

# SITE ANALYSIS LEGEND



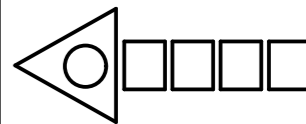
VEHICULAR ACCESS



POTENTIAL SIGNIFICANT OVERLOOKING SITUATION



SIGNIFICANT VIEWS FROM SITE



SIGNIFICANT VIEWS TO SITE



PREVAILING WIND/ BREEZE DIRECTION



PRIVATE OPEN SPACE



SIGNIFICANT TREES & SHRUBS

## SITE ANALYSIS PLAN 1:200.

### NOTES :

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A	DA SUBMISSION	3.1.23
rev	notes	date

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650-658 CANTERBURY ROAD BELMORE & 2  
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client

RE ARRANGING EXISTING APPROVED PARKING SPACES & LOCATING A FOOD TRUCK STAND

project  
650-658 CANTERBURY ROAD BELMORE & 2 LIBERTY STREET BELMORE.

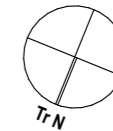
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ACCREDITED BUILDING DESIGNER  
Accreditation No.6667



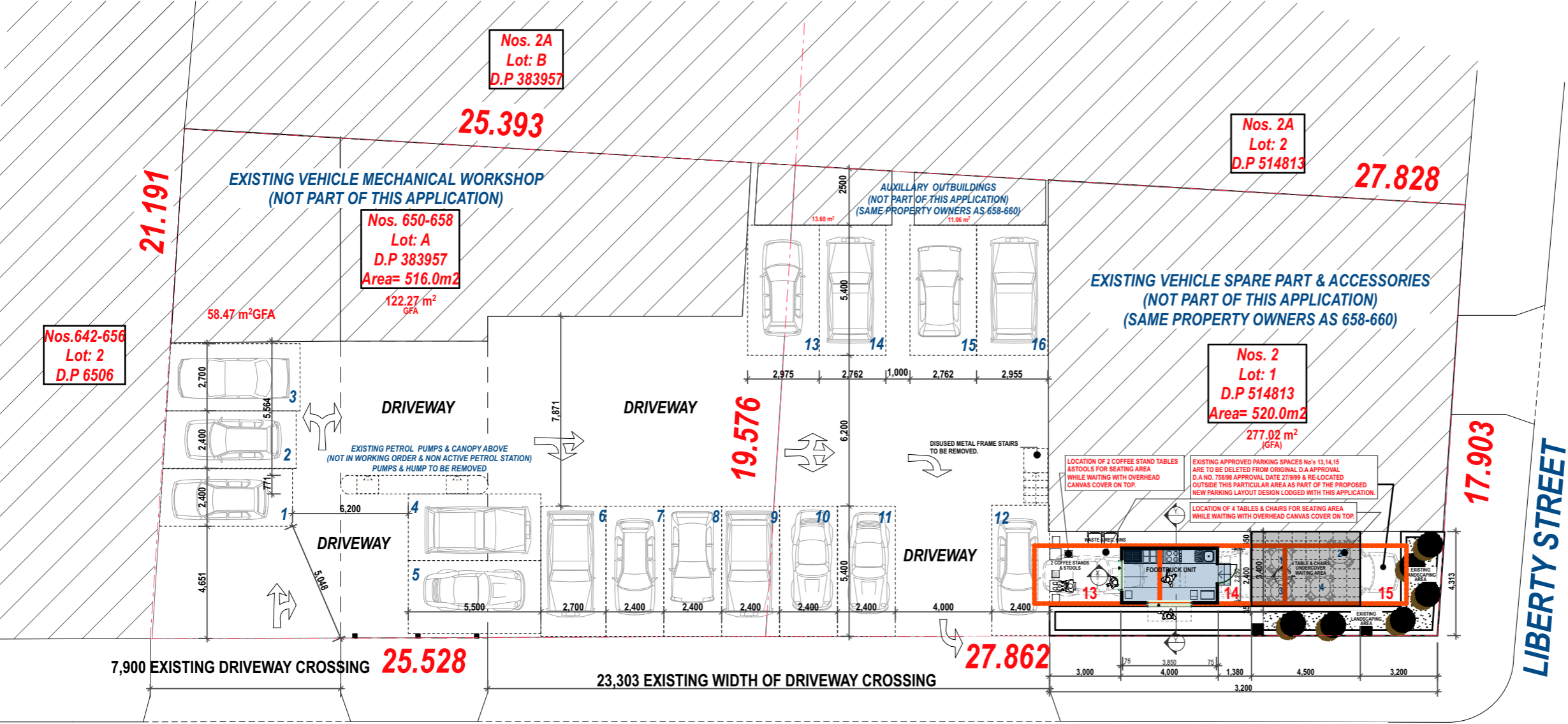
SITE ANALYSIS PLAN  
drawing

1222-128  
project

AO1  
drawing no.

