

City of Stirling Health & Compliance Business Unit

FOOD BUSINESS GUIDE: DESIGN, CONSTRUCTION & OPERATION

A general guide for owners, proprietors, architects and builders

This document is based on current legislative requirements and is provided as a guide only.

Revised March 2017

Contents

1.0 Introduction	1
2.0 Legislation	1
3.0 Risk Classification and Inspection Frequency	1
4.0 Registration & Fees	1
5.0 Council Requirements	2
5.1 Planning	
5.2 Building	
5.3 Health	
5.4 Assessment of Applications	
6.0 State Government Departments	3
6.1 Department of Racing, Gaming and Liquor	
6.2 Department of Environment Regulation	
6.3 Western Power and Alinta Gas	
6.4 Water Corporation	
7.0 Design and Construction	4
7.1 General Requirements	
7.2 Water Supply	
7.3 Sewage and Wastewater Disposal	
7.4 Storage of Garbage and Recyclable Matter	
7.5 Ventilation	
7.6 Lighting	
8.0 Floors, Walls and Ceilings	6
8.1 Floors	
8.2 Walls	
8.3 Ceilings	
9.0 Fixtures, Fittings and Equipment	7
9.1 General Requirements	
9.2 Washing Facilities	
9.3 Handwashing Facilities	
9.4 Hot and Cold Food Storage and Display	
9.5 Storage Facilities	
10.0 Miscellaneous	9
10.1 Temperature Measuring	
10.2 Cleaning and Sanitising	
10.3 Toilet Facilities	
10.4 Pests	
10.5 Food Safety Training	
10.6 Outdoor Eating Areas (Alfresco Dining)	
11.0 Food Service to Vulnerable Persons	11
12.0 Food Vehicles	11
12.1 Food Transport Vehicles	
12.2 Mobile Food Vehicles	
12.3 Trading in Public Places	
13.0 Contact Details	12

1.0 INTRODUCTION

This information is provided as a general guide for owners, proprietors, architects and/or builders that intend to design, construct/fit-out and/or operate a food premises (including food vehicles) within the City of Stirling. This guide also details the process for approval and registration of a food business within the City of Stirling.

2.0 LEGISLATION

Food businesses are currently governed by the following State and Commonwealth legislation:

- Food Act 2008
- Food Regulations 2009
- Food Standards Australia New Zealand (FSANZ) Food Standards Code – Food Safety Standard 3.2.3 within Chapter 3 of the Code specifically relates to Food Premises & Equipment

Copies of the legislation can be viewed and/or downloaded at the State Law Publisher website:

www.slp.wa.gov.au and at the FSANZ website www.foodstandards.gov.au.

Australian Standard (AS) 4674-2004 - Design, Construction and Fit-out of Food Premises provides detailed advice. This document is copyrighted and can be purchased via www.standards.com.au or by calling 1300 65 46 46.

3.0 RISK CLASSIFICATION & INSPECTION FREQUENCY

The City of Stirling uses the nationally adopted risk-based classification system for food businesses which determines risk primarily by the type of food prepared and who the food is prepared for (e.g. elderly people and children). Risk classification determines the routine inspection frequency but further inspections may be undertaken as required.

Food businesses are classed into:

- Exempt - e.g. newsagencies selling packaged confectionery
- Low Risk - e.g. fruit & vegetable sales only
- Medium Risk - e.g. most cafes and restaurants will fall into this category
- High Risk – e.g. child care

4.0 REGISTRATION & FEES

When operational approvals have been secured from all relevant departments and authorities, you are required under law to complete and submit a 'Food Premises Notification Form' (available from the City's Administration Office or website) prior to commencing business operations. Following an acceptable assessment and risk-rating by an Environmental Health Officer, your business will be registered with the City and given approval to commence operations. Notification and registration by a business operator is not only required prior to opening the business, but also when there is a change of business operator at an existing business premises, or when there is some other change such as a new business name.

Notification / Registration charge \$50.00

Annual inspection/registration fees are payable per calendar year, based upon the risk-rating assigned to each food business.

