



**Contact Details:**

If you require any further information please contact an Environmental Health Officer on:

**Telephone** for advice or an appointment: 04 2964700

**Visit us at:**

Kāpiti Coast District Council  
Environmental Protection  
175 Rimu Road  
PARAPARAUMU

*Our Environmental Health Officers are often undertaking duties outside of the office, so we recommend you ring and make an appointment.*

**Write to:**

Kāpiti Coast District Council  
Private Bag 601  
Paraparaumu 5254

website: [www.Kapiticoast.govt.nz](http://www.Kapiticoast.govt.nz)

email: [Kapiti.council@Kapiticoast.govt.nz](mailto:Kapiti.council@Kapiticoast.govt.nz)

**Guidelines for Opening a Food  
Food Premises under the Food  
Hygiene Regulations 1974.**



**OPENING A FOOD PREMISES**



## Am I ready to open?

### CHECKLIST:

- Resource Consent approved (if required)
- Building Consent approved (if required)
- Liquor Licence Application approved.
- Detailed plan and layout of business (including services provided) to Environmental Health.
- Level 167 and 168 food safety training obtained by staff and manager
- Food Premises Registration Fee Paid.
- Final Inspection by Environmental Health Officer completed.
- Certificate of Registration issued and on display in a prominent place.

### **Public Health Service**

The Food Safety and Quality Team at Regional Public Health will provide advice on compliance with the Food Standards Code and labelling of foodstuffs. They can also provide general assistance in implementing Food Safety Programmes.

**CONTACT:** Health Protection Officer (04) 570 9002.

### **Occupational Health and Safety (OSH)**

The Health and Safety Officer will provide advice on health and safety in the work place and compliance with the Health and Safety and Employment Act 1992.

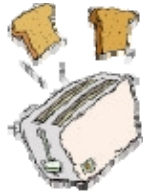
**CONTACT:** Department of Labour 0800 209020



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## Introduction:

When starting out in a food business it is important you are aware of the standards you will have to meet and the consents you will have to obtain.

This booklet is designed to help you set up a new food operation by providing information on the relevant standards and how to obtain registration. Extra thought at the planning stages of your business can save both time and unnecessary capital expenditure.

This booklet contains information on:

- Opening a food premises
- Starting a food wholesale or food manufacturing business
- Training
- Legislative requirements

## Commercial Activity Customer Focus Group:

If you are starting a new innovative business, changing the use of or extending an existing business, or changing a liquor licence then there may be other regulatory requirements that you haven't thought of.

The Commercial Activity Customer Focus Group provides a forum where you can meet briefly with three specialist officers trained in Licensing, Building and Planning. This group will be able to give you an overview of what licensing and consents are required and the likely timeframes for processing these. If you would

*depositing and temporary holding of food pending loading or delivery.*



## Who Does What?

### Your Local Authority:

- **Environmental Health**

Will provide information and advice regarding food safety and compliance with the Food Hygiene Regulations 1974, Councils Food Safety Bylaw 2006 and the grading system.

**CONTACT:** Environmental Health Officer (04) 296 4700

- **Building control**

Will provide advice on construction requirements, building consents, access for disabled persons and project information memoranda.

**CONTACT:** Building Control Officer (04) 296 4700

- **Resource consents (planning)**

Will provide advice on the district plan rules in relation to your proposed activity and location. Information on zoning, parking requirements and advertising.

**CONTACT:** Resource Consents Office (04) 296 4700

- **Liquor licensing**

Will provide advice on the liquor licensing requirements under the Sale of Liquor Act 1989.

**CONTACT:** Liquor Licensing Inspector (04) 296 4700

*premises to a sewer, sewage tank, or other outfall, in accordance with the requirements of the building code set out in the First Schedule to the Building Regulations 1992.*

### **15. Yards**

- a) *Every yard or outside working area on the premises, and every pathway connected with such yard or working area, shall be provided to the satisfaction of an Inspector with an area that is paved with an impervious, washable surface. The paved area shall be provided with adequate drainage.*
- b) *Reasonable access from other parts of the premises shall be provided to every yard on the premises.*
- c) *Where no yard is provided on the premises, they shall contain a separate room or enclosure for the storage of refuse containers and any articles or materials that are not required for immediate use.*
- d) *This clause shall not apply to any premises that are only used for the*

drainage system must be fitted with an effective trap.

