

16.0 - Premises



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

16.0 - Premises



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

16.0 – Premises



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

16.0 - Premises



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

16.0 - Premises



Store personal items away from food and food preparation areas.

16.0 - Premises



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

16.0 - Premises



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.

16.0 - Premises



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

16.0 - Premises



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.

16.0 - Premises



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

17.0 – Animals and pest control



Pest control measures need to be effective.