



Food Business Licence Application Guide



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Who needs a food business licence?

If you handle or prepare unpackaged food, you generally will require a food business licence. Examples of unpackaged foods that require a licence are:

- cakes, muffins or biscuits with fresh cream or custard in the filling or icing
- takeaway food such as hot chips and hamburgers
- making food by combining ingredients such as jams, sauces, curries or soup
- bread and bread rolls
- sandwiches, including toasting sandwiches at a cafe
- fruit or vegetable juice that is processed at place of sale
- bulk coffee that is repackaged into smaller containers
- any other unpackaged food that is not exempt.

Examples of licensable food businesses	Examples of businesses that don't require a licence
Businesses that sell unpackaged food by retail	Selling pre-packaged food or drink only
Restaurants or delicatessens	Selling whole fruit and vegetables only
Cafes	Selling drinks such as tea, coffee and soft drinks.
Caterers	Selling snack foods that are not potentially hazardous:
Takeaway food outlets	- biscuits, cakes, doughnuts, churros, muffins (without fresh cream or custard in the filling or icing)
Motels providing meals with accommodation	- confectionery
Unpackaged food from a vending machine	- dried or glazed fruit
Child care centres	- meat jerky (pre-packaged)
Bed and breakfasts	- nuts
Hostels	- popcorn
Private hospitals and nursing homes	- selling seeds, spices and dried herbs
Market stalls	- selling tea leaves, coffee beans and ground coffee
Potable water carriers	- selling ice and flavoured ice.

This is not an exhaustive list and if you still have queries about the type of product you are going to prepare and sell, contact council's environmental health team via the customer contact centre.



Starting a food business

There are a number of things that you need to do before you can operate a food business.

1. Development approval

The first step you need to take with council is to check if **land use approval** is required for the proposed location from council's planning department. You will need to check that a food business can be operated from the premises. Council's planning department can help you determine if your proposed development:

- fits the definition of the current use of property
- is compatible with the current zoning (including existing use rights)
- does not intensify the use of the property.

2. Building approval

You may require **building approval** under the *Building Act 1975*. Exhaust canopies are assessed under the Building Act. Approvals can be obtained through council or a private certifier.

Council's building services section or a private certifier will assist you to determine if your chosen property has the appropriate building approvals and building classification in order to be occupied in the manner in which you propose.

Criteria which require determination in relation to your proposed use may include, but is not limited to:

- existing building classification and compatibility with your proposed use of the building;
- provision of adequate fire safety requirements (emergency exits, fire safety equipment);
- accessibility requirements for persons with disabilities;
- lighting;
- ventilation (including mechanical ventilation of cooking area, if applicable);
- provision for sufficient toilet amenities where required;
- structural requirements (where alterations to building are intended).

By discussing the content of your plans, specifications and full details of intended operation, you can be advised:

- whether aspects of your proposal require further building approvals;
- how to obtain a building permit if required;
- why approval is necessary.

3. Plumbing approval

You may require **plumbing approval** from council's plumbing section. The installation of all plumbing fixtures (and those which discharge trade waste) require a compliance permit to be issued by councils plumbing section prior to commencement of work.

For more information, visit council's website or contact council's customer service centre.



4. Trade waste approval

If you intend to or discharge trade waste to council's sewer system you may be required to hold a **trade waste approval**. For more information, visit council's website or contact council's customer service centre.

5. Regulatory services (local laws)

Council's regulatory services can provide advice and assess applications for:

- **footpath dining** on council controlled areas and roads and
- **display of goods** on council controlled areas and roads.

6. Food business licence

Once you have established that you can operate a food business from the location you will need to establish the design and layout of your premises.

The design must comply with Australian Standard *AS4674-2004 - Design, construction and fit-out of food premises*. Queensland Health – 'Design and fit-out guide for food businesses' document has been designed to assist you and it is available on council's website or from the customer contact centre.

When you determined the design and layout of your commercial kitchen, you can apply for a food business licence.

While approvals are granted by each department in isolation, this information is prepared to assist you in receiving approvals or permits that complement each other to enable a smooth transition from proposal to your trading day.

Each of the council staff involved has the same objective in ensuring that all statutory requirements are complied with for the benefit of your business, the welfare of your customers and the community.

