

How to?



## 19) Ensure design is fit for purpose

### Why is this important?

The design, structure and layout of premises, and the provision of necessary services, equipment, facilities, etc, must satisfy the requirements of legislation and the industry guidance. Suitable design & maintenance will help to ensure that the risk of contamination is reduced.

### What to do

Checks should be made to ensure that:

- The structure must be sound, with no significant defects.
- There must be sufficient space for all the different activities and to allow for protection against cross-contamination.
- Surfaces and equipment in food rooms are smooth, impervious, non-toxic, non-tainting, easily cleaned, durable and non-reactive to food ingredients.
- Layout, design and construction allows for effective cleaning.
- The use of wood is minimised, where used it must be in sound condition, and sealed so as to be fully washable.
- A potable, mains supply of piped hot and cold water must be available
- All surfaces, equipment, facilities and services should be serviced and maintained as necessary.
- Equipment must be sound, resistant to the formation of mould and have finishes not prone to flaking or the shedding of debris
- Floors must be durable, resistant to hot liquids, impact damage, abrasion and slip-resistant and in a good state of repair
- Walls and ceilings should be cleansable and in good repair
- Work surfaces coming into direct contact with food must be made from suitable materials and be in sound condition.
- There should be sufficient refrigeration for the amount and style of catering being practised; including blast chillers and rapid-thaw cabinets where necessary.
- Bains-marie, hot cupboards, displays, etc. must be capable of holding food at a minimum of 63 degrees C.
- Cold food display wells, chilled vending machines, etc. must be capable of holding food at a maximum of 5 degrees C.
- Food display equipment should be suitably screened on the customer side.
- Dry goods and vegetable storage should be in a good state of repair and adequately ventilated to provide cool, dry conditions..



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### What to do (continued)

- Sufficient storage racking or shelves must be available
- Sinks are needed for the washing of food and equipment. These must be of a sufficient number and capacity.
- Dishwashers should be in good working order and of adequate capacity. The rinse cycle water should exceed 80°C.
- An adequate number of wash hand basins is needed for staff use. These should be located so that staff can have convenient access to them. Liquid soap and paper towel dispensers or hot air dryers be provided at each basin.
- Lighting must be adequate and glare-free in all areas, light fittings must be suitably covered or provided with diffusers.
- Kitchens and dishwasher rooms must have mechanical ventilation, with cooking equipment enclosed by a ventilation hood fitted with outlet grease filters. Ventilation must be capable of removing excess heat, steam and odours from cooking processes, refrigeration equipment, dishwashing, etc.; also odours and stale, smoky or damp air from staff facilities, customer areas and stores.  
All ventilation openings should be positioned to prevent any flow of air from contaminated to clean areas (e.g. from toilets or refuse storage areas to food rooms). All ventilation openings, e.g. windows, doorways, airbricks, ducted inlets etc. should be fitted with insect-proof screening.
- Metal framed plastic sack holders for waste are preferred internally, fitted with a foot- operated cover. Bins with lids, lined with plastic refuse sacks, are an acceptable alternative.
- Externally, bulk storage should be in the form of wheeled, covered skips, Compactors are acceptable for most waste types, but need to be properly maintained. Storage areas or compounds should be hard surfaced and in sound condition, preferably laid to a suitable fall and drained.
- Staff must have facilities separate from food rooms where they can change and store their street clothes and personal effects.
- Toilet facilities should be separately provided for staff, but shared use with customers is acceptable for small operations. All facilities should be in a good state of repair and cleaned daily.
- Toilets should have a wash hand basin, with liquid soap and paper towels, and a sign stating “Now Wash Your Hands” needs to be on display. Warm air hand
- dryers are acceptable as an alternative to paper towels.
- Areas containing a WC or urinal facility must only communicate with a food room or work room via an intervening ventilated space.