It is likely you will have to install a grease trap and pay an annual trade waste fee. Please discuss this with Councils trade waste officer

Only rainwater should be allowed to enter the storm water system. If other than clean water is likely to be washed off the yard then an approved connection to the sewer must be used. Please seek advice from a KCDC Environmental Health Officer.

Yards should be paved with a durable, impervious material; grained and drained so that cleaning is easy (if no yard a separate room for refuse should be provided).

like to learn more about this group and perhaps make a booking, please contact our call centre on 04 296 4700.



## **Opening a Food Premises on the Kāpiti Coast:**

### **Health Registration:**

To prepare food for sale you must comply with the requirements of the Food Hygiene Regulations 1974.

It is an offence to operate a food premises without a current registration.

#### **YOU HAVE 2 OPTIONS:**

1. Registering a Food Safety Programme, or
2. Registering under the Food Hygiene Regulations 1974.

### **How do I choose?**

#### **▪ Option 1**

**Food Safety Programmes** are suitable for larger operations as they require significant resources to manage.

The following free booklets are available from the Environmental Protection Department to assist you develop a FSP:

- What does a Food Safety Programme Look Like?
- Introduction to HACCP

Once a Food Safety Programme (FSP) is registered your premises is automatically exempt from the Food Hygiene Regulations 1974.

To learn more about Food Safety programmes contact a Food Officer at Regional Public Health.

Phone 04 5709002

## ▪ Option 2

### **Registration under the Food Hygiene Regulations**

**1974:** For smaller operations, registering under the Food Hygiene Regulations 1974 is the more straight forward option.

This booklet contains guidance on how to apply for a Certificate of Registration under the Food Hygiene Regulations 1974.

Food premises must meet the standards set out in Schedule One of the Food Hygiene Regulations 1974 (you'll find a copy on pages 12-24).

You must apply for either:

- a) Registration of a new food premises prior to opening, or
- b) Transfer of a licence into your name after purchasing an existing food premises.

Kāpiti Coast District Council operates a Food premises grading system. Please see page 11

For details on applying for registration see page 8

### **13. Plumbing**

*The premises shall be provided to the satisfaction of an Inspector with sinks, sanitary fixtures and accessories, or other plant or appliances, that are of sufficient capacity to enable all appliances, containers, utensils, and equipment used in connection with the manufacture, preparation, packing, or storage of food for sale, or consumption of food, or sale of food, to be cleaned efficiently and rendered hygienic in accordance with the requirements of these regulations.*

### **14. Sewage disposal**

*The premises shall be provided with sufficient, suitable drains to carry away the whole of the sewage and liquid wastes from the*

It is always recommended that at least 2 sinks are fitted, to separate food preparation and cleaning tasks and reduce cross contamination risks. (this is in addition to any hand basin which is required)

Ensure your dish washing sink is large enough to clean the equipment you will be using.

To reduce the risk of cross contamination and make the use of the dishwasher easier, ensure you have adequate impervious benches on either side to separate dirty and clean dishes.

Drains must have sufficient fall to allow all solid and liquid waste to flow away.

All appliances connected to the

### **11. Water Supply**

*The premises shall be provided with an adequate supply of clear, wholesome water.*

The water shall be of a potable quality, and wherever possible, it should be from a local authority approved reticulated supply. If you are on a private water supply it is recommended you provide a treatment system such a filtration and UV disinfection. It is recommended you get your water tested at a registered laboratory at regular intervals to ensure your disinfection system is working properly.

### **12. Hot Water Supply**

*The premises shall be provided with a hot water system having a storage capacity approved by an Inspector to supply, during the time in every day when the premises are used, and adequate and continuous supply of piped hot water –*

The hot water must be of appropriate temperature, be of sufficient capacity and with adequate temperature recovery to cope with the maximum needs of the premises. If there is insufficient hot water, there is tendency to use less for the operations than is desirable.

- a) *At a temperature of not less than 63°C at all sinks and other equipment that are used for the washing of containers, utensils, and appliances; and*
- b) *At a temperature of not less than 83°C for every other purpose for which hot water is required under these regulations.*



## **Starting a New Business?**

Speak to an Environmental Health Officer prior to setting up your premises. They can advise you on the design of your premises to ensure it meets the requirements of the Food Hygiene Regulations 1974.

### **Who else should I speak to?**

At the same time as obtaining your Food Registration from the Environmental Health Department at Kāpiti Coast District Council, you may also need to contact the following departments:

#### **PLANNING:**

- Do you need planning approval under the Resource Management Act? You may need a Resource Consent.

