




FRONT ELEVATION
NTS @ A3

MAN FROM SNOWY RIVER HOTEL


NSW GOVERNMENT
 Planning & Infrastructure

20 FEB 2015
 DEVELOPMENT ASSESSMENT AND
 SYSTEMS PERFORMANCE
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SITE LOCALITY PLAN
1:1000 @ A3


CLAIR ALISON THORNTON
 via CATect Design Services
 ARN: 99 516 705 393
 (M) 0419473714

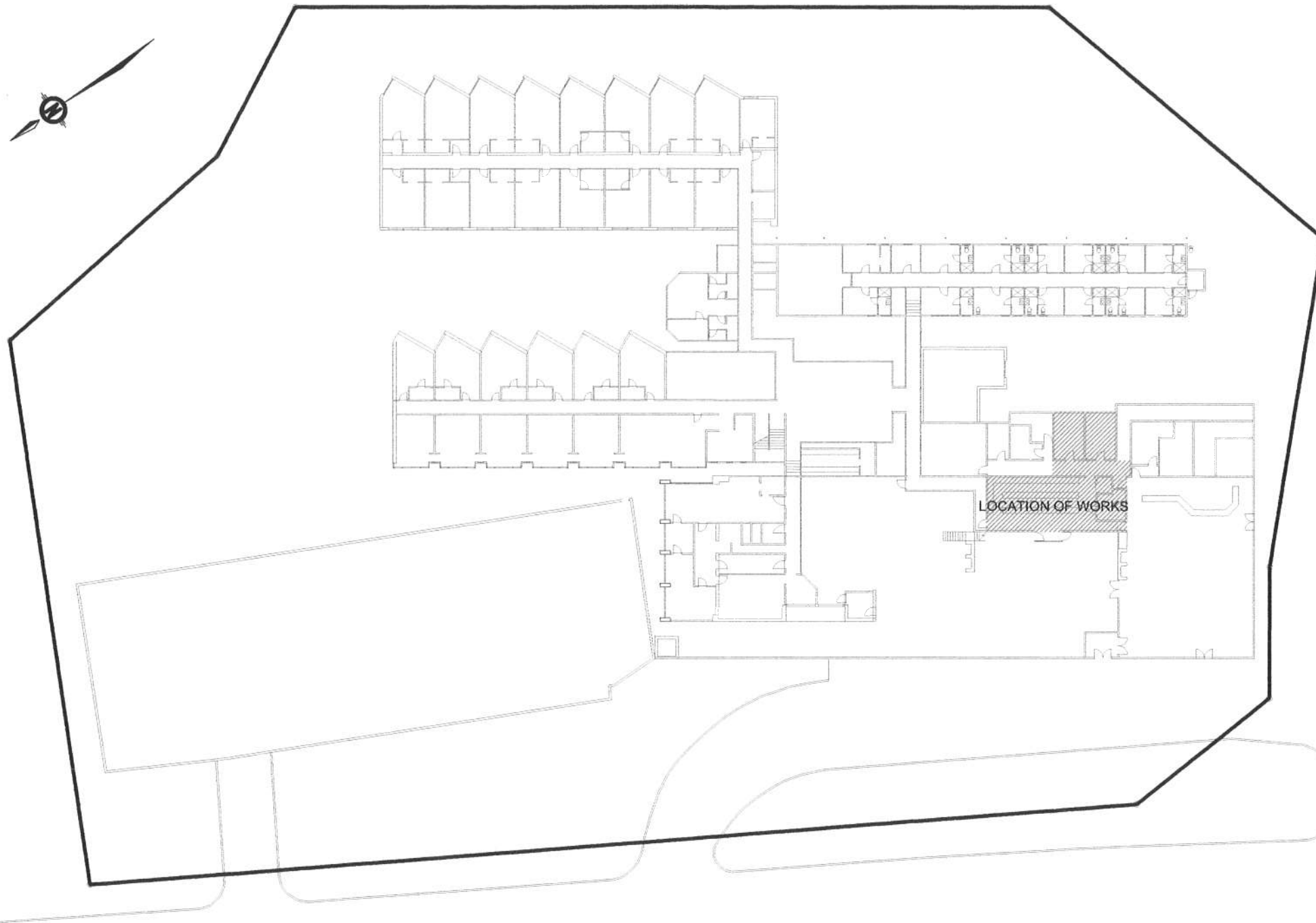
GENERAL NOTES:
 All works are to comply with the relevant Australian standards & all relevant authority requirements.
 All dimensions dependent on existing site conditions shall be verified by the builder on site prior to the commencement of the works. DO NOT SCALE OFF DRAWING.
 A registered surveyor to set out structure & confirm positions of all relevant building envelope setbacks & easements prior to the commencement of the works.
 All timber framing & construction must comply with AS1684 'The national timber framing code'. Provide temporary & permanent bracing to all framing in accordance with the standard.
 All concrete slabs & footings are subject to a soil classification & are to comply with engineers drawings or AS2870 'residential slabs & footings code' including all relevant region specific requirements.
 All storm water drainage & sewerage to be connected to existing services in accordance with the DCA & all local authority requirements or selected sewerage tank or septic system.
 All brails, handrails & supports to be specified by a registered engineer or relevant Australian Standard.
 Provide termite control to sub-floor in accordance with the DCA & all relevant local authority requirements or provide ant nesting and termite barrier.
 The structure shall be maintained in a stable condition at all times, & no element shall be over-stressed, during & after construction.
 All site area features shall be to client's selection or indicative list.
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AMENDMENTS
 REVISION NO DESCRIPTION

