

## Freedom of Information Publication Coversheet

The following information is provided pursuant to section 28 of the *Freedom of Information Act 2016*.

FOI Reference: CMTEDDFOI 2018-0275

Information to be published	Status
1. Access application	Published
2. Decision notice	Published
3. Documents and schedule	Published
4. Additional information identified	No
5. Fees	N/A
6. Processing time (in working days)	35
7. Decision made by Ombudsman	N/A
3. Additional information identified by Ombudsman	N/A
9. Decision made by ACAT	N/A
10. Additional information identified by ACAT	N/A

From: To

CMTEDD FOI

Subject: Date:

Freedom of Information request Wednesday, 3 October 2018 5:10:26 PM

Please find online enquiry details below. Please ensure this enquiry is responded to within fourteen working days.

#### Your details

All fields are optional, however an email address OR full postal address must be provided for us to process your request. An email address and telephone contact number will assist us to contact you quickly if we need to discuss your request.

Title:

First Name:

Last Name:

Business/Organisation:

Address:

Suburb:

Postcode:

State/Territory:

Phone/mobile:

Email address:

#### Request for information

(Please provide as much detail as possible, for example subject matter and relevant dates, and also provide details of documents that you are not interested in.)

1. All documents and correspondence relating to the hire or lease

Ltd for the purpose of operating The Old Bus Depot Markets. 2.

renovate or upgrade the Food Court section of the Old Bus Depot

Under the Freedom of of the Former Transport Depot at 21 Wentworth Avenue,

Information Act 2016 I KINGSTON to Dimor Pty Ltd and Iconic Markets and Events Pty want to access the following document/s All documents and correspondence relating to any application to

(\*required field):

I do not want to access the following

documents in relation

to my request::

Thank you.

Freedom of Information Coordinator

Markets.



Our ref: CMTEDDFOI 2018-0275

via email:		
		- 4

#### FREEDOM OF INFORMATION REQUEST

I refer to your application under section 30 of the Freedom of Information Act 2016 (the Act), received by the Chief Minister, Treasury and Economic Development Directorate (CMTEDD) on 3 October 2018, in which you sought access to all documents and correspondence relating to the hire or lease of the Former Transport Depot at 21 Wentworth Avenue, KINGSTON to Dimor Pty Ltd and Iconic Markets and Events Pty Ltd for the purpose of operating The Old Bus Depot Markets and correspondence relating to any application to renovate or upgrade the Food Court section of the Old Bus Depot Markets.

On 4 October 2018 you advised that you are only seeking access to documents for the last 5 years to cover negotiations leading up to the signing of the latest lease around April 2015.

On 23 October 2018 you agreed to refine the scope again to:

- Copy of the Licence Agreement dated 8 April 2015; (this document covers length of lease, terms of lease etc)
- Copy of the Deed of Assignment dated 2 May 2016;
- 3. Copies of documents related to Food court Iconic upgrade; and
- 4. Food court plans.

#### Authority

I am an Information Officer appointed by the Director-General of CMTEDD under section 18 of the Act to deal with access applications made under Part 5 of the Act.

#### **Timeframes**

In accordance with section 40 of the Act, CMTEDD is required to provide a decision on your access application by 21 November 2018.

#### Third Party Consultation

In making this decision, I completed consultation with relevant third parties in accordance with section 38 of the Act. The views of the identified third parties were taken into account in making this decision.

#### **Decision on access**

Searches were completed for relevant documents and 45 documents were identified that fall within the scope of your request.

I have decided to grant full access to 17 documents, partial access to 25 documents, 1 document has been exempt in full and 2 documents have been withheld from release to allow for third party review rights. The information redacted in the documents I consider to be information that would, on balance, be contrary to the public interest to disclose under the test set out in section 17 of the Act.

I have included as <u>Attachment A</u> to this decision the schedule of relevant documents. This provides a description of each document that falls within the scope of your request and the access decision for each of those documents.

My access decisions are detailed further in the following statement of reasons and the documents released to you are provided as <u>Attachment B</u> to this letter.

In accordance with section 54(2) of the Act a statement of reasons outlining my decision is below.

#### Statement of Reasons

In reaching my access decision, I have taken the following into account:

- the Act;
- the content of the documents that fall within the scope of your request;
- the submissions made by the relevant third parties and
- the Human Rights Act 2004.

#### **Exemption claimed**

My reasons for deciding not to grant access to the identified documents and components of these documents are as follows:

#### **Public Interest**

The Act has a presumption in favour of disclosure. As a decision maker I am required to decide where, on balance, public interest lies. As part of this process I must consider factors favouring disclosure and non-disclosure.

In Hogan v Hinch (2011) 243 CLR 506, [31] French CJ stated that when 'used in a statute, the term [public interest] derives its content from "the subject matter and the scope and purpose" of the enactment in which it appears'. Section 17(1) of the Act sets out the test to be applied to determine whether disclosure of information would be contrary to the public interest. These factors are found in subsection 17(2) and Schedule 2 of the Act.

Taking into consideration the information contained in the documents found to be within the scope of your request, I have identified that the following public interest factors are relevant to determine if release of the information contained within these documents is within the 'public interest'.

#### Factors favouring disclosure (Schedule 2.1)

Taking into consideration the information contained in the documents found to be within the scope of your request, I have identified that the following public interest factors are relevant to determine if release of the information contained within these documents is within the 'public interest':

- (a) disclosure of the information could reasonably be expected to do any of the following:
- (i) promote open discussion of public affairs and enhance the government's accountability;
- (viii) reveal the reason for a government decision and any background or contextual information that informed the decision.

Having considered the factors identified as relevant in this matter, I consider that release of information contained in the documents within the scope of your request may promote open discussion of public affairs, and contribute to positive and informed debate of important issues. This includes the use of territory land at the Old Bus Depot Markets and information related to the Iconic food court upgrade. I am satisfied the information contained within these documents is within the public interest to release as they reveal the reason for a government decision and any background or contextual information that has formed that decision.

#### <u>Factors favouring non-disclosure (Schedule 2 section 2.2)</u>

As required in the public interest test set out in section 17 of the Act, I have also identified the following public interest factors in favour of non-disclosure that I believe is relevant to determine if release of the information contained within these documents is within the 'public interest':

- (a) disclosure of the information could reasonably be expected to do any of the following:
  - (ii) prejudice the protection of an individual's right to privacy or any other right under the Human Rights Act 2004; and
  - (xi) prejudice trade secrets, business affairs or research of an agency or person.

Taking into account the submissions put to me by the relevant third parties as part of the consultation undertaken in accordance with section 38 of the Act and having reviewed the documents, I have considered the personal information contained in the documents, including names and contact information. I am satisfied that the names and contact information of ACT Government employees should be released as these individuals were acting in their official capacity and the personal information being released is done so in relation to these individuals exercising their delegations in a work related capacity. I do not consider the release of this information is unreasonable or could prejudice their right to privacy.

The documents relevant to your request contain personal information, including the names, phone numbers, email address and other personal particulars of individuals. Based on my examination of the relevant documents, I consider it is unreasonable to release the personal information of third parties that are not ACT Government

employees. These individuals are entitled to expect that the personal information they have supplied as part of this process will be dealt with in a manner that protects their privacy. Considering the type of information to be withheld from release, I am satisfied that the factors in favour of release can still be met while protecting the personal information of the individuals involved.

I therefore weight the factor for non-disclosure more highly than the factor in favour of release in this instance. As a result, I have decided that releasing information of individuals who are not ACT Government employees could prejudice their right to privacy under the *Human Rights Act 2004*.

I have also considered the impact that the release of some parts of the information contained in the documents may have on relevant third parties in relation to their business affairs. In particular the licence agreement and deed of assignment. I have decided to exempt the licence agreement in full as this document is pertinent to the running of the Old Bus Depot Markets as the release of this information may prejudice the future business affairs of the Old Bus Depot Markets and disclose information that is not publically known and may commercially disadvantage their business if released. I have decided only the personal signatures contained within the assignment document are sensitive.

Noting the pro-disclosure intent of the Act, I am satisfied that redacting only the information that is not in the public interest to release, while releasing the rest of the documents will ensure the intent of the Act is met and will provide you with access to the majority of information held by CMTEDD within the scope of your request.

Accordingly, I have chosen to exempt ref number 1 and withhold ref numbers 2 and 3 from release and redact parts of pages 19, 56-57, 65, 69, 78-79, 82, 86-87, 91-94, 96-97, 99, 101, 120-121, 123-124, 128-131, 141-142, 144-146, 148, 153-154, 184-188, 191-193, 195, 197, 199-200 and 224 of the documents within <u>Attachment B.</u>

#### Documents subject to third party review

Documents subject to third party review (ref numbers 2 and 3) have been withheld pending the conclusion of the third party review period. You will be provided with these documents at the end of this period, unless a review has been sought with the Ombudsman. Should no review be sort the documents as per this decision notice will be released to you on 24 December 2018.

#### Charges

Pursuant to Freedom of Information (Fees) Determination 2017 (No 2) processing charges are applicable for this request because the total number of pages to be released to you exceeds the charging threshold of 50 pages. However, the charges have been waived in accordance with section 107(2)(b) of the Act.

#### Online publishing - Disclosure Log

Under section 28 of the Act, CMTEDD maintains an online record of access applications called a disclosure log. Your original access application, my decision and documents released to you in response to your access application will be published in the CMTEDD disclosure log after 26 November 2018. Your personal contact details will not be published.

You may view CMTEDD disclosure log at:

https://www.cmtedd.act.gov.au/functions/foi/disclosure-log.

#### **Ombudsman Review**

My decision on your access request is a reviewable decision as identified in Schedule 3 of the Act. You have the right to seek Ombudsman review of this outcome under section 73 of the Act within 20 working days from the day that my decision is published in the CMTEDD disclosure log, or a longer period allowed by the Ombudsman.

If you wish to request a review of my decision you may write to the Ombudsman at:

The ACT Ombudsman GPO Box 442 CANBERRA ACT 2601

Via email: actfoi@ombudsman.gov.au

#### **ACT Civil and Administrative Tribunal (ACAT) Review**

Under section 84 of the Act, if a decision is made under section 82(1) on an Ombudsman review, you may apply to the ACAT for review of the Ombudsman decision. Further information may be obtained from the ACAT at:

ACT Civil and Administrative Tribunal Level 4, 1 Moore St GPO Box 370 Canberra City ACT 2601 Telephone: (02) 6207 1740

http://www.acat.act.gov.au/

Should you have any queries in relation to your request please contact me by telephone on 6207 7754 or email CMTEDDFOI@act.gov.au.

Yours sincerely,

Sarah McBurney
Information Officer

**Information Access Team** 

Chief Minister, Treasury and Economic Development Directorate

21 November 2018



# FREEDOM OF INFORMATION REQUEST SCHEDULE

NAME	WHAT ARE THE PARAMETERS OF THE REQUEST	Reference NO.
	Copy of the Licence Agreement dated 8 April 2015; Copy of the Deed of Assignment dated 2 May	CMTEDDF0I2018-0275
	2016; Copies of documents related to Food court Iconic upgrade; and Food court plans.	

Ref No	Page number	Description	Date	Status	Reason for Exemption	Online Release Status
1	1000	Licence for use of territory land	8 Apr 2015	Exempt in Full	Sch 2 s2.2 (a)(xi)	No
2		Deed of assignment of licence	2 May 2016	WITHHELD	Sch 2 s2.2 (a)(xi)	No
3		Hazardous Materials Audit Report	23 Jul 2018	WITHHELD	N/A	No
4	1-2	Email - Dimor	25 May 2015	Full Release	N/A	Yes
5	3-6	Email – Foodcourt design - render	6 Jun 2017	Full Release	N/A	Yes
6	7-8	Email – FTD Food Court	22 Jun 2017	Full Release	N/A	Yes
7	9-10	Email – FTD Food Court (see ref no. 5 for attachments)	4 Jul 2017	Full Release	N/A	Yes
8	11-15	Email – FTD Food Court (see ref no. 5 for attachments)	5 Jul 2017	Full Release	N/A	Yes
9	16-18	Email – FTD Food Court (see ref no. 5 for attachments)	7 Jul 2017	Full Release	N/A	Yes
10	19-20	Site Inspection Report	16 Aug 2017	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
11	21-48	ACT Good Business Fit-Out	1 Oct 2017	Full Release	N/A	Yes
12	49-50	Email – Food court upgrades	7 Feb 2018	Full Release	N/A	Yes
13	51-55	Old Bus Depot Market Plans	7 Feb 2018	Full Release	N/A	Yes

14	56-59	Email – Food Stalls/Continers (ZIP files included in document pack)	7 Feb 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
15	60-62	Email – Food court upgrade	12 Feb 2018	Full Release	N/A	Yes
16	63-64	Email – Old Bus Depot Markets	21 Feb 2018	Full Release	N/A	Yes
17	65-66	Email – Food court	9 Mar 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
18	67-74	Food court redevelopment proposal	3 Apr 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
19	75-77	Ignis – Engineering Certificate	17 Apr 2018	Full Release	N/A	Yes
20	78-81	Email – Meeting with Iconic (documents refereced in this email are included throughout the document pack)	18 Apr 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
21	82-90	Email – Meeting with Iconic – email chain as above	19 Apr 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
22	91	Email – Request meeting	20 Apr 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
23	92-93	Email Request for a meeting	26 Apr 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
24	94-97	Email – Electrical requriements	1 May 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
25	98-118	Email – Condition Report	3 May 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
26	119-122	Email – Meeting notes	11 May 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
27	123-127	Email – Old Bus Depot Markets	15 May 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
28	128-130	Email - Old Bus Depot Markets	17 May 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
29	131-133	Email – Food court proposed layout	23 May 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
30	134-140	Email – High Pressure Cleaning	24 May 2018	Full Release	N/A	Yes
31	141-143	Email - OBDM	7 Jun 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes

32	144-147	Email – Food court proposal	6 Jul 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
33	148-151	Email – Former Transport Depot – Meeting 20 July Action	23 Jul 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
4	152-154	Email and DRAFT Letter	23 Jul 2018	Partial Release	Sch 2 s2.2 (a)(xi)	Yes
5	155-156	Email Iconic Food Court Improvements	24 Jul 2018	Full Release	N/A	Yes
6	157-181	Food court photos	24 Jul 2018	Full Release	N/A	Yes
17	182-183	Email – Iconic food court improvements	24 Jul 2018	Full Release	N/A	Yes
8	184-185	Email – Former Transport Depot	9 Aug 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
9	186-190	Email – Old bus depot markets	16 Aug 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
0	191-194	Email – Old bus depot markets – food court proposal	16 Aug 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
1	195-196	Email – Design for electrical system	20 Aug 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
2	197-198	Email – Form Transport Depot – Proposed food court upgrade	31 Aug 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
3	199	Email – Bus Depo Markets electrical documentation	26 Sep 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
4	200-226	Email – Former Transport Depot – Occupancy and Egress Report	28 Sep 2018	Partial Release	Sch 2 s2.2 (a)(ii)	Yes
15	227-351	Plans	Various	Full Release	N/A	Yes

Total No of Docs

45

From: Whitney, David

**Sent:** Thursday, 28 May 2015 2:15 PM **To:** Shaw, Tania; Tudor, Jacqueline

Cc: Gordon, Libby
Subject: FW: Dimor

Dear Tania and Jacqui,

Following earlier discussions last week concerning regular mixed markets, I have reviewed the Licence Agreement and sought confirmation from the GSO. I attach the appropriate clause relating to mixed markets at the FTB.

#### 31.4 General Restriction

Without limiting any other provision in this clause 31, the Licensor shall not, without the consent of the Licensee authorise or permit any other party to use any part of the Land to conduct a Mixed Stall Market Event more than once per year.

My understanding is that any mixed market, selling more than 3 of those products listed, is permitted as a once off, however should a proprietor seek to hold more than one a year, agreement will need to be sought from the Licensee, Dimor. I recall that you were discussing with another market proprietor to transfer a mixed market to the FTB on a number of Saturdays. This would require the consent of Dimor. Please contact me if this is unclear, also please do not hesitate to refer any market proprietors who may have been advised differently to me and I can explain the determination to them if required.

Cheers David

David Whitney | Director artsACT | Arts, Business, Events, Sport and Tourism
Ph 02 6207 2389 Mob 0423 292 864 Fax 6207 2386
Chief Minister, Treasury and Economic Development Directorate | ACT Government
Level 4 Nara Centre GPO Box 158 Canberra ACT 2601
www.arts.act.gov.au | Follow us on Twitter

From: Whitney, David

Sent: Thursday, 28 May 2015 2:05 PM

To: Ding, Brendan Subject: RE: Dimor

Dear Brendan,

Thank you for following this up.

It concurs with my notes as well, however grateful for your confirmation.

Cheers David

David Whitney | Director artsACT | Arts, Business, Events, Sport and Tourism Ph 02 6207 2389 Mob 0423 292 864 Fax 6207 2386

Chief Minister, Treasury and Economic Development Directorate I ACT Government

From: Ding, Brendan

Sent: Thursday, 28 May 2015 12:15 PM

To: Whitney, David Subject: FW: Dimor

#### **ACT GOVERNMENT SOLICITOR**

(see confidentiality notice below)

#### Hi David,

I've checked my file and the last corro in respect of clause 31.4. We definitely left in the restriction of *mixed stall markets* being confined to not more than once a year unless agreed by Dimor.

ArtsACT can organise more specific stall markets more often as long as they don't fall into the category of mixed stall market being "A Stall Market that where the stall holders collectively offer for sale more than three of the following products:

- Handmade clothes
- Skincare/makeup products
- Games and toys
- Artwork
- Antiques
- Ready to eat food and drink
- Stationary
- Jewellery
- Handmade home wares including soft furnishings,
- crockery and cutlery
- Handmade locally manufactured furniture"

#### Kind regards

Brendan Ding | Special Counsel - Land and Property Development | ACT Government Solicitor 

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© PO Box 260 Civic Square ACT 2608 
www.actgs.act.gov.au

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 From:
 Gordon, Libby

 To:
 Tyler, Sam

 Cc:
 Vardos, Jacqui

Subject: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED]

Date: Tuesday, 6 June 2017 5:08:49 PM

Attachments: Render 1.jpg

Render 2.jpg Render 3.jpg

#### Hi Sam

Attached are the design renders for the refurbishment of the FTD foodcourt area under licence to Iconic Markets.

Suggest that artsACT supports in principle the proposal except for any changes external to the building (and outside their licence area) as per our decision on the Brodburger shade structure. Please forward to Nicholas Holt for his comment, thanks.

#### regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT | Cultural Canberra
Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government
Phone 02 6205 5468 | m 0401 675 639 | Email mailto:libby.gordon@act.gov.au

Plaza Level, Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601







From: Holt, Nicholas

**Sent:** Thursday, 22 June 2017 10:02 AM

**To:** Tyler, Sam

Subject: RE: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED] LDA

#### Hi Sam,

Sorry. As these are internal I have no comment, only to say that you should remind them that they only have a licence on the building and that this expires in 8-9 years and there is no commitment to extend. Also they need to consider that it likely that at some stage in the future, there will be an opportunity for the bottom level of the FTD to be redeveloped so that it has an improved frontage to the KAP which will be developed over the next 7 or so years. I wouldn't want them to obtain an expectation that by committing to this work they can use it in the future to justify a licence extension. They should undertake this work with this clear understanding.

regards

**Nicholas** 

From: Tyler, Sam

Sent: Wednesday, 21 June 2017 5:12 PM

To: Holt, Nicholas

**Subject:** FW: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED]

Hi Nicholas

We need to get back to the OBDM about this proposal. Do you have any comment?

**Thanks** 

Sam

From: Tyler, Sam

Sent: Thursday, 15 June 2017 3:09 PM

To: Holt, Nicholas Cc: Gordon, Libby

**Subject:** FW: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED]

Hi Nicholas

Please see below and attached. Given that these works are internal can you let me know ASAP if you have any comment?

**Thanks** 

Sam

From: Gordon, Libby

Sent: Tuesday, 6 June 2017 5:09 PM

**To:** Tyler, Sam **Cc:** Vardos, Jacqui

**Subject:** FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED]

#### Hi Sam

Attached are the design renders for the refurbishment of the FTD foodcourt area under licence to Iconic Markets.

Suggest that artsACT supports in principle the proposal except for any changes external to the building (and outside their licence area) as per our decision on the Brodburger shade structure.

Please forward to Nicholas Holt for his comment, thanks.

#### regards

Libby Gordon I Manager, Arts Infrastructure & Public Art - artsACT | Cultural Canberra
Enterprise Canberra | Chief Minister, Treasury and Economic Development | **ACT Government Phone 02 6205 5468** | m 0401 675 639 | Email mailto:libby.gordon@act.gov.au

Plaza Level, Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

 From:
 Gordon, Libby

 To:
 Anthony Nirayong

 Cc:
 Tyler, Sam; Vardos, Jacqui

Subject: FW: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED] response

Date: Tuesday, 4 July 2017 5:33:54 PM

Attachments: Render 1.jpg

Render 2.jpg See folios 66-69 for pictures

Render 3.ipg

#### Hi Anthony

My apologies for the delay in getting back to you on this. Thank you for the design renders you provided showing proposed improvements to the food court area at the Former Transport Depot (FTD).

artsACT has the following comments on your proposed upgrade of the food court:

- artsACT supports in principle the designs (as rendered in the attached) for your licence area.
- o artsACT will not be responsible for any repairs or maintenance of the new containers and fit-out which will remain the property of Iconic Markets. The detail of responsibilities and long term asset ownership will need to be agreed once you have detailed design drawings. For example, the new toilets would most likely be considered part of the building fabric therefore may become a Territory asset at the end of the licence period.
- O All relevant approvals must be sought Development Approval (note the FTD is heritage-listed) and Building Approval will be required. Appropriately certified trades must be used and safe work methods employed at all times. A hazardous materials report is available for the building (a copy is kept on site in the wall cabinet in the Foreshore Space).
- Should the containers and fit-out be removed in future years, any damage to the building fabric must be made good in accordance with the licence agreement.
- o As you know, your licence on the Former Transport Depot expires in 8-9 years and there is no commitment from the Territory to extend the licence period at this stage. The approval of these food court upgrades has no bearing on whether extensions to the licence period will be granted in future years.
- O Also please note that it is likely at some stage in the future, there will be an opportunity for the bottom level of the FTD to be redeveloped so that it has an improved frontage to the Kingston Arts Precinct which will be developed over the next 7 or so years.

Please advise when you have more detailed drawings for our comment. We're happy to assist with advice on authority planning approvals where we can -

#### Regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT | Cultural Canberra Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

**Phone 02 6205 5468** | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au

Plaza Level, Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

From: Gordon, Libby

Sent: Tuesday, 6 June 2017 5:09 PM

To: Tyler, Sam Cc: Vardos, Jacqui

Subject: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED]

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Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT | Cultural Canberra

Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mailto:libby.gordon@act.gov.au

Plaza Level, Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

From: Anthony Niravong
To: Gordon, Libby

Cc: Tyler, Sam; Vardos, Jacqui

Subject: Re: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED] 5/7/17

Date: Wednesday, 5 July 2017 1:59:10 PM

Attachments: <u>Item 1.pnq</u>

Item 2.pnq Item 3.pnq

#### Good afternoon Libby,

Thank you for your email and response, i know what its like pre 30th June with budgeting/accounting deadlines.

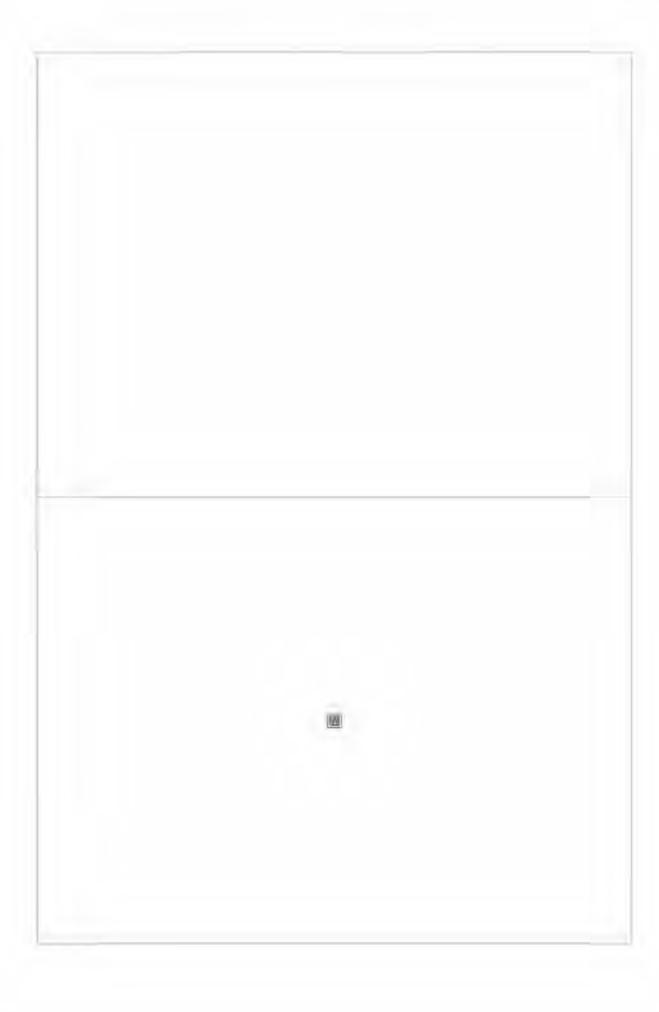
Could you please clarify in principle that the following changes to the building aspects. The areas that we will be requesting are:

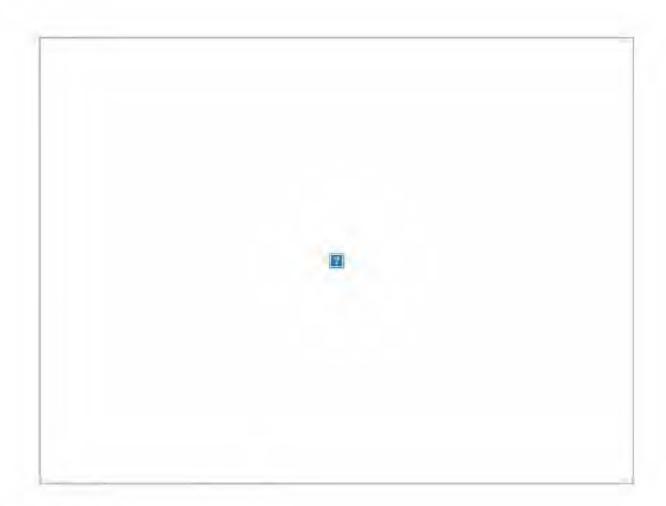
Item 1 - Removal of pipes. The lowest pipes(hot/cold pipes from a decommissioned boiler) crossing the food court aren't in operation with any existing equipment in the building. These pipes are interfering with the upper level of the new plans. The request is to remove and cap off 2 low hanging pipes.

Item 2 - Cut outs for Windows. On the eastern wall we have located seven windows that have been filled in. They are 0.5 meters wide by 1.4 meters high. We are requesting to reopen four windows. There is currently exiting structural steel in place, when historical windows were there at some point in the past.

Item 3 - Cut out for sliding door for existing toilets. There are toilets located up the stairs on the western wall. To make the access easier to the toilets we would like the option to create a new sliding door open in line with the toilets. This will also make it easier to maintain access control to the upper floor.

Any changes to the building fabric will be made good in accordance with the licence agreement at the end of lease.





Kind regards,

Anthony Niravong Managing Director

Old Bus Depot Markets

PO Box 4183 Kingston ACT 2604

Phone 02 6295 3331 (Tues-Thurs) Fax 02 6295 7979

Winners Australian Tourism Award Tourism Retailing Australian Tourism Hall of Fame

This email contains confidential information which may also be legally privileged.
Only the intended recipient may access, use, distribute or copy it.
If you have received this email in error, please let us know by return email and delete the original.

On 4 Jul 2017, at 5:33 pm, Gordon, Libby < Libby.Gordon@act.gov.au > wrote:

Hi Anthony

My apologies for the delay in getting back to you on this. Thank you for the design renders you provided showing proposed improvements to the food court area at the Former Transport Depot (FTD).

artsACT has the following comments on your proposed upgrade of the food court:

o artsACT supports in principle the designs (as rendered in the attached) for your licence area.

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o All relevant approvals must be sought – Development Approval (note the FTD is heritage-listed) and Building Approval will be required. Appropriately certified trades must be used and safe work methods employed at all times. A hazardous materials report is available for the building (a copy is kept on site in the wall cabinet in the Foreshore Space).

o Should the containers and fit-out be removed in future years, any damage to the building fabric must be made good in accordance with the licence agreement.

o As you know, your licence on the Former Transport Depot expires in 8-9 years and there is no commitment from the Territory to extend the licence period at this stage. The approval of these food court upgrades has no bearing on whether extensions to the licence period will be granted in future years.

o Also please note that it is likely at some stage in the future, there will be an opportunity for the bottom level of the FTD to be redeveloped so that it has an improved frontage to the Kingston Arts Precinct which will be developed over the next 7 or so years.

Please advise when you have more detailed drawings for our comment. We're happy to assist with advice on authority planning approvals where we can –

Regards

Libby Gordon I Manager, Arts Infrastructure & Public Art - artsACT | Cultural Canberra

Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mail to: <u>libby.gordon@act.gov.au</u> Plaza Level, Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

From: Gordon, Libby

Sent: Tuesday, 6 June 2017 5:09 PM

To: Tyler, Sam Cc: Vardos, Jacqui

Subject: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED]

Hi Sam

Attached are the design renders for the refurbishment of the FTD foodcourt area under licence to Iconic Markets.

regards

Libby Gordon I Manager, Arts Infrastructure & Public Art - artsACT | Cultural Canberra

Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mailto:libby.gordon@act.gov.au Plaza Level, Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

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From: Anthony Niravong <admin@obdm.com.au>

**Sent:** Friday, 7 July 2017 1:03 PM

To: Gordon, Libby

Cc: Tyler, Sam; Vardos, Jacqui

Subject: Re: FTD Foodcourt - Design Proposals [SEC=UNCLASSIFIED]

**Attachments:** image001.png; image002.png; image003.png

Perfect, will look to have more detail plans to you soon.

Thank you,

Anthony

Sent from my iPhone

- > On 6 Jul 2017, at 12:05 PM, Gordon, Libby <Libby.Gordon@act.gov.au> wrote:
- · Ui Anthony roomanaa halayyin rad
- > Hi Anthony, responses below in red.
- > Regards
- , mogara
- > Libby
- > From: Anthony Niravong [mailto:admin@obdm.com.au]
- > Sent: Wednesday, 5 July 2017 1:59 PM
- > To: Gordon, Libby
- > Cc: Tyler, Sam; Vardos, Jacqui
- > Subject: Re: FTD Foodcourt Design Proposals [SEC=UNCLASSIFIED]
- > Good afternoon Libby,
- > Thank you for your email and response, i know what its like pre 30th June with budgeting/ accounting deadlines.
- > Could you please clarify in principle that the following changes to the building aspects. The areas that we will be requesting are:
- > Item 1 Removal of pipes. The lowest pipes(hot/cold pipes from a decommissioned boiler) crossing the food court aren't in operation with any existing equipment in the building. These pipes are interfering with the upper level of the new plans. The request is to remove and cap off 2 low hanging pipes. Supported in principle as long as pipework is redundant and all conditions from email below are met regarding relevant standards/approvals.
- > Item 2 Cut outs for Windows. On the eastern wall we have located seven windows that have been filled in. They are 0.5 meters wide by 1.4 meters high. We are requesting to reopen four windows. There is currently exiting structural steel in place, when historical windows were there at some point in the past.
- > Supported in principle provided all conditions from email below are met regarding relevant standards/approvals and any structural certifications required. Quality of work is important to ensure weather proofing.
- > Item 3 Cut out for sliding door for existing toilets. There are toilets located up the stairs on the western wall. To make the access easier to the toilets we would like the option to create a new sliding door open in line with the toilets. This will also make it easier to maintain access control to the upper floor. We will need to look at this one on site as am not sure exactly what you mean and if there may be any implications that we should know about. Jacqui is back from leave on 17 July so will ask her to set up a meeting at FTD the week beginning 24 July to discuss on site.

>

> Any changes to the building fabric will be made good in accordance with the licence agreement at the end of lease. > [cid:image001.png@01D2F64F.EDC29F90][cid:image002.png@01D2F64F.EDC29F9 > 0][cid:image003.png@01D2F64F.EDC29F90] > Kind regards, > Anthony Niravong > Managing Director > Old Bus Depot Markets > PO Box 4183 Kingston ACT 2604 > Phone 02 6295 3331 (Tues-Thurs) > Fax 02 6295 7979 > > Winners Australian Tourism Award Tourism Retailing Australian Tourism > Hall of Fame > This email contains confidential information which may also be legally privileged. > Only the intended recipient may access, use, distribute or copy it. > If you have received this email in error, please let us know by return email and delete the original. > On 4 Jul 2017, at 5:33 pm, Gordon, Libby <Libby.Gordon@act.gov.au<mailto:Libby.Gordon@act.gov.au>> wrote: > Hi Anthony > My apologies for the delay in getting back to you on this. Thank you for the design renders you provided showing proposed improvements to the food court area at the Former Transport Depot (FTD). > artsACT has the following comments on your proposed upgrade of the food court: > o artsACT supports in principle the designs (as rendered in the attached) for your licence area.

