

9. WASH UP FACILITIES

Premises should be provided with an adequate water supply.

A three-compartment stainless steel sink must be provided for washing up purposes. The sink must be fitted with splash backs. All sinks and drain boards should be self draining.

Washing facilities should be provided in preparation area.

The use of cloth towels is not recommended. Paper towels to be provided.

10. STORAGE

Adequate facilities for dry and cold storage must be provided.

11. TOILET FACILITIES

Adequate and separate toilet facilities must be provided for both staff and patrons. There must be separate entrances for the sexes.

Hand washing facilities must be provided in toilet accommodation.

Toilet facilities must be completely sealed off from other areas of the food establishment.

12. CHANGE ROOM

Change Rooms provided with lockers or other suitable facilities must be provided for orderly storage of employees clothing and other belongings. An adequately stocked first aid kit must also be provided.

13. UTILITY ROOM

Utility room for the storage of cleaning equipment, detergents and other chemicals must be provided.

14. GARBAGE STORAGE / DISPOSAL FACILITIES

Adequate and suitable facilities for the storage of waste must be provided.

Garbage storage bins must be fitted with swing type lid.

15. PEST CONTROL PROGRAMME

Effective measures to minimize the presence of rodents, flies, cockroaches and other insects, should be utilized. The premises should be kept in such a condition as to prevent the harbourage or feeding of insects or rodents.