipment), division 3, clause 10

Required Outcome

Walls and ceilings must be constructed to:

- be appropriate for activities conducted on the food premises
- protect food from contamination where necessary
- prevent the entry and harbourage of dirt, dust and pests
- prevent absorption of grease, food particles and water
- be able to be easily and effectively cleaned

Minimum Requirements

Wall finishes for food premises

- Walls are to be finished with a light coloured, high gloss easy-to-clean impervious surface.

- Walls in food preparation areas must be finished with an approved material such as:
  - stainless steel or aluminium sheeting
  - acrylic or laminated plastic sheeting
  - polyvinyl sheeting with welded seams
  - other approved material
- Architraves, skirting boards, picture rails or similar protrusions are not permitted on the walls.
- Walls at the rear of cooking appliances should be surfaced with an impervious material, such as stainless steel which extends from the canopy to the floor. Where a cooking appliance is sealed to the wall, the material must be lapped over the top edge of the appliance to provide a grease and vermin-proof seal. Cooking appliances should only be sealed to walls made of a non-combustible material.
- Walls at the rear of benches, sinks and hand basins should be surfaced with an impervious waterproof material to a height of approximately 300mm.

Ceilings

- Where applicable, the ceiling height in a mobile food premises should be adequate to effectively conduct food activities.
- Ceilings should be free of open joints, cracks and crevices.
- The intersection of walls and ceilings are to be tight jointed, sealed and dust proof.
- The ceiling should be finished with a material that is washable and impervious.
- Ceilings should be finished in a light colour to facilitate cleaning.

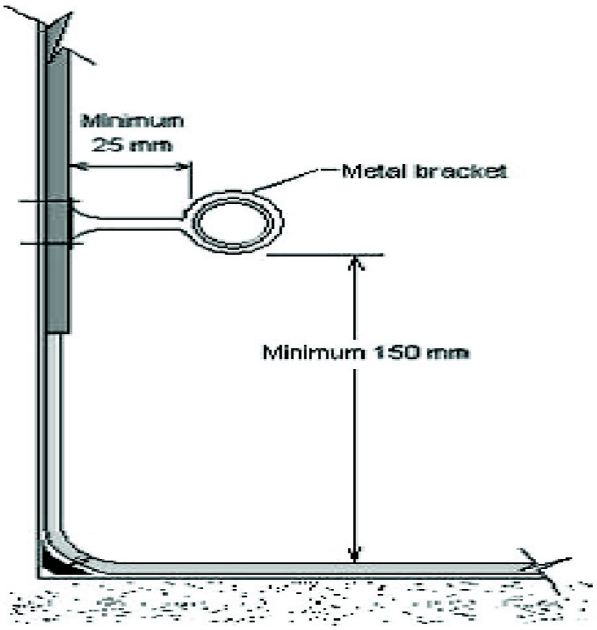
Door and serving openings

- Door and serving hatches are to be finished internally with the same standard of material as the walls.
- All openings on the mobile food premises are to be fitted with close-fitting doors and shutters. These must be vermin proof and able to be closed during transport.

Pipes, conduits and wiring

- Pipes, conduits and wiring should be concealed in floors, plinths, walls and ceilings, or **f**ixed on brackets providing at least 25mm clearance between the pipe and adjacent surfaces and 150mm between the pipe or conduit and adjacent horizontal surfaces. See Figure 4 below.
- Service pipes, conduits and wiring are not to be placed in the recessed toe space of plinths or equipment.

Figure 3: Example of clearances for pipes and conduits (not to scale)



8. Fixtures, fittings and equipment

Food Safety Standards 3.2.3 (Food premises and equipment), division 4, clause 12

Required Outcome

Fixtures, fittings and equipment must be:

- adequate for the production of safe and suitable food
- fit for their intended use

Fixtures, fittings and equipment, and food contact surfaces must be designed, constructed, located and installed so that:

- there is no likelihood they will contaminate food
- they are able to be easily and effectively cleaned (including eating and drinking utensils)
- surrounding surfaces can be easily and effectively cleaned
- they do not harbour pests.