If you have questions about whether your project requires any of the above approvals:

Talk with us in person	Community Sustainability Customer Service Counter 8.30am – 4.30pm 29 Channon Street, Gympie 4570
Call us	1300 307 800
Email us	Planning Approval - planning@gympie.qld.gov.au Building Approval - building@gympie.qld.gov.au Food Business Licence - health@gympie.qld.gov.au Trade Waste Approval - plumbing@gympie.qld.gov.au Plumbing and Drainage Permit - plumbing@gympie.qld.gov.au Local Laws Approval - regulatoryservices@gympie.qld.gov.au



Types of food business licence applications available

Council approves fixed, mobile and temporary food businesses.

The forms below were created to suit different type of food businesses. The forms also include simple to follow checklists to assist you in providing the required information to council.

- [New Fixed Food Premises Assessment Application \(HEF344\)](#)
- [Existing Food Premises Assessment Application \(HEF343\)](#)
- [Mobile Food Premises \(Vehicle\) Food Business Licence Assessment Application \(HEF347\)](#)
- [Annual Temporary Food Premises \(Food Stall\) Food Business Licence Application \(HEF345\)](#)
- [Short Term Temporary Food Premises \(Event Food Stall\) Food Business Licence Application \(HEF350\)](#)
- [Home-Based Food Premises Assessment Application \(HEF346\)](#)
- [Potable Water Carrier Food Business Licence Application \(HEF349\)](#)

Below is the indicative timeline for licensing of new food premises:

Stage	Required action
Pre-construction stage	<p>Obtain relevant Food Business application forms from Council's website gympie.qld.gov.au or call the customer contact centre on 1300 307 800.</p> <p>Obtain relevant approvals from other council departments:</p> <ul style="list-style-type: none">■ planning■ building section■ plumbing section. <p>Plan the design, construction and fit-out in accordance with:</p> <ul style="list-style-type: none">■ Food Safety Standard 3.2.3 'Food Premises and Equipment', and■ Australian Standard AS 4674-2004 'Design, Construction and fit-out of food premises'. <p>Submit the application form and supporting information with detailed plans to Environmental Health for approval prior to commencing any works.</p>



Stage	Required action
Construction stage	<p>Once approval for construction/re-fit is granted, you may commence building works on the premises, in accordance with approved plans and any conditions of approval.</p> <p>NOTE: This is not approval to start operating the business.</p> <p>Contact other statutory bodies for relevant information and licences as required (e.g. liquor licence, smoking laws, food labelling) as these approvals may take some time.</p> <p>Inspections may be arranged with Environmental Health to ensure works are being completed in accordance with the conditions of approval.</p> <p>Ensure the nominated food safety supervisor has the required food safety competencies and other staff are suitably trained.</p>
Final stage	<p>Contact council's environmental health services at least five business days before the scheduled opening of the premises for trade to arrange a Final Inspection.</p> <p>A food business licence will be issued once:</p> <ul style="list-style-type: none"> ■ the construction or fit out of the food business is completed; and ■ is in accordance with the approved plans and conditions of approval; and ■ all relevant information has been provided; and ■ potable water analysis certificate issued, if not using a town water supply; ■ a payment is received for Annual Licence and Inspection. <p>Display the food business licence publicly at the premises and start operating the business in accordance with conditions of the licence and the <i>Food Act 2006</i>.</p>



Categories of licensed food businesses

Please find below licensing categories of food businesses as per council's fees and charges.

Category A

- Aged care facility
- Private hospital
- Supermarket (total floor area of 800m² or more)
- Premises with multiple food preparation areas

Category B

- Café
- Takeaway food bar
- Restaurant
- Mobile food vehicle
- Child care centre
- Caterer
- Manufacturer (includes wholesale)
- Supermarket (total floor area less than 800m²)

Category C

- Accommodation premises
- Bed and breakfast
- Farm stay
- Fruit and vegetable shop
- Manufacturer of non-potentially hazardous foods only (does not include wholesale)
- Home-based food business from domestic kitchens

Potable Water Carrier

- Mobile food vehicles used to transport water for human consumption



Licensing period

Renewal

Food business licences expire on 30 September every year and may be renewed. An application for renewal of a food business licence will be issued to licensees at least 60 days prior to expiry of the licence. The renewal application must be fully completed and returned to council with the annual licence and inspection fee by 30 September.

