0 1 2 3 4 5

SCALE BAR

QUILL ARCHITECTURE
AUTHORIZED COPY

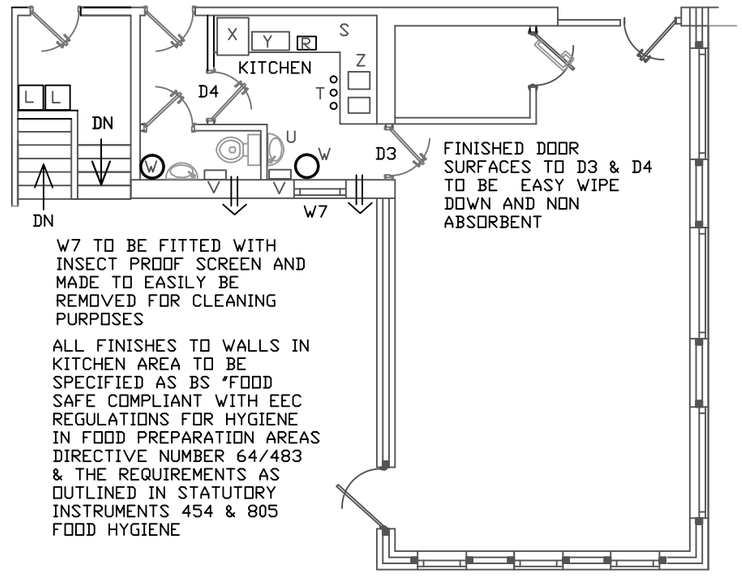
GENERAL LOW RISK FOODS TO BE SERVED WITHIN TEA ROOM

- TEA & COFFEE (WITH OR WITHOUT MILK)
- MILK (PASTEURIZED)
- SOFT & CARBONATED DRINKS
- BISCUITS
- CONFECTIONARY
- CRISPS
- BREAD
- SCONES
- TOAST
- CRUMPETS
- CAKES (NOT FRESH CREAM)
- DRIED FRUIT
- FRUIT, WHOLE OR CUT
- PRESERVES (JAMS ETC)

THE ABOVE LIST IS NOT EXHAUSTIVE & FOR GUIDANCE ONLY

PROVIDE ALTRO OR EQUIVALENT NON SLIP FLOORING TO KITCHEN AREA

EXISTING STRIP LIGHT & DEFUSER IN EXISTING KITCHEN TO BE LEFT IN POSITION



FINISHED DOOR SURFACES TO D3 & D4 TO BE EASY WIPE DOWN AND NON ABSORBENT

W7 TO BE FITTED WITH INSECT PROOF SCREEN AND MADE TO EASILY BE REMOVED FOR CLEANING PURPOSES

ALL FINISHES TO WALLS IN KITCHEN AREA TO BE SPECIFIED AS BS 'FOOD SAFE COMPLIANT WITH EEC REGULATIONS FOR HYGIENE IN FOOD PREPARATION AREAS DIRECTIVE NUMBER 64/483 & THE REQUIREMENTS AS OUTLINED IN STATUTORY INSTRUMENTS 454 & 805 FOOD HYGIENE

FITTINGS & FIXTURES LIST FOR LOW RISK FOOD OUTLET

R DENOTES BREAD BOARD USED FOR READY TO EAT FOODS ONLY (NO RAW FOOD STUFF)

S DENOTES EASY CLEAN WORK SURFACE

T DENOTES ANTIBACTERIAL SPRAYS & SANITIZERS TO (BSEN: 1276 OR BSEN 13697) STORED WITHIN UNIT

U DENOTES HAND WASH BASIN

V PAPER TOWEL DISPENSER

W DENOTES PAPER TOWEL WASTE BIN

X DENOTES REFRIGERATOR

Y DENOTES COFFEE/TEA DISPENSING MACHINE

Z DENOTES STAINLESS STEEL DOUBLE SINK WITH DRAINER

L DENOTES PERSONAL STORAGE & CHANGING AREA

ADDITIONAL FIXTURES

WALL CABINETS
LIDDED PEST PROOF CONTAINERS

PLATES, CUPS SAUCERS, CUTLERY GLASS WARE ETC

CLEANING CLOTHS/ BRUSHES/ SCOURERS ETC

LIDDED FOOD WASTE BINS AS REQUIRED WITH PLASTIC LINERS FOR EASE OF TRANSPORTATION TO EXTERNAL REFUSE CONTAINER

DRG No CAD/QA/1709

LOW RISK FOOD SERVED IN TEA ROOM

1 : 100 WHEN PRINTED A3