Equipment for cleaning and sanitising

Minimum Requirements

Minimum facilities

The following table shows the different facilities that may be required when undertaking food preparation and cleaning and sanitising activities within a mobile food premises:

Table 1: facilities for food preparation, cleaning and sanitising

Facilities for food preparation, cleaning and sanitising	
Mobile food premises activities	Minimum facilities for cleaning equipment and preparing food
No preparation/minor handling of pre-packaged food	Single bowl sink (capable of immersing the largest equipment)
Handling unpackaged food	• Double bowl sink (capable of immersing the largest equipment), or • Dishwasher/glass washer and single bowl sink (where all food contact equipment will fit in the dishwasher/glass washer), or • Double bowl sink and a dishwasher/glass washer (where some equipment has to be washed/sanitised in the sink)
Where food is prepared by immersion or rinsing in water	Designated food preparation sink
Where floors and equipment are to be hosed	Designated hose connection

Hot water supply

- All equipment for cleaning and sanitising must be connected to a continuous supply of hot and cold potable water, and to an approved drainage system.

- Sinks must be supplied with water at a temperature of not less than 43˚C for washing and 80˚C for sanitising (if hot water sanitizing, without chemicals, takes place at the sink).

Double bowl sinks

Double bowl sinks should have the following requirements:

- be constructed of stainless steel
- have a bowl size that enables the largest pots to be cleaned
- have a minimum bowl size of 450mm x 300mm x 300mm to enable cleaning of large pots and equipment
- be fitted with a draining area at each end
- have a splashback as part of the unit, 300mm up the wall
- where draining racks are provided above sinks, they should be of stainless steel construction (preferable for walls behind a drainage rack to be constructed of stainless steel sheeting or tiles to prevent damage to the wall).

Food preparation sinks

- Where food preparation requires the washing of food and immersion in water, a separate sink should be provided for this purpose. It should be separate from all other sinks.

Equipment for food preparation and storage

Minimum Requirements

Temperature gauges

- Hand held probe thermometers that measure to +/- 1˚C are to be used to measure the internal temperature of the food.

Chilled and frozen storage

- All cold storage and cold display equipment must be large enough for the business to adequately store cold food.
- All cold storage and display equipment must keep food at a temperature of 5°C or less.
- Refrigerators should be capable of reducing the temperature of potentially hazardous food in accordance with Food Safety Standard 3.2.2 (Food Safety Practices and General Requirements).
- Freezers are to keep frozen food frozen.
- The recommended temperature for frozen food is less than -18°C or in accordance with the manufacturer's instructions.

Preparation, cooking, and hot and cold display

- All equipment for preparation, cooking and display must be constructed to be easily and effectively cleaned and have no open cracks, crevices and joints where food and liquids can collect.

Benches, tables and preparation counters

- Benches and tables are to be constructed of laminated plastic or stainless steel with vermin-proof joints
- Benches located against a wall must be sealed to the wall with an appropriate material;
- Benches subject to heat must be flashed with a heat resistant material, such as stainless steel;
- Sandwich counters, used to prepare food in front of customers, must be fitted with a protective barrier between the customer and the food.
- Preparation benches and cooking equipment, less than 1.5m from customers, must be fitted with sneeze guards constructed of glass or perspex, and designed to prevent contamination from customers.
- Equipment placed on bench tops must be easy to move by one person or sealed to the bench top.

Cooking equipment

- Stoves and cooking appliances must be either kept clear of walls to enable access for cleaning or built into walls and completely vermin-proof
- Appliances should be either:
  - placed apart to prevent grease and food accumulating
  - placed together with the gap between the appliances sealed to prevent food, liquid or grease accumulating
- Deep frying equipment must be thermostatically controlled to prevent a fire hazard from the overheating of cooking oils.
- Where cooking is carried out, the premises must be equipped with a suitable fire extinguisher or fire suppression system located near the cooking equipment.
- Equipment and appliances, eg refrigerators, freezers, cooking equipment, must be secured to prevent movement during travel.

Display cabinets

- Sliding doors to display cabinets should have bottom guides or runners terminating not less than 25mm from each end of any door opening for easy cleaning

Supports for equipment

Including plinths, the following can be used to support heavy equipment:

- Metal legs are to be smooth, easy-to-clean and sealed to prevent the access of vermin, and be approximately 150mm high for easy cleaning
- Brackets - sinks, tubs, wash basins, tables, benches, shelving and similar fittings should be supported on stainless steel or galvanised tubing with sealed ends or solid steel brackets securely fixed into the wall or on approved frames
- Unsealed timber frames and supports are not permitted.