- > o artsACT will not be responsible for any repairs or maintenance of the new containers and fit-out which will remain the property of Iconic Markets. The detail of responsibilities and long term asset ownership will need to be agreed once you have detailed design drawings. For example, the new toilets would most likely be considered part of the building fabric therefore may become a Territory asset at the end of the licence period.
- > o All relevant approvals must be sought Development Approval (note the FTD is heritage-listed) and Building Approval will be required. Appropriately certified trades must be used and safe work methods employed at all times. A hazardous materials report is available for the building (a copy is kept on site in the wall cabinet in the Foreshore Space).
- > o Should the containers and fit-out be removed in future years, any damage to the building fabric must be made good in accordance with the licence agreement.
- > o As you know, your licence on the Former Transport Depot expires in 8-9 years and there is no commitment from the Territory to extend the licence period at this stage. The approval of these food court upgrades has no bearing on whether extensions to the licence period will be granted in future years.
- > o Also please note that it is likely at some stage in the future, there will be an opportunity for the bottom level of the FTD to be redeveloped so that it has an improved frontage to the Kingston Arts Precinct which will be developed over the next 7 or so years.
- > Please advise when you have more detailed drawings for our comment.
- > We're happy to assist with advice on authority planning approvals

```
> where we can -
> Regards
> Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT |
> Cultural Canberra Enterprise Canberra | Chief Minister, Treasury and
> Economic Development | ACT Government Phone 02 6205 5468 | m 0401 675
> 639 | Email mail to:
> libby.gordon@act.gov.au<mailto:libby.gordon@act.gov.au>
> Plaza Level, Canberra Nara Centre, 1 Constitution Avenue Canberra City
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> Hi Sam
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> regards
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> Cultural Canberra Enterprise Canberra | Chief Minister, Treasury and
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> -
> < Render 1.jpg > < Render 2.jpg > < Render 3.jpg >
> <image001.png>
> <image002.png>
> <image003.png>
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# SITE INSPECTION REPORT

LOCATION: Old Bus Depot Markets

Inspection Stage: Proposed Mezzanine

Builder: Set Commercial Job No.

Booking ID: Date: 16/8/17

#### Comments:

Proposed mezzanine above shipping containers

#### Instructions:

#### Install:

- 300PFC or 310UB32 beams acting as bearers above shipping containers, fixed to each corner (at least 2 fixing points per beam). Max span 5m.
- 240x45 LVL joists @ 450 over beams, ensure joists are continuous over beams

Note: Structural adequacy of shipping containers was not checked as part of the design. Ensure shipping containers are able to bear dead load from beams and 3kPa live load. Ensure consultation with shipping container design engineer/manufacturers specifications prior to commencing works.

Issued to:	Inspected by:
MMD Custom Designs	PIERRE DRAGH
Copies to:	Date:
Set Commercial	16/8/17

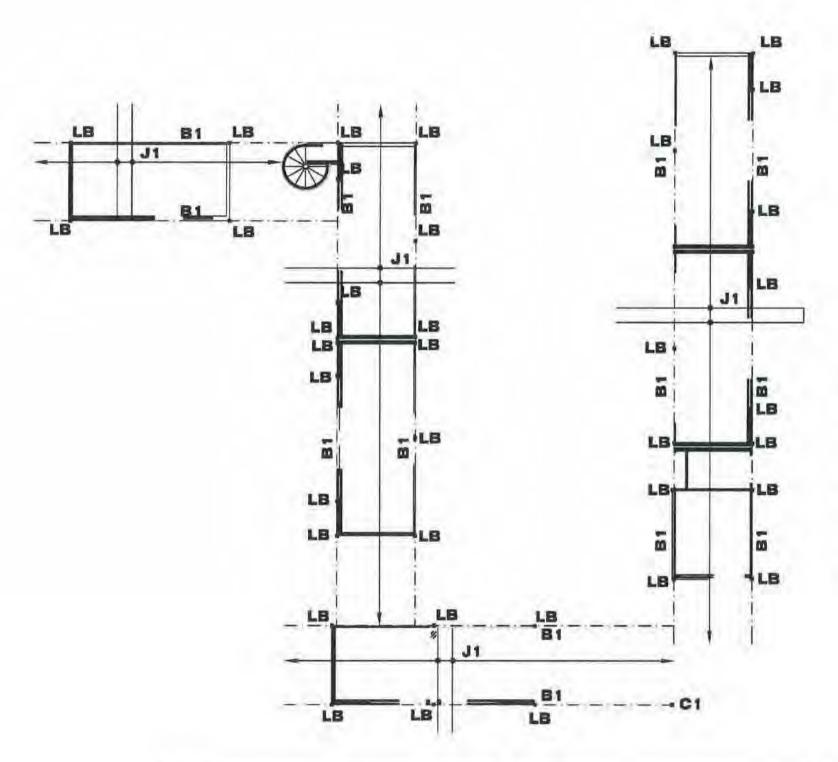
<sup>\*</sup>This document does not authorise any variation from the contract unless otherwise approved by the engineer

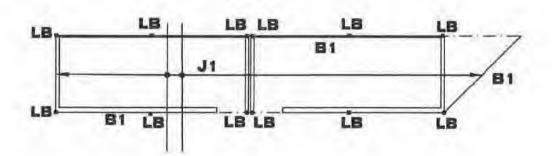
Sch 2.2(a)(ii)

PIERRE DRAGH
(MIE Aust. RPEQ)
CONSULTING ENGINEERS Pty Ltd
P.O BOX 336
HALL ACT 2618
Ph. 0438 625 440
pdragh@bigpond.com
MIE AUST 1158 352

RPEQ 5882

<sup>\*</sup>This certificate does not relieve the responsibility of the builder/contractor from the performing work in accordance with the new line building Act/ordinance and approves documents/specifications





MEMBER SCHEDULE				
MARK	SIZE	REMARKS		
B1	300PFC OF	R 310UB32		
J1	240X45 LVL @ 450 CTS OR 150X50X2 RHS			
NOTE		CONTAINER STRUCTURAL Y BY OTHERS		
C1	89X89X6 SHS			
LB	LOAD BEARING POINT			

NOTE: B1 MAX SPAN 5m

PROJECT
OLD BUS DEPOT MARKETS

PIERRE DRAGH
CONSULTING ENGINEERS
email: pdragh@gmail.com
PO BOX 336
HALL ACT 2618
Ph: 0438 625 440

DRAWING TITLE.

MEZZANINE
BEAM AND JOIST
LAYOUT



# ACT FOOD BUSINESS FIT-OUT GUIDE

A GUIDE TO THE DESIGN AND CONTRUCTION OF FOOD BUSINESSES IN THE ACT

ACT HEALTH PROTECTION SERVICE OCTOBER 2017



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### DISCLAIMER

The ACT Food Business Fit-out Guide is intended to provide guidance (e.g. to builders and designers) on the construction and design of food business premises.

Food businesses must comply with all relevant requirements of ACT law. This guide does not cover all requirements of the *Food Act 2001*, the Food Regulation 2002 or the Australia New Zealand Food Standards Code.

Users must use their own judgement, as the information provided is not legal advice. Any legal advice should be obtained from a qualified solicitor.

The ACT Government accepts no responsibility for any action taken based on the information in this guide. The ACT Government is not liable for any damages resulting from the use of this guide. The ACT Government does not assure the accuracy of the information on websites referenced in this guide, nor any information on websites that the ACT Government does not manage.

This guide is subject to updates based on emerging issues, such as legislative changes and industry innovation. Users should check they have the most recent version. Visit <a href="https://www.health.act.gov.au/foodsafety">www.health.act.gov.au/foodsafety</a> for the most recent version of the guide and other food business resources.

Published 30 October 2017

## 1. ABOUT THIS GUIDE

The ACT Food Business Fit-out Guide (the guide) has been developed to provide guidance to food businesses, builders and designer s on the construction and design of food premises. The guide outlines minimum construction requirements and best practice recommendations to ensure the fit-out of a food business complies with the Food Act 2001 and supports the production of safe food.

#### This guide is based on:

- the Australia New Zealand Food Standards Code <u>Standard 3.2.3 (Food Premises and Equipment)</u>, and
- Australian Standard 4674-2004 (Construction and fit-out of food premises).

The Australia New Zealand Food Standards Code prescribes nationally consistent food safety standards that enable a risk-based, preventative approach to providing safe and suitable food. Standard 3.2.3 sets out the requirements for food premises and equipment used by a food business.

Australian Standard 4674-2004 (Construction and fit-out of food premises) provides design, construction and fit-out criteria for new food premises and for the renovation or alteration of existing food premises. The standard's scope is limited to permanent buildings used by the food service industry, by food retailers and by small-scale food manufacturers.

We strongly recommend you review the Australia New Zealand Food Standards Code – Standard 3.2.3 and the Australian Standard 4674-2004 to ensure you appropriately design and construct your food premises.

NB: Words and terms defined in the Glossary are shown in green at their first mention in the text.

#### WHY THIS GUIDE IS IMPORTANT?

Thorough planning and design will assist you to build a food premises that will facilitate the production of safe food.

This guide aims to ensure that all food premises:

- are able to be easily cleaned and maintained,
- have sufficient space, facilities and equipment to produce safe food,
- are provided with services such as potable water, effective sewage disposal, and sufficient light and ventilation for safe food handling,
- provide facilities for staff to maintain personal hygiene, and
- prevent the entry and harbourage of pests.

This guide provides information relating to fixed premises. It does not cover:

- market stalls,
- mobile food vans,
- home food businesses, or
- general food safety information.

Please see the <u>Food stall guidelines – Food safety requirements for temporary food stalls</u> for information on the setup and operation of market stalls. For information on mobile food vans and home food businesses, please contact the Health Protection Service.

Published 30 October 2017

#### THE FIT-OUT PROCESS

Applicants are strongly advised to contact the Health Protection Service at the earliest stages of planning and design to discuss their fit-out requirements. Please call 6205 1700 during business hours.

Fit-outs are assessed on a case-by-case basis, taking into account the proposed operation of the food business.

Fit-out assessments are built into the process for registering a food business and the process for making changes to a registered food business. To undertake the fit-out process, applicants must complete the relevant online application form outlined in the table below.

New Food Business	Changes To An Existing Food Business		
To undertake a fit-out and register a new food business, complete a Food Business New Registration Application	To undertake a fit-out to change an existing registered food business (including food handling or storage areas), complete a <u>Food Business</u>		
form.	Variation or Transfer Form.		

#### Documents required for fit-out assessment

The proprietor must submit premises plans as part of the online fit-out process. Plans must be of a suitable scale. Your architect, draftsperson, builder or shopfitter can assist you to provide the following:

- site plan (including refuse storage area, adjacent land uses and toilet facilities),
- floor plan,
- sectional elevation drawings showing all fixtures, fittings and equipment, and designated areas,
- hydraulic plans (plumbing details),
- mechanical exhaust ventilation drawings, including plans and schematic diagrams, and
- reflected ceiling plans.

The proprietor must ensure the following information is included on the above plans:

- finishes of floors, walls, and ceilings,
- layout of all equipment, benches, fittings and fixtures,
- schedule of equipment specifications, including maximum power/gas outputs,
- door and window openings,
- customer and staff toilet information,
- mechanical exhaust ventilation (see <u>Section 9</u>), and
- process flow (from product received through to end-product delivered).

If you need more information, please contact the Health Protection Service.

#### Other relevant approvals

When building or changing your premises, proprietors must consider other approvals that may be needed. By engaging early with other regulators, you reduce the possibility of expensive mistakes and breaches of legislation. Proprietors should contact Access Canberra on 13 22 81 to discuss other relevant approvals.

Published 30 October 2017

#### 2. HOW TO USE THIS GUIDE

The guide is based on two concepts:

#### 1. Requirements

This section outlines the requirements from Standard 3.2.3 of the Food Standards Code. A number of acceptable solutions are listed for each outcome. A combination of options may be needed depending on the operation of the food business.

Alternatively, you may be able to achieve compliance using a solution or method not listed in this guide. It is the responsibility of the proprietor to demonstrate that any alternative methods or materials comply with Standard 3.2.3. Before implementing alternatives, please seek advice from the Health Protection Service.

#### 2. Best practice

Best practice is where the suggested solution exceeds the required outcomes. It is highly recommended that food businesses aim for best practice solutions. Not all best practice options are listed in this guide. For more information, or to discuss alternative methods of compliance, contact the Health Protection Service.

# 3. GENERAL DESIGN AND LAYOUT REQUIREMENTS

#### REQUIREMENTS

To meet Standard 3.2.3 - Division 2, Clause 3, premises must meet the requirements detailed below.

#### Adequate space

Food premises must have designated spaces for food handling activities and equipment storage. Storage areas must be constructed from materials that are durable and able to be easily and effectively cleaned.

Adequate space must be provided for:

- food delivery areas,
- storage of dry goods (e.g. shelving space, pantry area and food grade containers for anticipated stock levels),
- hot and cold food storage and display (e.g. refrigerators, cool rooms, freezers and bainmaries),
- equipment storage (e.g. sufficient floor, cupboard or shelving space for storage of food preparation equipment),
- storage of food packaging materials and utensils,
- storage of cleaning chemicals,
- waste management,
- storage of personal items, and
- office and business equipment storage.

#### Entry of pests and harbourage

Pests such as rats, mice, flies and cockroaches can carry bacteria and viruses that may contaminate food and food contact surfaces. All food premises must be constructed to prevent the entry of pests. Prevention measures include:

- ensuring internal structures are designed and finished to prevent pest harbourage,
- fitting windows within food preparation areas with pest-proof mesh screens,
- sealing holes and spaces around pipes and cables in walls or ceilings to prevent entry of pests, and
- ensuring spaces between equipment and walls are either sealed to prevent pest harbourage,
   or are accessible for cleaning.

Pest control chemical sprays (automatic and manual) must not be used in food preparation areas or near exposed food, cleaning equipment, unwrapped packaging, or servery areas.

To further prevent pests, it is recommended that businesses install:

- self-closing doors and mesh screens to ensure that doors into the premises remain closed,
- weather strips to prevent pests from entering the premises under doors, and
- air curtains or plastic curtains to minimise pest entry.

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#### Appropriate for use

Correct design and layout of a premises can streamline work practices, reduce cleaning and maintenance, and prevent cross-contamination. To minimise contamination, the layout must accommodate safe flow/movement of food and waste through the premises. Certain equipment, designated areas and facilities must be separated within the business to avoid cross-contamination. Examples of such things that must be separated from each other include:

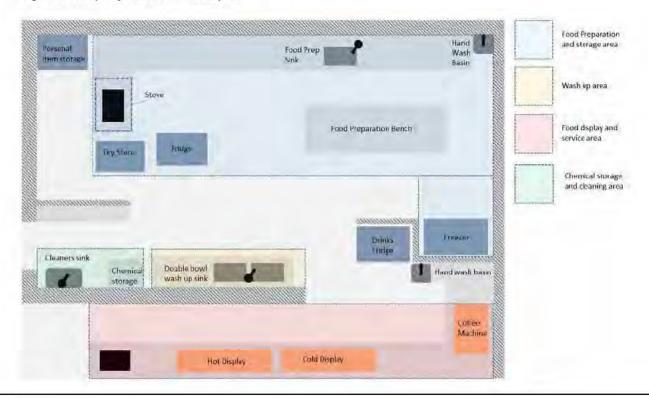
- food preparation surfaces (i.e. for handling raw food),
- cooking equipment,
- hand washing facilities,
- wash up facilities,
- storage facilities,
- waste disposal areas, and
- toilet facilities.

To prevent food contamination, premises should be designed so food flows in one direction (e.g. from receipt to storage, preparation, packaging, serving and then to disposal). This means food ingredients enter the premises and are stored separately from cooked produce; and personal items and chemicals are stored separately from ingredients.

Figure 1 (below) shows how a food premises can be designed to ensure that processes are physically separated. It can be observed that the food preparation sink is located close to the food preparation bench so that food can be sanitised, processed and then cooked.

The food preparation sink should be a suitable distance from the wash up sink to ensure that food being sanitised cannot be contaminated by equipment being washed. Chemical storage and the cleaner's sink are to be located away from all other areas to ensure that chemicals are kept away from food preparation and storage areas. The servery area should have a handwashing basin if staff prepare coffee and portion food.

Figure 1: Example of a Food Premises Layout



#### 4. FLOORS

#### REQUIRED OUTCOME

To meet Standard 3.2.3 – Division 3, Clause 10, premises must meet the requirements detailed below.

#### FLOOR FINISHES FOR FOOD PREPARATION AND STORAGE AREAS

Choosing an appropriate floor finish ensures a business is able to keep the floor clean and reduces the frequency of repairs. If floors are not properly installed and maintained, they can become a breeding ground for bacteria and provide harbourage for pests.

Floors in food preparation areas, storage areas, cool rooms, and freezer rooms (including drainage for floor wastes and grading) may be finished with the following materials:

- sealed quarry or ceramic tiles.
- stainless steel,
- laminated thermosetting plastic sheeting,
- epoxy resin,
- sealed concrete or similar impervious material, or
- floor tiles grouted with epoxy grout and finished flush with the surface of the tiles.

Proprietors should consider which finish will be the most suitable for their premises.

Slip resistance is an important aspect of work health and safety practices, but is not a requirement of food safety. When choosing non-slip flooring, you must ensure the flooring can be easily and effectively cleaned. Generally, the higher the non-slip rating, the more difficult the floor may be to clean.

There may be alternative floor finishes available and proprietors are encouraged to discuss floor finish options with the Health Protection Service.

#### Coving

Coving is a smooth and seamless junction between the floor and wall that facilitates effective cleaning and prevents the accumulation of waste. This is usually achieved by continuing the flooring material up the wall. However depending on the type of flooring material, it can be achieved in a number of other ways.

All new premises and those undergoing significant refurbishment must have coving installed in food preparation and storage areas at the intersections of floors-to-walls, and floors-to-plinths. This includes in cool rooms and freezer rooms.

Depending on the floor finish, coving may be installed in accordance with other methods to achieve the same outcome.

#### 5. WALLS AND CEILINGS

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 3, Clause 11, premises must meet the requirements detailed below.

#### Wall finishes for food preparation, storage and servery areas

Selecting an appropriate wall finish will depend on the operation of the food business. Walls should be finished with a high gloss, washable and easy-to-clean surface. Timber or wooden wall surfaces are not permitted in food preparation areas and should only be used in dining areas.

Walls in food preparation and storage areas are to be finished with an approved material such as:

- glazed tiles,
- stainless steel or aluminium sheeting,
- acrylic or laminated plastic sheeting,
- polyvinyl sheeting with welded seams, or
- pre-formed panels.

Walls at the rear of cooking appliances must be covered with a hardwearing material (such as stainless steel) that extends from the mechanical ventilation or ceiling, to the floor (for details on mechanical ventilation, see <u>Section 9</u>).

#### Ceilings

All food preparation and storage areas must have an enclosed ceiling to prevent food contamination. Exposed ductwork, pipes and joints increase the risk of contamination from dust and debris and provide sites for pest harbourage. Ceilings must be of a continuous construction, free from joints and appropriately sealed. When designing and constructing the ceiling, consider:

- the food handling activities taking place in the area (e.g. whether the surfaces are subject to splashes or soiling),
- the likelihood of material (such as paint flakes) contaminating food,
- the need to withstand heat from cooking processes,
- the likelihood of pest infestation and the types of pests, and
- ease of cleaning, maintenance and replacement of worn or damaged areas.

For most premises, a painted plasterboard ceiling is appropriate. Ceilings in food preparation areas must not be constructed from drop-in panels or timber as they are unable to be effectively cleaned and do not withstand heat and moisture.

Light fittings should be installed flush with the ceiling or have a protective cover to prevent the accumulation of dust or harbourage of pests. Lights above food preparation areas must either have a cover that encloses the glass bulb (in case the bulb shatters), or have a plastic light fitting. Pendant lights (and other decorative light fittings) above food preparation areas must be able to be effectively cleaned.

# 6. EQUIPMENT FOR CLEANING AND SANITISING

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 4, Clause 12, premises must meet the requirements detailed below.

#### Cleaning and Sanitising

Cleaning is a process that removes visible contamination such as food waste, dirt and grease from a surface, usually using hot water and detergent. During the cleaning process, some microorganisms will be removed from the surface but the cleaning process is not designed to destroy microorganisms.

Sanitising is a process that destroys microorganisms, reducing the numbers present on a surface to a safe level. This is usually achieved by the use of both heat and water, or by specific sanitising chemicals.

Cleaning and sanitising should usually be done as two separate processes. A surface needs to be thoroughly cleaned before it is sanitised, as sanitisers generally do not work well in the presence of food residues and detergents.

To effectively clean and sanitise fixtures, fittings and equipment, businesses that handle and prepare food must have either a double bowl sink or a single bowl sink and a dishwasher. Table 1 below shows the different equipment needed when undertaking food preparation, cleaning and sanitising activities.

Table 1- Requirements for preparation, cleaning and sanitising facilities required for food premises

Business Operation	Minimum Facilities				
All premises	Designated hand washing facilities that are large enough for food handlers to easily move their hands and arms about under the running water to effectively wash them.				
All premises which handle and prepare unpackaged food	<ul> <li>Double bowl sink (capable of immersing the largest equipment), or</li> <li>Dishwasher and single bowl sink (where all food contact equipment will fit in the dishwasher), or</li> <li>Double bowl sink and a dishwasher (where some equipment has to be washed/sanitised in the sink).</li> </ul>				
Premises where food preparation directly uses a sink (e.g. food prepared by immersion/rinsing in water or draining into a sink)	Designated food preparation sink(s) separate from wash up and hand washing sinks.				
Premises where floors are to be wet washed	Cleaner's sink or floor waste.				

#### Food preparation sinks

A food preparation sink is required if foods (e.g. salad and vegetables) are immersed in water to be cleaned prior to use or otherwise prepared in a sink. To prevent cross-contamination, food preparation sinks must be separate from all other sinks (e.g. wash up sinks and hand wash basins).

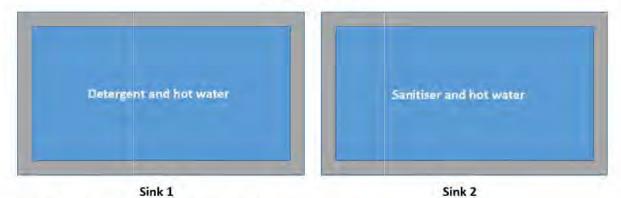
#### Double bowl sink

Double bowl sinks must be constructed of stainless steel and have a minimum bowl size that allows the premises largest pieces of equipment to be cleaned and sanitised.

When using a double bowl sink (see Figure 2) to clean and sanitise equipment, one compartment is filled with detergent and hot water, and the other is filled with chemical sanitiser and hot water. The chemical sanitiser must be suitable for use in a food business and not require rinsing.

Figure 2 - Set up of double bowl sink





#### Single Bowl Sink and Dishwasher

Where a dishwasher is provided, a food premises only needs a single bowl wash-up sink. The single bowl wash up sink can be used to remove excess food waste.

#### Dishwashers and glass washers

Dishwashers and glass washers should be:

- designed so that all utensils, after rinsing, are dry by the end of the operating cycle,
- fitted with control devices to ensure the machine will not operate until the rinsing water is at the required temperature,
- fitted with a thermometer clearly visible to the operator indicating temperature for the
  washing and rinsing operation. Alternatively, they must be fitted with an automatic indicator
  light visible to the operator which shows that the water in the heating device has reached
  the correct temperature,
- provided with an approved mechanical ventilation system, and
- designed to use chemical sanitisers.

#### Hot water supply

The following criteria apply to the supply of hot water:

- all equipment used for cleaning and sanitising must be connected to a continuous supply of hot and cold potable water and to an approved drainage system,
- the ideal temperature for washing utensils in the food service industry is between 54°C and 60°C (higher temperatures may bake on food residue), and
- sinks should be supplied with water at a temperature of at least 54°C for washing.

# 7. EQUIPMENT FOR FOOD PREPARATION AND STORAGE

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 4, Clause 12, premises must meet the requirements detailed below.

#### Benches, tables and preparation counters

Benches and tables must be constructed so they can be easily cleaned and sanitised. Suitable materials include:

- melamine laminate,
- plastic, or
- stainless steel with sealed joints.

Benches located next to walls must be sealed to the wall with an appropriate material. Benches subjected to heat should be constructed from stainless steel.

Benches used to prepare food in front of customers (such as sandwich counters), must be fitted with a protective barrier between the customer and the food.

To allow cleaning and prevent the accumulation of food waste, equipment located on bench tops should be:

- easily moveable,
- raised above the bench, or
- sealed to the bench top.

#### Cooking equipment

Stoves and cooking appliances adjacent to walls must be moveable to enable access for cleaning, or built into walls and completely pest proofed.

Appliances must be either:

- placed apart to allow access to clean in between appliances,
- placed close together with the gap between the appliances sealed to prevent food waste accumulating, or
- placed on wheels to allow the appliance to be moved for cleaning.

#### Equipment supports

The following can be used to support equipment:

- metal legs these are to be smooth and sealed to prevent the access of pests. Legs must be
  at a height that enables easy and effective cleaning (a leg height of approximately 150mm is
  considered best practice),
- castors wheels these must be capable of supporting and moving fully-loaded equipment, or
- brackets i.e. sinks, tubs, wash basins, tables, benches, shelving and similar fittings must be fitted on solid steel brackets that are fixed to the wall (e.g. stainless steel or galvanised tubing with sealed ends).

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#### Display cabinets

Sliding doors to display cabinets must be designed to allow easy and effective cleaning. Self-service food bars must be fitted with sneeze guards designed to prevent contamination.

#### Hot and cold displays

Equipment designed to display hot or cold food must be capable of keeping food under temperature control.

#### **Cupboards and cabinets**

Where cupboards and cabinets are free standing, all surfaces (including the back) must be smooth and washable. Cupboards and cabinets should be constructed so that there are no inaccessible voids or spaces that may facilitate harbourage.

#### Shelving

Shelving must be smooth, impervious and free from joints. There must be adequate space below the lowest shelf to allow effective cleaning.

Suitable materials include:

- galvanised piping,
- stainless steel, or
- laminated plastic.

#### 8. HAND WASHING FACILITIES

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 4, Clause 14, premises must have suitable hand washing facilities to reduce the risk of food contamination and foodborne illness.

#### Hand wash basins

A designated hand wash basin must be located in all areas where food is handled or prepared. For example, additional hand wash basins are required in servery areas, bars, drink preparation areas and areas where staff portion food.

#### Hand washing facilities must:

- be located within an adequate distance. It is recommended that hand washing facilities are located within 5 metres of all food handling areas. Multiple hand washing facilities may be needed to meet this requirement,
- be located immediately adjacent to toilets,
- have warm potable running water delivered through a single outlet spout,
- have liquid soap in a suitable dispenser,
- have single-use towels,
- be of a suitable size to allow cleaning of hands and arms, and
- be easily accessible at all times.

#### BEST PRACTICE

Hand washing facilities should:

- be located at staff entrances to the food premises,
- have a metered tap to provide a flow of water for at least 15 seconds without the need to reactivate the tap, and
- be provided with hands free devices (such as a knee operated lever, single lever taps or sensor taps).

#### 9. VENTILATION

#### REQUIREMENTS

To meet Standard 3.2.3 - Division 2, Clause 7, premises must meet the requirements detailed below.

#### Mechanical ventilation

Australian Standard 1668.2-2012 (The use of ventilation and air conditioning in buildings – Mechanical ventilation in buildings) provides the requirements for mechanical air-handling systems that ventilate buildings and for ventilation based on the need to control odours, particles and gases.

The standard specifies that a mechanical exhaust should be installed where:

- a deep fryer is used,
- any single apparatus has:
  - a total maximum electrical power input exceeding 8 kilowatts (kW), or
  - a total gas power input exceeding 29 megajoules per hour (MJ/h),
- a dishwasher is installed, or
- equipment is used that vents steam that may result in condensation on walls or the ceiling.

If new equipment is installed within the premises after the mechanical ventilation system has been installed, it must not impair the efficiency of the system.

In cases where no mechanical ventilation is required by Australian Standard 1668.2-2012, an exhaust system may still be required to remove smoke, steam and vapour from a food premises. For advice, contact the Health Protection Service on 6205 1700.

#### Certification

Before the food business registration is approved, the proprietor must supply a Compliance Certificate from a Registered Professional Engineer for any mechanical ventilation in the premises. The certificate must certify that the design, installation and operation of the system is in accordance with Australian Standard 1668.2-2012.

#### Wood and solid fuel fired equipment

Exhaust ventilation for wood fired or solid fuel cooking equipment (pizza ovens, smokers, coal and wood fired grills) must be separate from other ventilation systems. They must not be combined with ventilation systems installed for grease or oil applications

#### 10. TOILET FACILITIES

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 5, Clause 16, premises must have adequate toilets available for the use of staff working for the food business.

A food business must ensure that toilet facilities:

- have warm running water, liquid soap and single use towel, and
- are clean and in good repair, and must be available to staff at all times.

Toilet facilities located within food premises must be separated from areas where food is handled or stored by an air lock equipped with self-closing doors.

Toilets must not be able to be entered directly off a food preparation, storage or handling area.

Hand wash basins within toilet areas are not permitted as substitutes for hand wash basins in food preparation areas.

#### BEST PRACTICE

Separate toilet facilities should be provided for staff and for customers.

#### 11. WATER SUPPLY

#### REQUIREMENTS

To meet Standard 3.2.3 - Division 2, Clause 4, premises must meet the requirements detailed below.

#### A food business must ensure:

- a continuous supply of hot and cold water of a sufficient pressure, including during periods of high demand and usage,
- they use potable water to carry out all food preparation, utensil washing, hand washing, cleaning and other water using operations,
- warm potable water (e.g. hot and cold water provided through a single outlet) is available at all hand washing facilities, and
- hot water is at a sufficient temperature to effectively clean and sanitise equipment (refer to Section 6).

For more information on water quality, refer to the *Australian Drinking Water Guidelines*. A copy of the guidelines can be found at <a href="https://www.nhmrc.gov.au">www.nhmrc.gov.au</a>.

#### Premises not connected to a town water supply

Food premises not connected to a town water supply must seek approval from the Health Protection Service prior to planning and designing a food business.

#### 12. SEWAGE AND WASTE WATER DISPOSAL

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 2, Clause 5, premises must meet requirements to ensure the disposal of sewage and waste water does not contaminate food or the water supply.

#### Food premises must ensure that:

- plumbing and drainage complies with Australian Standard 3500.2:2015 (Plumbing and drainage – Sanitary plumbing and drainage),
- grease traps are designed to filter liquid waste from the food business (grease traps need 'trade waste' approval; contact Icon Water on 6248 3111 for more information),
- waste water generated from cleaning activities is disposed of in a cleaner's sink or floor waste trap.
- the drainage system and grease traps are not located where there is a risk of food contamination, and