DATE
 LOT **205**
 DP **44467**
 ADDRESS **KOSCIUSZKO ROAD**
 VILLAGE **PERISHER**
 STATE **NSW**
 SCALE **N/A**

DRAWING **SITE LOCALITY PLAN**
 PROJECT **ALTERATIONS TO KITCHEN**
 CLIENT **MAN FROM SNOWY RIVER HOTEL**

DRAWN **CT**
 REVISION
 REVISION DATE
 PROJECT NO **1412**
 PRINT DATE **16.02.2015**
 DWG NO **A01**



NSW GOVERNMENT
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DEVELOPMENT ASSESSMENT AND
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EXISTING FLOOR PLAN
1:500 @ A3

CLAIR ALISON THORNTON
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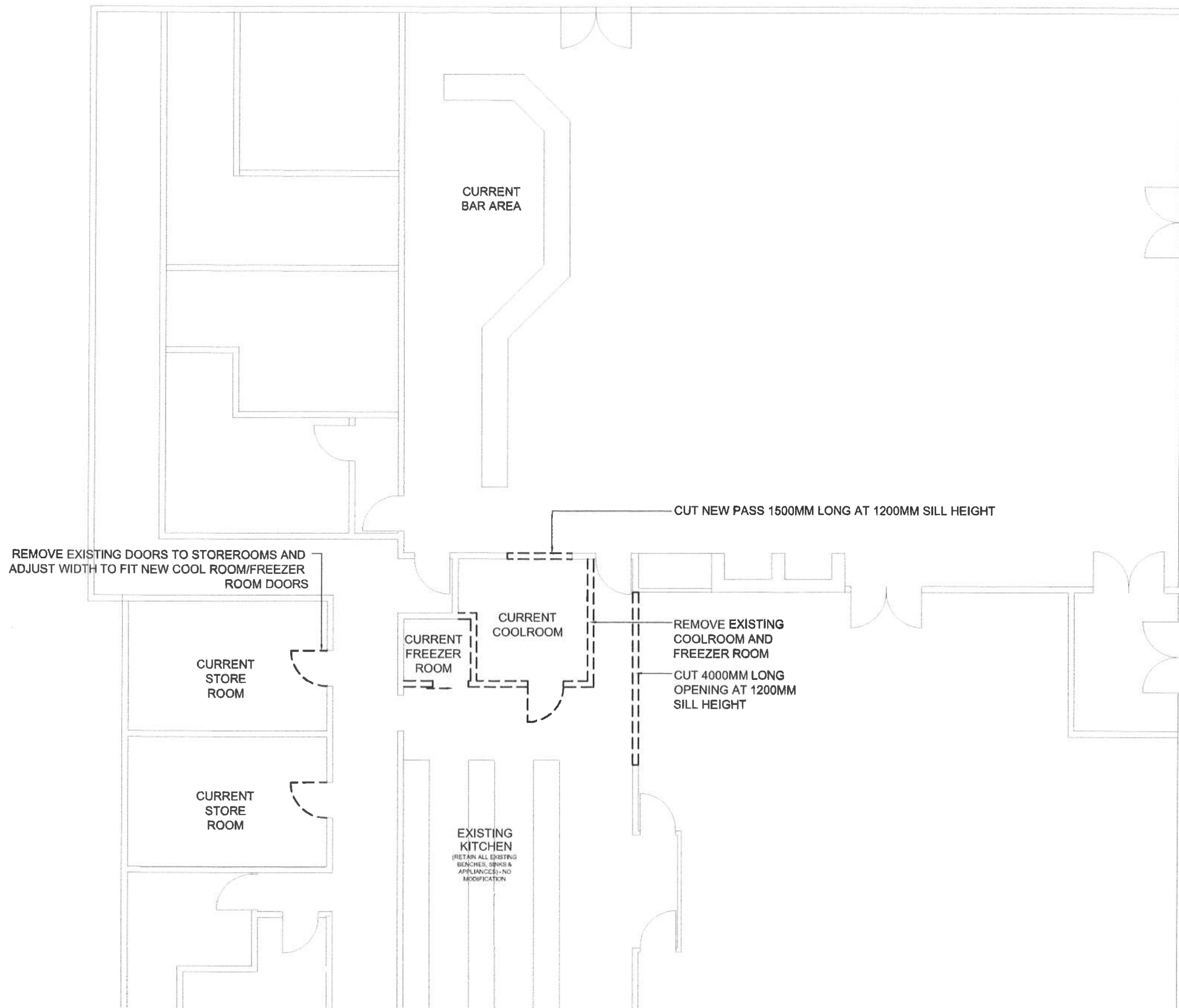
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DATE
LOT 205
DP 44467
ADDRESS KOSCIUSZKO ROAD
VILLAGE PERISHER
STATE NSW
SCALE N/A