A  
issue

3/1/23



CANTERBURY ROAD

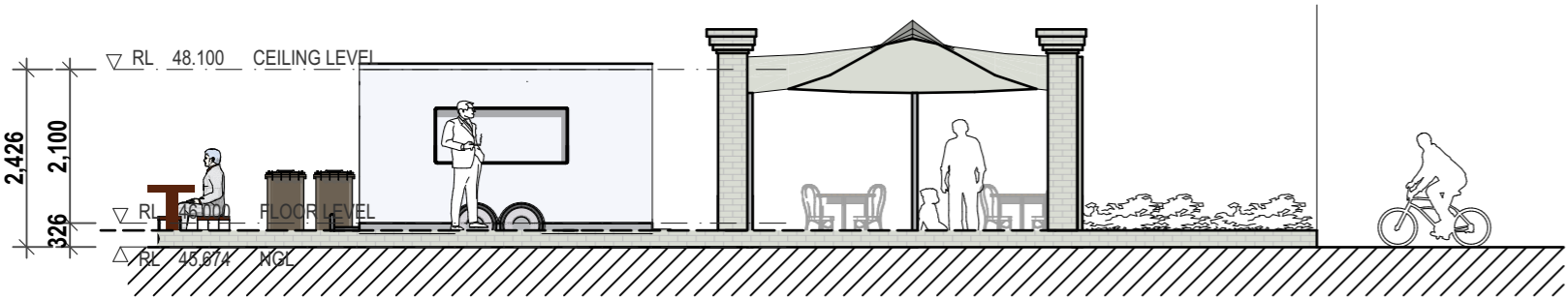
BUILDING CALCULATIONS

NO	CONTROLS	PROPOSAL
1	LAND AREA No. 658-660 Canterbury Road	LOT SIZE= 516.0m2
2	LAND AREA No. 2 Liberty Street.	LOT SIZE= 520.0m2
3		TOTAL AREA = 1036.0m2
4	EXISTING AVAILABLE BUILT AREA No.658-660 Canterbury Road.	Total Area = 180.74m2 FSR-.35:1
5	EXISTING AVAILABLE BUILT AREA No.2 Liberty Street.	Total Area = 301.68m2 FSR-.58:1
6	PARKING AVAILABILITY D.A approval consent 758/98 dated the 27/9/99 (condition 10) requires 12 parking spaces	PROPOSED PARKING AVAILABILITY By removing parking spaces 13,14 &15 to make space for the food truck to be located in that position & by re designing a new all parking layout as shown on plans the proposal can accommodate 16 parking spaces on site.