- equipment generating liquid waste (e.g. cool room evaporative units, coffee machines, hot and cold displays) is connected to a sewerage system.

#### Icon Water Liquid Trade Waste Approval or Exemption

All food businesses discharging liquid waste (known as trade waste) into the sewerage network must obtain an Approval Certificate or Exemption Certificate from Icon Water. The Health Protection Service requires this certificate to be submitted prior to issuing a Food Business Registration.

Any business that wishes to discharge non-domestic wastewater must seek written approval from Icon Water by submitting a *Non-Domestic Discharge to Sewer Application Form* to Icon Water's Liquid Waste Management Section. Visit <a href="https://www.iconwater.com.au/tradewaste">www.iconwater.com.au/tradewaste</a> for details and forms.

#### 13. STORAGE OF RUBBISH AND RECYCLING

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 2, Clause 6, premises must meet the requirements detailed below.

#### Rubbish and recycling containers

Rubbish and recycling storage containers must:

- be constructed from an impervious material such as metal or plastic,
- be of appropriate size for the volume of rubbish produced by business,
- have tight fitting lids, and
- have drainage bungs if bins cannot be lifted for cleaning.

#### External waste disposal areas and recycling storage areas

External waste disposal areas and recycling storage areas must be:

- constructed from an impervious material,
- graded and drained into the sewer,
- able to be easily cleaned, and
- capable of storing the rubbish generated by the business (e.g. wet waste, cardboard, general dry wastes, and bulk waste oil) without creating potential harbourage for vermin.

#### BEST PRACTICE

External rubbish and recycling storage areas should have bunding and drainage, be covered and have access to a hose to allow regular cleaning.

#### 14. STORAGE FACILITIES

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 5, Clause 15, premises must meet the requirements detailed below.

#### Adequate storage facilities

Food premises must have adequate storage facilities for items that could be a source of contamination, including chemicals, clothing and personal belongings. Storage facilities must prevent stored items from contaminating food.

#### Dry goods and food packaging materials

Storage must be provided for dry goods and food contact packaging materials. All food and food contact items must be stored in a room with impervious flooring. To facilitate effective cleaning and prevent contamination, adequate storage must be provided so items are stored off the floor.

#### Cleaning chemicals and equipment

To prevent food contamination, cleaning equipment and pest control chemicals must be stored away from food preparation and storage areas.

#### Clothing and other personal belongings

Facilities must be provided for staff to store clothing and other personal belongings (e.g. in a change room or designated cupboard). These facilities should be located away from the food preparation and storage areas.

#### Office materials

Paper work and other materials associated with the administration of the business must be stored in a designated room, cupboard or drawers, separate from food preparation and storage areas.

#### 15. TEMPERATURE MEASUREMENT

#### REQUIREMENTS

To meet Standard 3.2.3 – Division 6, Clause 22, premises must meet the requirements detailed below.

#### **Thermometer**

A food business that handles potentially hazardous food must have a digital probe thermometer that is accurate to  $\pm 1^{\circ}$ C and is able to measure the internal temperature of the food (see Figure 3). Thermometers can also be used to verify that hot and cold displays are under temperature control.

Thermometers must be able to be easily cleaned and sanitised. A thermometer can be cleaned by washing the probe in hot water, sanitising the probe with alcohol wipes, or using another proven method.

In addition to having a probe thermometer, a food business may also have:

- an infrared thermometer to measure the surface temperature of the food without touching the food, or
- externally mounted, highly visible temperature gauges that are monitored and calibrated on refrigeration and heating equipment.

Figure 3 - Example of an approved temperature measuring device accurate to  $\pm 1^{\circ}$ C



#### 16. BEVERAGE AREAS

#### What is a beverage area?

A beverage area is a distinct part of the food business where only drink and very minor food handling occurs. Beverage areas are separate from the main food production areas.

General operations of beverage areas may include:

- preparation and service of alcoholic drinks, post mix drinks, tea and coffee,
- the cutting and portioning of premade food items, and
- the cutting of fruit for use in drinks.

As this type of operation presents a lower risk than the production of table meals, beverage areas are not required to meet the same design requirements as other food handling areas.

Areas where food is produced or cooked are not considered to be beverage areas. If you are unsure about whether an area is a beverage area under this guide, please contact the Health Protection Service on 6205 1700.

#### Alternative materials and finishes

If finishes and materials proposed for beverage areas deviate from other sections of this guide, they must be suitable for their purpose.

To demonstrate that alternative finishes or materials are suitable for purpose, proprietors can submit supporting information, including material Safety Data Sheets or any other such evidence, to the Health Protection Service for consideration.

With respect to decorative features, a cleaning schedule may be required to demonstrate that the feature can be easily and effectively cleaned. Decorative features or fittings that cannot be effectively cleaned will not be permitted.

Any alternative finishes and materials must be approved for use by the Health Protection Service. Any construction commenced using alternative materials prior to receiving approval for use is done at the risk of the applicant.

#### BEVERAGE AREA REQUIREMENTS

#### Walls

Walls constructed using alternative finishes are permitted in beverage areas as long as they are sealed to prevent the entry of contaminants, are hardwearing and easily cleanable.

Where drink preparation equipment that may soil wall surfaces is present (e.g. coffee machines, milkshake makers or blenders), the surfaces must be impervious and waterproof in construction. For example, if there is a stone, brick or timber feature wall, an impervious waterproof splashback must be provided around drink preparation equipment.

Stone, brick or timber should not be used where they will be exposed to high levels of moisture, such as next to a dishwasher, glass washer or around wash up or hand wash basins.

For clarity, where stone, brick, timber and similar materials are used, they must be:

- sealed with a durable and impervious finish,
- free from rough surfaces, cracks or crevices,
- smooth and easily cleanable, and
- located appropriately.

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#### Floors

Floors within beverage areas must meet the requirements of the floor section of this guide and be provided with coving (refer to <u>Section 4</u>).

#### Ceilings

Ceilings over beverage areas must be able to be effectively cleaned and protect the area from contamination. Alternative ceiling materials (e.g. pressed metal or sealed timber) may be used if the material can be easily and effectively cleaned.

#### Hand washing facilities

Hand washing facilities (as detailed in <u>Section 8</u>) are required within 5 metres of beverage areas where food is handled, portioned, or where opened drinks are served. An impervious waterproof splashback must be provided around the hand wash basin.

#### Preparation surfaces

A timber finish may be used as a preparation surface in beverage areas where drink preparation and portioning of food occurs, provided no heating of food occurs. The timber finish must be a hardwood close-grained timber with a waterproof finish.

Walls adjoining all surfaces where food is portioned or where drinks are mixed must have an impervious splashback. Stone, brick or timber are not suitable finishes for a splashback.

#### **Outdoor Bars**

If you wish to install an outdoor bar, please refer to A Guide for Outdoor Bars available at www.accesscanberra.act.gov.au.

#### 17. APPENDIX ONE - GLOSSARY

#### Cleaning

A process that removes visible contamination, such as food waste, dirt and grease from a surface, usually using hot water and detergent. Some microorganisms will be removed from the surface, however, the cleaning process is not designed to destroy micro-organisms.

#### Contaminants

'Contaminant' means any biological or chemical agent, foreign matter, or other substance that may compromise food safety.

#### **Dining areas**

An area designated for consuming food. No food preparation is completed in this area.

#### Easily moveable

Equipment that can be moved by one person (either on wheels or castors) to enable cleaning as required. This allows food debris to be swept from underneath and the floor mopped. If the equipment cannot be easily moved, a clearance space must be provided so the area surrounding and beneath the equipment can be cleaned without moving the appliance.

#### **Equipment**

Means all equipment used in handling food or storing food, as well as equipment used to clean food premises or equipment (e.g. refrigerators, cool rooms, bain-marie units, ovens, food processors, dishwashers, brooms, mops, buckets, etc).

#### **Facilities**

Includes a machine, instrument, apparatus, utensil or appliance, other than a single-use item, used (or intended to be used) in or in connection with food handling. Includes any equipment used (or intended to be used) to clean food premises or equipment.

#### Fixtures, fitting and equipment

Includes all items such as benches, shelves, sinks, handwashing basins, cupboards, light fittings, ventilation ducts, pipes, electrical wiring, as well as cooking and processing equipment (as defined above in 'equipment').

#### **Food business**

A business, enterprise or activity (other than primary food production) that involves handling food intended for sale or the sale of food. The entity is considered a food business, regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

#### Food premises

Any location that is used for the preparation or handling of food for sale. Food premises may be land, vehicles, stalls or other temporary structures.

#### Grease trap

A plumbing device designed to intercept most grease and solids before they enter a wastewater disposal system.

#### Hand washing facilities

A facility that provides an adequate supply of warm, running, potable water, soap and single-use disposable towels to facilitate handwashing.

#### Harbourage

A location where pests seek shelter, food and warmth to enable to them to live and reproduce.

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#### **Impervious**

Impervious means a surface that cannot be penetrated or affected by the surrounding environment. This may refer to being waterproof or heatproof.

#### Mechanical ventilation

A system that uses equipment (such as fans) to dilute pollutants in the air from an area by introducing fresh air.

#### Pest proofed

A building is considered pest proofed when there are no pest access points into the building, no harbourage, and suitable pest management plans are in place to prevent pests.

#### **Plinths**

Plinths are supporting structures used underneath heavy equipment that is unable or difficult to move for cleaning. They help prevent the build-up of waste underneath the equipment.

#### Potable water

Potable water is safe drinking water that is fit for human consumption.

#### Potentially hazardous food

This means food that must be kept at certain temperatures (i.e. within temperature control) to minimise the growth of any pathogenic micro-organisms that may be present in the food and/or to prevent the formation of toxins. Examples may include meat, seafood, dairy products, cut fruit and vegetables, and cooked rice.

#### Proprietor

The owner of a business, or holder of property.

#### Sanitising

A process that significantly reduces the number of micro-organisms present on a surface. This is usually achieved through the combined use of hot water and chemical sanitisers.

#### Sewage

Waste from toilets, urinals, basins, showers, sinks and dishwashers.

#### Soiling

Soiling refers to the process of a surface or equipment becoming unclean or dirty.

#### Temperature control

The use of temperature to minimise the growth of bacteria and protect the safety of food. Generally, this means keeping potentially hazardous food at 5°C or below, or at 60°C or above.

#### Waste disposal areas

An area designated to store solid, liquid and gaseous waste prior to collection or removal. This may include food waste, recycling and broken equipment.



From: FormerTransportDepot

Sent: Wednesday, 7 February 2018 11:41 AM

To: Gordon, Libby

Cc: Vardos, Jacqui; FormerTransportDepot

**Subject:** FTD - Food Court Upgrades [SEC=UNOFFICIAL]

Hi Libby,

Leanne has just tried to call you although wasn't able to catch you.

We wanted to touch base following a call I have just taken from Anthony at OBDM. His planning of the food court upgrade is near completion and I hear commencement is expected for next month. As a result I thought it was timely we caught up about the upgrade and wanted to ask:

- Have artsACT approved his plans?
- Are there any proposed service shut offs during the works time (water/gas/fire/electricals)?
- Will any of the new structures restrict access to existing services or require adjustment to the current services? If so, will it require make-good and/or update of fire plans etc?
- Do you know if forklift access will be required and if so where will this be from? If it is via the front car park will a traffic management plan be needed?
- Have all the services providers provided the necessary workers comp/public liability/certified contractor documentation?
- What can we generally expect in the way of noise/interupption (noise/dust etc for prosptective hires of the lower/upper and foreshore areas?)
- He has also asked me to provide a status update on the roller door he requested. I understand you have already advised him that you will not be proceeding with covering this cost given the other more pressing priorities of the building? I don't believe he's clear this is the answer if so.
- Have the assessments been done to ensure that the building has the current capacity to host the upgrades ie. electricals etc?
- Do you have a programme of works so we can note in in our calendar of his expected comings and goings from the building?
- Would you like assistance from an ACTPG Project Officer to manage this upgrade project to
  ensure that the upgrades are done in acordance with necessary work health and safety/legislation
  etc? I can obtain a quote if some more detail is provided.

I suggest that a face to face meeting with Anthony may be requried. I understand he's all set for commencement in only a few weeks and at the moment is seems like there is a few missing links.

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	III	13	again	and	100	/11	ioiwaia	CO	nearing	an a	paace.

Jacqui

Jacqueline Tudor
Events and Booking Officer

ACT Property Group | Chief Minister, Treasury and Economic Development Directorate 255 Canberra Avenue Fyshwick ACT 2609 | PO Box 777 FYSHWICK ACT 2609 | 24 Hour Response Centre 02 6213 0700

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Facebook pages: <u>Canberra Venue Hire</u> – <u>Albert Hall</u> – <u>Fitters Workshop</u> – <u>Former Transport Depot</u> – <u>Yarralumla Woolshed</u>



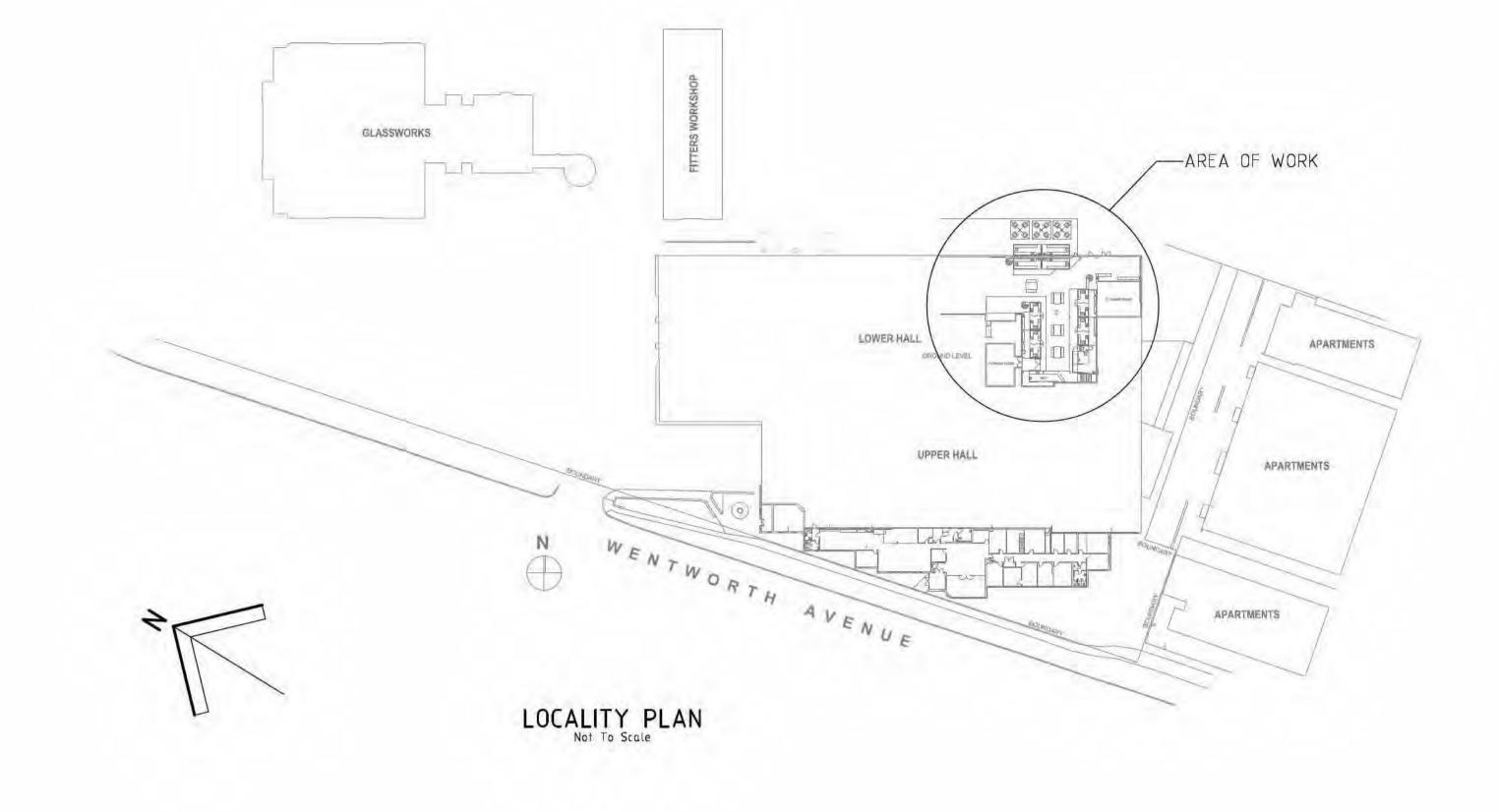
**PROJECT NAME** 

# OLD BUS DEPOT MARKETS FOOD COURT

PROJECT LOCATION

PREPARED BY

# BLOCK 13 SECTION 49 KINGSTON ACT CLIENT SET COMMERCIAL



# H01 - COVER SHEET H02 - GENERAL NOTES H03 - GROUND ELOOP DRAINAGE

H03 - GROUND FLOOR DRAINAGE H04 - GROUND FLOOR WATER AND GAS

DRAWING SCHEDULE

H05 - SERVICES AT HIGH LEVEL

# HYDRAULIC SERVICES



Project No 170903

Dwg No H01

Revision B

Date 07.02.2

**Date** 07.02.2018

Reason For Issue ISSUED\_FOR\_INFORMATION

FOR INFORMATION ONLY

3 THE HYDRAULIC CONTRACTOR SHALL PROVIDE 'WORK AS EXECUTED' DRAWINGS AT COMPLETION AND PAY ALL ASSOCIATED FEES.

#### DRAWINGS

- 1 THESE DRAWINGS ARE A GUIDE ONLY FOR THE LOCATION AND LAYOUT OF THE SERVICE PIPES.
- 2. DO NOT SCALE FROM THESE DRAWINGS.
- THESE DRAWINGS ARE TO BE READ IN CONJUNCTION WITH
  THE ARCHITECT'S SPECIFICATION AND THE ARCHITECT'S
  DRAWINGS FOR THE FINAL POSITION OF FIXTURES AND
- FITTINGS, ALSO REFER TO THE ENGINEERS SPECIFICATION AND DRAWINGS.

#### LEVELS

THE CONTRACTOR IS TO VERIFY ALL INVERT LEVELS, SURFACE LEVELS, CLEARANCES AND COVERS ARE CORRECT

AND TO BE OBTAINABLE BEFORE COMMENCEMENT OF ANY WORKS.

#### REGULATIONS

SHEET

ALL WORK IS TO BE CONSTRUCTED IN ACCORDANCE WITH PLUMBING AND DRAINAGE ACT 2002, AND TO THE APPROVAL OF THE LOCAL AUTHORITY.

ALL WORK SHALL BE CONSTRUCTED IN ACCORDANCE WITH AS3500.

3 THE ENTIRE INSTALLATION SHALL BE CONSTRUCTED BY SUITABLY LICENSED TRADESMEN.

#### EXISTING SERVICES

- 1 ALL EXISTING SERVICES WHICH ARE NO LONGER REQUIRED SHALL BE REMOVED OR SEALED OFF TO THE SATISFACTION OF THE LOCAL AUTHORITY.
- THE LOCATIONS OF EXISTING SERVICES SHOWN ARE APPROXIMATE ONLY, EXACT LOCATION OF SERVICES SHALL BE VERIFIED ON SITE PRIOR TO COMMENCEMENT OF WORK.

#### SANITARY PLUMBING & DRAINAGE

- 1. ALL SANITARY DRAINAGE SHALL BE Ø 100mm. AND SHALL BE LAID AT A GRADE OF 1 : 60 MINIMUM UNO.
- 2. ALL INSPECTION OPENINGS UNDER CONCRETE ARE TO BE TAKEN TO SURFACE LEVEL UNO. WHERE SUBJECT TO VEHICULAR TRAFFIC, ALL IO'S SHALL BE FINISHED WITH A BRASS CLEAR OUT COVER. SUITED FOR ANTICIPATED LOADS.
- 3. ALL FLOOR WASTE GULLIES SHALL HAVE SCREWED REMOVABLE GRATES. ALL FLOOR WASTE GULLIES AT GROUND LEVEL SHALL BE Ø 100mm UNO.
- 4. PIPE WORK RECEIVING HOT DISCHARGES SHALL BE CONSTRUCTED OF BRASS OR HIGH DENSITY POLYETHYLENE (HDPE).
- 5. WHERE FLOOR WASTE GULLIES ARE INDICATED, THE FLOORS SHALL BE GRADED TOWARDS THE OUTLET.
- 6. DRG LEVELS ARE TO BE IN ACCORDANCE WITH AS3500.2.2 ELAUSE 4.6.6.6 AND 4.6.6.7 AND ACTPLA PLUMBING NOTE 22.

#### HOT & COLD WATER SUPPLY

- 1. SIZES SHOWN ARE BASED ON COPPER PIPE SIZING. OTHER APPROVED MATERIALS SHALL BE SIZED TO MATCH THE COPPER PIPE SIZES AS SHOWN ON THE DESIGN PLANS. UNO.
- THE PRESSURE AT ALL WATER OUTLETS SHALL NOT EXCEED 500kPa.

#### RETICULATION

- 1. ALL HOT AND COLD WATER RETICULATION PIPE WORK SHALL BE DN15mm. SUPPLY TO A SINGLE FIXTURE AND DN20mm TO TWO OR MORE FIXTURES UNO.
- 2. ALL HOT AND COLD WATER RETICULATION SHALL BE RUN IN THE CEILING SPACE OR THE CAVITY SPACE OF THE WALLS. PIPES LOCATED IN MASONRY WALLS OR CONCRETE SLABS TO BE INSULATED KEMLAG TUBE OR SIMILAR APPROVED MATERIAL UNO.
- 3. THE LENGTH OF A DN15mm BRANCH SHOULD NOT EXCEED 2m UNO. MATERIALS
- ALL PIPES SHALL BE INSULATED TO AS3500.
- ALL COPPER PIPES BELOW SLAB TO BE PRELAGGED.
- 3. ALL PIPE SIZES ARE SHOWN AS NOMINAL DIAMETERS (DN) UNO. REFER TO AS/NZS 3500.2. TABLE 1.1 FOR EQUIVALENT PIPE SIZES.

#### VALVES

- LOCATION OF CONTROL VALVES ARE SHOWN DIAGRAMMATICALLY ONLY TO BE LOCATED ON SITE IN AN ACCESSIBLE POSITION. INDIVIDUAL CONTROL VALVES TO FIXTURES TO BE Ø 15mm UNO.
- 2. ALL IN -GROUND WATER METERS AND CONTROL VALVES TO BE INSTALLED IN CONCRETE BOXES, PROVIDE HEAVY BUTY LIDS WHERE SUBJECT TO VEHICULAR TRAFFIC.
- 3 ALL BRANCHES FROM MAIN LINES SHALL BE FITTED WITH ISOLATING VALVES TO ISOLATE SINGLE OR GROUPS OF FIXTURES.
- 4. ALL HOSE COCKS SHALL BE PROVIDED WITH AN ISOLATING VALVE ON THE STAND PIPE OR BELOW GROUND IN A VALVE BOX UNO.
- 5. ALL ISOLATION VALVES SHALL BE POSITIONED IN APPROVED ACCESSIBLE LOCATIONS. VALVES LOCATED IN DUCTS OR WALLS SHALL BE POSITIONED WITH APPROVED TYPE ACCESS COVERS.

#### HOT WATER UNITS

- HOT WATER UNITS TO BE INSULATED IN ACCORDANCE WITH AS/NZS 3500.4.2. AND LOCAL AUTHORITY REQUIREMENTS. STORAGE UNITS SHALL BE SET AT A MINIMUM OF 65°C.
- TEMPERATURE, PRESSURE RELIEF VALVE AND COLD WATER RELIEF VALVE FROM HOT WATER UNIT TO DISCHARGE INDEPENDENTLY THROUGH A DN20mm COPPER PIPE IN ACCORDANCE WITH AS/NZS 3500.4.2 CLAUSE 4.12.
- 3 HOT WATER TEMPERATURE AT ALL PERSONAL HYGEINE FIXTURES SHALL BE TEMPERED IN ACCORDANCE WITH AS3500.4.

#### GAS SERVICE

#### GENERAL

- ALL GAS PIPES TO BE INSTALLED IN ACCORDANCE WITH A.G.601.-2000 TO THE SATISFACTION OF THE LOCAL GAS AUTHORITY.
- 2. ALL WORK SHALL BE CONSTRUCTED BY SUITABLY LICENSED PERSONS FOR A TOTAL RATING OF 12,000 mJ PER, HOUR

#### MATERIALS

 PROVIDE NON-COMBUSTIBLE SEPARATION BETWEEN CONTINUOUS FLOW HWU'S AND ANY/ALL BUILDING MATERIALS.

#### VALVES

- PRIMARY GAS REGULATOR SHALL BE REGO OR EQUAL APPROVED Ø20 MODEL 1586-MN WITH DOWNSTREAM SET PRESSURE OF 100 kPa COMPLETE WITH REGO DOWNSTREAM SAFETY RELIEF VALVE MODEL 3139-18.
- 2. TYPICAL UNIT REGULATOR SHALL BE REGO OR EQUAL APPROVED Ø 15 MODEL LV 4403-B4.
- UNDERGROUND (TYPE 3) ISOLATION VALVES SHALL COMPLY WITH AS 4617.

#### FIRE SERVICES

#### GENERAL

- 1 FIRE HYDRANT SERVICE TO COMPLY WITH AS 2419.1,2 & 3
- 2. FIRE HOSE REEL SERVICE TO COMPLY WITH AS/NZS 1221 & AS 2441.
- 4. CONTRACTOR SHALL ALLOW FOR FLOW AND PRESSURE TESTING OF THE HYDRANT & HOSE REEL SYSTEMS BY ACCREDITED TESTER/S ON COMPLETION OF THE WORKS. PROVIDE A CERTIFICATE THAT THE SYSTEM/S IS INSTALLED TO THE REQUIREMENTS OF AS2419.9
- PIPE SIZES ARE SHOWN AS INTERNAL PIPE DIAMETERS.

#### VALVES

- 1. ALL FIRE SERVICES ISOLATION VALVES SHALL BE LOCKED IN THE OPEN POSITION ON COMPLETION
- 2. PROVIDE MONITORED VALVES IN ACCORDANCE WITH AS2419.1
- 3. CONTRACTOR TO ENSURE THAT ANY VALVE THAT CAN PREVENT FLOW OF WATER TO A FIRE HOSE REEL SHALL BE SECURED AND PADLOCKED IN THE OPEN POSITION. IT SHALL BE MARKED ON AN ATTACHED CORROSION RESISTANT AND DURABLE TAG, WITH THE FOLLOWING IN 8mm UPPER CASE TEXT: FIRE SERVICE VALVE CLOSE ONLY TO SERVICE FIRE HOSE REELS
- 4 IN ACCORDANCE WITH AS2419.1 NO PLASTIC PIPES OR PIPE FITTINGS SHALL BE USED FOR WATER SERVICES ABOVE GROUND SERVICING FIRE HOSE REELS AND FIRE HYDRANTS.

#### MATERIAL SPECIFICATIONS

#### SANITARY PLUMBING & DRAINAGE & VENT PIPES:

- SHALL BE UN-PLASTICISED POLYVINYL CHLORIDE (uPVC) IN DWV QUALITY IN ACCORDANCE WITH AS1260.
- FITTINGS SHALL BE SOLVENT CEMENT JOINTS OF APPROVED EQUAL.
- RISING MAINS SHALL BE HDPE WITH ELECTRO-FUSION WELD CONNECTION.

#### TRADEWASTE PLUMBING AND DRAINAGE

- SHALL BE HDPE WITH ELECTRO-FUSION WELD CONNECTION.
- PUMP OUT LINES SHALL BE HDPE WITH ELECTRO-FUSION WELD CONNECTION.

#### WATER SUPPLY PIPES:

- SHALL BE COPPER TUBE AND FITTINGS IN ACCORDANCE WITH AS1432-2004 TABLE 2 TYPE TUBES THROUGHOUT THE BUILDING.
- FITTINGS SHALL BE SILVER SOLDER OR PRESS SYSTEM EQUAL TO VEIGA CONNECTION.

#### FIRE (HYDRANT & HOSE REEL) PROTECTION PIPES:

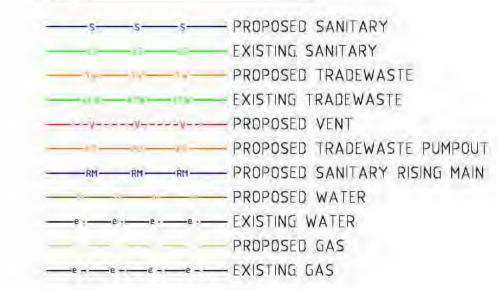
- HYDRANTS SHALL BE MEDIUM GRADE GALVANISED STEEL PIPE WITH GROOVED CONNECTION FOR ABOVE GROUND PIPE WORK.
- FHRs SHALL BE COPPER TUBE AND FITTINGS.

# LEADERS VERTICAL PIPES

# FROM ABOVE or TO ABOVE SERVICE SIZE PIPE SIZE

FROM BELOW or TO BELOW

## PIPEWORK LEGEND



#### **ABBREVIATIONS**

AAV	AIR ADMITTANCE VALVE	IL	INVERT LEVEL
BT	BUCKET TRAP BOLTED TRAP SCREW	10	INSPECTION OPENING
BTS	BOLTED TRAP SCREW	IS	INSPECTION SHAFT
BMS	BUILDING MANAGEMENT SERVICE	JU	JUMP UP
BV	BUILDING MANAGEMENT SERVICE BALANCING VALVE BOILING WATER UNIT CAST IRON CAST IRON CEMENT LINED COVER LEVEL CLEAR OUT CLEANER'S SUMP COPPER COLD WATER DROPPER	1/5	LITRES PER SECOND
BWU	BOILING WATER UNIT	LU	LOADING UNITS
CI	CAST IRON	MH	MANHOL F
CICI	CAST IRON CEMENT LINED	NG	NATURAL GAS
CL	COVER LEVEL	NRV	NON-RETURN VALVE
co	CLEAR OUT	O/F	OVER FLOW
CS	CLEANER'S SUMP	ORG	OVER FLOW RELIEF GUILLY
Cu	COPPER	PBO	PLANTER BOX OUTLET
CW	COLD WATER	PDP	PROVISIONAL DRAINAGE POINT
CWD	COLD WATER DROPPER	PF	POLYETHYLENE
CWR	COLD WATER DROPPER COLD WATER RISER DOUBLE CHECK VALVE	PGP	PROVISIONAL GREASE POINT
DCV	DOUBLE CHECK VALVE	PLV	PRESSURE LIMITING VALVE
DICL	DUCTILE IRON CEMENT LINED	PVP	PUMPWELL VENT PIPE
DN	DIAMETER NOMINAL	PRV	PRESSURE RELIEF VALVE
DP	DOWN PIPE	RCP	REINFORCED CONCRETE PIPE
DWG	DRAWING	RP7D	PUMPWELL VENT PIPE PRESSURE RELIEF VALVE REINFORCED CONCRETE PIPE REDUCED PRESSURE ZONE DEVICE RELIEF VENT RAIN WATER OUTLET STOP COCK SEWER MANHOLE SIPHONIC ROOF DUTLET SEWER RISING MAIN SOIL STACK STRUCTURAL SLAB LEVEL
DWV	DRAIN WASTE VENT PIPE	RV	RELIEF VENT
DT	DISCONNECTOR TRAP	RWO	RAIN WATER OUTLET
P	FXISTING	SC	STOP COCK
FC	FND CAP	SMH	SEWER MANHOLE
FJ	EXPANSION JOINT	SO	SIPHONIC POOF OUTLET
F/A	FROM ABOVE	SRM	SEWER RISING MAIN
F/B	FROM BELOW	SS	SOIL STACK
FBBV	FIRE BRIGADE BOOSTER VALVE	551	STRUCTURAL SLAB LEVEL
FEL	FINISHED FLOOR LEVEL	ST	SILT TRAP
EGL	FINISHED GROUND LEVEL	SW	STORMWATER
FH	FINISHED GROUND LEVEL FIRE HYDRANT	SWMH	STORMWATER MANHOLE
FHR	FIRE HOSE REEL	SWRM	STORMWATER RISING MAIN
FS	FIRE SERVICE	SV	STOP VALVE
FÜ	FIXTURE UNITS	SVP	
FW	FLOOR WASTE	T/A	TO ABOVE
GMS	GALVANISED MILD STEEL	T/B	TO BELOW
GS	GRATED SUMP	TD	TUNDISH
GSD	GRATED SPOON DRAIN	TDCV	TESTABLE DOUBLE CHECK VALVE
GTD	GRATED TRENCH DRAIN		THERMOSTATIC MIXING VALVE
GV	GATE VALVE		
GTVP	GREASE TRAP WASTE VENT PIPE	TV	TEMPERING VALVE
HZL	HIGH LEVEL	TW	TRADE WASTE
HC	HOSE COCK	TWSV	TRADE WASTE STACK VENT
HDPE		TWVP	TRADE WASTE VENT PIPE
HER			UNPLASTICISED POLYVINYL CHLORIDE
HW		VCP	VITREOUS CLAY PIPE
HWF		NIN	VERTICAL JUMP UP
		VP	VENT PIPE
	HOT WATER RETURN	WM	WATER METER
HWU	HOT WATER UNIT	WS	WASTE STACK
IC	INSPECTION CHAMBER	YS	YARD SUMP
100	merce treat still beat.		7 77713 301 11

## SANITARY FIXTURES

FIXTURE No.	FIXTURE NAME	No OFF	FU	FU TOTAL	LU	LU TOTAL
1	WATER CLOSET	2	4	8	2	4
2	ВАТН	-	4	-	8	-
3	BASIN	10	1	10	1	10
<i>L</i> <sub>4</sub>	SHOWER	-	2	-	2	-
5	KITCHEN SINK	14	3	42	3	42
6	LAUNDRY TUB	-	5	-	3	-
7	URINAL	-	1	-	2	-
8	CLEANER'S SINK	1	1	Ť	3	3
TOTAL		27	FU	61	LU	59

# PLUMBING PLAN APPROVED APPROVED BY REG. NUMBER DATE

# FOR INFORMATION ONLY

1						
				2		
				-	-	
В	ISSUED FOR INFORMATION/TENDER	07.02.18	IH)	IH	IH	TH
Α	PRELIMINARY FOR CLIENT REVIEW	11.09.2017	AV	AV	AV	AV
Rev	Amendment / Reason For Issue	Date	Drawing Completed by	Designed & Checked by	Verified by <b>X</b> = Not verified	Issue Authorised (*)

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Project
OLD BUS DEPOT MARKETS
FOOD COURT UPGRADE
13/49 KINGSTON ACT

Drawing Title
HYDRAULIC SERVICES
NOTES AND LEGEND

SET COMMERCIAL

Architect/Project Manager

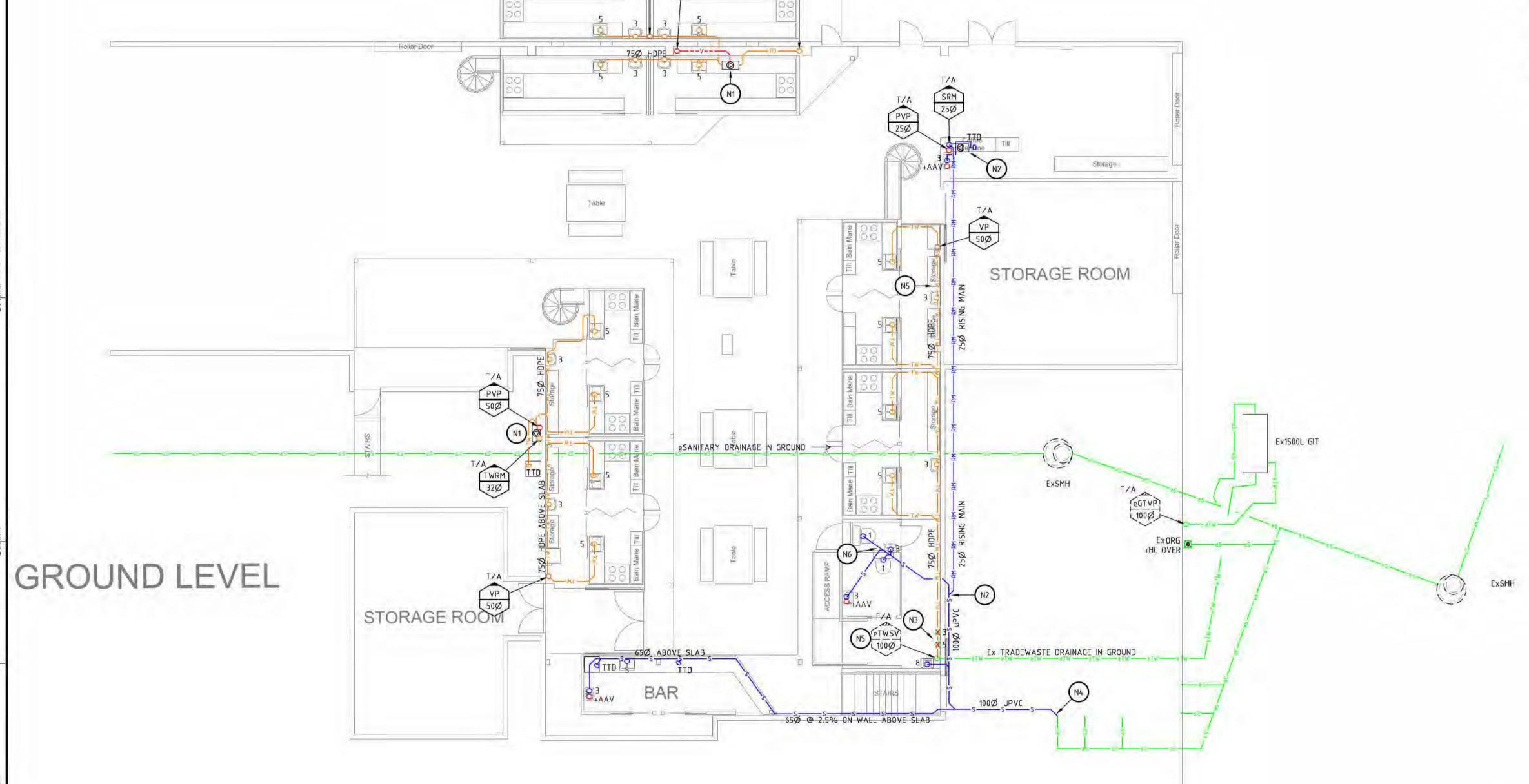
Drawing No.

170903 — H02

## DRAINAGE PLAN NUMBER: 186 ADDITIONAL WORKS

#### NOTES:

- N1. SUPPLY AN INSTALL AN ALLPUMPS KUSP40 UNDERBENCH TRADEWASTE PUMP STATION. VENT TO ATMOSPHERE AND CONNECT RISING MAIN TO EXISTING TRADEWASTE DRAIN (REFER H04).
- NZ. SUPPLY AND INSTALL A SANIVITE SANIPACK UNDERBENCH PUMP UNIT. VENT TO ATMOSPHERE AND CONNECT RISING MAIN TO SANITARY DRAINAGE IN ACCORDANCE WITH AS3500.2:2015 SECTION 12.7.
- N3. REMOVE AND DISPOSE OF EXISTING FIXTURES.
- N4. CONNECT NEW 100Ø uPVC SANITARY DRAINAGE TO EXISTING 100Ø.
- NS. NEW 75Ø HDPE @ 2.5% DRAINAGE OFFSETS ABOVE SLAB AND CONNECT TO EXISTING TRADEWASTE
- N6. NEW 110Ø uPVC @ 1.65% OFFSETS ABOVE SLAB (BETWEEN RAINED FLOOR AND SLAB) AND CONNECT TO EXISTING DRAINAGE.



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Project
OLD BUS DEPOT MARKETS
FOOD COURT UPGRADE
13/49 KINGSTON ACT

HYDRAULIC SERVICES GROUND FLOOR DRAINAGE

APPROVED BY

PLUMBING PLAN APPROVED

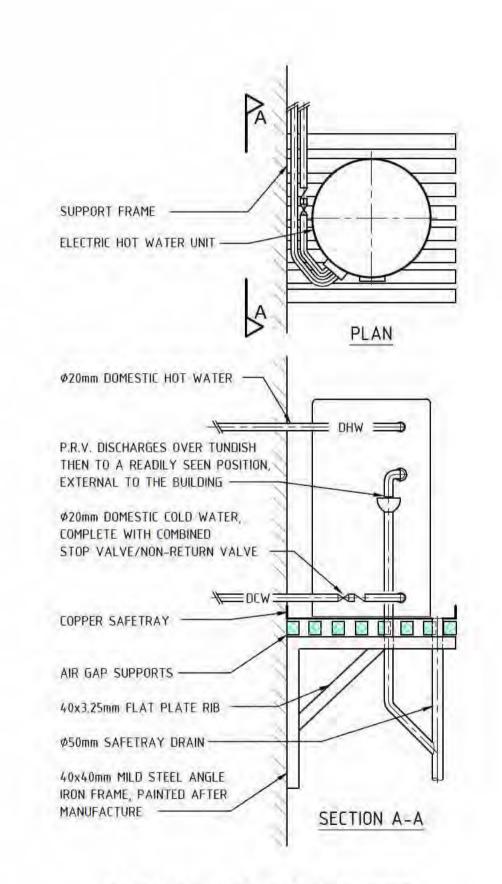
SET COMMERCIAL 170903 - H03

#### NOTES

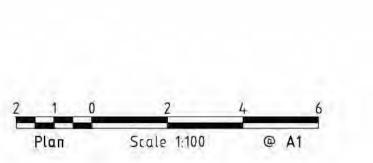
- N1. SUPPLY AND INSTALL A NEW GAS SUB METER IN ACCORDANCE WITH AS5601. TYPICAL x
- N2. REINSTALL EXISTING GAS SUB METER. TEST TO ENSURE IN GOOD WORKING CONDITION. TYPICAL x 5.
- EXTEND TO SERVE SINK AT 60°C AND TEMPERING VALVE FOR HAND BASIN. EXTEND TEPID WATER AT 50° TO SERVE HAND BASIN. TYPICAL x 4.

N3. SUPPLY AND INSTALL A STIEBEL ELTRON SHC15 UNDERBENCH 15 LITRE HOT WATER UNIT.

- N4. SUPPLY AND INSTALL A 50LTR TRIPLE ELEMENT (3x2.4KW ELEMENT 3 PHASE) RHEEM 'OR EQUAL' HOT WATER HEATER ON WALL BRACKETS AT MID LEVEL WITH SAFE TRAY.
- NS. SUPPLY AN INSTALL A NEW 36mtr FIRE HOSE REEL WITH TESTABLE DOUBLE CHECK
- N6. DISCONNECT EXISTING 20 COLD WATER FROM FIRE HOSE REEL. REMOVE AND DISPOSE OF EXISTING FIRE HOSE REEL. EXTEND NEW 20 COLD WATER TO SERVE COFFEE MACHINE, HOT WATER HEATER AND HAND BASIN. SUPPLY AND INSTALL A STIEBEL ELTRON SHC10 UNDERBENCH 10 LITRE HOT WATER UNIT. EXTEND TO SERVE TEMPERING VALVE FOR HAND BASIN. TEPID WATER TO BASIN AT 50°C.
- N7. CONNECT TO EXISTING 25Ø COLD WATER. INSTALL NEW 25Ø ISOLATION VALVES AND WATER METER AND EXTEND TO SERVE ALL FOOD COURT FIXTURES AS REQUIRED.
- NB. INSTALL 200 MANUAL GAS SHUT-OFF VALVE AT MAIN EXIT OF TENANCY. TYPICAL x 10.



50 LITRE HOT WATER UNIT
MOUNTED AT H/L ON SUPPORT FRAME
NOT TO SCALE



	PLUMBING	PLAN	APPROVE	ED	
APPRO	IVED BY _				
REG. N	NUMBER _				
DATE	_				-

# 25Ø ExCW 25Ø 25Ø NO GAS NO GAS 250 FHR+TDCV -REMOVE EXFHR Storage STORAGE ROOM -EXISTING AUTHORITY GAS METER TO REMAIN. ENSURE OUTLET PRESSURE IS NO (eGAS) GREATER THAN 7kPa (40Ø) EXISTING 5xGAS SUBMETER TO BE REMOVED AND SET ASIDE FOR REUSE. GROUND LEVEL STORAGE ROOM BAR

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Project	D
OLD BUS DEPOT MARKETS	
FOOD COURT UPGRADE	()
13/49 KINGSTON ACT	

HYDRAULIC SERVICES

GROUND FLOOR WATER & GAS PLAN

SET COMMERCIAL

Architect/Project Manager

TO 903 - H04

Sheet 4

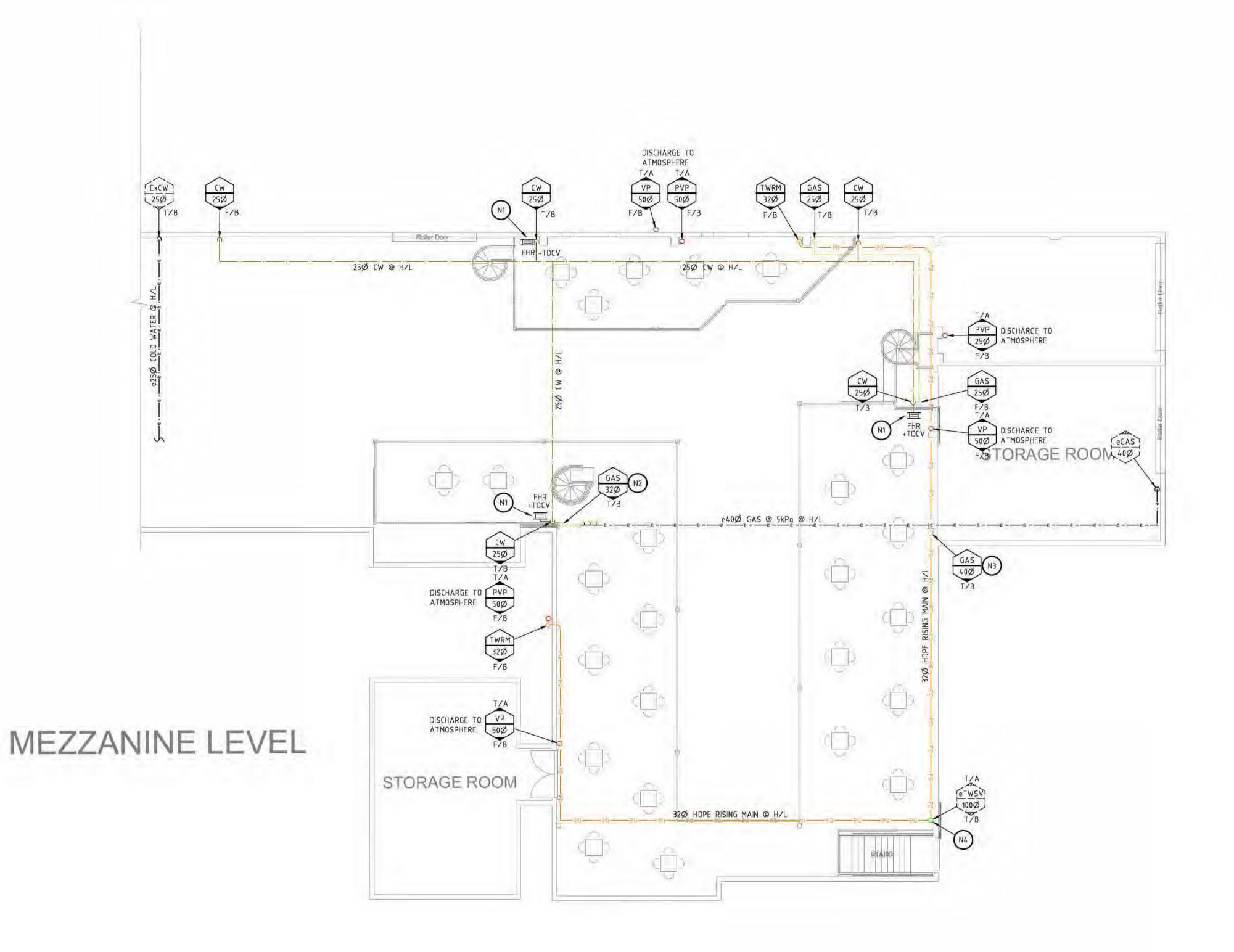
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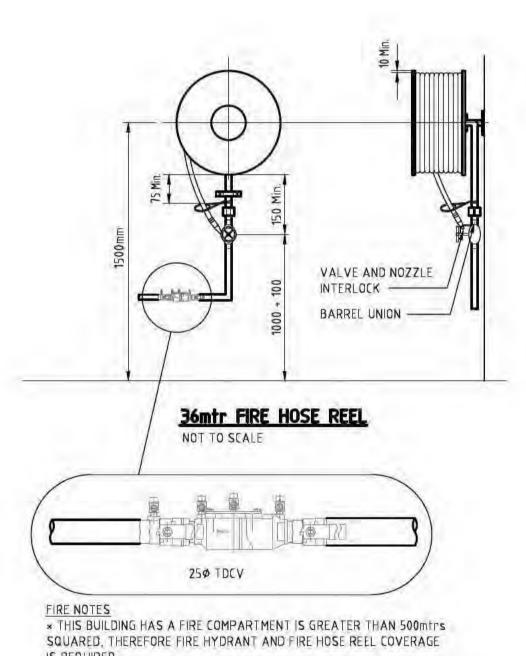
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#### NOTES:

- N1. SUPPLY AN INSTALL A NEW 36mtr FIRE HOSE REEL WITH TESTABLE DOUBLE CHECK VALVE.
- N2. CONNECT NEW 32Ø COPPER GAS TO EXISTING 40Ø.
  DROP TO GROUND FLOOR (UNDERSIDE OF MEZZANINE)
  AND EXTEND AS SHOWN ON H04.
- N3. CONNECT NEW 40Ø COPPER GAS TO EXISTING 40Ø.
  DROP TO GROUND FLOOR (UNDERSIDE OF MEZZANINE)
  AND EXTEND AS SHOWN ON HO4.
- N4. CONNECT 2x32Ø RISING MAINS (FROM TRADEWASTE PUMPS) TO EXISTING TRADEWASTE STACK VENT.
  INSTALL 110Ø HDPE DOWNSTREAM OF RISING MAIN CONNECTION.



FIRE HOSE REEL
WITH TESTABLE DOUBLE CHECK VALVE
NOT TO SCALE

\*HYDRANT COVERAGE IS ACHIEVABLE FROM THE EXTERNAL HYDRANTS

# FOR INFORMATION ONLY

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В	ISSUED FOR INFORMATION/TENDER	07.02.18	TH:	IH	TH	JH	
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Project			
OLD BUS	S DEPOT	MARKETS	
FOOD CO	DURT UP	MARKETS GRADE	

Drawing Title	
HYDRAULIC SERVICES	
MEZZANINE ZUICH LEVEL	

APPROVED BY

REG. NUMBER

PLUMBING PLAN APPROVED

FOOD COURT UPGRADE  13/49 KINGSTON ACT	MEZZANINE/HIGH LEVEL	
Client SET COMMERCIAL	Drawing No.	
Architect/Project Manager	1/0903 - H05	

From: <u>Vardos, Jacqui</u>
To: <u>Anthony Nirayong</u>

Cc: Vardos, Jacqui; Gordon, Libby; FormerTransportDepot

Subject: FW: Bus Depot Market - New Food Stalls/Containers [SEC=UNCLASSIFIED]

Date: Wednesday, 7 February 2018 4:07:42 PM

Attachments: Bus Depot - Food Court.zip

A. Former Transport Depot plan May 2016.pdf

Importance: High

#### Hello Anthony

Thank you for your call today regarding proposed works to the food court. As mentioned, please provide plans for all areas of projected works to be submitted to artsACT to consider, prior to approval or commencement of work. artsACT will also arrange a meeting with you to discuss the scope once plans have been received.

Grateful if you can direct all communication through you for proposed works to artsACT.

I will be in touch as soon as practicable regarding the installation of a clear roller door to walkway and re-location of fire Exit sign.

Cheers Jacqui

From: Vardos, Jacqui

Sent: Thursday, 1 February 2018 5:17 PM

To @setcommercial.com

Cc: Vardos, Jacqui < Jacqui. Vardos@act.gov.au>; Gordon, Libby < Libby. Gordon@act.gov.au>

**Subject:** FW: Bus Depot Market - New Food Stalls/Containers [SEC=UNCLASSIFIED]

Importance: High

Hello Sch 2.2(a)(ii)

Thank you for your email and preliminary plans.

Grateful if you would be able to show the container layout in relation to existing floor plan in order to see proximity to doorways, stairs etc. I have attached PDF and DWG you may find helpful. A couple of further queries are;

- Regarding electrical sub boards located in almost each stall currently, are you proposing to re-locate any?
- What plans are there regarding Gas connections?
- Under health regulations is there a requirement to have a cleaners sink?
- At Instructions: How will fixing within the building be undertaken for—"beams acting as bearers above shipping containers be fixed to each corner (at least 2 fixing points per beam) Max span 5m'?

Once you have plans for hydraulic, electrical, gas and fire protection please let us know so we can arrange a meeting to discuss.

Jacqui Vardos | Project Officer, Arts Facilities Assets LartsACT

#### Ph 6207 2390 | Mobile 0402 783 727

Chief Minister, Treasury and Economic Development Directorate I

#### **ACT Government**

Level 4, Canberra Nara Centre, 1 Constitution Ave, Canberra City 2601.

GPO Box 158 Canberra ACT 2601

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From: Sch 2.2(a)(ii) [mailto setcommercial.com]

**Sent:** Wednesday, 24 January 2018 12:04 AM **To:** Gordon, Libby < Libby.Gordon@act.gov.au>

Subject: Bus Depot Market - New Food Stalls/Containers

Hi Libby,

Hope you are well and are settling into the new year.