DRAWING EXISTING SITE PLAN
PROJECT ALTERATIONS TO KITCHEN
CLIENT MAN FROM SNOWY RIVER HOTEL

DRAWN CT
REVISION
REVISION DATE
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PRINT DATE 16.02.2015
DWG NO A02



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DEMOLITION PLAN
 1:100 @ A3

CLAIR ALISON THORNTON
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AMENDMENTS REVISION NO	DESCRIPTION	DATE

LOT **205**
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 STATE **NSW**
 SCALE **N/A**

DRAWING **DEMOLITION PLAN**
 PROJECT **ALTERATIONS TO KITCHEN**
 CLIENT **MAN FROM SNOWY RIVER HOTEL**

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NOTES

This Australian Standard provides criteria on design and construction to assist with compliance with Standard 3.2.3 for new buildings and alterations to existing buildings. Specifically, this Standard aims to ensure that food premises—

- (a) are easy to clean and maintain clean;
- (b) have sufficient space, facilities and suitable equipment to produce safe food;
- (c) are provided with services such as potable water, effective sewage disposal and sufficient light and ventilation for the food handling operations;
- (d) provides facilities for staff to maintain standards of personal hygiene and equipment cleanliness that will protect food from contamination; and
- (e) are proofed against entry by and harbourage of pests.

Food businesses should also be aware of obligations under the other food safety standards that will impact on the design and construction of their premises. Accordingly, they should consult their local health departments prior to alterations or new works.

01 SECTION 2 - DESIGN AND CONSTRUCTION REQUIREMENTS FOR FOOD PREMISES

2.1.3 Provision for adequate space (page 8)

2.1.5 Proofing against pests Where premises are enclosed, windows shall be protected against the entry of pests by being—

- (a) tight-fitting and permanently fixed closed;
- (b) fitted with mesh screens that can be removed for cleaning; or
- (c) protected by a permanent mesh screen that can be cleaned in place.

Entrances/exits, serving hatches and similar openings to food premises shall be protected against the entry of pests by—

- (a) light-fitting solid self-closing doors, roller shutters or other means of closing off the entrance; or
- (b) tight-fitting self-closing mesh screen doors.

02 2.6 LIGHTING (page 11,12)

2.6.1 General requirements All food premises shall have natural or artificial lighting in accordance with the requirements of the Building Code of Australia (BCA), with the following exceptions:

- (a) Where natural lighting is provided the lighting levels shall be equivalent to the levels for artificial lighting.
 - (b) Where artificial lighting is provided the lighting shall also comply with the requirements of AS 1680.1 and AS/NZS 1680.2.4. Subdued lighting may be provided in dining and drinking areas, provided that there is lighting available that complies with the above requirements during cleaning and inspection operations.
- The exposed surface of all conduits installed on the surface of walls or ceilings shall be smooth.

2.6.2 Light fittings

In areas where open food is handled or stored, light fittings shall be—

- (a) designed and constructed to prevent contamination of food should the globe or tube shatter; and
 - (b) free from any features that would harbour dirt, dust or insects or make the fitting difficult to clean.
- Light fittings, whether intended to provide light or heat, that are part of equipment used to process or display open food shall comply with the requirements for light fittings above.

03 SECTION 3 FLOORS, WALLS AND CEILINGS (page 13)

3.1 FLOORS 3.1.1 General requirements Floors shall be—

- (a) appropriate for the area;
- (b) able to be effectively cleaned;
- (c) non-absorbent; and
- (d) laid according to the relevant Standards (see AS 3958.1 for ceramic tiles) so that there is no ponding of water and harbouring of pests.

3.1.2 Suitability of floor finishes for food premises areas Floors shall be finished with surfaces as specified in Table 3.1.

3.1.3 Food preparation areas Floors in food preparation areas shall be finished with one or a combination of the following materials:

- (a) Sealed quarry tiles or ceramic tiles.
- (b) Stainless steel.
- (c) Laminated thermosetting plastic sheeting.
- (d) Polyvinyl sheeting with welded seams.
- (e) Epoxy resin.
- (f) Steel trowel case hardened concrete.
- (g) Similar impervious material.