Talk to a Planning officer about the location and type of business you propose, to ensure that you can set up a food premises in your chosen area, as some areas are zoned to exclude commercial activity. Find out if there are any parking or other planning requirements and what the rules are for that zone. Lighting, noise, and air extraction systems may affect neighbouring premises. It is essential you find out the requirements for these so you do not cause a nuisance to your neighbours. Remember if you change the use of an existing building you may find that an application for resource consent may be required.

## BUILDING:

- Do you need a Building Consent?

If you are building a new premises, altering an existing building or changing the use of a building you are likely to require Building Consent. You will need to state clearly the type of operation you intend and include plans and information detailing:

- Designation of rooms and any specific areas;
- Layout of appliances and fittings,
- Type and location of artificial lighting and ventilation;
- Location of yards, refuse disposal areas, changing rooms and customer service areas;
- An outline of construction material and surface finishes that you propose.
- Accessibility, for people with disabilities.
- Means of escape from fire.

**Are you finding it all a bit overwhelming? Then why not start by making an appointment with the:**

## Commercial Activity Customer Focus

### Group:

This group provides a forum where you can meet briefly with three specialist officers trained in Licensing Building and Planning. This group will be able to give you an overview of what licensing and consents are required and the likely timeframes for processing these. All you need to do is fill out an application form with the details and location of your proposal and you will be contacted with an appointment time. Contact our call centre on 04 296 4700 for further information.

*shall be convenient to the places where the workers for whom it is provided are engaged in their work.*

### 10. Wash-hand basins

*a) The premises shall be provided with wash-hand basins for the use of the workers engaged there, on the following basis:*

*i) Where not more than 10 workers are engaged on the premises, there shall be not less than 1 basin:*

*ii) Where more than 10 workers are engaged on the premises, there shall be at least 1 separate basin for every whole group of 10 workers, together with an additional basin for the remaining workers.*

*b) Every wash-hand basin required under paragraph a) of this clause shall be installed as near as may be practicable to the parts of the premises where the workers for whose use it is intended will be engaged whenever they are handling food for sale.*

*c) This clause shall not apply to premises on which the only food that is stored or sold is either pre-packed or contained in sealed containers.*

Wash hand basins must be located adjacent to or close to the staff toilet facilities

Where you have a number of separate food handling areas, in a larger food premise it is likely you will need to install more than one hand basin.

Also don't forget that a hand basin may be required in the front service area if it is separate from the main kitchen and you are handling foods there.

Water temperature to any hand basin should not exceed 55°C

This clause does not apply for business selling or storing only pre-packaged food.

*orderly storage of clothing and personal belongings of workers on the premises.*

- b) The lockers or other facilities shall be situated and arranged so as to prevent the contamination of food by contact with clothing.*
- c) Where more than 4 persons work in the premises, a separate changing room shall be provided; and where those persons included at least 1 person of each sex, separate changing rooms shall be provided for each sex ...*

*[The facilities required by paragraph a) of this clause shall be provided in a room in which the ceiling or (where there is no ceiling) the undersurface of the roof, and every wall, is constructed of or covered with a smooth surfaced material.]*

#### **9. Toilet accommodation**

- a) The premises shall be provided with sufficient toilet accommodation, in accordance with the [building code set out in the First Schedule to the Building Regulations 1992], for the workers on the premises.*
- b) All toilet accommodation*

preparation, packing or retail sale of food as it may be a source of contamination.

Provision must be made to allow food workers to change and to store their street clothes and personal effects away from open foods.

Toilets must not open directly into a food room.

Organisms causing gastro-intestinal diseases may be present in body discharges and therefore correctly installed plumbing protects the food worker and indirectly the customer.



## **Other Considerations:**

### **Liquor Licensing:**

If you intend to sell liquor on your premises or have patrons bring liquor for consumption on the premises while dining, you will need to apply for the appropriate licence under the Sale of Liquor Act 1989.

It is important to realise that approval of applications and the issuing of licences will take time. It is recommended that application for a liquor licence is made in advance before undertaking construction work on the premises. To make application for a liquor licence or to seek advice please contact a Liquor Licensing Officer at the Council.

### **Operating as a wholesale outlet or food manufacturer:**

If you need information or advice on Food labelling requirements and the Food Standards Code please contact a Health Protection Officer at Regional Public Health on 04 570 9002.

