Checklist for Environmental Health Construction and Fit-out Compliance		
	Business Development Categories	
Document information and requirements at stages of development application.	(a) Food Business: Regulated under: Food Act 2003, Food Regulation 2015 & Food Safety Standards Code.	(b) Skin Penetration Industry: Regulated under: Public Health Act 2010 & Local Government Act 1993
Enlisted document required.	<b>Specifics:</b> food kiosk, café, coffee shop, restaurant, supermarkets, grocery shops, or any commercial, industrial, and educational developments with a food	Specifics: hairdressers, beauty salons, nail clinics, skin penetration and laser-based clinics
<b>Note:</b> Plans should include but not limited to the requirements listed in column below:	business and or any food business including coffee making	
Prior to development application (DA) determination		
Conceptual plan: outlining the layout, design, workflow, sinks; washup, sanitising, handwash, preparation area, & description of business specifics and operations.	<b>√</b>	<b>✓</b>
Prior to the issuance of construction certificate (CC)		
<b>Detailed floor plan:</b> with layout of fixtures, fittings, furniture, sinks; washup, sanitising, handwash, cleaner's sink, floor waste drain & other equipment's. Ensure detailed labelling and descriptions.	✓	✓
<b>Detailed elevation plan:</b> with material specifications for floor, wall, ceiling, doors, screens, sinks; washup, sanitising, handwash, work benches, storage, equipment's, exhaust ventilation system if required, other fixtures & furniture.	✓	<b>√</b>

See fit out and construction guide: Food premises design & construction

Skin penetration design & construction

Note: Prior to occupation certificate and two days before business operations submit the following as applicable:

- (a) Notification for registration of food business with a Food Safety Supervisor Certificate and comply to standards 3.2.2A.
- (b) Notification for registration of hairdresser, beauty or skin penetration premises with a copy of waste management plan if applicable.