NOTE: The above is to allow the floors to be effectively cleaned.

03

AS 4674-2004 14

**TABLE 3.1
SUITABILITY OF FLOOR FINISHES FOR FOOD PREMISES AREAS**

Finish	Area							Comments
	Wet washed areas	Food preparation	Vegetable preparation	Servicing	Store room	Chillers/freezers	Bin store	
Stainless steel non-slip profile	*	*	*	*	*	*	*	Welded joints
Ceramic tiles	*	*	*	*	*	*	*	Epoxy grout
Quarry tiles	*	*	*	*	*	*	*	Sealed
Steel trowel case hardened concrete		*	*	*	*	*	*	Smooth-sealed finish, no joints
Carpet/carpet tiles								*
Wooden flooring								Sealed
Polyvinyl sheet	*	*	*	*	*	*	*	Heat-welded joints (not suitable adjacent hot fat appliances)
Laminated thermosetting plastic sheet	*	*	*	*	*	*	*	Heat-welded joints (not suitable adjacent hot fat appliances)
Vinyl tiles								*
Plastic matting				*				Should be used for safety reasons only. It shall be easily cleaned and laid in sections that can be removed for cleaning.
Cork tiles								Sealed
Epoxy resins	*	*	*	*	*	*	*	Complying with AS 3554

Ceramic floor tiles shall be epoxy grouted and laid in accordance with the requirements of AS 3958.1. Floors draining to a floor waste shall be evenly graded (at least 1:100) so that water falls to the floor waste.

The intersection of floors with walls and plinths shall meet the coving requirements as given in Figure 3.1.

3.1.4 Food storage areas Storage areas for unpackaged food, including temperature-controlled storage (coolrooms), shall have floors that comply with requirements for food preparation areas.

Floors of rooms used for the storage of food enclosed in hermetically sealed containers, dry packaged goods, vegetables, and equipment shall be finished with a non-absorbent surface.

Where floors are cleaned with hose and water (or otherwise flushed with water) the intersection of floors with walls and plinths shall meet the coving requirements as given in Figure 3.1.

04

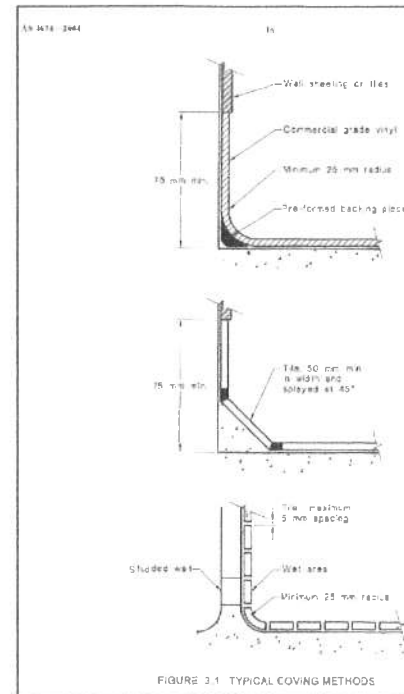
3.1.5 Coving Where coving is installed at the intersection of floors with walls/plinths shall be integral to the surface finish of both floor and wall in such a manner as to form a continuous uninterrupted surface.

'Feather edge skirting' is not permitted.

Coving shall be installed in accordance with the examples in the diagrams or other method that achieves the same outcome (see Figures 3.1 and 3.2).

NOTE: Coving is required to assist with cleaning to ensure that accumulations of dirt, grease, etc., does not occur at the wall/floor junctions. Where vinyl or similar sheeting is installed, and the sheeting turned up to form a cove, a solid preformed coving fillet shall be used to support the sheeting.

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3.1.6 Plinths Plinths shall be of solid construction of a minimum of 75 mm in height and—

- (a) meet the same specifications as floors;
- (b) have an impervious finish;
- (c) be rounded at all exposed edges; and
- (d) be coved at the intersection of the wall and floor.

05

06 3.2 WALLS AND CEILINGS (Page 17,18)

3.2.1 General requirements for walls of all food premises shall be of solid construction and finished as specified in Table 3.2.

NOTE: The above is to prevent access and harbourage of vermin in voids and cavities. Walls made of preformed panels that are filled with suitable material meet the requirements of this Section.