### **Smoke Free Environment:**

You have obligations under the Smokefree Environments Act 1999. Contact a Health Protection Officer at Regional Public Health if you require any information about the requirements of this legislation.



## Registering your food premises

Before opening your food premises to the public you must have a Certificate of Registration issued.

### Your Application:

The Application for Registration should be received by the Environmental Health Department at least 14 days before you intend to commence operating. It should consist of the following information:

- A completed application form, signed and dated, together with the current fee. (If you are unsure of the fee then you can submit this application and you will be invoiced for the correct amount (see page 9).
- The names and numbers of food handling staff at your premise and copies of their food hygiene training certificates. (see “Training” pages 9-10)
- An outline of the type of food premises you intend to operate and or types of foods you intend to manufacture.
- An outline plan showing the premises, locations of rooms, appliances and fittings. A specification of materials and fittings. If you have applied for a Building Consent, you may have already supplied us with this information.

*the system in accordance with this clause. The canopies, air ducts, fans, and other appliances shall be designed and constructed of material that will facilitate cleaning and prevent grease and condensate from dripping on to food and on to food preparation surfaces.*

### 7. Space

- a) The premises shall contain sufficient floor space –*
  - i) To enable every person working there to carry out his work efficiently; and*
  - ii) To allow easy access for cleaning purposes.*
- b) Every working space, aisle, passageway, or area on the premises, to which it is intended that customers shall have access, shall be unobstructed and shall be sufficiently spacious to allow movement by workers and customers without contamination of food or food contact surfaces by clothing or personal contact.*

### 8. Changing Facilities

- a) The premises shall be provided with adequate and suitable lockers or other facilities for the*

The premises shall allow for efficient working practices and enable access for effective cleaning.

As a general guide and when not otherwise specified by a regulation it is recommended that the space per person should be not less than 3m<sup>2</sup>.

Eating houses and bakeries must have a minimum floor area of 9m<sup>2</sup> (free of furniture, fixtures or fittings)

Under no circumstances should clothing not being worn by food workers be left in any part of the premises used for the manufacture,

adequate –

- i) To prevent the air in the premises from becoming excessively heated; and
  - ii) To prevent condensation and the formation of excess moisture on the floors, walls, and ceiling; and
  - iii) For the removal of the objectionable odours, fumes, and impurities from the premises.
- c) If the premises do not have adequate natural ventilation for the purposes of paragraphs a) and b) of this clause, they shall be provided with a mechanical ventilation system that obtains air flow from a clean area.
- d) Where the premises are provided with a mechanical ventilation system it shall discharge air (including any vapours, gases, and other products produced ) in a manner that does not create a nuisance.
- e) where the premises are provided with a mechanical ventilation system, an Inspector may require that it shall include such canopies, air ducts, fans, and other similar appliances as he considers necessary for the proper operation of

Natural ventilation in rooms where food is cooked will only be suitable in small premises and where there is low heat input to the room.

Air mechanically drawn into ‘clean’ preparation rooms producing ready to eat food must not be drawn from dirty areas such as waste storage areas or rooms used for ‘dirty’ processes such as pot wash.

Duct exits and openings for fresh air should be carefully considered. Outlets should not provide nuisance conditions outside the premises and any inlet air for ventilation purposes in the premises should be from a fresh source.

Filters and other parts of the system must be accessible either directly or through access panels.

If mechanical ventilation is required it must comply with the requirements of the The Building Code.

Domestic style extraction systems are only acceptable for domestic size appliances.

## How much does this cost?

- **Registration Fees:**

The Food Premises licensing period runs from the 1<sup>st</sup> of August to the 31<sup>st</sup> of July the following year. The fee is dependent on the type of food prepared or sold and the Grade you achieve. For more information on our grading system please turn to page 11. If you need further clarification, please contact an Environmental Health Officer.

All fees below include GST:

*These fees are as at July 1 2010 (and include gst increase dated October 2010)*

Inspection Rating	Number of Inspections	Grade	Risk Factor			
			A	B	C	D
17-20	1	A	277.00	384.00	482.00	821.00
12-16	2	B	392.00	499.00	597.00	936.00
6-11	3	D	506.00	615.00	711.00	1050.00
1-5	4+	E	621.00	730.00	827.00	1165.00
unknown	2	New Owner	392.00	499.00	597.00	936.00

## What training is required to run a food premises?

- **Training:**

Kāpiti Coast District Council Food Safety Bylaw 2006 states that

- a) All food workers on duty at a food premises must have passed an approved basic food hygiene course (Unit Standard 167); and

- b) At least one person must be on duty at a food premises in a supervisory and training capacity who has passed Unit Standards 167 and 168.

