

Environmental Health and Protection Referral Response - commercial use

Application Number:	Mod2017/0163
To:	Renee Ezzy
Land to be developed (Address):	Lot 6 DP 5749 , 1 Ethel Avenue BROOKVALE NSW 2100 Lot 17 DP 5749 , 162 Harbord Road BROOKVALE NSW 2100

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

Was sufficient documentation provided appropriate for referral?	YES
Are the reports undertaken by a suitably qualified consultant?	N/A
Have you considered the following?	YES
• Review Statement of Environmental Effects, consider ongoing use: - Food Premises, use AS 4674 and Food Standards Code and BCA (re ventilation and toilets). Consider location of mechanical ventilation (AS 1668) and grease traps - Backpackers/Boarding House, use Public Health Act and Local Gov Regulations and BCA. - Mortuary, use Local Gov Regulations - Skin penetration acupuncture, tattoo, beauty salon, use Local Gov Regulations - Public pool, use Public Health Act - Childcare, use AS 4674 (kitchen) and BCA toilets • Consider waste disposal. All new food shops should have waste stored in rooms. • Consider impact of noise, hours of operation, outdoor seating, location of equipment, times of deliveries, noise management plans, acoustic reports etc. • Shop top housing must have separate waste storage for residential and commercial. EH&P don't look at residential waste areas or collection.	

General Comments

Health Approvals has no objections however the food preperation and storage areas will need to be

NORTHERN BEACHES COUNCIL

upgrdaed to comply with the Australian Standard AS 4674-2004 including but not limited too:

- Floor waste or cleaners sink.
- Designated hand washing basin.
- Adequacy of design of false ceiling where roller shutter covers ceiling at present to provide a smooth impervious ceiling with out creating a dust or vermin harbourage area.
- Provision for fly proofing or similar measures if flies are present during operations.
- No cooking, apart from small reheating heating oven and or toaster ; as a filtered mechanical exhaust system is not shown in the application.
- Solid non cavity walls and bases to benches/cupboards ie to allow cleaning and eliminate a place for vermin harbourage.
- Tiling or similar durable cleanable finish to food areas above benches and sink areas (not painted brickwork).

**Recommendation
Approval**

APPROVAL - subject to
conditions

Comments completed by: A Foy

Date:4.7.17

Recommended Environmental Health and Protection Conditions:

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

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 complies with the design requirements.

CONDITIONS THAT MUST BE ADDRESSED PRIOR TO ANY COMMENCEMENT

Specific Food Premises Requirements

The food preparation and storage areas will need to be upgraded to comply with the Australian Standard AS 4674-2004 specifically with regard to:

- Floor waste or cleaners sink
- Specific designated hand washing basin

- Adequacy of design of false ceiling where roller shutter covers ceiling at present to provide a smooth impervious ceiling with out creating a dust or vermin harbourage area.
- Provision for fly proofing or similar measures; if flies are present during operations
- No cooking apart from small reheating heating oven and or toaster ; as a filtered mechanical exhaust system is not shown in the application.
- Solid non cavity walls and bases to benches/cupboards ie to allow cleaning and eliminate a place for vermin harbourage
- Tiling or similar durable cleanable finish to food areas above benches and sink areas(not painted brickwork).

Reason: to ensure compliance with Food Premises Design Requirements (DACHPDPC1)

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 interim / final occupation certificate, certification is to be provided from a person who is suitably qualified 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.

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

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