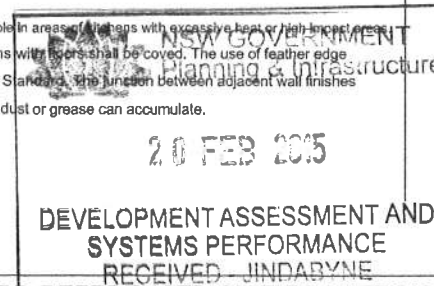
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3.2.2 Wall finishes for food preparation areas

Walls in food preparation areas shall be finished with one or a combination of the following materials:

- (a) Glazed tiles.
- (b) Stainless steel or aluminium sheeting.
- (c) Laminated thermosetting plastic sheeting.
- (d) Polyvinyl sheeting with welded seams.
- (e) Similar impervious material adhered directly to the wall.

NOTE: Polyvinyl sheeting is not suitable in areas of kitchens with excessive heat or high moisture. The intersection of walls and plinths with floors shall be coved. The use of feather edge skirting is not permitted under this Standard. The junction between adjacent wall finishes shall not form a ledge upon which dust or grease can accumulate.



NOTE : THE STANDARD REFERENCED ON THIS SHEET IS AS4674-2004 DESIGN, CONSTRUCTION AND FIT-OUT OF FOOD PREMISES. THE INFORMATION PROVIDED ON THIS SHEET IS INFORMATION ONLY AND PARTS OF THE STANDARD HAVE BEEN LEFT OUT. TENANTS ARE ADVISED TO PURCHASE THE FULL STANDARD AND COMPLY WITH AS4674-2004 IN FULL. FAILURE TO DO SO MAY HINDER THE APPROVAL OF THE HEALTH AUTHORITY AND FURTHER MORE CERTIFICATE OF OCCUPANCY MAY NOT BE ISSUED.

07

AS 4674-2004 18

**TABLE 3.2
SUITABILITY OF WALL FINISHES FOR FOOD PREMISES AREAS
(see also Clause 3.2.4)**

Finish	Area							Comments
	Wet washed areas	Food preparation	Vegetable preparation	Servicing	Store room	Chillers/freezers	Bin store	
Stainless steel	*	*	*	*	*	*	*	Welded joints Waterproof screw covers
Ceramic tiles	*	*	*	*	*	*	*	Epoxy grout
Vinyl sheet	*	*	*	*	*	*	*	Heat-welded joints
Painted plaster				*	*	*	*	Smooth finish
Feature brick								*
Aluminium sheet	*	*	*	*	*	*	*	Welded or sealed joints
Steel sheet	*	*	*	*	*	*	*	Welded or sealed joints
Trowelled cement	*	*	*	*	*	*	*	Polished surface
Wood panelling								Wood sealed
Painted brickwork				*	*	*	*	Flush joints and solid surfaces
Concrete				*	*	*	*	Sealed smooth finish
Pre-formed panels	*	*	*	*	*	*	*	If bars joints mastic sealed. In wet areas food preparation shall be integrated into a dwarf wall or screen panel.

NOTE: Finishes may be used in combination.

3.2.3 Wall finishes in storage areas for open food Walls in storage areas for open food, including temperature-controlled storage, shall meet the specifications for walls in food preparation areas.

3.2.4 Wall finishes in other areas Walls of areas not specified in Clauses 3.2.2 and 3.2.3, including storage rooms used for food enclosed in hermetically sealed containers, dry packaged goods, uncut vegetables, and equipment shall be finished with the surfaces indicated in Table 3.2.

08

3.2.5 General requirements for ceilings Ceilings shall be non-perforated and finished free of open joints, cracks, crevices.

NOTE: This is to prevent contamination of food and to allow effective cleaning. It also pest proofs the ceiling. The intersection of the walls and ceiling shall be tight jointed, sealed and dustproof. Where a sealant is used, the sealant shall be of washable, impervious material.

NOTE: It is recommended that walls and ceilings (in areas other than dining or drinking areas of the premises) are finished in a light colour to facilitate cleaning. This is to allow dirt to be easily visible.

3.2.6 Ceilings in food preparation and storage areas Ceilings in food preparation areas and storage areas shall be finished with impervious sealed material.

3.2.7 Ceilings in other areas Ceilings of areas not specified in Clause 3.2.6 shall comply with Table 3.3.

**TABLE 3.3
SUITABILITY OF CEILING FINISHES FOR FOOD PREMISES AREAS**

Finish	Area							Comments
	Wet areas	Vegetable preparation	Servicing	Store room	Chillers/freezers	Bin store	Falling areas	
Painted plaster	*	*	*	*	*	*	*	Smooth finish
Steel sheet	*	*	*	*	*	*	*	
Trowelled cement	*	*	*	*	*	*	*	Polished surface
Wood panelling								Sealed surfaces
Concrete	*	*	*	*	*	*	*	Sealed smooth finish
Pre-formed panels	*	*	*	*	*	*	*	
Acoustic panels								Suspended T-bars
Decorative panels								

4.2 DESIGN AND CONSTRUCTION OF FIXTURES, FITTINGS AND EQUIPMENT

4.2.1 Design and construction requirements Fixtures, fittings and equipment shall be designed and constructed in accordance with the requirements given in Table 4.3. Any fixtures, fittings and equipment not included in Table 4.3 shall be constructed so as to be capable of being easily and effectively cleaned.

