



## SUPPLEMENT 1 – SINKS AND WASH BASIN REQUIREMENTS

### WATER SUPPLY

Ensure an adequate supply of potable water is available for activities including washing food, cooking, making ice, cleaning, saining and personal hygiene. Potable water is to be available at a volume, pressure and temperature that sufficiently serves the purposes for which the water is used by the business. In addition, the hot and cold water system must have sufficient capacity to enable the business to operate properly, including during its peak hours.

The number and size of sinks that the food premises may require depends on factors such as:

- The type of operations on the premises that need a sink (e.g. washing food, washing/sanitising equipment, waste disposal, personal hygiene);
- The scale of operations, including the:
  - Volume of food or equipment that needs to be washed
  - Number of staff on site that need to wash hands
  - Frequency of various washing tasks (e.g. multiple times a day, at end of day only)
  - Amount of adjacent space needed to hold equipment or food for washing or draining
- The size of objects to be washed (e.g. large pots and pans);
- Whether objects need to be immersed in water (e.g. sanitising utensils in hot water) or held under running water (e.g. washing foods);
- Whether sanitation processes require a rinsing step;
- Whether the premises has a dishwasher and whether it can be sanitise.

### THE INTENTION

The number and size of sinks need to be sufficient to allow the business to easily conduct all of its washing, cleaning and sanitisation activities without interference or obstruction, and without posing a food safety risk. It is generally good practice to separate the following activities:

- Food washing and equipment washing or hand washing.
- Hand washing and food or equipment washing.
- Liquid waste disposal (e.g. mop buckets, fish tank waster) and any of the above.

These activities can be separated by using different sinks, or alternatively by conducting the activities at different times and ensuring the sink is cleaned and sanitised between uses.

### FOOD PREPARATION SINK(S)

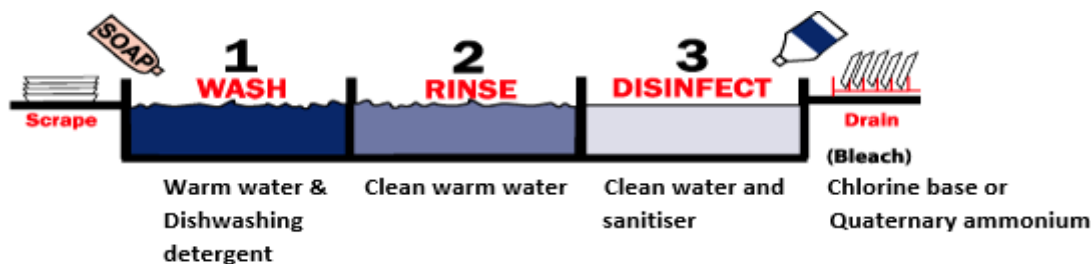
Food preparation sink(s) should be installed especially for the washing of food such as fruit and vegetables. Though there is no prescribed size, ensure that the food preparation sink is large enough to accommodate the volume of fruit and vegetables required to be washed.

### UTENSIL AND EQUIPMENT WASHING AND SANITISING

**Figure 1.** Example of double bowl basin and side drainer



**Figure 2.** An example of manual utensil and equipment washing and sanitisation



For effective cleaning and sanitising:

- Using hot warm water for cleaning is likely to be more effective than cold water because the heat helps remove grease and fats. Some cleaning chemicals need to be used with water at certain temperatures (please refer to manufacturer's instructions)
- For manual sanitation using hot water, a minimum temperature of 77°C for at least 30 seconds (as per US Food Code 2013) or equivalent is recommended.
- Some sanitising chemicals need to be used with water at certain temperatures (please refer to manufacturer's instructions)

## HAND WASHING

Designated, appropriate hand washing facilities must be available for food handlers. The hand washing facilities are to be accessible to staff to wash hands. That is it must be close enough to food handlers so that they are not discouraged from washing their hands or by having to walk outside the food handling area. Though a specific distance is not prescribed, the location of hand washing facilities depends on a number of variables, for example the size of the area, the food handlers' activities and the number of food handlers.

Food premises must have hand washing facilities that are located where they can be easily accessed by food handlers. This means:

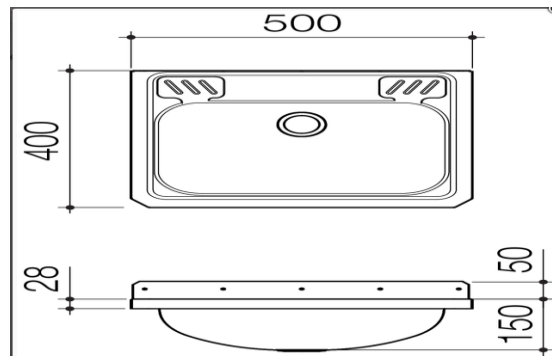
- Hand basins must be fit for purpose, i.e. at least 500mm X 400mm X 150mm (approximately 15 litres)
- Hand basins must be unobstructed and not located behind other equipment, walls, partitions or doorways
- Hand basins must be available within several steps of work areas
- Hand basins must be strategically located within the functional food handling process flow(s)
- Hand basins must be fitted with a splash back.

