2

Catering Areas – Key Considerations

2 Catering Areas - Key Considerations

2.1 APPLICATION

This section considers the individual room design layouts that make up the catering facility and their functional relationships to each other.

The catering area (food rooms or food areas) is defined as all those areas within the catering facility where food is delivered, stored, prepared, cooked and served, including all connecting corridors where food is likely to be transported. Also included are those areas designated for washing facilities and general equipment storage. Drinks, including 'ice' of all kinds are also defined as 'food' and those areas where drinks are stored and served are also to be treated as food areas.

A principal objective of kitchen planning is ergonomic efficiency, making optimum use of workers' activity within the environment. A way of achieving this is to make transit routes between the different production areas or work centres of the catering operation as efficient as possible. Additionally the layouts and planning of each area should also be designed to meet the requirements of the Food Safety Act 1990, Food Safety (General Food Hygiene Regulations) 1995 and The Food Hygiene (England[1]) (No.2) Regulations 2005. (Regulation (EC) No.852/2004 on the hygiene of foodstuffs) in addition to all other relevant legislation. The principles of the design requirements are shown in Section 1.2.

Wherever possible, the kitchen and its ancillary areas are to be located on the ground floor of a building with direct level access for deliveries and the removal of waste. Where it is proposed to site a kitchen above (or below) ground level, a great deal of thought is required to ensure that goods in and waste routes can be efficiently managed. The choice of utilities may also be limited. The dining room shall be located adjacent to the servery and kitchen areas. The entrance, public toilet facilities and allowable queuing space to the dining room should be designed to allow comfort of movement to the diners when entering, using and leaving the building. It is preferable that this entrance is at the opposite end of the building to the external kitchen service areas.

The equipment provided within kitchen areas should comply with DE Specification 42 – Catering Equipment Specification.

2.2 SPATIAL STANDARDS

It is important to provide safe working and circulation space for the staff. It is essential that current legislation with regard to the Health and Safety at Work Act 1974, and the Workplace (Health, Safety and Welfare) Regulations 1992 be adhered to.

Spatial standards are dictated by the catering activity and the proximity of the activities in relation to each other to provide a safe working and circulation space.

A minimum of 1200mm should be allowed between a wall or doorway and any item of cooking equipment, the service side of a servery counter or a worktop.

[1] (and equivalent regulations in Scotland, Wales and Northern Ireland)

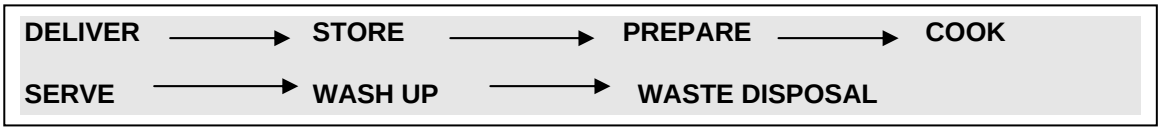
A minimum of 1800mm should be allowed between any adjacent items of cooking equipment, the service side of a servery counter or a worktop. Where the working sides of cooking equipment are adjacent to each other and the working process is considered to be dangerous, this distance should be increased to 2000mm. e.g. deep fat frying and grilling.

