



JÖNKÖPINGS
KOMMUN

Requirements for food premises



Food Premises

Food premises must be designed and adapted to the operations which take place there. The premises must also be kept clean and in good repair.

Design and furnishings

The design and furnishing of the premises must prevent foodstuffs being contaminated by, for example, bacteria, dirt, or poisonous materials. Surfaces must be even, impervious, and easy to keep clean. Fixtures and fittings should even resist damp and abrasion. Examples of materials that are easy to keep clean are stainless steel, ceramic tiles and porcelain tiles. Worktops and shelves must fit snugly to floors and walls, or be constructed so that they are easy to clean under and behind.

Good flow

The workflow between clean and dirty handling must be adapted to the layout of the premises in order to prevent foodstuffs becoming contaminated. For example, dirty dishes and refuse should not be moved through any preparation area where unpackaged foodstuffs are handled.

The staff changing room(s) should be located so that it is possible to change into protective working clothes before entering the kitchen.

Goods reception

In the room allocated for goods reception, there must be space for removing outer packaging materials and unpacking goods. Goods must not be taken directly into a preparation area as outer packaging can be dirty and/or contaminated. A worktop or trolley may be needed in the reception area so that goods are not placed on the floor after being unpacked.

Storage and holding space

There must be adequate storage and holding space for the operations that take place in the premises.

Preparations

Different workflow operations can require different working space. There must also be adequate worktop area for various operations. If foodstuffs are prepared or handled close to customers there must be sufficient screening protection to avoid food becoming contaminated.

Washing up

Washing up should take place in a separate room. There must be adequate space to separate clean and dirty washing up. There should also be adequate ventilation to prevent damage from moisture and mould growth.

Cooling and freezing equipment

Adequate cooling and freezing space must be available. If cooling, freezing or thawing is undertaken there must be equipment for this. It is also important to separate foodstuffs. For example, raw products must not be stored together with food ready for sale or serving.

Changing rooms

The staff changing room(s) must offer, amongst other things, space for the separate storage of working clothes and private clothes. This can be solved, for example, by provision of separate lockers. There must also be space for dirty laundry.

Staff toilets

There must be an adequate number of staff toilets, and these are not to be used by guests. If any toilet is adjacent to space where unpackaged foodstuffs are handled, there must be some form of anteroom. The purpose of this is to reduce the risk of spreading contagious illnesses.

Washbasins for hand washing

There must also be an adequate number of washbasins in the premises in order to maintain good hand hygiene. Liquid soap and paper towels must be provided beside each washbasin, which must be large enough for a person to be able to wash his or her entire forearms.

Good ventilation

There must be good ventilation, which is adapted to the operations being carried out in the premises. Air flow from a dirty area to a clean area must be avoided. It is important that ventilation checks are undertaken, and air flow in the premises measured, regularly.

Safe from pests

It should be impossible for any vermin to enter the premises. It is therefore important that there are no holes or gaps through which vermin can enter. Make sure that doors and shuttering fit tightly, and check that both supply air and exhaust air ducts are equipped with netting or grills.

If windows and doors are kept open these must be fitted with insect screens. Floor drains must be fitted with covers.

Lighting

Lighting should be adapted to operations and a protective cover must be provided around any lamp to prevent the possibility of glass shards getting into food or foodstuff. Light fittings must be mounted close to ceilings to avoid dust collecting on or in the fittings.



Water and sewerage

Hot and cold running water must be available to the operations. Floor drains should be provided in any preparation areas to facilitate cleaning. Foul drains must be designed and constructed so that there is no risk of transmitting infection.

Cleaning room

The cleaning cupboard or room must be large enough for storing cleaning equipment and associated chemicals. Hooks are needed to hang up cleaning utensils. In most cases a slop sink is required. Bear in mind that separate equipment must be used in different parts of the premises, i.e. the serving area and the kitchen.

Refuse storage room

Any room allocated for refuse storage must be easy to clean and safe from vermin or other pests. The room must be large enough for the storage of various containers to facilitate refuse sorting. If wet or easily rotted waste occurs, either a cooled refuse room should be provided or refuse containers must be emptied frequently to avoid any problems with smell.

Do you want to know more?

The Environment Office (Miljökontoret)

Tel 036-10 50 00

e-mail: miljo@jonkoping.se

On our webpage at www.jonkoping.se/livsmedel you can find more details about food safety and other useful information that you can download.

The National Food Administration (Livsmedelsverket, SLV)

Tel 018-17 55 00

On the Administration's website at www.slv.se you can find, amongst other documents, the Swedish Food Act, the Swedish Foodstuff regulations, EU-regulations and related decrees.

Branch organisation

Contact your branch organisation for more information about 'Own control' (egenkontroll) for food auditing.

