Bibliography

Standard 3.2.2

Australian Institute of Food Science and Technology (AIFST), NSW Branch, Food Microbiology Group, 1997, Foodborne microorganisms of public health significance, 5th edn, AIFST, Sydney.

Block SS, 1991, Disinfection, sterilization, and preservation, 4th edn, Lea & Febiger, USA.


Standard 3.2.3

Clause 3 General requirements


Australian Institute of Environmental Health, 1993, National Code for the Construction and Fitout of Food Premises, Australian Institute of Environmental Health, Canberra.


Forsythe, SJ & Hayes, PR, 1998, Food hygiene, microbiology and HACCP, 3rd edn, Aspen Publishers Inc., Gaithersburg, Maryland, USA.

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.


**Clause 4 Water supply**

Australian Standards:


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).


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.


Clause 5 Sewage and waste water disposal


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/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.)


Clause 12 Fixtures, fittings and equipment

Australian Standards:
- AS 1731 1983 Frozen food retail cabinets.
- AS/NZS 4020 1999 Products for use in contact with drinking water.


Clause 16 Food transport vehicles