Shelving

- Should be smooth, non-absorbent; free from joints, cracks and crevices; and able to be easily cleaned.
- The lowest shelf must be off the floor to allow easy cleaning underneath.
- Approved materials should be used such as galvanised piping, stainless steel and laminated plastic.
- Shelves are to be sealed to the wall or kept clear of walls to allow easy access for cleaning eg. 5cm from wall.

Windows and ledges

- Should be located at least 300mm above the bench, sink or hand basin

Cupboards and cabinets

- Where free standing, all surfaces including the back area are to be smooth and washable.

Best practice

Temperature Gauges

- Temperature gauges must be accurate to plus or minus 1˚C and fitted to each hot and cold storage or display unit. They must be clearly visible and fitted to show the internal operating temperature in the:
  - coolest part of the appliance for hot display
  - warmest part of the appliance for cold storage and display.

Note: these instruments are not a replacement for a probe-type thermometer.

Equipment and appliances

- Cooking equipment must not be placed beneath windows, wall cupboards, serving openings, shelving or roof vents.

9. Lighting

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 8

Required Outcome

Mobile food premises must have a lighting system that provides sufficient natural or artificial light to enable staff to conduct activities safely within the mobile food premises.

Minimum Requirements

Lighting System

A mobile food premises must provide sufficient lighting to adequately illuminate all areas of the mobile food premises to enable food handlers to:

- readily see whether areas and equipment are clean
- detect signs of pests
- clearly see the food and equipment they are handling.

Light Fittings

In areas where open food is handled or stored, light fittings must be designed with the following specifications:

- Light bulbs/tubes must be shatter-proof or fitted with approved light diffusers (covers) to prevent contamination of food by broken light globe/tube glass
- They must be free from any feature that would harbour dirt, dust or insects or make the fitting difficult to clean
- Light fittings must be recessed into ceilings or equipment where possible
- Heat lamps must be protected against breakage by a shield extending beyond the bulb.

10. Ventilation

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 7

Required outcome

Mobile food premises must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours.

Handy hint: always consider mechanical extraction systems when building new premises or renovating existing premises, as it is more expensive and inconvenient to install these systems once the business is operating.

Minimum Requirements

Mechanical ventilation

Equipment installed in the premises after the mechanical ventilation system has been designed and installed must not impair the efficiency of the system or the natural ventilation.

All food preparation areas where odours, fumes, smoke, and steam are produced require a mechanical ventilation system that complies with Australian Standard 1668.1-2002 (The use of ventilation and airconditioning in buildings – Part 1) and Australian Standard 1668.2-2002 (The use of ventilation and airconditioning in buildings – Part 2) where:

- any cooking apparatus has:
  - a total maximum electrical power output exceeding 8kW, or
  - a total gas power input exceeding 29MJ/h, or
- the total maximum power input to more than one apparatus exceeds:

- 0.5kW electrical power for each 1m^2 of floor area of the room or enclosure, or
- 1.8 MJ gas for each 1m^2 of floor area of the room or enclosure

Equipment installed on the premises after the mechanical ventilation system has been designed and installed must not impair the efficiency of the system or the natural ventilation. See figure 5 below for more information.

Filters

Where required, canopies are to be fitted with grease filters which can be removed for easy cleaning. The filter should comply with Australian Standard 1668:2005 (The use of ventilation and air conditioning in buildings) and the non-combustible requirements of Australian Standard 1530.1-1994 (Methods for fire tests on building materials, components and structures - combustibility test for materials).

Food premises exhaust hood airflow

- To determine the airflow of the exhaust hood, refer to sections 5.5 and 5.6 of the Australian Standard 1668.2-2002 (The use of ventilation and airconditioning in buildings - Ventilation design for indoor air contaminant control).

