

Bibliography

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Clause 3 General requirements

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Chadwick House Group Ltd, *Industry guide to good hygiene practice*, (Guides to the UK Food Safety (General Food Hygiene) Regulations 1995 and Food Safety (Temperature Control) Regulations 1995). Chadwick House Group Ltd, trading subsidiary of the UK Chartered Institute of Environmental Health. Guides are available by food sectors: *Baking* (1997), *Catering* (1997), *Fresh produce* (1999), *Markets and fairs* (1998), *Retail* (1997), *Wholesale distributors* (1998).

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Guidelines and regulations:

Guidelines and regulations made under State and Territory occupational health and safety legislation (space requirements in workplaces). For example, *Workplace Amenities Advisory Standard 2000*, Department of Employment, Training and Industrial Relations, Brisbane, Queensland.

NSW Meat Industry Authority, 1999, *New South Wales standard for construction and hygienic operation of retail meat premises*, NSW Meat Industry Authority, Chatswood, New South Wales.

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Victorian Meat Authority, 1998, *Victorian standard for hygienic production of meat at retail premises*, Victorian Meat Authority, Abbotsford, Victoria.

Clause 4 Water supply

Australian Standards:

AS 3500.1.1–1998 *National plumbing and drainage: Water supply — Performance requirements*.

AS/NZS 35001.2–1998 *National plumbing and drainage: Water supply — Acceptable solutions*.

AS 3500 4.1–1997 *National plumbing and drainage: Hot water supply systems — Performance requirements*.

AS/ANZ 4.2–1997 *National plumbing and drainage: Hot water supply systems — Acceptable solutions*.

Guidelines and regulations:

State and Territory occupational health and safety legislation and guidelines. For example, *Regulations made under the Queensland Workplace Health and Safety Act 1995*, *Workplace Amenities Advisory Standard 2000*, Department of Employment, Training and Industrial Relations, Brisbane, Queensland (water temperatures).

National Environmental Health Forum, 1998, *Guidance on the use of rainwater tanks*, National Environmental Health Forum Monographs, Water Series 3, National Environmental Health Forum, Canberra.

National Health and Medical Research Council & Agriculture and Resource Management Council of Australia and New Zealand, 1996, *The Australian drinking water guidelines 1996* (as amended), Commonwealth of Australia, Canberra.

The guidelines are subject to ongoing review.

These guidelines are available on the website of the Commonwealth Department of Health and Aged Care www.health.gov.au/nhmrc/publicat/contents.htm in PDF format and can be downloaded at no charge. A summary of the full guidelines is also available.

The guidelines include detailed information on:

- each group of water quality characteristics: microorganisms, physical and chemical characteristics and radiological characteristics, including guideline values and a discussion of how the guideline values have been determined;
- guidance on developing monitoring programs including sampling; and
- special problems associated with the supply of water to small communities.

United States Food and Drug Administration and Conference for Food Protection, 1997, *Food establishment plan review guide*, FDA, <http://vm.cfsan.fda.gov/~dms/prev-3rf.html> (accessed 14 January 1999).

World Health Organization, 1997, *Guidelines for drinking-water quality: Volume 3 Surveillance and control of community water supplies*, WHO, Rome.

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Clause 5 Sewage and waste water disposal

Australian Institute of Environmental Health, 1991, *National Code for Food Vending Vehicles and Temporary Food Premises*, Australian Institute of Environmental Health, Canberra.

Australian Standards:

AS/NZS 3500 *National plumbing and drainage Part 2.1 Sanitary plumbing and drainage — Performance requirements*.

AS/NZS 3500 *National plumbing and drainage Part 2.2 Sanitary plumbing and drainage — Acceptable solutions*.

Clause 7 Ventilation

Australian Standard:

AS 1668.2 *The use of mechanical ventilation and air-conditioning in buildings Part 2 Mechanical ventilation for acceptable indoor-air quality*.

Clause 8 Lighting

Australian Standards:

AS 1680 Part 1–1990 *Interior lighting: General principles and recommendations.*

AS/NZ 1680.2.4 1997 *Industrial tasks and processes.*

Note that there are other parts to this Australian Standard which may be relevant in particular circumstances:

Part 2.1 Circulation spaces and other general areas.

Part 2.2 Office and screen based tasks.

These Australian Standards replace AS 1680 *Interior lighting: Recommendations for specific tasks and interiors.*

Chadwick House Group Ltd *Industry guide to good hygiene practice — retail guide*, Chadwick House Group Ltd, London. (Note that this is one of a series of guides. Guides are also available for baking, catering, fresh produce markets and fairs, and wholesale distributors.)

Health Canada, 1999, *Proposed Food Retail and Food Services Code, January 1999*, Health Canada, <http://www.hc-sc.gc.ca> (accessed March 1999).

Clause 12 Fixtures, fittings and equipment

Australian Standards:

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AS/NZS 4020 1999 *Products for use in contact with drinking water.*

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Clause 16 Food transport vehicles

Australian Food & Grocery Council, Australian Supermarket Institute and Refrigerated Warehouse & Transport Association of Australia, 1999, *The Australian cold chain guidelines 1999*, Australian Food & Grocery Council, Australian Supermarket Institute and Refrigerated Warehouse & Transport Association of Australia, Australia.

Agriculture and Resource Management Council of Australia and New Zealand, 1995, *Australian Standard for Transportation of Meat for Human Consumption*, SCARM Report no. 56, CSIRO Publishing, Collingwood, Vic. (Note that SCARM Reports are also available for *Construction of Premises Processing Meats for Human Consumption*, *Construction of Premises Processing Animals for Human Consumption* and *Hygienic Production of Meat for Human Consumption*.)