TABLE 4.3
SPECIFIC REQUIREMENTS FOR FIXTURES, FITTINGS AND EQUIPMENT

Type of fixture, fitting or equipment	Requirements
Refrigerated counters—whether a number of refrigerated cabinets or a frame in one piece	A continuous top of stainless steel cast or welded in one piece, free of open or rough joints, cracks and crevices and rough surfaces Raised edge or lip formed around each opening in the bar top sufficient to prevent material falling into the food wells
Counters and bars, food display units, window display and self-service display cabinets and bain-maries	All surfaces shall be smooth, durable, impervious and free from cracks, crevices and cavities The underside shall have an impervious finish Window displays for wet foods, e.g. meat, fish shall be covered at all intersections and installed in accordance with AS/NZS 3500 2.2
Cupboards and cabinets	The rear face of plywood, hardboard and similar materials used for backing shall be finished with a smooth, washable surface No backing shall be provided where the cupboard abuts a wall but the wall shall be finished with a smooth washable surface
Doors for cupboards and cabinets	Sliding doors shall be hung from the top of the door (if fitted) Bottom guides or runners shall terminate not less than 25 mm from each end of the door opening
Counters for food preparation in front of the customer	Protective barrier to provide a physical barrier between the customer and the food
Dumb waiters (food conveyors)	The compartment holding the food must be made of smooth impervious surfaces, free from crevices and open joints The walls of the shaft of vertical conveyors must be made of smooth material, free of crevices and cracks Access must be provided for cleaning

