

File Note

Cranbrook Sporting Club Kitchen Upgrade

The Cranbrook sporting club kitchen is currently not compliant with the Food Act 2008 and Food Standards Code 3.2.2.

The kitchen has been well maintained to date but was originally constructed under the old Health (Food Hygiene) Regulations 1993 which have been replaced with the latest Food Act 2008. The main issue between the older legislation and the current controls is that the timber cabinets used in the existing kitchen are fixed to the floor which provides harbourage of insects and vermin while being inaccessible for cleaning purposes. The Food Act 2008 provides for open steel shelving with stainless steel bench tops. Bottom shelves are required to be offset from the floor 150mm to allow cleaning under and behind the benches (allows wall and floor under the benchtops to be visible for cleaning purposes).

The kitchen appliances have outgrown the exhaust canopy as all cooking appliances are required to be placed under the canopy to allow steam and grease to be removed from the kitchen through the exhaust canopy filters.

Frankland River Town Hall Kitchen

Frankland River Town Hall Kitchen would have been constructed I hope before the formulation of the Health (Food Hygiene) Regulations 1993 as this kitchen was only constructed to a domestic kitchen standard. The timber cupboards are fixed to the floor while no coving was evident at the wall and floor junction while also not having an exhaust canopy above cooking appliances.

The funding for the Frankland River hall kitchen is likely to only cover the cost of the new ceilings, walls and new vinyl flooring covering after asbestos removal.

As such further budgeting will be required to furnish the hall kitchen with new compliant benches, equipment (exhaust canopy, compliant pot wash sinks, separate hand washing sinks) and appliances to allow the hall kitchen to continue to be used by community members locally.

Environmental Health Officer

David Hadden.