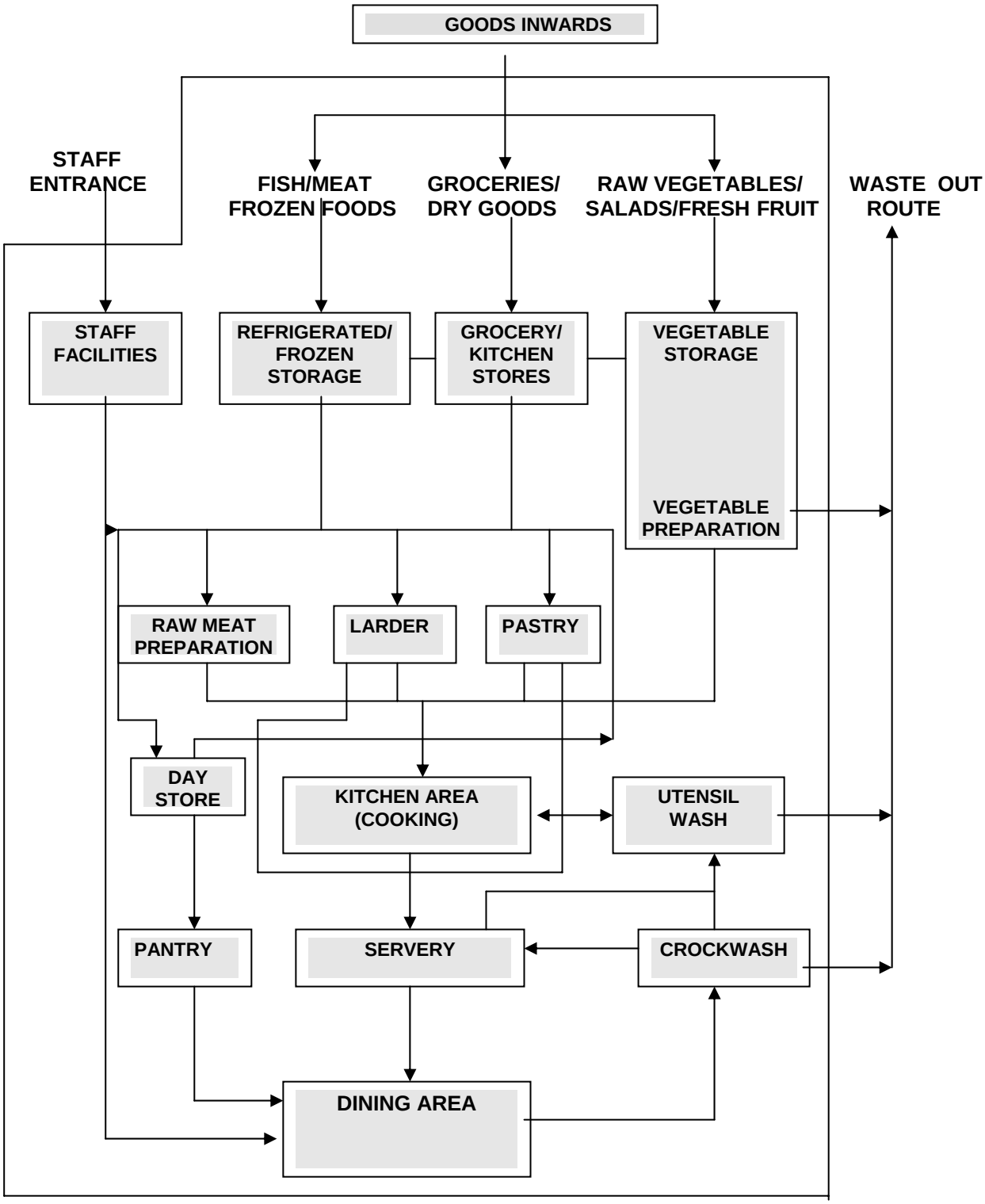
2.3 WORKFLOW PATTERNS

Food rooms and the equipment within them should be sited to provide the necessary direct flow and functional relationships. A linear workflow is required, as it is a means of maximising process hygiene and ergonomic efficiency. This means that the workflow from the goods inwards area to storage, preparation, the cooking process and service to washing up pass in a direct line. Equally the route of wastage should be directed to avoid the event of any cross contamination with 'clean' foods. Where possible, a separate entrance should be provided for the staff and be designed to avoid the need for front of house staff having to access the kitchen areas to reach their place of work. A typical workflow pattern is shown under. The linear flow principle leads to a logical design and the efficient movement of work.

The dimensions of individual rooms should be designed to make the best use of the equipment to be installed and the spatial standards defined at 2.2.

TYPICAL WORK FLOW PATTERN





2.4 KITCHEN

FUNCTION

The kitchen is the main hub of the facility. Its prime function is cooking and finishing of food prepared elsewhere within the facility and from where it is moved forward to the service area.

