

Environmental Health Referral Response - commercial use

Application Number:	DA2020/0117
Date:	02/03/2020
To:	Kevin Short
Land to be developed (Address):	Lot 102 DP 868560 , 91 McIntosh Road NARRAWEENA NSW 2099

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

Proposal to construct a food premise in Unit 2 of 91-93 McIntosh Road Narraweena.

The SEE states:

"The works will involve a deli display, food preparation counters, dry food display, refrigerated display and new light cooking to Back of House."

And

"Note there will be NO commercial cooking on premises and no grease trap or exhaust hood will be utilised."

Cooking appliances must be adequately ventilated in accordance with the Building Code of Australia and AS1668.1-1998 and AS1668.2-1991. Depending on individual or combined power rating level of cooking equipment and if any deep frying equipment there could be triggers for mechanical ventilation under AS1668.2.

As the SEE as indicate that there will be only light cooking and that no exhaust hood will be utilised the occupier will have to ensure that cooking equipment used does not trigger the need for mechanical ventilation under AS1668.2 or separate consent will be required in the future for mechanical ventilation.

Prior to OC Sydney Water will need to be contacted to determine if there are any requirement for a grease trap.

APPROVAL - 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

Adequate Ventilation of Cooking Equipment

Equipment used for cooking, including re-heating and toasting, that must not exceed the following without adequate mechanical ventilation:

- (a) a total maximum electrical power input exceeding 8 kW or a total gas power input exceeding 29 MJ/h, for any one piece of equipment;
- or, for the total maximum power input to more than one apparatus exceed:
- (b) 0.5 kW electrical power or 1.8 MJ gas, per square metre of floor area of the room or enclosure.

Reason: To ensure the food premises is adequately ventilated and that any required mechanical exhaust ventilation system complies with Australian Standard AS1668 and to protect public health and safety.

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.

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

Plans of Mechanical ventilation

Prior to any Construction Certificate (CC) being issued, detailed plans that demonstrate compliance with the Australian Standard (AS) 1668.2 "The use of ventilation and air-conditioning in buildings - Mechanical ventilation in buildings", must be approved by the Certifying Authority for any cooking equipment with an individual or combined power rating level that triggers the requirement for mechanical ventilation under AS1668.2 including any deep frying equipment.

Reason: To ensure that the design, construction and installation requirement for mechanical ventilation complies with the Australian Standard 1668.2.

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.

Kitchen Design, construction and fit out of food premises certification

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.

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

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

Mechanical ventilation

Where Mechanical ventilation is required to be installed in the food premises it must comply with Australian Standard (AS) 1668.2 "The use of ventilation and air-conditioning in buildings - Mechanical ventilation in buildings" Prior to any Occupation Certificate (OC) being issued, certification is to be provided by a suitably qualified person that the mechanical ventilation complies with the above requirements.

Reason: To ensure that the installed mechanical ventilation complies with the requirements of the Australian Standard 1668.2.