Training that would meet this requirement includes:

- NZQA Certificate in Food Hygiene
- Open Polytechnic Basic Food Hygiene Certificate

### Current Training Providers:

- **Open Polytechnic**  
Private Bag 31-914, Lower Hutt  
Tel: 0508 650 200
- **Innovative Educators**  
7-11 Prouse St, Levin  
Tel: 04 298 8894 or 06 368 0336  
E-mail: [contact@innovative.ac.nz](mailto:contact@innovative.ac.nz)
- **Hospitality Training Company**  
PO Box 1500 Paraparaumu Beach  
Tel: 027 610 1874  
E-mail: [team@hospitalitytraining.co.nz](mailto:team@hospitalitytraining.co.nz)
- **AgriQuality**  
Private Bag, New Plymouth  
Tel: 0800 100 205
- **Food Safety Works Ltd**  
P O Box 7213, Wellington South  
Tel: 04 970 0175

*damage to the surface].*

- d) *[No ceiling shall be less than 2.4 metres above the floor, measured at the lowest point of the ceiling.]*

### 5. Lighting

- a) *The illumination provided in the premises shall be of sufficient intensity to enable effective inspection and cleaning of the premises, and to enable the purposes for which the premises are used to be satisfactorily carried out.*
- b) *In every room in which food is manufactured, prepared, or packed, or in which hands are washed, the minimum illumination intensity shall be 215 lux at a point 900 millimetres above the floor.*
- c) *All lighting on the premises shall be reasonably free from glare and shall be distributed so as to avoid shadows.*
- ### 6. Ventilation
- a) *The premises shall be provided with such ventilation as is necessary to maintain comfortable conditions for persons in the premises.*
- b) *As far as practicable, the ventilation shall be*

Ceiling material and design play an important part in reducing condensation in conjunction with the ventilation system.

Lighting must be good enough to allow safe food handling and effective cleaning.

Lights should fit flush with the ceiling but if this is not practicable they should be placed for easy cleaning. Glass lights should be protected with shatterproof diffusers or shrouds in areas where open food is handled.

Recommended illumination levels range from 150 lux in store rooms up to 500 lux in food preparation areas.

Natural or mechanical ventilation must be provided to ensure that heat and, or humidity do not build up to levels that could compromise the safety of food.

As a target, ambient temperature should be below 25°C.

e) *The internal surface of walls shall be [painted, or shall have] such other surface as an Inspector may approve.*

#### 4. Ceilings

a) *Every ceiling or, where no ceiling is provided, the undersurface of the roof, and every support shall be of such construction and finish as to –*

i) *Provide a smooth ... surface that is dust-proof; and*  
ii) *Permit efficient and thorough cleaning.*

b) *All trusses shall be completely enclosed.*

c) *In every room in which food is manufactured, prepared, packed, or in which utensils or hands are washed, the ceiling or, where no ceiling is provided, the undersurface of the roof, shall have a smooth [surface that is non-absorbent and light in colour, and that can be readily cleaned with*

easily cleaned and sanitised.

If properly installed, wall surfaces that would comply with this requirement include:

Washable painted plaster; epoxy resin and similar coatings; ceramic tiles; stainless steel sheeting; PVC, GRP etc.

Liaison with KCDC Environmental Health Officer is essential, for the finished surfaces for the wall will need to be approved.

Ceiling or overhead surfaces that would comply with this requirement, (assuming that they are properly fixed, applied or installed) include:

- Smooth washable painted plaster
- Direct fixed ceiling systems
- Suspended ceiling

Any surface must be capable of being cleaned:

- The inner surface of a roof structure will provide an acceptable surface provided that it is in sound state of repair and cleanable.

## Grading of your food premises

Prior to opening your premise a final inspection must be carried out by an Environmental Health Officer. If the premises meet the minimum standards specified by the Food Hygiene Regulations 1974 you will be issued with an N (New Owner) grading. The certificate must be displayed in a prominent place in the customer area and must be renewed each year.

Within two months of being issued with your N grading you will be assessed and be given a grade that is appropriate for your operation.