LAYOUT CONSIDERATIONS

Typical kitchen layouts are based on the equipment detailed in JSP 315, Scales 39 and 52, Part 4. The standard and specification of the equipment is detailed in DE Specification 42 – Catering Equipment Specification.

Equipment should be laid out to make best use of the space available and provide a linear workflow from the preparation areas through to the servery.

Kitchens should be planned with separation between the kitchen and the servery area but this can also be influenced by the style of service.

Kitchens require a direct functional relationship with storage and preparation areas, servery and the utensil wash.

The prime cooking equipment should be located, wherever possible, in an island setting. Similar types of equipment to be grouped together with sufficient worktop space placed adjacent to allow 'put-down' space.

Heavy processes such as frying etc, should be grouped together. In larger kitchens the equipment (deep fat fryers, bratt pans etc) may be sited in a separate suite, preferably in a central cooking suite rather than against a wall.

Equipment providing long cooking processes such as ovens etc, need to be located furthest from the servery access whereas short order grills and ranges should be located nearby.

All equipment should, where practicable, be mobile to facilitate cleaning and maintenance. Adequate space should be allowed to provide access for cleaning and to avoid damage to fabric and fittings. Sufficient equipment should be available to enable all of the kitchen operational tasks to be carried out in a safe and hygienic manner.

Back bar equipment may be installed within the kitchen to meet the Particular Specification.

Service supplies of gas, water and electricity should rise or drop at one connection point to groups of equipment and contained within a service spine. In installations where a service spine is not practical, connections to equipment shall be not less than 300mm clear of the floor and the equipment sited not less than 150mm clear of the walls.

Adequate floor drainage gullies should be installed to allow direct discharge from defined items of catering equipment and allow appropriate drainage to assist floor cleaning procedures.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D

FINISHES AND SERVICES

See Section 7.

2.5 CROCKERY WASH

FUNCTION

The crockery wash provides facilities for the receiving, sorting, washing, sterilisation and drying of all crockery, cutlery, glassware and trays after use in the dining room. Emphasis should be given to treating this area as a total integrated system.

The detailed design shall take full account of the Energy Conservation Act 1981, the CIBSE Energy Code and current Building Regulations and shall include sufficient space for the provision and installation of all equipment necessary to comply with the requirements and recommendations.

LAYOUT CONSIDERATIONS

The siting of the crockwash is the most critical and difficult of the areas in planning terms because of the conflicting requirements.

- It should be sited so that there is direct access to the swill area (to prevent cross contamination).
- Access from the dining areas with dirty plates should be such that they do not pass through the servery areas.
- Clean plates should not be contaminated by dirty plates and waste food.

The equipment should be laid out to make best use of the space available and provide a workflow system to complement the determined method of clearance.

Adequate ventilation and extraction shall be provided to ensure that steam emitted from the dishwasher does not give rise to condensation within the room. Consideration shall be given to the installation of a heat recovery system within the dishwasher to reduce the requirement for a dedicated extraction system to the dishwasher and provide an energy efficient system.

Adequate floor drainage gullies should be installed to allow direct discharge from defined items of catering equipment and allow appropriate drainage to assist floor cleaning procedures.

Systems shall be designed to ensure that adequate space is available to provide benching to accommodate the dropping off and processing of soiled items prior to entering the dishwasher. The ideal flow is receipt, scrapping, sorting and pre-wash prior to washing. The 'cleans' benching should be of sufficient size to allow crockery to air dry prior to stacking. Sufficient storage space is to be provided for clean items prior to being returned to the serveries and sideboards. This may include racking or mobile plate lowerators/trolleys.

The location and layout of the crockery wash depends on whether:

Tables are cleared by staff either directly to the crockery wash or by the use of trolleys.

or

Diners return their own dirties to the crockery wash.

It is very important that the designer receives a clear directive as to which system for table clearance is to be used by the unit. In both cases there should be direct access between the crockery wash and the servery area for the return of clean crockery, cutlery and trays.

Table Clearance by Staff *(see – Workflow within the Crockery Wash)*

The crockery wash should be sited adjacent to both the dining room and the servery to minimise the travel distance for the replenishment of crockery and cutlery to the servery and the sideboard(s) located in the dining room.