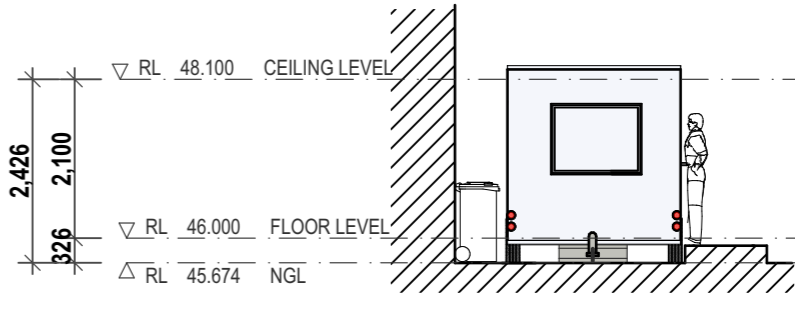
SITE PLAN 1:200

<p><b>NOTES :</b></p> <p>DO NOT SCALE OFF DRAWINGS. USE FIGURED DIMENSIONS ONLY. CHECK ALL DIMENSIONS ON SITE BEFORE THE COMMENCEMENT OF WORK. REPORT ANY DISCREPANCIES. C.O.S DENOTES ITEM TO BE CHECKED ON SITE.</p> <p>ALL LEVELS ARE TO AHD AND HAVE BEEN DETERMINED FROM OSUM SURVEYING SERVICES PT.</p> <p>AVAILABLE DETAILED SITE SURVEY INFORMATION BY THESE DESIGNS, PLANS AND SPECIFICATIONS AND THE COPYRIGHT THEREIN ARE THE PROPERTY OF ERGO DESIGNS AND MUST NOT BE USED, REPRODUCED OR COPIED WHOLLY OR IN PART WITHOUT THE WRITTEN PERMISSION OF ERGO DESIGNS.</p>	<p>.. ..</p> <p>.. ..</p> <p>.. ..</p> <p>.. ..</p> <p>A DA SUBMISSION 3.1.23</p> <p>rev notes date</p>	<p>This drawing is issued upon the condition it is not copied, reproduced, retained or disclosed to any unauthorised person either wholly or in part without prior consent in writing of ergo designs.</p>	<p><b>Mr. MARCELO DE ALMEIDA</b> 650-658 CANTERBURY ROAD BELMORE &amp; 2 LIBERTY STREET BELMORE. . NSW</p> <p>client</p>	<p>RE ARRANGING EXISTING APPROVED PARKING SPACES &amp; LOCATING A FOOD TRUCK STAND</p> <p>project</p> <p>650-658 CANTERBURY ROAD BELMORE &amp; 2 LIBERTY STREET BELMORE.</p> <p>address</p>	<p><b>Ergo Designs P/L</b></p> <p>building designers and consultants</p> <p>334A homer st earlwood nsw 2206 ph: 9558 1233</p> <p>e-mail: ergo-des@bigpond.net.au</p>	<p><b>bdaa</b></p> <p>ACCREDITED BUILDING DESIGNER</p> <p>Accreditation No.6667</p>	<p></p> <p>Tr N</p>	<p><b>SITE PLAN</b> drawing</p> <p>1222-128 project</p> <p>A02 drawing no.</p> <p>A issue 3/1/23</p>
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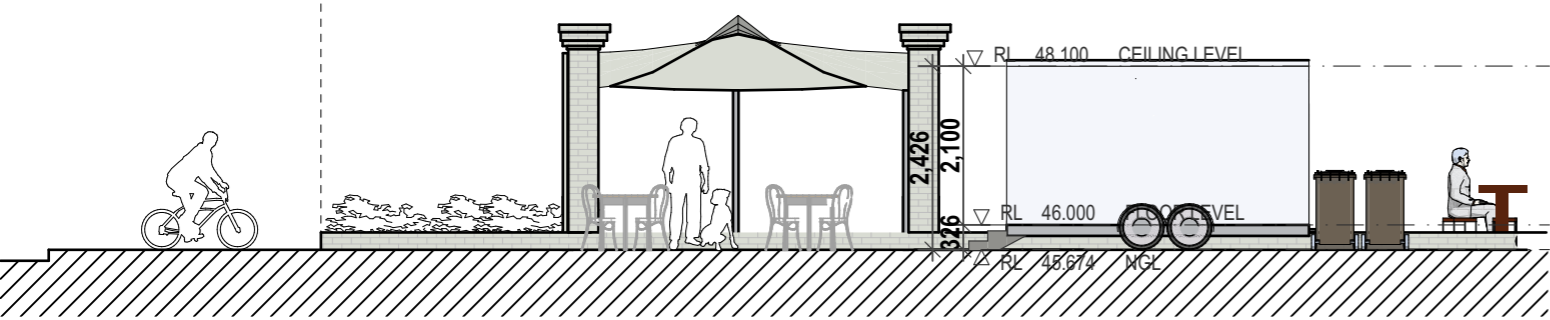




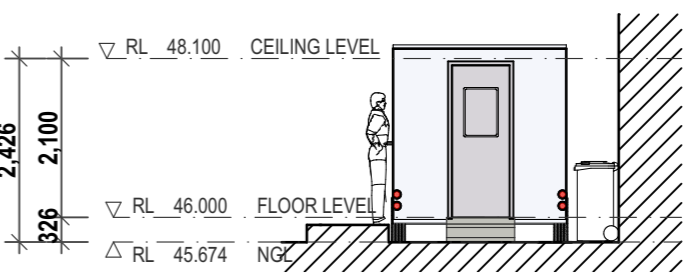
SIDE ELEVATION -CANTERBURY ROAD (NORTH) 1:100



