

Recommendations on provision of WC's for customer use in food premises

**1. Food premises where food and drinks are consumed at the premises
i.e.: restaurants/cafes.**

The following minimum standards are recommended based on the number of customer seats;

No of seats (inc. outside seating)	Male WC	Female WC	comment
1-25 seats			1 WC & WHB for customer use (inc. disabled persons)
26 – 50 seats	1 WC & 1 wash hand basin (WHB)	1 WC & 1 WHB	(or 2 unisex WC's & 2 WHB's)
51 – 100 seats	2 WC's & 2 WHB's (or 1 WC & 1 urinal)	2 WC's & 2 WHB's	(or 4 unisex WC's & 4 WHB's)
101 + seats			See BS:6465 – Table 10 for provision guidance

2. Takeaways/'food to go' premises (where food can be consumed on the premises, but trade is predominantly takeaway)

No requirement to provide a customer WC if 10 or less customer seats (if you do not have a WC, it is a good idea to provide signage to make customers aware of this) If 10+ seats is likely to fall into the above table and will need a minimum of 1 unisex WC.

3. Takeaways/'Food to go' premises (where no food is to be consumed on the premises)

No requirement for a customer WC (if you do not have a WC, it is a good idea to provide signage to make customers aware of this)

Notes;

The Council has not formally adopted Section 20 of the Local Government Miscellaneous Provisions Act 1976, and therefore will not be requiring existing food businesses to provide WC's or install additional facilities to meet these provisions. This advice is aimed at new food businesses and those existing businesses undergoing extensions or major refurbishments. Please note where alterations are

made the toilet facilities will need to comply with the Building Regulations and be accessible for those with disabilities.

We appreciate the layout/size of buildings in the area can be a challenge when looking to install WC's and therefore there will be some degree of flexibility with this guidance. Please contact us to discuss further on an individual basis.

The Food Regulations (852/2004) require a ventilated lobby with 2 doors of separation between the WC and a room where open food is handled. It may be acceptable to not have a lobby if the room is solely used for food storage (in sealed containers) but is not recommended. If space is very limited and prevents 2 standard doors being fitted it may also be acceptable to create a lobby with a sliding or folding door. Please check with us...

Building control/planning – make sure you check you have the relevant permissions from our Building Control and/or Planning Department if undertaking any building works/alterations/ change of use or installing a WC. There are standards for WC provisions relevant to Building Regulations that you may need to abide by - Approved Document G.

Disabled access/provision – please be aware that new toilet facilities need to be accessible to disabled persons – please speak to the Building Control Department for the requirements relating specifically to disabled access. It may be that a lobby might restrict disabled access and therefore arrangements made to ensure that the WC is suitably ventilated, rather than a lobby provided.

Provision of staff WC's -please be aware that all food businesses need to provide suitable WC's for staff use under The Health, Safety & Welfare Regulations 1992. We would always recommend that where possible catering staff have separate WC's to customer facilities.

Use of public toilets/shopping centre toilets – food businesses may need to make their own provision if nearby public/shopping centre toilets are relied on and then subsequently close.

All WC's and WHB's must be connected to the drainage system, be supplied with running hot and cold water, soap and hand drying facilities.

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