Please allow me to introduce myself. I am Sch 2.2(a)(ii) of Set Commercial Pty Ltd.

I am working as the construction manager along side Anthony Niravong on the proposed new Bus Depot food court upgrade.

Anthony has asked that I send through relevant documents for approval requested for this project as per your previous email sent 20/12/17.

Update on our current status thus far is as below:

- Final design for hydraulic, electrical and mechanical are still pending. However please find attached final Architectural design including floor plan layout and elevation drawings for the food court.
- I have attached engineer design specifications and inspection report to which the
  proposed containers will be constructed to meet the required standards. All necessary
  inspections and approvals will be conducted during construction as required to ensure
  occupation certificates are granted.

At this stage we do not propose any amendments to the existing building that will jeopardise the structural integrity of the building. Our aim is to leave the existing building untouched and ensure the building remains in the current state or better.

- Fire protection plan is also pending and I will forward as soon as possible.
- Certifier Details:
   1/25-35 Buckland Street

Mitchell ACT 2911 (map) (02) 6253 9911 Fax: (02) 6253 9922 ACN 110 342 482 COLA Licence 200426203 http://cbscanberra.com.au/

 Proposed program still pending. Anticipated start date is the 19/2/18 with an estimated finish of 23/3/18. As we progress I will be able to provide a more detailed program for your records.

I have attached the below link that has the concept with renders of the proposed new food court which may also be of use for you.

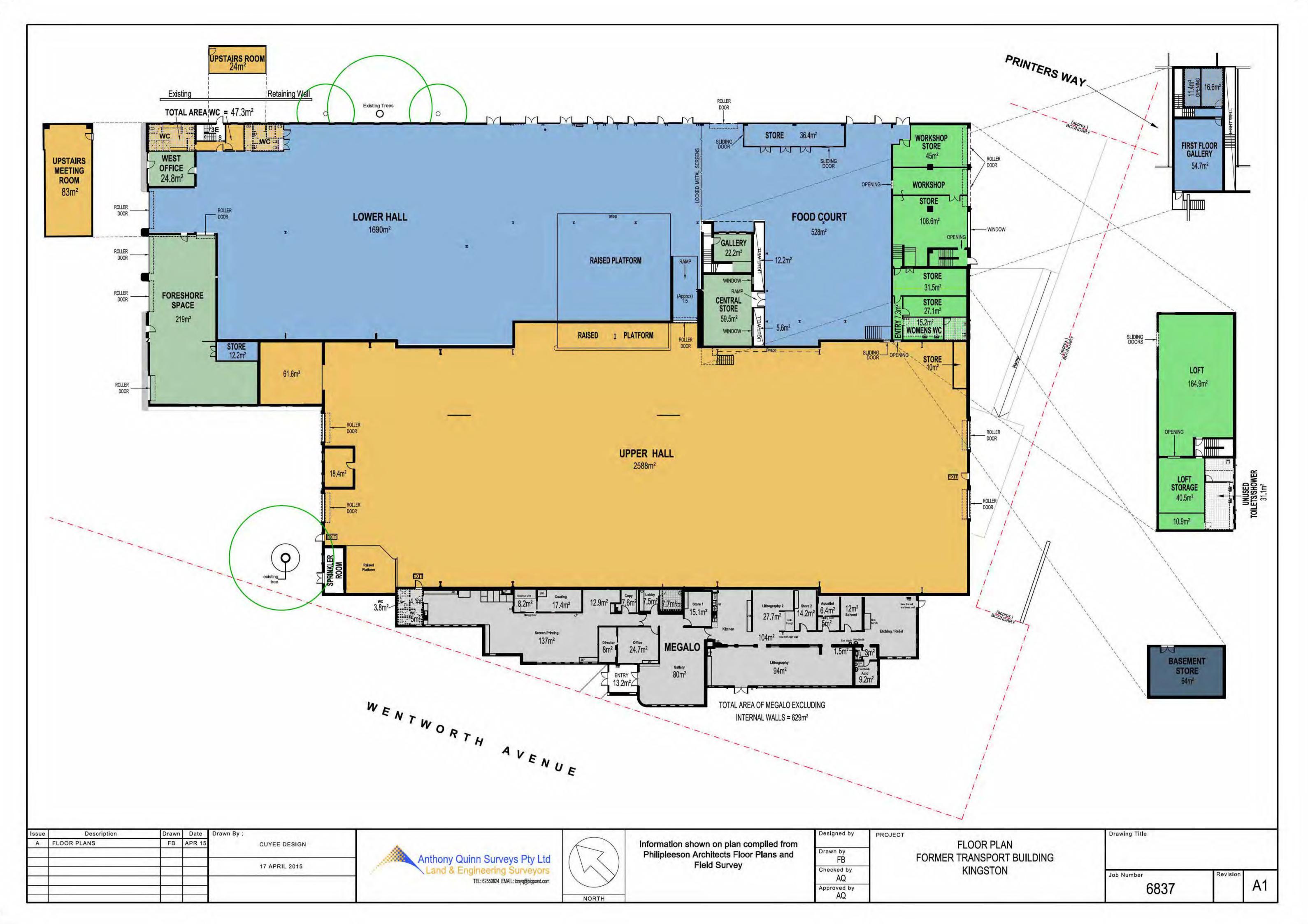
https://www.dropbox.com/sh/1r61f307yl409n0/AAB-AFnA7pVeFvmsZoFlpcMva?dl=0

Please contact anytime to discuss any matters or concerns. Your feedback or advice will be appreciated.

Looking forward to your reply.

Kind regards,

Sent from Mail for Windows 10



From: FormerTransportDepot

Sent: Monday, 12 February 2018 3:21 PM

To: Gordon, Libby

Cc:Vardos, Jacqui; FormerTransportDepot; Feltham, LeanneSubject:RE: FTD - Food Court Upgrades [SEC=UNOFFICIAL]

Hi Libby,

Thanks for the update and looking forward to hearing your/JV's update once there is one.

Another thought has come to mind after hearing from Anthony of his installation of security cameras as part of the upgrade. We are under the impression install of cameras (without appropriate signage/adherence to safe storage of the footage/files actually breaches privacy laws). Just another checkbox to look into when you are reviewing his application about ACT Gov's obligations/limitations!

Thanks again,

Jacqui

Jacqueline Tudor
Events and Booking Officer

ACT Property Group I Chief Minister, Treasury and Economic Development Directorate
255 Canberra Avenue Fyshwick ACT 2609 | PO Box 777 FYSHWICK ACT 2609 | 24 Hour Response Centre
02 6213 0700

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From: Gordon, Libby

Sent: Friday, 9 February 2018 12:59 PM

To: FormerTransportDepot

Cc: Vardos, Jacqui

Subject: RE: FTD - Food Court Upgrades [SEC=UNOFFICIAL]

#### Hi Jacqui

Thanks for this email and apologies for the delay in replying. You raise excellent points below — we have been waiting for Anthony's certifier to provide detailed drawings of proposed hydraulic and electrical works for our information.

Jacqui will organise a meeting at PG with Anthony and PG. Jacqui, perhaps schedule the meeting and advise him that it won't go ahead if haven't had time to review the drawings?

Also, fyi – roller door is going ahead however, the other adjacent exit point needs to be clear so it can by a fire egress – Jacqui is coordinating.

Thanks for following up on this -

Regards

Libby

**From:** FormerTransportDepot

**Sent:** Wednesday, 7 February 2018 11:41 AM **To:** Gordon, Libby < Libby.Gordon@act.gov.au>

**Cc:** Vardos, Jacqui < <u>Jacqui.Vardos@act.gov.au</u>>; FormerTransportDepot < <u>FormerTransportDepot@act.gov.au</u>>

**Subject:** FTD - Food Court Upgrades [SEC=UNOFFICIAL]

Hi Libby,

Leanne has just tried to call you although wasn't able to catch you.

We wanted to touch base following a call I have just taken from Anthony at OBDM. His planning of the food court upgrade is near completion and I hear commencement is expected for next month. As a result I thought it was timely we caught up about the upgrade and wanted to ask:

- Have artsACT approved his plans?
- Are there any proposed service shut offs during the works time (water/gas/fire/electricals)?
- Will any of the new structures restrict access to existing services or require adjustment to the current services? If so, will it require make-good and/or update of fire plans etc?
- Do you know if forklift access will be required and if so where will this be from? If it is via the front car park will a traffic management plan be needed?
- Have all the services providers provided the necessary workers comp/public liability/certified contractor documentation?
- What can we generally expect in the way of noise/interupption (noise/dust etc for prosptective hires of the lower/upper and foreshore areas?)
- He has also asked me to provide a status update on the roller door he requested. I understand you have already advised him that you will not be proceeding with covering this cost given the other more pressing priorities of the building? I don't believe he's clear this is the answer if so.
- Have the assessments been done to ensure that the building has the current capacity to host the upgrades ie. electricals etc?
- Do you have a programme of works so we can note in in our calendar of his expected comings and goings from the building?
- Would you like assistance from an ACTPG Project Officer to manage this upgrade project to ensure that the upgrades are done in acordance with necessary work health and safety/legislation etc? I can obtain a quote if some more detail is provided.

I suggest that a face to face meeting with Anthony may be requried. I understand he's all set for commencement in only a few weeks and at the moment is seems like there is a few missing links.

Thanks again and look forward to hearing an update.

Jacqui

#### Jacqueline Tudor Events and Booking Officer

ACT Property Group | Chief Minister, Treasury and Economic Development Directorate 255 Canberra Avenue Fyshwick ACT 2609 | PO Box 777 FYSHWICK ACT 2609 | 24 Hour Response Centre 02 6213 0700

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From: FormerTransportDepot

Sent: Wednesday, 21 February 2018 9:28 AM

To: Gordon, Libby

Cc: FormerTransportDepot; Anthony Niravong; Vardos, Jacqui

Subject: FW: Old Bus Depot Markets [SEC=UNOFFICIAL]

Hi Libby,

Please see below request as part of his food court upgrades application. Could you please consider his request and contact him to discuss further.

Thanks again,

Jacqui

Jacqueline Tudor
Events and Booking Officer

ACT Property Group | Chief Minister, Treasury and Economic Development Directorate
255 Canberra Avenue Fyshwick ACT 2609 | PO Box 777 FYSHWICK ACT 2609 | 24 Hour Response Centre
02 6213 0700

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From: Anthony Niravong [mailto:admin@obdm.com.au]

Sent: Tuesday, 20 February 2018 9:32 PM

To: FormerTransportDepot

Subject: Fwd: Old Bus Depot Markets

Good Afternoon,

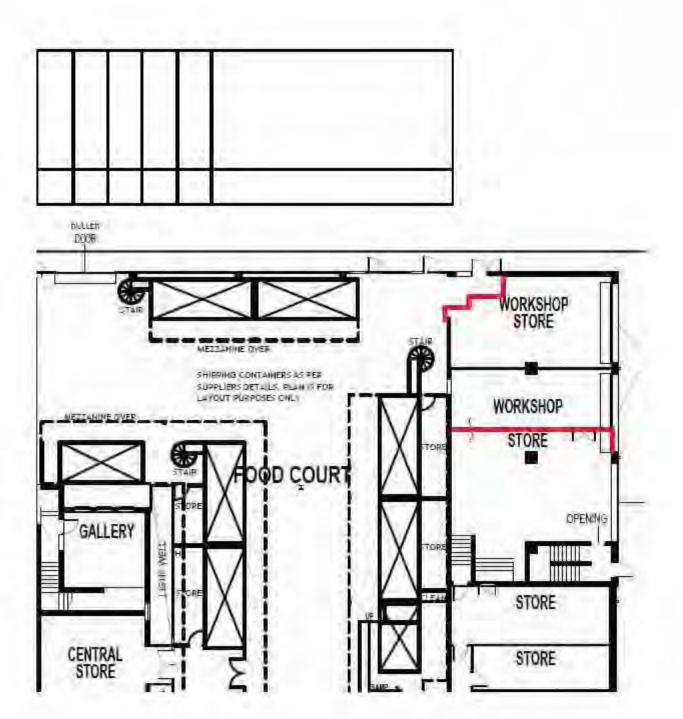
As previously discussed, we are removing the murals from the Food court area that at the moment are forming a passageway towards a roller door at the back of the building and also towards a wooden exit door on the carpark side of the building, please find attached a floor plan of the area with the murals to be removed marked out in red. As these murals have been fastened to the brick work, we do appreciate that we would have to make good any damage to the paint work while these have been affixed against the walls and would like an opportunity to discuss this with you.

Please feel free to contact me if you have any questions or require any additional information.

Kind regards,

Anthony Niravong Managing Director

**Old Bus Depot Markets** 



From: Vardos, Jacqui

**Sent:** Friday, 9 March 2018 3:46 PM **To:** FormerTransportDepot; Tyler, Sam

Cc: Gordon, Libby; Dawson, Helene; Vardos, Jacqui
Subject: RE: FTD - Food Court [SEC=UNOFFICIAL]

Hi Jacqui

Thank you for your email.

Sam Tyler, Director artsACT has spoken to Anthony and of OBDM today, to advise them of the clearance regarding the Exit route.

Sam will also arrange a meeting next week with Anthony regarding his proposed building work.

Cheers Jacqui

From: FormerTransportDepot Sent: Friday, 9 March 2018 2:00 PM

To: Vardos, Jacqui

Cc: Gordon, Libby; FormerTransportDepot; Dawson, Helene

Subject: FTD - Food Court [SEC=UNOFFICIAL]

Hi Jacqui,

I was on-site with Helene earlier this morning to see the progress on the electricals. Whilst we were there we noted two serious concerns:

- The appearance of stockpiling of building materials now being stored in the Food Court (pic 1). I think a strongly worded email may be required to Anthony about the progress of his proposed upgrades despite there not having yet been an application. As of course you are aware, amongst other issues, his materials will need to be checked as meeting Australian standards/compliance/safety etc. They appear unsafe in the manner that the steel frames especially have been stored, I recommend that he be urgently asked/required to remove the storage of materials here.
- Secondly, the access under the emergency exit has been boarded up and secured with a chain and padlock (pic 2). I know this area has been discussed as potentially being de-commissioned as an emergency exit, though for the time being by all accounts it is appearing as an exit and should be treated in this manner.

In regards to an ACTPG staff member attending on Sunday; unfortunately we feel this task is be best suited to an artsACT compliance/safety officer who may require the assistance of WorkSafe.

Look forward to hearing how you go with advice to Anthony to remedy the above.

Many thanks,

Jacqui

Please note my working days are Monday – Wednesday. If your enquiry is outside of this period and urgent, please contact ACT Property Group | Response Centre (02) 6213 0700 or email: <a href="mailto:venuehire@act.gov.au">venuehire@act.gov.au</a>.

## Jacqueline Tudor Events and Booking Officer

ACT Property Group I Chief Minister, Treasury and Economic Development Directorate 255 Canberra Avenue Fyshwick ACT 2609 | PO Box 777 FYSHWICK ACT 2609 | 24 Hour Response Centre 02 6213 0700

Need a venue for your next event? Check <u>See Venue Photos Here</u> or visit our <u>website here</u>

Facebook pages: <u>Canberra Venue Hire</u> – <u>Albert Hall</u> – <u>Fitters Workshop</u> – <u>Former Transport Depot</u> – <u>Yarralumla Woolshed</u>





Former transport Depot – Food Court Redevelopment Proposal

21 Wentworth Avenue, Kingston 2604

#### Former transport Depot – Food Court Redevelopment Proposal

Iconic Markets & Events is proposing a project to rejuvenate the food court area of the Former Transport Depot Building. With the Old Bus Depot Markets celebrating its 20th year of being housed in the Former Transport Depot Building, this refreshing and innovative redevelopment is looking to breathe new life into the food court area of the Former Transport Depot, bringing a fusion of art, culture and culinary flair, while keeping with the industrial charm that the Former transport Depot offers. This proposal offers a cornerstone on which we can build on towards the future, opening exciting opportunities for the markets and artsACT, that will bring a new level of engagement with not only the local community it will also bring benefit to tourism within the Canberra region by providing an innovative and unique venue to showcase local art and artists.

#### Overview

Over the years of the Bus Depot Markets being housed within the Former Transport depot, the food court area has been built up a piece and stall at a time which has proven to make stall spaces within the area heterogeneous in nature. The proposed renovation would change the current stalls in to divided work areas that are made from an Australian standard insulated sandwich panels that is connected to a steel frame that is in essence a removable structure that will have minimal impact to the existing building.

The facade of the booths will be keeping in line with the industrial aspect that forms part of the charm of the former transport depot, with a cladding made up of a mix of concert tiles and repurposed wood to blend and soften the atmosphere with the surrounding area.

As with all service areas alleviating congestion is always a top priority, within the layout of the booths and the individual design of the booths fitout, this has been taken into account allowing for a free flowing space were customer lines, seating areas and walkways are not impacting each other to provide a safe comfortable atmosphere.

This project proposes a change in fitout to standardised booths purpose built for food service and relevant activities that will cover the existing foot print of the current stall spaces and bring the area in line with ACT health and safety standards, with upgrades to power supply, hydraulics as well as other associated code requirements.

Within the scope of this project there is the option for an additional disabled and men's water closet to be added to the area, with proper cleaning fertilities as well as a mezzanine level atop of the stalls.

Throughout the evolution of this project and one of the main driving forces behind this proposal is to bring the food court area of the Former Transport Depot in line with the public expectations when visiting a national tourism hall of fame market in the nation's capital. The project is designed to developing existing events and encourages exciting new opportunities, opening the door to other hirers to the Former Transport Depot and events of artsACT.

#### Business/people associated with the project

#### **Engineer**

Pierre Dragh - Pierre Dragh Consulting Engineers - 16 Victoria St, Hall ACT 2618 - Sch 2.2(a)(ii) - Sch 2.2(a)(ii) @bigpond.com

#### **Certifier**

Details to be provided by Sch 2.2(a)(ii)

#### Fire safety compliance

Sch 2.2(a)(ii) -360 Degree Fire - 90 High Street

Queanbeyan 2620 - (02) 62990006 - Sch 2.2(a)(ii) @360degree.net.au

#### Builder

Sch 2.2(a)(ii) - Quality Building service - Sch 2.2(a)(ii) - Unit 7A 173 Flemmington Rd, Mitchell - info@qualitybuildingservvices.com.au

#### Manufacture

Foshan Wellcamp Building Materials Company - +86 757 8280 1773 - sales1@chinawellcamp



#### FOSHAN WELLCAMP BUILDING MATERIALS CO.LTD

Tel:86 757 82721588 Fax:86 757 82729158

Add:No.6 Gongye road, Chancheng district ,Foshan City, Guangdong province, China

## **Engineering Statement**

#### PROJECT: Old Bus Depot Markets.

All Items supplied have been manufactured to Australia standard using Australia grade building materials to the draft drawings supplied.

All the adjustments have been made to the booths to up-grade to support of the structure.

- --- Designed and fabricated columns to support mezzanine level in the non-box section.
- -- An adjustment to the booths size to 3mX6m area.

--- All booths have been designed, engineered and , manufactured in accordance with the drawings supplied.

FOSHAN WELLCAMP BUILDING TO TERIALS CO.LTD 3rd April 2018







## National Analysis Center for Iron and Steel NCS Testing Technology Co., Ltd

## **Test Report**

(Report No.: NCS16R1063)

Customer:	Foshan Wellcamp Building Ma	terials Co., Ltd
Address:	No.6 Gongye Road, Chanchen	District, Foshan City, China
Date of Received:	2016.03.21	
Data of Report:	2016.03.24	00
NCS No.	16SSA003387	pill.
The following sample descr	iptions were submitted and con	firmed by customer:
Sample Name:	Q235 Steel	Pal
Sample Code:	1	
Material:	1	44
Size:	See next page	
Heat No.:	_ Te=	- pa
Manufacturer:	7	

I = Testing report is invalid without seal and signatures. After the testing report is invalid

Supplier:

- 2. This report is only reliable to the received samples. Any objection should be raised within 15days
- 3. The report shall not be reproduced except in full, without written approval of NCS
- 4. The English report is translated from Chinese version. If there is any inconsistent, please refer to the Chinese version

Prepared by Approved by: Ship has Approved by: Alya



Report No.: NCS16R1063

### Sample photo



#### **Test Results**

#### 1. Tensile Test

Testing standard: ASTM E8/E8M-15a

Sample Size	Test Temperature t °C	Tensile strength MPa	Yield strength Offset=0.2% MPa	Elongation L <sub>0</sub> =4D %	Percentage reduction of area %
12.5mm*130mm	20	880	670	14.0	37

2、Bending Test Testing standard: ASTM E290-14

Sample Size	Temperature t °C	Test condition	Bending angle α °	Result
130mm*13mm*4mm	20	4a	180	No cracks

\*\*End of Report\*\*\*\*

## Certificate of Compliance

No. 0B150630.FWBDC32

Certificate's

Holder:

Foshan Wellcamp Building Materials

Co., Ltd.

Room 4-6, 2/F, Block No.4, No.6 Gongye Road, Chancheng District, Foshan City, Guangdong

Province, China

Certification ECM Mark:

Type Approved

Product: Model(s): Prefabricated House

K-Style, T- Style, Container Style, Villa Style,

(R)

Steel Structure, Workshop

Verification to:

Standard:

EN 14351-1:2006+A1:2010, EN 12207:2000,

EN 12208:2000, EN 12210:2000,

EN 12354-3:2000, EN ISO 10077-1:2006,

EN ISO 10077-2:2012,

EN 13501-1:2007+A1:2009, ISO 15928-1:2003,

ISO 15928-2:2005

related to CE Directive(s):

R 305/2011 (for the Marketing of Construction

Products)

Remark: The product(s) has been verified on a voluntary basis. The product(s) satisfies the requirements of the Certification Mark of ECM, in reference to the above listed Standard(s). The above Certification Mark can be affixed on the product(s) accordingly to the ECM regulation about its release and its use. Regulation can be found at www.entecerma.it.

Whereas the Manufacturer is responsible of the CE certification of the product(s) and not exempted to perform all the necessary activities before placing the product(s) on the market.

The Manufacturer is also responsible to maintain efficient the internal production control to ensure the product(s) are in compliance with the Certification ECM Mark.

This certificate can be checked for validity at www.entecerma.it

Date of issue 30 June 2015

Expiry date 29 June 2020

Deputy Manager



Ente Certificazione Macchine Srl

Via Ca' Bellä, 243 – Loc. Castello di Serravalle – 40053 Valsamoggia (BO) - ITALY ★ +39 051 6705141 ♣ +39 051 6705156 ☑ info@entecerma.it ⑤ www.entecerma.it



## The Certificate Of Quality Management System

Certificate No.: 04917Q11815RIM

#### FOSHAN WELLCAMP BUILDING MATERIALS CO., LTD.

Registered Address: Room 4-6, 2/F, Block No. 4, No. 6 Gongye Road, Chancheng District, Foshan City, Guangdong Province/Production Address: No.7, Wende Si Street, Shall Industrial Park, High-tech Zone, Zhaoqing, Guangdong Province, P.R. China/ P.C.: 528000/ Unified Social Credit Code: 9144060439814154X1

According to your organization's application, our company carried out audit and certification in accordance with the requirements for Quality Management System (GB/T19001-2016/ISO9001:2015), it accords with the requirements through assessment. The scope of the certified QMS is:

#### Production and service of portable dwellings

Initial date: 2014-10-10

Term of validity of this certificate: 2017-9-30 to 2020-9-29

The scope of the certified should limits within the administrative licensing or China Compulsory Certification.

The certified organization shall be subject to annual supervision of CTC during the validity period. The Certificate is only valid with the annual surveillance labels. The certificate information can be found at the CNCA's official website (www.cnca.gov.cn).

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中国认可 国际互认 管理体系 MANAGEMENT SYSTEM CNAS C049-M



Chil

Guangdong Quality Testing CTC Certification Co., Ltd.

Address: 3<sup>rd</sup> Floor, Haicheng Xi Street, Xingangdong Road, Haizhu District, Guangzhou, Guangdong, P.R.C.

Tel.: 86-020-89232333 Fax: 86-020-89232078 Website: www.qictc.org P.C.:510330





17 April 2018 Date of Issue

### **IGNIS ENGINEERING CERTIFICATE**

Evaluation No.IGNS-6129 Issue 01 Revision 00 [2017]

Former Transport Building - Food Court Upgrade

#### 1 Introduction

Ignis Solutions has been engaged to evaluate the above building and the upgrade to the food court inline with the National Construction Code – Volume One – Building Code of Australia 2016 (BCA).

The building is currently a two storey assembly (Class 9b) located at 21 Wentworth Avenue Kingston, ACT. This review considers the fire safety systems within the building, their compliance and requirements with the proposed food court upgrade.



It is proposed that the upgrade to the food court area include a number of two storey shipping container style modifications for each of the shops. The subject area is highlighted in red shading below.

Whilst the building is an existing two storey building, the additional open levels created by the shipping containers roof does not change the type of construction of the building but it does increase the floor area of the building and as such is likely to require a development application. This should be checked by an ACT Government approved building certifier.

Based on the review detail below, it is considered that the building has the capacity to maintain compliance with the National Construction Code 2016. A number of modifications to the design will be required, predominantly the spiral stairs and inclusion of sprinklers, for the proposed design to be acceptable as well as appropriate applications for construction.

The enclosure of the containers is likely to present a compliance issue as well as the spiral staircase and increased floor area above the containers. It is recommended that a compliant stair access (minimum of two access points) be provided to the upper level as well as sprinklers within the containers.

Benjamin Hughes-Brown | FIEAust CPEng NER APEC Engineer IntPE(Aus) CMEngNZ

Managing Director

Chartered Professional Engineer

CPEng, NER (Fire Safety / Mech) 2590091, CMEngNZ 1150772, RPEQ 11498, BPB-C10-1875, EF-39394
MFireSafety (UWS), BEng (UTS), GradDipBushFire (UWS), DipEngPrac (UTS), DipEng (CIT)
Suite 16 / 14 Lonsdale Street Braddon, ACT 2612
PO Box 5174 Braddon ACT 2612



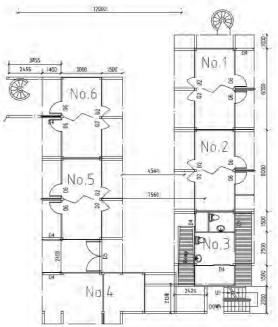
#### National Construction Code - Volume One - Building Code of Australia 2016

In accordance with ACT Legislation, all new building work is to comply with the current National Construction Code. This evaluation considers compliance with the 2016 National Construction Code.

The building is to comply with the following requirements:

Fire Resistance

The building is to be of Type B construction. The shipping containers are proposed to have a second level. The supporting structure for the second level, being loadbearing, will require an FRL of at least 180/-/-.



Compliance appears to have been achieved.

Materials and assemblies The BCA requires floor, wall and ceiling linings to comply with Clause C1.10.

> The building does not have any public corridors. The building is identified as specific and other areas where the walls and ceiling are permitted to have a Group number of 1, 2 or 3.

Compliance can be achieved and maintained.

Fire Isolated Exits

The building has direct exits to the outside and does not require fire isolated exits. Pathways to the exits must maintained at 1m wide where no dead end travel occurs.

Compliance can be achieved and maintained.

**Travel Distance** 

The travel distance is to be no greater than 20m to a point of choice, 40m to the nearest exit and 60m between exits when travelling through the point of choice.

The travel distance within the building has the capacity to comply provided no dead ends occur. It is noted that specific locations within the building and orientation has not been documented.

The BCA sets stairways to have not more than 18 in a flight without a landing. The spiral staircases detailed within the access to the upper level of the containers does not appear to comply. More detailed drawings are required to confirm compliance.



Compliance can be achieved and maintained with further details

provided.

Dimensions of Exits The paths of travel to an exit is to be maintained at 1m. Exit doors are

to be no less than 750mm in clear width.

Compliance can be achieved and maintained.

Fire Hose Reels The building is provided with fire hose reels within 4m of the exit.

Location of the containers within context to the building is required to

confirm coverage is maintained.

Compliance can be achieved and maintained with further details

provided.

Portable Fire Extinguishers Portable fire extinguisher are to be provided throughout the building

such that no part of the floor is greater than 15m from an extinguisher. 4.5kg ABE extinguishers are recommended throughout the building.

Compliance can be achieved with extinguishers located as detailed

above.

Fire Hydrant System Fire hydrant feed point is to be located more than 10m from the building

and located on a hardstand. Coverage from a fire appliance throughout the building is to be achieved with 60m of fire hose and 10m of spray where the fire appliance maintains being at least 10m from the building.

Based on the location of the street hydrants compliance appears to be achieved. Once the location of the containers is established within the building a further review to confirm coverage can be undertaken.

Automatic Fire Sprinkler System

The building is provided with an automatic fire sprinkler system. The sprinkler system is required to be extended within the containers. If the sprinklers are not extended to being within the containers, then each container is to be fire separated by construction having an FRL of at least -/120/120.

Compliance can be achieved and maintained.

Automatic fire detection and alarm system

The building is not required to have an automatic fire detection and

alarm system.

Emergency Lighting The buildings is to be provided with emergency lighting throughout the

building in paths of travel. Based on the size of the containers an emergency light is not required in each one but within the surrounding

area.

Compliance can be achieved and maintained.

Illuminated Exit Signs Exit signs are to be provided at each exit point as well as directional signs

within the building.

Compliance can be achieved and maintained.

From: Gordon, Libby

Sent:Wednesday, 18 April 2018 11:33 AMTo:Tudor, Jacqueline; Dawson, HeleneCc:Brown, Mike; Tyler, Sam; Vardos, Jacqui

**Subject:** FW: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Attachments: OBMD test and tag List Feb 2018.pdf; Depot News January 2018 - Preview; Bus

depot-Electrical.pdf; Depot News February 2018 - Preview; Meeting between Iconic

and artsACT 5 April 2018 (003).docx

#### Hi all

Information from Iconic Markets about what is being proposed for the food court at the Former Transport Depot – links below to the design drawings for review and comment by Property Group.

Helene, electrical requirements for the market operations are detailed below and in the attached for use by Rudds.

Also attached are meeting notes from arts recent meeting with Iconic – fyi Jacqui Tudor and actions as applicable. Key points for Property Group include giving 24 hours' notice to Anthony if access to locked areas required (they would also like to install security cameras in these areas – then will give keys to PG). Also, sign in verge – lighting requires attention (will send photo).

Regards

Libby

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Tuesday, 17 April 2018 4:08 PM

To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: RE: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hi Libby,

Thank you for sending through draft meeting notes for our review, we have gone over them and are happy with the documentation.

Please find below a link to a drop box file that contains the plans for the food court development. Please feel free to contact me if you require any additional information.

#### https://www.dropbox.com/sh/j53fophowbxtubt/AABbQjXtcMPAAmLvqbok5liEa?dl=0

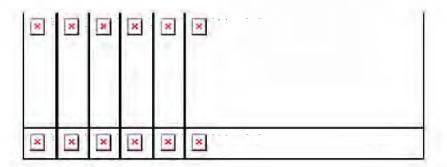
I have also attached a test and tag list for your records as well as a link to our stall holder information guide relating to Worksafe check lists and information guides. I have also attached a copy of our Depot Newsletters that are sent out to stall holders regarding electrical needs.

#### https://obdm.com.au/best-practices-with-work-safe/

We have gone over the electrical requirements for the markets and also the food court renovation, please find attached a copy of the food court electrical plan with the requirements for the area. After going over the power requirements for our regular stall holders as well as to cope with unforeseen needs we would suggest that we have a 2 40 Amp plugs placed on each wall of the upper and lower levels of the building as well as a 10 amp socket placed between the roller doors on the upper level at the unit block end of the building and if it is at all possible to have two lines of pendants running down the upper floor above the lines of stalls.

Please do not hesitate to contact me if you have any questions or if you would like to go over this in further detail.

Kind Regards, Sch 2.2(a)(ii)



From: Gordon, Libby [mailto:Libby.Gordon@act.gov.au]

Sent: Wednesday, 11 April 2018 5:27 PM

To: Anthony Niravong <admin@obdm.com.au>
Cc: Sch 2.2(a)(ii) @obdm.com.au>

Subject: FW: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hi Anthony

Any comments on the attached?

Also, please send link to drop box with the drawings for review.

Thanks.

Regards

Libby

From: Gordon, Libby

Sent: Monday, 9 April 2018 4:48 PM

To: 'Anthony Niravong' <admin@obdm.com.au>

Cc: Tyler, Sam <<u>Sam.Tyler@act.gov.au</u>>; Sch 2.2(a)(ii) <u>@obdm.com.au</u>>

Subject: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hello Anthony

Draft meeting notes attached for your review and comment.

Please note actions required by Iconic.

Thanks,

regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT

Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

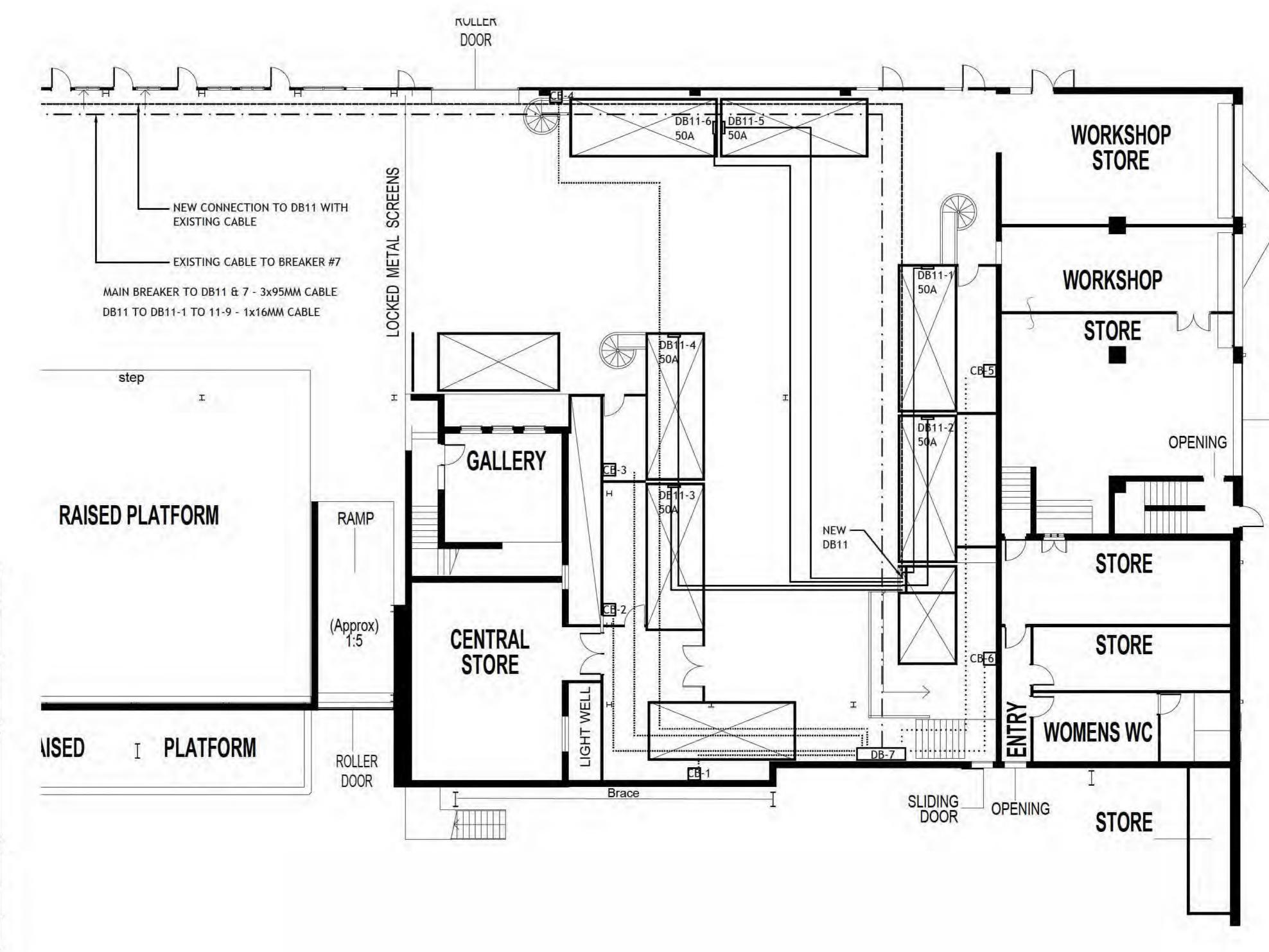
Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au

Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

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\_\_\_\_\_



KSG DRAFTING
& ENERGY RATING
PH.: 0438 047 704
k.galbory@yahoo.com

ANTHONY NIRAVONG

FOOD COURT

BLOCK: 14
SECTION: 49
SUBURB: KINGSTON

SCALE: DWG NO: 1:200 @ A2 3

JOB NO: B14S49KI

DATE: DRAWN BY KSG

#### Meeting between Iconic and artsACT

Anthony, Sally, Sch 2.2(a)(iii) – Iconic Markets Libby, Sam - artsACT 5 April 2018

#### **Meeting Notes**

#### 1) Use of "Old Bus Depot"

Iconic raised the issue of hirers of the Former Transport Depot using the Old Bus Depot Building to promote events. This is causing confusion for stall holders and members of the public and is affecting online reviews of the Market business.

Action: artsACT to discuss the conditions of hire with Property Group and discuss limiting use of the name "Old Bus Depot Building" and replacing with 21 Wentworth Avenue or the Former Transport Depot.

#### 2) Stall holder floor numbers

Due to pressure washing of the floor there is the possibility that stall holder markings and numbers will be removed. These guides assist in making sure that the aisles are of appropriate width etc.

Action: artsACT to discuss pressure washing with Property Group to either avoid the numbers or replace them after cleaning.

Action: Iconic to provide floor plan of numbering and stall guide markers for aisles, layout etc

#### 3) Outside sign

Iconic raised the issue with an external sign being in bad condition with need for repair/replacement.

Action: Iconic to send photograph of the sign and artsACT to follow up with asset owner on repair/replacement.

#### 4) Electrical work on site this week

artsACT discussed with Iconic the recent condition audit of electrical systems at the FTD. Advice was provided that some repairs were taking place during this week to assist with the safe operation of the building.

#### 5) Exclusion zones around switchboards, electrical safety and testing and tagging

artsACT discussed the need to maintain exclusion zones around switchboards and the promotion of the safe use of electricity by stall holders. artsACT advised that exclusion zones will be taped out in front of switchboards and that stall holders will need to keep areas clear. The testing and tagging of equipment was discussed with Iconic noting that stall holders are offered onsite testing and tagging regularly and that they were asked to discontinue use of equipment that had not been tagged.

## 6) 8 April Markets - Electrician on site along with artsACT to assist with appropriate loading of circuits (need time set up commences)

Iconic were notified that there would be a Property Group electrician on site along with an artsACT officer to ensure that electrical safety was upheld during set up and to ensure circuits were not being overloaded. Sch 2.2(a)(ii) the onsite manager, provided his mobile number for the weekend Sch 2.2(a)(ii). It was noted that there had been fewer issues in recent weeks following recent work.