Restoration

If the food business licence is not renewed by 30 September - the licence will expire. In the event of its expiry, you must cease carrying on a licensable food business and immediately apply to council for restoration of the licence.

An application for restoration of a food business licence must be made within 30 days after the licence expires and no later than 31 October. An additional fee is charged for restoration.

New licence application

If council does not receive your restoration application by 31 October, you must apply for a new food business licence to carry on a licensable food business.

Cancellation/alteration

If you are no longer operating the food business or have significantly altered commercial food handling activities, please notify council of this in writing to council@gympie.qld.gov.au

It is an offence under the [Food Act 2006](#) or a person to carry on a licensable food business without holding a licence to carry on the business (1,000 penalty units).

Buying an existing food business

You may want to take over an existing licensed food business. It is important that you follow the necessary steps to ensure that you can continue operating the business in its current location and pre-approved fit-out.

A prospective buyer can request an environmental health services search from council at a cost prior to purchasing or taking over a licensed food business:

- Registered/Licensed Premises Inspection, Records Search and Issue of Report

The search will provide the current licence details, status, and a full inspection report identifying any fit-out non-compliances if present (eg. structural repairs required).

Please note the form 'Property Search Request' must be signed by the current licensee of the food business to consent to release the information to the applicant. This form is available on council's website or from the customer contact centre.



How do I amend (transfer) a food business licence?

If you are taking over an existing licensed food business you will need to submit an 'Existing Food Premises Assessment Application' to council.

Please note the application must be signed by the current licensee of the food business and proposed licensee to change the licence to the new operator's name. If this cannot be arranged, the new operator must submit a new application to council.

Amendment to accredited food safety program

- Amendment of an existing accredited FSP is required if the licensee is keeping the existing FSP and proposes to change the way food is handled, it may include changes to processes or record keeping.

Before changing the food handling processes, you must amend the food safety program to ensure the program identifies the proposed changes to food safety hazards. You are not required to submit a Notice of Written Advice when applying for an amendment to accredit an existing accredited food safety program.

Or

- New accreditation of food safety program (FSP) is required if you have developed a new site-specific document for the existing business. After your FSP has been developed specifically for your business, you must have an approved auditor (registered on the Queensland Health website) complete a Notice of Written Advice.

Notice of Written Advice is written advice from an approved auditor that the FSP complies with the legislative requirements and addresses all food safety hazards associated with the business.

Once you have the Notice of Written Advice, you will be required to make an application to council to have the FSP accredited. A copy of the Notice of Written Advice must accompany the application.

Please submit 'Food Safety Program Accreditation and Amendment Application' (HEF243) to council at the same time as a food business licence application. This form is available on council's website or from the customer contact centre.



Renovating or altering an existing food business

If you are intending to make changes to an existing premises, you should contact council before undertaking any work for advice on the legislative requirements to ensure the design, materials and equipment you select will comply with the Food Safety Standards and Australian Standard *AS4674-2004 - Design, construction and fit-out of food premises*.

The licensee may be required to submit 'Minor / Major Alteration of Food Premises Application' to Council with the relevant fee. This form is available on Council's website or from the Customer Contact Centre.

The definition of minor and major alterations as per Council's Fees and Charges:

■ Minor - Alteration of Food Premises

A minor re-fit application applies when there is a proposed minor alteration to the fit-out of an existing licensed food premises. A minor alteration may involve the installation of an additional hand washing facility or the construction of a dry store for example.

■ Major – Alteration of Food Premises

A major re-fit application applies when there is a proposed major alteration to the fit-out of an existing licensed food premises. A major structural alteration may involve the expansion or addition of a food preparation area, the installation of multiple fixed equipment items, or a reconfiguration of the approved food storage and preparation areas for example.

■ Like for like replacement/upgrade of existing fixtures, fittings and equipment

You do not need to apply to Council for approval to replace or upgrade existing fixtures, fittings and equipment with that of a like nature to occupy the same or similar locations (i.e. replacement of deteriorated flooring).

