



NEW CAFE/ SERVERY - CONCEPT LAYOUT

CAFE- OUTLINE BRIEF

OVERVIEW

- o CAFÉ OPERATING HOURS TBC
- o CAFÉ WILL SERVE COFFEE, COLD BEVERAGES SUCH AS BOTTLED SOFT DRINKS & JUICE.
- o SOME HOT FOOD COULD BE SERVED. BURNER, GRIDDLE, SALAMANDER AND FRYER FOR HOT FOOD COOKING TO BE PROVIDED - REFER PROPOSED LAYOUT.
- o BACK UP FOOD AND BEVERAGE COULD BE HELD IN THE UPRIGHT FRIDGE, FREEZER AND DRY STORE.
- o 2 GROUP COFFEE MACHINE + GRINDER + MILK FRIDGE + KNOCK BAR FOR COFFEE SERVICE.
- o CASH REGISTER (POINT OF SALE- POS).
- o WASH UP + PREP/ COOK AND STORAGE IN THE PREP KITCHEN AT REAR.
- o MOST FOOD AND BEVERAGES TO BE SERVED IN BIO-DEGRADABLE CONTAINERS.
- o CONNECTION TO EXHAUST HOOD & GREASE ARRESTOR IS AVAILABLE FOR THIS KITCHEN.

EQUIPMENT

- o STORAGE – UNDER BENCH STORAGE + DRY STORAGE SHELVING.
- o HAND BASIN + SOAP AND TOWEL DISPENSER
- o PREPARATION – BENCH/SINK, UNDER BENCH FRIDGES & FREEZER, BIN, MICROWAVE, TOASTER, GRILLER
- o COOKING – EXHAUST HOOD, 4 X BURNER COOKTOP, GRIDDLE, FRYER, SALAMANDER.
- o DISHWASH - SINK, BENCHING, SPRAY RINSE, COMMERCIAL UNDER BENCH DISHWASHER.
- o TROLLEY PARKING
- o COFFEE – GRINDER, KNOCK BAR, BIN, 2 GROUP COFFEE MACHINE, MILK FRIDGE
- o 900MM WIDE FOOD DISPLAY, ICE CREAM DISPLAY, DRINKS REF
- o WASTE + CLEANER'S ROOM TO BE ADJACENT.
- o STAFF WILL HAVE ACCESS TO TOILETS – SHARED WITH PATRONS.

GENERAL REQUIREMENTS

FLOOR FINISH
TO BE IMPERVIOUS TO CLEANING CHEMICALS AND FOOD ACIDS, NON-SLIP AND COVERED AT ALL WALL JUNCTIONS.
A COMMERCIAL, NON-SLIP, IMPERVIOUS TILE OR EPOXY IS PREFERRED. TILES TO HAVE EPOXY GROUT.

R10 SLIP RATING FLOOR IN CAFÉ
R11 SLIP RATING FLOOR IN PREP KITCHEN. VINYL IN PREP KITCHEN IS ACCEPTABLE. VINYL FLOORS MUST BE SEAMLESS.

WALL FINISH
WALLS TO BE OF SOLID CONSTRUCTION. CAVITY WALLS FILLED IN WITH VERMIN PROOF MATERIAL IS ACCEPTABLE. TO BE IMPERVIOUS TO CLEANING CHEMICALS AND FOOD ACIDS.

GREASE TRAP
GREASE TRAP CONNECTION WILL BE REQUIRED.

HOT WATER
REFER TO HYDRAULIC CONSULTANT.

CEILING FINISH
CEILING WITHIN THE FOOD PREPARATION AND STORAGE AREAS MUST BE FREE OF GAPS AND OPEN JOINTS AND MUST BE FINISHED WITH AN IMPERVIOUS SEALED MATERIAL. SUSPENDED CEILING PANELS ARE NOT PERMITTED IN FOOD PREPARATION AREAS, FOOD STORAGE AREAS OR AREAS WHERE OPEN FOOD IS DISPLAYED OR SERVED.

LIGHTING
MUST BE ADEQUATE FOR THE TASKS AT HAND AND MEET THE RELEVANT CODE.

REGULATIONS
THE FOLLOWING LIST IS ONLY A SAMPLE OF ALL THE REGULATIONS THAT MUST BE COMPLIED WITH AND IS NOT MEANT TO BE FULLY ENCOMPASSING. EACH CONSULTANT/ DESIGNER/ CONTRACTOR IS TO ASCERTAIN AND COMPLY WITH ALL THE RELEVANT REGULATIONS.

- FOOD (GENERAL) REGULATION 2015
FOOD ACT 1989 NO. 231
NATIONAL CODE FOR THE CONSTRUCTION AND FIT OUT OF FOOD PREMISES.
ANZFA FOOD SAFETY STANDARDS 3.1.1, 3.2.2, 3.2.3
AS 4674 – 2004 DESIGN, CONSTRUCTION AND FIT OUT OF FOOD PREMISES
- | | |
|---------|-------------------------|
| AS 1680 | INTERIOR LIGHTING |
| AS 1668 | VENTILATION |
| AS 3000 | ELECTRICAL INSTALLATION |
| AS 3500 | PLUMBING AND DRAINAGE |

ISSUE	DATE	AMENDMENT
B	17/02/21	REVISED SKETCH ISSUE
A	04/02/21	PRELIMINARY ISSUE

The
**MA
CK
GROUP**
COMMERCIAL
KITCHEN
ARCHITECTS

CLIENT
PENRITH CITY COUNCIL

PROJECT
REGATTA PARK
PENRITH COUNCIL

Drawing:
KIOSK+ STORE
CONCEPT
SKETCH

Date: 04/02/21	Approved: TMG	Dwg No: K102 SK B
Scale: 1:50	Drawn: SS	Cad Ref: K102-MP