Low Risk	\$100.00 per year
Medium Risk	\$200.00 per year
High Risk	\$300.00 per year

A reduced inspection fee may be applicable if business operations commence after 1 July of that calendar year. No inspection fees will apply for operations commencing after 1 December for that calendar year. An exemption from inspections fees may apply for not for profit (NFP) organisations. A document (eg ATO statement) confirming the organisation is not for profit, must be provided with the notification form.

5.0 COUNCIL REQUIREMENTS

5.1 Planning

You will need to:

- confirm whether the premises you propose to operate has the correct Planning Approval for the intended type of use (please note that takeaway is a different type of use to a café/restaurant);
- determine the suitability of your proposed business in your chosen location, with regard to zoning, parking availability and other details related to the proposed 'use' of the site;
- submit a development application (DA) if you wish to construct a new premises or apply for a change of use.

Please contact Planning Approvals for further guidance on 9205 8555.

5.2 Building

Your building work may require a building permit depending on the type of building work required.

You may be required to apply for a Building Permit for:

- newly constructed premises;
- the installation of cool rooms and/or exhaust canopies; or
- where alterations may affect the structural integrity of the building; or
- when fit-out works at the premises are involved.

For more information on the exemptions for building work that does require a permit, please refer to the Building Regulations 2012 Schedule 4 Cl.2 or contact Building Approvals for further guidance on 9205 8555.

5.3 Health

Before committing finances or undertaking any works, an Environmental Health Officer should be consulted for preliminary advice about any plan to either establish or alter an existing premises. Health and Compliance can be contacted on 9205 8555.

Your shop-fitter, draftsman or architect should assist you with generating plans. The following details will be needed to support your application:

- (1) A copy of scaled floor plans showing the position of all fixtures and equipment
- (2) A copy of scaled sectional elevation plans showing the position of all fixtures and equipment
- (3) finishes of every wall, floor and ceiling
- (4) indication of hot and cold water supply and wastewater services
- (5) toilet facilities
- (6) mechanical exhaust ventilation – where applicable
- (7) grease trap – where applicable
- (8) bin storage enclosure with wash down facilities

NOTE: Submitted plans must be to scale and of good quality that clearly illustrates the above.

5.4 Assessment of Applications

The application is assessed once all the required information is provided. When complete, the City will issue a notice of determination (an approval or refusal) with conditions. Applicants should review conditions carefully and ensure that these are complied with accordingly. Works cannot begin until an approval is obtained.

6.0 STATE GOVERNMENT DEPARTMENTS

6.1 Department of Racing, Gaming and Liquor (RGL)

Any premises selling alcohol must obtain a liquor licence. Applications can be obtained from RGL and will usually require a Section 39 certificate to be issued from the City's Health Services. An inspection of the premises is required to ensure compliance with relevant health legislation. Occasionally RGL requests a Section 40 Certificate from City's Planning Approvals. A fee of \$100.00 is payable before a Section 39 and/or Section 40 request can be processed.

Department of Racing, Gaming and Liquor
Phone: 9425 1888 Email: rql@rql.wa.gov.au Website: www.rql.wa.gov.au

For further information on Section 39 applications, please refer to the City of Stirling Handout: Liquor Licences – Applications for Section 39 & 40 Certificates, which is available on the City's website or from the Administration office.

6.2 Department of Environment Regulation (DER)

The DER and the City deal with pollution related to noise, waste, water and air. In regards to noise in particular, problems may arise due to noisy refrigeration motors and exhaust hood outlets. Consider neighbouring premises when installing such equipment. Sound levels created by the business must not exceed the levels set under the Environmental Protection (Noise) Regulations 1997.

All food businesses are required to comply with the Environmental Protection (Unauthorised Discharges) Regulations 2004 by having adequate drainage, refuse storage, waste fat and oil storage and collection. Environmental Health Officers may issue infringements if a food business is found discharging chemicals, fats, oils etc. into the environment (e.g. storm water drain). For any enquiries, please contact the City's Health Department 9205 8555.

Department of Environment Regulation
Phone: 6467 5000 Website: www.der.wa.gov.au

6.3 Western Power and Alinta Gas

All electrical and gas fittings should be approved by Western Power and Alinta Gas and installed in accordance with the relevant regulations.

