

Environmental Health Referral Response - commercial use

Application Number:	DA2022/0462
Date:	04/07/2022
To:	Megan Surtees
Land to be developed (Address):	Lot 2 DP 39426 , 104 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

Environmental health have reviewed the Development Application which proposes to change the use of a commercial premises to a food and drink premises, with associated fit out and signage. The works include but are not limited to internal fit out of the tenancy including new floor tiles, bifold doors, below ground grease trap and equipment installation.

The below ground grease arrestor will be located internally between the freezer and dry store. In order to prevent contamination of food sources and food contact areas, the grease arrestor will have a 50 mm clear out pipe which will link from the bottom of the grease trap to the rear laneway. The pipe will have a one-way valve fitting on the end that will allow the grease and contaminated water to be vacuumed without smell or spillage to the laneway.

Waste oil will be stored in a drum in the rear laneway and provided with a bund that is 110% the capacity of the waste oil tank.

Environmental Health considers that the proposal should be supported as the amended site plans meet the requirements of AS4674-2004 Design, construction and fit out of a food premises and comply with Standard 3.2.3.

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 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 premises complies with the design construction and fit-out 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.

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 Certifying Authority 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.

Waste Oil Containment

Prior to the issuing of any occupation certificate, evidence is to be submitted to the Principal Certifying Authority demonstrating that the waste oil tank has been provided 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.