

Environmental Health Referral Response - commercial use

Application Number:	DA2019/0562
To:	Benjamin Price
Land to be developed (Address):	Lot 12 SP 94821 , 1 / 17 - 19 Central 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, accupuncture, 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

No objection to Food Premises use generally however the public access through the Ground level food preparation needs to be separated to prevent potential contamination of food as required by the Food Standards Code. A condition will be added. A kitchen grease trap will most likely be required by Sydney Water(to be outside any food preparation areas) .

Both of the food preparation and storage areas will require vermin proofing from the other uses of the building.

NOTE FOR BUILDING ASSESSMENT OFFICERS : Although a BCA/NCC issue, it is noted that that for 75 patrons 1 male Closet pan and 1 urinal and 2 Females Closet pans is required and this requires conditions/clarification to ensure compliance. Plans appear to show 1 toilet and 1 accessible toilet.

Recommendation

APPROVAL - subject to conditions

Recommended Environmental Health and Protection Conditions:

CONDITIONS TO BE SATISFIED PRIOR TO THE ISSUE OF THE CONSTRUCTION CERTIFICATE

Plans of Kitchen Design, construction and fit out

Prior to any Construction Certificate (CC) being issued, detailed plans that demonstrate compliance with Standard 3.2.3 of the Australian and New Zealand Food Standards Code, the Food Act 2003 and Australian Standard AS 4674 'Design, construction and fit out of food premises', must be submitted to

and approved by the Certifying Authority. These plans are to be prepared by a suitably qualified person.

The plans must detail adequate provision for storage including separate storage of food, equipment, chemicals and personal belongings.

Note food preparation areas and food storerooms will require physical vermin proofing to any other building use areas.

Additionally public access through kitchens or food preparation areas is not permitted and is to be physically separated.

Reason: To ensure that the Food premise complies with the design construction and fit-out requirements.

Kitchen Design, construction and fit out of food premises

The construction fit-out and finishes of the food premises must comply with Standard 3.2.3 of the Australian and New Zealand Food Standards Code, the Food Act 2003 and Australian Standard AS 4674 'Design, construction and fit out of food premises'. Prior to any Occupation Certificate (OC) being issued certification is to be provided by a suitably qualified person that the fit-out complies with the above requirement.

Reason: To ensure that the kitchen and store comply with the design requirements.

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

Registration of Food Business

The food business must be registered with the Appropriate Regulatory Authority, prior to Occupation Certificate being issued.

Reason: Food premises are required to be registered with the Appropriate Regulatory Authority.

Mechanical Ventilation certification

Prior to the issuing of any interim / final occupation certificate, certification is to be provided from the installer of the mechanical ventilation system that the design, construction and installation of the mechanical ventilation system is compliant with the requirements of AS1668 The use of mechanical ventilation.

Details demonstrating compliance are to be submitted to the Principal Certifying Authority.

Reason: To ensure that the mechanical ventilation system complies with the design requirements.