Western Power
Phone: 9326 4911 Website: www.westernpower.com.au

Alinta Gas
Phone: 13 13 58 Website: www.alintaenergy.com.au

6.4 Water Corporation

Any plumbing work must be carried out by a licensed plumber in accordance with the Metropolitan Water Supply, Sewerage and Drainage Board by-laws.

Wastewater plumbing must be connected to sewer where available within 91m of the property. The Water Corporation can advise details of deep sewer availability. Where this is not the case such as in part of Osborne Park, an application to install a suitable on-site effluent disposal system must be lodged with the City.

Other than wastewater that comes from staff amenities or office facilities, any wastewater discharge from a business or industry is classified as Trade Waste. Contact the Trade Waste Department at the Water Corporation to obtain a Trade Waste Permit, and to confirm whether a grease trap is required for your food premises.

Water Corporation

Phone: 13 13 95 Website: www.watercorporation.com.au

7.0 DESIGN & CONSTRUCTION

Food premises must comply with the requirements of Food Safety Standard 3.2.3 – Food Premises and Equipment. The following information specifies the Performance Criteria for each Clause of FSS 3.2.3 and several Acceptable Solutions for addressing the relevant requirements.

“Performance Criteria” are the legal requirements as set out in the Food Safety Standards.

“Acceptable Solutions” are the suggested methods for meeting the food safety outcomes as detailed in the Food Safety Standards. These recommendations are derived from the *Australian Standard AS 4674-2004 ‘Design, Construction and Fit-Out of Food Premises’*.

NB: Proposals that are not listed as an “Acceptable Solutions” will be considered but must be accompanied with documented proof that the design and construction will not adversely affect the production and/or sale of safe food.

7.1 General Requirements

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 2 Clause 3	Food premises should: <ul style="list-style-type: none"> • Be appropriate for the activities undertaken; • Be adequately sized; • Permit effective cleaning and sanitising; • Exclude dirt, dust, fumes, smoke and other contaminants; and • Not permit entry or harbourage of pests and vermin. 	<ul style="list-style-type: none"> • Appropriate layout and location of equipment and facilities • Adequate floor and working space • No cracks or crevices • Vermin proof construction • Pest proof doors and entrances • Ceiling entries and conduits vermin proof

7.2 Water Supply

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 2 Clause 4	The water supply must be: <ul style="list-style-type: none"> • Potable; • Provided in an adequate quantity; and • Of an appropriate temperature. 	<ul style="list-style-type: none"> • Scheme water supply • Installation of a hot water system of adequate capacity for activities in the premises

7.3 Sewage and Wastewater Disposal

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 2 Clause 5	Premises must have a sewage and wastewater disposal system which: <ul style="list-style-type: none"> • Effectively disposes of all sewage and wastewater; and • Is constructed and located so that the sewage and wastewater do not contaminate the food or water supply 	<ul style="list-style-type: none"> • Connection to deep sewer • Contact the Water Corporation Trade Waste Section for information regarding grease traps • An approved on-site effluent disposal system where sewer is more than 91m away from site

7.4 Storage of Garbage and Recyclable Matter

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 2 Clause 6	Waste facilities at the premises must: <ul style="list-style-type: none"> • Adequately contain the amount and type of waste; • Be enclosed to prevent access to pests and animals; and • Be designed and constructed to be effectively cleaned 	<ul style="list-style-type: none"> • Refuse containers serviced by appropriate contractor • Fats and oils stored in leak proof containers and regularly collected by a waste disposal contractor • Bins in food preparation areas located where cross contamination will not occur

7.5 Ventilation

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 2 Clause 7	Ventilation in premises must: <ul style="list-style-type: none"> • Be sufficient; • Effectively remove fumes, smoke, steam and vapours so as not to cause an environmental nuisance; • Be easily and effectively cleaned; and • Mechanical exhaust ventilation system to be designed, constructed and installed in accordance with AS 1668.2 (2002) 	Mechanical ventilation installed for: <ul style="list-style-type: none"> • Cooking equipment where electrical input exceeds 8kW • Cooking equipment where gas input exceeds 29MJ/h Written certification to be provided after installation verifying the system meets the performance criteria