Food safety supervisors

All licensed food businesses are required to nominate a Food Safety Supervisor (FSS). A FSS has advanced food safety skills and knowledge and is required to take a lead role in supervising food safety in the food business. Apart from holding the required competencies, they must also:

- Have the ability to supervise food handling practices in the food business
- Be reasonably available at all times the food business is operating ('Reasonably available' generally means the FSS physically works onsite and oversees food handling of high-risk unpackaged foods, or can be easily contacted)
- Have the authority to supervise and give instructions to food handlers.

Anyone, including the business owner, licence holder and employees can be a FSS provided they meet the required competencies and meet the above criteria.



Training

The recommended FSS training is delivered by registered training organisations (RTOs).

Training competencies for food safety supervisors in the **food processing sector** (packers, ice manufacturers, wholesale bakers):

National competency code	Competency title
FBPFSY2002	Apply food safety procedures
OR	
FBPFSY1002	Follow work procedures to maintain food safety

Training for the retail and **hospitality sector** (restaurants, cafes, market stalls, grocers):

National competency code	Competency title
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
OR	
SIRRFSA001	Handle food safely in a retail environment

Training for the **health and community services sector** (hospitals, meals on wheels, childcare centres):

National competency code	Competency title
HLTFSE001	Follow basic food practices
HLTFSE007	Oversee the day-to-day implementation of food safety in the workplace
HLTFSE005	Apply and monitor food safety requirements

Training for the **transport and distribution sector** (water carriers):

National competency code	Competency title
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices

For more information on nationally recognised training and registered training organisations visit www.training.gov.au.

Nomination of Food Safety Supervisor

You will be asked to nominate your FSS in the application form. If you are unable to provide this information at the time of lodgement of the application, you must provide it within 30 days of the food business licence being issued. You must also notify council of any changes to your FSS including changes to their contact details within 14 days of the change.

Please note changes that come into effect from December 2023 require that Food Safety Supervisor training must be undertaken every five years.



Food Safety Standard 3.2.2A

A new standard has been published by *Food Standards Australia New Zealand (FSANZ)* called *Food Safety Standard, 3.2.2A – Food Safety Management Tool*. This standard commences **December 2023** and introduces requirements for all retail food businesses that sell unpackaged ready-to-eat potentially hazardous foods. Generally, these businesses include caterers, restaurants, cafés, takeaway shops, pubs, supermarkets and delis and food vans.

These businesses will have to implement either two (2) or three (3) food safety management tools, based on their food handling activities. The three (3) tools are:

1. Food safety supervisor (qualification must be obtained within previous 5 years)
2. Food handler training
3. Substantiation of critical food safety controls (evidence tool).

What are the requirements?

- All food businesses in Australia must still comply with all requirements in [Standard 3.2.2](#) and [Standard 3.2.3](#).
- Food service, catering and retail businesses must comply with [Standard 3.2.2A](#), based on whether they are classified as category one (1) or category two (2) businesses (see below).
- Category one (1) (higher risk) businesses must implement all three management tools (Food Safety Supervisor, Food Handler Training, Substantiation of Critical Food Safety Controls).
- Category two (2) businesses must have a food safety supervisor and trained food handlers.

Category one (1) business

- A caterer or food service business that processes unpackaged potentially hazardous food into food that is both ready-to-eat and potentially hazardous food.
- The food is then served to a consumer to eat without any further processing.

Category two (2) business

- A retailer of potentially hazardous, ready-to-eat food, where the food was handled unpackaged, but not made or processed onsite (other than slicing, weighing, repacking, reheating or hot-holding).
For example, delicatessens, market stalls, convenience store.

What is food handler training?

Food handler training should not be confused with Food Safety Supervisor training, please see previous section on Food Safety Supervisors for further information. Food handler training must include:

- Safe handling of food; and
- Food contamination; and
- Cleaning and sanitising of food premises and equipment; and
- Personal hygiene.



Food businesses must ensure all food handlers have completed a food safety training course, or have appropriate skills and knowledge, before they start handling high-risk foods.

Businesses may use online food safety training programs, such as [DoFoodSafely \(https://dofoodsafely.health.vic.gov.au/\)](https://dofoodsafely.health.vic.gov.au/). This is free online training recognised by enforcement agencies. There are also courses from vocational training providers, or training developed by the business. An internal training program may also be tailored to the business' own activities and procedures, but it must cover the requirements above.

