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Our Ref: OM-DE/059

22 July 1997

MEMORANDUM

To : ALL ENGINEERING STAFF

From : Andrew Loh

Subject : **DESIGN CONTROL**
KITCHEN EXHAUST HOOD

Please be informed that exhaust rate for kitchen exhaust hood shall comply with CP13 or Code of Practice for Environmental Health [clause 2.6.3(g)] whichever is higher.

A copy of the clause 2.6.3(g) is attached for your easy reference.

ANDREW LOH

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A service area of 5% of the total floor area of the premises or a minimum of 6 sq m, whichever is greater.

(d) Category IV

An establishment where food is cooked for catering purposes. The food is not served in the premises.

(i) A kitchen area of not less than 20 sq m is required.

(ii) Premises licensed under Category I may be permitted to cater provided the kitchen area is not less than 20 sq m.

2.6.2 Foodstalls Layout

(a) Where a centralised kitchen is provided, each foodstall shall not be less than 5 sq m and the total foodstall area shall not exceed 25% of the refreshment area. Access to the stall shall be from the kitchen area where practical. An example of the layout is shown in Appendix 6.

(b) Where individual kitchens are provided, the servery and kitchen areas shall be at least 5 sq m and 8 sq m respectively. The total servery and kitchen area shall not exceed 40% of the total floor area of the premises. An example of the layout is shown in Appendix 7.

2.6.3 Kitchen/Preparation Areas

(a) The kitchen shall be designed with a suitable workflow where cooking and washing activities are separated in the kitchen.

(b) The floor of the kitchen shall be laid with heavy-duty non-slip tiles and graded towards the floor trap/gully.

(c) Sullage water from the kitchen shall be discharged via floor traps into a grease interceptor. The drain line connecting the floor traps to the grease interceptor shall be at least 150 mm in diameter. The design and layout of the sanitary drainage system shall be in accordance with the Code of Practice on Sanitary Plumbing and Drainage System.

(d) The grease interceptor and inspection chamber shall not be sited within the area where food is prepared, cooked, stored or served. The design of the grease interceptor shall be in accordance with Sewerage Department's standard designs.

(e) In large kitchens, the floor of the kitchen shall be graded for floor washings to flow into a suitably located floor trap.

(f) The walls of the kitchen shall be lined with glazed tiles or other impervious materials to a height of not less than 1.5 m. The wall behind the cooking range shall be lined with glazed tiles or stainless steel sheets up to the edge of the hood.

(g) A hood connected to a flue over the entire cooking range shall be provided. The hood shall be fitted with a grease filter and an extractor fan. The minimum extraction rate shall be 1200 m^3 /hr for every meter length of cooking range. The extracted air shall be discharged through a flue to a point above the roof of the premises or away from the neighbouring premises.