7.6 Lighting

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 2 Clause 8	Premises must have: <ul style="list-style-type: none"> • Sufficient lighting; and • Light fittings which can be easily and effectively cleaned, prevent harbourage of pests and be constructed to prevent contamination of food. 	<ul style="list-style-type: none"> • Natural • Artificial – recessed and diffuser • Artificial – ceiling mounted and diffuser • Light fittings to be provided with protective covers or sleeves to prevent contamination of food with glass

8.0 FLOORS, WALLS & CEILINGS

8.1 Floors

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 3 Clause 10	Floors must be: <ul style="list-style-type: none"> • Constructed appropriately for the activities being carried out; • Impervious and easily cleaned; • Laid in a manner so that pooling or ponding of water cannot occur; • Unable to provide pest harbourage; and • Fitted with a floor waste drain where the floor is subject to heavy washing. 	<ul style="list-style-type: none"> • Ceramic tiles • Epoxy layer • Commercial grade continuous vinyl • Treated concrete • Flooring materials light in colour • Fitted with corner coving strip

8.2 Walls

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 3 Clause 11	Walls must be: <ul style="list-style-type: none"> Finished appropriately for the activities being carried out; Sealed to prevent entry of dirt, dust, pests and vermin; Unable to provide pest harbourage; Impervious and easily cleaned; and Flush with no panels 	<ul style="list-style-type: none"> Ceramic tiles Impervious panelling Smooth finish Splash backs to sinks and benches Heat resistant material behind cooking equipment Light coloured paint

8.3 Ceilings

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 3 Clause 11	Ceilings must be: <ul style="list-style-type: none"> Finished appropriately for the activities being carried out; Sealed to prevent entry of dirt, dust, pests and vermin; Unable to provide harbourage for pests; and Impervious and easily cleaned. 	<ul style="list-style-type: none"> Impervious panelling Smooth finish Solid, continuous construction NOTE: Drop-in panel ceilings will not be approved.

9.0 FIXTURES, FITTINGS & EQUIPMENT

9.1 General Requirements

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 4 Clause 12	Fixtures and fittings must be fit for the intended use, designed and made so that: <ul style="list-style-type: none"> There is no likelihood of causing food contamination; They are able to be easily and effectively cleaned; and They are unable to provide harbourage for pests. Food contact surfaces must be: <ul style="list-style-type: none"> Easily cleaned and sanitised; Impervious; Durable; and Made of material that will not contaminate the food. 	<ul style="list-style-type: none"> Where not fixed, be able to be easily moved, fitted with castors and flexible connections Where fixed, base to be 150mm high on legs, or be sealed to plinth or floor and adjacent surfaces Have 75mm splash back above a bench and be 75mm clear of the wall Not have false backs or bottoms Have stainless steel surfaces Have pipes, ducts, fittings and fixtures concealed in the wall, floor or ceiling.

9.2 Washing Facilities

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 4 Clause 12	Appropriate facilities must be provided for easy, effective cleaning and sanitisation of storage, preparation and cooking equipment, as well as eating/drinking utensils where applicable.	<ul style="list-style-type: none"> • Double bowl sink for utensil and equipment washing OR <ul style="list-style-type: none"> • Single bowl sink and dishwasher AND <ul style="list-style-type: none"> • Separate food preparation sink

9.3 Handwashing Facilities

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 4 Clause 14	A food premises must have a designated hand wash basin that is; <ul style="list-style-type: none"> • A permanent fixture; • Easily accessible for food handlers; • Within immediate area where food handlers work; • Adjacent to the toilets or toilet cubicles at the food premises (if any); • Connected to or provided with a supply of warm running potable water (between 22°C and 48°C); • Supplied with warm and cold water through a common outlet; • Of a size which allows easy and effective hand washing; • Supplied with paper towels, soap and a waste container; and • Connected to sewer or approved on-site effluent disposal system. 	<ul style="list-style-type: none"> • Minimum 11 litre capacity basin provided in area where food handlers are working • Minimum 11 litre capacity basin provided adjacent to toilet facilities • Each hand basin must be supplied with soap, paper towels and a waste container • Hand wash basins connected to sewer or approved on-site effluent disposal system • Hands free operated hand wash basins are recommended for businesses where high and medium risk rated food processes occur