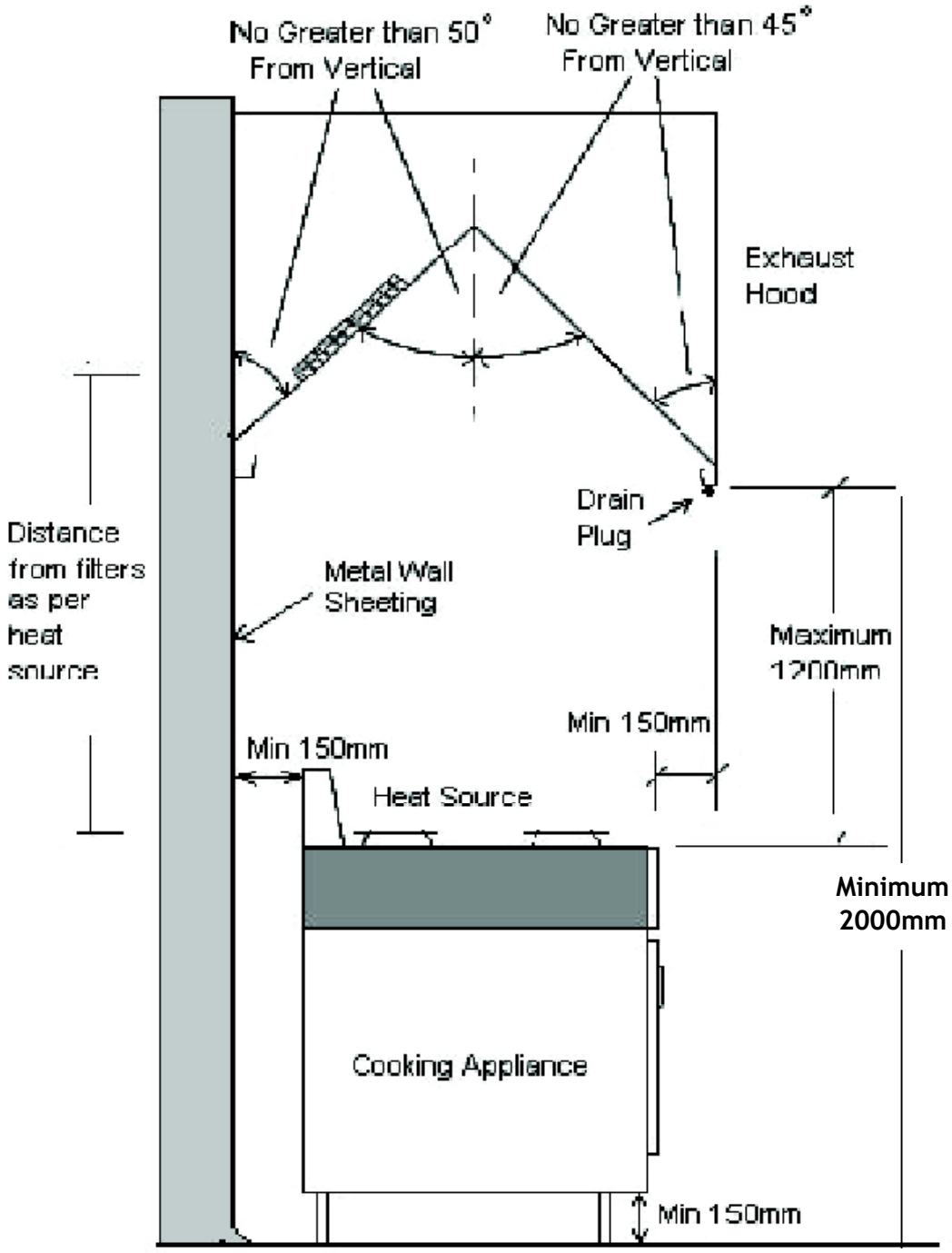
Storage racks

- Storage racks are not to be fitted above cooking and heating equipment as they can obstruct the airflow.

Discharge point

- Effluent discharge is to be vertical at a minimum velocity of 5m/s at the discharge point.

Figure 4: example plan of a mechanical ventilation system (not to scale)



11. Hand washing facilities

Food Safety Standard 3.2.3 (Food premises and equipment), division 4, clause 14

Required outcome

The mobile food premises must provide hand washing facilities located where:

- they can be easily accessed by food handlers, and
- within areas where food handlers work if their hands are likely to be a source of contamination.

Hand washing facilities must be:

- permanent fixtures
- provided with warm potable water
- a size that allows effective hand washing
- clearly designated for washing of hands, arms and face only.

Minimum Requirements

Thorough washing and drying of hands is an essential activity in a food business to reduce the risk of food contamination and food borne illness.

