

Environmental Health Referral Response - commercial use

Application Number:	DA2022/2281
Proposed Development:	Formalisation of the use of premises as a restaurant (Pilu at Freshwater) including ancillary use as a function centre, increased patron numbers and extended hours of operation
Date:	18/04/2023
To:	Phil Lane
Land to be developed (Address):	Lot B DP 329073 , 80 Undercliff Road FRESHWATER NSW 2096

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 DA seeks to formalise the use of the site and its existing improvements as a restaurant with ancillary event services being permitted. This DA also proposes to update the restaurant's operating hours for consistency with the existing liquor licence to 10am – 12am (midnight), Monday to Saturday and 10am – 10pm Sundays. It also seeks to increase the maximum patron occupancy of the restaurant to a maximum of 50 patrons in the pavilion and a maximum of 100 patrons indoors but which must not cumulatively exceed 130 patrons at any one time.

The restaurant includes an existing outdoor pavilion and terrace area. This area is proposed to be used for private wedding ceremonies. During a ceremony, the outdoor area is proposed to host up to 100 patrons with the majority standing.

In this referral we are only commenting Food Premises compliance.

No changes to food preparation areas are proposed. It is assumed food will be prepared in the Restaurant kitchen; as the kiosk kitchen is considered inadequate in size to cope with an additional load(Although AS 4674- 2004 does not stipulate what a minimum size is) and non compliance issues have occurred previously.

Therefore we have no objections in relation food premises 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:

DEVELOPMENT CONSENT OPERATIONAL CONDITIONS

Food safety

Food is to be prepared in the existing approved restaurant kitchen and kept under temperature control and protected from contamination during delivery/service to the Pavilion or any other area.

Reason: To ensure food safety standards are maintained at all times.