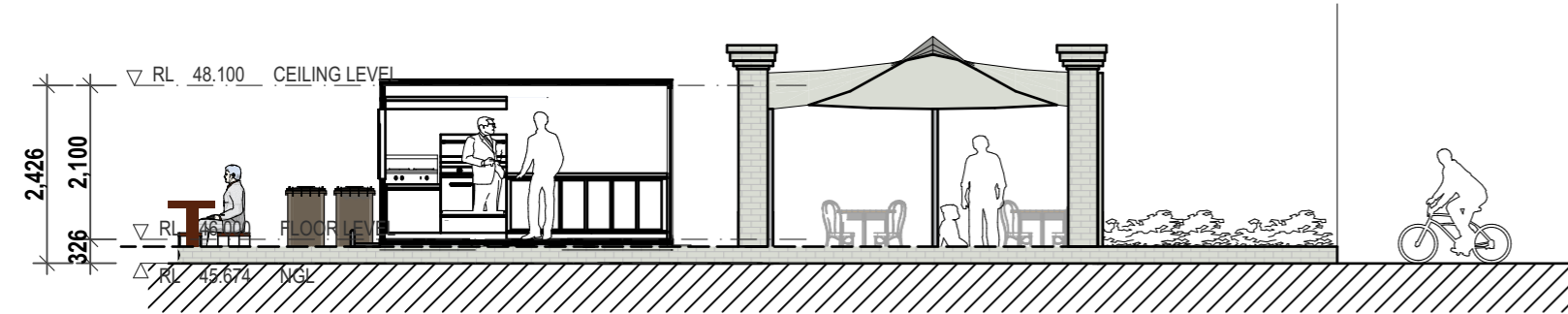
FRONT ELEVATION - (EAST) 1:100



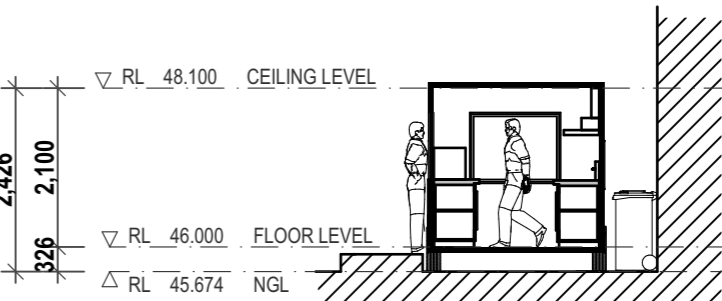
SIDE ELEVATION - (SOUTH) 1:100



REAR ELEVATION - (WEST) 1:100



SECTION X-X 1:100



SECTION Y-Y 1:100

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	A	DA SUBMISSION	3.1.23							1222-128	A04	A
	rev	notes	date							project	drawing no.	issue

# SPECIFICATIONS:

The interior of this custom built food trailer, is to be fitted out correctly for catering and must comply with NSW Government Food Authority guideline for mobile food vending vehicles and should be safe and suitable food in accordance with the provisions of the NSW Food Act 2003, Food Regulation 2015 and Food Standards Code. & **AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE CHAPTER 3 (AUSTRALIA ONLY)**. Mobile food vending vehicles do not usually require a Food Authority licence, however the following conditions of operation must be complied with:

1: **Maintenance:** The vehicle and it's associated fixtures, fittings and equipment must be kept clean and in a good state of repair and working order (i.e. free from dirt, fumes, smoke, foul odours and other contaminants).

2:**Garbage and recyclable matter**

Food business operators must ensure that:

- suitable and adequate garbage receptacles with tight-fitting lids are provided. When directed, a suitable receptacle should be provided outside the vehicle for depositing take-away food containers and other litter
- arrangements are made to dispose of garbage content each day or more frequently when the need arises
- recyclable, re-useable or compostable products are used wherever possible.

3. **Animals and pests**

Take all practicable measures to prevent pests (including birds, spiders and flying insects) from entering the food stall or coming into contact with any fixtures, equipment or parts of vehicles used to transport food. Animals are not permitted to enter a food premises at any time. 'Assistance animals', as defined in section 9 of the *Disability Discriminatio* are permitted in public dining and drinking areas. Assistance animals include guide dogs trained to help people with disabilities. It is recommended that a regular pest control program be used.

