Section 6 – Design and layout of food premises and pest control

Objectives

- Identify the requirements relating to the design and layout of food premises
- Identify the role of the Local Authority in monitoring food
- List the main types of food pest and recognise the signs of an infestation
- Identify preventative and control measures for food pests

The design, layout and construction of food premises should;

- Permit adequate cleaning
- Permit good food hygiene practices, including protection against cross contamination

The role of the Local Authority

All food outlets must be registered / licensed with the Local Authority. The Local Authority is responsible for;

- Inspection of premises
- Operational hygiene
- Structural hygiene
- Personal hygiene
- Closing a food business
- Enforcement of legislation

Enforcement officers have powers to

- Enter and inspect food and premises
- Investigate and inspect food and premises
- Investigate outbreaks of food borne disease and possible offences
- Remove suspect food and have it destroyed if it is considered to be unsafe to eat
- Serve improvement and prohibition notices
- Take food businesses to court for breaking food safety laws

If the business is an imminent risk the enforcement officer can immediately close the business.

Structural hygiene

Equipment and work surfaces should be

- Mobile where possible
- Smooth, durable, non-absorbent/impervious and easy to clean
- Wooden surfaces are not recommended as they are absorbent and do not permit adequate cleaning
Service requirements

Why is ventilation required?

• Provides staff comfort
• Prevents bacterial growth
• Reduces condensation and eliminates odours

Why is lighting important?

• Safety
• Assists reading labels on packages
• Assists cleaning
• Assists the detection of pests

Water supply

• Must be potable, i.e. fit to drink
• The water supply to food rooms, ice machines, dishwashers and glass washers must come directly from the rising mains

Drains

• Drains must be connected either to the public sewer, a septic tank or an effluent system
• Grease traps should be provided to prevent blockage with grease or food waste
• There should be no open access to drainage systems in food rooms

Refuse

• Bins should be fitted with lids, suitably located and emptied daily
• They should be operated by foot pedal so as not to contaminate hands and lined with a removal plastic liner.

Prevent cross contamination within the kitchen by:

Zoning -

• Segregation of work areas for raw and cooked food
• Use of separate utensils, work surfaces and equipment for ready to eat and raw foods.

Legal requirements

It is a legal requirement in food premises to provide hand washing facilities.

Employers must ensure that anyone who deals with food as part of their job and anyone whose work could affect food, e.g. cleaners, engineers, delivery drivers, etc, are supervised and given the required instruction and/or training appropriate to the work they carry out. They should receive this training prior to entering a food area.
First aid equipment

• The law requires businesses to have adequate and appropriate first aid equipment, facilities and personnel on site to enable first aid to be given
• In a small business a person should be appointed to take charge of the first aid kit and call an ambulance if required
• In large businesses a qualified first aider may be required

The first aid kit usually contains the following items

• Individually wrapped sterile, adhesive dressings/plasters – brightly coloured (blue) or with a metal strip – so they can be detected if they fall into food
• Sterile eye pads
• Individually wrapped triangular bandages
• Individually wrapped sterile, waterproof dressing
• Disposable gloves

Pest control

Define a pest

A food pest is any creature that lives on, or in, human food causing damage or contamination or both.

The importance of pest control

• Pests are a hazard to public health – they carry disease
• Pests damage and waste food
• Pests damage property
• Pests contaminate water storage tanks.

Signs of rodent activity – e.g. mice

Droppings, nibbled food packages, gnaw marks and holes, greasy smears on pipes and walls, paw marks in dust, shredded scraps of paper used for nesting.

Signs of insect activity – e.g. cockroach

Moulted skins, egg cases, maggots, insect bodies and larvae.

How can pests be controlled?

• The best method of preventing pest access to food premises is a mesh screen.
• Eliminate food and shelter
• Rodent proof the building
• Set traps or lay bait
• Insect proof the building
• Insecticides and insectoculers
• Ultra violet insect killers