Where staff using trolleys clear the tables, the crockery wash should cater for the receiving of loaded trolleys by provision of a parking space adjacent to the unloading/scrapping area.

Food is scraped into the food macerator or suitable container and the dishes sorted prior to washing. Maceration could also include a de-watering process where the solids are collected separately in a container or bag and removed to the refuse area for collection.

Dishes that are heavily soiled are pre-rinsed by the pressure spray over the sinks.

Items for washing are loaded into racks and passed through the washing machine.

Clean items are allowed to dry before unloading from the racks. Plates are stored in lowerators or a bespoke transporter and all other items are returned to the servery or sideboard as required ready for re-use.

Table Clearance by Diners *(See – Workflow within the Crockery Wash)*

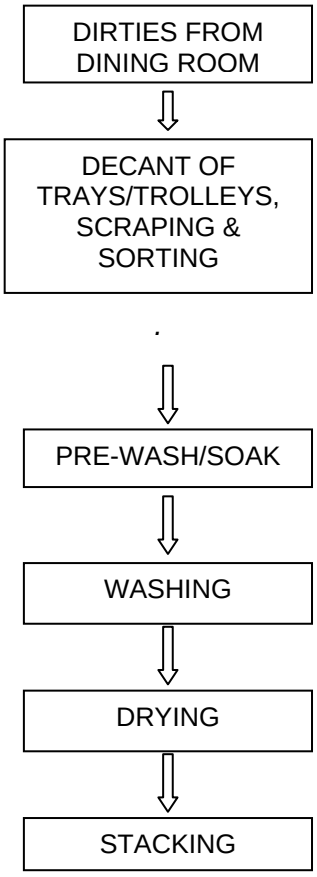
The crockery wash should be sited near to the dining room exit route to avoid unnecessary circulation within the dining area. Cross flows should be avoided.

Diners return their own dirty trays, crockery and cutlery either to bespoke clearing trolleys adjacent to the crockery wash or to a carousel/conveyor clearing system, depending on the NTBF.

If a trolley system is used, then a parking space should be provided adjacent to the unloading/scraping area. The crockery wash system will follow the same system as for clearance by staff.

Where NTBF are over 400, consideration may be given to the provision of a conveyor clearing system. The design of the crockery wash is crucial if this system is to be introduced. The designer should ensure that there is sufficient space both inside and adjacent to the crockery wash and that there will be sufficient labour to deal with the scraping, washing and stacking of crockery etc, within the given meal period. The KDEA should be consulted at the Project Definition Stage.

Workflow within the Crockery Wash.



Dirties arrive in the crockery wash

Dishes scraped - waste food to macerators or other designed process, refuse to bin sacks. Items sorted ready for washing. Items racked and/or pre-washed

Soiled items soaked in sink or pressure washed prior to main wash.

Racked items are passed through the dishwasher.

Items are allowed to dry on an open 'cleans' bench after the addition of auto-dosed rinse-aid.

Plates stacked in lowerators; cutlery & trays to dispensers; cups & glasses to lowerators or sideboards.

Two Dining Rooms

Where two dining rooms are required, the design should attempt to site the crockery wash to service both dining rooms.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.6 UTENSIL WASH

FUNCTION

All cooking equipment from the kitchen area and the servery is washed at this location. This includes pots, pans, gastronorm service containers, utensils and parts from food preparation equipment. Waste food is either scraped into suitable containers or macerated. Maceration could also include a de-watering process where the solids are collected separately in a container or bag and removed to the refuse area for collection. Washed utensils etc, are sterilised and left to drain dry prior to being stored on the storage racks.

LAYOUT CONSIDERATIONS

The utensil wash has a direct functional relationship with the kitchen and the servery area.

In smaller kitchens, consideration may be given to combining the crockery wash and the utensil wash.

The equipment layout should allow adequate space to receive the dirty utensils and provide a linear flow.

The provision of a pass-through Utensil Washing machine may be considered. The KDEA should be consulted at an early stage.

Adequate dedicated ventilation and extraction shall be provided to ensure that steam emitted from the utensil washing machine or steriliser sink does not give rise to condensation within the room.

