

Environmental Health and Protection Referral Response - commercial use

Application Number:	Mod2015/0237
To:	Luke Perry
Land to be developed (Address):	Lot 104 DP 597544 , 56 - 58 Glen Street BELROSE NSW 2085 Lot 4 DP 548285 , 56 - 58 Glen Street BELROSE NSW 2085

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

No objections. Previous DA has no Food Premise conditions. Standard and general conditions to be applied to all food preparation, storage and wet areas.

Approval, subject to conditions.

Recommended Environmental Health and Protection Conditions:

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

Provisions for mechanical ventilation

Detailed plans for the installation of adequate mechanical ventilation must be prepared by a suitably qualified person and certified in accordance with the Standard 3.2.3 of the Australian New Zealand Food Standards Code under the Food Act 2003 and Australian Standard AS 1668 - The use of mechanical ventilation, and must be submitted to and approved by Council prior to a Construction Certificate being issued.

Reason: No provisions for the use of mechanical ventilation has been made for areas where food is to be prepared. (DACHPCPC1)

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

any retail food shops or commercial kitchens must be registered with Council's Environmental Health unit prior to Occupational Certificate being issued.

Reason: Retail food premises are required to be registered with Council and subject to routine inspections. (DACHPFPOC1)

Installation of grease traps

Any grease traps (if required by Sydney Water) must not be located in any kitchen, food preparation, food storage or wet areas. The grease trap room must have a piped connection to the boundary so that it can be emptied.

Note: Sydney water Authority also have requirements for grease arrestors that you need to comply with.

Reason: To prevent water pollution.(DACHPFPOC2)

Kitchen Design, construction and fit out of food premises certification

The design, construction, fit-out and finishes of the commercial food premises kitchens or any food preparation, food handling, food storage and wet areas must comply with standard 3.2.3 of the Australian and New Zealand Food Standards Code under the Food Act 2003 and Australian Standard AS 4674 - Design Construction and fit-out of Food Premises.

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

Reason: To ensure that the kitchen complies with the design requirements.(DACHPFPOC3)