

## Structure, Design, Layout and Maintenance of Food Premises

The wording in the green panels is the actual wording from Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

These rules apply to all food premises other than those used solely for primary production.

2. The layout, design, construction, siting and size of food premises are to:

(a) permit adequate maintenance, cleaning and/or disinfection, avoid or minimise air-borne contamination, and provide adequate working space to allow for the hygienic performance of all operations;

(b) be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces;

(c) permit good food hygiene practices, including protection against contamination and, in particular, pest control; and

(d) where necessary, provide suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures and designed to allow those temperatures to be monitored and, where necessary, recorded.

9. Where necessary, adequate changing facilities for personnel are to be provided.

### Design and Layout

Food premises must be big enough. They must have sufficient space to do all that is required to run a hygienic and efficient food operation. The amount of space required depends on the complexity of the operation. You don't need much space to make cups of coffee but you need a lot of space to run a full blown restaurant kitchen. So don't take on premises which are far too small unless you intend to start small and then move when the business grows.



The design and layout of a food room should:

- Allow access to all areas for cleaning and maintenance.
- Allow a natural flow of production from raw to ready-to-eat which will minimise cross contamination.
- Where drainage gullies or channels are provided the floor should be sloped to ensure that water drains naturally to these.
- As far as possible, kitchens and food storage rooms should face north to minimise solar heat gain.
- Walls and roofs (especially flat roofs) should be well insulated to avoid the formation of condensation and mould.

# Structure

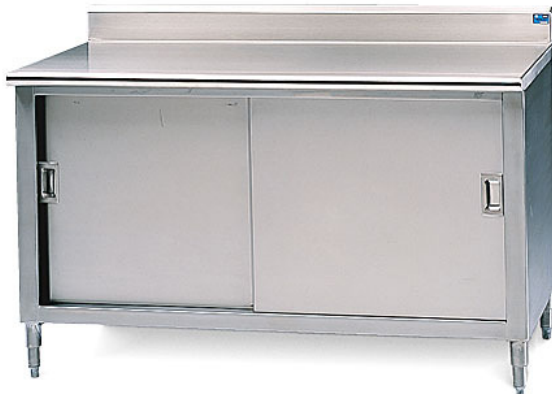
## Acceptable



Ceramic Tiles



Plastic Wallboard



Stainless Steel

Surfaces in rooms in which open food is prepared, handled or stored (including equipment surfaces) must be:

- Smooth
- Impervious / Non-absorbent
- Washable
- Non-toxic
- Non-corrosive
- Durable

in order to permit adequate cleaning and disinfection and to minimise the risk of contamination.

## Unacceptable



Artex



Carpet



Breeze Block



## WARNING !

Many small businesses rely heavily on the use of plastic covered chipboard for worktops and shelving as it is comparatively cheap. When new, this may be considered to be smooth and impervious, but it is not durable. It is very easily damaged, exposing the porous chipboard underneath. It is therefore a false economy to use this material in food areas as it will continually have to be renewed.

## Windows

1(d) Windows and other openings are to be constructed to prevent the accumulation of dirt. Those which can be opened to the outside environment are, where necessary, to be fitted with insect-proof screens which can be easily removed for cleaning. Where open windows would result in contamination, windows are to remain closed and fixed during production;

## Maintenance

Both the structure of food premises and equipment must be maintained. This means proactive maintenance to ensure things don't go wrong rather than just fixing things when they are broken or damaged. Once things start to deteriorate they cannot be properly cleaned or disinfected and food safety risks start to creep in.



1. Food premises are to be kept clean and maintained in good repair and condition.

1. (a) floor surfaces are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. ....

(b) wall surfaces are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. ....

(f) surfaces (including surfaces of equipment) in areas where foods are handled and in particular those in contact with food are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect.

1. All articles, fittings and equipment with which food comes into contact are to:

(b) be so constructed, be of such materials and be kept in such good order, repair and condition as to minimise any risk of contamination;

(c) with the exception of non-returnable containers and packaging, be so constructed, be of such materials and be kept in such good order, repair and condition as to enable them to be kept clean and, where necessary, to be disinfected;



# Floors

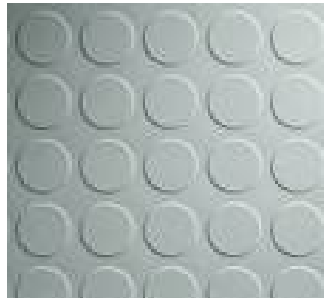
Floor surfaces in food premises tend to get wet. They must therefore be impervious and level so that water does not accumulate. Where floor drainage is provided the floor should slope towards the drain. Sealed coving at the wall/floor junction will help prevent water penetration at this point and allow complete cleaning. Carpet is permitted in dining areas but is inappropriate in food preparation or storage areas.

In addition to any hygiene issues, health and safety must also be considered. Kitchen floors can become very slippery, especially when contaminated with water or grease. A surface material that will keep its slip resistance in these conditions should be selected. Even so the floor should be regularly cleaned and degreased as any build-up of grease will cancel out any slip resistance properties.

Floor surfaces are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of impervious, non-absorbent, washable and non-toxic materials unless food business operators can satisfy the competent authority that other materials used are appropriate. Where appropriate, floors are to allow adequate surface drainage;



**Coving**



**Slip resistant flooring**

# Walls and Ceilings

Plastic wallboard is often used in kitchens as it is very easy to keep clean. However, although it is resistant to fire spread, it will melt if it gets too hot, so should not be used directly behind cookers. Ceramic tiles or stainless steel sheet should be used in this small area.

Small food businesses often extend the space available by constructing a lean-to extension at the back or side of the property. What was once an outside wall then becomes an inside wall, and this is usually unsuitable to allow the handling of open food in this new area without significant improvement to the wall surface.

Food must be protected from dirt, dust or other materials falling onto it from above. Where there is no ceiling and the internal surfaces of the roof are not of a suitable construction, or where the roof is simply too high to readily keep clean, it may be necessary to install a false ceiling at a suitable height.

Wall surfaces are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of impervious, non-absorbent, washable and non-toxic materials and require a smooth surface up to a height appropriate for the operations unless food business operators can satisfy the competent authority that other materials used are appropriate;

Ceilings (or, where there are no ceilings, the interior surface of the roof) and overhead fixtures are to be constructed and finished so as to prevent the accumulation of dirt and to reduce condensation, the growth of undesirable mould and the shedding of particles;