Adequate floor drainage gullies should be installed to allow direct discharge from defined items of catering equipment and allow appropriate drainage to assist floor cleaning procedures.

Systems shall be designed to ensure that adequate space is available to receive soiled utensils, scraping and sorting of containers and pans prior to washing and that the draining bench is of sufficient size to allow adequate air drying prior to stacking. Sufficient storage space is to be provided for clean items.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.7 PASTRY PREPARATION

FUNCTION

The pastry preparation area produces the cakes, pastries, hot and cold sweets etc, to meet the daily menu requirements, including raw pastry for use by the kitchen and the larder. This room will be provided where it can be demonstrated that there is sufficient output to justify it.

LAYOUT CONSIDERATIONS

There should be direct access from the pastry area to the kitchen and it also has a direct functional relationship with the dry goods store and service area.

Bulk food items such as sugar and flour are usually issued from the store in large single units. The provision of mobile bins is, therefore required for storage under workbenches. Shelving may be provided for the storage of partial packaged food products that have been decanted into air-tight containers.

Sufficient equipment should be provided to allow all of the operational tasks to be carried out in a safe and hygienic manner. Food items prepared ready for cooking or for service will need to be stored in the correct temperature regime prior to being required.

A dedicated extraction system incorporating grease filtration is required for the removal of heat, odours and fumes from any prime cooking equipment.

Adequate floor drainage gullies should be installed to allow direct discharge from defined items of catering equipment and allow appropriate drainage to assist floor cleaning procedures.

The location of the scaled boiling top and combination oven may be in the main kitchen adjacent to the pastry area thus removing the requirement for grease filters and additional ventilation/extraction; that said, adequate ventilation is required within the room.

The use of induction hobs as an alternative to radiant boiling tops shall be considered. They will contribute to a cooler environment and provide an energy efficient solution.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.8 LARDER

FUNCTION

The larder is the main food preparation area and should be considered as the area offering the highest risk in terms of food preparation and cross contamination. The raw meat preparation area may be included within the larder, however, strict separation of the work processes should be demonstrated.

LAYOUT CONSIDERATIONS

The larder has a direct functional relationship with the main kitchen, servery, storage and delivery areas.

Sufficient equipment should be provided to allow all of the larder operational tasks to be carried out in a safe and hygienic manner. Food items prepared ready for cooking or service will need to be stored at the correct temperature regime until required.

The room may be self-contained or designed as part of the Raw Meat Preparation to utilise a single air cooling facility. The layout should ensure the physical separation of areas for raw and cooked foods at all times with any dwarf wall separation being a minimum of 1500mm above finished Floor Level (AFFL). Sufficient wash hand basins are to be provided and sited so as to ensure that there is no risk of cross contamination

When high-risk operations are taking place, the temperature in the room is to be capable of being maintained at +13°C.

Insulation, contained in vapour proof bags shall be provided to the back of the ceiling tiles to prevent condensation, loose insulation is unacceptable.

Adequate floor drainage gullies should be installed to allow appropriate drainage to assist floor cleaning procedures.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.9 RAW MEAT PREPARATION

FUNCTION

The Raw Meat Prep provides storage and preparation facilities for meat, poultry, fish and game etc, following delivery and prior to cooking. *(See also Section 6)*

LAYOUT CONSIDERATIONS

The raw meat prep has a direct functional relationship with the main kitchen, storage and delivery areas. It should be sited close to the loading/unloading area so as not to provide any risk of cross contamination.

Sufficient equipment should be provided to allow all of the operational tasks to be carried out in a safe and hygienic manner. Adequate holding facilities will be required to keep prepared food in the correct temperature regime until required.

The room may be self-contained or designed as part of the Larder to utilise a single air- cooling facility. If designed as a joint usage room there must be a distinct physical separation of raw and cooked food preparation and storage processes by the installation of a dwarf wall at a minimum height of 1500mm AFFL. Each area shall be provided with a dedicated wash hand basin.

When high-risk operations are taking place, the temperature in the room is to be capable of being maintained at +13°C.

