Food premises used principally as a domestic dwelling

Civic Centre 165 Sir Donald Bradman Drive Hilton, SA 5033 **Tel:** 08 8416 6333

Email: info@wtcc.sa.gov.au SMS: 0429 205 943

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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 the 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.

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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: | |
| Email: | | |
| 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 ARE required) | | |
| The requirement for a hand basin to be within areas where food handlers work 3.2.3 14(1)(a) (the only commonly required exemption). | | |
| ☐ Food handlers only use facilities designated for hand washing 3.2.2 17(1)(c). | | |
| \square The requirement for a hand basin to be immediately adjacent to toilet facilities 3.2.3.14(1)(b). | | |
| \square The requirement that hand washing facilities are permanent fixtures 3.2.3 14 (2)(a). | | |
| \square The supply and use of warm running water for hand basins 3.2.3 14(2)(b). | | |
| \square The size of the hand basin that allow effective use 3.2.3 14(2)(c). | | |
| ☐ The floors able to be effectively cleaned 3.2.3 10(2). | | |
| Alternative hand washing facilities in food preparation area where exemption is permitted | | |
| ☐ Use hand washing facilities in nearby bathroom | | |
| ☐ Other (please specify): | | |
| Applicant's signature | | Date: |
| Office use only | | |
| Approved: | | Date: |
| (Officer delegated with powers of an enforcement agency under Section | n 91 of the Food Act 2001). | |