Hand washing basin(s) and facilities must be:

- provided with warm water delivered through a single outlet
- provided with an adequate supply of liquid soap in a suitable dispenser in the immediate area
- provided with single use paper towels and suitable dispenser in the immediate area of the hand basin
- of a suitable size to allow cleaning of hands and arms - a minimum basin size of 11L capacity and/or dimensions of 500mm × 400mm, installed at bench height and appropriately fixed to the wall
- provided with an impervious splashback - no less than 300mm high
- unobstructed by any other equipment and easily accessible
- not located under benches.

Splashguards may be required to prevent contamination of nearby equipment, benches or other areas from the hand washing facility. Rubbish containers for the disposal of paper towels must be located in the immediate area and designed to prevent contamination of adjacent food contact surfaces, food, utensil cleaning and storage.

See Figure 6 below for more information.

Best Practice

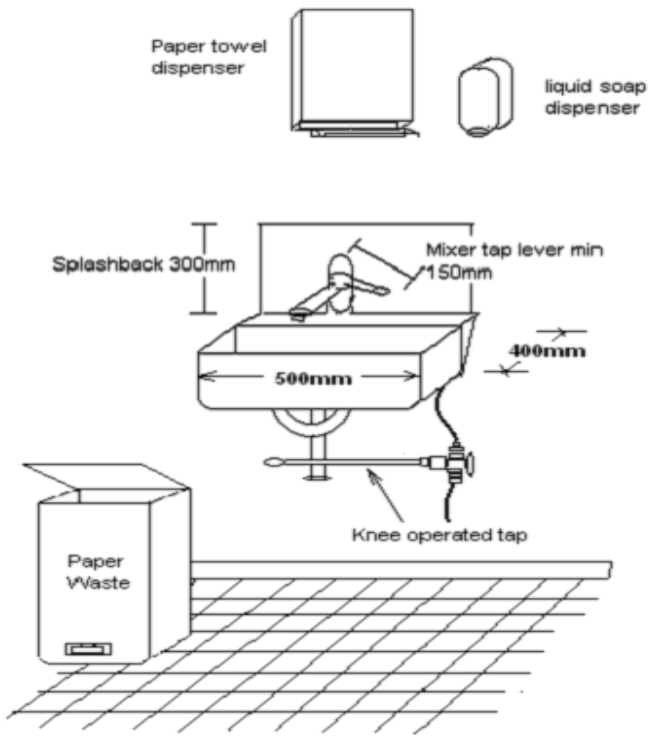
Best practice hand washing facilities:

- should be located at staff entrances to the mobile food premises
- have a self-closing or metered tap to provide a flow of water for at least 15 seconds without the need to reactivate the tap
- should have sensor taps
- should be equipped with flow restrictors to reduce water consumption
- provided with hands free devices (such as a knee operated lever) or single lever taps.

Handy hint: Signage at hand wash basins “HAVE YOU WASHED YOUR HANDS?” and/or “HAND WASHING ONLY” is often a great reminder for staff. Signage must be sealed to walls to prevent pest harbourage.

Exemptions
Mobile food premises, used for the sale of pre-packaged food only, are not required to provide hand washing facilities.

Figure 5: typical hand washing facilities



12. Water supply

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 4

Required Outcome
Mobile food premises must have an adequate supply of potable water for any activities involving food preparation, personal hygiene, cleaning and sanitising. Potable water is water that is fit for human consumption.

Minimum Requirements
A mobile food premises must meet the following criteria:

- Constant hot and cold potable water must be available at all times, including during periods of high demand/usage
- Warm water (ie hot and cold provided through a single outlet) must be provided at all hand washing facilities to facilitate effective hand washing procedures
- Hot water unit(s) that are capable of providing an adequate supply of hot water must be installed
- Hot water must be a sufficient temperature to effectively clean and sanitise equipment (refer to section on “Fixtures, Fittings and Equipment”. Water temperature must not be less than 43˚C for washing and 80˚C for sanitising.
- A minimum of 50L is to be maintained in approved containers for cleaning purposes.

Handy hint: in order to conserve water and reduce costs, installation of flow control regulators or tap aerators is recommended. Water efficient tapware and low volume pre-rinse trigger sprays will also help save money and water.

13. Sewage and waste water disposal

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 5

Required Outcome

The mobile food premises must have a sewage and wastewater collection and retention system that:

- effectively holds sewage and wastewater
- is designed and located so that it does not contaminate food or the water supply.