#### 7) Access to all areas

artsACT and Iconic discussed protocols for gaining access to all areas of the FTD. Iconic have requested 24 hours' notice for access to locked areas, alternatively, Iconic are happy to set up cameras in the storage areas and provide keys to Property Group.

**Action:** artsACT will confirm that the use of security cameras in storage areas is approved and liaise on the provision of keys. In the meantime, artsACT will communicate to Property Group that 24 hours' notice is required for access to locked areas.

#### 8) Building works by ACT Government

- Full stall holder layout including power requirements
- Record of testing and tagging

artsACT requested that in order to assist with planning and future works at the FTD, a full stall layout with power requirements is required. It was noted that the full extent of works is not yet known and will be subject to budget availability.

artsACT requested that Iconic provide documentation on the processes used with stallholders for testing and tagging and for education of stall holders on safety issues.

**Action:** Iconic to provide to artsACT a full stall holder map that includes stall numbering and aisle layout. Statement on testing and tagging/communication with stallholders, including example of monthly newsletter to also be provided by Iconic.

#### 9) Proposed building works by Iconic.

Iconic presented artsACT with all planning documentation related to the proposed food court upgrade. These include consultant list, hydraulic, electrical and other plans. Iconic noted that the improvements to the food court will allow additional amenity to be provided to other hirers.

It was noted that artsACT would pass the plans on to Property Group to assist with the planning of other electrical works.

**Action:** Iconic to provide plans electronically via dropbox. artsACT to provide to Property Group. artsACT to review material and inform of any additional requirements prior to providing agreement to the proposal.

#### 10) Other business

#### **Kingston Arts Precinct**

artsACT noted that the KAP is progressing, however government decision making was underway prior to the project progressing from preferred tenderer to contract.

It was noted that the area behind the FTD which is used for stall holder parking and outdoor seating was the subject of discussion/redefining from SLA.

Action: artsACT to discuss area with SLA to determine current status of area.

#### Provision of door

Iconic checked the status of the door to a storage area. Originally a roller door had been planned however this is not possible.

**Action:** artsACT to follow on progress for doors, which are required to be egress not roller door.

From: Tudor, Jacqueline

Sent: Thursday, 19 April 2018 2:19 PM

To: Gordon, Libby

Cc: Brown, Mike; Tyler, Sam; Vardos, Jacqui; Dawson, Helene

Subject: RE: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Attachments: RC93702 Former Transport Depot.pdf

Hi Libby,

In the first instance do you know if the CMP has been considered as part of the food court upgrade design? Including engaging a consultant to prepare a statement of heritage effect for Heritage to review? On first observation the spiral staircases also seem impractical for the safe movement of large traffic flow considering patrons will be carrying plates of food, bags, children etc. Do you know if disability access also been considered to the upstairs area?

Has there been a response from Benjamin at Ignis Solutions from his recent walkthrough with Jacqui V, this is in regards to the building materials and the storage of them on-site presenting a hazard?

I have re-attached the roller door quotation prepared some time ago, in the interests of access – would you consider re-visiting this solution for closure of the walkway instead of the current make-shift arrangement made by OBDM – otherwise, perhaps a door with a side leaf? Let me know if you would like me to source a quote for this option.

In regards to the action items from your recent meeting:

- Due to the nature of works continually occurring at the site and in the interests of safety, we don't believe 24 hours' notice is always practical – however, where possible advance notice will be provided. We would appreciate a set of keys in any case once the cameras are installed.
- We also believe that using 'Old Bus Depot Building' by Hirer's continues to be a reasonable identifier. This name doesn't refer to the OBDM business of markets and more describes the former use of the building.
- Thanks for sending picture of the sign in verge when ready.

Many thanks,

Jacqui

Jacqueline Tudor
Events and Booking Officer

ACT Property Group | Chief Minister, Treasury and Economic Development Directorate 255 Canberra Avenue Fyshwick ACT 2609 | PO Box 777 FYSHWICK ACT 2609 | 24 Hour Response Centre 02 6213 0700

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Facebook pages: <u>Canberra Venue Hire</u> – <u>Albert Hall</u> – <u>Fitters Workshop</u> – <u>Former Transport Depot</u> – Yarralumla Woolshed



From: Gordon, Libby

Sent: Wednesday, 18 April 2018 11:33 AM

To: Tudor, Jacqueline <Jacqueline.Tudor@act.gov.au>; Dawson, Helene <Helene.Dawson@act.gov.au> Cc: Brown, Mike <Mike.Brown@act.gov.au>; Tyler, Sam <Sam.Tyler@act.gov.au>; Vardos, Jacqui

<Jacqui.Vardos@act.gov.au>

Subject: FW: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

#### Hi all

Information from Iconic Markets about what is being proposed for the food court at the Former Transport Depot – links below to the design drawings for review and comment by Property Group.

Helene, electrical requirements for the market operations are detailed below and in the attached for use by Rudds.

Also attached are meeting notes from arts recent meeting with Iconic – fyi Jacqui Tudor and actions as applicable. Key points for Property Group include giving 24 hours' notice to Anthony if access to locked areas required (they would also like to install security cameras in these areas – then will give keys to PG). Also, sign in verge – lighting requires attention (will send photo).

#### Regards

Libby

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Tuesday, 17 April 2018 4:08 PM

To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: RE: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hi Libby,

Thank you for sending through draft meeting notes for our review, we have gone over them and are happy with the documentation.

Please find below a link to a drop box file that contains the plans for the food court development. Please feel free to contact me if you require any additional information.

https://www.dropbox.com/sh/j53fophowbxtubt/AABbQjXtcMPAAmLvqbok5liEa?dl=0

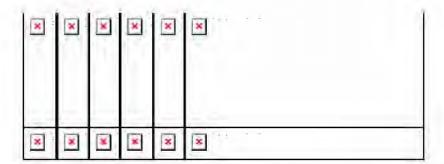
I have also attached a test and tag list for your records as well as a link to our stall holder information guide relating to Worksafe check lists and information guides. I have also attached a copy of our Depot Newsletters that are sent out to stall holders regarding electrical needs.

#### https://obdm.com.au/best-practices-with-work-safe/

We have gone over the electrical requirements for the markets and also the food court renovation, please find attached a copy of the food court electrical plan with the requirements for the area. After going over the power requirements for our regular stall holders as well as to cope with unforeseen needs we would suggest that we have a 2 40 Amp plugs placed on each wall of the upper and lower levels of the building as well as a 10 amp socket placed between the roller doors on the upper level at the unit block end of the building and if it is at all possible to have two lines of pendants running down the upper floor above the lines of stalls.

Please do not hesitate to contact me if you have any questions or if you would like to go over this in further detail.

#### Kind Regards, Sch 2.2(a)(ii)



From: Gordon, Libby [mailto:Libby.Gordon@act.gov.au]

Sent: Wednesday, 11 April 2018 5:27 PM

To: Anthony Niravong <admin@obdm.com.au>
Cc: Sch 2.2(a)(ii) @obdm.com.au>

Subject: FW: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hi Anthony

Any comments on the attached?

Also, please send link to drop box with the drawings for review.

Thanks.

Regards

Libby

From: Gordon, Libby

Sent: Monday, 9 April 2018 4:48 PM

To: 'Anthony Niravong' <admin@obdm.com.au>

Cc: Tyler, Sam <Sam.Tyler@act.gov.au>; Sch 2.2(a)(ii) @obdm.com.au>

Subject: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hello Anthony

Draft meeting notes attached for your review and comment.

Please note actions required by Iconic.

Thanks,

regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT
Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government
Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au
Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

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actpg@act.gov.au

Po Box 777, Fyshwick, ACT, 2609 Telephone: 02 6213 0700 | Email:

#### ACT Property Group Minor Quotes

Quote Reference: RC93702

#### **QUOTE DETAILS**

Site address: Former Transport Depot	
Client name: ARTSACT	Phone no:
Quoting officer: Riley O'Shaughnessy	Phone no: 6213 0700
Quote amount: \$1164.80 ex GST	Quote date: 28/9/17

#### QUOTE DESCRIPTION

#### DESCRIPTION:

Clear roller shutter to the opening in the food area. Have provided this as option 1.

Believe that a zinc roller shutter would be more suitable as there is no requirement to allow for natural lighting. Have priced this in option 2.

#### Option 1

To supply and install 1 x manual <u>clearline</u> roller shutter to suit 2200mm high x 1510mm wide Natural Anodised**Total \$2591.68 ex GST** 

#### Option 2

To supply and install 1 x manual <u>zincalume</u> roller door 2200mm high x 1510mm wide Zincalume finish **Total \$1164.80 ex GST** 

 1 1	EX GST	-

#### **TERMS & CONDITIONS**

ACCEPTANCE OF QUOTE

The client can sign the actual quote and provide order details via email or fax: 6213 0734 ensuring that the relevant "Quote reference" is provided.

PAYMENT

WARRANTY

Full payment is required within 14 days of invoice. For details of payment options please call ACT Property Group (ACTPG) Ph: 6213 0700, located at 255 Canberra Ave FYSHWICK ACT 2609

- · All new work is warranted for 6 months
- Maintenance work has 30 days warranty, excluding any effect from existing causes
- · Proprietary items carry the manufacturer's full warranty

VALIDITY

This quote is valid for 30 days from the date of issue. ACTPG reserves the right to review the quote if not accepted within the validity period.

If you have any suggestions or issues in relation to our service, please contact the Property Projects & Services Manager on – Ph: 6207 6908

<sup>•</sup> Building, Fire, Electrical & Mechanical • Minor Building Construction • Complete Building Maintenance • 24 hr Emergency Maintenance • Planned / Periodic Maintenance • Maintenance Assessments & Reports



actpg@act.gov.au IMPROVEMENTS / COMPLAINTS Po Box 777, Fyshwick, ACT, 2609 Telephone: 02 6213 0700 | Email: From: Simic, Yasmin

**Sent:** Friday, 20 April 2018 12:11 PM **To:** Brown, Mike; Dawson, Helene

Cc: Gordon, Libby

**Subject:** Request for a meeting - PG, artsACT and Iconic Markets re to discuss proposed

food court upgrades [SEC=UNCLASSIFIED]

#### Hi Mike and Helene

I'm hoping to set-up a meeting with both of you, Libby Gordon and the Iconic Markets (Old Bus Depot Bldg) contacts, Anthony Niravong and Sch 2.2(a)(ii) for next week.

#### The purpose of the meeting is as follows:

artsACT and Property Group would like to meet with Iconic Markets and their consultant design team to talk about the proposed food court upgrades. It would be ideal to have the Iconic Markets electrical consultant at the meeting as well as the fire protection adviser (or certifier) to talk about specific requirements if possible.

I was hoping to give Anthony & school a few options for times to meet. Could you please let me know your availability the following times—

Thur 26/4

-9.00-10.00

-2.00-4.00

#### Fri 27/4

-9.00-2.30

We were hoping to have the meeting at Property Group offices, 255 Canberra Avenue, Fyshwick (Helene would you be able to assist with booking a room)?

#### Thank you

#### **Yasmin Simic**

#### **Business Support**

Phone: +61 2 6207 2384 | Email: yasmin.simic@act.gov.au

artsACT | Chief Minister, Treasury and Economic Development Directorate | ACT Government

Level 4 South, Canberra Nara Centre, 1 Constitution Ave, Canberra City 2601 GPO Box 158 Canberra ACT 2601

From: Dawson, Helene

Sent: Thursday, 26 April 2018 10:15 AM

To: Simic, Yasmin

Cc: Gordon, Libby; Brown, Mike

Subject: RE: Request for a meeting - PG, artsACT and Iconic Markets re to discuss proposed

food court upgrades [SEC=UNCLASSIFIED]

Hi Yasmin,

Anthony from OBDM is coming to our offices today 11am to discuss their electrical requirements with our engineer.

Kind regards,

Helene

#### HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.qov.au

From: Simic, Yasmin

Sent: Thursday, 26 April 2018 8:37 AM

To: Dawson, Helene < Helene. Dawson@act.gov.au>

Cc: Gordon, Libby <Libby.Gordon@act.gov.au>; Brown, Mike <Mike.Brown@act.gov.au>

Subject: RE: Request for a meeting - PG, artsACT and Iconic Markets re to discuss proposed food court upgrades

[SEC=UNCLASSIFIED]

Thanks Helene.

From: Dawson, Helene

Sent: Thursday, 26 April 2018 8:35 AM

To: Simic, Yasmin < Yasmin.Simic@act.gov.au>

Cc: Gordon, Libby <Libby.Gordon@act.gov.au>; Brown, Mike <Mike.Brown@act.gov.au>

Subject: RE: Request for a meeting - PG, artsACT and Iconic Markets re to discuss proposed food court upgrades

[SEC=UNCLASSIFIED]

Hi Yasmin,

I have consulted the engineer and he confirmed they require a better understanding of what the market operators plans are for the food court in terms of electrical capacity. When they know this they can complete the 'maximum demand' calculations. MD calculations determine the size of cabling and circuit protection and if the current capacity of the existing supply to the building is sufficient. This in turns informs the estimates/report that the minister has requested by the end of April.

I have contacted sch 2.2(a)(0) of OBDM and am waiting for a response.

Kind regards,

Helene

#### HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

From: Simic, Yasmin

Sent: Friday, 20 April 2018 12:11 PM

To: Brown, Mike <Mike.Brown@act.gov.au>; Dawson, Helene <Helene.Dawson@act.gov.au>

Cc: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: Request for a meeting - PG, artsACT and Iconic Markets re to discuss proposed food court upgrades

[SEC=UNCLASSIFIED]

#### Hi Mike and Helene

I'm hoping to set-up a meeting with both of you, Libby Gordon and the Iconic Markets (Old Bus Depot Bldg) contacts, Anthony Niravong and Sch 2.2(a)(ii) for next week.

#### The purpose of the meeting is as follows:

artsACT and Property Group would like to meet with Iconic Markets and their consultant design team to talk about the proposed food court upgrades. It would be ideal to have the Iconic Markets electrical consultant at the meeting as well as the fire protection adviser (or certifier) to talk about specific requirements if possible.

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We were hoping to have the meeting at Property Group offices, 255 Canberra Avenue, Fyshwick (Helene would you be able to assist with booking a room)?

#### Thank you

#### **Yasmin Simic**

#### **Business Support**

Phone: +61 2 6207 2384 | Email: yasmin.simic@act.gov.au

artsACT | Chief Minister, Treasury and Economic Development Directorate | ACT Government

Level 4 South, Canberra Nara Centre, 1 Constitution Ave, Canberra City 2601 GPO Box 158 Canberra ACT 2601

From: Lou Forner <lou.forner@rudds.com.au>

Sent: Tuesday, 1 May 2018 8:12 PM

To: Dawson, Helene

Cc: Brown, Mike; Bernard Mutai

Subject: 118312; Old Bus depot Markets electrical infrastructure upgrade

Attachments: Electrical requirements 16-04-18.pdf

Hi Helene,

Sorry I wasn't able to answer and followup your call today.

Attached are our minutes as record of discussion for review and comment.

We are working away with the design but will not complete it this week I am sorry to report. Initially I thought it could be carried out in a very short time frame.

There is just too much to work through document, get correct and issue for your review and then issue this documentation suitable for tender.

To assist with budgeting I will carryout a cost estimate that will allow budgeting to take place.

Happy to discuss as required to assist as much as practically possible.

Regards,



Sch 2.2(a)(ii)

Director / Principal Engineer - Electrical

D 02 6240 2905 MSch 2.2(a)(ii)

Sch 2.2(a)(ii) @rudds.com.au

CANBERRA: Unit 1, 5 Bodalla Place, Fyshwick, ACT 2609 T 02 6240 2900

MELBOURNE: Level 2, 55 Southbank Boulevard, Southbank, VIC 3006 T 03 9081 2900



#### Minutes 26 April 2018 - Conference Call

With reference to the conference call last Thursday 26/04/18 morning the following is my understanding of the requirements raised:

- The existing external meter panel/point of attachment cubicle has provision for 400Amp fuses. However
  the low voltage supply fuses at the substation are 315Amp fuses. Rudds will carryout out a maximum
  demand calculation with reference to current stands and ascertain if the existing supply is adequate
  based on the requirements of the upgrade. It is likely to be undersized and require an upgrade are our
  initial thoughts.
- 2. A new external main switchboard and meter panel will be required and will be suitably located. Heritage issues are to be addressed at the same time.
- 3. The existing infrastructure will replaced as it is at end of life in general.
- 4. There are 13 food court pods proposed and a figure of 50Amps single phase per pod was suggested. It is understood that the following equipment is likely to be required by each food pod.
  - o 1500W fryer
  - o 12Amps single phase bain-marie
  - o 1000W refrigerator
  - o 3000W cooker
  - o General 10Amp power outlets
  - o Pod lighting
- 5. Three food pods will require 50Amp three phase supply to supply items like a pizza oven.
- 6. Bench mounted kitchen exhaust fans with carbon filters was a suggested option to provide kitchen exhaust for the food court pods. Whether or not this is appropriate or not is yet to be resolved. It is understood the main cooking was to take place off site and mostly reheating would take place in the food court pods?
- 7. A common kitchen area will be provided that will cater as a shared wash up area with an electric instantaneous electric hot water system. The electrical requirements are yet to be determined but typically are a three-phase supply between 20Amps and 40Amps is our experience.
- 8. A 40Amp three phase supply is required near the food court roller door for external requirements associated with the food court.
- 9. No heating or cooling is envisaged for the facility.
- 10. The café in the food court will be relocated as per the marked-up drawing provided. It requires three phase power for 32ATP coffee machine and additional 3 x refrigerators.
- 11. The following areas/tenancies will be provided with separate Evoenergy metering:
  - o House services
  - Megilo Arts studio
  - o Future level 1 tenancy above existing area D storage
  - Level 1 studio adjacent the food court above storage area. TBC?
  - o Potentially the existing office area adjacent the roller door near the male toilets. TBC?
- 12. Private metering system for on charging power consumption to the food court pods is preferred where on line invoicing can be carried out.
- 13. The remain market stalls will be provided with a single phase individual circuit with RCD protection that can be reset by the stall operator (to be agreed and confirmed). Exact supply arrangement to be developed by Rudd's.







- 14. CAT6A security cabling was requested both ends of the building as per the marked-up plan.
- 15. Enhancement of the existing WiFi system was requested where there is a dead spot as shown as per the marked-up plan.
- Rudd's will be documenting new monitored emergency evacuation lighting system to comply with the Australian and BCA standards.
- Rudd's will be documenting new flexible lighting system to comply with the Australian and BCA standards.

We are proceeding with the documentation based on the above and will provide our opinion of budget costs for the electrical upgrade over the next few days.

In addition to a maximum demand calculation for the facility that will inform the power requirements for the facility and whether r not a supply upgrade may be necessary.

#### Sch 2.2(a)(ii)

Senior Electrical Engineer



Ecowise Services (Aust) Pty Limited A.B.N. 23 083 075 030

PO Box 1714 Fyshwick ACT 2609

93 Tennant St Fyshwick ACT 2609 T:02 6285 7666

Our Ref: MH280318.04

F:02 6280 5592 I:www.ecowise-services.com.au E:reception@ecowise-services.com.au

Wednesday, 28 March 2018

Mahbod Salahshor Project Officer ACT Property Group

#### RE: Former Transport Depot Kingston - Electrical Condition.

Dear Sir.

Ecowise Services (Aust) is pleased to offer you this brief assessment of the current electrical status at the Kingston Bus Depot.

Following an electrical audit carried out by Ecowise Services at the Former transport depot in Kingston it was found that many aspects of the electrical system for the building were unsafe and required immediate attention as per report submitted on the 28th February 2018.

Some rectifying works were carried out in relation to power outlets and RCD protection for a small number of the circuits as an immediate solution for that aspect of the report as they were potentially a high risk of electric shock and therefore life threatening.

There are still many outstanding unsafe issues that need to be rectified to make this building completely safe for public use including but not limited to:

- Distribution board upgrades which include installation of RCD's on all circuits.
- Integrity testing of cabling system due to vermin damage, age of cable and method of install (de-rating).
- Integrity testing of earthing system and Equipotential bonding of all conductive material associated with the electrical system.
- Updated cable schedules in all Distribution boards.
- Isolation and removal of old cabling and correctly locked out circuits as there are cut cables in the ceiling area which if energised could be a risk to workers and a potential fire risk.
- Removal of old Mechanical Distribution boards that still have 415v live feeds connected but are not locked out.
- · Water sealing required to prevent light circuit from shorting after rain.

Ecowise Services would advise that this building is not fit for public use until all the issues listed above are rectified as well as any 1A ratings in the above-mentioned report.

Any questions please don't hesitate to contact Ben Donkers or myself on 6285 7666

Kind Regards

Sch 2.2(a)(ii)
Manager / Director
Ecowise Services (Aust)



#### CONDITION ASSESSMENT SUMMARY REPORT

OF

## **Former Transport Depot - Kingston**

**FOR** 

## CHIEF MINISTER, TREASURY AND ECONOMIC DEVELOPMENT DIRECTORATE – ART ACT

BY

# ACT PROPERTY GROUP PROPERTY PROJECT SERVICES CMTEDD

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Building Condition Assessment, <b>Standard</b> Maintenance Proposals, Former Transport Depot - Kingston	Sheet 2
Building Condition Assessment, <b>Urgent</b> Maintenance Proposals,	Sheet 3





Tel: (02) 62624000 Fax. (02) 62624111 Web. www.bcis.com.au Postal address; PO Box 495 Erindale Centre ACT 2903

# Kingston Transport Depot

The Megalo area of the Building has been renovated internally and overall is in generally good condition throughout. Most of the internal windows have been replaced however there are still a few of the old style that we suggest also be replaced. There are a few areas of minor roof leaks evident which may be due to deterioration of sealant around penetrations that should be renewed.

The main Building has had two sections of roof replaced being over the upper hall and Loft areas. The remaining metal roofs are in poor condition with significant rust evident, areas lifting due to loose / missing fixings, areas leaking and these areas all require replacement. There are also areas of gutter fixings loose and areas of rust evident.

There are a few areas of concrete walls between the upper and lower halls and food court where they have / are being affected by moisture with bubbling paint and deterioration of the surface occurring, these areas require rectification to prevent further significant damage occurring to the Building.

There is an area of brickwork that has been dislodged at the south west corner of the Building requiring immediate repair to prevent the bricks falling onto the walkway below.

The bathrooms throughout the main Building areas are in poor condition and due for full renovations.

The interior and exterior of the Building are due for repainting especially the external timber Fascia to prevent element damage occurring.

In my opinion the overall condition of the Building is poor and requires extensive repairs / maintenance to bring it up to an acceptable standard.



# Sch 2.2(a)(ii)

Building Compliance & Inspection Services Director / Inspector Tal: (02) 6262 4000 Fair (02) 6262 4111





Ecowise Services (Aust) Pty Limited A.B.N. 23 083 075 036. PO Box 1714 Fyshwick ACT 2609 93 Tennant St Fyshwick ACT 2609 T:02 6285 7666 F:02 6280 SS92 Itwww.ecowise-dervices.com.au Errecepton@ecowise-services.com.au

28th February 2018

#### Executive Summary -

This Condition Assessment was carried out on 14<sup>th</sup> February, **2018** in regards to the overall condition of the Electrical Services belonging to the former transport building in Kingston. A visual inspection has been carried out to determine the estimated cost of maintenance over a five year period and to highlight any items requiring urgent repairs or that are not to Standard.

The overall condition of the Electrical Services to the Building is poor. There are multiple items that require immediate action (see Electrical Services 1A Items), as well as many recommendations to upgrade switchboards, wiring systems and integrity testing to bring this building back up to Australian standards so it is fit for public use.

There was a lot of stored equipment in the rear food court area which hindered access to internal wall so condition of outlets along those walls is unknown.



## **Executive Summary 2018**

Former Transport Depot - Kingston.

On completion of the mechanical services condition assessment and walk through of the facility. It was evident that the majority of the buildings required mechanical services and associated equipment is in good sound working order.

The facility was subject to the removal of the base building heating system external plant, but has not had the internal mechanical equipment properly isolated or assessed for future risk to the occupants or public.

Investigation and removal of all redundant mechanical equipment electrical circuits and associated controls is highly recommended, as currently items are only isolated by the on / off control switches at the switchboards which can be turned back on. Removal of the control switches and associated electrical circuits and securing the switchboard doors will minimise risk, and ensure the electrical integrity of the facility is maintained.

The redundant mechanical heating and extraction items throughout the facility requiring removal should be undertaken as a matter of priority, to minimise future risk to occupants.

The facility has a low break down record, which shows that the routine maintenance being undertaken is good.

Regards,

Sch 2.2(a)(ii)

Mechanical Services Auditor

Sch 2.2(a)(ii)









































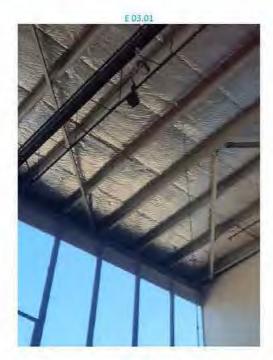






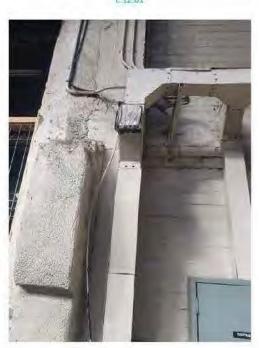






























See Item M 14.01.



See Item W 14.01



See item M 14.01



See Item M 14.01





See Item M 16.01.



See Item M 17.01.



See Item M 16.01.



See Item M 17.01.





See Item M 20,02.



See Item M 29.02.



See item M 20.02.



See item M 29.02.





See Item M 29.02



See item M 30.02 and M 31.01.



See Item M 30.02 and M 31.01.



See item M 31.01.



# ACT Property Branch, Property Projects Services CHIEF MINISTER, TREASURY AND ECONOMIC DEVELOPMENT DIRECTORATE Condition Assessments Limitations of Use

It is important to note that the terms of reference for this asset condition assessment limit the scope of the assessment to assessing the current condition of the assets relative to the Building Code of Australia (BCA) which applied at the time of construction of the asset.

This assessment does not attempt to outline the scope, and in turn the costs, associated with upgrading the assets to reflect legislative changes to the BCA which have been introduced during the life of the assets. This includes but is not limited to:

- Disabled access and amenities
- Equal Employment Opportunity (EEO) issues resulting from a change in the user's staffing policies and EEO legislation
- Trade waste issues including the washing of vehicles
- Redundant Fuel tank issues
- Hazardous goods storage issues, and
- Locations of and the need for fire hose reels.

A full BCA compliance audit would need to be conducted to assess these issues.

It is also important to note that if these issues were to be taken into consideration the resulting costs would in many cases far outweigh anything which this assessment has identified, particularly for the older assets.

This assessment outlines a program of rectification works over a five (5) year period with most works being programmed during the initial two (2) years to address the major problems on a prioritised basis. Again the assessment does not try to determine a scope of work for the building asset elements in order to give the asset a new lease of life for another 25/30 years. Such an approach would dictate major structural and services upgrades on a cost scale far in excess of anything outlined in this assessment.

In short, this assessment should not be considered the basis for a Capital Works Project Budget estimate, rather, it is an assessment which would;

- on a case by case basis form the scope for a Minor New Works (MNW) project to address existing condition deficiencies to the building and the level of amenity it provides
- act as a tool to assist the Department with its strategic short to medium range MNW program planning, and
- form a picture of the general condition of the Departmental Building Assets which it's Facilities
  Maintenance Service Provider can use to report against on a year by year basis in terms of the
  ongoing building condition index.

As such, it should not be considered on a standalone basis, by the Directorate or its Agencies, to form the basis for a strategic approach to its Capital Works needs.

From: Gordon, Libby

**Sent:** Friday, 11 May 2018 1:51 PM

To: Brown, Mike; Tudor, Jacqueline; Dawson, Helene

Cc: Tyler, Sam; Vardos, Jacqui

Subject: RE: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Follow Up Flag: Follow up Flag Status: Completed

Categories: Former Transport Depot

Thanks Mike

Regards

Libby

From: Brown, Mike

Sent: Friday, 11 May 2018 1:12 PM

To: Gordon, Libby <Libby.Gordon@act.gov.au>; Tudor, Jacqueline <Jacqueline.Tudor@act.gov.au>; Dawson, Helene

<Helene.Dawson@act.gov.au>

Cc: Tyler, Sam <Sam.Tyler@act.gov.au>; Vardos, Jacqui <Jacqui.Vardos@act.gov.au>

Subject: RE: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

#### Hi Libby

As the plans have been prepared by relevant professionals it seems all good from a technical perspective. In relation to the electrical upgrades, this information was provided to the electrical engineer for the re-design of the building and has been included in their calculations and cost estimates.

The only question would be in relation to the suspended pipes above the mezzanine level – we would need to make sure they are not a safety hazard.

#### Cheers

Mike Brown, Senior Manager

Phone 02 6207 6908 | Fax 02 6213 0748

ACT Property Group | Chief Ministers Treasury & Economic Development Directorate | ACT Government

255 Canberra Ave Fyshwick ACT 2609 | PO Box 777 Fyshwick ACT 2609 | www.act.gov.au

From: Gordon, Libby

Sent: Friday, 11 May 2018 9:22 AM

To: Tudor, Jacqueline < <u>Jacqueline.Tudor@act.gov.au</u>>; Dawson, Helene < <u>Helene.Dawson@act.gov.au</u>> Cc: Brown, Mike < <u>Mike.Brown@act.gov.au</u>>; Tyler, Sam < <u>Sam.Tyler@act.gov.au</u>>; Vardos, Jacqui

<Jacqui.Vardos@act.gov.au>

Subject: RE: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

## Hi all

Please provide comments on Iconic's food court proposal (refer dropbox link below) by COB next Monday 14 May 2018.

Let me know if you need more time however, Iconic is chasing.

Thanks,

Regards

Libby

From: Gordon, Libby

Sent: Wednesday, 18 April 2018 11:33 AM

To: Tudor, Jacqueline <<u>Jacqueline.Tudor@act.gov.au</u>>; Dawson, Helene <<u>Helene.Dawson@act.gov.au</u>> Cc: Brown, Mike <<u>Mike.Brown@act.gov.au</u>>; Tyler, Sam <<u>Sam.Tyler@act.gov.au</u>>; Vardos, Jacqui

<Jacqui.Vardos@act.gov.au>

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Information from Iconic Markets about what is being proposed for the food court at the Former Transport Depot – links below to the design drawings for review and comment by Property Group.

Helene, electrical requirements for the market operations are detailed below and in the attached for use by Rudds.