Insulation, contained in vapour proof bags shall be provided to the back of the ceiling tiles to prevent condensation, loose insulation is unacceptable.

Adequate floor drainage gullies should be installed to allow appropriate drainage to assist floor cleaning procedures.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.10 VEGETABLE PREPARATION AND STORAGE

FUNCTION

All fresh vegetables, salads and fruit are received, stored and prepared in this area prior to being forwarded to the kitchen for cooking.

LAYOUT CONSIDERATIONS

The Vegetable Preparation Room has a direct functional relationship with the goods inwards area and the main kitchen.

The room is predominately a wet area and mobile sinks are regularly used for the transport of prepared vegetables to the kitchen. A suitable potable cold water tap is required for filling the sinks. An adequate floor drain is required to empty the mobile sinks and provide for effective cleaning and wash down of the room.

Equipment should be laid out to make best use of the space available and provide a linear storage and workflow from the preparation areas through to the kitchen.

Sufficient equipment should be provided to allow all of the vegetable preparation tasks to be carried out in a safe and hygienic manner; noting that food is prepared ready for cooking and will need to be stored prior to being required.

The temperature in the room is to be capable of being controlled to ensure that it is not above +16°C.

There are two distinct lines of preparation:

- **Potato Storage and Preparation**
  Pre-washed potatoes are delivered and stored directly from the loading bay onto a potato platform. The potatoes are processed through potato peeling machine(s), after which they are discharged into a fabricated trough where they are hand-finished and temporarily stored in the mobile sink until required for cooking.

- **Vegetable Storage and Preparation**
  Fresh fruit, greens and root vegetables are stored on mobile vegetable racks. Salad items are stored in a refrigerator.

  In-line benching with a sink should be provided for the preparation of vegetables. Processes will include the use of a vegetable preparation machine, hand preparation and washing.

  Waste peelings etc are either deposited into suitable containers or macerated.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.11 DAY STORE (KITCHEN FOOD STORE)

FUNCTION

The kitchen food store provides storage facilities for food items required for the day-to-day running of the kitchen, pastry and larder departments. (See also - *Grocery Store*.)

KEY LAYOUT CONSIDERATIONS

The kitchen food store shall be sited within the kitchen area and near to the grocery store. Additionally, it should be in a cool area and not adjoining a calorifier, boiler or plant room where heat transfer through the walls and piping is likely. The room should be secured and be provided with a lockable door.

Adequate ventilation shall be provided.

Consideration may be given to combining the Day Store and Bulk Grocery Store to provide one large storage area where the administration for the issue of stores allows. The relevant KDEA should be consulted.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.12 KITCHEN EQUIPMENT STORE

FUNCTION

This room provides storage facilities for spare kitchen equipment utensils and cooking pans that may not be in daily use.

LAYOUT CONSIDERATIONS

The store has a direct functional relationship with the main kitchen and the utensil wash.

Where the NTBF does not exceed 200, this store may be combined with the Crockery, Glass and Linen Store (CGL). *(See 4.4)*

Adequate ventilation shall be provided to prevent condensation.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.13 BULK REFRIGERATION/FREEZER STORE

FUNCTION

The Bulk Refrigeration/Freezer Store houses the main chilled and frozen food deliveries prior to issue to the other areas. *(See also Section 6)*

LAYOUT CONSIDERATIONS

The room must be self-contained and capable of being secured.

It should be sited close to the loading/unloading area and the Catering Control Offices.

Access should be wide enough to accept palletised deliveries where specified.

The area shall be well ventilated and provide sufficient air changes capable of extracting heat given off from the refrigeration and freezer plant and meet the manufacturers recommendations for operating temperatures. Mechanical extraction shall be provided above refrigeration and deep freeze cabinets.

Consideration may be given to the provision of walk-in modular refrigerators and freezers when the menu dictates a requirement for a large quantity of lighter, bulky items. The installation should meet the specifications included at DE Specification 42 – Catering Equipment Specification. Where tiled floors are adjacent to the installation, the floor finish should be continued into the walk in facilities. An under-floor heating system shall be provided within deep freeze installations where the tiled floor is continued into the modular section. Consult the KDEA for further advice.