Minimum Requirements

Mobile food premises must provide appropriate facilities and plumbing infrastructure to ensure that sewage and all wastewater are disposed of appropriately. The mobile food premises must be designed in accordance with the following criteria:

- Wastewater generated from mop buckets, cleaning mops and other cleaning activities must not be disposed of into a hand basin or double bowl sink but be disposed into an approved facility
- The premises must be equipped with a wastewater tank of at least 50L capacity with an outlet of sufficient diameter to facilitate easy flushing and cleaning. This tank should only be emptied at an approved wastewater disposal point or other disposal point as approved by Council.
- All sinks and wash hand basins must be provided with sanitary traps and be connected to the wastewater collection system.

14. Storage of rubbish and recycling materials

Food Safety Standard 3.2.3 (Food premises and equipment), division 2, clause 6

Required outcomes

Mobile food premises must have facilities for storage of rubbish (and possibly for recycling materials) that:

- are adequate to contain the volume and type of rubbish generated in the mobile food premises
- enclose the rubbish to prevent access by vermin and animals
- are designed to be easily and effectively cleaned
- and are removed from the vehicle as often as necessary or as directed by an authorised person.

Minimum requirements

Rubbish and recycling storage must:

- be adequate for the volume and type of waste produced by the business
- be able to be easily cleaned
- not provide a breeding ground or attract pests and vermin.

Rubbish and recycling containers must be:

- constructed of an impervious material, such as metal or plastic
- fitted with tight fitting lids
- maintained in good condition to prevent the access of pests and vermin.

15. Storage facilities

Food Safety Standard 3.2.3 (Food premises and equipment), division 5, clause 15

Required outcome
Mobile food premises must have adequate storage facilities for items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings.

Storage facilities must be located where there is no likelihood of stored items contaminating food or food contact surfaces.

Minimum requirements
Dry goods and food packaging materials
Adequate dry and vermin-proof storage must be provided for dry goods and packaging materials.

Cleaning chemicals and equipment
Chemicals, cleaning equipment, pest control chemicals and equipment are to be:

- enclosed in cupboards located away from the preparation and storage of food where there is no likelihood of stored items contaminating food or food contact surfaces
- designated for that use only.

Clothing and personal effects
Enclosed cupboards, located away from the food preparation areas, should be provided for staff to store personal belongings.

16. Temperature measurement

Food Safety Standard 3.2.3 (Food premises and equipment), division 6, clause 22

Required outcome
A food business must, where potentially hazardous food is handled, have a temperature monitoring device that:

- is readily accessible.
- can accurately measure the temperature of potentially hazardous food
- is accurate to +/- 1℃.

Minimum requirements
All mobile food premises, where potentially hazardous foods are handled, prepared and stored, must have a temperature measuring device with an accuracy of +/- 1^{o}C and must be easily accessible at all times.

An example of a suitable thermometer includes:

- stainless steel digital probe thermometer that can be placed into food to accurately measure core temperatures
- thermometer which can be easily and effectively cleaned and, when necessary, sanitised.
-

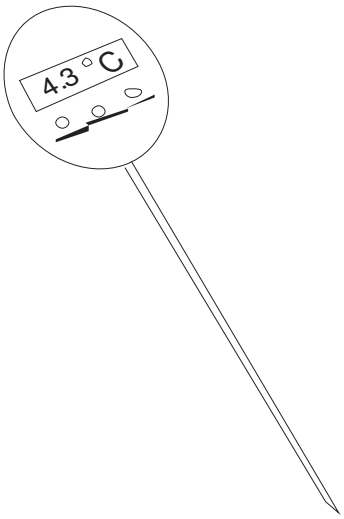
The cleaning of a thermometer can be undertaken by rinsing the probe under warm water; it can be sanitised by using alcohol wipes or a similar proven method.

Best practice

- A stainless steel digital probe to measure the core temperature of the food.
- An infrared thermometer to measure the surface temperature only of the food without touching the food.
- Externally mounted, highly visible temperature gauges on all refrigeration and heating equipment.

Important: a mobile food business is required to maintain the temperature of potentially hazardous food either at or below 5°C or at or above 60°C (in accordance with the manufacturer's instructions) during transport, storage and display. Documenting temperatures of products on a daily basis is a great way to ensure food safety in your premises.

Figure 6: example of temperature measuring device accurate to +/- 1ºC



17. Appendix 1 – key definitions

Adequate supply of water
Potable water available at a volume, pressure and temperature adequate for the purposes for which the water is used.