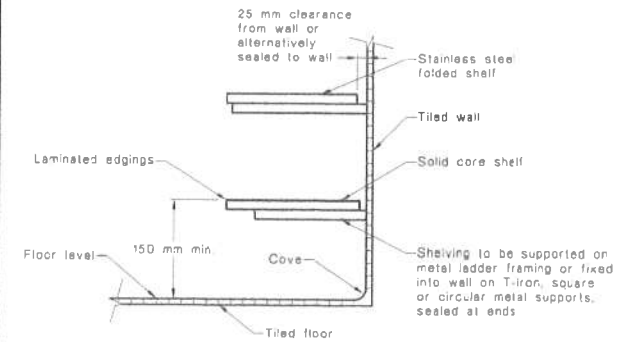


FIGURE 4.3 TYPICAL ARRANGEMENT—SHELVING

4.3.2 Supports for equipment Supports shall be in accordance with Table 4.5 and Figure 4.5.

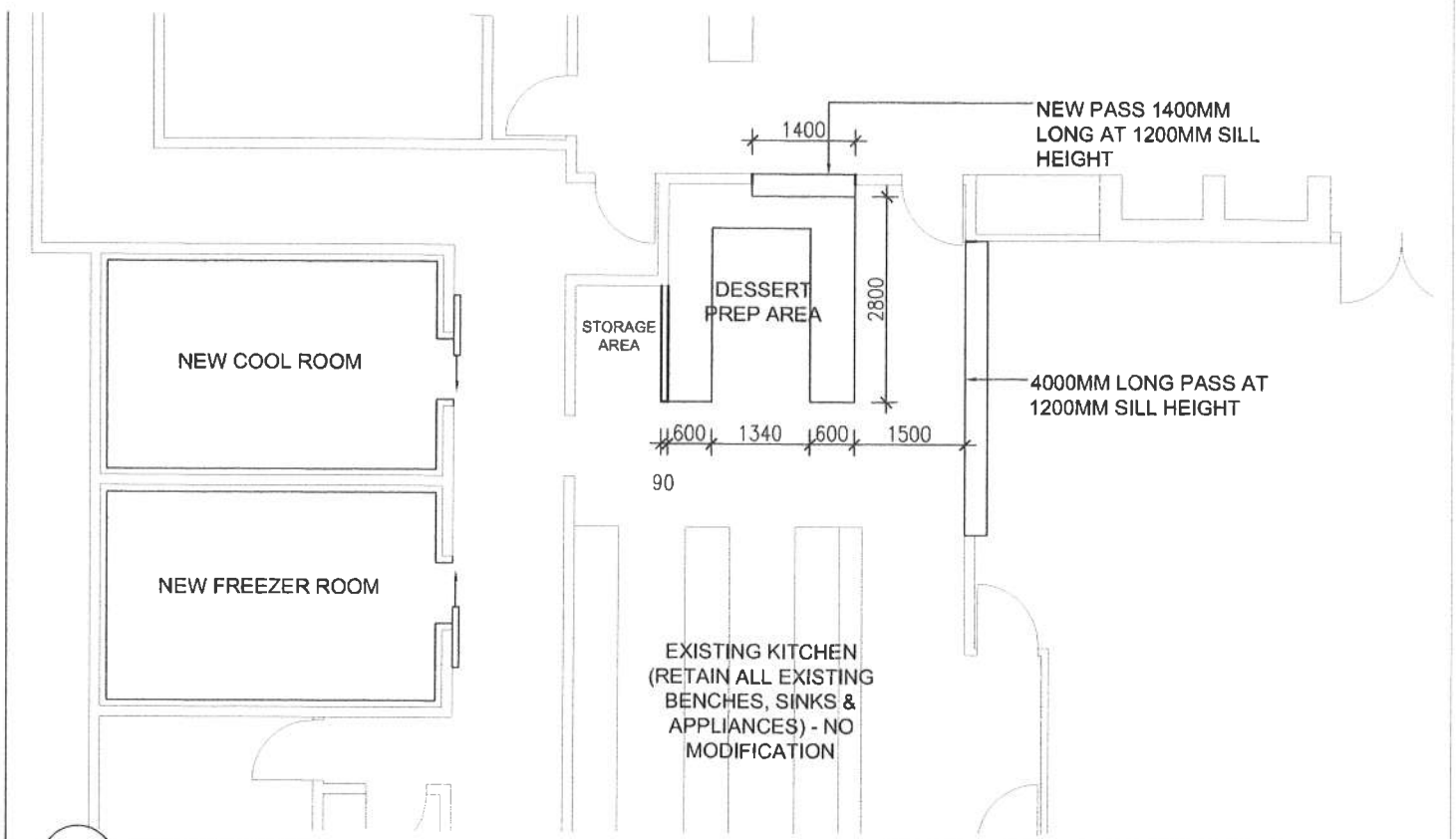
Open ends of tubular steel used for legs and brackets shall be permanently capped or sealed.
Equipment that is fitted directly to the floor or directly to plinths shall be—
(a) fitted with a base that will not corrode when in contact with water and cleaning chemicals;
or
(b) installed in such a manner that a complete seal is made between the floor and the base of the cabinets and grease, dirt or water cannot penetrate beneath.

Equipment that is placed on bench tops or other work surfaces shall be—
(i) moveable by one person (see Figure 4.5);
(ii) sealed to the bench or counter top in such a manner as to eliminate any open joint, space, crevice or cavity.