9.4 Hot and Cold Food Storage and Display

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.2 Division 3 Clause 6 & 8	Food in storage and display must be; <ul style="list-style-type: none"> • Protected from the likelihood of contamination; • Kept under appropriate temperature control; and • Kept in clean containers and clean conditions. 	<ul style="list-style-type: none"> • Hot Display minimum of 60°C • Cold Display / Cool Room maximum of 5°C • Freezer units must keep food hard frozen • Documented system of time control as alternative to standard temperature control under 2/4 hour rule conditions • Sneezee barriers for buffet food display

9.5 Storage Facilities

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 4 Clause 15	<p>Adequate storage facilities must be provided for items that are likely to contaminate food, including;</p> <ul style="list-style-type: none"> • Chemicals; • Clothing; and • Personal belongings. <p>These items should be located where there is no likelihood of contaminating food or food contact surfaces.</p>	<ul style="list-style-type: none"> • Clearly designated storage room, or separated shelf or cupboard for chemicals/cleaning equipment • Clearly designated storage room, or separated shelf or cupboard for staff items

10.0 MISCELLANEOUS

10.1 Temperature Measuring

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.2 Division 6 Clause 22	A food premises must have a mobile thermometer readily available, capable of accurately measuring the temperature of potentially hazardous food to +/-1°C.	<ul style="list-style-type: none"> • Probe type thermometer that all staff can access and use proficiently

10.2 Cleaning and Sanitising

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.2 Division 5 Clause 20	<p>All equipment and utensils must be kept in a clean and sanitary state. Heat and/or chemicals must be applied to equipment and utensils so that the number of micro-organisms on the surface has been reduced to a level that;</p> <ul style="list-style-type: none"> • Does not compromise the safety of the food which it may come in contact with; and • Does not permit the transmission of infectious disease. 	<p><u>Cleaning</u></p> <ul style="list-style-type: none"> • Sink (water at 54°C and detergent); • Dishwasher (water at 75°C or water at 54°C and detergent); • Glass washer (water at 54°C and detergent). <p><u>Sanitising</u></p> <ul style="list-style-type: none"> • Chemical sanitiser • Water at 77°C for hot water sanitising at the sink • Rinsing compartment should be provided with heating elements capable of maintaining the water at a minimum temperature of 77°C.

10.3 Toilet Facilities

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.3 Division 5 Clause 16	<p>An appropriate number of toilets must be available for the use of food handlers.</p> <p>Refer to the Building Code of Australia (BCA) for the number of facilities required for staff and patrons of each gender and disabled toilets</p>	<p>Designated internal staff toilet containing:</p> <ul style="list-style-type: none"> • Double air lock and self closers; or • Single door, mechanical ventilation and self closer. • External staff toilet • External common room

10.4 Pests

Relevant Food Safety Standard	Performance Criteria	Acceptable Solutions
FSS 3.2.2 Division 6 Clause 24	<p>A food business must:</p> <ul style="list-style-type: none"> • take all practicable measures to prevent pests entering the food premises and • take all practicable measures to eradicate and prevent the harbourage of pests on the food premises 	<ul style="list-style-type: none"> • All openings should be protected as far as is practicable from pests through the use of screens, self-closing doors and other inhibiting mechanisms (e.g. air-curtains, fly-strips or fly zappers – fly-zappers must not be located over food contact surfaces). • It is highly recommended to engage the services of a qualified pest controller to carry out quarterly inspections and treatment for pests such as cockroaches and rodents.

10.5 Food Safety Training

It is a requirement that all food handlers demonstrate their skills and knowledge appropriate to the level of food handling that they are employed to carry out. To achieve this requirement the City of Stirling highly recommends that all food handlers receive food safety training prior to handling food for sale to the public.

There are many training programs available, some of which can be accessed free of charge:

- City of Stirling free online food safety training. www.stirling.imalert.com.au
- Online food safety training tool by the Department of Health (Victoria). <http://dofoodsafely.health.vic.gov.au/menu.php>

10.6 Outdoor Eating Areas (Alfresco Dining)

Public Places

Prior to establishing an outdoor eating facility on City owned or managed land an Outdoor Eating Area Permit must be obtained from the City.