Australian/New Zealand Standards
Australian Standard/New Zealand Standards are documents which are referenced by legislation to provide more detail on requirements and technical procedures. These standards can be purchased from Standards Australia on 1300 654 646 or by visiting its website at www.standards.com.au.

Bed and Breakfasts (B&Bs)
A dwelling providing commercial, short-term guest accommodation for up to six people.

Coving
A curved junction between the floor and the wall.

Easily moveable
Equipment that can be moved by one person (either on wheels, castors or sitting on the surface) to enable cleaning as often as necessary to ensure that, for example, food debris can be swept from underneath and the floor mopped. If the equipment cannot be easily moved, then a clearance space must be provided so the surrounding area and beneath the equipment can be cleaned without moving.

Equipment
Means a machine, instrument, apparatus, utensil or appliance - other than a single use item - used or intended to be used in or in connection with food handling, and includes any equipment used or intended to be used to clean the food premises or equipment.

Food Business
A business, enterprise or activity (other than primary food production) that involves:

- handling of food intended for sale, or
- sale of food regardless of whether the business enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

Food Handler
Any person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business.

Food Premises
Any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.

Food Safety Standards
These are part of the Food Standards Code and define requirements for food premises on food handling practices and the structural requirements of food premises.

Handling of Food
Includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

Homestay
A dwelling providing short-term guest accommodation for up to four people.

Potable Water
Water suitable (safe) for drinking.

Potentially hazardous food
Food that has to be kept at certain temperatures to minimise the growth of any pathogenic micro-organisms that may be present in the food and/or to prevent the formation of toxins. This may include meat, seafood, dairy products, orange juice and cooked rice.

Primary Food Production
Growing, cultivating, picking, harvesting, collecting or catching of food, including:

- transport or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught
- packing, treating or storing of food on the premises on which it was grown
- any other food production activity prescribed by another Act.

Rinsing baskets
Containers usually of wire or heat-resistant plastic or perforated steel,that can be submerged in hot water to sanitise utensils.

Sanitising
A process that significantly reduces the number of micro-organisms present on a surface. This is usually achieved by the use of both heat and water or by chemical sanitisers.

Sell means:

- Barter, offer or attempt to sell, or
- Receive for sale, or
- Have in possession, display, send, forward or deliver for sale, or
- Dispose of for valuable consideration, or
- Dispose to an agent for sale on consignment, or
- Provide under contract of service, or
- Supply food as a meal or part of a meal to an employee for consumption at work, or
- Dispose of by way of raffle e, lottery or other game of chance, or
- Offer as a prize or reward, or
- Give away for the purpose of advertisement or in furtherance of trade, or
- Supply under a contract with accommodation, service or entertainment, or
- Give the food away from a food business to a person, or
- Sell for the purpose of resale.

Sewage
Discharge from toilets, urinals, basins, showers, sinks and dishwashers through a sewer or other means.

Sinks
Includes sinks for food preparation, cleaner’s sink, utensil and equipment washing, and personal hand washing basins.

Temperature control

Maintaining food at a temperature of:

- 5˚C or below if this is necessary to minimise the growth of infectious or toxicogenic micro-organisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature, or
- 60˚C or above, or
- another temperature - if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it is so maintained will not adversely affect the microbiological safety of the food.

