



Food safety advice

FOOD PREMISES FACT SHEET

Officers often get asked for basic details about the structure of food businesses. This is a simple guide to the standards we would expect to find.

In each category you will find the minimum legal requirement, and other recommendations for good practice.

Contact addresses for further advice are at the end of the sheet.

Walls

Floors

Recommended

Acceptable standards

Minimum

Not Acceptable Standards

- Reinforced thermoplastic or metal cladding with waterproof sealed joints
- Full height glazed tile wall
- Half tiled/clad wall (up to 1.5m) with smooth gloss painted plaster finish to remainder
- Smooth plaster painted with gloss or silk vinyl paint

- Non-slip granolithic screed, covered to wall surfaces.
- Welded vinyl sheet safety flooring, covered to walls
- Slip resistant floor tiles with waterproof joints

- Bare plaster
- Bare brickwork or blockwork
- Painted brickwork or blockwork
- Wallpaper, including painted woodchip
- Wall coverings with textured finishes e.g. Artex

- Bare concrete or unsealed cement screed
- Carpet
- Asphalt or tarmac
- Wood, varnish or painted
- Flag stones or engineering bricks



Food safety advice

	Ceilings	Ventilation
Recommended	<ul style="list-style-type: none"> Plastic laminate sheeting sealed at edges and joints, covered to wall surfaces Smooth metal or plastic tiles in suspended ceiling. 	<ul style="list-style-type: none"> Stainless steel hooded extraction over cooking ranges with filters, discharging at height
Acceptable standards	<ul style="list-style-type: none"> Smooth gloss or silk vinyl painted plaster Wooden beams, if unavoidable, gloss painted or varnished 	<ul style="list-style-type: none"> Extraction fan in wall, fitted with filter, discharging in the open air Opening window fitted with fly screen
Minimum		
Not Acceptable Standards	<ul style="list-style-type: none"> Bare plaster Textured finish e.g. Artex Suspended ceiling with porous or acoustic tiles Polystyrene tiles 	<ul style="list-style-type: none"> No ventilation Opening windows without fly screen

	Lighting	Drainage
Recommended	<ul style="list-style-type: none"> Lighting fittings to be evenly spread throughout work area. All glass bulbs and tubes to be enclosed with a removable diffuser, to protect food from glass particles due to breakage 	<ul style="list-style-type: none"> All waste water from appliances and sinks should discharge, via waste traps, into a sealed drainage system which itself discharges eventually in the public foul sewer.
Acceptable standards		<ul style="list-style-type: none"> Drainage from premises discharge to cesspit or septic tanks Floor discharge gullies and channels acceptable in 'wet' food production areas
Minimum		
Not Acceptable Standards	<ul style="list-style-type: none"> No lighting or windows No electric lighting if premises used during hours of darkness Inadequate lighting levels 	<ul style="list-style-type: none"> No provision for drainage Waste water discharges into surface water sewer Drains within food rooms not provided with water taps



Food safety advice

Ventilation Guide- lines (air changes per hour)

- Bakeries – 20-30
- Café & Coffee shops – 10 to 12
- Canteens & Restaurants – 8 to 12
- Cellars – 3 to 10
- Clubrooms & Bars – 12+
- Dairies – 8 to 12
- Kitchens – 30+
- Shops/Supermarkets – 8 to 15
- Showers – 15 to 20
- Stores/Ware houses- 3 to 6
- Toilets – 6 to 15

If in any doubt, consult a specialist heating and ventilation engineer

Lighting Standards

- Kitchen work areas – 500 lux
- Kitchen food stores / corridors – 200 lux
- Cold stores – 300 lux

Sinks

- Minimum of two deep stainless steel catering sinks with constant supplies of hot and cold water. Numerous sinks may be necessary if extensive catering is carried out. **Moveable with flexible plumbing fittings**
- If sinks are fixed, fitted 10cm away from the wall to allow cleaning
- If sinks are fixed, sealed to adjacent worktops and wall surfaces

Wash hand basins

- Stainless steel or white glazed wash hand basin fitted in every toilet and at least one in every food room
- Should be accessible and provided with constant supplies of hot and cold water, or water at a suitably controlled temperature, bactericidal soap, disposable paper towels.
- Soap and clean linen towel

Recommended

Acceptable standards

Minimum

Not Acceptable Standards

- No sink
- Wooden draining board
- No hot or cold water supplies
- Inadequate or intermittent water supplies (e.g. kettle)

- No wash hand basin
- Wash hand basin in private bathroom
- No hot and cold water
- No soap, towel
- Wash hand basin inaccessible



Food safety advice

Water supply for washing Foods & Drinking

Fixtures and fittings

Recommended
↑
Acceptable standards

Minimum

Not Acceptable Standards

- Cold water from mains supply for all food preparation
- Hot water supply to be constant, adequate and clean. Preferably at a temperature above 72°C

- Any floor cupboards fitted must be movable and stainless steel
- Wall cupboards fitted without backs. Tiles wall surface behind
- Shelving – smooth stainless steel or enamel wall brackets, stainless steel shelves
- Plastic laminate cupboards sealed to wall and floor
- Plastic laminate shelving

- Cold water supply from a storage tank or tanker
- Hot water supply from contaminated header tank
- No water supply

- No ventilation
- Opening windows without flyscreen

Equipment and Tables

Ventilation

Recommended
↑
Acceptable standards

Minimum

Not Acceptable Standards

- Stainless steel construction. Moveable on wheels or by hand
- Enamel finished equipment
- Stainless steel supports to plastic laminate worktops
- Cookers, fridges and freezers movable/or on wheels
- Laminated work tops

- Stainless steel hooded extraction over cooking ranges with filters, discharging at height
- Extraction fan in wall, fitted with filter, discharging in the open air
- Opening window fitted with fly screen

- Bare wood fixtures
- Bare wood shelving and supports
- Rusty fittings

- No ventilation
- Opening windows that are used for ventilation without fly-screen





Food safety advice

For further information please contact:

**Food & Safety Team
Regulatory Services**

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