A = Excellent      B = Good      D = Poor

E = Closure and or prosecution likely

It is important that you take the time to understand what grade you have been given and how you can improve it. Our fee structure is based on the risk factor associated with the foods you prepare and the current grade you have been awarded. The higher the grade you receive the less your annual registration fees will be.

The number of assessments you will receive each year is based on your grading. A grade premises receive 1 assessment, B grades receive 2 and D grades receive 3. An A grade premises must ensure they keep excellent standards at all times to ensure that they do not lose this grading on their one assessment of the year. If, during an assessment you are downgraded you will not be eligible to receive a re-grading assessment for at least 2 months and you will be charged for the re-assessment.

### How do you achieve an A grading

- Suitable premises with no serious deficiencies in structure, layout and repair
- High standard of staff conduct and food handling practices, temperature monitoring and recording.
- A clean and tidy premises, with an effective written cleaning schedule that is recorded and signed off.
- At least 80% of the food handling staff trained to NZQA level.

*You must have a written and completed sickness policy on the premises at the time of assessment to achieve an A grade.*

## **Food Hygiene Regulations 1974 : Schedule One.**

A copy of the full regulations is available in some book stores or on the internet at <http://www.legislation.govt.nz>.

<b>Legal Requirement</b>	<b>Guide to Compliance</b>
<p><b>1. General –</b></p> <p><i>The premises shall be well constructed. They shall be in good repair. As far as may be practicable they shall offer no entrance or harbourage of rodents.</i></p>	<p>Food premises must be maintained to a standard that will allow effective cleaning.</p> <p>Premises must be designed to prevent pest access and harbourage. In addition to proofing possible entry points, it is good practice to have secondary defences against pests which may include pest baits (which should be laid by competent contractors) and electronic fly killers. Electronic fly killers should not be located over work surfaces.</p>
<p><b>2. Floors</b></p> <p>a) <i>Unless otherwise prescribed in these regulations the floors –</i></p> <p>i) <i>Shall be constructed of impervious and easily cleaned material that is resistant to wear and corrosion, and shall be adequately graded and drained with all angles between the floors and walls rounded off to a height of not less than 75 millimetres from</i></p>	<p>Assuming that they are properly installed, floor surfaces that would comply with this requirement include:</p> <p>Flooring tiles (quarry, ceramic or vinyl), vinyl safety flooring, Terazzo, cast in situ resin flooring.</p> <p>Floors must be designed to prevent pooling of water in normal use. The desirable floor grades should not be less than: 1:50 (wet areas) 1:100 (dry areas).</p>

<p><i>the floor; or</i></p> <p>ii) <i>Shall be constructed of wood with the boards laid on a firm foundation and tightly cramped together and with all angles between the floor and walls rounded; or</i></p> <p>iii) <i>Shall be constructed in accordance with the requirements of subparagraphs i) or ii) of this paragraph and covered with a smooth surfaced material fixed to the floor with a suitable adhesive.</i></p> <p>b) <i>The materials of which the floors are constructed shall in any event be suited to the work of process carried out on the premises.</i></p> <p><b>3. Walls</b></p> <p>a) <i>The internal surface of the walls shall be constructed of dust-proof materials, and shall be smooth... and non-absorbent, and shall be able to be readily cleaned with out damage to the surface.</i></p> <p>b) <i>If the walls are liable to be wetted or fouled, they shall be constructed of impervious material to a height of not less than 2 metres from the floor level.</i></p>
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Where there may be significant spillage onto floors or wet cleaning (hoses) is used, floor drains may be provided. In this case the floor levels must fall towards the drains. It is desirable that there should be a drainage outlet for each 40m<sup>2</sup> of floor space.

Where channels are installed they should be well graded and of a minimum width of 150mm to facilitate ease of cleaning.

The size of the coving is not specified other than it extends 75mm up the wall but where practicable the bigger the radius of the coving the easier for cleaning. It is preferable that the coving has a 'feather edge' to the floor, and it should be stuck to the floor and the wall.

Smooth, washable walls are easily cleaned and are therefore more likely to be kept clean. A light coloured painted or finished surface aids in light distribution and in detection of unclean surfaces. Painted walls should be finished with a light coloured surface that can be easily cleaned without damage to the surface.

Wall surfaces immediately behind food preparation surfaces, sinks or hand basins must be impervious to enable the area to be regularly and