



Understanding commercial kitchen compliance can be overwhelming. As B-A-N-A-N-A-S as it seems at first, never fear you've got us to help you become a grand master!

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Compliance thing-ies

- > There must be a hand wash basin within 5M, for staff at any point in the kitchen
- > You need lots of sinks - a prep sink, two dirty sinks or if a dish-washer is installed only one & a cleaners sink (for mop cleaning)
- > Your floors need to be slip-resistant, to avoid any slippery falls
- > Your benches need to have solid kick boards or the bottom shelf needs to be elevated 150mm off the floor, to avoid any nasty dirt traps (you don't want bugs sneaking into your kitchen)



Checklist | General Plumbing services



Item	Yes	No	Comments
<p>1. Are there any existing sinks? How many?</p> <p>This will help to identify the main waste and water point in the tenancy, which will help with planning, to reduce cost of running extra plumbing.</p>			
<p>2. Can pipes be run below the tenancy?</p> <p>if yes, move to question 4, if no answer question 3.</p> <p>If yes, then this can help reduce plumbing costs, as pipes can be run below the slab.</p>			
<p>3. Can the floor be cut?</p> <p>This is to help identify the extent of plumbing work that is needed. Ask the real-estate agent, some landlords have specific requirements for how plumbing is chased (channeled through the floor/slab) O - and is best to understand before moving forward.</p>			



Checklist | General Plumbing services



Item	Yes	No	Comments
<p>4. Is there gas?</p> <p>Do you need gas? If so where is the gas point coming into the tenancy?</p>			
<p>5. Is there a gas meter?</p> <p>Where is it located?</p> <p>If no and you need gas, allow for extra cost in building for install.</p>			
<p>6. Is there a water meter?</p> <p>Where is it located?</p>			
<p>7. Is there an existing hot water unit?</p> <p>What type? Electric? Instant? Gas?</p> <p>Is it in working condition? What is it's capacity?</p>			
<p>8. Is there an existing grease-trap?</p> <p>If so, ask to see the extraction point.</p> <p>Is it easily accessible?</p> <p>If not where could one be installed? (If needed)</p>			



Checklist | Mechanical services

Item	Yes	No	Comments
<p>1. Do you need an exhaust system?</p> <p>If yes answer Q2.</p>			
<p>2. Is there an existing system you can tap into?</p> <p>if no, continue to Q3.</p>			Describe:
<p>3. Is there anything above the tenancy?</p> <p>If yes, is there a way to run an exhaust vent to the roof?</p>			

Photo by Mike Dorner on Unsplash.



Did you know?

Customer seating areas with 20 or more seats must have toilets, but if you have 19 or less seats, toilets aren't needed

Checklist | General facilities



Item	Yes	No	Comments
<p>1. What is the floor in the areas outside the kitchen?</p> <p>Concrete? Timber? Tile?</p> <p>Look at their condition and note.</p>	N/A	N/A	
<p>2. What are the walls?</p> <p>Painted? Tiled? Clad with timber?</p> <p>Look at their condition and note.</p>	N/A	N/A	
<p>3. Would you need/want to demolish any walls or facilities?</p> <p>If yes, then maybe consider asking a builder to take a look for you before you go ahead, to ensure walls can be removed safely.</p> <p>Also run this past the landlord and ensure they would sign off on the demolition work.</p>			



Checklist | General facilities



Item	Yes	No	Comments
<p>4. Are there toilets?</p> <p>How many? What condition are they in? Is there a disabled toilet?</p> <p>This is a compliance issue most people forget about and it can be costly to retrofit, not to mention they can take up valuable floor space.</p>			
<p>5. Is there level access from the street? I.e not step up or down into the tenancy.</p> <p>Could a wheelchair easily access the tenancy?</p> <p>if not, works may be needed to level for compliance.</p>			
<p>6. Is there external signage?</p> <p>If yes, describe in comment box</p> <p>If no, do neighboring tenancies have signage?</p> <p>This can help support a case to council to get your future signage approved</p>			



Checklist | General facilities



Item	Yes	No	Comments
7. Where are the bins kept? Is there a bin room? Are they in an alley or common area? Are they accessible?	N/A	N/A	
8. Is there existing storage? or is off-site storage available/required? How accessible is it?			
9. Where would deliveries be taken? Is there back of house access to the tenancy?	N/A	N/A	



Checklist | General compliance



Item	Yes	No	Comments
<p>1. Was the site used for food use previously?</p> <p>If no, then you may need to apply for a change of use to the local council.</p> <p>Ask the real-estate agent if you are unsure.</p>			
<p>2. Has the tenancy been used before or is this the first use of the tenancy?</p> <p>Ask the real-estate agent if you are unsure.</p> <p>Sometimes landlords apply for a general use council approval on newly-built tenancies, which allows you to apply for a Complying Development Certificate(CDC) and avoid council application process and expenses.</p> <p>If the agent is unsure, ask for a copy of the base-build DA notice of determination and a section 149(2) (certificate obtained from council) and search for use - sometimes the approved use can be listed. In the section 149(2), council will often list what is permissible without consent or what needs their approval.</p>			



