

LAYOUT

Fact sheet No:6

Why is the layout of my premises so important?

Food must be kept apart from anything that can contaminate it. This means:

- Any cooked product must always be separate from raw meat
- Food (meat) must always be separate from waste
- Food (meat) must always be separate from non-food items like cleaning fluids or pesticides

The easiest way to do this is to make sure the layout of the premises prevents contact between food and contaminated material.

- There should be separate specified areas for contaminated materials (such as animal by products)
- There should be separate specified areas for waste
- Food should be stored separately from non-food materials such as wrapping, packaging, pesticides, disinfectants
- Toilets should not open into areas where food is handled or stored