In smaller messes, consideration may be given to combining the room with the Bulk Grocery Store and Day Store to provide one large storage area where the administration for the issue of stores allows. The relevant KDEA should be consulted.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.14 BULK GROCERY STORE

FUNCTION

The Grocery Store receives and issues the full range of food commodities. *(See also Section 6)*

LAYOUT CONSIDERATIONS

The room must be self-contained and capable of being secured.

It shall be sited close to the loading/unloading area and the Catering Control Offices.

Access to the store and the gangways within shall be wide enough to accept palletised deliveries.

The area must be well ventilated and provide sufficient air changes capable of extracting heat given off from any refrigeration and freezer plant and be temperature controlled within the range of 12°C – 16°C.

Insulation, contained in vapour proof bags shall be provided to the back of the ceiling tiles to prevent condensation, loose insulation is unacceptable.

Consideration may be given to combining the Bulk Grocery Store and Day Store to provide one large storage area where the administration for the issue of stores allows. The relevant KDEA should be consulted.

EQUIPMENT AND FITTINGS

See JSP 315, Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.15 KITCHEN OFFICE

The kitchen office is the focal point for the administration and control of the catering areas. The Kitchen Manager is normally based in the kitchen office; his/her work includes kitchen administration, menu planning, rostering and the planning of catering functions and field catering.

LAYOUT CONSIDERATIONS

Where it is practical to do so, the office should be sited within the kitchen area to provide sight of all the activities taking place. Vision panels should be provided to allow maximum view of the kitchen area.

Adequate ventilation shall be provided.

The office layout shall take consideration of the requirement for the provision of a network LAN line to a PC and a telephone.

Where installed, the temperature monitoring system display, alarm and printer shall be fitted in the office.

Where fuel and water is separately metered, recording equipment and printer shall be located in the office in addition to being linked to the main BEMS. (*See Section 7)*

Variable controls for the ventilation system should be located in the office.

The office should be secure from other areas of the kitchen. The keys for all other areas are held in the office.

EQUIPMENT AND FITTINGS

The kitchen office will require the following equipment:

- Desk.
- Chair.
- Lockable Key Cupboard.
- Lockable Cabinet.
- Filing Cabinet.
- First Aid Box.
- Notice Board (push pin).

FINISHES AND SERVICES

See Section 7.

2.16 EXTERNAL SERVICE AREA (DELIVERY AND REFUSE)

FUNCTION

The external service area is the delivery point for all items of food which are to be handled by the catering department. It is also the collection point for all kitchen and dining room waste and refuse. It is essential that this area be designed to ensure that these two processes are kept separate.

ENVIRONMENTAL ISSUES

Each Unit will have an Environment Policy, which should be taken into consideration when planning the external service areas to the mess. Adequate space shall be provided to meet the Unit's policy statements and be able to support all the activities proposed within it and meet with current environmental legislation
.

LAYOUT CONSIDERATIONS

The area should be sited at the rear of the catering complex. Where possible, the area should be suitably screened from public view to improve the overall appearance of the Mess.

The approach road should provide good vehicular access with adequate turning space to allow effective delivery for all sizes of vehicles up to, and including, large articulated lorries. It is essential that a 'swept path analysis' be carried out to prove the access route.

The design of roof and ceiling heights should give consideration for the tipping and compacting of refuse and access to, and through, the area for vehicular traffic. A covered area should be provided to the goods inwards entrance to protect incoming goods from inclement weather when being unloaded.

There should be easy, level access for the unloading of goods. Ramps and threshold strips are to be suitably graded for delivery cages, trolleys and hand operated forklift traffic and set at a gradient to meet current Health & Safety requirements. Where levels differ and direct access is not possible then the installation of an appropriate loading platform should be provided.

All hard surfaces should be smooth for ease of cleaning and to allow use of trolleys and hand operated forklift units.

The designer should determine at an early stage of the project the use of hand operated forklift traffic and the extent to which they are used within the building between the delivery and storage areas. Floor finishes in these areas should be appropriately specified to accept such heavy load traffic.

