



Utensil and equipment washing facilities: Provide a double bowl sink or dishwasher with a single bowl sink.

Melbourne





Provide a bin wash or cleaners sink with hot and cold water and connect it to a sewer.

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The bin wash facility is not to be used for food preparation.







Provide enough garbage bins to deal with the volume of waste.







Store personal items away from food and food preparation areas.

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Entrances and exits need to prevent vermin, pests and dust from entering.

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A mechanical ventilation system is required if the energy output is more than 8kW for an electrical appliance or 29Mj/h total gas input for a gas appliance.

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A mechanical ventilation system is required for any deep fryer appliance.







Toilets must provide a hand basin with warm running water, soap and hand drying facilities. These facilities must be clean and accessible and also in working order.



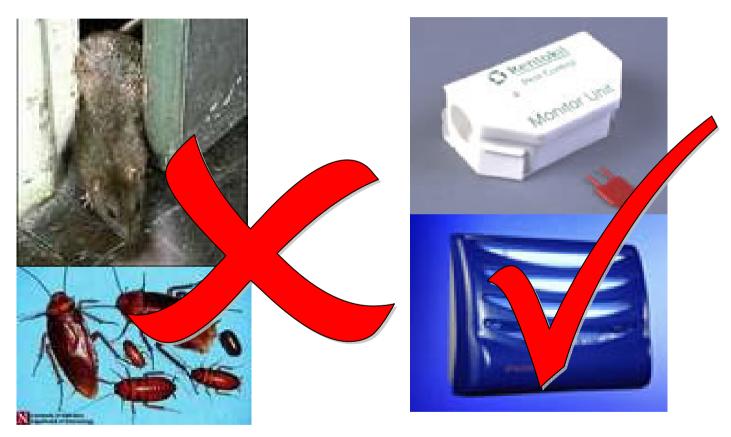




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Cleaning chemicals need to be separated from food and food equipment.

# 17.0 – Animals and pest control



Pest control measures need to be effective.

