

Wall finishes for food premises

- Walls are to be finished with a light coloured, high gloss easy-to-clean impervious surface.
- Walls in food preparation areas must be finished with an approved material such as:
 - stainless steel or aluminium sheeting
 - acrylic or laminated plastic sheeting
 - polyvinyl sheeting with welded seams
 - other approved material
- Architraves, skirting boards, picture rails or similar protrusions are not permitted on the walls.
- Walls at the rear of cooking appliances should be surfaced with an impervious material, such as stainless steel which extends from the canopy to the floor. Where a cooking appliance is sealed to the wall, the material must be lapped over the top edge of the appliance to provide a grease and vermin-proof seal. Cooking appliances should only be sealed to walls made of a non-combustible material.
- Walls at the rear of benches, sinks and hand basins should be surfaced with an impervious waterproof material to a height of approximately 300mm.

Ceilings

- Where applicable, the ceiling height in a mobile food premises should be adequate to effectively conduct food activities.
- Ceilings should be free of open joints, cracks and crevices.
- The intersection of walls and ceilings are to be tight jointed, sealed and dust proof.
- The ceiling should be finished with a material that is washable and impervious.
- Ceilings should be finished in a light colour to facilitate cleaning.

Door and serving openings

- Door and serving hatches are to be finished internally with the same standard of material as the walls.
- All openings on the mobile food premises are to be fitted with close-fitting doors and shutters. These must be vermin proof and able to be closed during transport.

Pipes, conduits and wiring

- Pipes, conduits and wiring should be concealed in floors, plinths, walls and ceilings, or fixed on brackets providing at least 25mm clearance between the pipe and adjacent surfaces and 150mm between the pipe or conduit and adjacent horizontal surfaces.
- Service pipes, conduits and wiring are not to be placed in the recessed toe space of plinths or equipment.

Sinks

The following table shows the different facilities that may be required when undertaking food preparation and cleaning and sanitising activities within a mobile food premises:

Table 1: facilities for food preparation, cleaning and sanitising Facilities for food preparation, cleaning and sanitising	
Mobile food premises activities	Minimum facilities for cleaning equipment and preparing food
No preparation/minor handling of pre-packaged food	Single bowl sink (capable of immersing the largest equipment)
Handling unpackaged food	<ul style="list-style-type: none">• Double bowl sink (capable of immersing the largest equipment), or• Dishwasher/glass washer and single bowl sink (where all food contact equipment will fit in the dishwasher/glass washer), or• Double bowl sink and a dishwasher/glass washer (where some equipment has to be washed/sanitised in the sink)
Where food is prepared by immersion or rinsing in water	Designated food preparation sink
Where floors and equipment are to be hosed	Designated hose connection

Hot water supply

- All equipment for cleaning and sanitising must be connected to a continuous supply of hot and cold potable water, and to an approved drainage system.
- Sinks must be supplied with water at a temperature of not less than 43°C for washing and 80°C for sanitising (if hot water sanitizing, without chemicals, takes place at the sink).

Double bowl sinks should have the following requirements

- be constructed of stainless steel
- have a bowl size that enables the largest pots to be cleaned
- have a minimum bowl size of 450mm x 300mm x 300mm to enable cleaning of large pots and equipment
- be fitted with a draining area at each end
- have a splashback as part of the unit, 300mm up the wall
- where draining racks are provided above sinks, they should be of stainless steel construction (preferable for walls behind a drainage rack to be constructed of stainless steel sheeting or tiles to prevent damage to the wall).

Food preparation sinks

- Where food preparation requires the washing of food and immersion in water, a separate sink should be provided for this purpose. It should be separate from all other sinks.

Temperature gauges

- Hand held probe thermometers that measure to +/- 1°C are to be used to measure the internal temperature of the food.

Chilled and frozen storage

- All cold storage and cold display equipment must be large enough for the business to adequately store cold food.
- All cold storage and display equipment must keep food at a temperature of 5°C or less.
- Refrigerators should be capable of reducing the temperature of potentially hazardous food in accordance with Food Safety Standard 3.2.2 (Food Safety Practices and General Requirements).
- Freezers are to keep frozen food frozen.
- The recommended temperature for frozen food is less than -18°C or in accordance with the manufacturer's instructions.

