



# HOROWHENUA DISTRICT COUNCIL

## MINIMUM ENVIRONMENTAL HEALTH STANDARDS MOBILE SHOPS PREPARING/COOKING FOOD FOR SALE

*Based on the Food Hygiene Regulations 1974*

<b>Floors</b>	Smooth, sheet vinyl, covered up at least 75mm between walls and permanent fixtures.
<b>Walls</b>	Light coloured, smooth, pre-finished wall lining behind cooking/washing/food preparation areas up to the ceiling. Sheet metal lining would be advisable behind cooking areas which generate a lot of heat.
<b>Ceiling</b>	Light coloured, high gloss enamel paint.
<b>Lighting</b>	To be adequate. Fluorescent tubes to be covered.
<b>Space</b>	To be adequate for number of staff.
<b>Water Supply</b>	Piped, heated (not less than 63°C) water. Tank minimum capacity 32 litres.
<b>Wash Hand Basin</b>	Required with heated running water. A zip is not acceptable to supply hot water to the basin.
<b>Sink</b>	Required with heated running water.
<b>Waste Water Tank</b>	Tank capacity must not be less than water supply tank (i.e.: minimum of 32 litres).
<b>Ventilation</b>	Adequate, opening doors, windows and skylights. Mechanical ventilation may be needed to be installed in some cases.
<b>Benches</b>	Smooth, impervious, hard wearing material i.e.: stainless steel, formica etc.
<b>Shelving</b>	Sealed with several coats of polyurethane or painted in light coloured high gloss enamel. Contact plastic in <b>not acceptable</b> .
<b>Refrigeration</b>	To be adequate, mechanical, good repair, to keep food at 4°C or below.
<b>Rubbish Disposal</b>	Covered bins with lids.
<b>Depot</b>	Food should be stored in refrigerators /freezers used exclusively for the business.

Horowhenua District Council, private bag 4002, Levin 5510 or fax (06) 3660977  
Please phone (06)3660999 if you have any queries.