Checklist | General compliance



Item	Yes	No	Comments
<p>3. Is there a strata body covering the tenancy?</p> <p>If yes, ask to see the by-laws, and ensure your chosen use of the tenancy is permitted. You may need to seek their approval for works (check with the real-estate agent).</p> <p>If you need to apply for a DA, you will need to obtain approval from the strata - this can take time, some stratas insist on holding a general meeting to approve, so allow for some extra time in your scheduling.</p>			
<p>4. Is there existing outdoor seating?</p> <p>If no, and you would like outdoor seating, see if any of the neighboring tenancies have seating.</p> <p>Generally council require approximately 2-3M clearance for passers-by on the foot-way, though there is a generalisation as each council has separate requirements.</p>			





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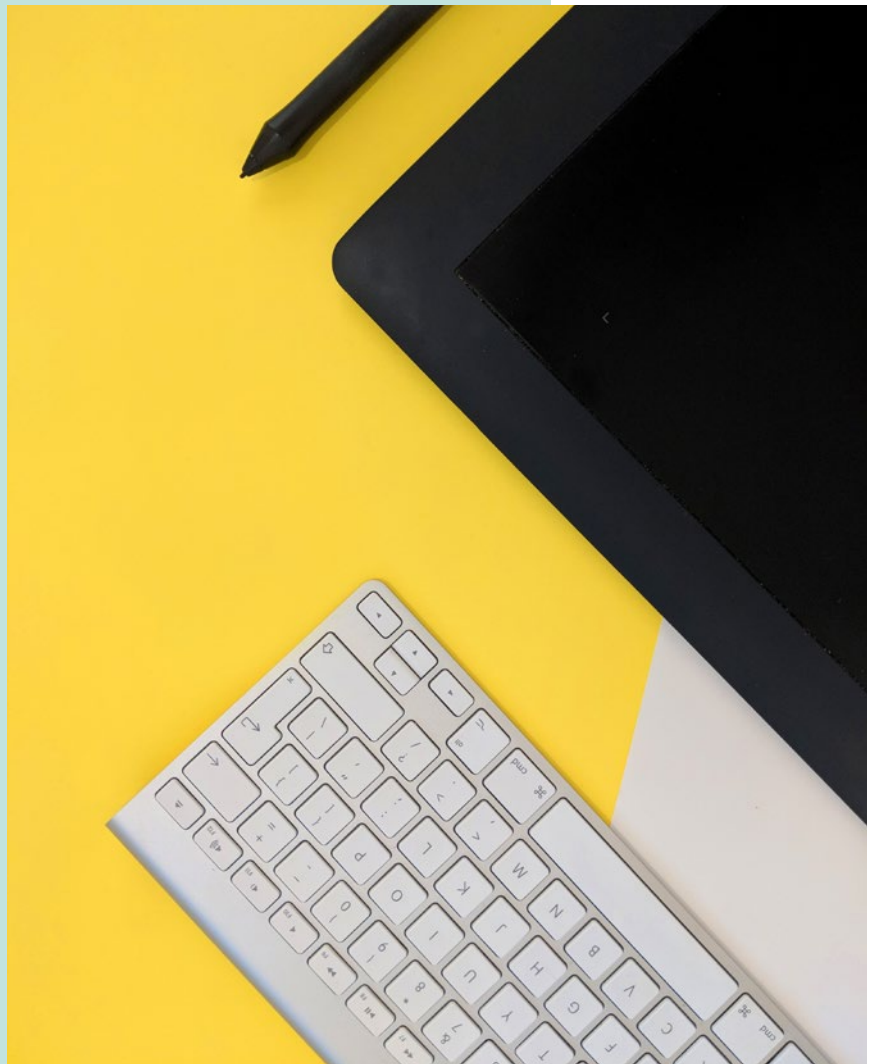


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Links | That might be helpful



Link	What's it for?
https://www.foodsafety.com.au/resources/articles/everything-you-need-to-know-about-starting-a-food-business	Some helpful tips from Food Safety about what steps and key items you need to know when starting a food business.
https://www.foodsafety.com.au/resources/articles/how-do-i-start-a-food-business	More key items you need to know about starting a food business from Food Safety.
https://www.olg.nsw.gov.au/public/my-local-council/find-my-council	Tells you what council area the property is in.
http://bpb.nsw.gov.au/certifiers-role/what-certifier-does	Explains what a Private Certifier is.
http://www.foodstandards.gov.au/industry/safetystandards/pages/default.aspx	Explains kitchen food standards.
http://howimportant.com/electrical-distribution-boards/	Understanding what an Electrical Distribution Board is.
https://www.airah.org.au/Content_Files/Resources/Technical-Bulletin-Kitchen-Exhaust.pdf	Mechanical Exhaust hoods explained and the different types.





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