Preparation, cooking, and hot and cold display

- All equipment for preparation, cooking and display must be constructed to be easily and effectively cleaned and have no open cracks, crevices and joints where food and liquids can collect.

Benches, tables and preparation counters

- Benches and tables are to be constructed of laminated plastic or stainless steel with vermin-proof joints
- Benches located against a wall must be sealed to the wall with an appropriate material;
- Benches subject to heat must be flashed with a heat resistant material, such as stainless steel;
- Sandwich counters, used to prepare food in front of customers, must be fitted with a Protective barrier between the customer and the food.
- Preparation benches and cooking equipment, less than 1.5m from customers, must be fitted with sneeze guards constructed of glass or perspex, and designed to prevent contamination from customers.
- Equipment placed on bench tops must be easy to move by one person or sealed to the bench top.

Cooking equipment

- Stoves and cooking appliances must be either kept clear of walls to enable access for cleaning or built into walls and completely vermin-proof
- Appliances should be either:
 - placed apart to prevent grease and food accumulating
 - placed together with the gap between the appliances sealed to prevent food, liquid or grease accumulating
- Deep frying equipment must be thermostatically controlled to prevent a fire hazard from the overheating of cooking oils.
- Where cooking is carried out, the premises must be equipped with a suitable fire extinguisher or fire suppression system located near the cooking equipment.
- Equipment and appliances, eg refrigerators, freezers, cooking equipment, must be secured to prevent movement during travel.

Display cabinets

- Sliding doors to display cabinets should have bottom guides or runners terminating not less than 25mm from each end of any door opening for easy cleaning

Supports for equipment

Including plinths, the following can be used to support heavy equipment:

- Metal legs are to be smooth, easy-to-clean and sealed to prevent the access of vermin, and be approximately 150mm high for easy cleaning
- Brackets - sinks, tubs, wash basins, tables, benches, shelving and similar fittings should be supported on stainless steel or galvanised tubing with sealed ends or solid steel brackets securely fixed into the wall or on approved frames
- Unsealed timber frames and supports are not permitted.

Shelving

- Should be smooth, non-absorbent; free from joints, cracks and crevices; and able to be easily cleaned.
- The lowest shelf must be off the floor to allow easy cleaning underneath.
- Approved materials should be used such as galvanised piping, stainless steel and laminated plastic.
- Shelves are to be sealed to the wall or kept clear of walls to allow easy access for cleaning eg. 5cm from wall.

Windows and ledges

- Should be located at least 300mm above the bench, sink or hand basin

Cupboards and cabinets

- Where free standing, all surfaces including the back area are to be smooth and washable.

Lighting System

A mobile food premises must provide sufficient lighting to adequately illuminate all areas of the mobile food premises to enable food handlers to:

- readily see whether areas and equipment are clean
- detect signs of pests
- clearly see the food and equipment they are handling.

Light Fittings

In areas where open food is handled or stored, light fittings must be designed with the following specifications:

- Light bulbs/tubes must be shatter-proof or fitted with approved light diffusers (covers) to prevent contamination of food by broken light globe/tube glass
- They must be free from any feature that would harbour dirt, dust or insects or make the fitting difficult to clean
- Light fittings must be recessed into ceilings or equipment where possible
- Heat lamps must be protected against breakage by a shield extending beyond the bulb.

Mechanical ventilation

Equipment installed in the premises after the mechanical ventilation system has been designed and installed must not impair the efficiency of the system or the natural ventilation.

All food preparation areas where odours, fumes, smoke, and steam are produced require a mechanical ventilation system that complies with;

Australian Standard 1668.1-2002 (The use of ventilation and air-conditioning in buildings – Part 1) and

Australian Standard 1668.2-2002 (The use of ventilation and air-conditioning in buildings – Part 2) where:

- any cooking apparatus has:
 - a total maximum electrical power output exceeding 8kW, or
 - a total gas power input exceeding 29MJ/h, or
- the total maximum power input to more than one apparatus exceeds:
 - 0.5kW electrical power for each 1m² of floor area of the room or enclosure, or
 - 1.8 MJ gas for each 1m² of floor area of the room or enclosure

Equipment installed on the premises after the mechanical ventilation system has been designed and installed must not impair the efficiency of the system or the natural ventilation.