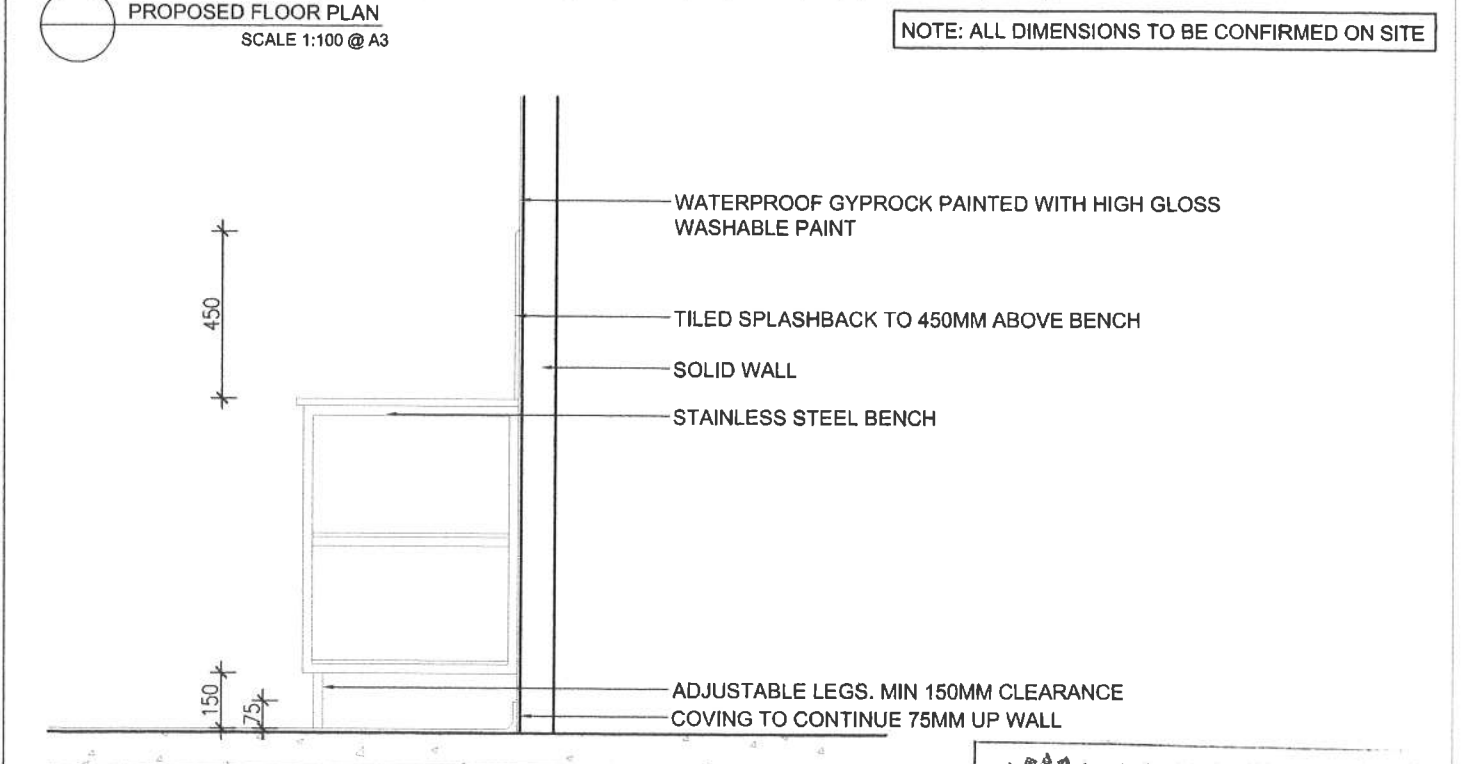
TABLE 4.5
SUPPORTS FOR EQUIPMENT

Support	Requirements
Wheels or castors	Wheels or castors shall be able to support the weight of the fully loaded equipment and enable it to be easily moved There shall be sufficient space to move the equipment to allow access to the floor beneath and the walls adjacent to the equipment for cleaning purposes (under OHS legislation restraining straps may be required to be fitted to equipment connected to gas and the wheels to be lockable)
Plinths	See floors
Legs	Supporting legs shall be metal or moulded plastic that will not be corroded by water or cleaning chemicals Tubular steel that is used as supporting legs shall be capped or sealed to prevent the access of vermin Legs shall be— • finished smooth; and • free of cavities, crevices, ledges, recesses, etc. that permit the lodgement of dust and grease or provide areas inaccessible for cleaning Legs shall be designed and securely fixed so that there is a clear space between the floor and the underside of the fitting of not less than 150 mm Service pipes shall not be located in the space beneath fittings unless they run vertically and a clear space of not less than 25 mm is provided between the service pipe and any adjoining surface
Brackets	Brackets shall be metal that will not be corroded by water or cleaning chemicals Where tubular steel is used, the open ends shall be capped or sealed to prevent the access of vermin Pressed metal brackets having hollow backs shall not be used unless any gap is completely filled Supporting brackets shall be securely fixed to that— • cracks and crevices are not formed; and • a clear space between the floor and the underside of the fitting of not less than 150 mm is provided Service pipes are not permitted in the space beneath fittings unless they run vertically and a clear space of not less than 25 mm is provided between the service pipe and any adjoining surface Brackets shall be— • finished smooth; and • free of cavities, crevices, ledges, recesses, etc. that will permit the lodgement of dust and grease or provide areas inaccessible for cleaning
Framework	As above In addition to the above, framework shall be— • designed and fixed in such a manner that easy access is available for cleaning the framework and adjacent surfaces; and • designed to prevent access and harbourage of vermin.

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NOTE: ALL DIMENSIONS TO BE CONFIRMED ON SITE



TYPICAL DETAIL
SCALE 1:20 @ A3

09

10

4.2.2 Materials Fixtures, fittings and equipment shall be designed and constructed of metal, plastic or sealed timber sheeting or other impervious material in accordance with Table 4.4.

TABLE 4.4
MATERIALS

Materials	Application	Comments
Stainless steel of grade appropriate to use	To be used where the surface is in direct contact with food	Durable Withstands chemicals and contact with food
Iron and mild steel	To be used where the surface does not come into direct contact with food	Very susceptible to corrosion although this can be partially controlled by painting Galvanized iron not recommended for equipment since zinc is toxic, soluble in fruit acids and in both acidic and alkali detergents Zinc wears off and exposed iron corrodes
Copper and alloys (brass, bronze)	Unsuitable for general use in contact with food unless coated with tin	Fairly resistant to corrosion and good heat conductor
Aluminium	Suitable for cooking equipment where not in contact with corrosive acids or alkalis	
Plastics	Suitable for a wide variety of uses	Wide variety of types and uses
Laminates	Laminated chipboard or other laminated absorbent materials are not to be used for shelving or surfaces where they may be affected by water	More easily abraded than metals
Sealed wood	Only to be used if sealed to be impervious to moisture and grease Not to be used in contact with food or in areas cleaned frequently using water	Wooden chopping boards and benches suitable under specific circumstances for example butchery, some bread-making operations and some cheese processing

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