

Environmental Health Referral Response - commercial use

Application Number:	DA2021/2545
Date:	04/05/2022
To:	Adam Croft
Land to be developed (Address):	Lot 13 DP 1189590 , 25 Spring Cove Avenue MANLY NSW 2095

Reasons for referral

This application seeks consent for one or more of the following:

- Food premises, or
- Backpackers/Boarding house, or
- Mortuary, or
- Skin penetration, acupuncture, tattoo, beauty salon, or
- Public pool

And as such, Council's Environmental Health and Protection officers are required to consider the likely impacts.

Officer comments

General Comments

The applicant has provided supporting information regarding the quantity of food to be produced weekly. It has been demonstrated that the business will predominantly be categorised as low risk within the NSW Food Authority document "Advisory Guideline for Enforcement Agencies - Risk-based inspection frequencies". This allows Environmental Health to support the proposal without requiring a full commercial kitchen fit-out to Australian Standards.

We further reason that business operations of this nature are unlikely to have a material impact on health amenity (e.g. noise and odour impacts) for surrounding residents. To ensure this, Council's routine food inspections will assess the operations on an ongoing basis. If the business grows/expands beyond a 'low risk' category it may be deemed to be unsuitable for home kitchen operations.

The proposal is therefore supported.

Note: Should you have any concerns with the referral comments above, please discuss these with the Responsible Officer.

Recommended Environmental Health and Protection Conditions:

CONDITIONS WHICH MUST BE COMPLIED WITH PRIOR TO THE ISSUE OF THE OCCUPATION CERTIFICATE

Kitchen Design, Construction and Fit-out of Food Premises Certification

Prior to the issuing of any occupation certificate, certification is to be provided to the Principal Certifier

by a suitably qualified person demonstrating that that the design, construction and fit out of food premises kitchen is compliant with the requirements of the Food Safety Standard 3.2.3 Food Premises and Equipment.

Reason: To ensure that the kitchen complies with operational design requirements.

ON-GOING CONDITIONS THAT MUST BE COMPLIED WITH AT ALL TIMES

Food Production Quantitative Limits

Food for sale, output must not exceed 10 kilograms per week.

Reason: Comply with risk categories according to NSW Food Authority document "Advisory Guideline for Enforcement Agencies - Risk-based inspection frequencies" to minimise impacts of commercial operations on residential receivers.