Filters

Where required, canopies are to be fitted with grease filters which can be removed for easy cleaning. The filter should comply with Australian Standard 1668:2005 (The use of ventilation and air conditioning in buildings) and the non-combustible requirements of Australian Standard 1530.1-1994 (Methods for fire tests on building materials, components and structures - combustibility test for materials).

Food premises exhaust hood airflow

- To determine the airflow of the exhaust hood, refer to sections 5.5 and 5.6 of the Australian Standard 1668.2-2002 (The use of ventilation and air-conditioning in buildings - Ventilation design for indoor air contaminant control).

Storage racks

- Storage racks are not to be fitted above cooking and heating equipment as they can obstruct the airflow.

Discharge point

- Effluent discharge is to be vertical at a minimum velocity of 5m/s at the discharge point.

Handwashing

Thorough washing and drying of hands is an essential activity in a food business to reduce the risk of food contamination and food borne illness.

Hand washing basin(s) and facilities must be:

- provided with warm water delivered through a single outlet
- provided with an adequate supply of liquid soap in a suitable dispenser in the immediate area
- provided with single use paper towels and suitable dispenser in the immediate area of the hand basin
- of a suitable size to allow cleaning of hands and arms - a minimum basin size of 11L capacity and/or dimensions of 500mm x 400mm, installed at bench height and appropriately fixed to the wall
- provided with an impervious splashback - no less than 300mm high
- unobstructed by any other equipment and easily accessible
- not located under benches.

Splashguards may be required to prevent contamination of nearby equipment, benches or other areas from the hand washing facility. Rubbish containers for the disposal of paper towels must be located in the immediate area and designed to prevent contamination of adjacent food contact surfaces, food, utensil cleaning and storage.

Hot/ Cold Water Supply

- Constant hot and cold potable water must be available at all times, including during periods of high demand/usage
- Warm water (ie hot and cold provided through a single outlet) must be provided at all hand washing facilities to facilitate effective hand washing procedures
- Hot water unit(s) that are capable of providing an adequate supply of hot water must be installed
- Hot water must be a sufficient temperature to effectively clean and sanitise equipment (refer to section on "Fixtures, Fittings and Equipment". Water temperature must not be less than 43°C for washing and 80°C for sanitising.
- A minimum of 50L is to be maintained in approved containers for cleaning purposes.

Handy hint: in order to conserve water and reduce costs, installation of flow control regulators or tap aerators is recommended. Water efficient tapware and low volume pre-rinse trigger sprays will also help save money and water.

Wastewater

Mobile food premises must provide appropriate facilities and plumbing infrastructure to ensure that sewage and all wastewater are disposed of appropriately. The mobile food premises must be designed in accordance with the following criteria:

- Wastewater generated from mop buckets, cleaning mops and other cleaning activities must not be disposed of into a hand basin or double bowl sink but be disposed into an approved facility
- The premises must be equipped with a wastewater tank of at least 50L capacity with an outlet of sufficient diameter to facilitate easy flushing and cleaning. This tank should only be emptied at an approved wastewater disposal point or other disposal point as approved by The City of Mandurah.
- All sinks and wash hand basins must be provided with sanitary traps and be connected to the wastewater collection system.

Rubbish

Rubbish and recycling storage must:

- be adequate for the volume and type of waste produced by the business
- be able to be easily cleaned
- not provide a breeding ground or attract pests and vermin.

Rubbish and recycling containers must be:

- constructed of an impervious material, such as metal or plastic
- fitted with tight fitting lids
- maintained in good condition to prevent the access of pests and vermin.

Dry goods and food packaging materials

Adequate dry and vermin-proof storage must be provided for dry goods and packaging materials.

Cleaning chemicals and equipment

Chemicals, cleaning equipment, pest control chemicals and equipment are to be:

- enclosed in cupboards located away from the preparation and storage of food where there is no likelihood of stored items contaminating food or food contact surfaces
- designated for that use only.

Clothing and personal effects

Enclosed cupboards, located away from the food preparation areas, should be provided for staff to store personal belongings.

Checklist for mobile food vendor vehicles

This checklist is designed as a summary of the key issues for operators of mobile food vending vehicles. These requirements are based on the Food Safety Standards.