Also attached are meeting notes from arts recent meeting with Iconic – fyi Jacqui Tudor and actions as applicable. Key points for Property Group include giving 24 hours' notice to Anthony if access to locked areas required (they would also like to install security cameras in these areas – then will give keys to PG). Also, sign in verge – lighting requires attention (will send photo).

Regards

Libby

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Tuesday, 17 April 2018 4:08 PM

To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: RE: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hi Libby,

Thank you for sending through draft meeting notes for our review, we have gone over them and are happy with the documentation.

Please find below a link to a drop box file that contains the plans for the food court development. Please feel free to contact me if you require any additional information.

https://www.dropbox.com/sh/j53fophowbxtubt/AABbQjXtcMPAAmLvqbok5liEa?dl=0

I have also attached a test and tag list for your records as well as a link to our stall holder information guide relating to Worksafe check lists and information guides. I have also attached a copy of our Depot Newsletters that are sent out to stall holders regarding electrical needs.

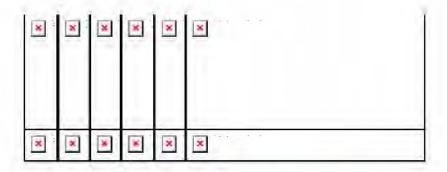
https://obdm.com.au/best-practices-with-work-safe/

We have gone over the electrical requirements for the markets and also the food court renovation, please find attached a copy of the food court electrical plan with the requirements for the area. After going over the power requirements for our regular stall holders as well as to cope with unforeseen needs we would suggest that we have

a 2 40 Amp plugs placed on each wall of the upper and lower levels of the building as well as a 10 amp socket placed between the roller doors on the upper level at the unit block end of the building and if it is at all possible to have two lines of pendants running down the upper floor above the lines of stalls.

Please do not hesitate to contact me if you have any questions or if you would like to go over this in further detail.

## Kind Regards, Sch 2.2(a)(ii)



From: Gordon, Libby [mailto:Libby.Gordon@act.gov.au]

Sent: Wednesday, 11 April 2018 5:27 PM

To: Anthony Niravong <admin@obdm.com.au>
Cc: Sch 2.2(a)(ii) @obdm.com.au>

Subject: FW: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hi Anthony

Any comments on the attached?

Also, please send link to drop box with the drawings for review.

Thanks.

Regards

Libby

From: Gordon, Libby

Sent: Monday, 9 April 2018 4:48 PM

To: 'Anthony Niravong' <admin@obdm.com.au>

Cc: Tyler, Sam < Sam.Tyler@act.gov.au>; Sch 2.2(a)(ii) @obdm.com.au>

Subject: FTD - Meeting Notes artsACT & Iconic [SEC=UNCLASSIFIED]

Hello Anthony

Draft meeting notes attached for your review and comment.

Please note actions required by Iconic.

Thanks,

regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT

Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au

Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

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From: Gordon, Libby

**Sent:** Tuesday, 15 May 2018 3:52 PM

To: Sch 2.2(a)(ii)

Cc: 'Anthony Niravong'; Tyler, Sam; Brown, Mike
Subject: RE: Old Bus Depot Markets [SEC=UNCLASSIFIED]

Attachments: 6129 I01R00 Former Transport Food Court Advice 17042018 (003).pdf

Hi Anthony, Sch 2.2(a)(ii)

#### Re: FTD Food Court Design Proposals

Thank you for providing the design package for the proposed changes to the FTD food court – as supplied in the drop box link (versions current at 17 April 2018).

Please see attached comments and required actions related to fire protection in the proposed new food court.

Also in relation to the design documentation you provided on 17 April, please advise measures that will be taken to ensure the suspended pipework above the mezzanine level is not a safety hazard.

You will be aware that the food court design drawings have been provided to the electrical engineer completing the review and design (engaged by Property Group) for the electrical system upgrade at the Former Transport Depot. This will enable appropriate supply points for the new food court layout when implemented (not yet funded).

Please respond to the comments above and in the attached and we will provide a formal response to your proposals.

Any questions please advise, thanks.

#### Regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT
Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government
Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au
Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Friday, 11 May 2018 11:26 AM

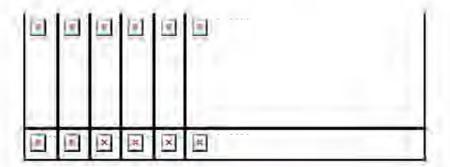
To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: RE: Old Bus Depot Markets [SEC=UNCLASSIFIED]

Thanks Libby,

Please don't hesitate to contact me if anything else is required.

Kind Regards, Sch 2.2(a)(ii)



From: Gordon, Libby <Libby.Gordon@act.gov.au>

Sent: Friday, 11 May 2018 9:19 AM

To: Sch 2.2(a)(ii) @obdm.com.au>

Subject: RE: Old Bus Depot Markets [SEC=UNCLASSIFIED]

Hi Sch 2 2(a)(ii)

Will follow up with Property Group and get back to you asap.

Regards

Libby

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Tuesday, 8 May 2018 4:44 PM

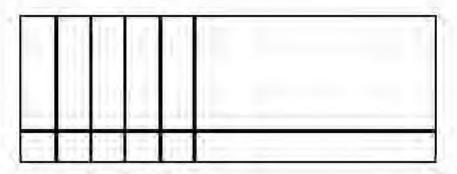
To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: Old Bus Depot Markets

Hi Libby,

I just wanted to touch base and see if you have any questions or require any additional information in regards to the Food Court Renovation and to see how things are progressing.

Kind Regards, Sch 2.2(a)(ii)



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17 April 2018 Date of Issue

# **IGNIS ENGINEERING CERTIFICATE**

Evaluation No.IGNS-6129 Issue 01 Revision 00 [2017]

Former Transport Building - Food Court Upgrade

#### 1 Introduction

Ignis Solutions has been engaged to evaluate the above building and the upgrade to the food court inline with the National Construction Code – Volume One – Building Code of Australia 2016 (BCA).

The building is currently a two storey assembly (Class 9b) located at 21 Wentworth Avenue Kingston, ACT. This review considers the fire safety systems within the building, their compliance and requirements with the proposed food court upgrade.



It is proposed that the upgrade to the food court area include a number of two storey shipping container style modifications for each of the shops. The subject area is highlighted in red shading below.

Whilst the building is an existing two storey building, the additional open levels created by the shipping containers roof does not change the type of construction of the building but it does increase the floor area of the building and as such is likely to require a development application. This should be checked by an ACT Government approved building certifier.

Based on the review detail below, it is considered that the building has the capacity to maintain compliance with the National Construction Code 2016. A number of modifications to the design will be required, predominantly the spiral stairs and inclusion of sprinklers, for the proposed design to be acceptable as well as appropriate applications for construction.

The enclosure of the containers is likely to present a compliance issue as well as the spiral staircase and increased floor area above the containers. It is recommended that a compliant stair access (minimum of two access points) be provided to the upper level as well as sprinklers within the containers.

Benjamin Hughes-Brown | FIEAust CPEng NER APEC Engineer IntPE(Aus) CMEngNZ

Managing Director

Chartered Professional Engineer

CPEng, NER (Fire Safety / Mech) 2590091, CMEngNZ 1150772, RPEQ 11498, BPB-C10-1875, EF-39394
MFireSafety (UWS), BEng (UTS), GradDipBushFire (UWS), DipEngPrac (UTS), DipEng (CIT)
Suite 16 / 14 Lonsdale Street Braddon, ACT 2612
PO Box 5174 Braddon ACT 2612



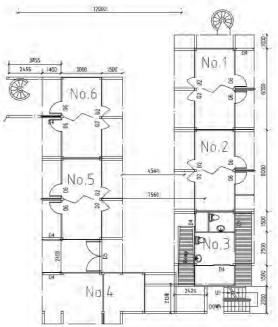
## National Construction Code - Volume One - Building Code of Australia 2016

In accordance with ACT Legislation, all new building work is to comply with the current National Construction Code. This evaluation considers compliance with the 2016 National Construction Code.

The building is to comply with the following requirements:

Fire Resistance

The building is to be of Type B construction. The shipping containers are proposed to have a second level. The supporting structure for the second level, being loadbearing, will require an FRL of at least 180/-/-.



Compliance appears to have been achieved.

Materials and assemblies The BCA requires floor, wall and ceiling linings to comply with Clause C1.10.

> The building does not have any public corridors. The building is identified as specific and other areas where the walls and ceiling are permitted to have a Group number of 1, 2 or 3.

Compliance can be achieved and maintained.

Fire Isolated Exits

The building has direct exits to the outside and does not require fire isolated exits. Pathways to the exits must maintained at 1m wide where no dead end travel occurs.

Compliance can be achieved and maintained.

**Travel Distance** 

The travel distance is to be no greater than 20m to a point of choice, 40m to the nearest exit and 60m between exits when travelling through the point of choice.

The travel distance within the building has the capacity to comply provided no dead ends occur. It is noted that specific locations within the building and orientation has not been documented.

The BCA sets stairways to have not more than 18 in a flight without a landing. The spiral staircases detailed within the access to the upper level of the containers does not appear to comply. More detailed drawings are required to confirm compliance.



Compliance can be achieved and maintained with further details

provided.

Dimensions of Exits The paths of travel to an exit is to be maintained at 1m. Exit doors are

to be no less than 750mm in clear width.

Compliance can be achieved and maintained.

Fire Hose Reels The building is provided with fire hose reels within 4m of the exit.

Location of the containers within context to the building is required to

confirm coverage is maintained.

Compliance can be achieved and maintained with further details

provided.

Portable Fire Extinguishers Portable fire extinguisher are to be provided throughout the building

such that no part of the floor is greater than 15m from an extinguisher. 4.5kg ABE extinguishers are recommended throughout the building.

Compliance can be achieved with extinguishers located as detailed

above.

Fire Hydrant System Fire hydrant feed point is to be located more than 10m from the building

and located on a hardstand. Coverage from a fire appliance throughout the building is to be achieved with 60m of fire hose and 10m of spray where the fire appliance maintains being at least 10m from the building.

Based on the location of the street hydrants compliance appears to be achieved. Once the location of the containers is established within the building a further review to confirm coverage can be undertaken.

Automatic Fire Sprinkler System

The building is provided with an automatic fire sprinkler system. The sprinkler system is required to be extended within the containers. If the sprinklers are not extended to being within the containers, then each container is to be fire separated by construction having an FRL of at least -/120/120.

Compliance can be achieved and maintained.

Automatic fire detection and alarm system

The building is not required to have an automatic fire detection and

alarm system.

Emergency Lighting The buildings is to be provided with emergency lighting throughout the

building in paths of travel. Based on the size of the containers an emergency light is not required in each one but within the surrounding

area.

Compliance can be achieved and maintained.

Illuminated Exit Signs Exit signs are to be provided at each exit point as well as directional signs

within the building.

Compliance can be achieved and maintained.

From: Sch 2.2(a)(ii) @obdm.com.au>

**Sent:** Thursday, 17 May 2018 5:29 PM

To: Gordon, Libby

Subject: RE: Old Bus Depot Markets [SEC=UNCLASSIFIED]

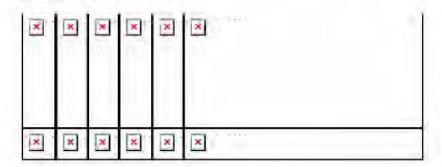
Hi Libby,

Thank you for sending through comments and required actions for the FTD food court proposal.

I will gather the required information in regards to the stair cases and fire prevention system together and send it through shortly.

Within previous discussions for the proposed mezzanine level it was mentioned that a small amount of overhead pipe work will need to be altered for safety compliance with the area, this is able to be achieved with minimal impact to the pipe work and also without effecting the aesthetic of the space. We would more than happy to go over options of how this can be achieved.

### Kind Regards, Sch 2.2(a)(ii)



From: Gordon, Libby <Libby.Gordon@act.gov.au>

Sent: Tuesday, 15 May 2018 3:52 PM

To: Sch 2.2(a)(ii) @obdm.com.au>

Cc: Anthony Niravong <admin@obdm.com.au>; Tyler, Sam <Sam.Tyler@act.gov.au>; Brown, Mike

<Mike.Brown@act.gov.au>

Subject: RE: Old Bus Depot Markets [SEC=UNCLASSIFIED]

Hi Anthony, Sch 2.2(a)

#### Re: FTD Food Court Design Proposals

Thank you for providing the design package for the proposed changes to the FTD food court – as supplied in the drop box link (versions current at 17 April 2018).

Please see attached comments and required actions related to fire protection in the proposed new food court.

Also in relation to the design documentation you provided on 17 April, please advise measures that will be taken to ensure the suspended pipework above the mezzanine level is not a safety hazard.

You will be aware that the food court design drawings have been provided to the electrical engineer completing the review and design (engaged by Property Group) for the electrical system upgrade at the Former Transport Depot. This will enable appropriate supply points for the new food court layout when implemented (not yet funded).

Please respond to the comments above and in the attached and we will provide a formal response to your proposals.

Any questions please advise, thanks.

#### Regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT
Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government
Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au
Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Friday, 11 May 2018 11:26 AM

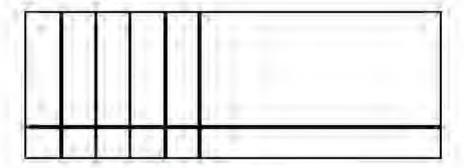
To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: RE: Old Bus Depot Markets [SEC=UNCLASSIFIED]

Thanks Libby,

Please don't hesitate to contact me if anything else is required.

Kind Regards, Sch 2.2(a)(ii)



From: Gordon, Libby <Libby.Gordon@act.gov.au>

Sent: Friday, 11 May 2018 9:19 AM

To: Sch 2.2(a)(ii) @obdm.com.au>

Subject: RE: Old Bus Depot Markets [SEC=UNCLASSIFIED]

Hi Sch 22(a)(ii)

Will follow up with Property Group and get back to you asap.

Regards

Libby

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Tuesday, 8 May 2018 4:44 PM

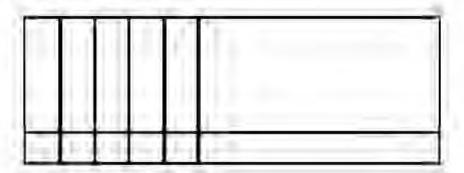
To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: Old Bus Depot Markets

Hi Libby,

I just wanted to touch base and see if you have any questions or require any additional information in regards to the Food Court Renovation and to see how things are progressing.

Kind Regards, Sch 2.2(a)(ii)



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\_\_\_\_\_\_

From: Dawson, Helene

Sent: Wednesday, 23 May 2018 11:39 AM

To: sch22(a)(iii) @scorchfire.com.au'

Subject: Old Bus Depot - New Food Court proposed layout [SEC=UNCLASSIFIED]

Attachments: Food Court Plan.png; Picture 2.png

Hi Murray,

Plans as promised.

Kind regards,

Helene

# HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au





From: FormerTransportDepot

**Sent:** Thursday, 24 May 2018 12:59 PM

To: Gordon, Libby

Cc: Vardos, Jacqui; Gidis, Maria; FormerTransportDepot

Subject: FTD - High Pressure Cleaning and Floor Markings [SEC=UNOFFICIAL]

**Attachments:** IMG\_0532.jpg; IMG\_0533.jpg; IMG\_0540.jpg; IMG\_0527.jpg; IMG\_

0530.jpg

Hi Libby,

As promised, please see photos attached to show the difference that the high pressure cleaning has made to the floor. I have also attached photos of the floor markings around the exit doors/hose reels and extinguishers.

Jacqui asked we exclude the food court area floor markings for now and until it is known exactly what OBDM are doing and to be sure of which areas need to be kept clear. This will be an extremely valuable addition to the food court in time as you can see by the attached there continue to be issues with space left around the extinguisher/hose reel space.

Many thanks,

Jacqui

Jacqueline Tudor
Events and Booking Officer

ACT Property Group | Chief Minister, Treasury and Economic Development Directorate 255 Canberra Avenue Fyshwick ACT 2609 | PO Box 777 FYSHWICK ACT 2609 | 24 Hour Response Centre 02 6213 0700

Need a venue for your next event? Check See Venue Photos Here or visit our website here

Facebook pages: <u>Canberra Venue Hire</u> - <u>Albert Hall</u> - <u>Fitters Workshop</u> - <u>Former Transport Depot</u> - <u>Yarralumla Woolshed</u>















From: Simic, Yasmin

Sent: Thursday, 7 June 2018 8:42 AM

To: Dawson, Helene Gordon, Libby Cc:

Subject: FW: OBDM [SEC=UNCLASSIFIED]

### Hi Helene

Are you able to please forward to School 2(a)(0) the original attachment from your email below about OBDM & Rudd? Thank you

Yasmin

@obdm.com.au] From

Sent: Wednesday, 6 June 2018 11:51 AM To: Simic, Yasmin < Yasmin.Simic@act.gov.au> Subject: RE: OBDM [SEC=UNCLASSIFIED]

Hi Yasmin

Thank you for sending that through, would it be possible for you to send through the attachment from Helene's email, as it didn't seem to come through.

I will organise for these items to be addressed and send through information as soon as possible.

Kind Regards, Sch 2.2(a)(ii)



# OLD BUS DEPOT MARKETS CANBERRA'S SUNDAY BEST EVERY SUNDAY 10AM-4PM

PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues Thurs)









From: Simic, Yasmin < Yasmin.Simic@act.gov.au>

Sent: Friday, 1 June 2018 2:29 PM

@obdm.com.au>; Anthony Niravong <admin@obdm.com.au> To

Cc: Gordon, Libby < Libby.Gordon@act.gov.au> Subject: FW: OBDM [SEC=UNCLASSIFIED]

and Anthony

Could you please see the email below from Libby.

Thank you

**Yasmin Simic** 

**Business Support** 

Phone: +61 2 6207 2384 | Email: yasmin.simic@act.gov.au

artsACT | Chief Minister, Treasury and Economic Development Directorate | ACT Government

From: Gordon, Libby

Sent: Thursday, 31 May 2018 10:31 PM

To: Simic, Yasmin < Yasmin.Simic@act.gov.au>
Cc: Tyler, Sam < Sam.Tyler@act.gov.au>
Subject: Fwd: OBDM [SEC=UNCLASSIFIED]

## Hello Sch 2.2(a)(ii) and Anthony

ACT Government has just received advice from Rudds consulting engineers that to meet code the food court upgrade will require a greater supply than currently is available to the building (see email below). I will provide more detail as soon as known so you can seek further advice from an electrical engineer and we can determine a way forward.

Regards

Libby

Sent from my iPhone

Begin forwarded message:

From: "Dawson, Helene" < Helene. Dawson@act.gov.au >

Date: 31 May 2018 at 1:50:04 pm AEST

To: "Gordon, Libby" <Libby.Gordon@act.gov.au>

Cc: "Brown, Mike" < Mike.Brown@act.gov.au>, "Davidson, Edward" < Edward.Davidson@act.gov.au>

Subject: FW: OBDM [SEC=UNCLASSIFIED]

Hi Libby,

Please see below the email from Rudds regarding the maximum demand calculation on Old Bus Depot.

I wanted to flag this with you early to ensure that there is no progression of works by the operator until the final maximum demand is confirmed. If there is no capacity for the existing building supply to support his plans for upgrading the food court then a couple of things may need to be considered. 1. The food court is scaled back to fit within what the building can currently support 2. The operator may need to pay to upgrade the supply to the building assuming they would proceed (this will be a costly exercise). The electrical design engineer the operator has engaged would have undertaken some calculations themselves to determine this prior to specifying the number of pods and electrical load within them.

The fire engineer has been given the concept drawings of the food court and will provide some thoughts. Are you aware of what has been designed in terms of fire protection within each of the new kitchen 'pods? As the building is a fully sprinkled the installation of these pods will affect their efficacy.

Kind regards,

Helene

### HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au


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\_\_\_\_\_



Mr Anthony Niravong Iconic Markets and Events Pty Ltd 36 Stow Port Avenue CRACE ACT 2911

**Dear Anthony** 

# Former Transport Depot – Proposed Food Court Improvements

The Australian Capital Territory as represented by artsACT (**Territory**), as the Licensor under the licence dated 8 April 2015 for Block 14, Section 49 Kingston (**Licence**), consents to the food court (refer Schedule 5, Area B in the Licence) alterations proposed by Iconic Markets and Events Pty Ltd (**Iconic**) as documented:

- (a) in the design documentation Food Hall Floor Plan (Dwg no 1, Job no B14S49KI) dated 23 September 2016 (KSG Drafting) (**Design Documentation**); and
- (b) in the following associated documentation:
  - 1. Electrical Dwg no 3, Job no B14S49KI (KSG Drafting)
  - 2. Hydraulic Dwg nos H01-H05 (Plumb Design Hydraulic)

which were provided in your dropbox link (current at 17 April 2018) (Associated Documentation).

In undertaking the alterations, Iconic must comply with the following requirements:

- 1. The alterations must be carried out:
  - a) at Iconic's cost;
  - b) in a proper and workmanlike manner using quality materials;
  - c) diligently and with reasonable speed;
  - d) consistent with the Design Documentation and Associated Documentation;
  - e) in accordance with all required development and builders approvals and certificates and conditions which Iconic must obtain;
  - f) using contractors and tradespeople who are appropriately licenced and/or certified to carry out the works they are engaged by Iconic to undertake;
  - g) in accordance with all laws including but not limited to the Building Code of Australia; and

- h) in accordance with the Licence and all requirements set out in this letter.
- 2. All works must be completed consistent with relevant work health and safety legislation, including but not limited to:
  - a) the Work Health and Safety Act 2011 (ACT);
  - b) the Work Health and Safety Regulation 2011 (ACT) as amended;
  - c) all instruments issued under the Work Health and Safety Act 2011 or the Work Health and Safety Regulation 2011 as amended;
  - d) all laws that replace the above laws; and
  - e) all other laws applicable in the Australian Capital Territory dealing with work health and safety matters.
- 3. Iconic acknowledges and agrees that the Territory is no way responsible for the alterations;
- 4. Iconic must keep all in place all insurances it is required to take out under the Licence whilst the alterations are undertaken; and
- 5. Iconic agrees that upon the expiry or earlier termination of the Licence, the new food court toilet facility will become the property of the Territory.

I note that in accordance with the Licence, Iconic will retain ownership of the new food stalls and is responsible for their safe operation including all repairs and maintenance of the structures.

Further, I note that pursuant to the make good obligations under the Licence, all food court assets owned by the Iconic are to be removed and made good at the end of the Licence term or on the earlier expiry or termination of the Licence unless otherwise agreed with the Territory.

I request that you please provide in writing, Iconic's acknowledgement and agreement to the terms of this letter.

If you have any questions about the Former Transport Depot or the Licence, please contact Libby Gordon on telephone 6205 5468 in the first instance.

Yours sincerely

Sam Tyler
Director, artsACT

From: Dawson, Helene

**Sent:** Friday, 6 July 2018 3:56 PM

To: Sch 2.2(a)(ii)

Subject: FW: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Attachments: IMG\_9966.jpg

Hi Sch 2.2(a)(ii)

When you get a chance could you please give me a call? I have a couple of things that would need clarifying.

Kind regards,

Helene

### HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email actpgfeedback@act.gov.au

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Friday, 29 June 2018 11:48 AM

To: Dawson, Helene < Helene. Dawson@act.gov.au>

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Hi Helene,

Thank you for your time on the phone, please find attached a rough map of our power requirements for the food court up-grade. As discussed we are more than happy to work with ACTPG and ArtsACT in regards to our power requirements.

I have marked each booth on the map in pink which we would like to run 50 amp single phase to as well as the 3 booths that will require the additional 3 phase socket 32 amp on top.

If you have any questions or if you require any additional information, please don't hesitate to contact me.

Kind Regards, Sch 2.2(a)(ii)



PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues Thurs)



From: Dawson, Helene < Helene.Dawson@act.gov.au>

Sent: Thursday, 28 June 2018 4:19 PM
To: Sch 2.2(a)(ii) @obdm.com.au>

Cc: Vardos, Jacqui < <u>Jacqui.Vardos@act.gov.au</u>>; Gordon, Libby < <u>Libby.Gordon@act.gov.au</u>> Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]



Could you please confirm how many 'pods/kitchens' are envisaged for your food court upgrade? As per the minutes of the Conference call with the engineer in our office 26<sup>th</sup> April 2018 it is documented that there will be 13 food court pods. The drawings are not clear as where these pods will all be located. Could you please clarify?

Arts will be in contact with you regarding yesterday's meeting with the engineer.

Kind regards,

Helene

### HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email actpgfeedback@act.gov.au

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Wednesday, 27 June 2018 9:57 AM

To: Dawson, Helene < Helene. Dawson@act.gov.au >

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Not a problem Helene,

Thank you for letting me know.

Kind Regards, Sch 2.2(a)(ii)



PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues-Thurs)



From: Dawson, Helene < Helene. Dawson@act.gov.au>

Sent: Tuesday, 26 June 2018 3:05 PM

To: @obdm.com.au>

Cc: Gordon, Libby <Libby.Gordon@act.gov.au>; Vardos, Jacqui <Jacqui.Vardos@act.gov.au>

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Hi Sch 2.2(a)(II)

Arts, ACTPG are meeting with the Engineer tomorrow to review the design. We will be in contact with you when we understand the situation.

Thanks.

Kind regards,

#### Helene

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ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email actpafeedback@act.gov.au

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Tuesday, 26 June 2018 2:08 PM

To: Dawson, Helene < Helene. Dawson@act.gov.au > Subject: Old Bus Depot Market - food court proposal

Hi Helene,

I would just like to follow up on the final electrical calculations for the former transport depot, as we would like to go over this information and look at our options for this area.

Please feel free to give me a call, if you have any questions.

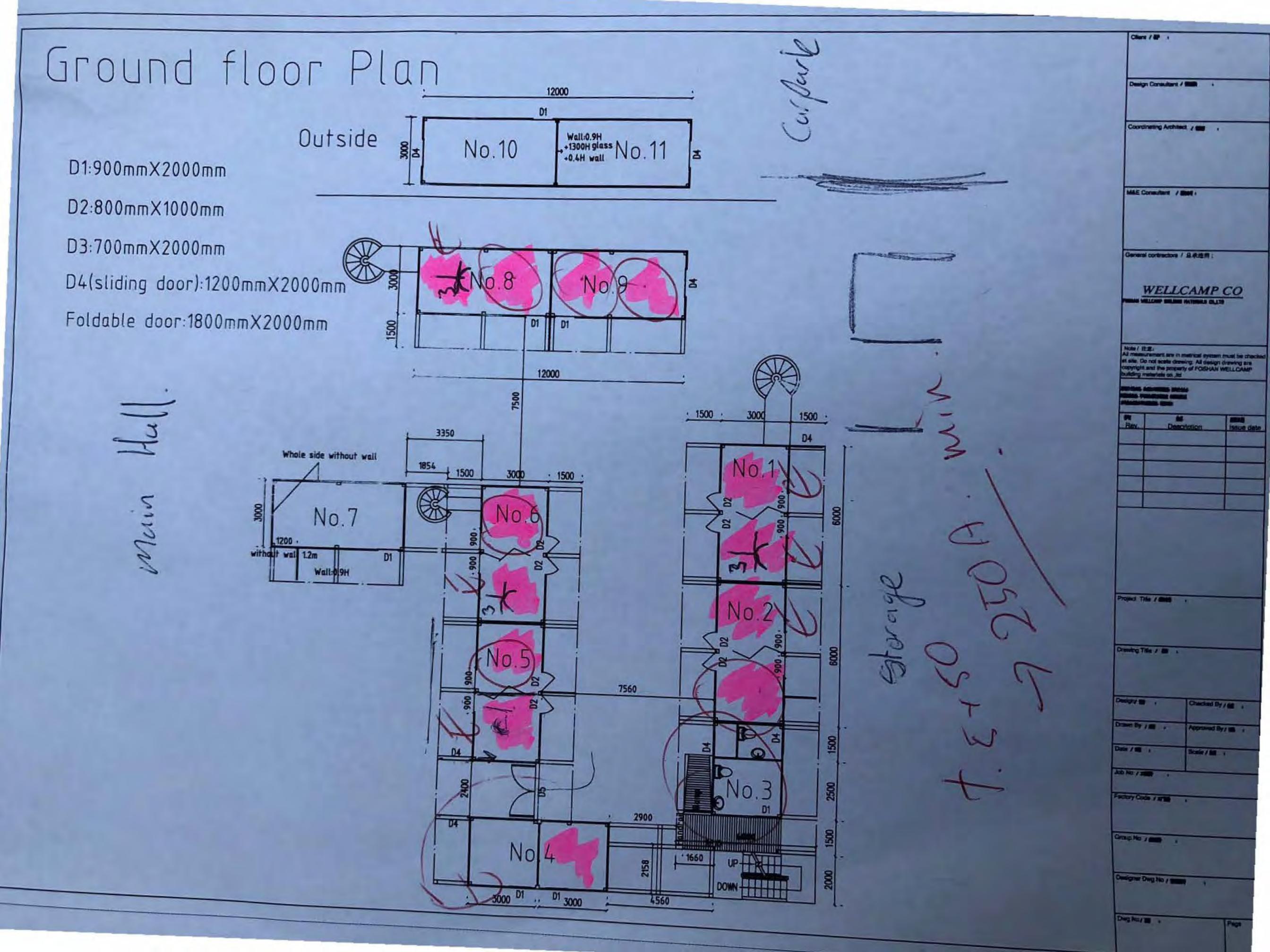
Kind Regards, Sch 2.2(a)(ii)



PO Box 4183, Kingstor ACT 2604 | 02 6295 3331 (Tues-Thurs)

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This email, and any attachments, may be confidential and also privileged. If you are not the intended recipient, please notify the sender and delete all copies of this transmission along with any attachments immediately. You should not copy or use it for any purpose, nor disclose its contents to any other person.





Mr Anthony Niravong Iconic Markets and Events Pty Ltd 36 Stow Port Avenue CRACE ACT 2911

**Dear Anthony** 

# Former Transport Depot – Proposed Food Court Improvements

The Australian Capital Territory as represented by artsACT (**Territory**), as the Licensor under the licence dated 8 April 2015 for Block 14, Section 49 Kingston (**Licence**), consents to the food court (refer Schedule 5, Area B in the Licence) alterations proposed by Iconic Markets and Events Pty Ltd (**Iconic**) as documented:

- (a) in the design documentation Food Hall Floor Plan (Dwg no 1, Job no B14S49KI) dated 23 September 2016 (KSG Drafting) (**Design Documentation**); and
- (b) in the following associated documentation:
  - 1. Electrical Dwg no 3, Job no B14S49KI (KSG Drafting)
  - 2. Hydraulic Dwg nos H01-H05 (Plumb Design Hydraulic)

which were provided in your dropbox link (current at 17 April 2018) (Associated Documentation).

In undertaking the alterations, Iconic must comply with the following requirements:

- 1. The alterations must be carried out:
  - a) at Iconic's cost;
  - b) in a proper and workmanlike manner using quality materials;
  - c) diligently and with reasonable speed;
  - d) consistent with the Design Documentation and Associated Documentation;
  - e) in accordance with all required development and builders approvals and certificates and conditions which Iconic must obtain;
  - f) using contractors and tradespeople who are appropriately licenced and/or certified to carry out the works they are engaged by Iconic to undertake;
  - g) in accordance with all laws including but not limited to the Building Code of Australia; and

- h) in accordance with the Licence and all requirements set out in this letter.
- 2. All works must be completed consistent with relevant work health and safety legislation, including but not limited to:
  - a) the Work Health and Safety Act 2011 (ACT);
  - b) the Work Health and Safety Regulation 2011 (ACT) as amended;
  - c) all instruments issued under the Work Health and Safety Act 2011 or the Work Health and Safety Regulation 2011 as amended;
  - d) all laws that replace the above laws; and
  - e) all other laws applicable in the Australian Capital Territory dealing with work health and safety matters.
- 3. Iconic acknowledges and agrees that the Territory is no way responsible for the alterations;
- 4. Iconic must keep all in place all insurances it is required to take out under the Licence whilst the alterations are undertaken; and
- 5. Iconic agrees that upon the expiry or earlier termination of the Licence, the new food court toilet facility will become the property of the Territory.

I note that in accordance with the Licence, Iconic will retain ownership of the new food stalls and is responsible for their safe operation including all repairs and maintenance of the structures.

Further, I note that pursuant to the make good obligations under the Licence, all food court assets owned by the Iconic are to be removed and made good at the end of the Licence term or on the earlier expiry or termination of the Licence unless otherwise agreed with the Territory.

I request that you please provide in writing, Iconic's acknowledgement and agreement to the terms of this letter.

If you have any questions about the Former Transport Depot or the Licence, please contact Libby Gordon on telephone 6205 5468 in the first instance.

Yours sincerely

Sam Tyler
Director, artsACT

From: Gordon, Libby

Sent: Monday, 23 July 2018 6:05 PM

To: 'Anthony Niravong'

Cc: Sch 2.2(a)(ii); Vardos, Jacqui

Subject: Former Transport Depot - Meeting 20 July Actions

Attachments: T-05069 - Former Transport Depot (Old Bus Depot) - Hazardous Materials Audit

(002).pdf; 6129 I01R00 Former Transport Food Court Advice 17042018 (002).pdf

Hello Anthony, Sch 2.2(a)(

Following Friday's meeting, artsACT will complete the following actions:

- 1. Send Iconic the most recent version of the Hazmat report (attached).
- Clarify the CCTV legislative requirements/controls can cameras operate during the day or when building occupied, relevant signage etc.
- 3. Price Wentworth Avenue signage lighting reinstatement (PG). Iconic to re-paint text as required.
- 4. Replace paper towel dispenser in the male toilets (lower hall, PG).
- 5. Check responsibility for rubbish removal from site under licence agreement.
- 6. Seek advice on Iconic funding FTD toilet refurbishment for a rent reduction/adjustment.
- 7. Provide electrical system upgrade drawings to Iconic when available.

Also note the Ignis Engineering Certificate (17 April 2018) for Former Transport Depot – Foodcourt Upgrade (copy also attached) was tabled for your reference and response.

Items 3 and 4 are being priced by Property Group - we will advise when these are progressed.

Regarding Item 5 - please refer clause 9.11 from the licence agreement below:

### 9.11 Rubbish

The Licensee will keep the Fremises from trabbish including placing all rubbish in proper receptacles that the Licensee will instail. The Licensee will arrange for the regular releasing of the receptacles and the regular removal of all rubbish. The Licensee will not create any rubbish or deposit any rubbish on the Common Area except for collection in such proper receptacles as are approved by the Licensor from time to time.

Advice on remaining actions to be provided as soon as available.

Please advise if anything missed – thanks.

### regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT

Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au

Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601



17 April 2018 Date of Issue

# **IGNIS ENGINEERING CERTIFICATE**

Evaluation No.IGNS-6129 Issue 01 Revision 00 [2017]

Former Transport Building - Food Court Upgrade

## 1 Introduction

Ignis Solutions has been engaged to evaluate the above building and the upgrade to the food court inline with the National Construction Code – Volume One – Building Code of Australia 2016 (BCA).

The building is currently a two storey assembly (Class 9b) located at 21 Wentworth Avenue Kingston, ACT. This review considers the fire safety systems within the building, their compliance and requirements with the proposed food court upgrade.



It is proposed that the upgrade to the food court area include a number of two storey shipping container style modifications for each of the shops. The subject area is highlighted in red shading below.

Whilst the building is an existing two storey building, the additional open levels created by the shipping containers roof does not change the type of construction of the building but it does increase the floor area of the building and as such is likely to require a development application. This should be checked by an ACT Government approved building certifier.

Based on the review detail below, it is considered that the building has the capacity to maintain compliance with the National Construction Code 2016. A number of modifications to the design will be required, predominantly the spiral stairs and inclusion of sprinklers, for the proposed design to be acceptable as well as appropriate applications for construction.

The enclosure of the containers is likely to present a compliance issue as well as the spiral staircase and increased floor area above the containers. It is recommended that a compliant stair access (minimum of two access points) be provided to the upper level as well as sprinklers within the containers.

Benjamin Hughes-Brown | FIEAust CPEng NER APEC Engineer IntPE(Aus) CMEngNZ

Managing Director

Chartered Professional Engineer

CPEng, NER (Fire Safety / Mech) 2590091, CMEngNZ 1150772, RPEQ 11498, BPB-C10-1875, EF-39394
MFireSafety (UWS), BEng (UTS), GradDipBushFire (UWS), DipEngPrac (UTS), DipEng (CIT)
Suite 16 / 14 Lonsdale Street Braddon, ACT 2612
PO Box 5174 Braddon ACT 2612



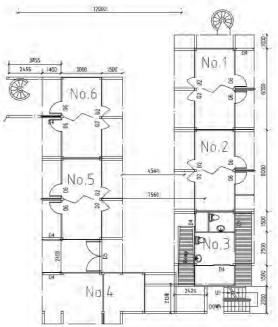
## National Construction Code - Volume One - Building Code of Australia 2016

In accordance with ACT Legislation, all new building work is to comply with the current National Construction Code. This evaluation considers compliance with the 2016 National Construction Code.

The building is to comply with the following requirements:

Fire Resistance

The building is to be of Type B construction. The shipping containers are proposed to have a second level. The supporting structure for the second level, being loadbearing, will require an FRL of at least 180/-/-.



Compliance appears to have been achieved.

Materials and assemblies The BCA requires floor, wall and ceiling linings to comply with Clause C1.10.

> The building does not have any public corridors. The building is identified as specific and other areas where the walls and ceiling are permitted to have a Group number of 1, 2 or 3.

Compliance can be achieved and maintained.

Fire Isolated Exits

The building has direct exits to the outside and does not require fire isolated exits. Pathways to the exits must maintained at 1m wide where no dead end travel occurs.

Compliance can be achieved and maintained.

**Travel Distance** 

The travel distance is to be no greater than 20m to a point of choice, 40m to the nearest exit and 60m between exits when travelling through the point of choice.

The travel distance within the building has the capacity to comply provided no dead ends occur. It is noted that specific locations within the building and orientation has not been documented.

The BCA sets stairways to have not more than 18 in a flight without a landing. The spiral staircases detailed within the access to the upper level of the containers does not appear to comply. More detailed drawings are required to confirm compliance.



Compliance can be achieved and maintained with further details

provided.

Dimensions of Exits The paths of travel to an exit is to be maintained at 1m. Exit doors are

to be no less than 750mm in clear width.

Compliance can be achieved and maintained.

Fire Hose Reels The building is provided with fire hose reels within 4m of the exit.

Location of the containers within context to the building is required to

confirm coverage is maintained.

Compliance can be achieved and maintained with further details

provided.

Portable Fire Extinguishers Portable fire extinguisher are to be provided throughout the building

such that no part of the floor is greater than 15m from an extinguisher. 4.5kg ABE extinguishers are recommended throughout the building.

Compliance can be achieved with extinguishers located as detailed

above.

Fire Hydrant System Fire hydrant feed point is to be located more than 10m from the building

and located on a hardstand. Coverage from a fire appliance throughout the building is to be achieved with 60m of fire hose and 10m of spray where the fire appliance maintains being at least 10m from the building.

Based on the location of the street hydrants compliance appears to be achieved. Once the location of the containers is established within the building a further review to confirm coverage can be undertaken.

Automatic Fire Sprinkler System

The building is provided with an automatic fire sprinkler system. The sprinkler system is required to be extended within the containers. If the sprinklers are not extended to being within the containers, then each container is to be fire separated by construction having an FRL of at least -/120/120.

Compliance can be achieved and maintained.

Automatic fire detection and alarm system

The building is not required to have an automatic fire detection and

alarm system.

Emergency Lighting The buildings is to be provided with emergency lighting throughout the

building in paths of travel. Based on the size of the containers an emergency light is not required in each one but within the surrounding

area.

Compliance can be achieved and maintained.

Illuminated Exit Signs Exit signs are to be provided at each exit point as well as directional signs

within the building.

Compliance can be achieved and maintained.

From: Dawson, Helene

**Sent:** Monday, 23 July 2018 6:06 PM

To: Feltham, Leanne

Subject: FW: Former Transport Depot - Iconic Foodcourt Improvements

[SEC=UNCLASSIFIED]

Attachments: 180515\_DRAFT Ltr Iconic\_works - ACTGS changes (002).docx; Site and Floor

Plan.zip; Electrical Drawing.zip; Hydrolic Plans.zip

FYI

Kind regards,

Helene

## HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email <a href="mailto:actpqfeedback@act.gov.au">actpqfeedback@act.gov.au</a>

From: Gordon, Libby

Sent: Friday, 20 July 2018 2:34 PM

To: Brown, Mike < Mike. Brown@act.gov.au>

Cc: Dawson, Helene <Helene.Dawson@act.gov.au>; Tudor, Jacqueline <Jacqueline.Tudor@act.gov.au>; Vardos,

Jacqui < Jacqui. Vardos@act.gov.au>

Subject: Former Transport Depot - Iconic Foodcourt Improvements [SEC=UNCLASSIFIED]

Hi Mike

Fyi and review/comment – draft letter to Iconic Markets providing consent for the proposed changes to the foodcourt at the Former Transport Depot – it has been reviewed by the GSO.

Drawings referenced in the letter also attached.

Plan is to send out letter early next week – let me know by COB Tuesday 24 July if Property Group has anything to add/edit, thanks.

### regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT

Enterprise Canberra | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au

Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601



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Yours sincerely

Sam Tyler
Director, artsACT

From: Brown, Mike
To: Gordon, Libby

Cc: Dawson, Helene; Tudor, Jacqueline; Vardos, Jacqui

Subject: RE: Former Transport Depot - Iconic Foodcourt Improvements [SEC=UNCLASSIFIED]

Date: Tuesday, 24 July 2018 1:35:25 PM

## Hi Libby

Sorry but we can't support this proceeding.

I say this because by giving them approval to proceed we are accepting their electrical design. The existing infrastructure has not been evaluated against this design, only the new whole of building electrical redesign is accommodating their proposed electrical load. Further the distribution board for the food court is still 50+ year old infrastructure with a 200A main switch. I am advised that allowing for voltage drop and the installation methods it cannot supply this. Without someone providing maximum demand calculations we are not confident they can move ahead as they propose.

Additionally we have concerns over how they intend to address ventilation and fire protection to the new food court infrastructure as we have not seen this solution, if they prepared one.

On a practical level the spiral staircases look like a recipe for disaster for people moving around with hot food up a tight staircase. By agreeing to their design would this mean that if someone were to have an accident does the liability shift to the Territory?

Our strong recommendation is that these works wait until the electrical infrastructure is upgraded though the building.

## Cheers

Mike Brown, Senior Manager Phone 02 6207 6908 | Fax 02 6213 0748

ACT Property Group I Chief Ministers Treasury & Economic Development Directorate I ACT Government

255 Canberra Ave Fyshwick ACT 2609 I PO Box 777 Fyshwick ACT 2609 I <u>www.act.gov.au</u>

"If you have any feedback for the ACT Property Group, please email actpafeedback@act.gov.au"

From: Gordon, Libby

Sent: Friday, 20 July 2018 2:34 PM

To: Brown, Mike < Mike. Brown@act.gov.au>

**Cc:** Dawson, Helene < Helene. Dawson@act.gov.au>; Tudor, Jacqueline < Jacqueline. Tudor@act.gov.au>; Vardos, Jacqui < Jacqui. Vardos@act.gov.au>

**Subject:** Former Transport Depot - Iconic Foodcourt Improvements [SEC=UNCLASSIFIED]

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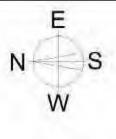


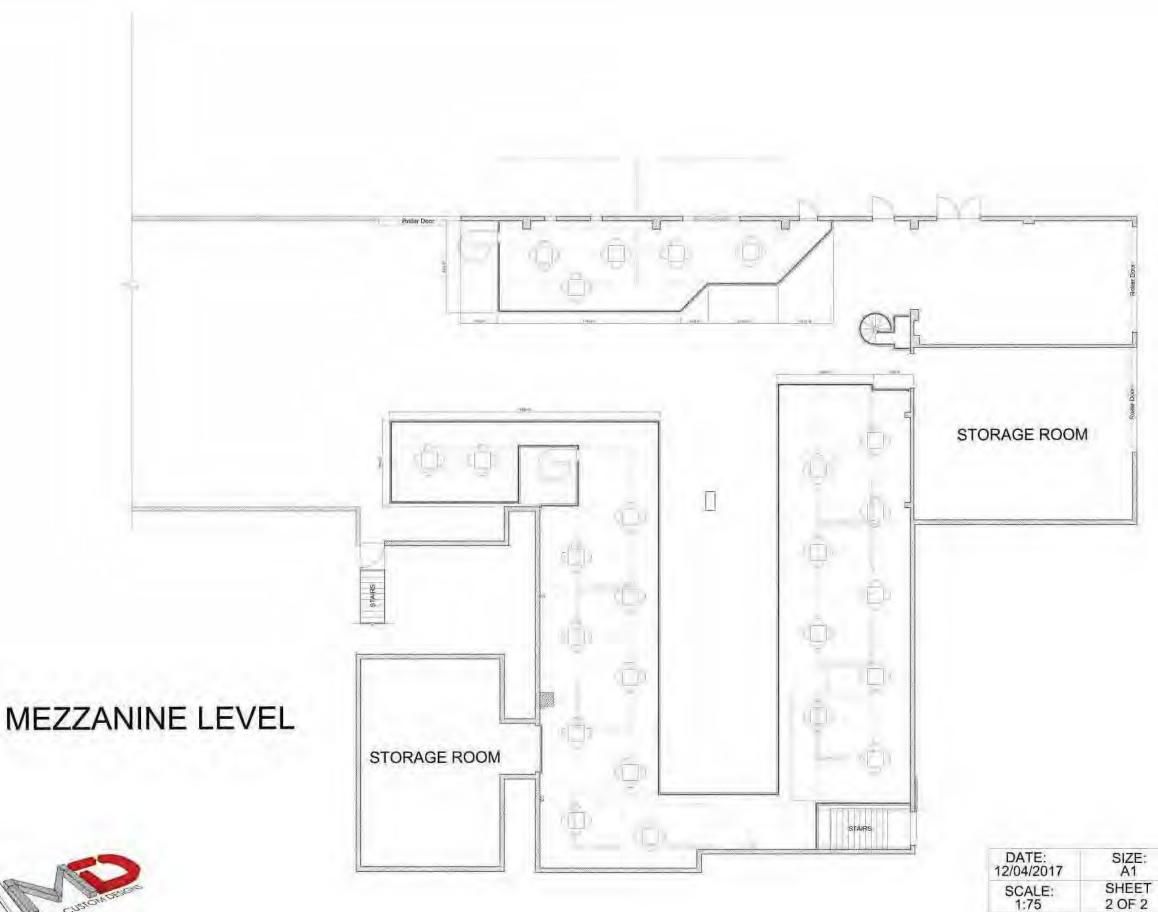












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IN MILLIMETRES

TITLE: OLD BUS DEPOT SHEET NAME: MARKETS REDESIGN
OBDM MEZZANINE OF FOODCOURT
LEVEL FLOOR PLAN

MMD CUSTOM DESIGN PTY LTD















**DISPLAY & MERCHANDISING** 

'MASCOT' OR SPAR OBJECT

GARFFITTI /HANDPAINTED ARTWORK



SIMPLE FRAMED GLAZING



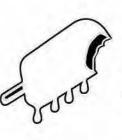
















**Sent:** Tuesday, 24 July 2018 1:38 PM

To: Brown, Mike

Cc: Dawson, Helene; Tudor, Jacqueline; Vardos, Jacqui

Subject: RE: Former Transport Depot - Iconic Foodcourt Improvements

[SEC=UNCLASSIFIED]

Thanks Mike, will do as you recommend.

#### Regards

#### Libby

From: Brown, Mike

Sent: Tuesday, 24 July 2018 1:35 PM

To: Gordon, Libby <Libby.Gordon@act.gov.au>

Cc: Dawson, Helene <Helene.Dawson@act.gov.au>; Tudor, Jacqueline <Jacqueline.Tudor@act.gov.au>; Vardos,

Jacqui <Jacqui.Vardos@act.gov.au>

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255 Canberra Ave Fyshwick ACT 2609 | PO Box 777 Fyshwick ACT 2609 | www.act.gov.au

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Drawings referenced in the letter also attached.

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Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au
Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

Sent: Thursday, 9 August 2018 11:09 AM

To: Sch 2.2(a)(ii)

Cc: 'Anthony Niravong'; Tyler, Sam; Vardos, Jacqui

Subject: RE: Former Transport Depot - Old Bus Depot Markets [SEC=UNCLASSIFIED]

Hi<sup>sch 2 2(a)(ii)</sup>, Anthony

Thanks for your email Sch 22(a)(III) Status of actions from July 2018 meeting as follows:

- 1. Send Iconic the most recent version of the Hazmat report (complete).
- 2. Clarify the CCTV legislative requirements/controls can cameras operate during the day or when building occupied, relevant signage etc. To have control over the footage, Iconic needs to pursue/install/own/maintain in accordance with relevant legislation including installing signage. No areas hired to others can be filmed. If ACT Government was to own the cameras, Iconic would not have ready access to the footage. For more information and detail on relevant legislation refer: https://www.accesscanberra.act.gov.au/app/answers/detail/a\_id/1897/~/act-government-closed-circuit-television-%28cctv%29-camera-systems
- 3. Price Wentworth Avenue signage lighting reinstatement (Property Group PG). Iconic to re-paint text as required. PG actioning the lighting.
- 4. Replace paper towel dispenser in the male toilets (lower hall, PG). PG actioning.
- 5. Check responsibility for rubbish removal from site under licence agreement. As previously advised, refer clause 9.11 from the licence agreement.
- 6. Seek advice on Iconic funding FTD toilet refurbishment for a rent reduction/adjustment. Advice provided by management this proposal is not currently supported due to length of time it would take to pay back the works if a rent reduction arrangement was entered into.
- 7. Provide electrical system upgrade drawings to Iconic when available. Requested from PG, will forward as soon as available.

Property Group has provided further feedback on the foodcourt designs as follows:

- Re: Spiral staircase to container upper levels concern raised by PG and in the Ignis Report that this type of staircase does not appear to conform. Evidence of compliance needs to be provided by a certifier or access to the upper level areas re-designed to meet NCC.
- 2. Plans showing proposed ventilation and fire protection by an appropriately qualified fire consultant are required for review (noted that Iconic has advised it will be providing).
- 3. The electrical design proposed for the foodcourt cannot be accepted until it's evaluated against the new design for the entire building (we're waiting on this from the consultant engaged by Property Group). Advice from Property Group is that the existing distribution board that supplies the foodcourt cannot meet the new levels of demand required by the new Iconic design. Property Group has advised that, without someone providing maximum demand calculations it is not confident Iconic can move ahead as proposed.

We can set up a meeting at Property Group to discuss the concerns raised above about the foodcourt proposal once Iconic has more information/advice on these issues and when the electrical design for the entire building is available.

l et	me know	if you need	clarification	on any of the	se points - thanks

Regards

Libby

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Wednesday, 8 August 2018 4:13 PM
To: Gordon, Libby <Libby.Gordon@act.gov.au>

Subject: Former Transport Depot - Old Bus Depot Markets

Hi Libby,

Just touching base in regards to the information supplied last week as well as other action items from our meeting last month and the conversation around the approval letter for the food court proposal.

If you have any questions or require any additional information, please don't hesitate to contact me.

Kind Regards, Sch 2.2(a)(ii)



OLD BUS DEPOT MARKETS CAMBERRA'S SUNDAY BEST EVERY SUNDAY 10AM-4PM

PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues-Thurs)









From: Sch 2.2(a)(ii) @obdm.com.au>
Sent: Thursday, 16 August 2018 3:53 PM

To: Gordon, Libby

Subject: RE: Former Transport Depot - Old Bus Depot Markets [SEC=UNCLASSIFIED]

Attachments: Bus depot-Electrical.pdf; Bus depot-Floor Plan.pdf

Hi Libby,

Sorry about the delay in my reply, I have been trying to get all the required information need together.

In regards to item 2. Iconic markets and events would be more than happy to install, own and maintain a CCTV system with the building in and around the storage areas, as well as to include the installation of signage.

For item 3. We have been in contact with signage 1 who we have found out made the sign, to rectify the colourisation of the text.

As discussed we are keen to look into item 6. and other options around how a FTD toilet refurbishment could be undertaken.

Thank you for providing feedback from Property Group on the food court renovation. At this stage we are going over the compliance of the staircases with a certifier as well as going over a design change to a box style staircase in case there is a need for a modification to be made to meet NCC standards, please find attached a copy of 2 plans we are looking at thus far and please feel free to let me know if there is any preference from your end. We have contacted 360 degree fire in regards to supplying a copy of the fire protection plan. We have also adjusted our electrical requirements for the proposed food court area to maintain the same usage that is supplied to the area at this stage, please see attached document for reference. At this stage within the booths there isn't a need for a interconnecting ventilation system (plan), although on bench ventilation systems may be implemented if actives dictate.

We would be more than happy to setup a time to go over these concerns with Property Group.

As more information comes to hand I will send it through and if you have any questions, please feel free to contact me.

Kind Regards, Sch 2.2(a)(ii)



OLD BUS DEPOT MARKETS CLANBERRA'S BUNDAY BEST EVERY SUNDAY 10AM-4PM

PO Box 4183, Kingston ACT 2604 | 02 8295 3331 (Tues-Thurs)



From: Gordon, Libby <Libby.Gordon@act.gov.au>

Sent: Thursday, 9 August 2018 11:09 AM
To

Cc: Anthony Niravong <admin@obdm.com.au>; Tyler, Sam <Sam.Tyler@act.gov.au>; Vardos, Jacqui

<Jacqui.Vardos@act.gov.au>

Subject: RE: Former Transport Depot - Old Bus Depot Markets [SEC=UNCLASSIFIED]

Hi<sup>Sch 2 2(a)(ii)</sup>, Anthony

Thanks for your emai Sch 2.2(a)(ii) Status of actions from July 2018 meeting as follows:

- 1. Send Iconic the most recent version of the Hazmat report (complete).
- 2. Clarify the CCTV legislative requirements/controls can cameras operate during the day or when building occupied, relevant signage etc. To have control over the footage, Iconic needs to pursue/install/own/maintain in accordance with relevant legislation including installing signage. No areas hired to others can be filmed. If ACT Government was to own the cameras, Iconic would not have ready access to the footage. For more information and detail on relevant legislation refer: <a href="https://www.accesscanberra.act.gov.au/app/answers/detail/a id/1897/~/act-government-closed-circuit-television-%28cctv%29-camera-systems">https://www.accesscanberra.act.gov.au/app/answers/detail/a id/1897/~/act-government-closed-circuit-television-%28cctv%29-camera-systems</a>
- 3. Price Wentworth Avenue signage lighting reinstatement (Property Group PG). Iconic to re-paint text as required. PG actioning the lighting.
- 4. Replace paper towel dispenser in the male toilets (lower hall, PG). PG actioning.
- 5. Check responsibility for rubbish removal from site under licence agreement. As previously advised, refer clause 9.11 from the licence agreement.
- 6. Seek advice on Iconic funding FTD toilet refurbishment for a rent reduction/adjustment. Advice provided by management this proposal is not currently supported due to length of time it would take to pay back the works if a rent reduction arrangement was entered into.
- 7. Provide electrical system upgrade drawings to Iconic when available. Requested from PG, will forward as soon as available.

Property Group has provided further feedback on the foodcourt designs as follows:

- 1. Re: Spiral staircase to container upper levels concern raised by PG and in the Ignis Report that this type of staircase does not appear to conform. Evidence of compliance needs to be provided by a certifier or access to the upper level areas re-designed to meet NCC.
- 2. Plans showing proposed ventilation and fire protection by an appropriately qualified fire consultant are required for review (noted that Iconic has advised it will be providing).
- 3. The electrical design proposed for the foodcourt cannot be accepted until it's evaluated against the new design for the entire building (we're waiting on this from the consultant engaged by Property Group). Advice from Property Group is that the existing distribution board that supplies the foodcourt cannot meet the new levels of demand required by the new Iconic design. Property Group has advised that, without someone providing maximum demand calculations it is not confident Iconic can move ahead as proposed.

We can set up a meeting at Property Group to discuss the concerns raised above about the foodcourt proposal once lconic has more information/advice on these issues and when the electrical design for the entire building is available.

Let me know if you need clarification on any of these points - thanks,

Regards

Libby

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Wednesday, 8 August 2018 4:13 PM
To: Gordon, Libby < <u>Libby.Gordon@act.gov.au</u>>

Subject: Former Transport Depot - Old Bus Depot Markets

Hi Libby,

Just touching base in regards to the information supplied last week as well as other action items from our meeting last month and the conversation around the approval letter for the food court proposal.

If you have any questions or require any additional information, please don't hesitate to contact me.

# Kind Regards, Sch 2.2(a)(ii)

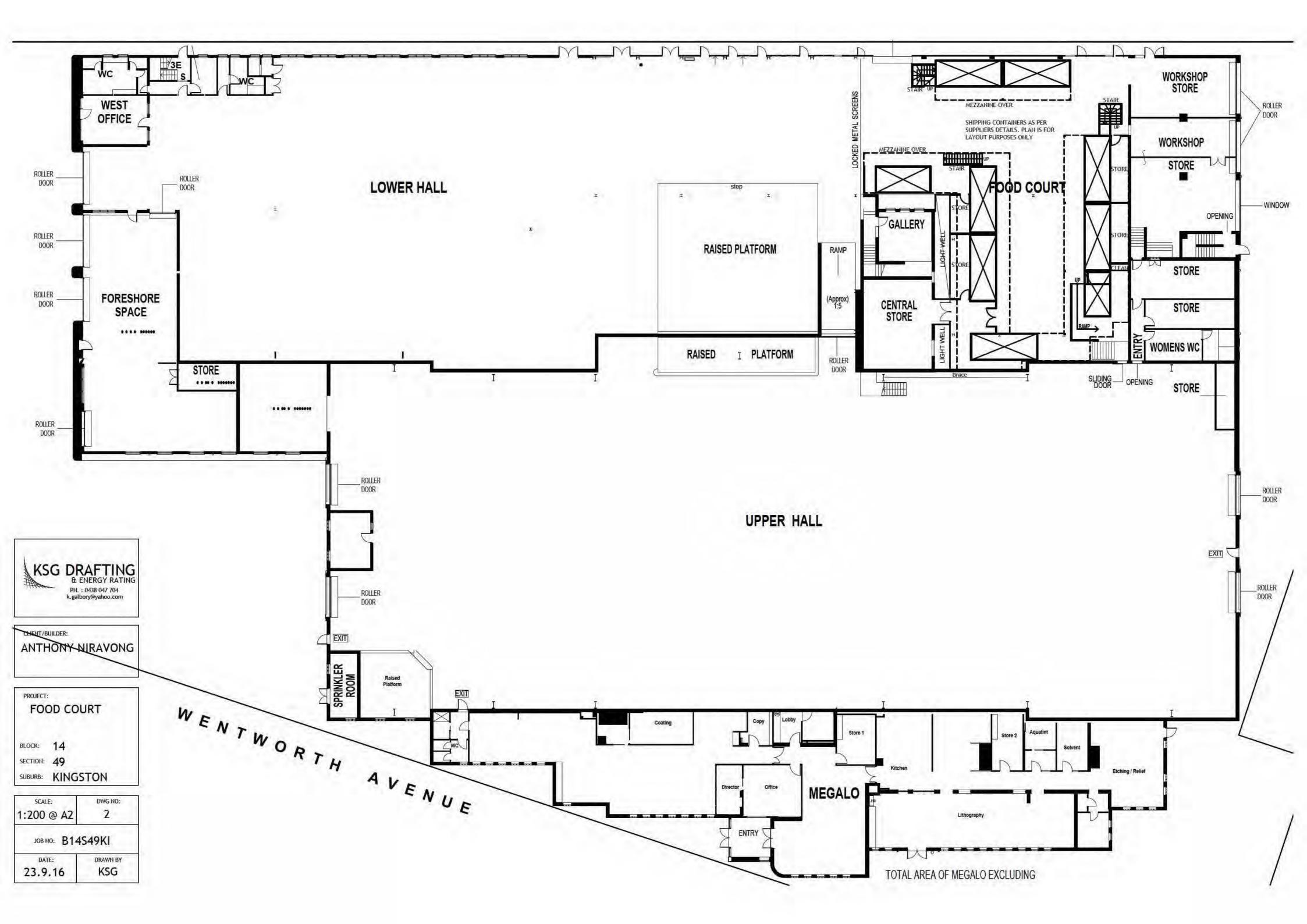


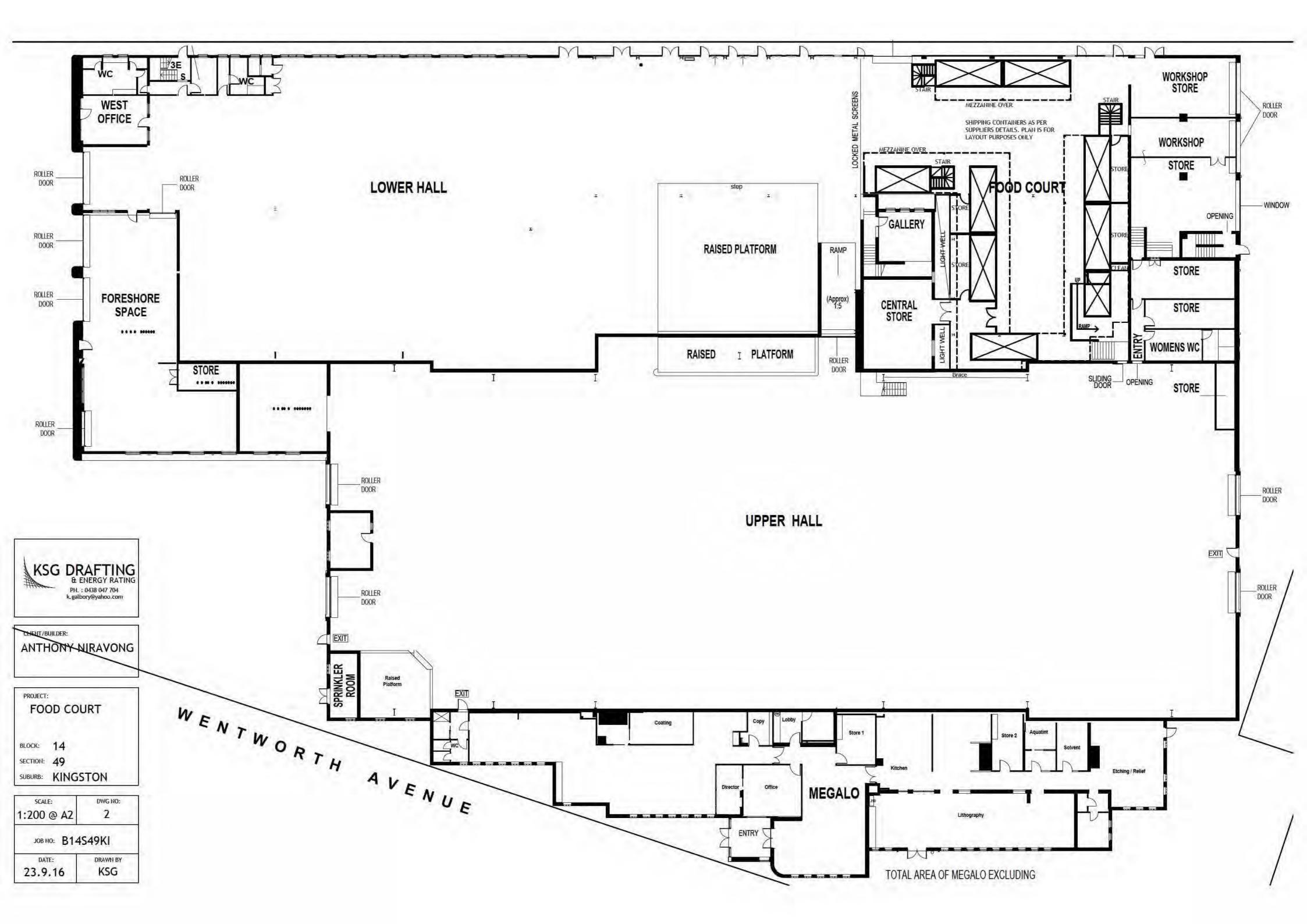
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From: Sch 2.2(a)(ii) @obdm.com.au>
Sent: Thursday, 16 August 2018 12:36 PM

To: Dawson, Helene

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Hi Helene,

Thank you for your time on the phone yesterday, As discussed we would like to inquire about more detail on the operation as to help in planning. We are looking into the best way to minimise the moving of items during the batch testing at the FTD and for this to be carried out in a timely fashion.

If you have any questions or go over this in further detail, please give me a call.

Kind Regards, Sch 2.2(a)(ii)



PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues-Thurs)



From: Dawson, Helene < Helene. Dawson@act.gov.au>

Sent: Friday, 6 July 2018 3:56 PM

To: Sch 2.2(a)(ii) @obdm.com.au>

Subject: FW: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Hi<sup>Sch 2 2(a)(II)</sup>,

When you get a chance could you please give me a call? I have a couple of things that would need clarifying.

Kind regards,

Helene

#### HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email actpgfeedback@act.gov.au

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Friday, 29 June 2018 11:48 AM

To: Dawson, Helene < Helene. Dawson@act.gov.au>

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Hi Helene,

Thank you for your time on the phone, please find attached a rough map of our power requirements for the food court up-grade. As discussed we are more than happy to work with ACTPG and ArtsACT in regards to our power requirements.

I have marked each booth on the map in pink which we would like to run 50 amp single phase to as well as the 3 booths that will require the additional 3 phase socket 32 amp on top.

If you have any questions or if you require any additional information, please don't hesitate to contact me.

Kind Regards, Sch 2.2(a)(ii)



OLD BUS DEPOT MARKETS CANBERRA'S SUNDAY BEST EVERY SUNDAY 10AM-4PM

PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues Thurs)



From: Dawson, Helene < Helene. Dawson@act.gov.au>

Sent: Thursday, 28 June 2018 4:19 PM
To: Sch 2.2(a)(ii) @obdm.com.au>

Cc: Vardos, Jacqui < Jacqui. Vardos@act.gov.au>; Gordon, Libby < Libby.Gordon@act.gov.au>

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Hi Sch 2 2(a)(ii)

Could you please confirm how many 'pods/kitchens' are envisaged for your food court upgrade? As per the minutes of the Conference call with the engineer in our office 26<sup>th</sup> April 2018 it is documented that there will be 13 food court pods. The drawings are not clear as where these pods will all be located. Could you please clarify?

Arts will be in contact with you regarding yesterday's meeting with the engineer.

Kind regards,

#### Helene

## HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email actpgfeedback@act.gov.au

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Wednesday, 27 June 2018 9:57 AM

To: Dawson, Helene < Helene. Dawson@act.gov.au>

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]

Not a problem Helene,

Thank you for letting me know.

Kind Regards, Sch 2.2(a)(ii)



PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues-Thurs)

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From: Dawson, Helene < Helene. Dawson@act.gov.au>

Sent: Tuesday, 26 June 2018 3:05 PM

To: Sch 2.2(a)(ii) @obdm.com.au>

Cc: Gordon, Libby <Libby.Gordon@act.gov.au>; Vardos, Jacqui <Jacqui.Vardos@act.gov.au>

Subject: RE: Old Bus Depot Market - food court proposal [SEC=UNCLASSIFIED]



Arts, ACTPG are meeting with the Engineer tomorrow to review the design. We will be in contact with you when we understand the situation.

Thanks.

Kind regards,

Helene

# HELENE DAWSON | INFRASTRUCTURE OFFICER

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email actpgfeedback@act.gov.au

From: Sch 2.2(a)(ii) @obdm.com.au]

Sent: Tuesday, 26 June 2018 2:08 PM

To: Dawson, Helene < Helene. Dawson@act.gov.au > Subject: Old Bus Depot Market - food court proposal

Hi Helene,

I would just like to follow up on the final electrical calculations for the former transport depot, as we would like to go over this information and look at our options for this area.

Please feel free to give me a call, if you have any questions.

Kind Regards, Sch 2.2(a)(ii)



PO Box 4183, Kingston ACT 2604 | 02 6295 3331 (Tues-Thurs)

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From: Lou Forner <lou.forner@rudds.com.au>
Sent: Monday, 20 August 2018 5:33 PM

To: Dawson, Helene
Cc: Bernard Mutai

Subject: 118312: FTD - Design for electrical system [SEC=UNCLASSIFIED]

Hi Helene,

In relation to program and what can be actioned and budgeted for this financial year i can provide the following.

Assuming the following:

Complete documentation by the end of September.

Issue tenders end of September early October.

Let contract end of October.

Shop drawings for switchboards end of November so that they can be manufactured in the new year Order light fittings in early November.

Order bus duct in November.

Works that could be carried out in a staged manner are:

- Cable ladder installation
- Cable rough-in of emergency evacuation lighting upgrade.
- · Cable rough-in of general lighting
- · Cable rough in of general power
- New Distribution board installation
- New main switchboard installation.

How long this takes depends on what restrictions are placed on the electrical contractor. The new DB';s could be put in place but provided with temporary power.

A concern is that any large sub-mains cables installed early is the risk of theft.

The scope of works can be tailored to suit the available budget.

However the percentage of work complete would be in the order of 60% - say \$850,000 + GST.

Regards,



Sch 2.2(a)(II)

Director / Principal Engineer - Electrical

D 02 6240 2905 MSch 2.2(a)(II)

Sch 2.2(a)(II) @rudds.com.au

CANBERRA: Unit 1, 5 Bodalla Place, Fyshwick, ACT 2609 T 02 6240 2900

MELBOURNE: Level 2, 55 Southbank Boulevard, Southbank, VIC 3006 T 03 9081 2900

Dawson, Helene wrote:



I received this email from Libby, artsACT today. Are you able to send through what you can please?

Kind regards,

#### Helene

### **HELENE DAWSON | PROJECT OFFICER**

ACT PROPERTY GROUP | CHIEF MINISTERS, TREASURY & ECONOMIC DEVELOPMENT DIRECTORATE | ACT GOVERNMENT | www.act.gov.au P: +61 2 6205 1550 | M: 0466 135 433 | E: Helene.dawson@act.gov.au

If you have any feedback for the ACT Property Group, please email actpgfeedback@act.gov.au

From: Gordon, Libby

Sent: Wednesday, 8 August 2018 5:00 PM

**To:** Dawson, Helene <a href="mailto:Aleene.Dawson@act.gov.au">Helene <a href="mailto:Aleene.Dawson.dawson.

**Subject:** FTD - Design for electrical system [SEC=UNCLASSIFIED]

Hi Helene,

Do you have final design drawings from the electrical engineer for the FTD re-design? I have to get back to Iconic and I would like to include an update on the electrical design (ideally the plans).

Please advise, thanks.

## regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT |
Economic Development | Chief Minister, Treasury and Economic Development | ACT Government |
Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au |
Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

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From: Gordon, Libby
To: Anthony Nirayong

Cc: Tyler, Sam; Brown, Mike; Vardos, Jacqui; Dawson, Helene

Subject: RE: Former Transport Depot - Proposed Food Court Upgrade (Iconic) [SEC=UNCLASSIFIED]

Date: Friday, 31 August 2018 5:10:59 PM

# Hi Anthony

Just got this message, suggest we meet to discuss - when would suit you next week?

# Regards

# Libby

From: Anthony Niravong [mailto:admin@obdm.com.au]

Sent: Friday, 31 August 2018 3:07 PM

To: Gordon, Libby < Libby.Gordon@act.gov.au>

Cc: Tyler, Sam <Sam.Tyler@act.gov.au>; Brown, Mike <Mike.Brown@act.gov.au>; Vardos, Jacqui

<Jacqui.Vardos@act.gov.au>; Dawson, Helene <Helene.Dawson@act.gov.au>
Subject: Re: Former Transport Depot - Proposed Food Court Upgrade (Iconic)

[SEC=UNCLASSIFIED]

Good afternoon Libby,

Please be advised that there will be no changes to the current electrical configuration for the food court update.

Could you please call me so that we can clearly our position. I am contactable on Sch 2.2(a)(ii)

Regards,

**Anthony Niravong** 

On 31 Aug 2018, at 2:18 pm, Gordon, Libby < Libby.Gordon@act.gov.au > wrote:

#### Hello Anthony

Further to our previous correspondence about Iconic's design proposals for the FTD food court, artsACT has had advice that Iconic's proposed works cannot proceed until the building's electrical system has been replaced. This is because the new electrical system needs to be certified before Iconic's electrical works are completed in the food court. This is to ensure that responsibilities are clear between contractors working in the building and that the new system is entirely safe for use before changes/additions are made within the food court.

We have only become aware of the full extent of the issues with the existing electrical system as a result of recent audits. In terms of timing, it is expected that the electrical system will be replaced later this calendar year although this will need to be confirmed and is subject to budget availability. A program of FTD upgrades to be completed by Property Group will be provided as soon as available as will the

design for the new building electrical system.

Furthermore, there may be the possibility for the food court electrical works to be included in the scope for the contractors engaged by Property Group to replace the building electrics. This may result in a more competitive electrical pricing for Iconic (due to the scale of works) and would also ensure there was a seamless connection between the new system and the food court requirements.

We will contact you as soon as more information is available -

# regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT

Economic Development | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au

Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601

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From: Lou Forner <lou.forner@rudds.com.au>
Sent: Wednesday, 26 September 2018 5:22 PM

To: Dawson, Helene

Cc: Bernard Mutai; Ronny Reichelt

**Subject:** 118312 - Bus Depo Markets electrical documentation

Hi Helene,

Sat with Bernard this afternoon to see what we have left to do.

A couple of items we are not sure of.

- Are we assuming that the existing supply is adequate? Don't think we know what the answer is. We
  will approach Evoenergy and see what needs to be done to upgrade the supply.
- Do we have plans of the upstairs areas at the eastern end?

We will aim to have everything complete 12 October but issue a draft copy end of next week.

# Regards,



CANBERRA: Unit 1, 5 Bodalla Place, Fyshwick, ACT 2609 T 02 6240 2900

MELBOURNE: Level 2, 55 Southbank Boulevard, Southbank, VIC 3006 T 03 9081 2900

To: Anthony Nirayong; Sch 2.2(a)(ii)

Cc: Tyler, Sam; Vardos, Jacqui; Dawson, Helene; Brown, Mike

Subject: FW: Former Transport Depot - Occupancy and Egress Report [SEC=UNCLASSIFIED]

Date: Friday, 28 September 2018 4:37:10 PM

Attachments: SFSAR207 Old Bus Depot Markets Occupancy and Egress Report 13.08.18.pdf

Importance: High

# Hi again Anthony and Sch 2.2(a)(ii)

Following up from our meeting yesterday, a reminder about the actions in the email below (highlighted in yellow).

Note that the report attached requires the removal of the hanging banners.

Helene, please ask the Scorch fire consultants what materials/design would be acceptable for hanging decorations in the lower and upper halls at FTD for options to replace the banners. Perhaps thin flags?

Thanks,

Regards

Libby

From: Gordon, Libby

Sent: Friday, 31 August 2018 5:35 PM

To: 'Anthony Niravong' <admin@obdm.com.au>

Cc: Sch 2.2(a)(ii) @obdm.com.au>; Tyler, Sam <Sam.Tyler@act.gov.au>; Vardos, Jacqui <Jacqui.Vardos@act.gov.au>; Brown, Mike <Mike.Brown@act.gov.au>; Dawson, Helene <Helene.Dawson@act.gov.au>

**Subject:** Former Transport Depot - Occupancy and Egress Report [SEC=UNCLASSIFIED]

Hello Anthony,

