



**GLADSTONE**  
REGIONAL COUNCIL

# Setting Up New Food Premises

## New Premises

Designed to assist:

- Proposed Shop Owners
- Builders, Architects and Shopfitters
- Solicitors

Licensing under the **Food Act 2006** is required for any food premises that involves packaging, preparation, handling and sale for fee or reward of food not wholly enclosed in a protective package or subjected to heat treatment.

This leaflet specifically details processes that must be followed when planning construction of a food premises.

Details of construction requirements for new food businesses can be found in Section 3.2.3 of the Food Safety Standards. For a hard copy of these standards, contact ANSTAT (03) 9278 1144 or alternatively they are available to be downloaded from the website [www.foodstandards.gov.au](http://www.foodstandards.gov.au).

Council has also developed a number of guidelines in relation to acceptable structural requirements for food premises. These should be read in conjunction with the Food Safety Standards.

It is strongly suggested that you should discuss your proposal with an Environmental Health Officer at the planning stage to ensure all necessary features are incorporated into your work.

## Proposed New Vehicles or Alterations to Existing Vehicles

The steps below outline procedures that should be followed in the planning stage of a new vehicle or proposed alterations to existing vehicles.

### STAGE 1 - PLAN APPROVAL

#### Step 1: Design Approval Application

An application for design approval is to be made to Council's Environmental Health Section along with the relevant form, fee and plans. The design approval application form is to be completed in its entirety including detailing all other approvals as required by Council's Planning, Trade Waste, Building and/or Plumbing sections. For a copy of the application form contact Gladstone Regional Council - Gladstone Office, Environmental Health Section on (07) 4976 6996 or visit Council's website at [www.gladstonerc.qld.gov.au](http://www.gladstonerc.qld.gov.au).

**Two copies of plans of the vehicle must be included with the application.** The plans should be available for approval prior to any construction or alteration work to avoid instances where conditions do not meet requirements and therefore require often-costly rectification work.

The plans should include:

- Site and Floor Plans
- Relevant Sections and Elevations
- Details of Fixtures, Fittings and Finishes

The plans are assessed based on the Food Safety Standards and Council's Guidelines for Construction for Mobile Food Vendors and should therefore highlight issues from these documents such as floor and wall finishes, junctions, basin and sink positions, mechanical exhaust ventilation, equipment, storage etc.

Scales should be as follows:

Floor Plan

1:50

Sectional Elevations	1:50
Mechanical Exhaust Ventilation Plans	1:50

For a sample of a plan and the type of detail required refer to Appendix One.

## **Step 2: Plan Assessment and Approval**

Council's Environmental Health Section will assess the application against the relevant requirements of the *Food Act 2006* and the *Food Safety Standards*. If additional information is required, an EHO will contact you to discuss further. Once your design approval has been approved, you will be notified in writing with advice on any conditions imposed. Written details on the classification of your food business and applicable annual licence fee will also be given at this stage.

### **Possible Additional Applications and Requirements.**

#### **Development Application**

For information on how to seek approval to conduct your food business in the chosen location contact Council's Development (Town Planning) Section - Phone: (07) 4970 0700.

For a new building or structural alterations to an existing premises contact Council's Development (Building and Plumbing) Section - Phone: (07) 4970 0700.

If necessary a development application may be required which can cover both town planning, building and plumbing applications concurrently.

#### **Liquid Waste Discharge Approval**

To discuss suitability of liquid waste and its discharge, including grease trap requirements, contact Council's Development (Plumbing) Section - Phone: (07) 4975 8100.

#### **Advertising Signs**

Signs may require approval under Council's Local Laws and should be included on any plans submitted.

#### **Relevant Government Bodies**

The following may need to be aware of your proposed business:

Registration as a Workplace: Division of Workplace Health & Safety  
Phone: (07) 4976 0767

Compliance with the Fire Safety Act: Queensland Fire Service  
Phone: (07) 4931 9888

Obtaining a Liquor Licence: (Liquor) Licensing Division  
Phone: (07) 4920 6608

## **STAGE 2 - APPROVAL TO OPERATE (OBTAINING A FOOD BUSINESS LICENCE)**

### **Step 1: Food Business Licence Application**

Once you have received your design approval and constructed the food premises, you are then required to apply to obtain a Food Business Licence. This requires the licence application form to be submitted along with your annual licence fee.

### **Step 2: Final Inspection**

An EHO is required to undertake a final inspection of the premises prior to opening and operating to the public. Once your licence application and annual licence fee are received, an EHO will arrange for a final inspection to be completed.

### **Step 3: Licence Approval**

Your approval to operate (licence) will be sent to you once the application for licence and relevant annual fee have been received and an EHO has completed a final inspection. If approval is conditional on other work being carried out, a time frame will be negotiated in which the outstanding work must be completed.

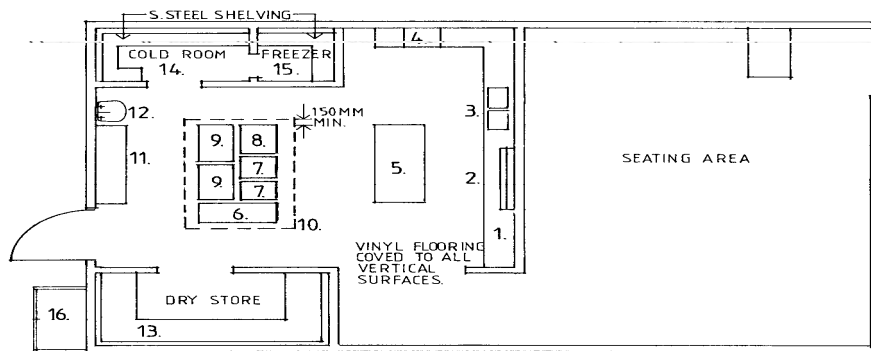
### **ANY QUERIES ???**

If you have any doubts or queries don't hesitate to contact one of Council's Environmental Health Officers who will be happy to provide advice.

Keeping in touch with Council's Environmental Health Section throughout any of the processes described in this kit will help eliminate any complications occurring which often saves a lot of time and money!

## APPENDIX ONE

## PLAN Scale 1:100



## ELEVATION Not to Scale

- |     |   |     |  |
|-----|---|-----|--|
| 1.  | Stainless steel (S.S.) bench top. Shelf under fixed on legs Bottom shelf 150mm clear of floor.                  | 12. | Hand wash basin with 300mm high tiled splash back. Hot and cold water delivered through a common outlet. |
| 2.  | Draining rack over bench.   | 13. | Laminated shelving 25mm clear of wall.   |
| 3.  | Double bowl sink  | 14. | Coving to all junctions.   |
| 4.  | Dish washer   | 15. | Coving to all junctions.   |
| 5.  | S.S. bench and shelf under on casters.  |     |  |
| 6.  | S.S. bench fixed on legs. Bottom shelf 150mm clear of floor.  |     |  |
| 7.  | Double deep fryer on wheels.  |     |  |
| 8.  | Grill on legs 150mm high.   |     |  |
| 9.  | Stove on legs 150mm high.   |     |  |
| 10. | Exhaust canopy - 150mm clearance from internal edge of grease gutter to external edge of all cooking equipment. |     |  |
| 11. | S.S. bench top with laminate cupboards under on legs 150mm high.  |     |  |