Construction and operation	<input checked="" type="checkbox"/>
The vehicle's design and layout is appropriate for the intended use	<input type="checkbox"/>
Driving compartment is separate to food area (recommended)	<input type="checkbox"/>
Floors are impervious and easy to clean	<input type="checkbox"/>
Construction and finish of wall and ceiling surfaces are satisfactory	<input type="checkbox"/>
Cupboards and counter surfaces are satisfactory	<input type="checkbox"/>
Design of cupboards and counters facilitates easy cleaning underneath and behind	<input type="checkbox"/>
Openings are protected to minimise entry of dust, pests and other contaminants	<input type="checkbox"/>

Adequate supply of potable water is available in the vehicle. Recommended 50 Litres	✓
The vehicle has an accessible hand wash basin at all times	
The vehicle has liquid soap, single-use towels and warm water available at the hand wash basin(s)	
Ventilation is sufficient to remove fumes, smoke, steam and vapours	
Artificial lighting is adequate	
Waste water tank can hold minimum of 50 litres	
The vehicle and equipment are in a good state of repair and working order	
General food safety requirements	
Food is obtained from reputable suppliers	
Food is protected from contamination during transportation	
Food is packaged in a manner and using materials that protects it from contamination	
Potentially hazardous foods are only received at the correct temperature and within date coding	
Raw food is stored separately from prepared or ready-to-eat food	
The refrigerator or microwave oven is used when thawing frozen food	
Cold, ready-to-eat, potentially hazardous food is stored at or below 5 degrees C	
Hot, ready-to-eat, potentially hazardous food is stored at or above 60 degrees C	
Frozen food to be kept frozen is stored frozen	
Raw food is handled so as not to contaminate ready-to-eat food. Separate utensils are used during food processing (e.g. the utensils used for preparing raw meat are not used for preparing cooked meat or vegetables)	
When cooling cooked, potentially hazardous food, it is cooled: from 60°C to 21°C within two hours, and from 21°C to 5°C within a further four hours	
When heating potentially hazardous food, it is rapidly heated to 60oC or higher Potentially hazardous food is kept under temperature control	
There is a thermometer available where potentially hazardous food is handled (e.g. probe type accurate to +/- 1°C), and regular temperature checks are made	
Chemicals are kept away from food handling areas	
Food handling areas are kept free from dirt, dust, flies, pests and other contaminants	
The hand wash facility is only used for hand washing	
Administrative items and personal items are stored away from food	
Food handler hygiene	
Staff have appropriate food safety skills and knowledge	
Food handlers have been informed of their health and hygiene obligations	
Staff who are suffering from foodborne illness are to be excluded from food handling until a medical clearance has been obtained	
Staff wear clean clothing and have hygienic habits	
Food handlers wash their hands adequately and at appropriate times	
Food handlers are not contaminating food	
Cleaning and maintenance	
Floor, walls, ceiling, fixtures, fittings and equipment are maintained in a clean condition	
Re-usable eating and drinking utensils are cleaned and sanitised before each use	
Food contact surfaces of benches and equipment are sanitised before use and as required	
The vehicle and equipment are kept in a good state of repair and working order	
Containers for waste have close fitting lids and are removed at least daily or as required	
The vehicle is free from animals and pests. It is recommended that a regular pest control program be used	
Appropriate WorkCover requirements are met (i.e. fire safety, electrical and gas)	
Have you investigated restrictions on street or roadside trading?	
Have you enquired about inspection fees and Council approval?	
Have you enquired about the appropriate public indemnity insurance?	
Have you got your fire extinguishers, fire blanket and electrical equipment tagged and tested.	

Public Liability Insurance

Mobile Food Vendors should hold a Public Liability and Product Liability Insurance Policy with a minimum cover of 20 Million Dollars.

Insurance details shall be forwarded to Event Organisers and Local Councils when requested.

Gas installation – Plumber sign off

All gas installations must be undertaken by a licensed gas fitter. A compliance plate needs to be attached & sighted at a final inspection. The mobile food van will not be signed off by the City if this is not compliant.

Electrical Installation – Electrician sign off

All electrical installations must be undertaken by a licensed electrician. A compliance certificate needs to be sighted at a final inspection. The mobile food van will not be signed off by the City if this is not compliant.