4.**Children in food preparation areas**

For health and safety reasons, children should not be permitted to enter a mobile food vending vehicle.

5:**Water and ice**

- a) Potable water (i.e. safe for human consumption) must be used for washing or preparing food or as an ingredient in food. Town water supplies are considered potable. Using water from other sources may be suitable, but this should be checked with the local cc
- b) Only food-grade materials should be used to store water.
- c) Ice used to keep food cool or to add to food or drink must be potable.
- d) All hot water for washing purposes should be supplied from a suitable hot water system and should be piped so it can be mixed with co

6:**Waste disposal**

The vehicle should be equipped with a waste water tank external to the vehicle, with a capacity of at least 50 litres, and have an outlet of s to facilitate easy flushing and cleaning. Waste water must be disposed of lawfully. Please contact your local water authority prior to the event for advice. Under no circumstances is liquid waste to be discharged on the ground or to a stormwater drainage system. All sinks and hand wash basins should be provided with sanitary traps.

7.**Electricity, gas supplies, fire extinguishers and work safety**

- Food business operators (and event management) should ensure there is a sufficient supply of electricity for food handling activities, particularly for hot/cold food holding and heating water.
  - Electricity should be supplied through proper supply poles equipped with all necessary safety devices (as required by legislation).
- All work should be carried out by a licensed electrician and conform to 'AS/NZS 3002-2008: Electrical Installations – Shows and Carnivals'. SafeWork NSW requires electrical appliances and leads to be tested at least annually, and identification tags attach
- Fixed gas installations (such as in mobile food trucks) must be installed by a licensed gas fitter and comply with the appropriate provisor
- The Storage and Handling of LP Gas' and 'AS 5601-2000 (AG 601- 2002: Gas Installations'.
- A current compliance plate should be attached to the vehicle for new installations or any changes made to existing gas appliances.
- All portable gas appliances and appliances connected to Liquefied Petroleum Gas (LPG) cylinders must be certified to comply with Australian Standards by a certifier accredited by NSW Fair Trading. Refer to the NSW Fair Trading webpage on gas appliances: [http://www.fairtrading.nsw.gov.au/fw/Businesses/Product\\_safety/Gas\\_appliances.page](http://www.fairtrading.nsw.gov.au/fw/Businesses/Product_safety/Gas_appliances.page).
  - Portable gas appliances should be located on a non-combustible surface with safe clearance distances from combustible materials and in a well-ventilated location. LPG cylinders should be secured so they remain upright and protected from c
- Refer to Energy Safe Victoria's *Gas safety at public events* brochure and follow the gas safety checklist: [http://www.esv.vic.gov.au/wp-content/uploads/2017/02/Gas-safety-at-public- events\\_brochure.pdf](http://www.esv.vic.gov.au/wp-content/uploads/2017/02/Gas-safety-at-public- events_brochure.pdf) or contact SafeWork NSW for further in
- Cartridge-operated appliances are not approved for use at public events.
- These appliances are commonly used in domestic situations and are fuelled by a disposable butane gas cartridge.
- A fire extinguisher and fire blanket should be supplied in any vehicle or stall where cooking or heating processes take place.
- Operators should be able to extinguish small fires if needed.
- Fire safety equipment should be easily accessible. The extinguisher should be suitable for dealing with the type of combustible materials
  - Fire safety equipment should be tested annually and have current tagging in accordance with 'AS 1851-2012: Routine Service of Fire Protection Systems and Equipment'. Contact Fire and Rescue NSW for more information.
  - All measures must be taken to comply with the requirements of SafeWork NSW to protect the health, safety and welfare of workers and visitors at the event. Contact SafeWork NSW for more information.

8.**Pollution prevention**

Operations should not cause any harm to the environment (i.e. air, water, noise and surrounding land). This is a requirement under the *Protection of the Environment Operations Act 1997*. For example, waste water should be discharged into the sewer system not onto the ground. Contact the local council for more information on the safe and legal disposal of waste water.

9.Facilities

Construction of vehicle

The design and construction of a mobile food vending vehicle must:

- be appropriate for the types of food stored, prepared and sold
- have adequate space for all activities and for all equipment to be used or stored
- allow easy cleaning and sanitising procedures of all structures and equipment
- prevent the entry of pests, dust, fumes, smoke and other contaminants where practicable
- exclude favourable sites for pests to harbour (live and breed).

