



Suitability and Maintenance of Premises, Fittings and Equipment

Fines of up to \$2500 apply!

Please ensure that all food handlers and business owners read this important information. Breaches relating to unsatisfactory maintenance, fittings and equipment will result in fines of up to \$2500.

The Law

Compliance begins with a well designed and constructed food premises (**Food Safety Standard 3.2.3 Clause 3**) which: is appropriate for the activities for which the premises are used; provides adequate space for the fixtures, fittings and equipment used for those activities; is able to be effectively cleaned and sanitised; excludes dust, dirt, fumes, smoke and other contaminants; and does not provide entry of pests.

Once properly designed and constructed, a food premises must only be provided with fixtures, fittings and equipment that are: adequate for the production of safe and suitable food; fit for their intended use; designed, constructed, located or installed so that there is no likelihood that they will cause food contamination; able to be easily and effectively cleaned; not able to provide harbourage for pests; unable to absorb grease, food particles and water; and made of material that will not contaminate food. This will ensure compliance with **Food Safety Standard 3.2.3 Clause 12**.

Fixtures and fittings include, but are not limited to, benches, shelves, sinks, hand wash basins, cupboards, light fittings, ventilation ducts and pipes. Equipment is all equipment used in handling food as well as equipment used to clean the food premises, and includes items such as refrigerators, cool rooms, bain-marie units, cooking and other processing equipment, thermometers, dishwashers, brooms, mops, buckets and hoses. In accordance with **Food Safety Standard 3.2.2 Clause 21**, fixtures, fittings and equipment must be maintained in a good state of repair and working order. This ensures that the outcomes of Food Safety Standard 3.2.3 Clause 12 are met.

A 'good state of repair' means that items are not broken, split, chipped, worn out etc, and 'working order' means that items must work. **Food Safety Standard Clause 3.2.2 Clause 21(2)** makes a particular mention that a food business must not use any chipped, broken or cracked eating or drinking utensils for handling food. In this state, these items cannot be effectively cleaned and sanitised, hence may allow the transmission of infectious diseases, and they may also pose a physical contamination risk if pieces fall into food.

Food Safety Standard 3.2.3 Clauses 10 and 11 focus specifically on floors, walls and ceilings. Again, these items must be: designed and constructed in a way that is appropriate for the activities conducted on the food premises; able to be effectively cleaned; unable to absorb grease, food particles or water; and unable to provide harbourage for pests. Furthermore, floors must be laid so that there is no ponding of water, and walls and ceilings must be sealed to prevent the entry of dirt, dust and pests.

Examples of Typical Non-compliances

- Cracked plastic storage containers
- Inappropriate flooring
 - Cracked/torn/lifting
 - Non-heat resistant underneath cooking equipment
 - Carpet or other absorbent material in food handling areas
 - Lack of seal at floor/wall junction
- Permanently fixed cooking equipment, preventing effective cleaning underneath
- Chipped/cracked crockery
- Lack of adherence of wall sheeting (stainless steel/tiles/vinyl)
- Holes and gaps in walls/ceilings
- Broken fly screens
- Cracked/broken light diffuser covers
- Rusted cool room shelving
- Un-sealed timber surfaces
- Broken tiles

Celebrating Success

The City of Charles Sturt participates in both the Food Safety Rating Scheme and Deliciously Safe Program. The Food Safety Rating Scheme is a state wide program. Eligible businesses have an opportunity to achieve a star rating (3, 4 or 5) based on their compliance with the food laws during their routine inspection. Businesses are awarded a certificate identifying their achieved Star Rating.

The Deliciously Safe program is a City of Charles Sturt initiative and provides an opportunity for businesses outside the scope of the Food Safety Rating Scheme to be recognised for full compliance with the food laws at the time of their routine inspection. Achieving businesses are awarded a sticker and certificate identifying the business as Deliciously Safe.

Both programs afford an opportunity for further recognition on Council's website and potential for listing in Council's community publications.

Need More Information?

If you require further information regarding food safety or to receive a Food Safety Kit, please contact Council's Environmental Health Team. Furthermore, don't forget...you must always notify Council whenever you start a new food business, transfer ownership or change the food business name. Notification forms are available from Council or can be downloaded from the Council's website.

Check out our online Food Safety Training "I am Alert" via Council's webpage under [Services > Food Hygiene>Food Safety Training](#).