

## Food premises used principally as a domestic dwelling



A food business preparing and handling food in a premises that is principally used as a domestic dwelling is required to meet these food safety standards. The standards do provide for some exemptions if approved in writing by the appropriate enforcement agency.

Possible exemptions relate to:

- the designation, location, warm water supply and size of hand washing facilities
- the responsibilities of a food business to provide hand washing facilities with warm running water, soap and hand drying equipment
- food handlers to use warm water and hand drying equipment
- floors in food premises being easily cleaned.

Most domestic kitchens that are well maintained would comply with the standards, except for the requirement to have dedicated permanent hand washing facilities. A kitchen that has a double bowl sink would comply if one bowl is used exclusively for hand washing when food is being prepared for sale. A single bowl sink that is also used for food preparation would not meet this requirement. In this circumstance an Environmental Health Officer may wish to issue an exemption that will allow for the use of alternative hand washing arrangements. If there are hand wash facilities associated with a readily accessible bathroom this may be adequate.

Where the applicant seeks exemption to the requirements for hand washing facilities in the kitchen the form allows for alternative hand washing facilities to be readily recorded. If a different exemption is required any conditions associated with the exemption will need to be recorded on a separate piece of paper.

**Food business principally a domestic dwelling – application for exemption from food safety standards.**

Complete this form in black or blue ink in BLOCK LETTERS.

1. Contact details	
Name:	
Other name(s):	
Street address:	
Suburb:	Postcode:
Phone (business hours):	Mobile phone (optional):
Fax number (optional):	Email (optional):
2. Premises location	
Street address:	
Suburb:	Postcode:
Please provide a short description of the business and type of foods handled:	
3. Approval	
Approval is requested for exemption to the following Food Safety Standards (tick which exemptions <b>ARE</b> required)	
<input type="checkbox"/> The requirement for a hand basin to be within areas where food handlers work 3.2.3 14(1)(a) <i>(the only commonly required exemption)</i> .	
<input type="checkbox"/> Food handlers only use facilities designated for hand washing 3.2.2 17(1)(c).	
<input type="checkbox"/> The requirement for a hand basin to be immediately adjacent to toilet facilities 3.2.3.14(1)(b).	
<input type="checkbox"/> The requirement that hand washing facilities are permanent fixtures 3.2.3 14 (2)(a).	
<input type="checkbox"/> The supply and use of warm running water for hand basins 3.2.3 14(2)(b).	
<input type="checkbox"/> The size of the hand basin that allow effective use 3.2.3 14(2)(c).	
<input type="checkbox"/> The floors able to be effectively cleaned 3.2.3 10(2).	
Alternative hand washing facilities in food preparation area where exemption is permitted	
<input type="checkbox"/> Use hand washing facilities in nearby bathroom	
<input type="checkbox"/> Other (please specify):	
Applicant's signature	Date:
Office use only	
Approved: (Officer delegated with powers of an enforcement agency under Section 91 of the Food Act 2001).	Date: