

Environmental Health Referral Response - commercial use

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| Application Number: | Mod2023/0390 |
| Proposed Development: | Modification of Development Consent DA2023/0400 granted for Use of Premises as a restaurant, fitout and signage. |
| Date: | 25/07/2023 |
| To: | Gareth David |
| Land to be developed (Address): | Lot CP SP 18046 , 38 - 42 The Corso MANLY NSW 2095 Lot 2 SP 18046 , 2 / 38 - 42 The Corso 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

This proposal is to modify the approved food business' people capacity from 30 to 20 so the onsite bathroom with one toilet can be sufficient. There is a toilet located in the rear of the building that can be utilized as part of the food business' operations so long as the number of customers and staff does not exceed 20 in capacity.

There is also no allocated hand wash basin to the toilet therefore relevant conditions will apply.

Recommendation

APPROVED - subject to conditions

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**

Hand Wash Basin - Toilet Facilities

A dedicated hand wash basin is to be provided to the toilet on the premises in accordance with Section 14 of the Food Standards Code 3.2.3. The hand basin must be located immediately adjacent to the toilet. It must be of a size that allows easy and effective hand washing, large enough (including the distance under the tap) for food handlers to easily move their hands and arms about under the running water to effectively wash them.

Reason: To ensure hand wash facilities have been provided for food handlers and customers to protect public health.

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

Food Premises Capacity

The capacity of the food premises is not to exceed 20 people at any one time.

Reason: To ensure adequate toilet facilities for staff and customers.