

Operational Management Plan For Proposed Kitchen
(29 foxton Boulevard ,High Wycomb 6057)

Objective

To operate a commercial production kitchen while minimizing disruption to the neighbouring household and ensuring compliance with the city of Kalamunda regulations.

1. Food safety Protocols
 - A. All the staffs should have mandatory food safety Training.
 - B. Food will be stored, handled and cooked in compliance with food regulation.
 - C. Regular temperature checks will be conducted on fridge, freezer and food items during storage and preparation. For this purpose, temperature log book will be kept in the premises for the record.

2. Waste Management
 - A. Trade waste will be collected once a week by waste management service provider. As I have talked with different service provider (CleanAway, Voelia ect), enquired about their pick up time, day and punctuality. And found out that they are flexible with their service and can choose rubbish collection time and day of the week. Also asked about the size of the truck they use for the rubbish collection and been advised that for all the bin size they use the same size truck.
 - B. We will be using smaller size bin at the beginning and as the business grow we will upgrade the size of the bin.
 - C. Location of bin will be at the back of the car park area just behind the toilet.

3. Odor and Food Smell Management
 - A. There is 2.9m Rangehood with strong commercial exhaust fan already in place in the kitchen. In addition to this we will be installing **another Rangehood with more efficient commercial exhaust fan** available in the market and **small exhaust fan on the ceiling** (similar to exhaust fan in the washroom and toilet) just above the sous vide cooking area which will effectively removes cooking odors, smoke and possible moister from the kitchen area. Location of additional rangehood with exhaust fan will be adjacent to the existing rangehood which is mentioned in the new drawing for proposed kitchen. And exact location of ceiling exhaust fan still need to be decided.
 - B. Cleaning and servicing of exhaust fan, filters will be done on regular basis which will ensure optimal performance and odor containment.
 - C. Sous vide machine will be used for almost 50% to 70% of cooking in the kitchen which will have very very little food smell or odor because raw food items are vacuum sealed in the plastic bags then cooked in the water bath. Once cooked they will be rapid chilled by using ice water or blast chiller then only the sealed bags will be opened.

4. Odor Control Measures
 - A. We will be giving extra focus on regular cleaning , closing front doors all the times(except deliveries), closing the lid of the waste bin all the time.
 - B. We will be planting aromatic and fragrance giving herbs or shrubs around the residential and commercial part of the building eg. Rosemary , Thyme ,Jasmin which might soak lingering smell from food and might create feel good environment .
5. Noise Management
 - A. We will implement the recommendation given in the acoustic assessment
 - Using one exhaust fan (if needed) at night time slow cooking. Since we will be only using sous vide machine for unattended night time slow cooking which uses water bath on sealed tub or container so there might be no need of running exhaust fan on the rangehood at night time. Instead smaller exhaust fan(which won't have noise like big exhaust fan) on the ceiling can be run to extract the possible moister and smell from the sous vide water bath circulation.
 - We will purchase quietest exhaust fan available in the market.
 - We will install short barriers on the roof next to each of the mechanical plant unit.
 - We will treat the existing front door seals to ensure an air-tight seal throughout the door perimeter by using acoustic resilient seals as recommended.
6. Pest control
 - A. We will be doing pest control treatment every 3 months on regular basis by certified pest control service provider.
7. Neighbour and community Consideration
 - A. We have started communicating with our few neighbours and will be in touch with all of them and will describe them our plans, strategies and will tell them that we are also the part of this community so we will never do such thing which will negatively impact our neighbourhood.
 - B. We will regularly monitor and assess odor, noise levels and other concerning matters by communicating with neighbours and community members.
8. Equipment Maintenance and Cleaning
 - A. An equipment maintenance schedule will be followed, including weekly cleaning and monthly inspection.
 - B. Any malfunctioning equipment will be repaired to make sure kitchen operation doesn't get interrupted.
 - C. There will be schedule for detail cleaning daily, weekly, and monthly tasks for all kitchen areas.
 - D. Food safe cleaning agent and sanitizer will be used.
9. Health and safety standards
 - A. The proposed kitchen layout will adhere to fire safety regulations, with fire extinguishers and emergency exits placed in visible locations.
 - B. First aid supplies will be readily available.

10. Emergency Procedure

- A. An emergency response plan will be in place, outlining steps to be taken during fire, power outages, or other emergencies.
- B. Evacuation routes will be clearly marked and staff will be trained on the plan.

11. Supplier Relationships

- A. Suppliers will be selected based on their compliance with quality and safety standards.
- B. Efforts will be made to choose the suppliers who don't use large trucks for delivery purpose.

Our commitment towards our community is sustainable and achievable, we will be always committed to maintain a safe hygienic and efficient commercial kitchen operation. We are dedicated to complying with all the relevant regulations and standards to ensure the health and wellbeing of our staffs, community members, and customers.