Furthermore, **hand wash basins must not be used for any purpose other than for the sole purpose of washing hands, arms and face.** The business might do this by the one of the following:

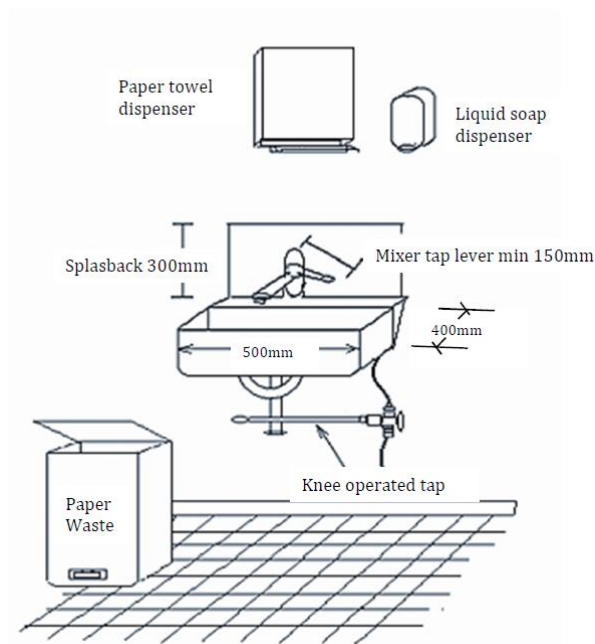
- Installing a hand wash basin of a design that is easily recognisable as such and providing soap and drying facilities at the basin(s);
- Provide the basins with warm water (usually between 20°C-40°C) via a common outlet;
- Putting up a sign that states 'For Hand Washing Only';
- An illustration of hands being washed; or
- Indicating that the facility is not to be used for food and utensil washing.

Ensure that the hand washing facility is large enough (including the distance under the tap) for food handlers to easily move their hands and arms about under the running water to effectively wash them. If the basin is too small, there is a risk that the hands and arms will not be washed properly or that dirt and pathogens from hands will splash and contaminate surrounding area.

**Figure 3.** An example of an appropriate hand wash basin, including dimensions.



**Figure 4.** An example of suitable hand washing facility.



### COMMERCIAL DISHWASHING

Commercial mechanical dishwashers must be constructed such that the wash temperature is 60°C, and the rinse water is not less than 82°C for set times. Alternatively an appropriate chemical sanitiser may be substituted for the high temperature rinse.

**Figure 5.** Example of double bowl equipment washing sink and commercial dishwasher



### RINSE SINK AND / OR JUG WASH

Ideally adjacent to an area where there is a coffee machine, a rinse sink is to be provided to rinse the soiled jugs and utensils as required. Ensure that the rinse sink is provided with both hot and cold water through a single outlet and

is large enough to accommodate utensils associated with coffee making only. Please ensure that adequate washing and sanitisation is completed using the manual dishwashing method or commercial dishwasher if appropriate.

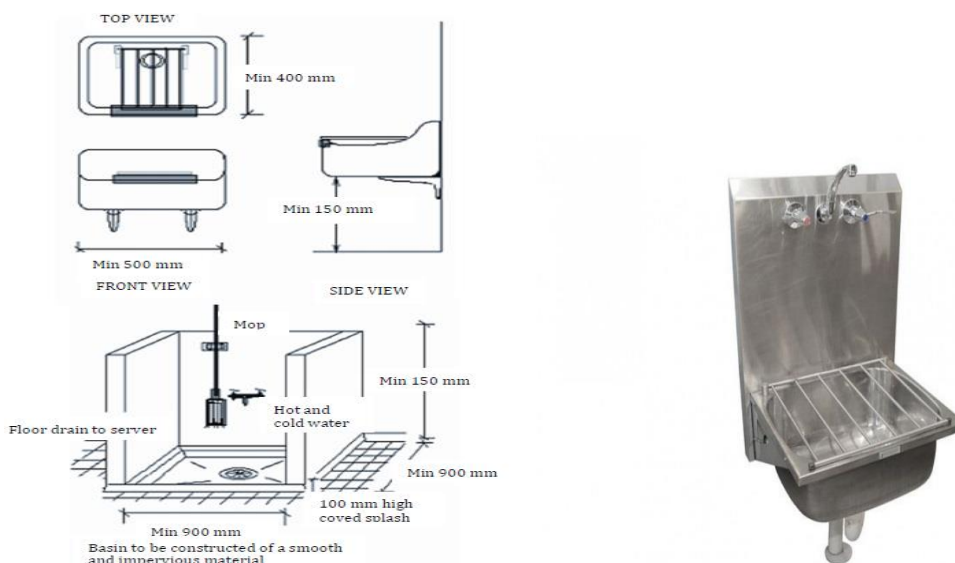
**Figure 6.** An example of an approved rinse sink



### FLOOR AND GENERAL CLEANING REQUIREMENTS

Install a cleaner's sink, hose connections, curbed drain connected to the sewer or other waste-collection facility for cleaning the equipment used for cleaning the premises and for disposing of dirty water.

**Figure 7.** Examples of cleaner's sinks



### GREASE INTERCEPTORS / ARRESTORS

Please contact City West Water to ensure compliance with requirements to install grease interceptors (Grease Trap). Should grease interceptor be required, it must be located where there is no risk of contamination. Generally, grease interceptors are located outside the food preparation and storage areas.

**Figure 8.** Examples of different dimension for grease interceptors



City West Water Application for Trade Waste Consent can be downloaded from the following link.

[http://www.citywestwater.com.au/business/commercial\\_food.aspx](http://www.citywestwater.com.au/business/commercial_food.aspx)

### ADDITIONAL ITEMS

Ensure that all condenser units in cool rooms and freezer rooms are properly drained to sewer.

Ensure that Coffee Machines are plumbed in, and all waste water drains are connected to the sewer.