It is important to note that online training courses available for food handlers will generally not provide the detailed level of knowledge required for a food safety supervisor. See Queensland Health's Food safety supervisor (PDF) guideline for more information or the Food Safety Supervisor section above.

How often is training required?

Businesses need to make sure their food handlers' skills and knowledge is up to date. While there is no specific timeframe or refresher period for food handler training, it is best practice to schedule regular refresher training.

What is 'substantiation' of critical food safety controls? (Category one (1) only)

- Businesses must keep records or demonstrate that requirements for safely receiving, storing, processing, displaying, and transporting potentially hazardous food, and for cleaning and sanitising are being met. These are called 'prescribed provisions. The business must show how these have been achieved or verified.
- The business must make a record, unless it can show in another way it is meeting requirements and be able to demonstrate this to an Environmental Health Officer. Example record templates written by Food Standards Australia New Zealand are available [here](#).

Food recall

A food recall removes unsafe food from distribution, sale and consumption. All food businesses must be able to quickly remove food from the marketplace to protect public health and safety.

Why is food recalled?

Food is recalled because of a report or complaint from your customers. You may also decide to recall your food from your own testing and auditing.

Some common problems can include:

- microbial – contamination with pathogenic microorganisms such as bacteria, viruses or parasites
- labelling – non-compliant labelling, incorrect food ingredients on the ingredient list, incorrect date markings or other food labelling errors
- foreign matter – contamination with material such as glass, metal or plastic objects



- chemical/other contaminants – contamination with substances such as cleaning products, pesticides, machine oil, etc
- undeclared allergen – due to incorrect labelling, incorrect packaging or contamination of the product by an allergen
- packaging fault – where an fault in the food packaging results in contamination (presence of glass/metal etc) of the food or a potential choking hazard.

Food recall plan

All manufacturers, wholesalers, distributors and importers must have a written Food Recall Plan. The plan should cover the procedures, records and staff responsibilities for a food recall.

The plan should at a minimum include:

- your business information
- your suppliers and customers contact information
- list of current products
- shipping information, batch codes, quantities, ingredients, packaging
- product labelling
- distribution list
- a step by step written recall process (notification, retrieval, disposal, customer reimbursement)

Templates and additional information is available at www.foodstandards.gov.au

Labelling

The following information is required to be contained on each label:

- name of the food
- lot identification
- name and address of the supplier
- advisory statements, warning statements and declarations
- a statement of ingredients
- date marking information
- storage conditions and directions for use
- information relating to nutrition, health and related claims
- nutrition information
- information about characterising ingredients and characterising components.

For more information please read Label Buster—A guide to the labelling requirements of the Food Standards Code available on council's website and Queensland Health website. For enquiries relating to labelling compliance please contact Sunshine Coast Public Health Unit via SCPHU@health.qld.gov.au



Food safety program

Who needs to have a food safety program?

The following licensable food businesses must have an accredited food safety program (FSP) if:

- the food business involves **off-site catering**
- the primary activity of the food business is in **on-site catering** at the premises
- the primary activity of the food business is on-site catering at part of the premises where they are catering to 200 or more people on 12 or more occasions in any 12 month period, eg. function centre associated with a restaurant
- a food business is carried on as part of the operations of a private hospital or otherwise processes or serves potentially hazardous food to six or more vulnerable persons (for example, childcare centres, Meals on Wheels, aged care facilities).

Examples of food businesses that require a FSP include:

- a catering company partially prepares food at one place (their principal place of business), then finishes preparations and serves potentially hazardous food at the event or function site (for example, in a park, private property or hired hall)
- a function centre prepares and serves potentially hazardous food, predominantly for wedding receptions, but also has a small restaurant where prospective patrons can dine or return for an anniversary dinner. The primary activity is catering for functions
- a restaurant in a hotel has an additional dining room with extra seating. The room is used primarily for catered functions separate to the remainder of the business. Catering is provided on average to 200 or more people each month
- a childcare centre provides morning tea, cooked lunches and afternoon tea to the children at the centre each day.

How do I develop a food safety program?

You can develop a food safety program (FSP) for your business yourself or engage an approved food safety auditor to do this for you.

