

## Provision of sanitary accommodation in food business

This document has been produced to offer guidance on the standards adopted by Arun District Council for the provision of toilet amenities in food establishments that offer seating or other facilities intended for the use of customers to consume refreshments on or outside of the premise.

While the guidance in this document relates specifically to premises such as **public houses, bars, restaurants, cafés, fast food outlets, canteens** and other food businesses with customer seating (but not including waiting areas), the information is taken from the Council's wider standard of 'Sanitary Appliances at Places of Entertainment', introduced through the

adoption of Section 20 of the Local Government (Miscellaneous Provisions) Act 1976, which also cover cinemas, sports grounds, and other buildings used for public entertainment, Both this and the full documents should be read in conjunction with BS 6465-1:2006.

It should be noted that these details refer to standards that are expected and enforced by the Environmental Health department. It is strongly recommended that both the Planning and Building Control departments are also contacted to ensure they any works carried out are done so in compliance with the standards that they specify.

### Restaurants, cafés, fast food outlets and canteens

Number of seats	Male			Female	
	WCs	Urinals	Wash hand basins	WCs	Wash hand basins
0-8	No minimum requirement				
9-20	1 unisex WC and wash hand basin				
21-50	1	0	1	1	1
51-100	1	1	2	2	1
101-200	1	2	2	3	2
201-300	2	2	3	4	3

#### Abbreviations:

WC (Water Cabinet - meaning flush lavatory)

WHB (Wash hand basin)

BS 6465-1:2006  
(British Standard 6465-1:2006 Part 1, Sanitary Installations - Code of Practice)

European Food Law  
(Regulation (EC) 852/2004 Annex II)

#### Note:

1. 'No minimum requirement' relates to customer facilities only. Amenities for staff members may still be required. See overleaf.
2. The 'Number of seats' will include any outside or temporary seating which may be available on a seasonal basis.
3. Where a unisex wheelchair accessible WC is provided, this can be included in the above numbers, and count towards as either a Male or Female WC if applicable. This must include a WHB. It is recommended that establishments with up to 25 seats should provide 1 (one) unisex wheelchair accessible WC.

## Public Houses, bars and other primarily 'wet-sales' establishments

Customer accommodation	Male		Female
	WCs	Urinals	WCs
Up to 50	1	2	1
51-100	1	2	2
101-150	1	3	2
151-200	2	3	3
201-250	2	4	3
251-300	2	4	4
301-350	3	5	4
351-400	3	6	5
451-500	4	8	6
Wash basins:	1 per 2 WC plus 1 per 5 urinals or part thereof		1 per WC

### Abbreviations:

WC (Water Cabinet - meaning flush lavatory)

## Further Food Safety specific information

It is best practice that, whenever possible, WC and other toilet facilities for customers should be separate from those intended for staff members. The purpose of this is to reduce the risk of food handlers being introduced to infections that members of the public could bring in, although good personal hygiene and effective hand washing can control this hazard. This principle is strongly recommended in new or substantially refurbished premises which will be served by more than 25 customer seats.

In addition, it is specifically detailed in the European

Food Law that all flush lavatories must be connected to an effective drainage system, and must not open directly into rooms where food is handled. The latter point requires the use of an intervening lobby with at least 2 doors when the WC is connected to any food storage, cooking or preparation room, but will also include any restaurant seating or servery area. The use of unisex wheelchair accessible WC in such areas must therefore be closely examined, and there will be the need to demonstrate that any risk of contamination from a WC facility without an intervening lobby is being effectively controlled.

## Frequently asked questions

<p>In a café or restaurant where food is being consumed can a toilet enter directly into a food area (e.g. kitchen, dining area etc.)?</p>	<p><b>No.</b> Toilets should not lead directly into rooms in which food is being prepared or eaten. This means that there should be a lobby with two doors between the lavatory and the food room, and is required by European Food Law.</p>
<p>If I am, building a new restaurant or café with seating, should I provide toilet facilities for people with disabilities?</p>	<p>Toilet facilities should be provided for people with disabilities whenever it is reasonable and practicable.</p> <p>The Building Control department should be contacted for more specific advice regarding this matter.</p>
<p>If I only provide food to be eaten off the premises do I need to provide toilets for customers?</p>	<p><b>No.</b> Providing all food is supplied on a take-away basis then WCs would not need to be provided for customers.</p> <p>It should, however, be noted that if a WC is provided for customers it would have to comply with the legal standards.</p>
<p>Do I need to provide toilet facilities for my staff?</p>	<p>According to the Workplace (Health, Safety and Welfare) Regulations 1992 'suitable and sufficient sanitary conveniences shall be provided at readily accessible places'. In most situations this would mean that sanitary facilities must be provided at the premises although there can be exceptions to this (e.g. kiosks with public toilet facilities near by).</p> <p>Guidance is available regarding the number of toilets that should be provided for staff members of each sex.</p>
<p>Does every room containing a toilet have to have mechanical extract ventilation?</p>	<p><b>Not necessarily.</b> All rooms where a WC or urinal is provided must have adequate ventilation to prevent odours entering other rooms. In some circumstances an opening window or venting may be sufficient and in others mechanical extract ventilation would be needed.</p>
<p>Does the lobby area between a toilet and the seating area or food handling room need to be provided with mechanical extract ventilation?</p>	<p><b>No.</b> There is no obligation to provide mechanical extract ventilation in toilet lobbies. Mechanical extract ventilation can however, be useful in lobbies (especially in cramped lobbies) to improve ventilation.</p>
<p>I have been to a food premises that does not complete with the standards detailed in this text. Why are they allowed to get away with this?</p>	<p>This information refers to new and/or substantially refurbished premises. These standards must be achieved in all new premises.</p> <p>Certain exceptions have been made for premises that were operating prior to the introduction of the legislation although wherever practicable these standards are asked for in older premises.</p>