For further information, including details of the application requirements, refer to the City's Outdoor Eating Facilities In Public Places Policy, which is available on the City's website or from the Administration Office.

Development approval is required to be obtained from the City relating to any Alfresco Dining within the Road Verge. Further information can be obtained from the Approvals Planning Business Unit.

Privately-owned Land

Development approval from the City may be required for Alfresco Dining on privately-owned land. Please contact the City's Approvals Planning Business Unit on 9205 8555 to determine if development approval is required.

11.0 FOOD SERVICE TO VULNERABLE PERSONS

Where food is served primarily to persons that may have suppressed or poor immune response, such as in certain clinics, aged care facilities and children under the age of 5 years in child care centres, a Food Safety Program (FSP) must be developed, approved and implemented, as required by Food Safety Standard 3.2.1.

Specific details of what must be included in the FSP are documented in Food Safety Standard 3.3.1 which can be viewed online from a link at the following web address:

<http://www.foodstandards.gov.au/foodstandards/foodstandardscode/>

These food operations must comply with the Food Safety Standards in the same way as they apply to a conventional food premises, but are also subject to a periodic audit to determine ongoing compliance with the FSP.

12.0 FOOD VEHICLES

12.1 Food Transport Vehicles

Vehicles used to transport food must be designed and constructed to protect the food from contamination. The parts of the vehicle where food is carried must be capable of being effectively cleaned, and any food contact surfaces sanitised where applicable. Provision of safe temperature control is also required, whereby potentially hazardous foods (PHF) are maintained appropriately, either hard frozen; or at 5°C or below; or at 60°C or above, unless an alternative safe process is approved and implemented.

12.2 Mobile Food Premises

A vehicle or trailer (most typically) that is used for the sale, and in some cases preparation of food must satisfy the requirements of the Food Safety Standards in the same way as they apply to a conventional food premises. This includes provision of hot and cold water supplies for hand washing and cleaning, together with acceptable management of wastewater. The requirement for availability of staff toilet facilities may be met by suitable arrangements subject to operational circumstances. Guidance information can also be obtained from Safe Food Australia 3rd Edition, A Guide to the Food Safety Standards Appendix 9: temporary and mobile food premises.

Relevant Food Safety Standard	Acceptable Solutions
FSS 3.2.3 Division 2 Clause 3 (General Requirements)	<ul style="list-style-type: none"> Vehicles designed and constructed so food is protected from contamination
FSS 3.2.3 Division 2 Clause 4 (Water Supply)	<ul style="list-style-type: none"> Vehicles to have an adequate supply of potable water Installation of hot water facility of adequate capacity for activities in the vehicle
FSS 3.2.3 Division 2 Clause 5 (Sewerage and Wastewater Disposal)	<ul style="list-style-type: none"> Temporary holding tank installed external to the vehicle if there is no connection to sewer All wastewater disposed to sewer May require a trade waste permit
FSS 3.2.3 Division 3 Clause 10 and 11 (Floors, Walls and Ceilings)	<ul style="list-style-type: none"> Constructed appropriately for activities in the vehicle Internal surfaces of floors, walls and ceilings smooth and impervious
FSS 3.2.3 Division 4 Clause 12 (Fixtures, Fittings & Equipment - General)	<ul style="list-style-type: none"> Utensil washing sink to be provided in addition to a hand wash basin Sinks and basins connected to holding tank or sewer Food contact surfaces designed and constructed so they can be easily cleaned and sanitised
FSS 3.2.3 Division 5 Clause 15 (Storage Facilities)	<ul style="list-style-type: none"> Provision of adequate storage of food, whether potentially hazardous and perishable or non-potentially hazardous

12.3 TRADING IN PUBLIC PLACES

To operate a mobile food premises within the City of Stirling boundaries, you must make contact with the City to clarify trading control provisions and permit requirements as may be applicable.

13.0 CONTACT DETAILS

City of Stirling, Health & Compliance Business Unit
 25 Cedric Street
 Stirling WA 6021

Telephone: (08) 9205 8555
 Facsimile: (08) 9205 8822
 Email: stirling@stirling.wa.gov.au
 Website: www.stirling.wa.gov.au