There are a number of food safety program templates available on Queensland Health website. However you are able to use any food safety program template to develop your food safety program provided the completed program meets the necessary criteria under the *Food Act 2006*.

How do I find an approved auditor?

A register of approved auditors under the *Food Act 2006* is available on the Queensland Health website. The register contains the name and contact details of approved auditors, the conditions of the auditor's approval and the term of approval.



Accreditation of food safety program

After your FSP has been developed specifically for your business you must have an approved food safety auditor (registered on the Queensland Health website) complete a 'Notice of Written Advice'.

'Notice of Written Advice' is written advice from an approved auditor that the FSP complies with the legislative requirements and addresses all food safety hazards associated with the business.

Once you have the 'Notice of written advice', you will be required to make an application to council to have the FSP accredited.

Accreditation of a food safety program is a one-off process. Re-accreditation will only be required if the food safety program is amended to include a major process change.

You need to supply the following to council:

- an electronic copy of the FSP
- Notice of Written Advice from an approved auditor (not required if submitting an amendment application)
- Food safety program Accreditation and Amendment Application (HEF243). This form is available on council's website or from the customer contact centre.

Once council has received all the relevant information, the timeframe for accreditation is generally 30 days. We will contact you if additional information is required.

What happens after my food safety program is accredited?

Once the FSP is accredited, council will set an audit frequency. You will then be required to ensure that a third party auditor (registered on the Queensland Health website) carries out an audit of the FSP at the frequency set by council. There are costs associated with engaging an approved auditor to complete these audits.

Relevant legislation

Anyone operating a food business is required to comply with the *Food Act 2006* and the Food Safety Standards.

The main purpose of the *Food Act 2006* is to ensure food for sale is safe and suitable for human consumption.

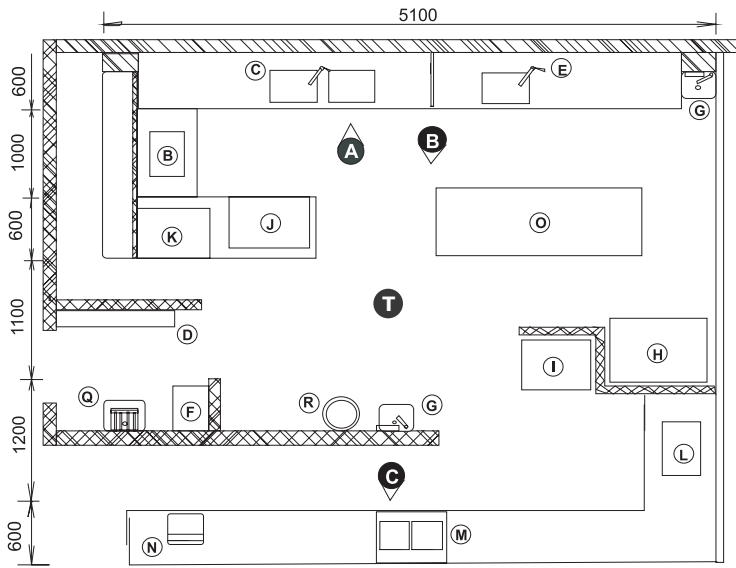
The Food Safety Standards sets out the specific requirements for the food businesses and food handlers that, if complied with, will ensure food does not become unsafe or unsuitable. The standards also set out requirements for food premises and equipment that, if complied with, will facilitate compliance by food businesses with the food safety requirements.

You can obtain a copy of the *Food Act 2006* from Queensland Government website www.legislation.qld.gov.au

The Food Safety Standards is available on Food Standards Australia New Zealand website www.foodstandards.gov.au

