

Environmental Health Referral Response - commercial use

Application Number:	DA2023/0294
Proposed Development:	Change of use and fitout of Warehouse 7 and 8 for the purpose of a indoor recreation facility
Date:	01/06/2023
To:	Gareth David
Land to be developed (Address):	Lot 1 DP 1282038 , 4 - 8 Inman Road CROMER 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, 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 Proposal includes the fit out of the existing Warehouse 7 and 8 including, but not limited to, the construction of 1 x kitchen, mezzanine cafe' seating and 4 x party rooms.

The Proposal includes the construction of 2 x male bathrooms, 2 x disabled bathrooms and 2 x female bathrooms. Based on the number of seats in the mezzanine cafe' seating and party rooms (108) detailed in the Plans - Master Set (TRIM Record 2023/217965E), the Proposal is compliant with the BCA requirements for sanitary facilities (1 male toilet, 2 male urinals and 3 female toilets).

The Plans - Master Set does not include a cleaner's sink for wastewater disposal, a grease trap or a bunded and covered area for waste oil storage. Based on the Construction & Operational Waste Management Plan (dated 02/02/2023) prepared by Foresight Environmental, garbage bins will be located directly in front of the building near the car parking area. Environmental Health recommends conditions are included to ensure appropriate storage and disposal of waste and waste water.

Environmental Health recommends that 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' is conditioned.

In addition, compliance with Australian Standard (AS) 1668.2 "The use of ventilation and air-conditioning in buildings - Mechanical ventilation in buildings" should be conditioned.

Recommendation

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:

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 Principle certifier. 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 premises complies with the design construction and fit-out requirements.

Cleaners Sink

Prior to any Construction Certificate (CC) being issued, detailed plans must be submitted to and approved by the Principle Certifier demonstrating that a cleaners sink will be installed in the food premises.

These plans are to be prepared by a suitably qualified person.

Reason: To ensure wastewater generated from mop buckets, cleaning mops and other cleaning activities is disposed of so that it does not contaminate food.

Mechanical ventilation Plans

Where Mechanical ventilation is required to be installed in the food premises ,prior to any Construction Certificate (CC) being issued, detailed plans must be submitted to and approved by the Principle certifier that demonstrate compliance with the following:

- Australian Standard (AS) 1668.2 "The use of ventilation and air-conditioning in buildings - Mechanical ventilation in buildings"; and
- Any external exhaust discharge must be above the roofline and discharged in a manner that is not likely to cause an amenity impact.

These plans are to be prepared by a suitably qualified person.

Reason: To ensure that the installed mechanical ventilation complies with the requirements of the Australian Standard 1668.2 and to prevent amenity impacts.

Waste Oil

Prior to any Construction Certificate (CC) being issued, detailed plans must be submitted to and

approved by the Principle Certifier that demonstrate that an area will be provided for waste oil with bunding that has a capacity of at least 110% the volume of the waste oil tank and that the tank and bunding are covered.

These plans are to be prepared by a suitably qualified person.

Reason: To prevent pollution to the environment and stormwater.

Waste Storage

Prior to any Construction Certificate (CC) being issued, detailed plans must be submitted to and approved by the Principle Certifier demonstrating that a covered external area or a refuse room will be provided to the premises.

The refuse storage area must:

- adequately contain the volume and type of garbage and recyclable matter that will be produced by the premises;
- enclose the garbage and recyclable matter to prevent harborage of pests;
- be designed and constructed so that it can be easily and effectively cleaned;
- be paved with an impervious material;
- be graded and drained to the sewer; and
- be provided with a hose and tap connected to a water supply.

These plans are to be prepared by a suitably qualified person.

Reason: To prevent unhealthy conditions.

Grease Trap

Prior to any Construction Certificate (CC) being issued, detailed plans must be submitted to and approved by the Principle Certifier demonstrating that a grease trap designed to filter grease and oil generated from the food business operations will be installed. Access openings to the grease trap must not be located in food storage or preparation areas.

These plans are to be prepared by a suitably qualified person.

Reason: To ensure that the food premises has a wastewater disposal system that effectively disposes of wastewater and is constructed and located so that it does not contaminate food.

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.

Waste Oil Containment

Prior to the issuing of any Occupation Certificate, evidence is to be submitted to the Principal Certifying Authority demonstrating that an area has been provided for waste oil with bunding that has a capacity of at least 110% the volume of the waste oil tank and that the tank and bunding are covered.

Reason: To prevent pollution to the environment and stormwater.

Grease Trap

Prior to the issuing of any Occupation Certificate, evidence is to be submitted to the Principal Certifying Authority demonstrating that a grease trap designed to filter grease and oil generated from the food business operations has been installed. Access openings to the grease trap must not be located in food storage or preparation areas.

Reason: To ensure that the food premises has a wastewater disposal system that effectively disposes of wastewater and is constructed and located so that it does not contaminate food.

Cleaners Sink

Prior to the issuing of any Occupation Certificate, evidence is to be submitted to the Principal Certifying Authority demonstrating that a cleaners sink has been installed in the food premises.

Reason: To ensure wastewater generated from mop buckets, cleaning mops and other cleaning activities is disposed of so that it does not contaminate food.

Waste Storage

Prior to the issuing of any Occupation Certificate, evidence is to be submitted to the Principal Certifying Authority demonstrating that a covered external area or a refuse room has been provided that:

- adequately contains the volume and type of garbage and recyclable matter that will be produced by the premises;
- encloses the garbage and recyclable matter to prevent harborage of pests;
- is designed and constructed so that it can be easily and effectively cleaned;
- is paved with an impervious material;
- is graded and drained to the sewer; and
- is provided with a hose and tap connected to a water supply.

Reason: To prevent unhealthy conditions.

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 the design, construction and fit out of food premises kitchen is compliant with the requirements of AS 4674 Design, construction and fit out of food premises.

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

Mechanical Ventilation certification

Where Mechanical ventilation is required to be installed in the food premises it must comply with the following:

- Australian Standard (AS) 1668.2 “The use of ventilation and air-conditioning in buildings - Mechanical ventilation in buildings”; and

- Any external exhaust discharge must be above the roofline and discharged in a manner that is not likely to cause an amenity impact.

Certification is to be provided to the Principal Certifier prepared by a suitably qualified person to demonstrate 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 and to prevent amenity impacts.