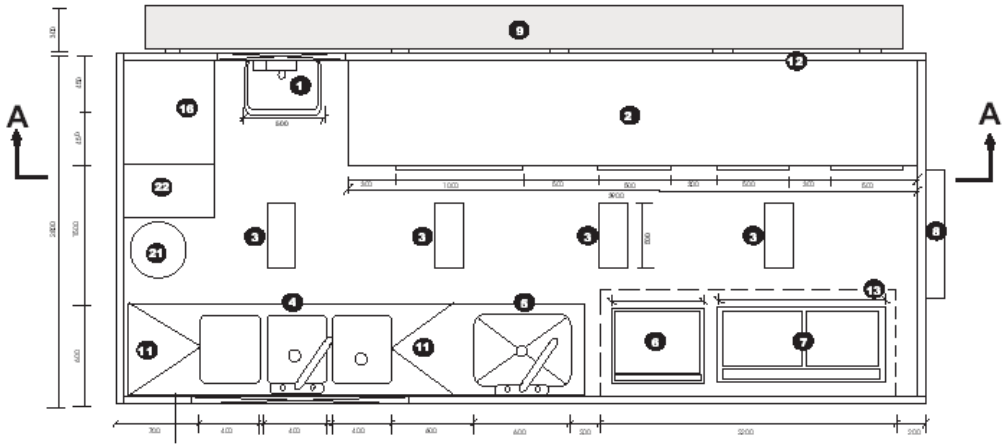
Unsafe and Unsuitable Food

Food is considered unsafe if it is likely to cause physical harm to a person who might later consume it, assuming they treated the food correctly after purchase. Food is considered unsuitable if it is damaged, deteriorated or perished to an extent that affects its intended use, eg out of date, poor maintenance or poor storage of chemicals or contains a substance that is foreign to the nature of the food, ie foreign matter or chemicals which may have fallen into the food,.

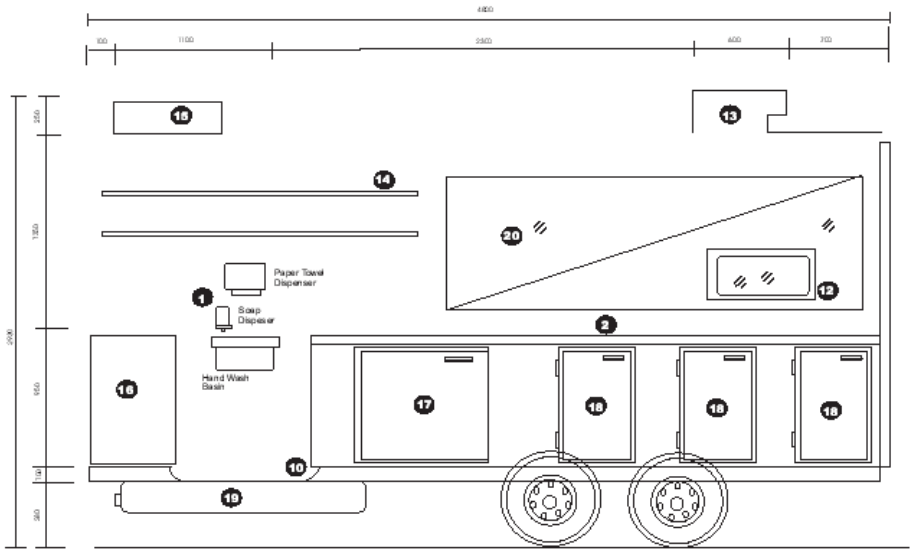
Warm water

Not hotter than 50ºC. To comply with Australian/New Zealand Standard 3500.4.2 (Plumbing and drainage: Part 4 – heated water services)

18. Appendix 2 – example plans



Floor Plan



Section A-A

1 Stainless steel hand wah basin provided with hot and cold water through single spout 450mm by 450mm. Knee operated basin supplied with liquid soap and paper towel dispensers fixed directly above.

2 Food preparation bench stainless steel construction.

3 Ample flourescent lighting - 30 Watt 12 Volt DC.

4 3-compartments/dishwashing sink (hot and cold mixed water faucet) 300mm(w) by 400mm(l) by 300mm(d).

5 Food preparation/large pot wash sink (hot and cold mixed water faucet) 600mm(w) by 550mm(l) by 400mm(d).

6 Cooktop/Grill natural gas fitted with large wheels for cleaning requirements.

7 Commercial natural gas deep fryer with large wheels for cleaning requirements.

8 Self closing entrance door.

9 Stainless steel folding table.

10 Commercial grade seamless vinyl flooring covered to walls.

11 Stainless steel drainboards.

12 Self-closing screened pass-out window.

13 Mechanical exhaust extraction unit compliant with A.S 1668 Part 1 & 2 Discharge vent screened to prevent pest and vermin entry.

14 Stainless steel shelving sealed to wall.

15 250L gravity portable water storage unit tank - food grade reinforced plastic.

16 Storage cupboards - personal effects, cleaning equipment/chemicals

17 Gas operated commercial stainless steel Freezer unit fitted with external temperature gauges accurate to +/- 1c.

18 Gas operated commercial stainless steel refrigeration unit fitted with external temperature gauges accurate to +/- 1c.

19 Primary waste water tank 90L.

20 Window.

21 Swing window perspex for protection from exterior dust.

22 Waste bin with close fitting lid.

23 Dry goods storage pantry.