

- 1.0 Five-foot ways
  - To be finished with non-slip tiles.
- 2.0 Serving area
- 2.1 Walls
  - To be faced with glazed ceramic tiles up to 1500 mm high minimum at serving area all round (Walls and partitions erected shall have a minimum height of 1500mm).
- 2.2 Walls (Air-Conditioned premises only)
  - Finished with impervious, durable material that facilitates cleaning and maintenance.
  - Finishing does not permit retention of potential contaminants or contribute direct contamination.
  - Recommended to finish with glazed ceramic tiles, water proof wall paper, smooth finished timber, proprietary finishes for food premises and minimum up to 1500mm high all round.
- 2.3 Floor
  - Floor including landing and steps to toilets to be finished with non-slip tiles, or
  - Finished with impervious, durable material that facilitates cleaning and maintenance.
  - Floors should be constructed to allow adequate drainage and cleaning.
  - Finishing does not permit retention of potential contaminants or contribute direct contamination.
- 2.4 Air ventilation (Air-Conditioned premises only)
  - Position of air-conditioning unit with the minimum capacity of 176 BTU to 1m<sup>3</sup> to be shown on plan.
- 2.5 Windows
  - Should be easy to clean, be constructed to minimize the buildup of dirt and where necessary.
- 2.6 Ceiling
  - Construction and surface of the ceiling do not permit shedding of particles and accumulation of deposits or condensation.
- 2.7 Smoking is NOT allowed at all eateries.
- 2.8 Wash hand basin (where toilet and its washing facility is not available).
  - Complete with liquid soap dispenser and hand drying facility.
  - Glazed tile finish provided at backsplash, Minimum of 300mm high.
  - Adequate and easily accessible.
- 2.9 To show on plan all food storage, preparation, display, serving and processing furniture including cashier counter.
- 3.0 Kitchen area
- 3.1 Walls
  - Wall shall be finished with glazes tiles or stainless steel sheet or durable, impervious material capable of withstanding rigorous washing and disinfections up to ceiling height all rounds.
  - Wall along the cooking range shall be finished with stainless steel to the height of the hood.
- 3.2 Floor
  - Must be non-slip tile (Heavy duty floor tiles with steadfast grouting).
  - Finish with durable, impervious material capable of withstanding rigorous washing and disinfections.
  - Graded to allow good drainage.
  - Provided with strategically located floor traps/gulley or spoon drains.
- 3.3 Ceiling
  - Ceiling of smooth surface (washable painted plaster).
  - Material facilitates general cleaning.
- 3.4 Cooking Range
  - Constructed of durable, impervious material capable of withstanding vigorous washing and disinfections (e.g. stainless steel).
  - Design with graded/drainage to a grease interceptor prior to final discharge.

- Hood (with oil filter and adequate extractor) and flue to be provided over cooking area and flue to be extended 1 meters above conventional roof or 2 meters above reinforced concrete flat roof.
- Immediate accessibility to potable water supply.
- 3.5 Washing facilities
  - Separated washing facility for raw food and cooking utensils/equipment.
- 3.5 Preparation table
  - Faced with stainless steel top.
  - Segregated tables for cooked and raw food.
- 3.6 Lighting
  - Sufficient lighting to be provided in the kitchen
- 3.7 Food stalls
  - All food stalls proposed in the premises shall be of stainless steel finish top with fly-proof display shelf on top of food stalls.
  - Each food stall shall have an independent washing sink.
- 4.0 Drink preparation area
- 4.1 Working Table finished with stainless steel top or durable, impervious material capable of withstanding rigorous washing and disinfections
- 4.2 Wall shall be finished with glazes tiles tile to 1500mm all round
- 4.3 Floor must be non-slip tile (Heavy duty floor tiles with steadfast grouting)
- 5.0 Toilet
- 5.1 A minimum of one toilet for either sex is required per License.
- 5.2 To provide hand-rail (min 40mm in diameters) at staircase to the toilet (if applicable)
- 5.3 Provide adequate wash hand basins complete with liquid soap dispenser and hand drying facility
- 5.4 Wall tiles to minimum of 1500mm all round. Washable paint on untiled area to enable adequate cleaning.
- 5.5 Non-slip floor tiles finish graded to floor traps.
- 5.6 Ceramic toilet bowls.
- 5.7 To provide sufficient door or wall hooks.
- 5.8 To provide toilet paper roller or facilities for washing purpose.
- 5.9 Litter bin for proper storage of sanitary napkins (female toilet).
- 5.10 Access to the toilets shall not go through the food preparation area and main door to the toilet area should be fitted with self-closing device.
- 5.11 Toilet door with function able lock.
- 5.12 All existing manholes serving the septic tanks shall not be obstructed or be permanently sealed off by the renovation works.
- 5.13 A cleaning schedule to be prepared and displayed for inspection by the local authority
- 6.0 Storage
- 6.1 To provide separate store for raw food/foodstuff and cleaning equipment /chemicals with separate entrances.
- 6.2 Store for raw food/foodstuff shall be finished with floor tiles throughout and to be rodent and vermin proof and with palletted platform.
- 7.0 Drainage and waste disposal
- 7.1 All sinks for food stall to be provided with food waste strainer or three chambers grease interceptor of adequate sizes prior to discharge to drains. Details to be shown on sketch plan.
- 7.2 All sinks for oily cooking food, e.g. laksa, frying stall to be provided with three chambers grease interceptor of adequate sizes prior to discharge to drains. Details to be shown on sketch plan.
- 7.3 Adequate mobile garbage bin lined with plastic bags should be provided and indicated on plan.
- 7.4 All grease interceptor, strainer, effluent piping should be installed in a manner to ease cleaning works, to the satisfaction of the Council
- 8.0 Pest control
  - Pest control measures to be provided at food preparation area & store, certificate and schedule of pest control works to be available for inspection by the authority