The design and layout of a mobile food vending vehicle should be well planned and should take into consideration a range of key issues including but not limited to: maximising space without compromising food safety, using effective and durable construction materials, providing preparation and storage areas, hygiene requirements such as hand washing, and compliance with Food Safety Standards to ensure effective and acceptable operation. Design principles should accommodate food safety flow of product and waste to minimise risks of food and equipment contamination. Separating particular processes must be considered including:

- raw and cooked foods
- hand washing facilities and utensil wash up areas
- storage facilities
- waste disposal areas

Separation of the driving compartment from food storage, handling and serving sections should be considered. The construction standards required are dependent on the type, extent and frequency of food handling operations. As these standards can vary widely, it is recommended that before constructing or using a vehicle to sell food, the local council be approached and a clear agreement reached.

Floors

Floors are to be constructed of materials which are impervious and durable. The intersections of walls to floors should be without corners (coved): tight jointed, sealed and dust proof. Floors should be graded to the doorsill or, alternatively, a floor waste with a screwed removable plug is to be provided. Floors that are unlikely to pose any risk of contamination of food handled in the vehicle may be exempted from the constructional requirements of these guidelines provided the food business has obtained council approval.

Walls

Walls are to be provided where they are necessary to protect food from contamination. Walls must be finished with materials suitable for activities conducted in the vehicle and be easy to clean. Light coloured, high gloss, impervious surfaces are recommended. Suitable wall materials in food preparation areas are stainless steel, aluminium sheeting, acrylic or laminated plastic sheeting or polyvinyl sheeting with welded seams. Architraves, skirting boards, picture rails or similar protrusions should not be used on the walls. Walls at the rear of cooking appliances should be surfaced with a material such as stainless steel, which extends from the canopy to the floor. Where a cooking appliance is sealed to the wall, the material should be lapped over the top edge of the appliance to provide a grease and vermin-proof seal. Cooking appliances should only be sealed to walls made of a non-combustible material. A splash back should be installed to a minimum height of 300mm above any bench, sink or hand basin and should be constructed using an impervious waterproof material.

Ceilings

Ceilings are to be provided where they are necessary to protect food from contamination. Ceilings must be finished with impervious materials suitable for activities conducted in the vehicle and be easy to clean. A light colour is recommended. Where applicable, the ceiling height should be adequate to effectively conduct food handling activities. Ceilings should be free of open joints, cracks and crevices. The intersection of walls and ceilings should be tight jointed, sealed and dust proof.

Door and serving openings

All openings are to be fitted with close fitting doors and shutters where practicable to exclude dust, pests and other contaminants. These should be closed during transport. Door and serving hatches should be finished internally with the same standard of material as the walls.

Pipes, conduits and wiring

Pipes, conduits and wiring should be concealed in or behind floors, walls and ceilings, or fixed on brackets providing at least 25 mm clearance between the pipe and adjacent surfaces, and 150mm between the pipe or conduit and adjacent horizontal surfaces. Service pipes, conduits and wiring should not be placed in the recessed toe space of plinths or equipment.

Equipment and appliances

Equipment should be either built in with no cavities or mounted on castors capable of being easily moved to facilitate cleaning. Cooking equipment should not be placed beneath windows, wall cupboards, serving openings, shelving or roof vents.

Lighting

Adequate lighting in accordance with Australian Standards is to be provided to ensure safe food handling. In areas where exposed food is handled or stored, light fittings should be shatter-proof or fitted with suitable light diffusers (covers) to prevent contamination of food by broken light globe/tube glass.

Ventilation

There must be sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours. Mechanical ventilation must comply with Australian Standards. Storage racks should not be fitted above cooking and heating equipment as they can obstruct the airflow.

Hand washing facilities

A dedicated hand washing basin, separate from other facilities and used only for that purpose, must be provided. Warm water is needed for effective hand washing. Hot and cold water must be delivered through a single outlet to a dedicated hand basin. Liquid soap and single-use paper towels must be provided at or near the hand washing facility. To allow easy cleaning of hands and arms the basin should be installed at bench height, not under a bench. It should not be obstructed by other equipment and appropriately fixed to the wall. Ideally an impervious splash back should be installed behind the basin. An additional dedicated sink is required for washing of re-usable eating and drinking dinnerware and tableware.

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