To avoid the risk of cross contamination there should be adequate separation between the goods delivery and refuse collection points.

Weather protection shall be provided to the unloading area and the refuse collection point.

A cold water point and drainage gully for wash down of the area should be provided. An external electricity supply should be provided for a high-pressure water or steam cleaning machine.

External lighting shall be provided for the unloading/loading areas and refuse collection areas.

WET REFUSE (FOOD WASTE)

Where automated systems do not exist an area shall be provided for the storage of separated wet refuse. It shall be a well-ventilated enclosure, which is fly, vermin and weather proof. Wet refuse should be suitably stored or processed taking into account The Environmental Protection Act 1990 and its subsequent Directives including Animal By-Products Order 2003 and European Landfill Directive 2007.

Where specialist systems such as vacuum removal and bulk storage or accelerated decomposition systems are installed to hold waste food for long periods prior to further processing and re-cycling, such containers shall be located in a covered weatherproof area or within a dedicated room. Bulk storage of waste food within sealed tanks shall be located within 70 metres of the disposal point and the external pump out valve shall be easily accessible to vehicular traffic.

Specific services to be provided include an appropriate external electricity supply, external lighting, a cold water point for wash down and a floor drainage gully into the mains drainage system rather than a soak away.

WASTE OIL STORAGE

An area shall be provided for the storage of waste oil. It shall be either a well-ventilated enclosure, which is fly, vermin and weather proof or a purpose designed bunded item of equipment on a hard standing.

Waste oil shall be stored in suitable closed containers which in turn shall be stored in the bunded area or receptacle that meets with current environmental regulations.

The appropriate KDEA should be consulted at an early stage.

DRY REFUSE

The area should be a weatherproof enclosure or the bin storage system be supplied with fully closable lids and house the appropriate type and number of bins agreed to be provided. It may include the scaled compactor room within the dry refuse area as the design permits. The designer should establish, at an early stage, the type and number of bins to be stored and that the compactor is compatible with the refuse system used.

Other environmental activities may take place in this area including flat packing of cardboard, storage for bottle banks, paper storage etc. The Unit Environmental

Policy should be consulted to determine the use and spatial requirements for the area and appropriate services be provided accordingly.

Specific services to be provided include an appropriate external electricity supply for a compactor, external lighting, a cold water point for wash down and a floor drainage gully into the mains drainage system rather than a soak away.

The ceiling height should take into account the operating parameters of a compactor.

EQUIPMENT AND FITTINGS

See JSP 315; Scale 39, Part 4 & Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.

2.17 CLEANERS ROOM

See Section 4.5.

2.18 NORWEGIAN CONTAINER WASH (where provided)

FUNCTION

Where there is a requirement to provide Norwegian containers on a regular basis, a Norwegian Container Wash room may be provided for the washing and storage of the containers.

LAYOUT CONSIDERATIONS

The room has a direct functional relationship with the external delivery area and the utensil wash.

The location should enable receipt of dirty Norwegian containers direct from the 'field' to be emptied and washed without entering a food room. After washing, the process would enable the containers to be further washed and sterilised in the utensil wash before being stored ready for use.

Adequate floor drainage gullies should be installed to allow direct discharge from defined items of catering equipment and allow appropriate drainage to assist floor cleaning procedures.

See JSP 315, Scale 39, Part 2, Serial 32.

EQUIPMENT AND FITTINGS

See JSP 315; Scale 39, Part 4& Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7

2.19 PACKED MEAL ROOM (where provided)

FUNCTION

Where there is a requirement to provide a large amount of packed meals on a regular basis, a room may be provided for the assembly and storage of meals, filled rolls or sandwiches required for collection.

LAYOUT CONSIDERATIONS

The room has a direct functional relationship with the external delivery area and/or the Servery and should be located to allow the collection of packed meals by individuals or groups without accessing the catering area.

The area should be treated with the same considerations as for the Larder at 2.8 and may be co-located with that facility according to the design considerations.

EQUIPMENT AND FITTINGS

See JSP 315; Scale 39, Part 4& Scale 52; Annexes B & D.

FINISHES AND SERVICES

See Section 7.