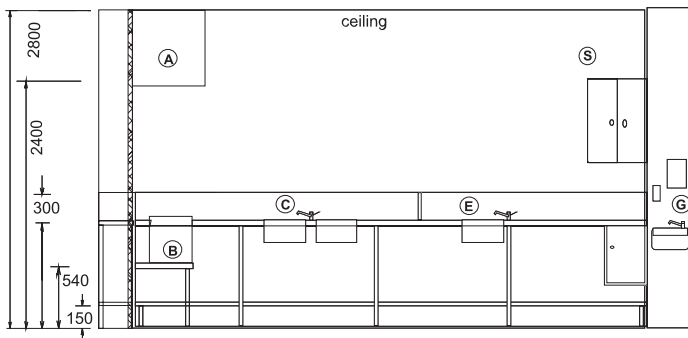


Fixed food premises example plans



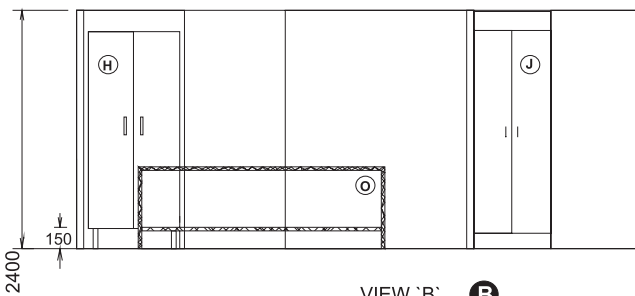
FLOOR PLAN

- A** Mechanical exhaust
- B** Fryer
- C** Stainless steel
- D** Staff personal effects storage
- E** Stainless food preparation sink
- F** Chemical storage unit
- G** Stainless steel hand wash basin 400mm by 500mm
- H** Upright scope commercial refrigeration unit
- I** Scope upright drinks fridge
- J** Dry goods pantry
- K** Commercial pie warmer
- L** Coffee
- M** Refrigerated display cabinet
- N** Cash register
- O** Stainless steel food preparation bench
- P** General waste bin
- Q** Cleaners sink
- R** Waste bin
- S** Storage cupboard
- T** Floor waste drain

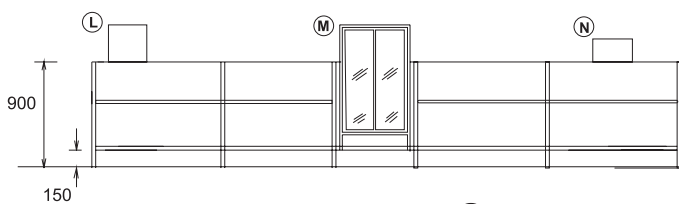


VIEW 'A'

ceiling



VIEW 'B'



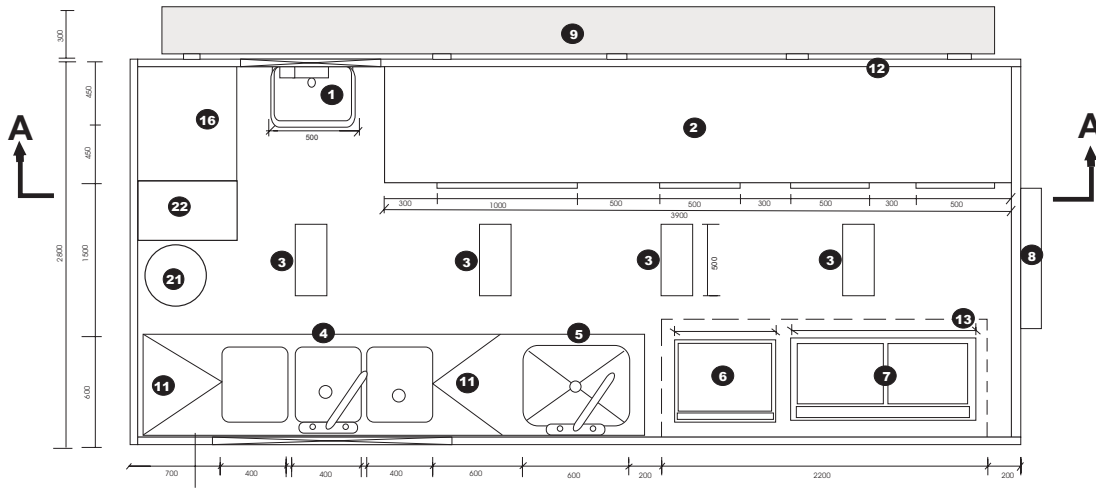
VIEW 'C'

- FLOOR** Ceramic tiles and coving to all walls.
- WALLS** Timber framing.
- WALL LINING** 10mm plasterboard gloss enamel finish.
- BENCHES** Stainless steel bench and frame.
- FRONT COUNTER** Laminex bench top.
- CEILING** Sealed plasterboard tiles gloss enamel finish.

