

FACT SHEET

CONSTRUCTION & FIT OUT OF NEW FOOD PREMISES - FLOORING

The requirement for the construction and fit out of flooring applies to all areas used for food handling, cleaning, sanitising and personal hygiene such as kitchens, storerooms, coolrooms and to any areas where food is handled.

NSW LEGISLATIVE REQUIREMENTS

Food Standards Code Standard 3.2.3 – Food Premises and Equipment states that:

- 1) *Floors must be designed and constructed in a way that is appropriate for the activities conducted on the food premises.*
- 2) *Floors must:*
 - a) *Be able to be effectively cleaned;*
 - b) *Be unable to absorb grease, food particles or water;*
 - c) *Be laid so that there is no ponding of water; and*
 - d) *To the extent that is practicable, be unable to provide harbourage for pests.*

FLOORS MUST BE ABLE TO BE EFFECTIVELY CLEANED

Floors must be capable of being effectively cleaned to remove accumulation of food waste, dirt, grease or other visible matter. In the event of ineffective cleaning, this would provide food for pests, enable microbial growth and could directly contaminate food.

- ◆ Floors in kitchens and other food handling areas shall be smooth, free from cracks and crevices and resistant to hot water, steam and/or chemicals.
- ◆ Examples of floors that meet this criterion would include: glazed tiles, with flush epoxy grouting, sheet vinyl and epoxy resin.
- ◆ Carpet, mats and duckboards are not capable of being effectively cleaned and therefore considered unsuitable in any food preparation, storage or wet area.

FLOORS MUST BE UNABLE TO ABSORB GREASE, FOOD PARTICLES OR WATER AND MUST BE LAID SO THAT THERE IS NO PONDING OF WATER

Water remaining on floors could provide a water source for pests and encourage their presence in food areas.

- ◆ Floors shall be free of dips or hollows where water can be collected;
- ◆ If floors are graded, they shall be graded towards the floor waste (or other point) to allow water to drain away;

- ◆ Floor surfaces shall be impervious to grease, food particles and water.

COVING

Coving should be applied for the construction and fit of new premises, where an uninterrupted surface between the intersection of the wall and floor should be observed. Coving should be installed at a minimum height of 75mm.

Images of **ACCEPTABLE** forms of coving for a food premises:



Images of **UNACCEPTABLE** forms of coving for a food premises:



FLOORS MUST BE TO THE EXTENT THAT IS PRACTICABLE, BE UNABLE TO PROVIDE HARBOURAGE FOR PESTS

Floors shall be laid appropriately so that no pests such as cockroaches and insects can harbour or breed within flooring.

- ◆ Tiles and/or vinyl sheeting must be firmly attached to the surfaces to prevent pests from harbouring beneath tiles and sheeting.

For any further queries or concerns regarding these matters, please contact Griffith City Council's Environment & Health Department on (02) 6962 8100.

