

# **THE FOOD HYGIENE REGULATIONS 1974**

*Reprinted below is the First Schedule of the Food Hygiene Regulations 1975. For advice or clarification of these Regulations please contact Environmental Health.*

## **FIRST SCHEDULE**

# **REQUIREMENTS FOR REGISTRATION OF PREMISES**

### **1. General**

The premises shall be well constructed and in good repair. As far as may be practicable they shall offer no entrance or harbourage for rodents.

### **2 Floors**

- (a) Unless otherwise prescribed in these regulations, the floors—
- (i) Shall be constructed of impervious and easily cleaned material that is resistant to wear and corrosion, and shall be adequately graded and drained, with all angles between the floors and walls rounded off to a height of not less than [75] millimetres from the floor; or
  - (ii) Shall be constructed of wood with the boards laid on a firm foundation and tightly cramped together and with all angles between the floor and walls rounded; or
  - (iii) Shall be constructed in accordance with the requirements of subparagraphs (i) or (ii) of this paragraph and covered with a smooth surfaced material fixed to the floor with a suitable adhesive.
- (b) The materials of which the floors are constructed shall in any event be suited to the work or process carried out on the premises.

### **3. Walls**

- (a) The internal surface of the walls shall be constructed of dust-proof materials, and shall be smooth and non-absorbent, and shall be able to be readily cleaned without damage to the surface.
- (b) If the walls are liable to be wetted or fouled, they shall be constructed of impervious material to a height of not less than 2 metres from the floor level.

- (c) The internal surface of the walls shall be painted, or shall have such other surface as an Inspector may approve.

#### **4. Ceilings**

- (a) Every ceiling or, where no ceiling is provided, the undersurface of the roof, and every support shall be of such construction and finish as to—
  - (i) Provide a smooth . . . surface that is dust-proof; and
  - (ii) Permit efficient and thorough cleaning.
- (b) All trusses shall be completely enclosed.
- (c) In every room in which food is manufactured, prepared, or packed, or in which utensils or hands are washed, the ceiling or, where no ceiling is provided, the undersurface of the roof, shall have a smooth surface that is non-absorbent and light in colour, and that can be readily cleaned without damage to the surface

#### **5. Lighting**

- (a) The illumination provided in the premises shall be of sufficient intensity to enable effective inspection and cleaning of the premises, and to enable the purposes for which the premises are used to be satisfactorily carried out.
- (b) In every room in which food is manufactured, prepared, or packed, or in which hands are washed, the minimum illumination intensity shall be 215 lux at a point 900 millimetres above the floor.
- (c) All lighting on the premises shall be reasonably free from glare and shall be distributed so as to avoid shadows.

#### **6. Ventilation**

- (a) The premises shall be provided with such ventilation as is necessary to maintain comfortable conditions for persons in the premises.
- (b) As far as practicable, the ventilation shall be adequate—
  - (i) To prevent the air on the premises from becoming excessively heated; and
  - (ii) To prevent condensation and the formation of excess moisture on the floors, walls, and ceilings; and
  - (iii) For the removal of objectionable odours, fumes, and impurities from the premises.

- (c) If the premises do not have adequate natural ventilation for the purposes of paragraphs (a) and (b) of this clause, they shall be provided with a mechanical ventilation system that obtains air flow from a clean area.
- (d) Where the premises are provided with a mechanical ventilation system, it shall discharge air (including any vapours, gases, and other products produced during any cooking or similar food preparation process or any food manufacturing process) in a manner that does not create a nuisance.
- (e) Where the premises are provided with a mechanical ventilation system, an Inspector may require that it shall include such canopies, air ducts, fans, and other similar appliances as he considers necessary for the proper operation of the system in accordance with this clause. The canopies, air ducts, fans, and other appliances shall be designed and constructed of material that will facilitate cleaning and prevent grease and condensate from dripping on to food and on to food preparation surfaces.

## **7. Space**

- (a) The premises shall contain sufficient floor space—
  - (i) To enable every person working there to carry out his work efficiently; and
  - (ii) To allow easy access for cleaning purposes.
- (b) Every working space, aisle, passageway, or area on the premises, to which it is intended that customers shall have access, shall be unobstructed and shall be sufficiently spacious to allow movement by workers and customers without contamination of food or food contact surfaces by clothing or personal contact.

## **8. Changing facilities**

- (a) The premises shall be provided with adequate and suitable lockers or other facilities for the orderly storage of clothing and personal belongings of workers on the premises.
- (b) The lockers or other facilities shall be situated and arranged so as to prevent the contamination of food by contact with clothing.
- (c) Where more than 4 persons work in the premises, a separate changing room shall be provided; and where those persons include at least 1 person of each sex, separate changing rooms shall be provided for each sex.
- (d) The facilities required by paragraph (a) of this clause shall be provided in a room in which the ceiling or (where there is no ceiling) the undersurface of the roof, and every wall, is constructed of or covered with a smooth surfaced material.

## **9. Toilet accommodation**

- (a) The premises shall be provided with sufficient toilet accommodation, in accordance with the building code set out in Schedule 1 to the Building Regulations 1992, for the workers on the premises.
- (b) All toilet accommodation shall be convenient to the places where the workers for whom it is provided are engaged in their work.

## **10. Wash-hand basins**

- (a) The premises shall be provided with wash-hand basins for the use of the workers engaged there, on the following basis:
  - (i) Where not more than 10 workers are engaged on the premises, there shall be not less than 1 basin:
  - (ii) Where more than 10 workers are engaged on the premises, there shall be at least 1 separate basin for every whole group of 10 workers, together with an additional basin for the remaining workers.
- (b) Every wash-hand basin required under paragraph (a) of this clause shall be installed as near as may be practicable to the parts of the premises where the workers for whose use it is intended will be engaged whenever they are handling food for sale.
- (c) This clause shall not apply to premises on which the only food that is stored or sold is either prepacked or contained in sealed containers.

## **11. Water supply**

The premises shall be provided with an adequate supply of clear, wholesome water.

## **12. Hot water supply**

The premises shall be provided with a hot water system having a storage capacity approved by an Inspector to supply, during the time in every day when the premises are used, an adequate and continuous supply of piped hot water—

- (a) At a temperature of not less than 63°C at all sinks and other equipment that are used for the washing of containers, utensils, and appliances; and
- (b) At a temperature of not less than 83°C for every other purpose for which hot water is required under these regulations.

### **13. Plumbing**

The premises shall be provided to the satisfaction of an Inspector with sinks, sanitary fixtures and accessories, or other plant or appliances, that are of sufficient capacity to enable all appliances, containers, utensils, and equipment used in connection with the manufacture, preparation, packing, or storage of food for sale, or consumption of food, or sale of food, to be cleaned efficiently and rendered hygienic in accordance with the requirements of these regulations.

### **14. Sewage disposal**

The premises shall be provided with sufficient, suitable drains to carry away the whole of the sewage and liquid wastes from the premises to a sewer, sewage tank, or other outfall, in accordance with the requirements of the building code set out in Schedule 1 to the Building Regulations 1992.

### **15. Yards**

- (a) Every yard or outside working area on the premises, and every pathway connected with such yard or working area, shall be provided to the satisfaction of an Inspector with an area that is paved with an impervious, washable surface. The paved area shall be provided with adequate drainage.
- (b) Reasonable access from other parts of the premises shall be provided to every yard on the premises.
- (c) Where no yard is provided on the premises, they shall contain a separate room or enclosure for the storage of refuse containers and any articles or materials that are not required for immediate use.
- (d) This clause shall not apply to any premises that are only used for the depositing and temporary holding of food pending loading or delivery.