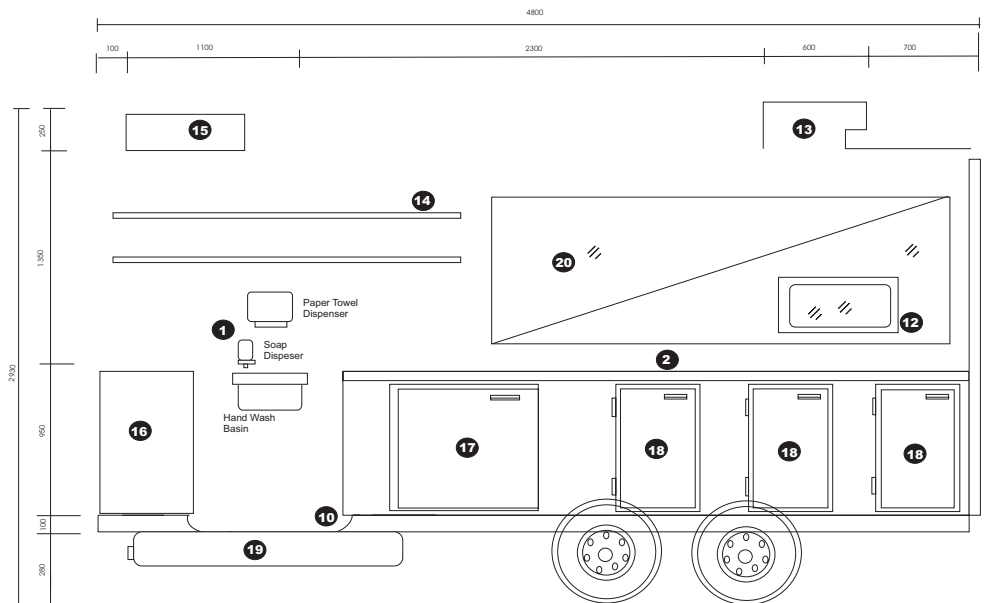
- PLUMBING** ss basin, knee operated mixer tepid & cold water ss sinks, lever mixer tap, hot and cold water.
- BACKFLOW PREVENTION** Air gap to all tapware. Dual check valve to coffee machine.



Mobile premises plans



Floor Plan



Section A-A

- 1** Stainless steel hand wash basin provided with hot and cold water through single spout 450mm by 450mm. Knee operated basin supplied with liquid soap and paper towel dispensers fixed directly above.
- 2** Food preparation bench stainless steel construction.
- 3** Ample fluorescent lighting - 30 Watt 12 Volt DC.
- 4** 3-compartments/dishwashing sink (hot and cold mixed water faucet) 300mm(w) by 400mm(l) by 300mm(d).
- 5** Food preparation/large pot wash sink (hot and cold mixed water faucet) 600mm(w) by 550mm(l) by 400mm(d).
- 6** Cooktop/Grill natural gas fitted with large wheels for cleaning requirements.
- 7** Commercial natural gas deep fryer with large wheels for cleaning requirements.
- 8** Self closing entrance door.
- 9** Stainless steel folding table.
- 10** Commercial grade seamless vinyl flooring covered to walls.
- 11** Stainless steel drainboards.
- 12** Self-closing screened pass-out window.
- 13** Mechanical exhaust extraction unit compliant with A.S 1668 Part 1 & 2 Discharge vent screened to prevent pest and vermin entry.
- 14** Stainless steel shelving sealed to wall.
- 15** 250L gravity portable water storage unit tank - food grade reinforced plastic.
- 16** Storage cupboards - personal effects, cleaning equipment/chemicals
- 17** Gas operated commercial stainless steel Freezer unit fitted with external temperature gauges accurate to +/- 1c.
- 18** Gas operated commercial stainless steel refrigeration unit fitted with external temperature gauges accurate to +/- 1c.
- 19** Primary waste water tank 90L.
- 20** Window.
- 21** Swing window perspex for protection from exterior dust.
- 22** Waste bin with close fitting lid.
- 23** Dry goods storage pantry.

