

- Cooking and fat fryers require mechanical ventilation, usually with filtration.

Cooking Meats or Using Fats or Oils

- A grease trap in the outside drain is needed to protect the Council sewer from blocking.
- Wastes from woks, cleaning tubs and dishwashing sinks/machines need to be connected to the grease trap. (See qualified plumber.)
- The grease trap needs to be cleaned out at regular intervals.



Woks

Woks are to have a minimum of the following:

- A cold water supply at the woks, for wok cleaning.
- A drainage channel with a coarse filter (which should be removable) provided to protect the waste pipe.
- Waste pipe connected to the grease trap.

Appliances

- The temperature requirements for a dishwasher are not less than 60°C for the wash cycle and not less than 77°C for ten seconds for the rinse.

Yard

- A yard or separate area that is enclosed is required for the storage of rubbish, etc.

Changing Facilities

- Adequate changing facilities need to be provided.
- With more than four staff, a separate changing room must be provided and separate rooms for males and females.

Facilities for the Disabled

- Whenever toilets are required for the public, then provision must be made for the disabled.
- A toilet compartment has to enable easy access for a wheelchair, ability to park a wheelchair alongside the WC, hand rails, easy open doors.
- Wheelchair ramp to bar and facilities.

Food Act 2014 and Food Regulations 2015

Depending on the scope of your food business, you will likely need to operate under either a Food Control Plan or a National Programme. For more information, use the "where do I fit" tool on the Ministry of Primary Industries website at: <http://www.mpi.govt.nz/food-safety/food-act-2014/where-do-i-fit/>.

There is now also the requirement for businesses to have systems in place to ensure that all food is safe and suitable.

A Guide to

Opening Food Premises



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When opening food premises the following areas need to be considered:

Types of Food Premises

(eg, Eating House, Takeaways, Licensed Restaurant, Bakery, Butchery, Dairy).

The food premises needs to be registered. You will also need to ensure you meet all of the requirements under the Food Act 2014 and Food Regulations 2015.

Town Planning Requirements

Before considering any existing buildings or sites, it is essential to check that the shop is permitted in the area (eg, if the zoning is 'Recreation' or 'Residential', you may not be permitted to use the property without having first obtained a resource consent).

Plans

Scale plans of the preparation area must be provided. This must include:



- Dimensions.
- Fixtures and fittings.
- Preparation areas.
- Refrigeration size and location.

Also outline the food that you intend to sell and the processing that you intend to undertake. This is to ensure that your premises is suitable for your proposed operations and you are issued with the appropriate licence.

Design, Construction and Location

The operator must ensure that the design, construction and location of a food business enables food to be safe and suitable, by:

- Identifying and managing and risk posed to the safety or suitability of food that relates to the location of the place (eg, previous uses of the location that could result in contamination of food or proximity to activities that could result in contamination of food).
- Enable ease of clearing and sufficient space for workflow.
- All surfaces, fixtures, fittings and equipment is easy to clean and maintain.
- The premises must be free from dirt, dust, fumes, smoke and other contaminants.

Hand Wash Basin

- A dedicated hand wash basin must be as near as practicable to the workplace.
- Must be supplied with hot and cold running water. Hot water for hand washing is not to exceed 38°C.

Toilets

- Convenient to workplace.
- In accordance with the Building Act 1991.

Plumbing

- Adequate supply of hot and cold water needs to be supplied. See an Environmental Health Officer for the capacity and temperatures of the hot water system.
- Sufficient and suitable drains in accordance with the Building Act 1991.

Lighting

- Adequate lighting needs to be provided to prevent eye strain and enable thorough cleaning.

Ventilation

- Adequate ventilation needs to be provided to remove odours, condensation and enable comfortable working conditions.
- Any air discharge from the premises has to be located so that it does not cause a nuisance.