On another matter, attached is a copy of an Occupancy and Egress Report for the Former Transport Depot building completed by Scorch Fire Solutions.

Property Group and artsACT will be addressing the issues in the report related to infrastructure including emergency lighting and provision of fire safety equipment such as extinguishers and fire hose reels.

There are a number of items in the report that require action by Iconic that relate to event operations including:

- ensuring market stalls do not block designated building exits;
- removing hanging banners in lower and upper halls; and
- enacting a sign-off procedure ensuring roller doors are kept open on market days.

Please review the report and action the relevant items. If you would like to meet to discuss, let

me know and we can arrange a meeting with Property Group and Scorch – we could hold this
meeting following the one to discuss the Food Court improvements (subject of previous email
today).

Thanks,

regards

Libby Gordon | Manager, Arts Infrastructure & Public Art - artsACT

Economic Development | Chief Minister, Treasury and Economic Development | ACT Government

Phone 02 6205 5468 | m 0401 675 639 | Email mail to: libby.gordon@act.gov.au

Level 4 Canberra Nara Centre, 1 Constitution Avenue Canberra City | GPO Box 158 Canberra ACT 2601



13th August 2018

The Project Officer
ACT Property Group
Chief Ministers, Treasury and Economic Development Directorate
255 Canberra Avenue
Fyshwick ACT 2609

Attention: Helene Dawson

Email: Helene.Dawson@act.gov.au

RE: Report Number: SFSAR207

Project Name: Old Bus Depot Markets
Project Details: Occupancy & Egress Report

Dear Helene,

We are pleased to submit our Occupancy & Egress Report for the above-mentioned project in accordance with the following building code safety measures, the information provided and your required scope of works.

Safety Measure	Standard of Performance
National Construction Code 2016 Volume 1 Class 2 to Class 9 Buildings	BCA Section D Access and Egress - Part D1 Provision for Escape and Part D2 Construction of Exits

# **BUILDING DETAILS**

Building Name: Old Bus Depot Markets & Megalo Gallery
Building Address: 27 Wentworth Avenue, Kingston ACT 2604

Block & Section: Block 14 Section 49 Kingston
BCA Classification: Class 9b – an assembly building

Rise In Storeys: 2

Type of Construction: Type B (BCA Table C1.1)

Effective Height: < 25m

Development Type: Existing building Year of Construction: Early 1940s

The BCA defines an **Assembly Building** as "a building where people may assemble for civic, theatrical, social, political or religious purposes including a library, theatre, public hall or place of worship" and therefore the building is classified as a Class 9b assembly building.

FIRE PROTECTION AND PROJECT MANAGEMENT





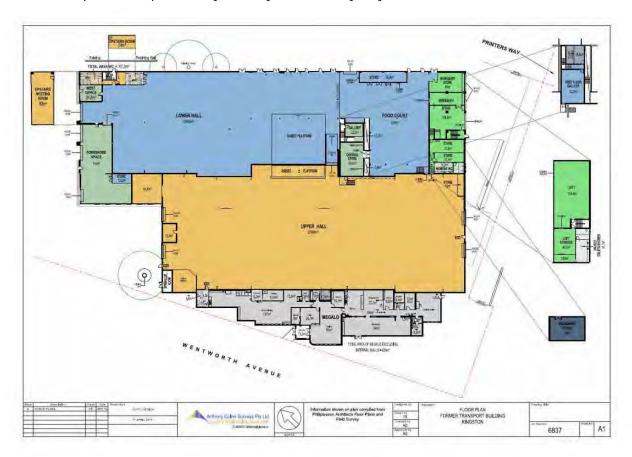
#### **AUDIT SCOPE**

The scope of this report is to conduct an audit inspection of the existing Old Bus Depot Markets and adjoining Megalo area including a determination of the maximum public occupancy of these two areas based on the floor area of the particular usage at the time of occupancy and the determination of the number and sizes of compliant exits and travel paths & distances.

## **AUDIT DETAIL - General**

The main building was originally constructed as a bus depot but in recent years has been used for weekend markets and for public hire. The adjoining Megalo Gallery comprises of a main gallery area, offices and arts studio workshop areas. This report has been completed on the basis that the building complied with the building codes applicable at the time of construction. An assessment of the existing building against the current 2016 Building Code of Australia has also been conducted to review the allowable occupancy numbers within the building.

The building layout is divided into a number of different areas with an Upper Hall, Lower Hall, Food Court, Foreshore Space, store rooms and offices as well as upstairs meeting rooms and First Floor Gallery and Loft areas. The adjoining Megalo area is a single storey building. The layout can be seen in the floor plan below provided by Anthony Quinn Surveys Pty Ltd.



The Upper Hall area is available for hire for a variety of different usages such as functions, promotional stalls and display type events with varying occupancy levels in this area.

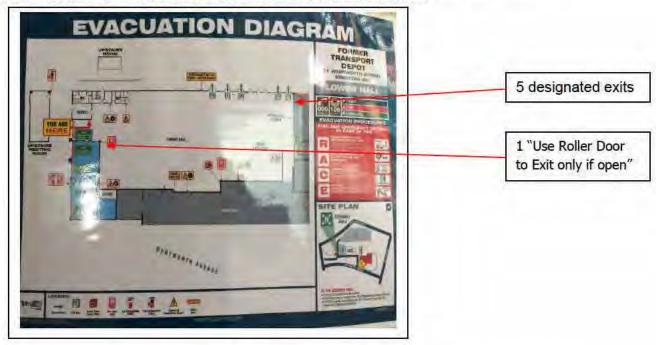


The Loft area is currently unused and only has access from a separate door and stairs from the outside of the building.

The Upstairs Meeting Room and Upstairs Room are not used during the weekend markets but are occasionally used for other purposes.

# **AUDIT DETAIL - Lower Hall**

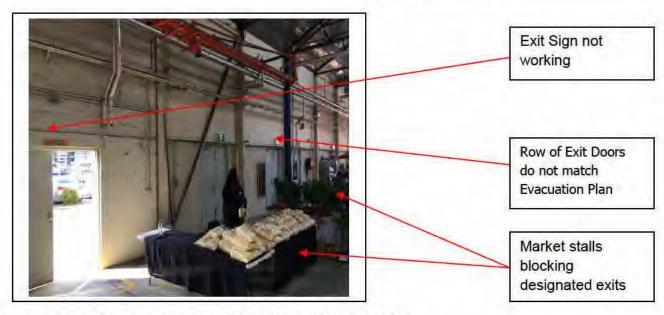
The **Lower Hall** currently has 5 designated exit doors as shown on the Evacuation Plan below with the roller shutter being used as an exit as follows "Use Roller Door to Exit only if open". It is understood that this is a condition of the lease for the weekend markets.



### Evacuation Diagram for Lower Hall showing 5 designated exits

The Evacuation Diagram for the Lower Hall does not reflect the actual designated exits observed on site and during the operation of the markets there were numerous stalls restricting the exit travel paths to the designated exits.

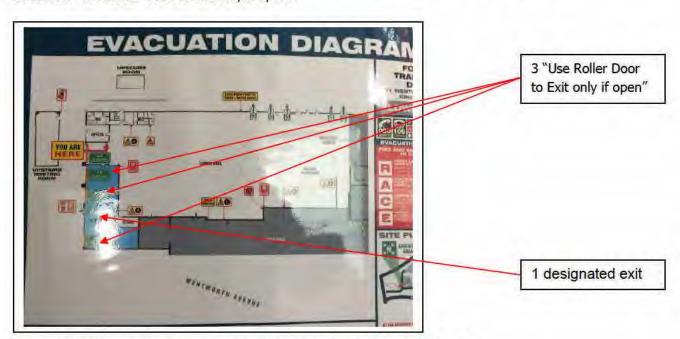




Lower Hall during operational markets Sunday 29th July 2018

# **AUDIT DETAIL - Foreshore Space**

The **Foreshore Space** currently has 1 designated exit with the 3 roller shutters to be used as exits as follows "Use Roller Door to Exit only if open".

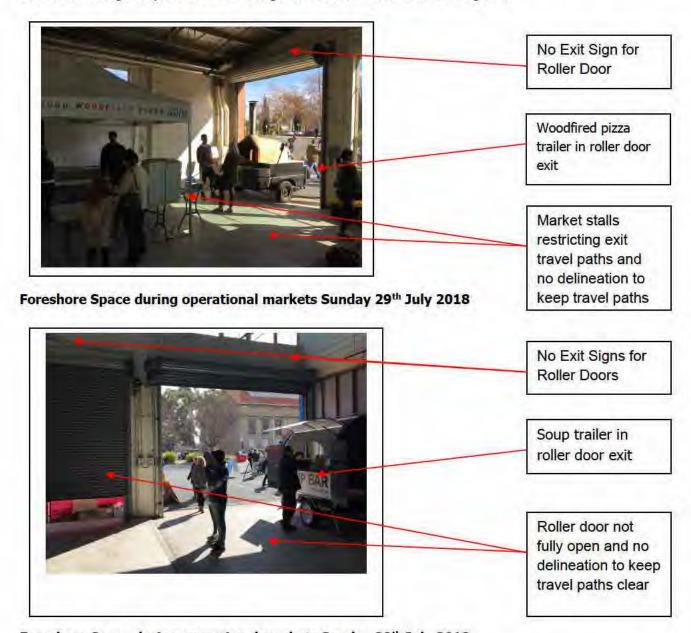


Evacuation Diagram for Foreshore Space showing 1 designated exit

The Evacuation Diagram for the Foreshore Space shows 3 roller doors and a single exit door from this area however during the operation of the markets there was a woodfired pizza oven stall in one of the roller doors, the second roller door was not fully open, and the third roller door had a soup stall



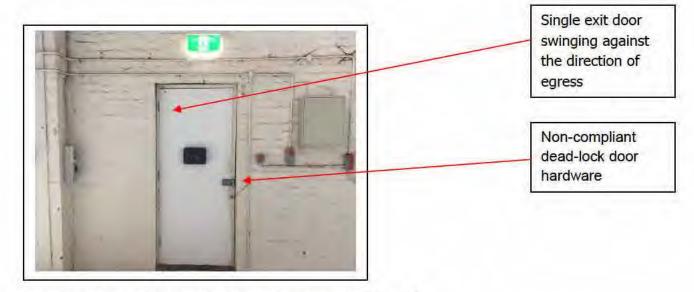
trailer in the exit. Roller doors or shutters are not permitted to be used as exit doors under the current National Construction Code in these situations and there are no Exit Signs above these roller doors even though they are shown as designated exits on the evacuation diagrams.



Foreshore Space during operational markets Sunday 29th July 2018

The single designated exit door from the Foreshore Area swings inward against the direction of egress and therefore does not comply with BCA Clause D2.20

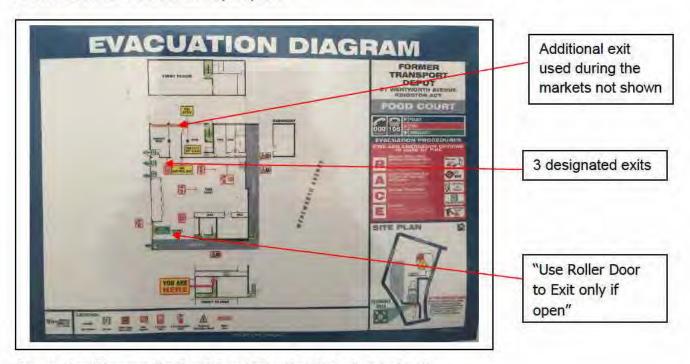




Foreshore Space showing single exit door swinging inwards

# **AUDIT DETAIL - Food Court**

The **Food Court** currently has 3 designated exits with the roller shutter being used as an exit as follows "Use Roller Door to Exit only if open".



**Evacuation Diagram for Food Court showing 3 designated exits** 



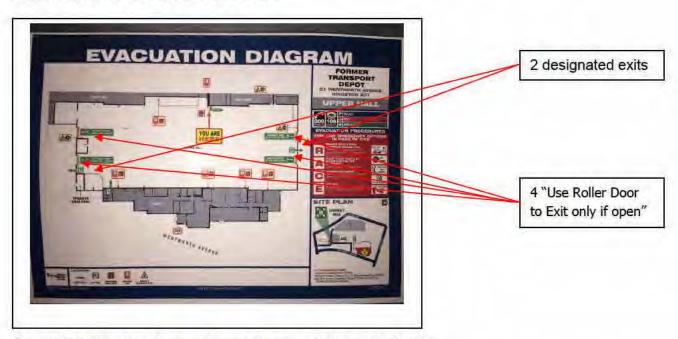
The Evacuation Diagram for the Food Court does not reflect the actual designated exits observed on site and during the operation of the markets there is an additional exit through the rear store area of the food court that is not shown on the Evacuation Diagram.



Food Court showing an additional exit used only during the markets

# AUDIT DETAIL - Upper Hall

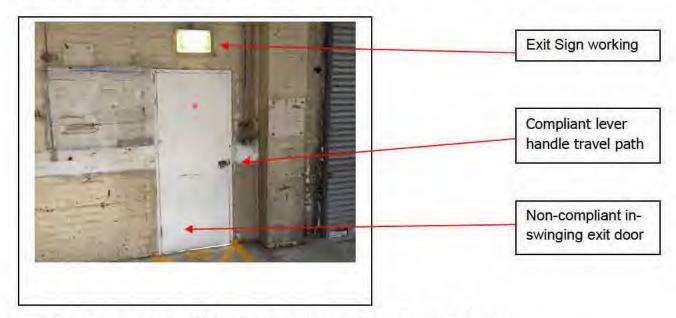
The **Upper Hall** currently has 2 designated exits with the 4 roller shutters being used as exits as follows "Use Roller Door to Exit only if open".



Evacuation Diagram for Food Court showing 3 designated exits



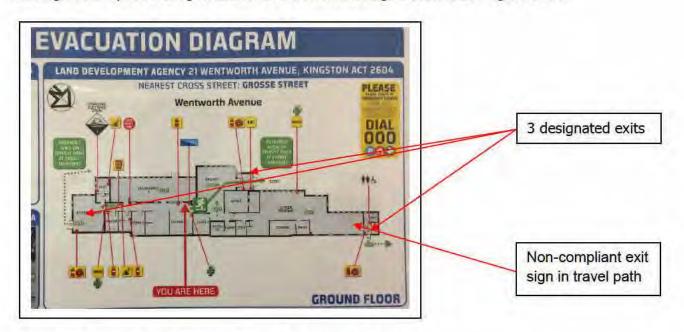
The Upper hall has a single exit door that swings inwards against the direction of egress and therefore does not comply with BCA Clause D2.20



Upper Hall showing single exit door swinging against the direction of egress

# AUDIT DETAIL - Megalo Gallery

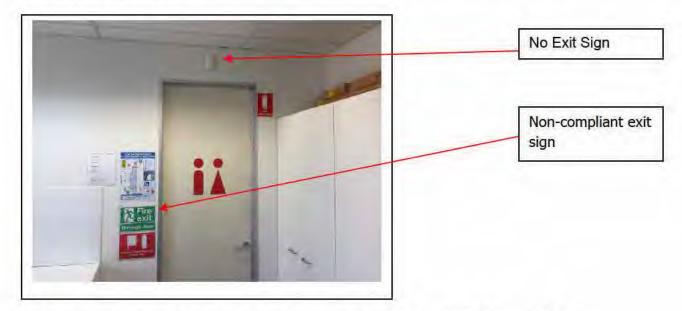
The Megalo Gallery has 3 designated exits as shown on the Megalo Evacuation Diagram below.



Evacuation Diagram for Megalo showing 3 designated exits

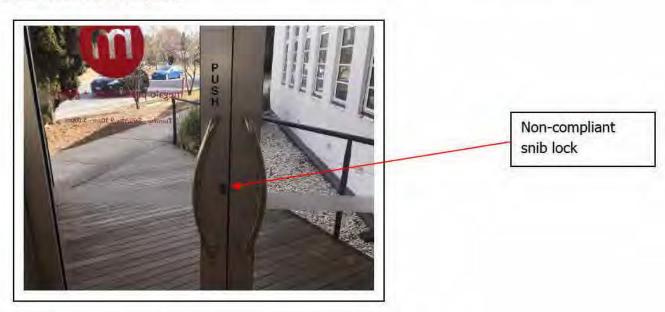


The third designated exit from Megalo leads into the Upper Hall area of the market area. There is a compliant single exit door from the Upper Hall to an open space. However, in order to reach this exit door the occupants must pass through a single door that does not have a compliant exit sign as shown in the photo below.



# Single exit door in travel path from Megalo leading to the Upper Hall of the market area

The main exit door from the front of the building is a set of double doors with a snib lock on the inside which is non-compliant.

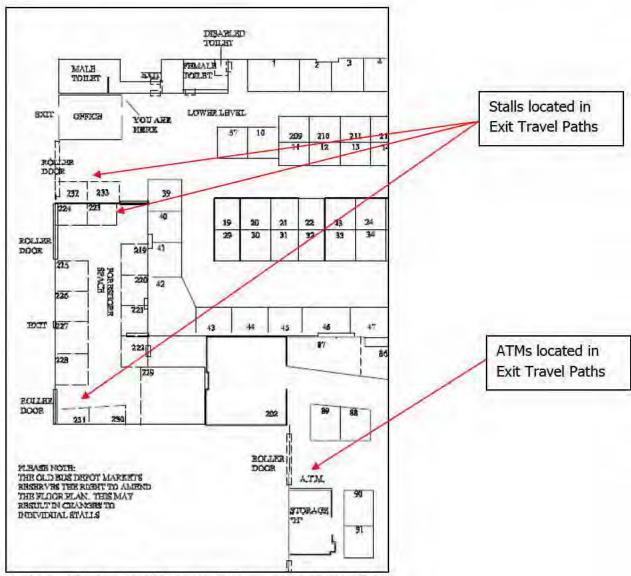


Double exit doors from Megalo with non-compliant snib lock



# **AUDIT DETAIL - Market Stall Layout Plan**

The Market stalls layout plan shows stalls located within the roller door exits of the Foreshore Space and Lower Hall level as well as ATM's in the roller door exit from the Upper Hall. This conflicts with the exit strategy of using roller doors as exit doors and is a serious non-compliance which needs to be addressed immediately.



Section of Market Stall Layout showing stalls in Exit Paths



### **AUDIT DETAIL - Other Observations**

House-keeping – during the week when the markets are not operating, the Food Court
area is sectioned off with metal barriers and the area is used as a storage area with exit
travel paths blocked and Evacuation Diagrams not being able to be adhered to and the stairs
to the Upper Gallery are blocked. House-keeping in the store rooms is poor, particularly in the
Old Workshop area and adjoining store rooms. Whilst the occupancy numbers are lower
during the week there are still occupants in these areas during these times that may be
prevented from safely evacuating the building during these times.



Poor housekeeping and blocked exits

Hanging Banners – there are dozens of coloured banners hanging from the roof structure
which appear to be used for decorations of the Lower Hall and Upper Hall however these
banners are likely to impact on the sprinkler spray pattern coverage in the event of a fire and
should be removed.



Hanging banners restrict sprinkler spray patterns

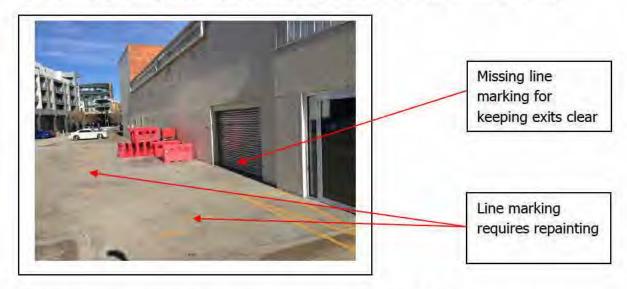


3. Roller Doors – the roller doors are designated as exit doors during market days and are to be kept open during these times under the current lease conditions. There is no physical mechanism to ensure these roller doors are locked in the open position during the markets operating hours and there is no evidence of any sign-off procedure from a responsible person on market days.



Roller door not locked in the fully open position

4. Designated Exit Travel Paths – there are no plans or drawings showing designated travel paths when the markets are operating and there are insufficient painted markings on the floor outlining the exit travel paths and areas to be kept clear inside and outside the building.



5. Loft Area – the upstairs Loft Area is currently unused and only has 1 exit. Any proposed future uses of this area may require 2 exits depending on the proposed use of this area or if the area accommodates more than 50 persons in which case a further review of this area will be required. The area outside the bottom of the loft stairs is uneven and unsuitable for an exit travel path.





Only 1 exit from the loft area. No exit sign installed.

- 6. Winter Markets this report has been completed during the winter months and it is expected that occupancy numbers during summer would be greater and consideration of increased occupancy numbers must be taken into account including the expected use & location of outside seating areas with respect to exit travel paths.
- 7. Occupant Warning System the market area has no occupant warning system and there are no marshalling or fire warden procedures evident for the safe evacuation of occupants. The red break glass units notify the ACT fire brigade however there is no warning system installed to notify the occupants.
- 8. Other Fire Safety Systems/Equipment Fire Hose Reels are located throughout the building however not all areas appear to be covered and the fire hose reels are being used for water supply during market hours. One fire hose reel is blocked by the storage of furniture and other objects. Portable fire extinguishers are located throughout the building however some extinguishers have been removed and not replaced. It is recommended that a full review of essential fire safety measures for the building is undertaken.



Access to fire hose reel blocked





Missing fire extinguisher

9. Exit Stairs from Upstairs Meeting Rooms – the exit door at the bottom of the stairs from the Upstairs Meeting Room and Upstairs Room leads to an open space at ground level and opens in the direction of egress however it has a non-compliant lockable handle.



Non-compliant lockable handle

**10. Basement Store Room** – the basement store room exceeds 50m<sup>2</sup> in floor area and only has 1 exit. The house-keeping in this area is poor with no clear exit travel path available.



Basement Store Room with only 1 exit and poor housekeeping



**11. Fire Compartments** – The wall separating Megalo from the Upper Hall has 2 fire doors installed in this wall. BCA Table C2.2 for Class 9b buildings of Type B construction has a maximum floor area of 5,500m<sup>2</sup> and the combined floor are of Megalo and the markets exceeds this area and therefore fire separation is required. There are numerous untreated service penetrations through this wall and a full audit of this wall is required.

#### BCA 2016 - PART D1 - PROVISION FOR ESCAPE

Part D1.1 - Application of part - is not applicable

### Part D1.2 - Number of exits required - COMPLIES

Part D1.2(d)(vi) requires not less than 2 exits from any storey that accommodates more than 50 persons. The building has at least 2 designated exits and therefore complies with Part D1.2 noting that the dimensions of the exits is considered non-compliant in Part D1.6. **Note that the Loft area is currently unused but only has 1 exit and therefore cannot accommodate more than 50 persons for any future use**.

Part D1.3 – When fire-isolated stairways and ramps are required – is not applicable

#### Part D1.4 - Exit travel distances - NON-COMPLIANT

Part D1.4(c)(i) requires no point on a floor to be greater than 20m from an exit, or a point from which travel in different directions to 2 exits is available, in which case the maximum distance to one of those exits must not exceed 40m.

The distance between the choice of exits at either end of the Upper Hall is approximately 81m and therefore does not comply. The roller door separating the Upper Hall and the Lower Hall is not classed as an exit travel path however it is used during the market operating times.

#### Part D1.5 - Distance between alternative exits - NON-COMPLIANT

Part D1.5(a) requires the exits to be distributed as uniformly as possible, Part D1.5(b) requires the exits to be not less than 9m apart, Part D1.5(c) requires the exits to be not more than 60m apart, and Part D1.5(d) requires that the paths of travel of the exits do not converge to less than 6m apart.

The Lower Hall and Food Court areas have a series of exit doors that are within 9m of each other and therefore do not comply.

The Upper Hall exits are greater than 60m apart and therefore do not comply.

# Part D1.6 - Dimensions of exits and paths of travel to exits - NON-COMPLIANT

Part D1.6(a) requires the unobstructed height to be not less than 2m except for 1980mm in doorways. All exits comply with this requirement.



Part D1.6(b)(i) requires the unobstructed travel path width to be not less than 1m, except for doorways. The width of the stairs from the First Floor Gallery is less than 1m wide and therefore does not comply.

Part D1.6(c)(i) is for areas accommodating more than 100 persons but less than 200 persons and requires the aggregate unobstructed width, except for doorways, to be not less than 1m plus 250mm for each 25 persons or part thereof in excess of 100 persons. The Foreshore Space only has a single exit door available as the roller shutters do not comply with BCA Part D2.19(b) and cannot be considered as exits. This allows an aggregate unobstructed width of 1m which equates to 100 persons in the Foreshore Space. If roller shutters were to be considered as exits then the allowable occupancy numbers would be calculated using BCA Part D1.13 at a rate of 1m² per person of the available floor area not counting areas taken up by stall holders. This would then equate to approximately 100m² of available floor space which allows 100 persons.

The Food Court has 2 single exit doors and a double exit door shown as designated exits on the Evacuation Diagram. These 3 exit doors are within 9m of each other and do not comply with BCA Part D1.5(b) and therefore only the double exit door can be considered. This double door has an aggregate unobstructed width of 2m which would allow for 200 persons. If an additional compliant exit door is installed then the allowable occupancy numbers would be calculated based on BCA Part D1.13 at a rate of 1m² per person of the available floor area not counting areas taken up by stall holders. This would then equate to approximately 250m² of available floor space which allows 250 persons.

Part D1.6(d) is for areas accommodating more than 200 persons in which case the minimum aggregate unobstructed width, except for doorways is 2m plus 500mm for every 75 persons (or part) in excess of 200 persons. The Upper Hall currently has 2 single exit doors available as the roller shutters do not comply with BCA Part D2.19(b) and cannot be considered as exits. This allows an aggregate unobstructed width of 2m which equates to 200 persons in the Upper Level. If roller shutters were to be considered as exits then the allowable occupancy numbers would be calculated using BCA Part D1.13 at a rate of 1m² per person of the available floor area not counting areas taken up by stall holders. This would then equate to approximately 1,200m² of available floor space which allows 1,200 persons.

The Lower Hall has 4 double exit doors and 4 single exit doors in a row of which only 2 double doors and 1 single door comply with BCA Part D1.5(b). These 2 double doors and the single door have an aggregate unobstructed width of 5m which would allow for 500 persons. If two additional compliant double exit doors are installed further along this wall then the allowable occupancy numbers would be calculated based on BCA Part D1.13 at a rate of 1m<sup>2</sup> per person of the available floor area not counting areas taken up by stall holders. This would then equate to approximately 750m<sup>2</sup> of available floor space which allows 750 persons.

Megalo has 2 single exit doors at either end of the building and double door exiting at the main entrance equating to 4m of aggregate unobstructed width. This equates to 400 persons however the occupancy numbers will be determined by the use of the building as calculated by BCA Part D1.13. The Gallery area of  $80m^2$  allows for  $4m^2$  per person which equates to 20 persons. The remainder of the building comprises of factory type areas and office areas. The factory type areas of  $300m^2$  allows for  $5m^2$  per person which equates to 60 persons and the office/other areas of  $50m^2$  allows for  $10m^2$  per person which equates to 5 persons. This allows a total of 85 persons in Megalo.



Part D1.6(e) is for open spectator stands and is not applicable.

Part D1.6(f)(iii) requires doorways to be not less than the unobstructed width of each exit minus 250mm. All doorways are at least 800mm wide and therefore complies.

Part D1.6(g) requires the unobstructed width to not diminish in the direction of travel and all exits comply with this requirement.

Part D1.6(h) is not applicable.

Part D1.7 - Travel via fire-isolated exits - is not applicable

Part D1.8 – External stairways or ramps in lieu of fire-isolated exits – is not applicable

Part D1.9 - Travel by non-fire-isolated stairways or ramps - COMPLIES

Part D1.9(a) requires the stairway to provide continuous means of travel to the level at which egress to a road or open space is provided. The stairway from the Upstairs Meeting Room and Upstairs Room provides a continuous means of travel to an open space at ground level and therefore complies.

#### Part D1.10 - Discharge from exits - NON-COMPLIANT

Part D1.10(a) requires an exit to not be blocked at the point of discharge and where necessary suitable barriers must be provided to prevent vehicles blocking the exit. All exits from the Lower Hall, Upper Hall and Foreshore Space have potential for vehicles and other obstructions blocking the discharge from exits and are therefore non-compliant.

Part D1.10(b) requires exits to open spaces to have minimum widths and all exits comply with this requirement.

Part D1.10(c) is not applicable.

Part D1.10(d) requires the discharge points of alternative exits to be located as far apart as practical. The discharge points from the Lower Hall are not located as far apart as practical and are therefore non-compliant.

Part D1.10(e) refers to open spectator stands and is therefore not applicable.

Part D1.10(f) refers to auditoriums and is therefore not applicable.

Part D1.11 – Horizontal exits – is not applicable

Part D1.12 – Non-required stairways, ramps or escalators – is not applicable

# Part D1.13 - Number of persons accommodated

BCA Part D1.13 provides 3 methods of determining the number of persons accommodated by considering the purpose for which the floor is used and the layout of the floor area. Table D1.13 provides guidance on the suitable area per person according to use however there is no specific reference to the use of the floor area for markets. If the layout of the available



floor area takes into consideration the stall areas then it is considered that the remaining floor area can be used at an equivalent rate of 1m<sup>2</sup> per person for the purpose of markets.

These calculations are based on the floor plan layout of the market stalls provided which is subject to review and change.

Type of Use	Area per Person	Available Floor Area*	Total Number of Persons
Upper Hall - markets	1m <sup>2</sup>	1,200m <sup>2</sup>	1,200
Lower Hall - markets	1m <sup>2</sup>	750m²	750
Food Court - markets	1m <sup>2</sup>	250m <sup>2</sup>	250
Foreshore Space - markets	1m <sup>2</sup>	100m <sup>2</sup>	100
Megalo	4m <sup>2</sup> /5m <sup>2</sup> /10m <sup>2</sup>	80m <sup>2</sup> /300m <sup>2</sup> /50m <sup>2</sup>	85
Loft Area			Not considered

<sup>\*</sup> Floor Area less stall holder area based on BCA Part D1.13(a) and D1.13(c).

Part D1.14 - Measurement of distances - NOTE

Part D1.15 - Method of measurement - NOTE

Part D1.16 – Plant rooms, lift machine rooms and electricity network substations: Concession – is not applicable

Part D1.17 - Access to lift pits - is not applicable

### BCA 2016 - PART D2 - CONSTRUCTION OF EXITS

Part D2.1 - Application of part - is not applicable

Part D2.2 - Fire-isolated stairways and ramps - is not applicable

Part D2.3 - Non-fire-isolated stairways and ramps - is not applicable

Part D2.4 – Separation of rising and descending stair flights – is not applicable

Part D2.5 - Open access ramps and balconies - is not applicable

Part D2.6 - Smoke lobbies - is not applicable

Part D2.7 - Installations in exits and paths of travel - NON-COMPLIANT



Part D2.7(d) requires services or equipment comprising of electricity meters, distribution boards or ducts amongst other items that are installed in a path of travel to be "enclosed by non-combustible construction or a fire-protective covering with doorways or openings suitably sealed against smoke spreading from the enclosure".

The existing electrical switchboards DB6 & DB13 are located in the path of travel to an exit but are not protected in accordance with Part D2.7(d) and is therefore non-compliant.



Electrical switchboard in exit travel path from the First Floor Gallery

Switchboard DB6 in exit travel path



Switchboard DB13 in exit travel path

Electrical switchboard in exit travel path from the Store Rooms below the Loft Storage Area

### Part D2.8 - Enclosure of space under stairs or ramps - NON-COMPLIANT

Part D2.8(b) for non fire-isolated stairways requires the space below the stairway not to be enclosed to form a cupboard or other enclosed space. The non fire-isolated stairway from the Upstairs Meeting Room and Upstairs Room has the space below being used as a storage area for milk crates and other combustible materials as well as an electric hot water system in the same space and is therefore non-compliant.





Electric hot water system and milk crates stored under stairway

Stairway from Upstairs Meeting Room

Part D2.9 - Width of required stairways and ramps - is not applicable

Part D2.10 - Pedestrian ramps - is not applicable

Part D2.11 - Fire-isolated passageways - is not applicable

Part D2.12 - Roof as open space - is not applicable

Part D2.13 - Goings and risers - is not applicable

Part D2.14 - Landings - is not applicable

Part D2.15 - Thresholds - is not applicable

Part D2.16 - Barriers to prevent falls - is not applicable

Part D2.17 - Handrails - is not applicable

Part D2.18 - Fixed platforms, walkways, stairways and ladders - is not applicable

Part D2.19 - Doorways and doors - NON-COMPLIANT

Part D2.19(a) is not applicable.

Part D2.19(b)(ii) requires that the doorways are not fitted with a roller shutter unless it serves a Class 6, 7 or 8 building or part with a floor area not more than 200m<sup>2</sup>. The markets are a Class 9b building and therefore roller doors are non-compliant.



Part D2.19(c) is not applicable

### Part D2.20 - Swinging doors - NON-COMPLIANT

Part D2.20(a) requires a swinging door not to encroach specific dimensions and all exit doors comply with this requirement.

Part D2.20(b) requires a swinging door to swing in the direction of egress however the single exit door from the Upper Hall and the single exit door from the Foreshore Space swing inwards against the direction of egress and are therefore non-compliant.

Part D2.20(c) requires a swinging door to not otherwise impede the path or direction of egress and all exit doors comply with this requirement.

## Part D2.21 - Operation of latch - NON-COMPLIANT

Part D2.21(a) – requires a door to be readily openable without a key from the side that faces a person seeking egress by a single hand downward action on a <u>single</u> device.

The single exit door from the Upstairs Meeting Room and Upstairs Room has a lever handle with a key lock that is lockable from the inside and is therefore non-compliant.

The single exit door from the Foreshore Space has a non-compliant lockable deadlock.

The double exit doors from Megalo has a snib lock that is lockable from the inside and is therefore non-compliant.

Part D2.21(b) is not applicable.

Part D2.21(c) — For a storey or room accommodating more than 100 persons a door must be readily openable without a key from the side that faces a person seeking egress by a single hand pushing action on a single device such as a panic bar. The single and double exit doors from the Lower Hall, Food Court, Upper Hall and Foreshore Space have lever handles only and do not have panic bar devices installed and are therefore non-compliant.

Part D2.22 - Re-entry from fire-isolated exits - is not applicable

Part D2.23 – Signs on doors – is not applicable

Part D2.24 - Protection of openable windows - is not applicable

Part D2.25 – Timber stairways: Concession – is not applicable



#### **AUDIT RECOMMENDATIONS**

Based on the findings of the audit inspection of the occupancy levels and egress provisions the following recommendations are provided:

1. Limit the number of occupants as per the number of persons stated in Part D1.6 above on the basis that the building complied with the applicable building codes and requirements at the time of construction and display signage stating the following maximum occupancy numbers.

Upper Hall 200 persons

Lower Hall 500 persons

Food Court 200 persons

Foreshore Space 100 persons

Megalo 85 persons

Note that clear access paths to the designated exits are to be maintained at all times.

- 2. Reconfigure the exits in accordance with Parts D1.4, D1.5 & D1.6 above.
- 3. Ensure the Electrical Switchboards are enclosed by non-combustible construction with doorways or openings suitably sealed against smoke spreading from the enclosure (see Part D2.7 above).
- 4. Prohibit the storage of materials in the stairway from the Upstairs Meeting Room and relocate the electric hot water system as per Part D2.8 above
- 5. Re-swing the exit doors to swing in the direction of egress as per Part D2.20 above.
- 6. Replace the non-compliant lockable lever handles on the inside of the single exit door from the Upstairs Meeting Room and Foreshore Space with a compliant lever handle as per D2.21(a) above.
- 7. Replace the snib lock on the double doors from Megalo with a compliant lever handle or other approved hardware as per D2.21(a) above.
- 8. Install panic bar devices to all doors in storeys or rooms accommodating more than 100 persons (see Part D2.21(c) above).
- 9. Fix the Exit Sign above the double doors exiting from the Lower Hall, the First Floor Gallery and elsewhere within the building to satisfy the requirements of AS2293.1 and BCA Part E4.5
- 10. Install an Exit Sign above the single door in the path of travel to an exit in Megalo to satisfy the requirements of AS2293.1 and BCA Part E4.5
- 11. Prepare & install the Emergency Evacuation Plans as per the revised exit configurations based on this report.



- Replace the missing fire extinguishers and install new fire extinguishers and fire blankets in accordance with the requirements of AS2444-2001 Portable fire extinguishers and fire blankets throughout the building.
- 13. Ensure routine maintenance inspections and servicing are conducted in accordance with AS1851-2012 for all fire protection systems and equipment in this building including maintenance of the exit doors by the fire services maintenance contractor (see Part D2.20 and D2.21 above).
- 14. Remark designated clearance areas and new clearance areas & exit travel paths required.
- Review the market stall layout plan including the positioning of stalls and ATMs in the exit travel paths to the roller doors.
- 16. Review the housekeeping standards on site with OBDM Operations, in particular during the week when markets are not operating and exit travel paths, exits and fire systems are blocked by the storage of market equipment and other objects.
- 17. Review the impact of the hanging banners on fire sprinkler performance in the event of a fire.
- 18. Review the possible implications of proposed renovations to the markets on the fire safety systems and occupancy & egress requirements for the building with all stakeholders.
- 19. Reduce the Basement Store Room floor area to 50m<sup>2</sup> to satisfy only 1 exit being available and improve the housekeeping of stored goods and designated exit travel paths from the Basement.
- 20. Undertake a passive fire audit of the fire wall separating Megalo from the Upper Hall. The site audit will be conducted by Scorch Fire Solutions on Friday 17<sup>th</sup> August 2018 with the report to be submitted the following week.
- 21. Prepare a Site Safety Management Plan with input from all stakeholders including ACT Fire & Rescue to address issues such as marshalling and evacuation procedures for both markets and non-markets use of the building, the use of roller shutters as designated exits, occupant warning systems, and fire wardens & training of key personnel.

If you have any questions regarding this report, please do not hesitate to contact me on 0404 089 716 or 02 6287 5714.

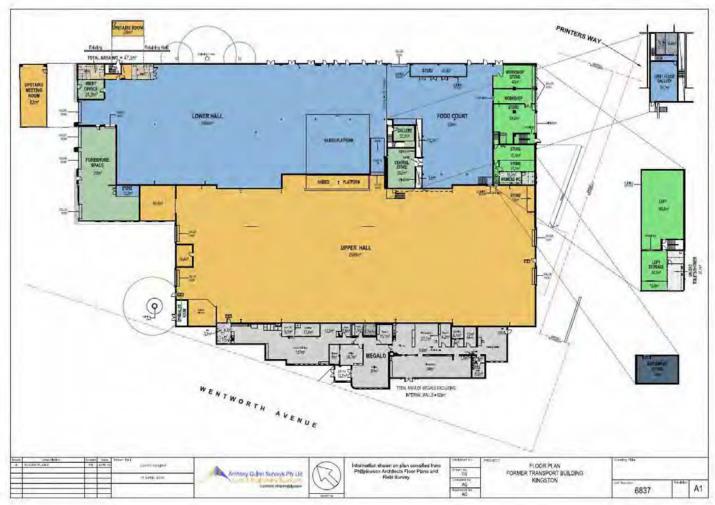
Yours faithfully Scorch Fire Solutions

Sch 2.2(a)(ii)

BEng, MEngMgmt, Grad Cert Fire Safety Eng.

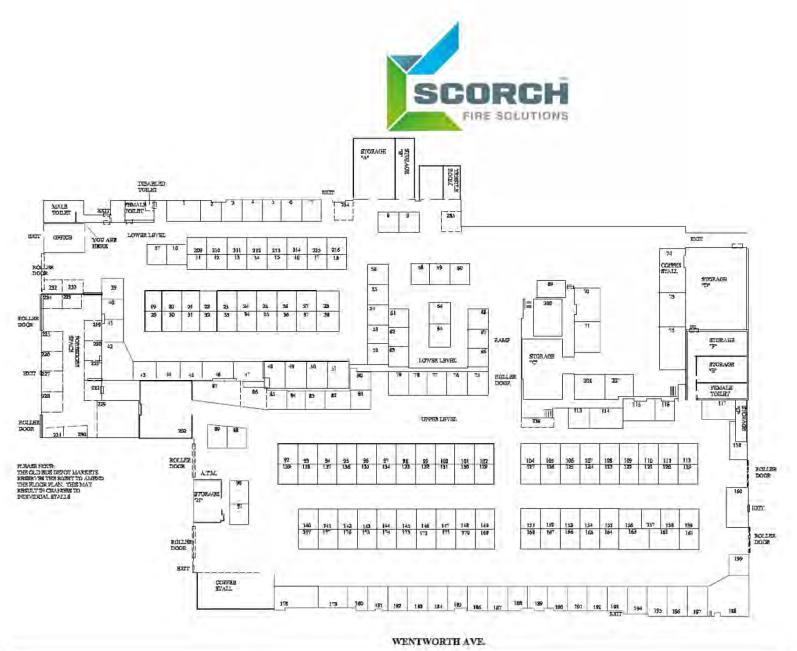
Director





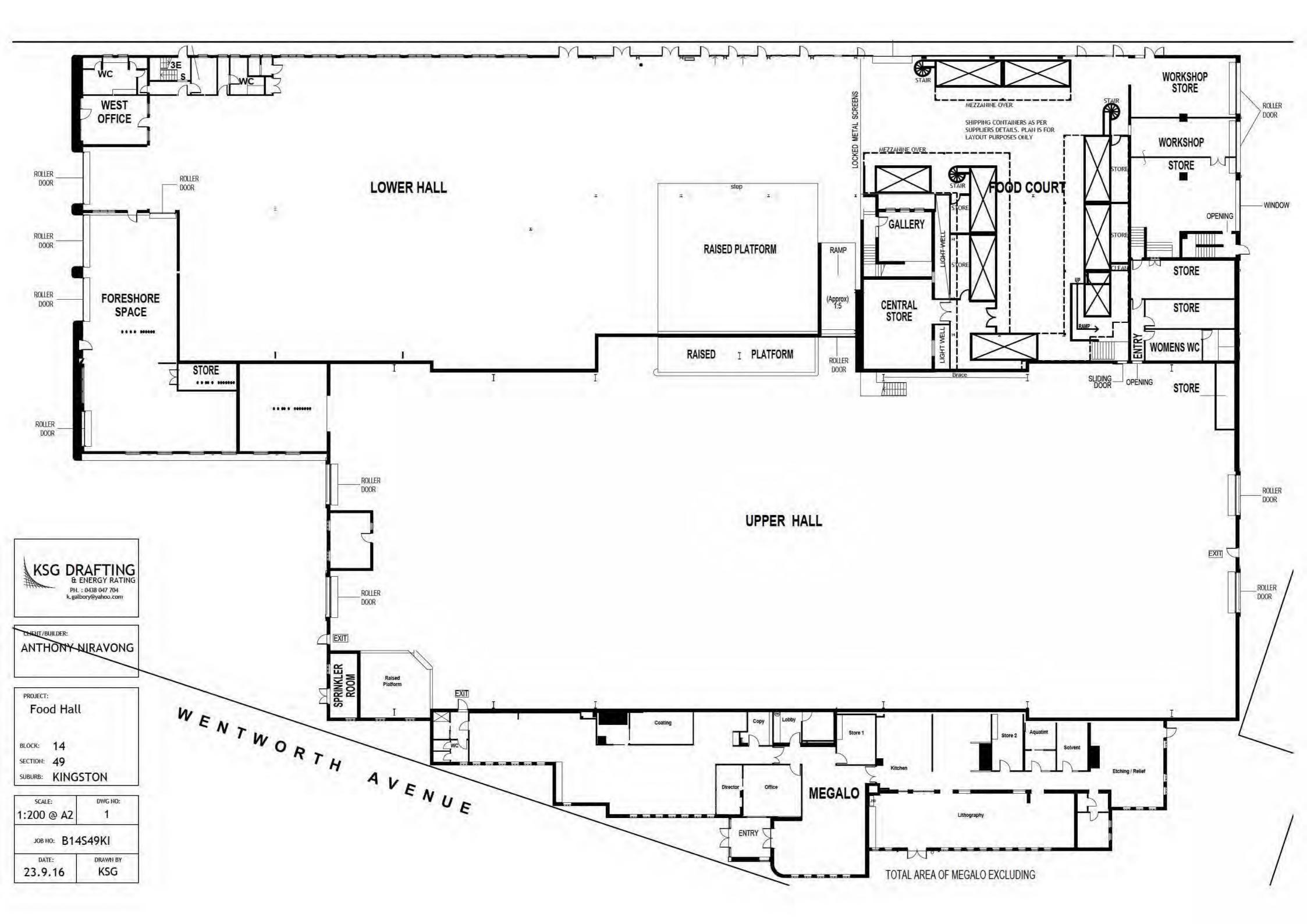
Old Bus Depot Markets & Megalo Floor Plan

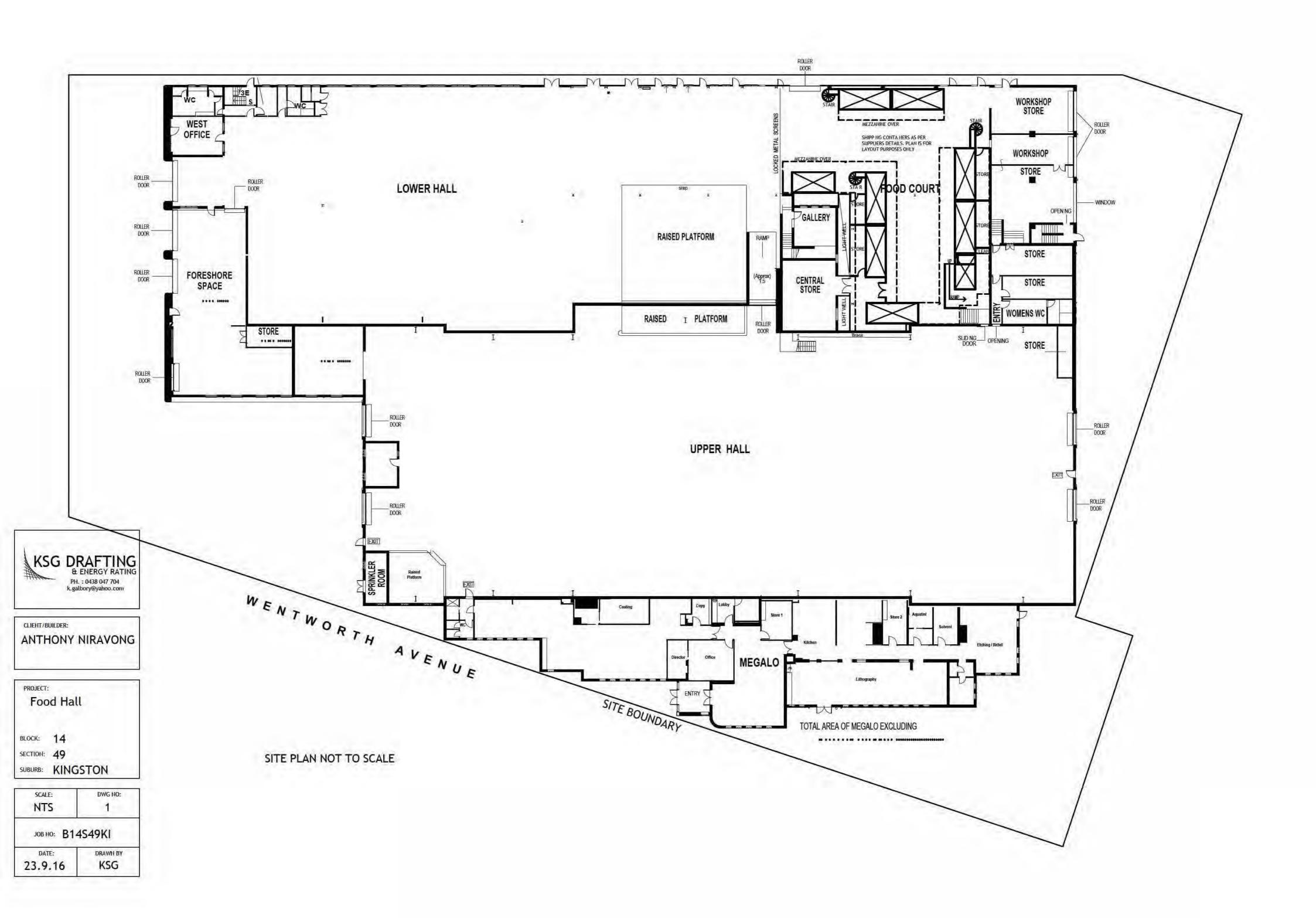
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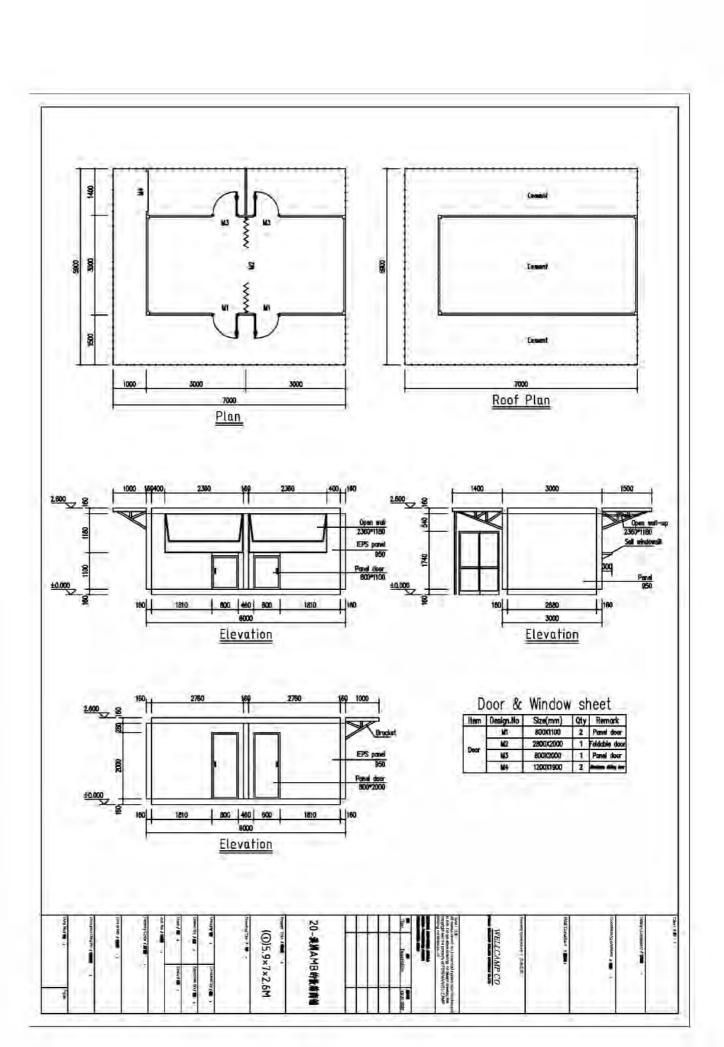


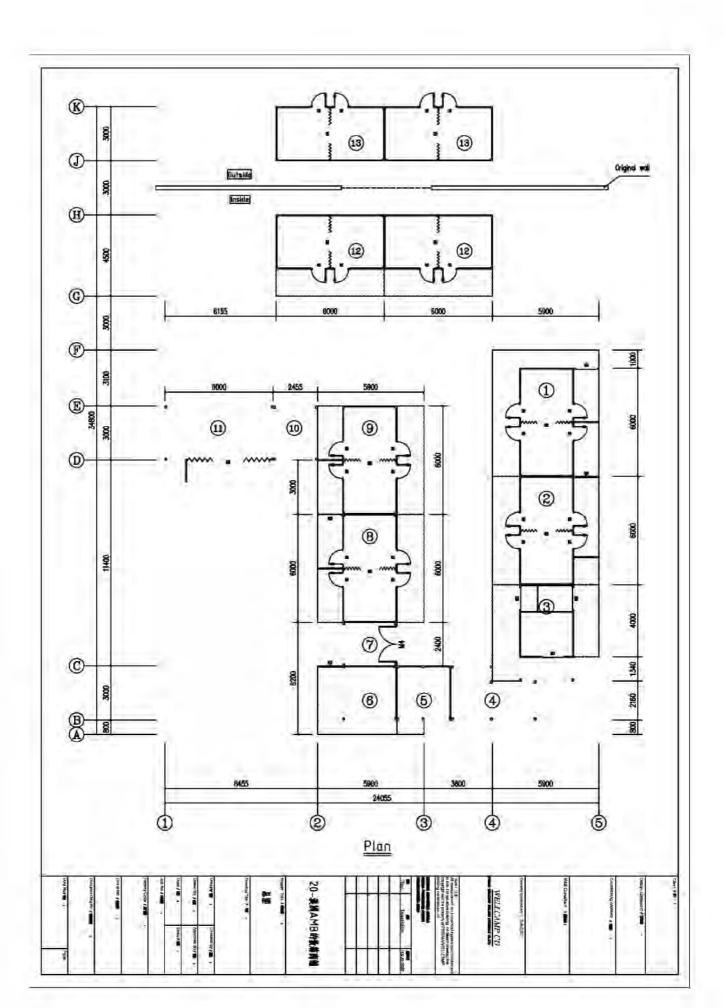
Old Bus Depot Markets Stall Layout Plan

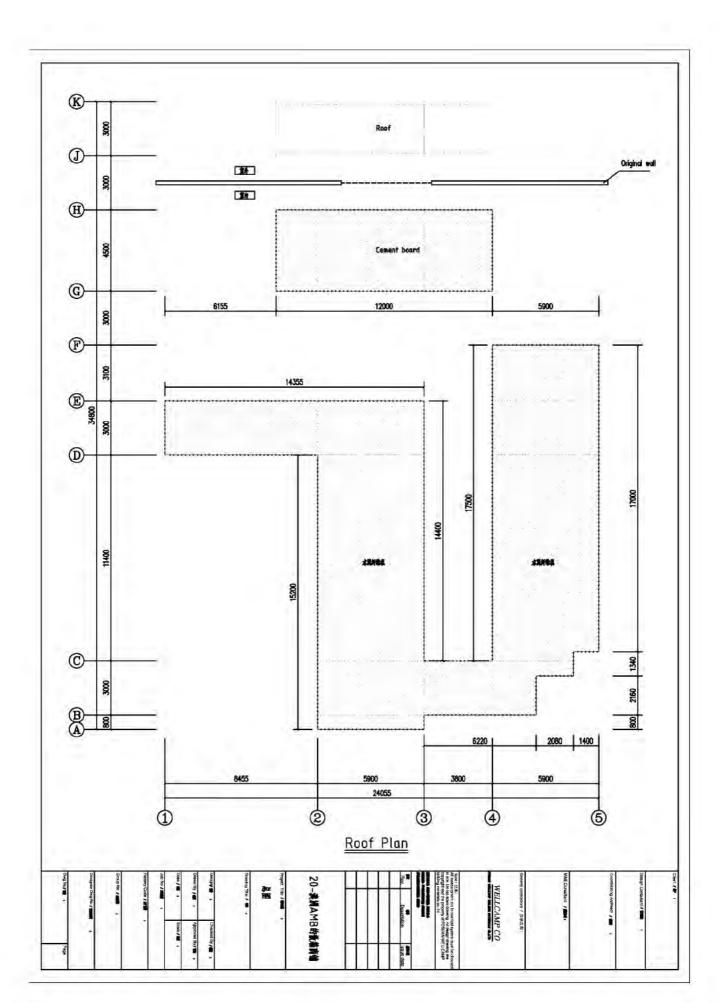


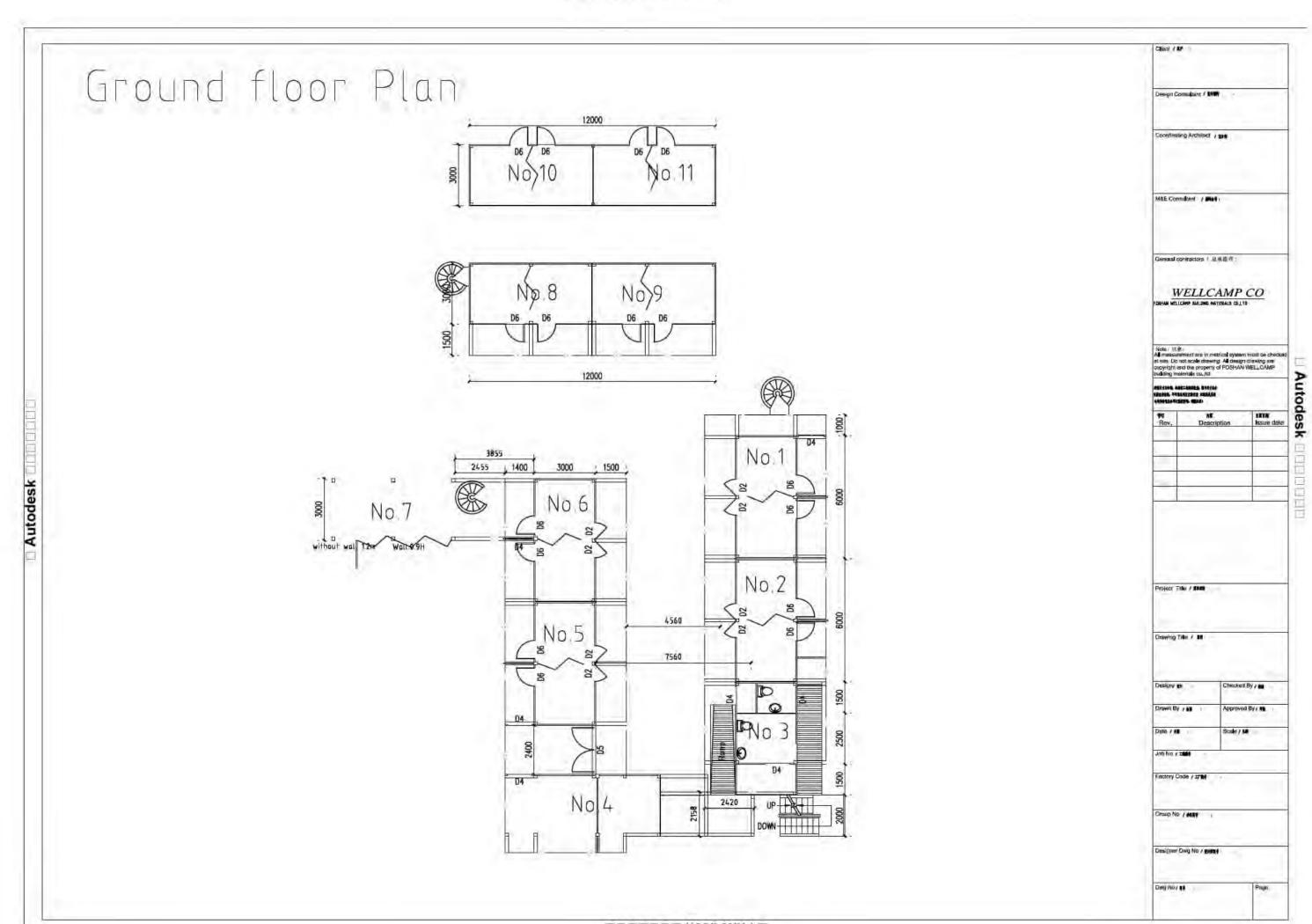


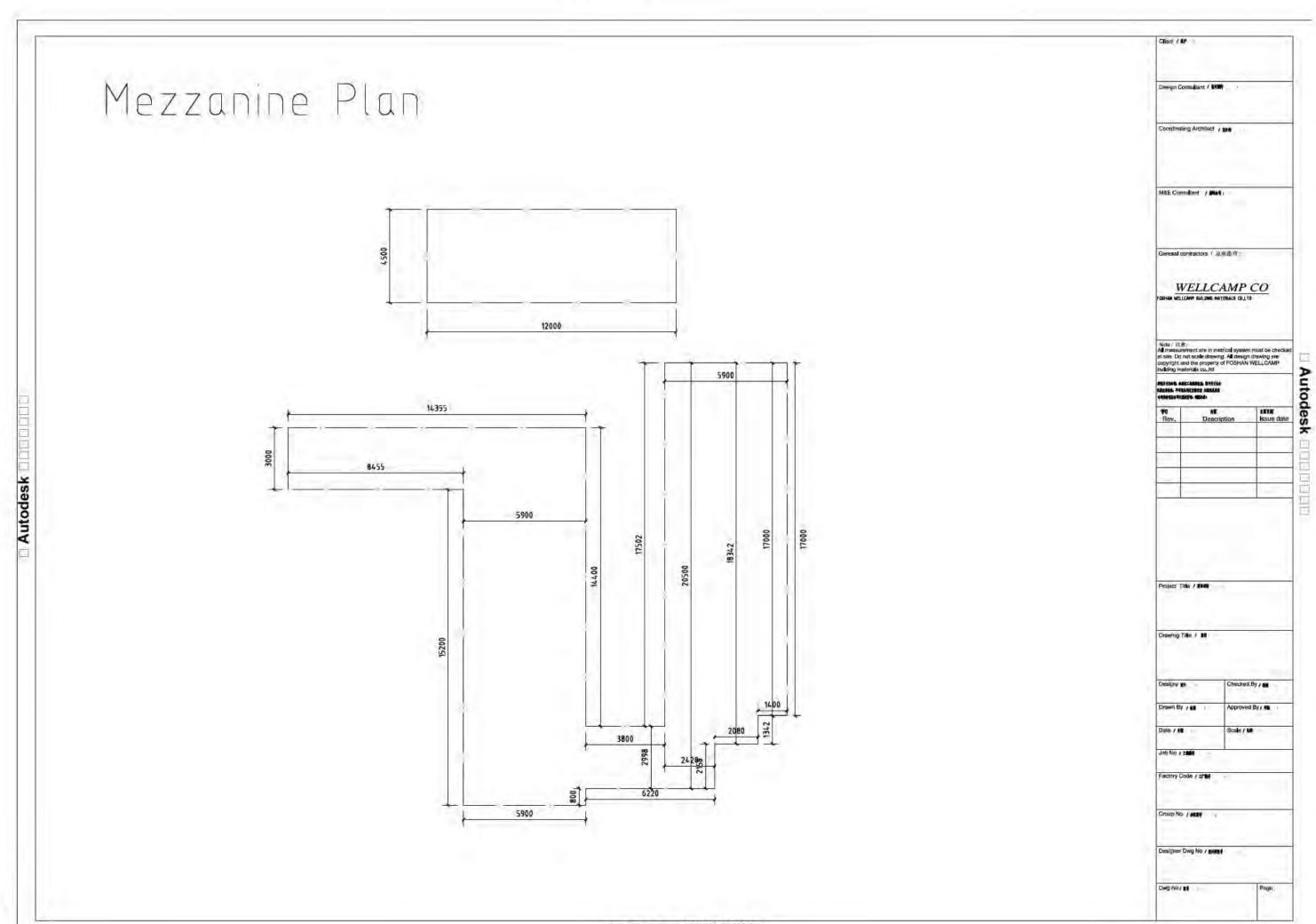


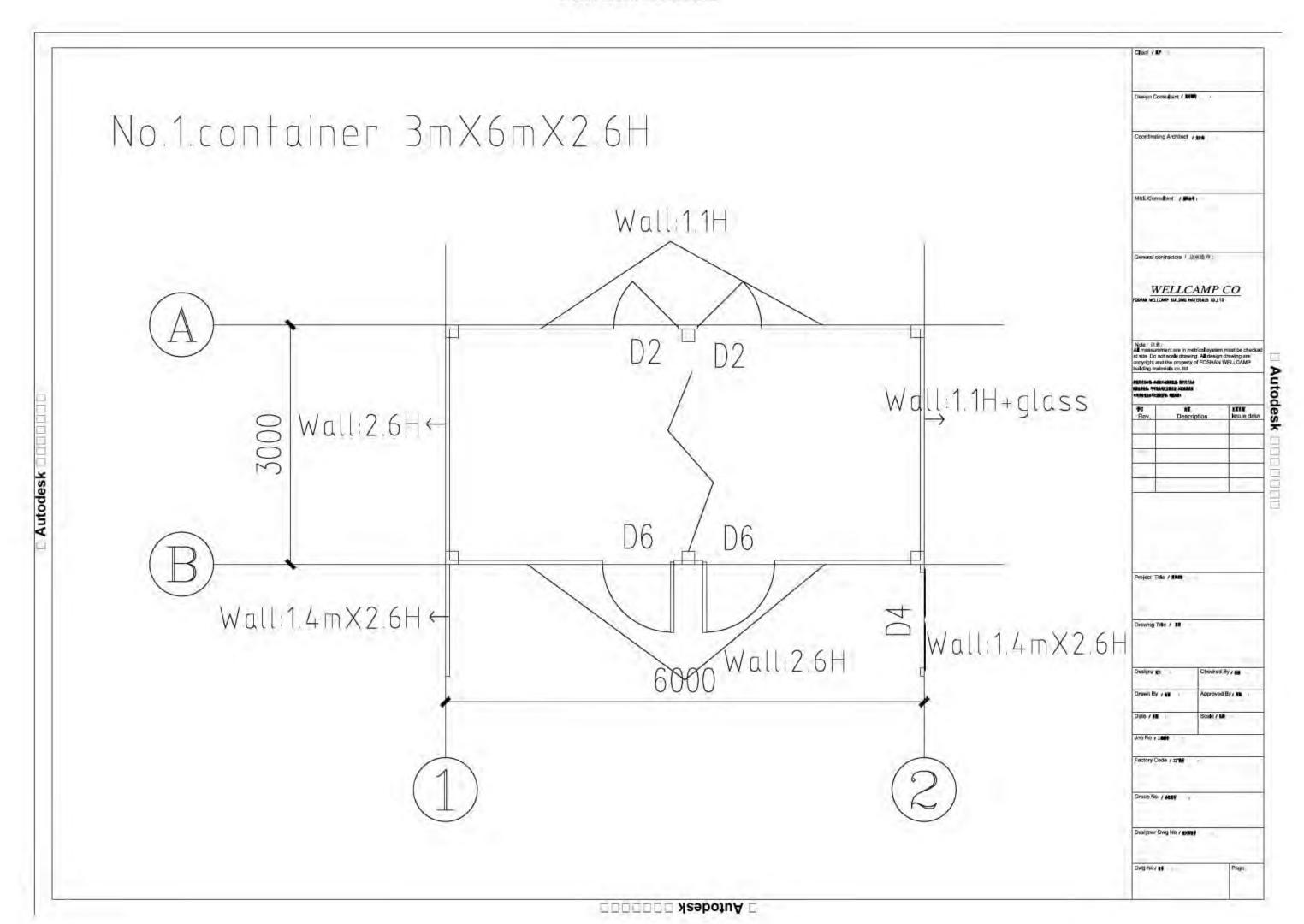


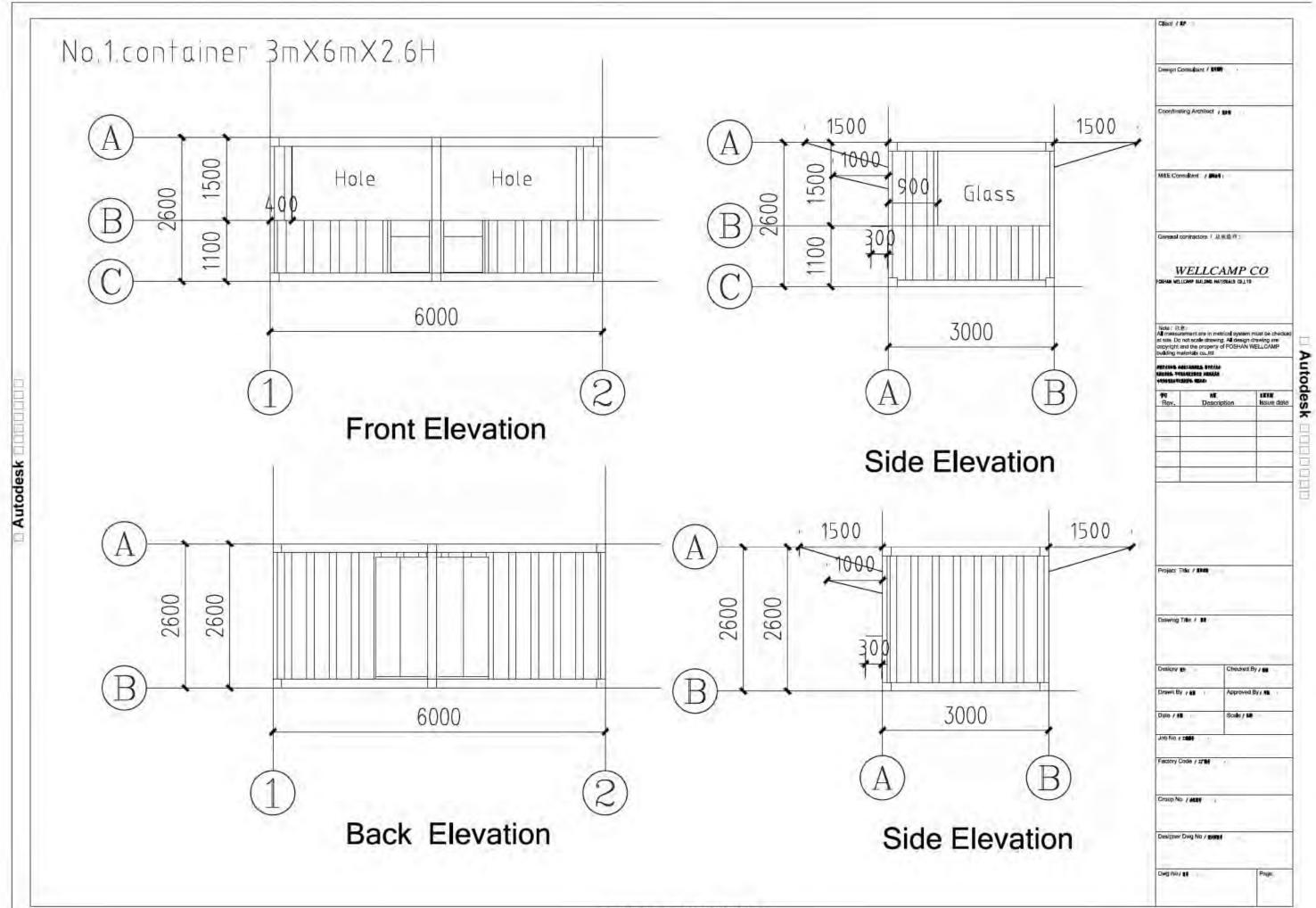


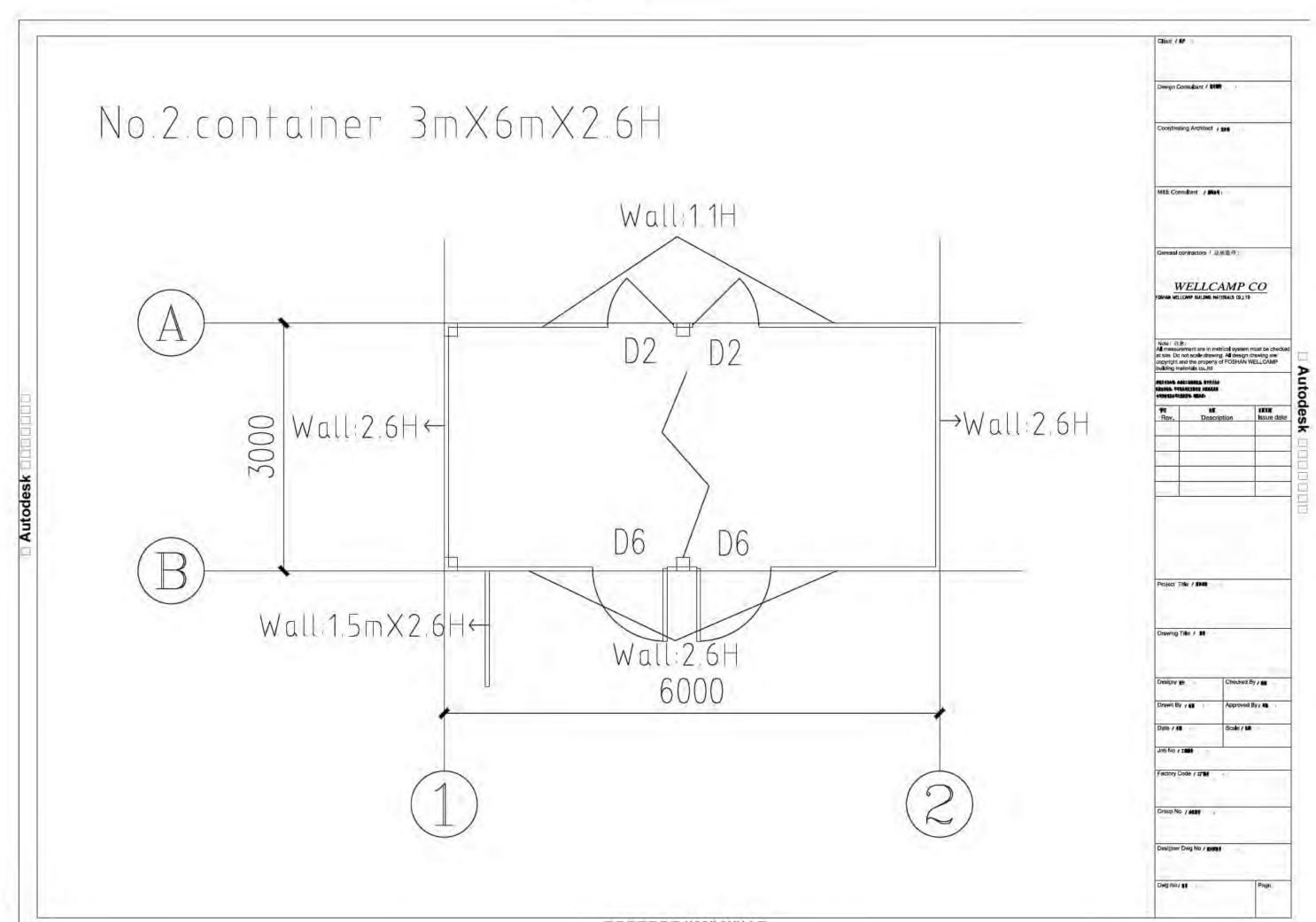


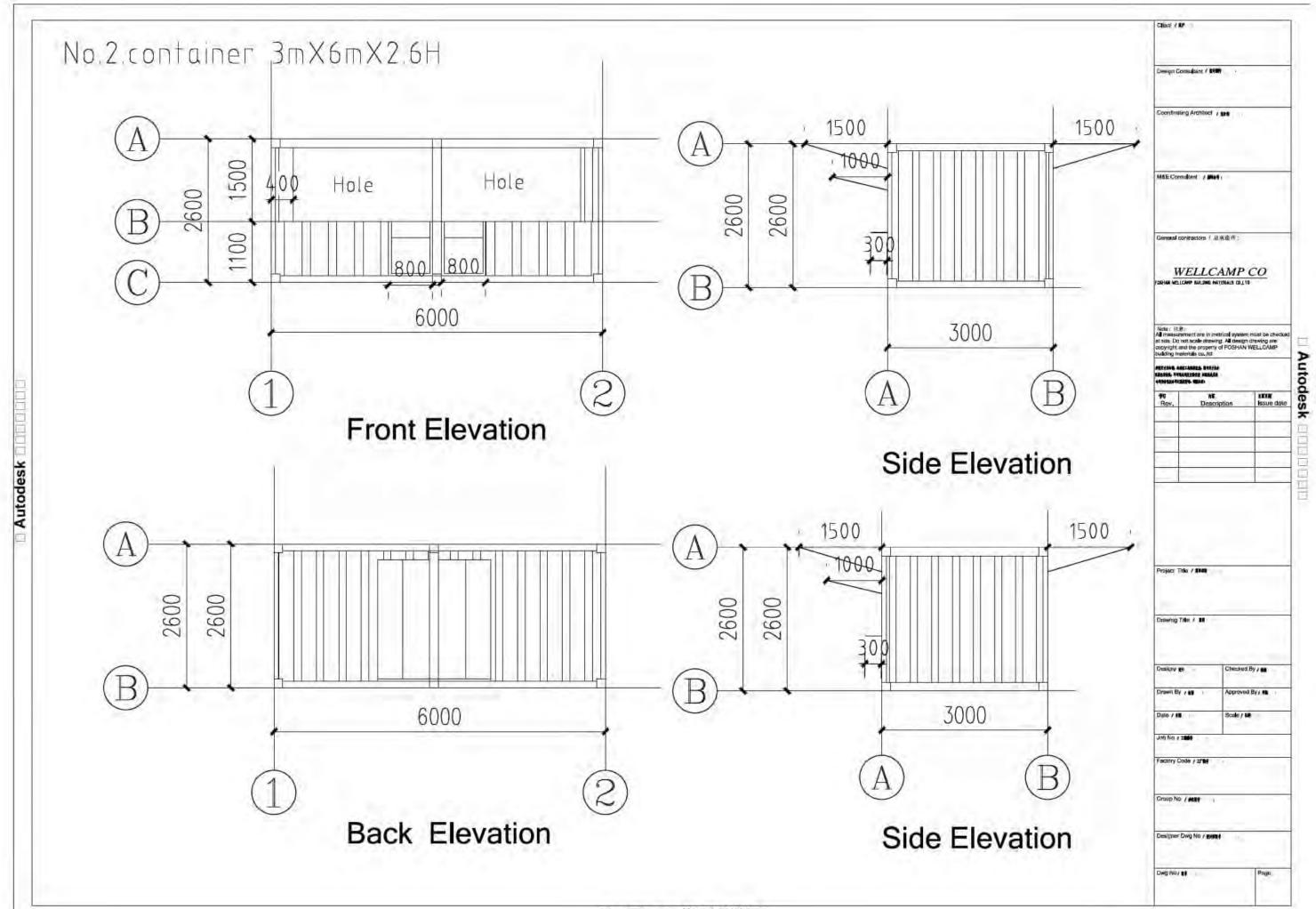


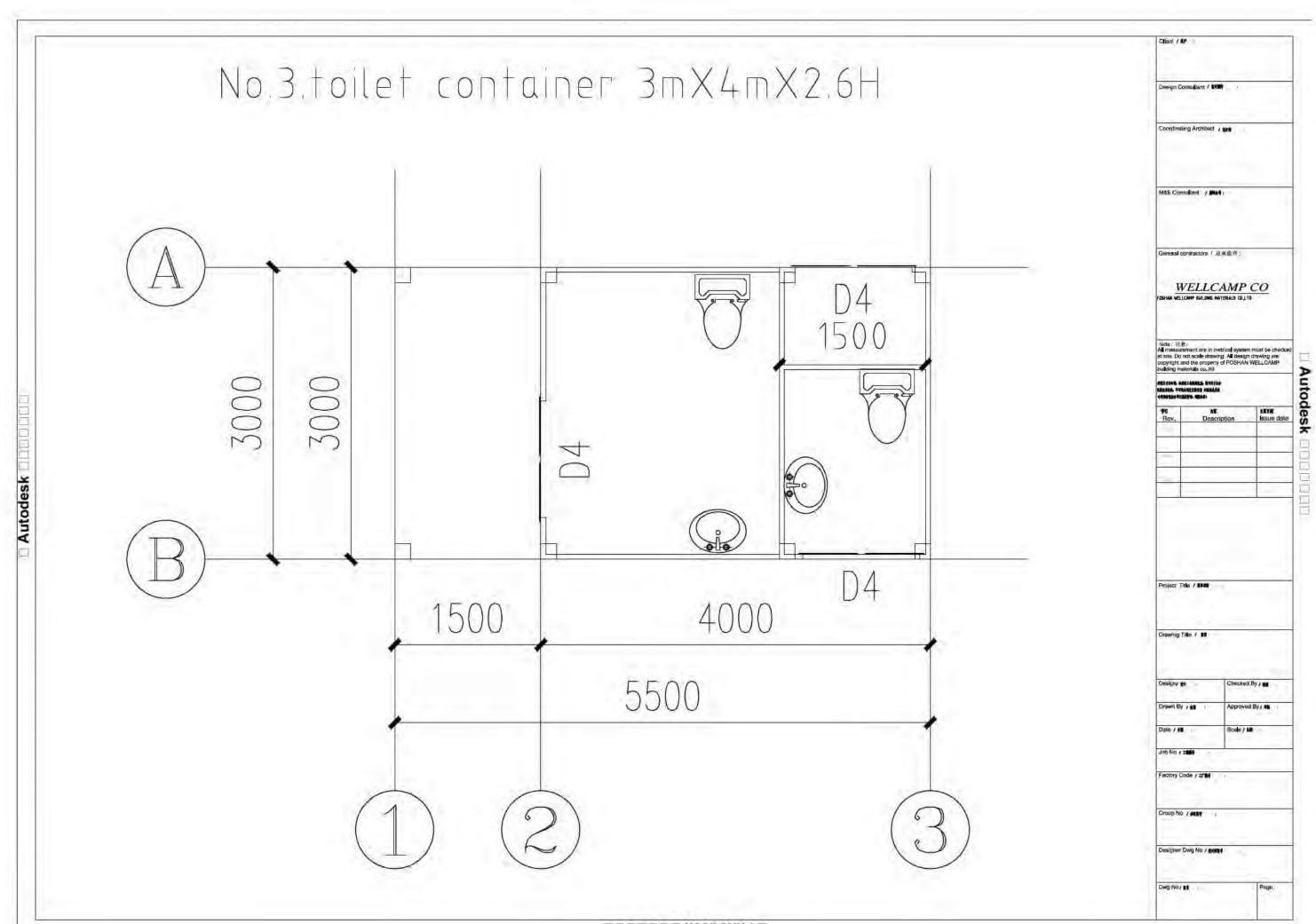


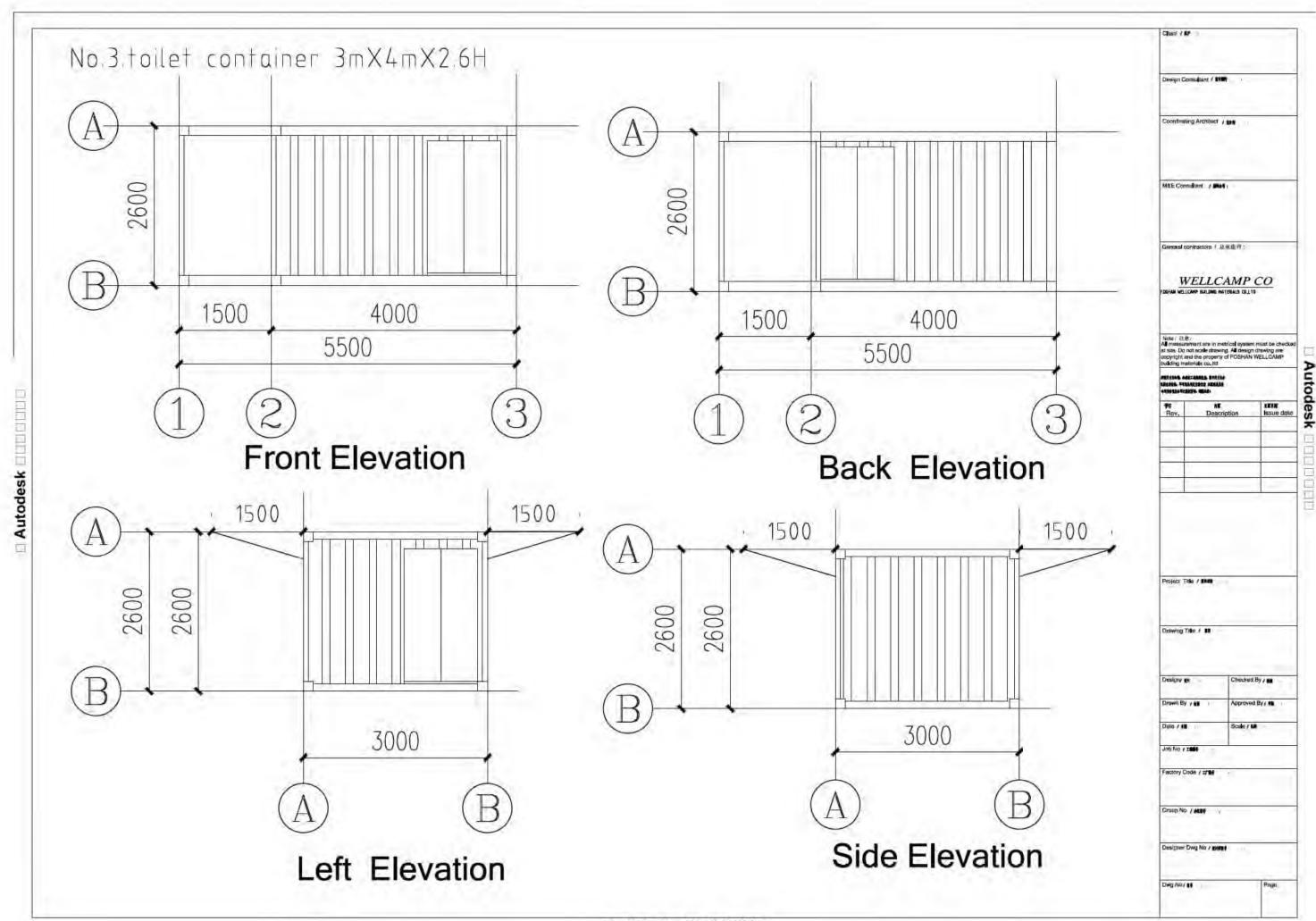


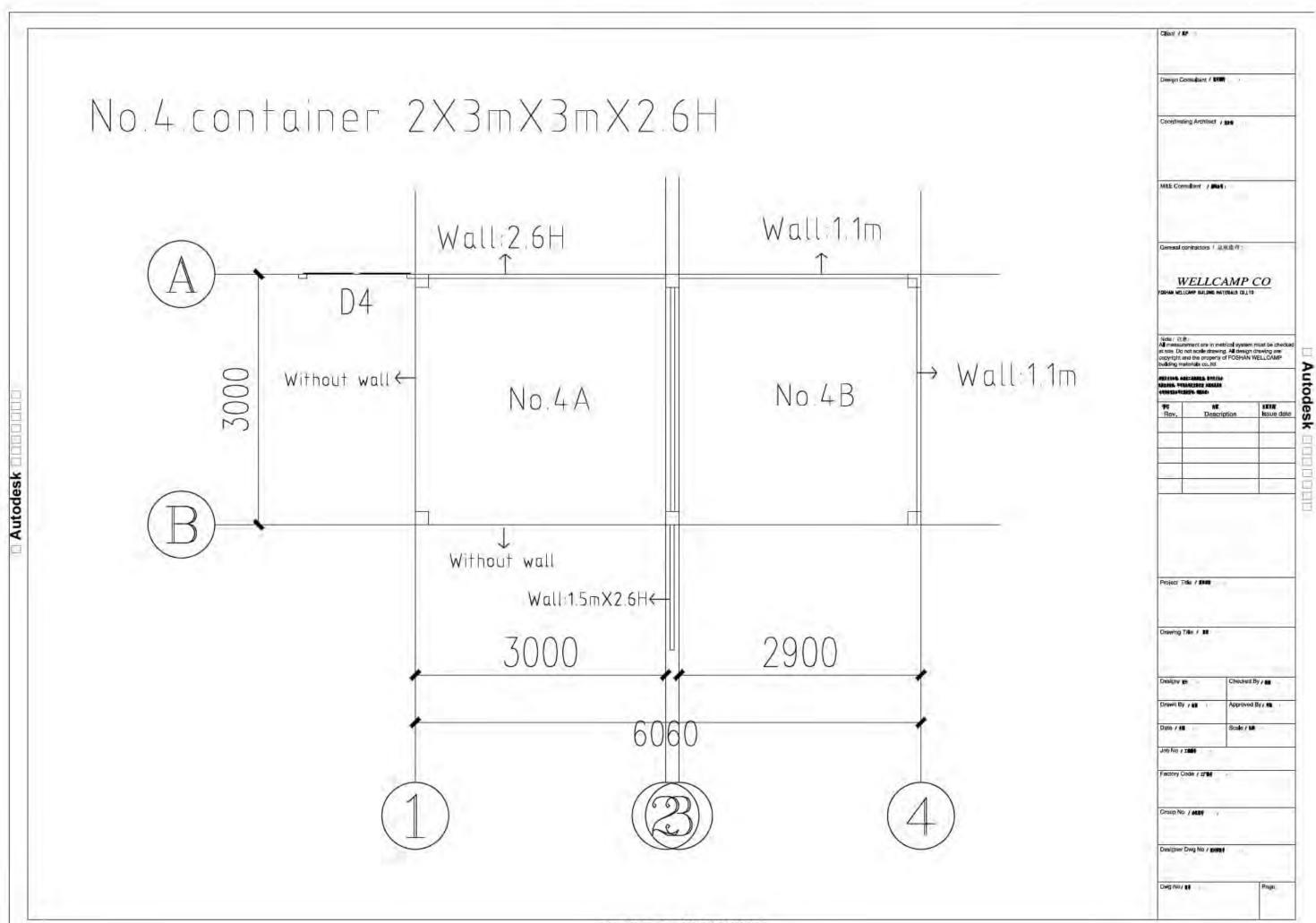


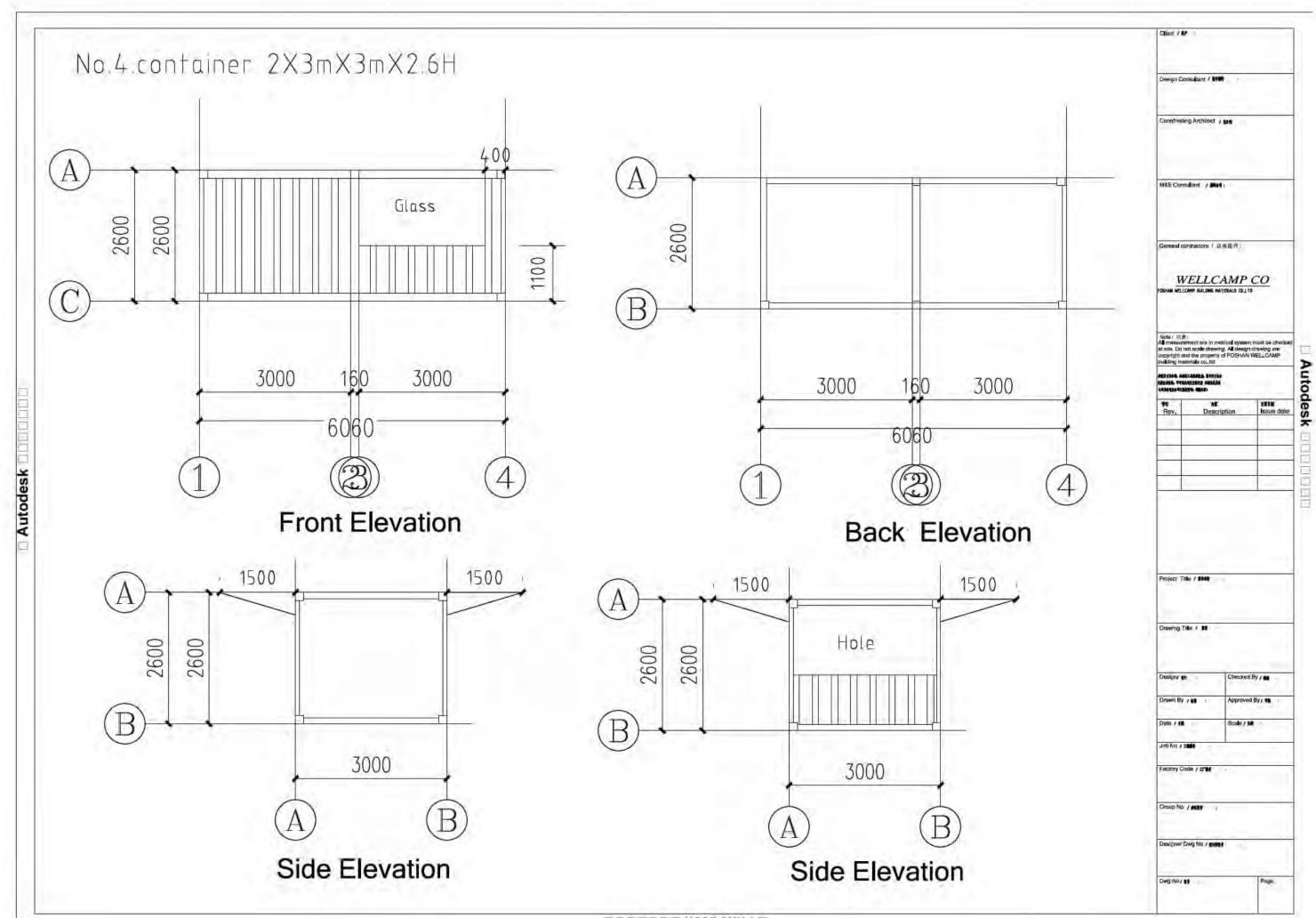


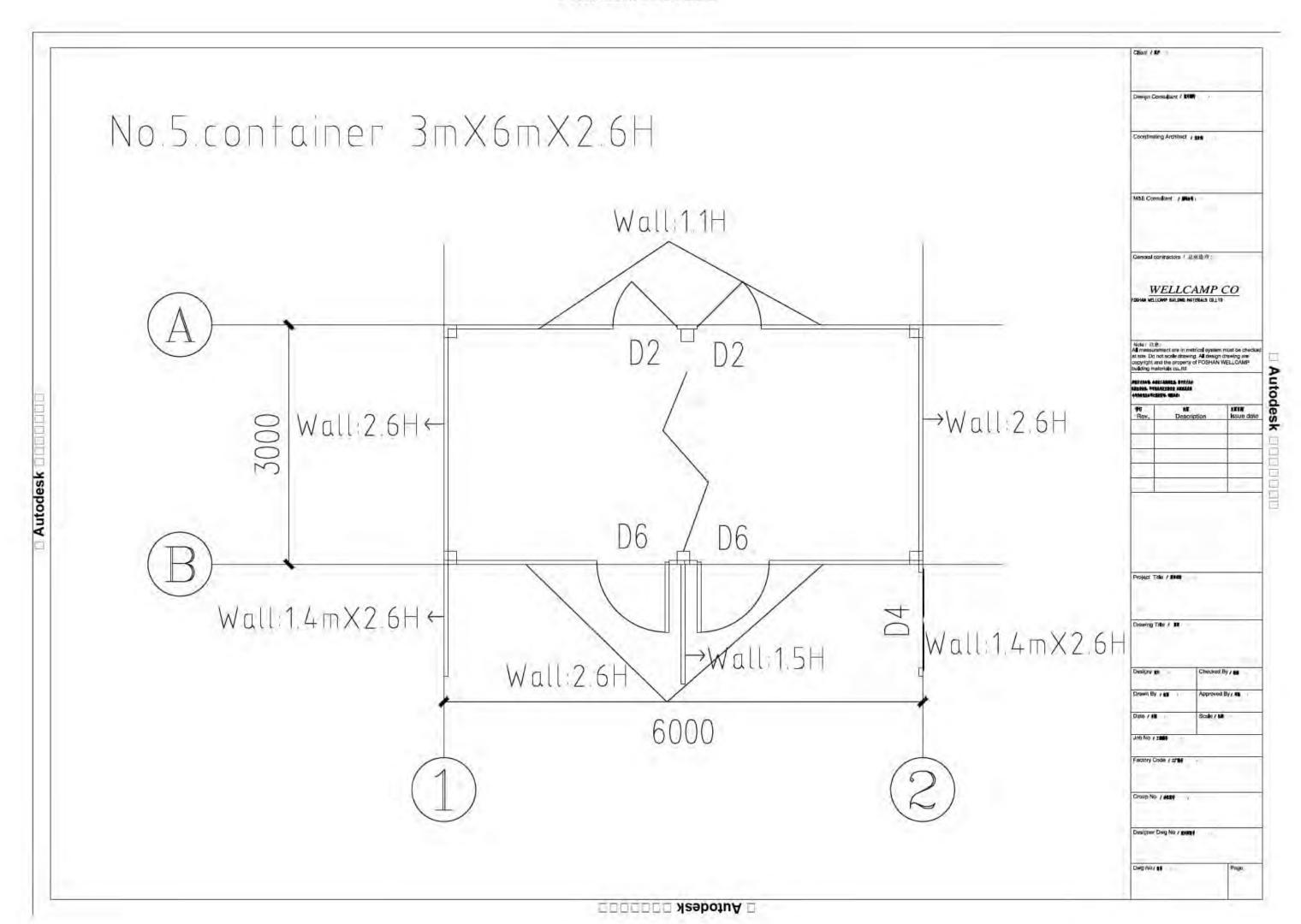


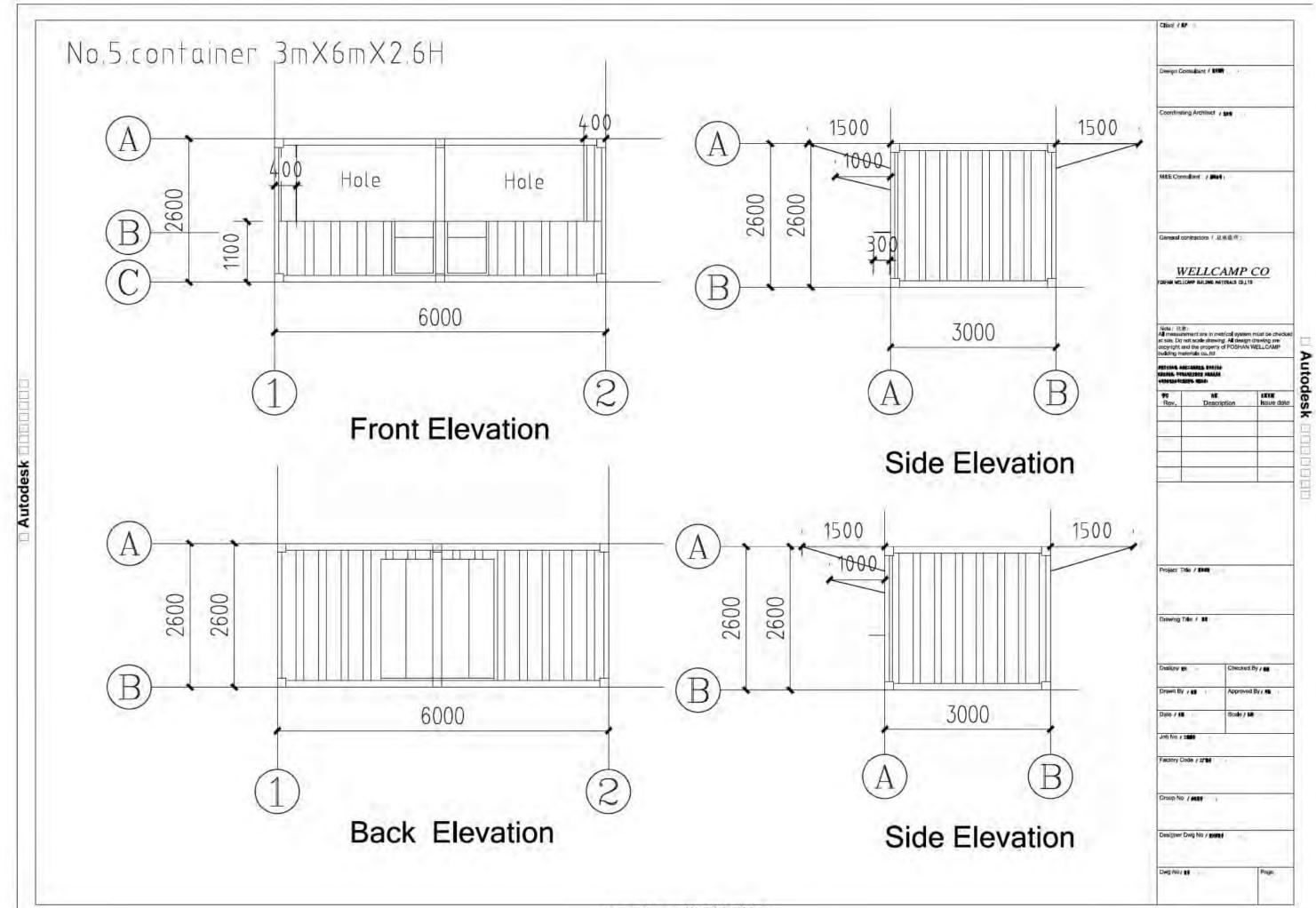


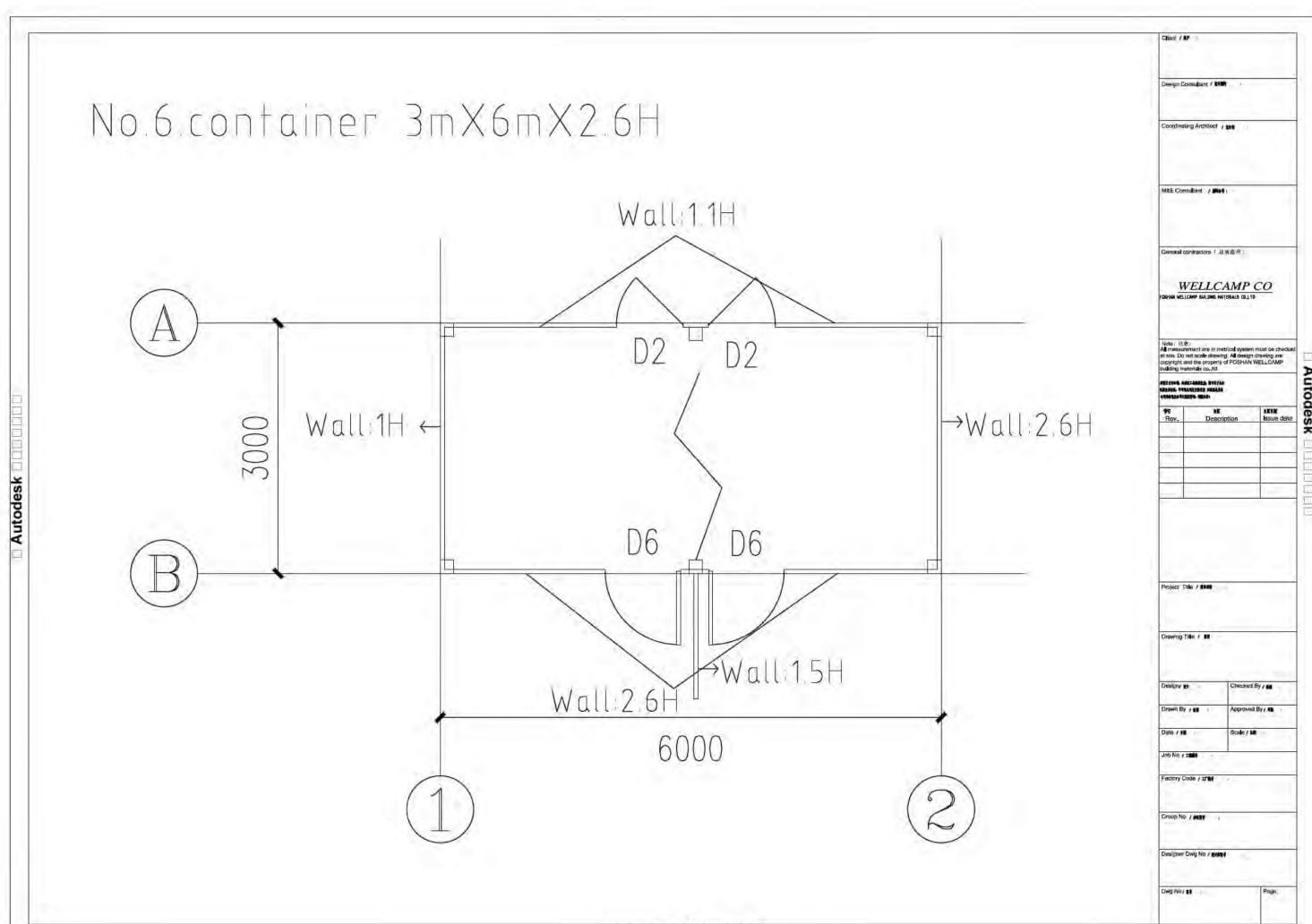


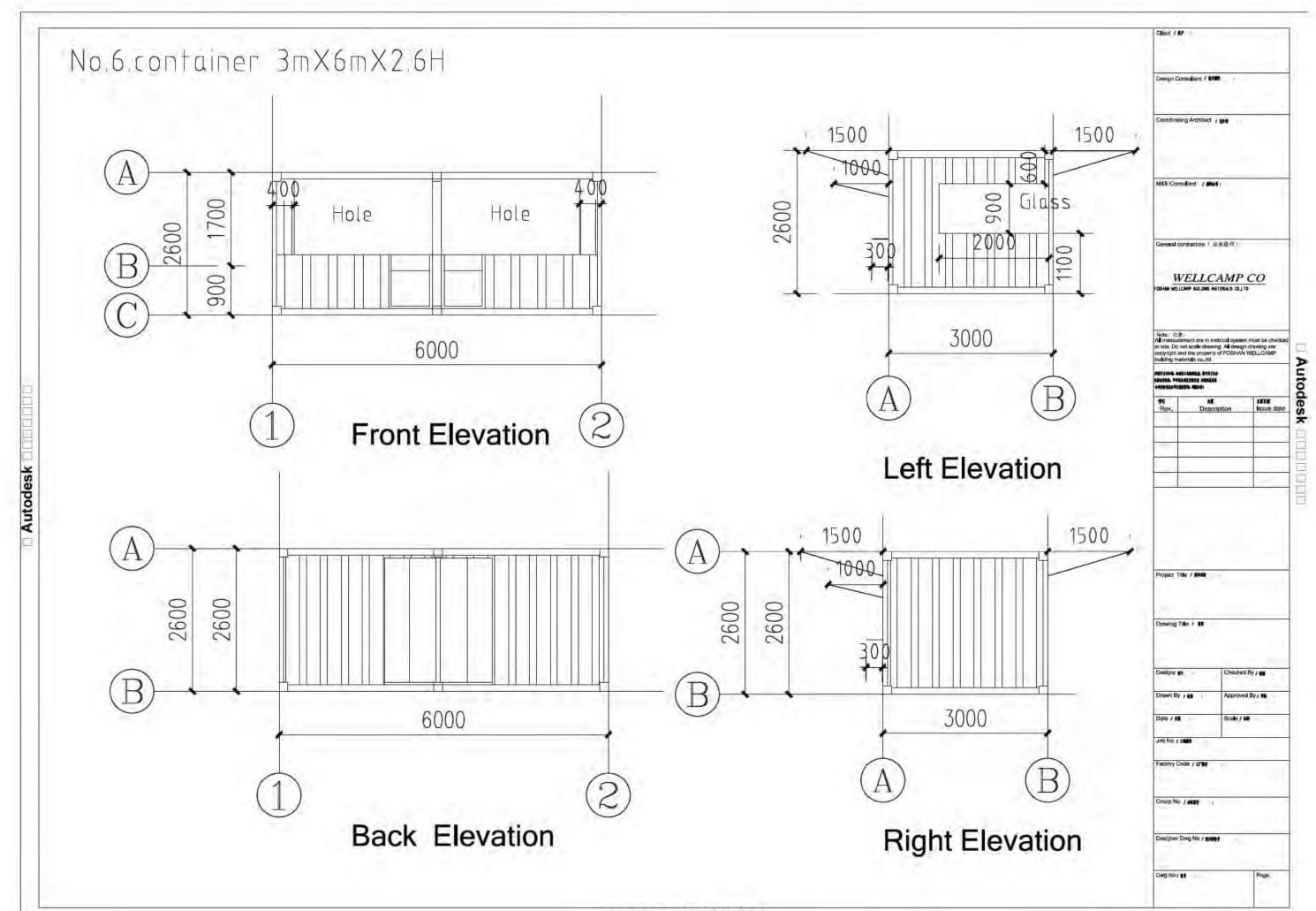


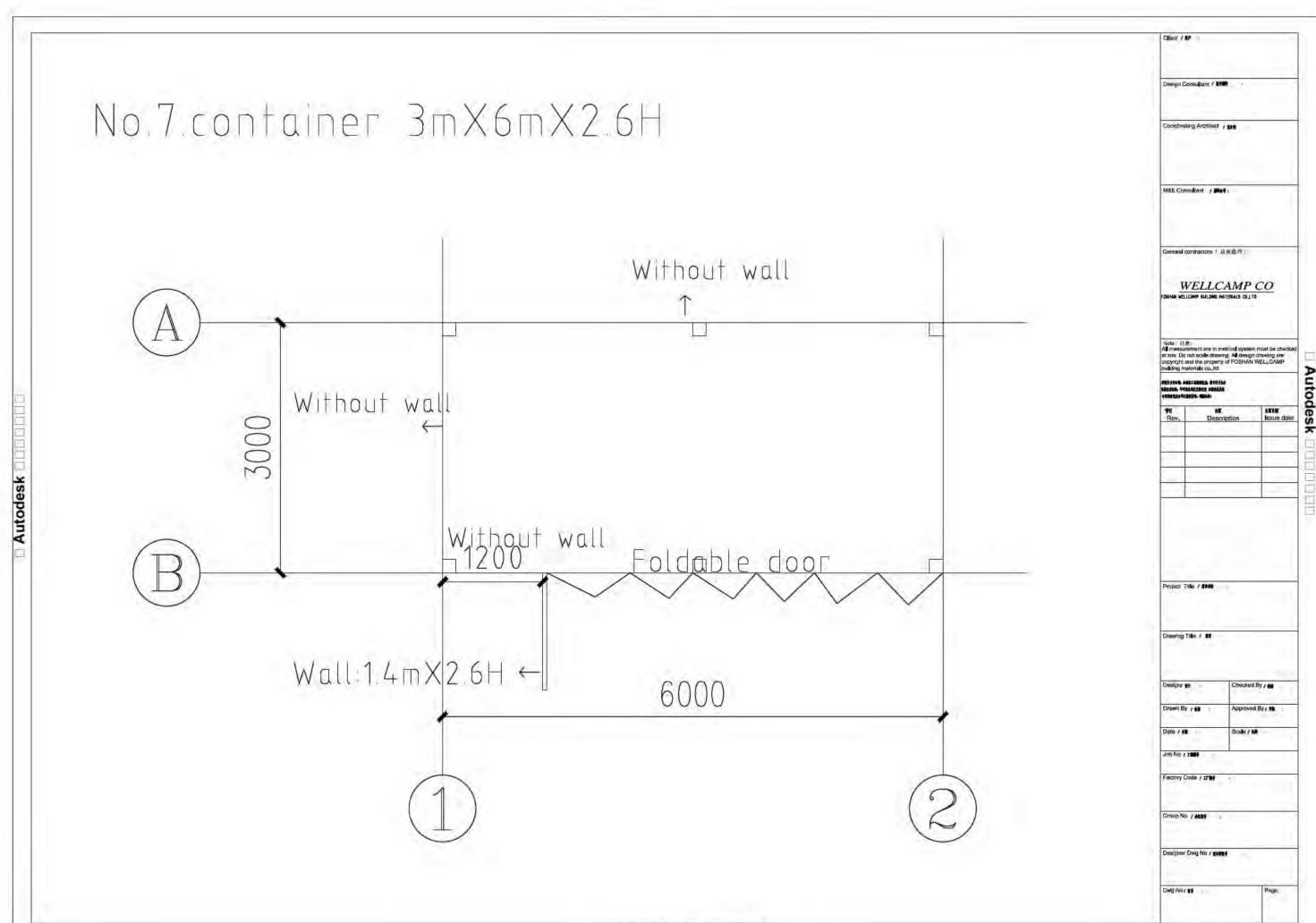


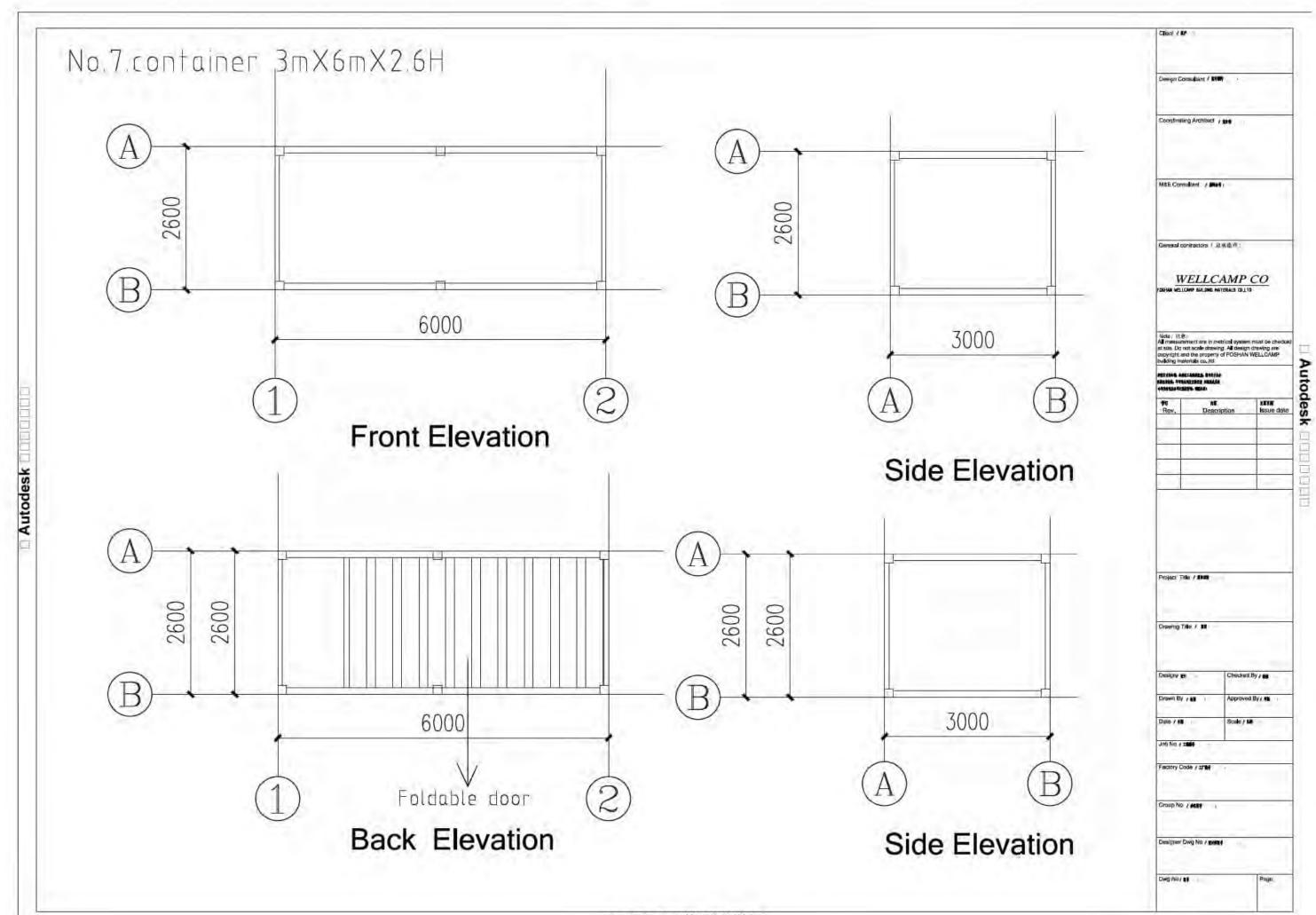


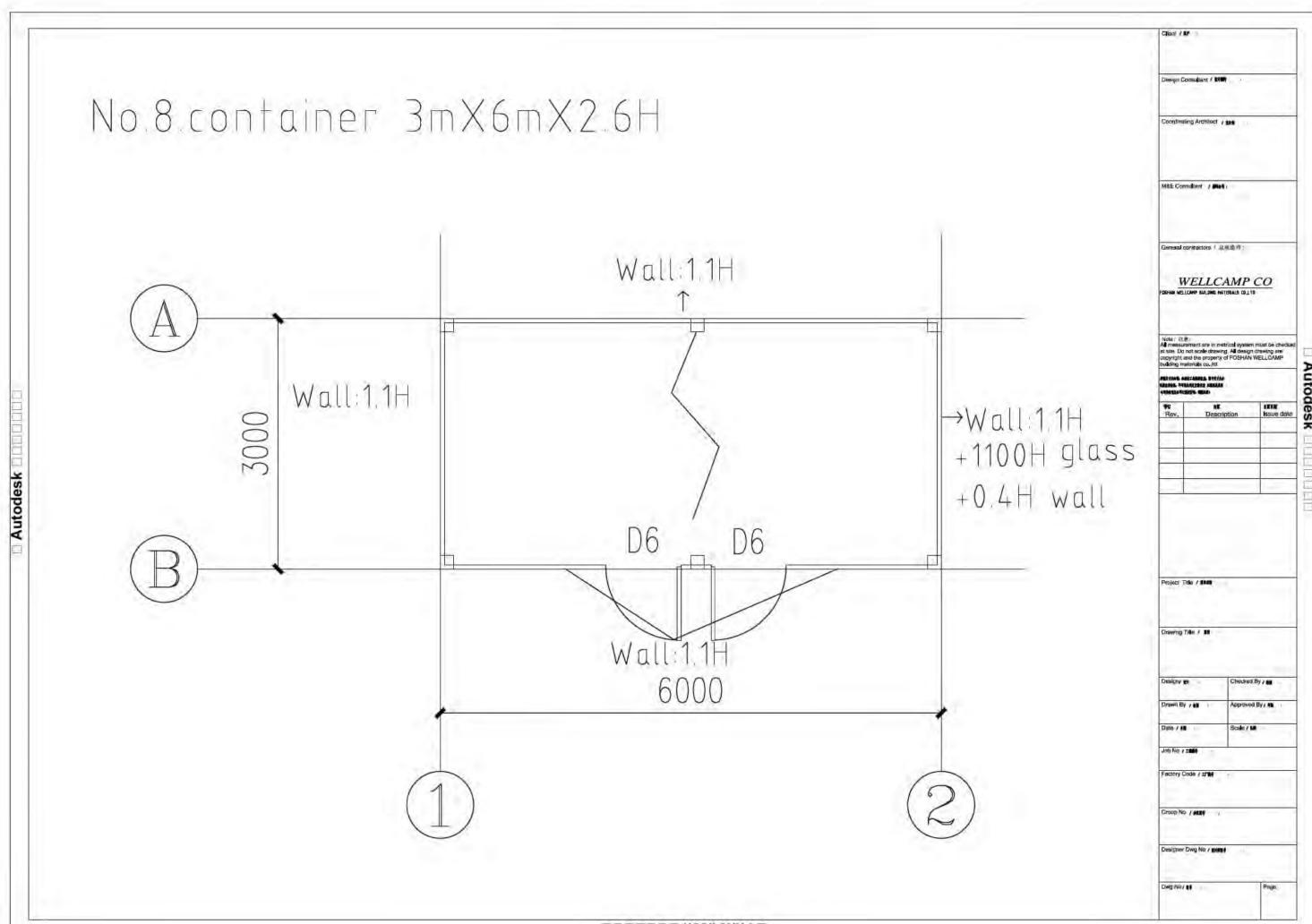


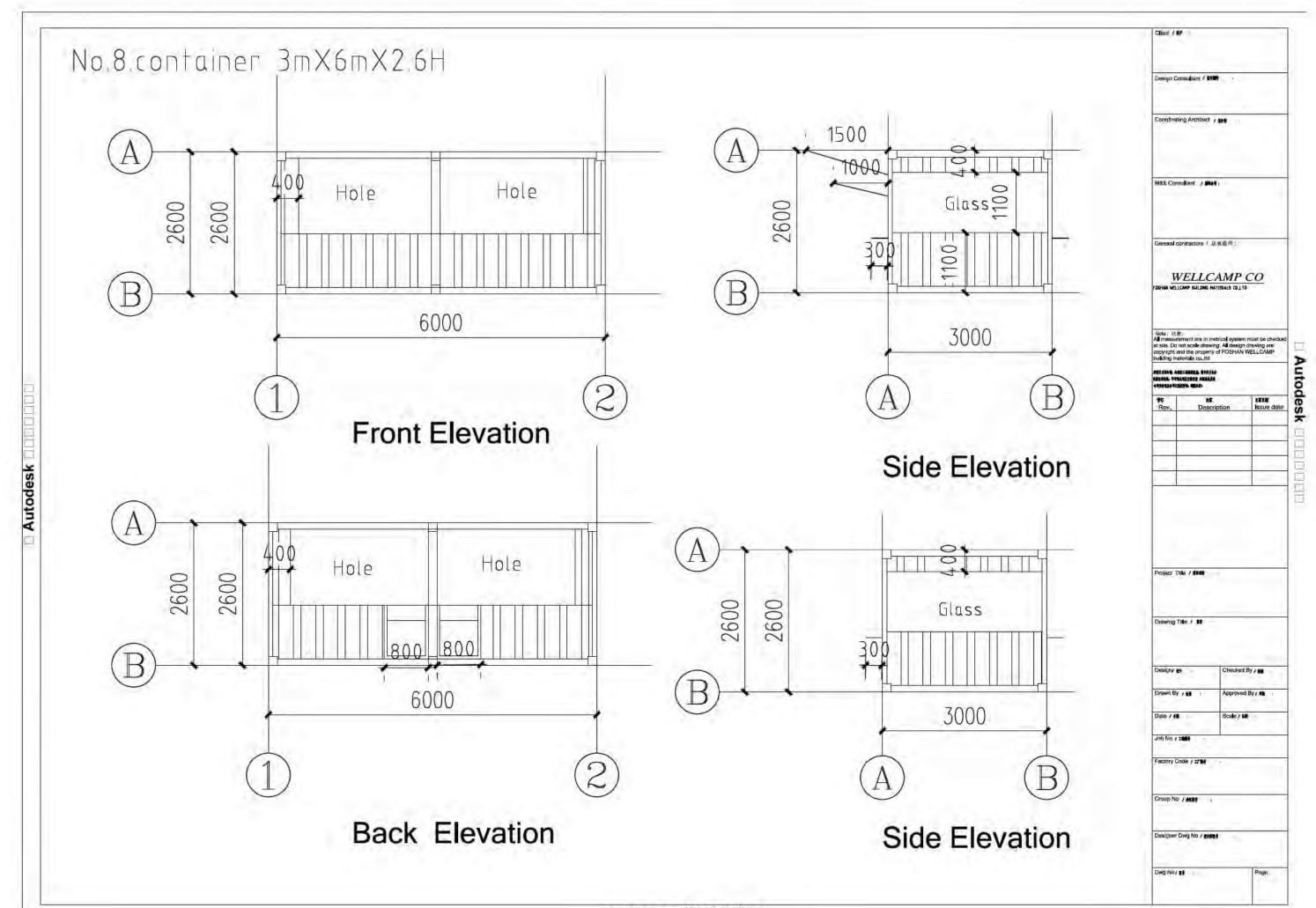


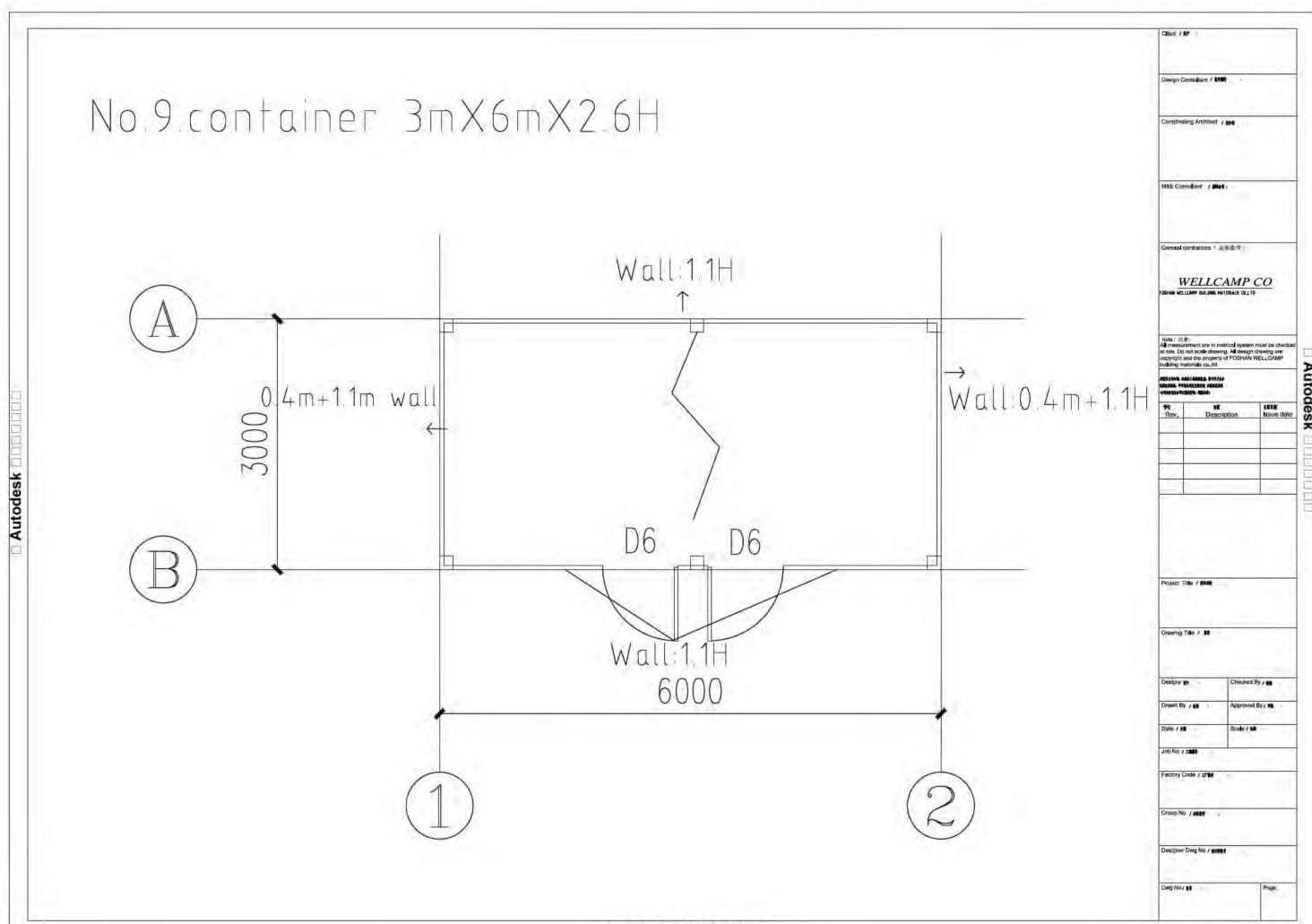


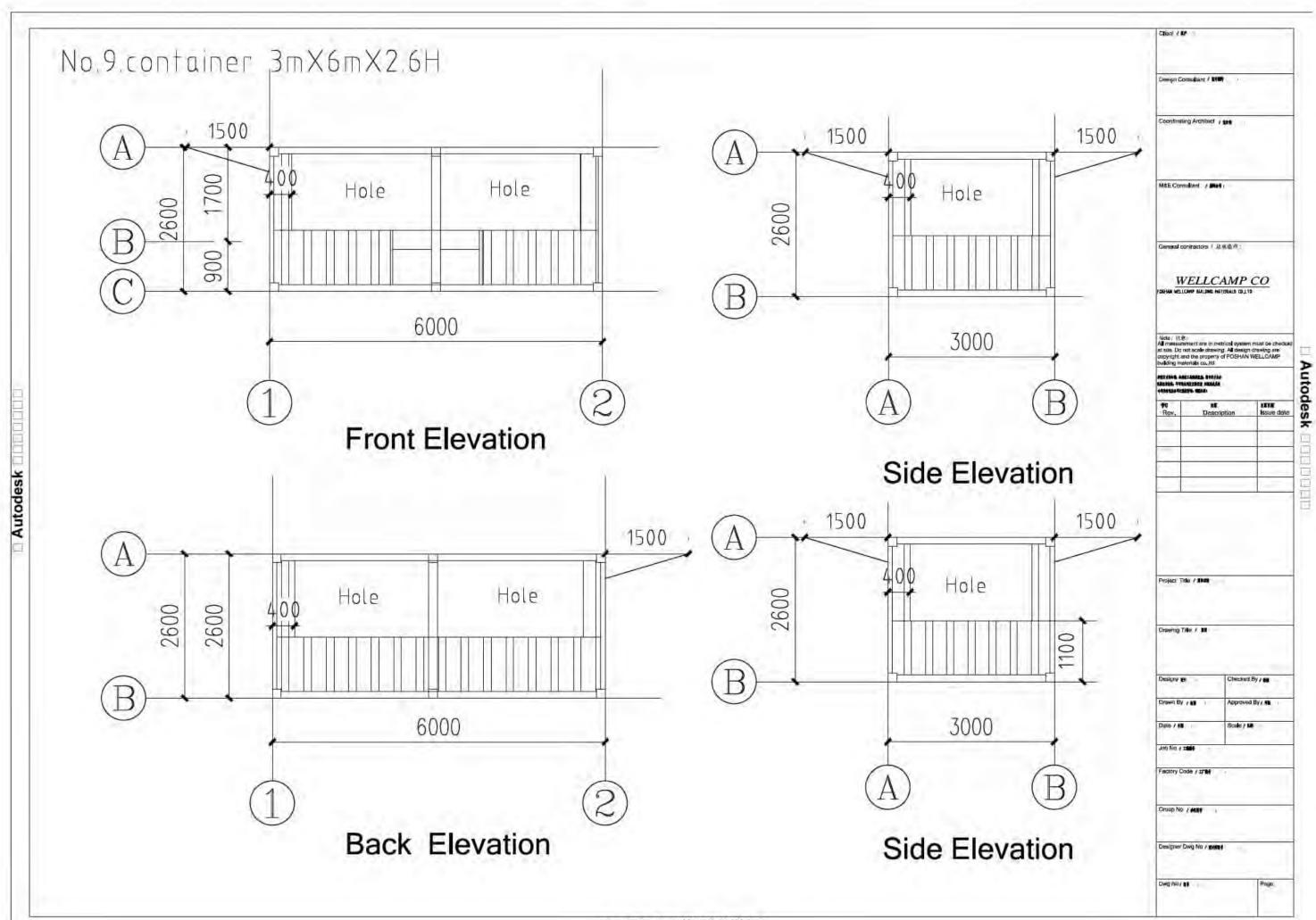


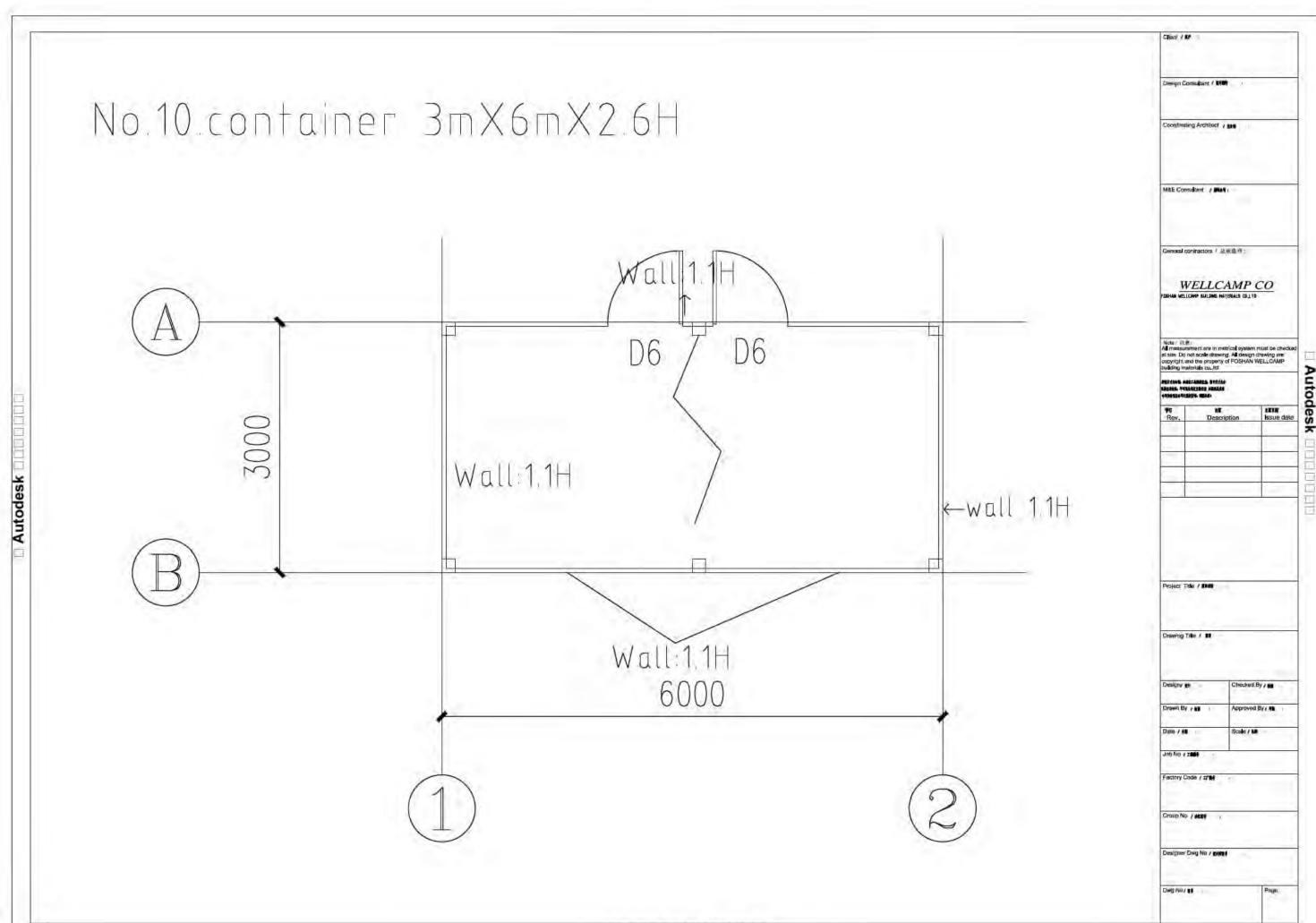


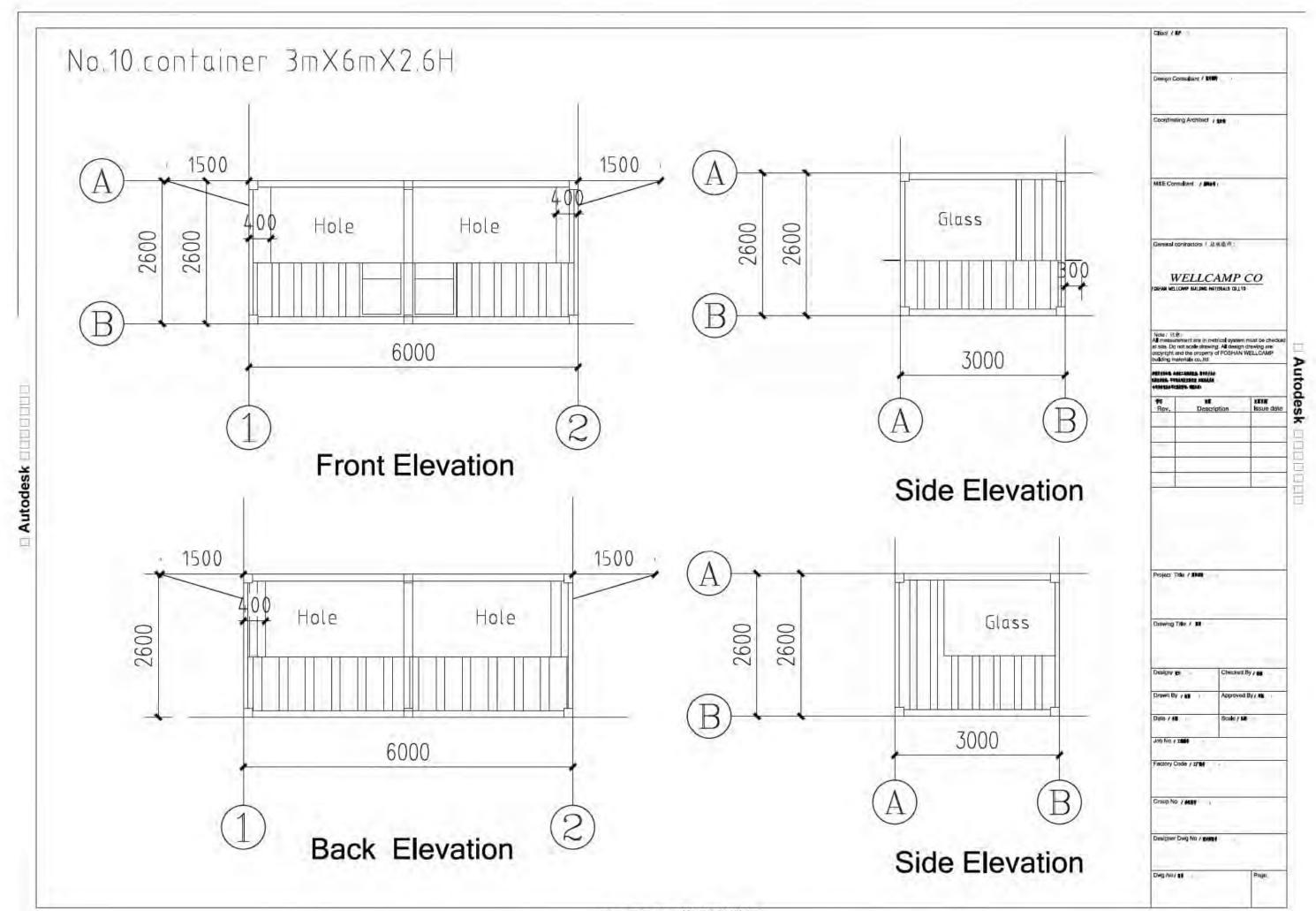


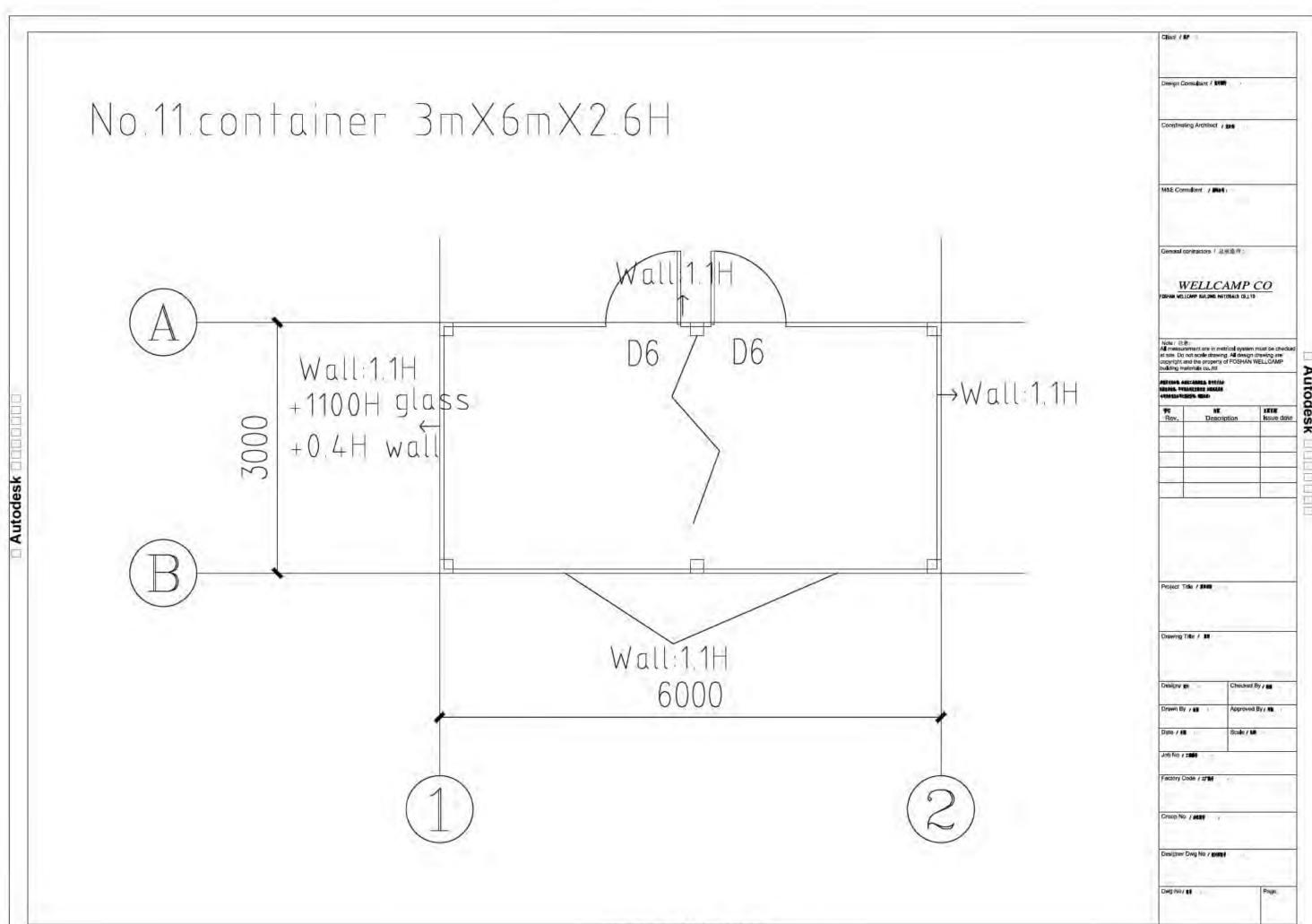


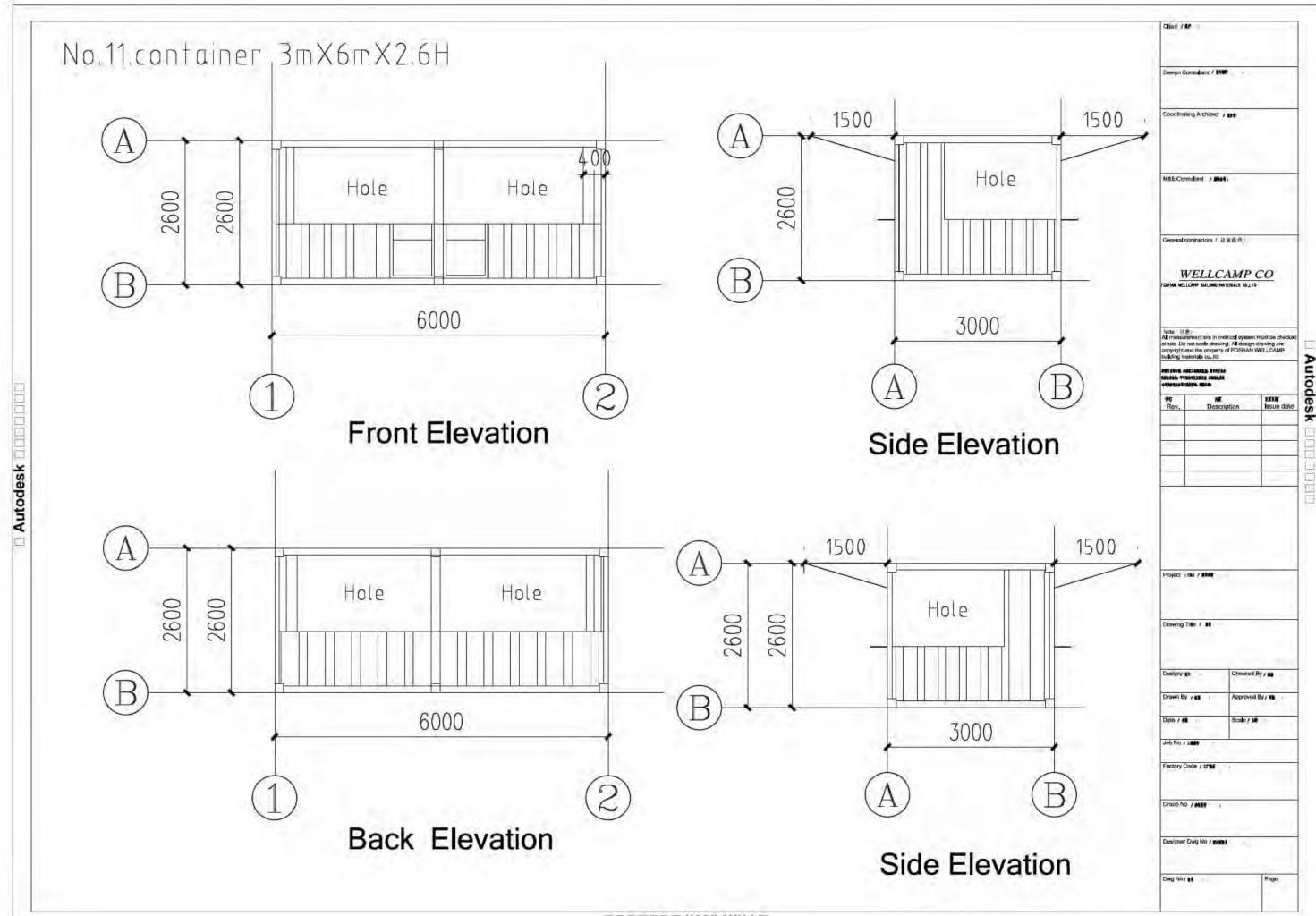


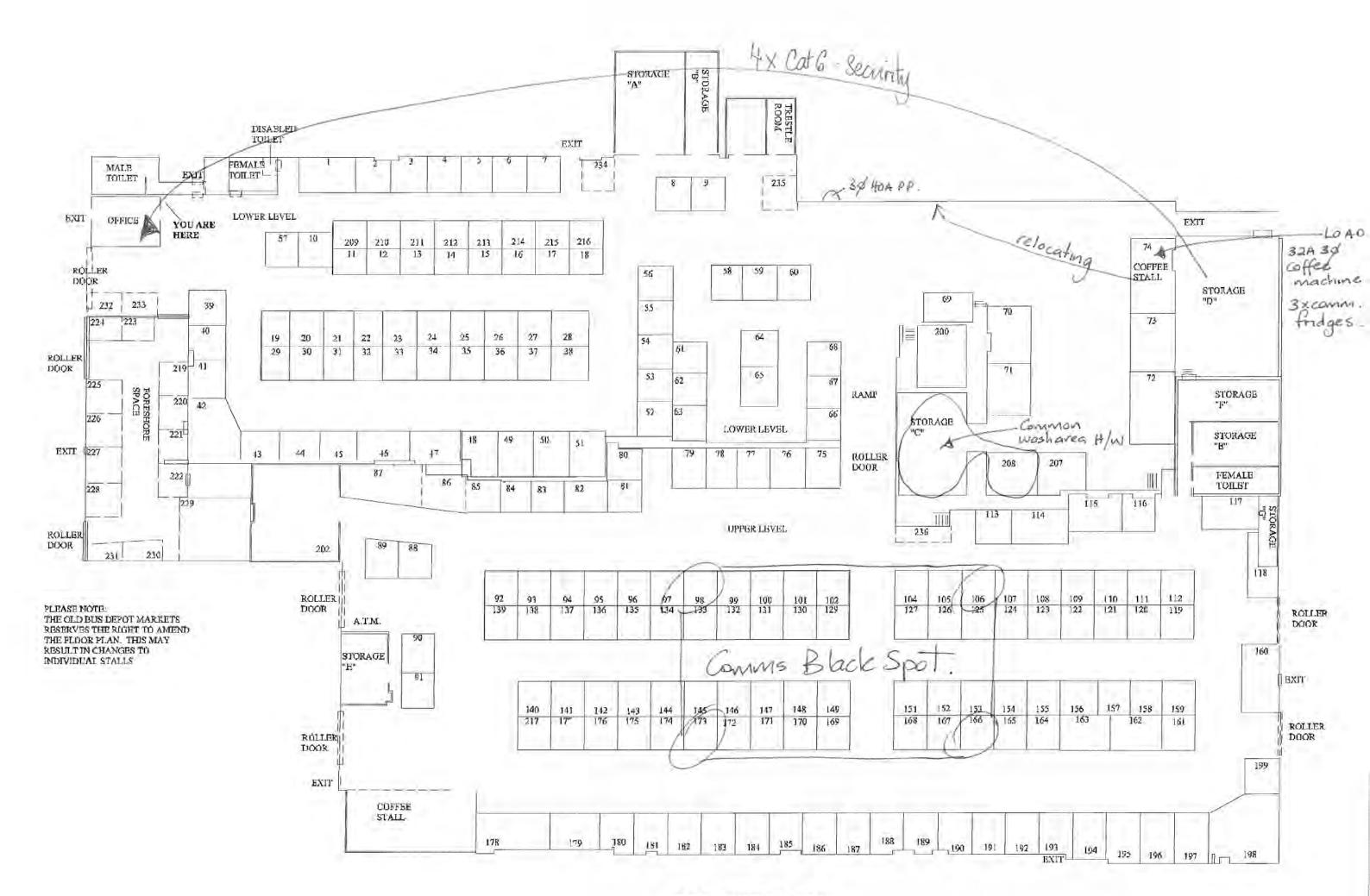




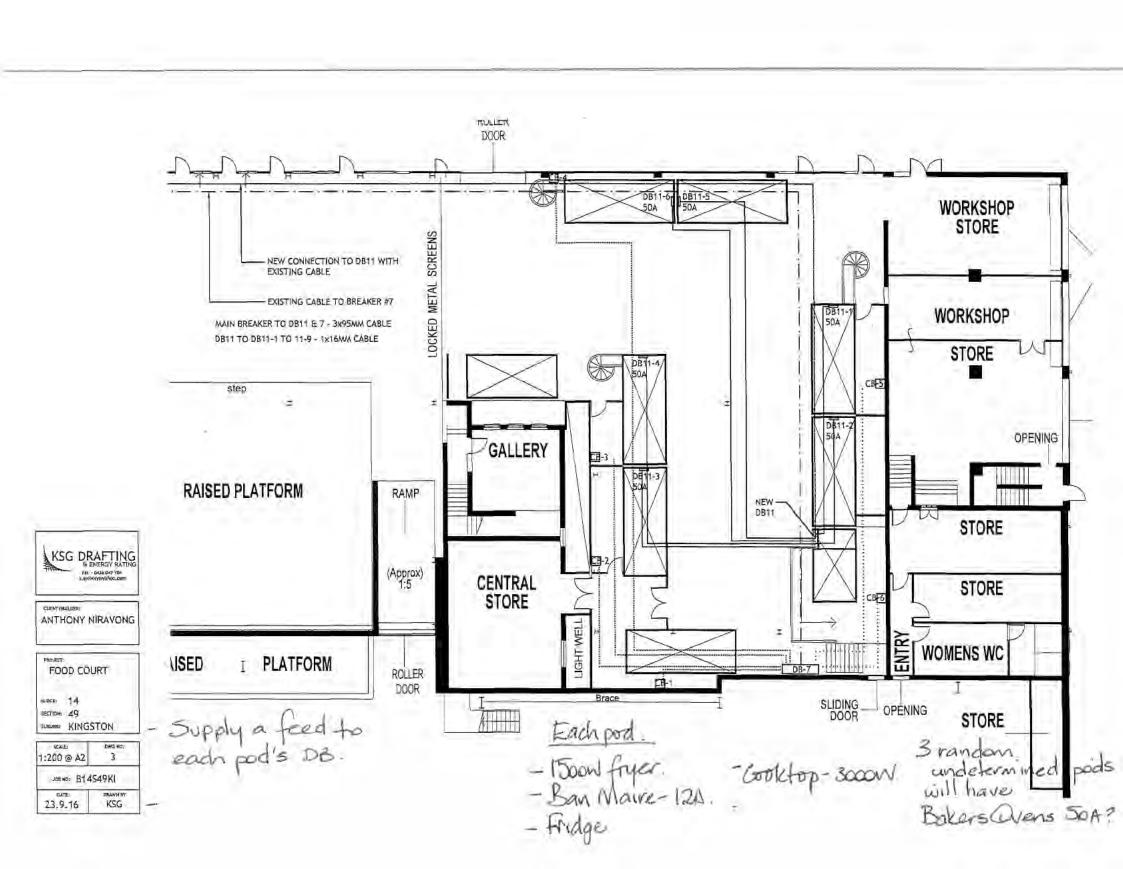


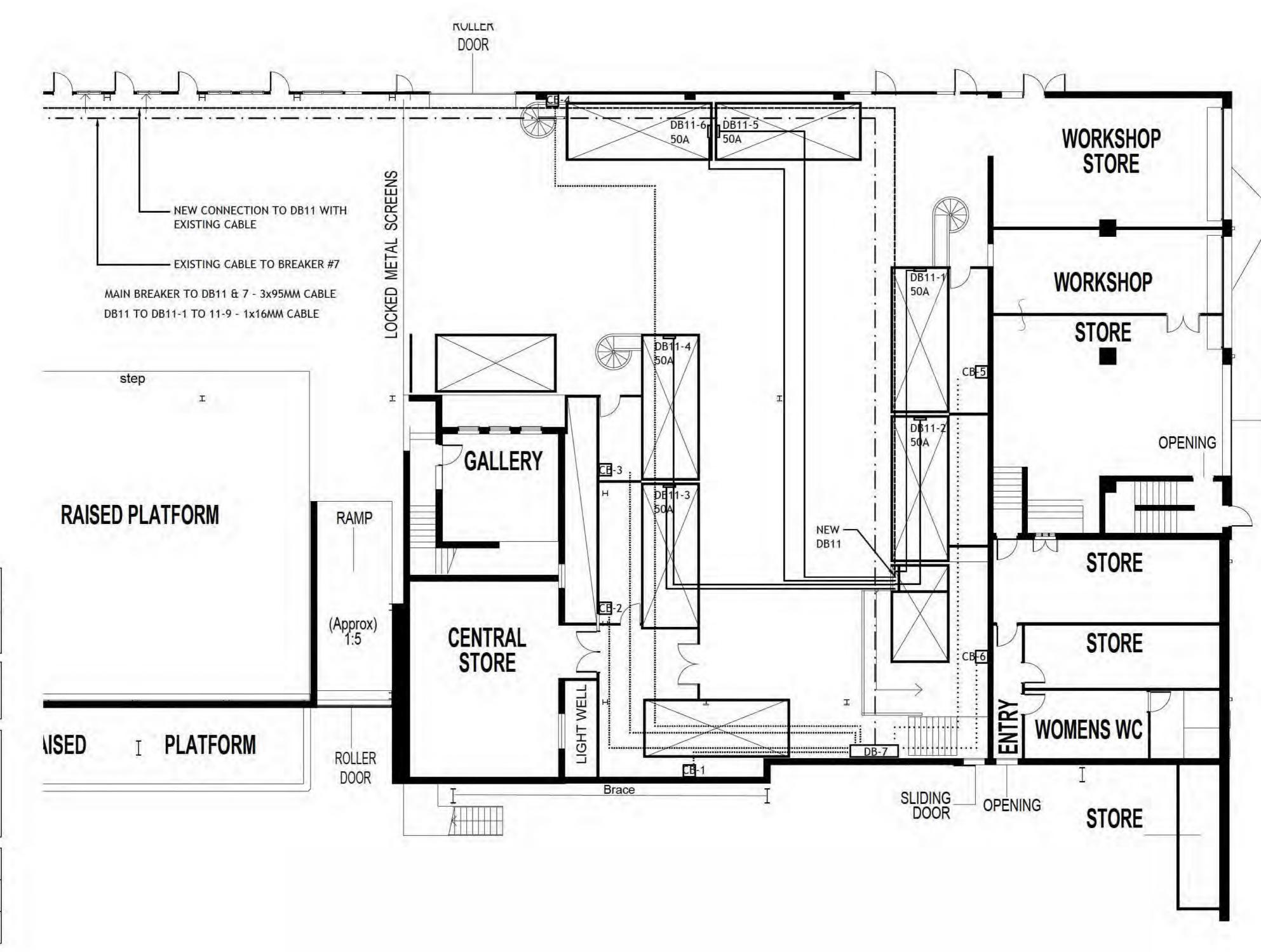






WENTWORTH AVE.



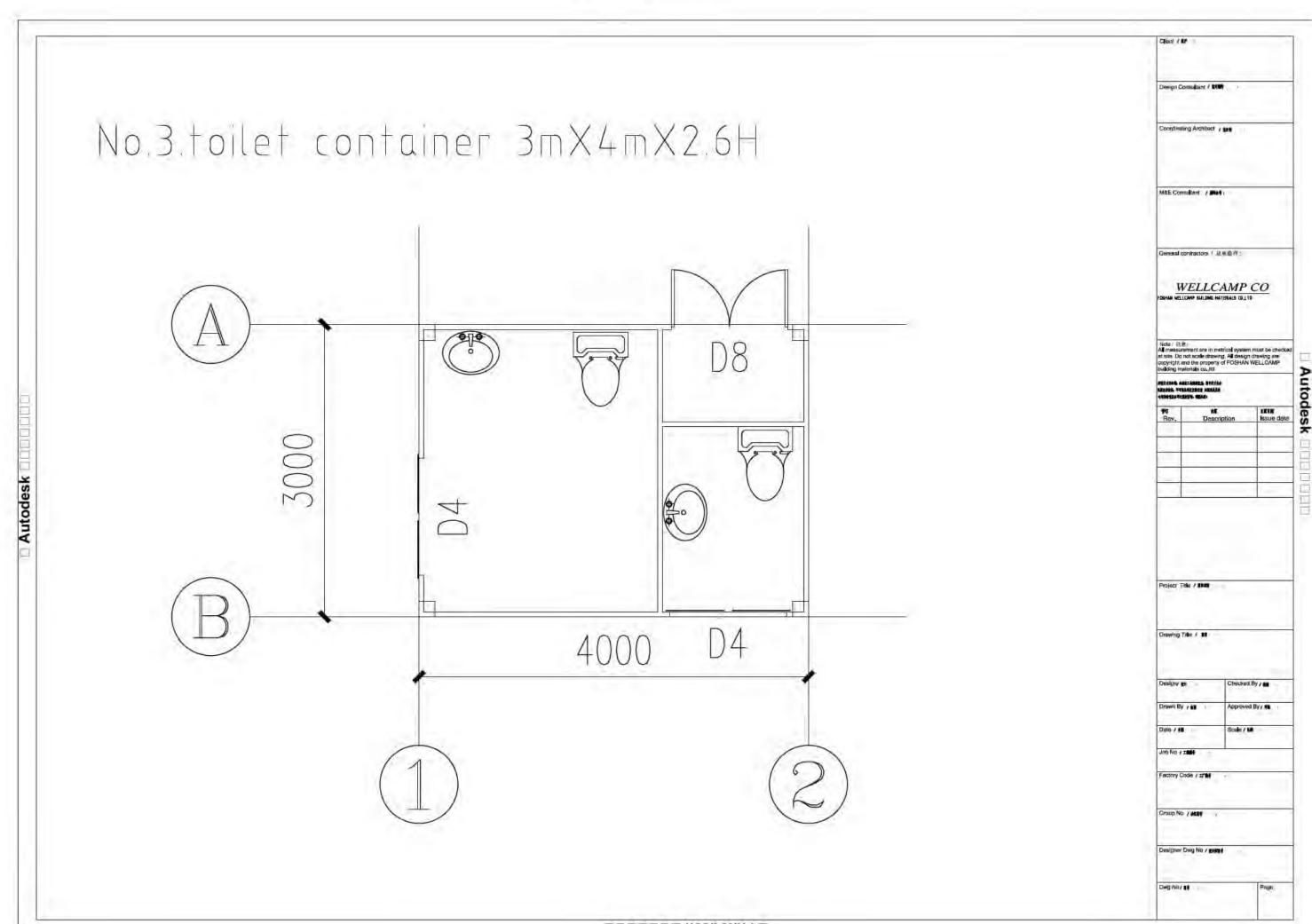


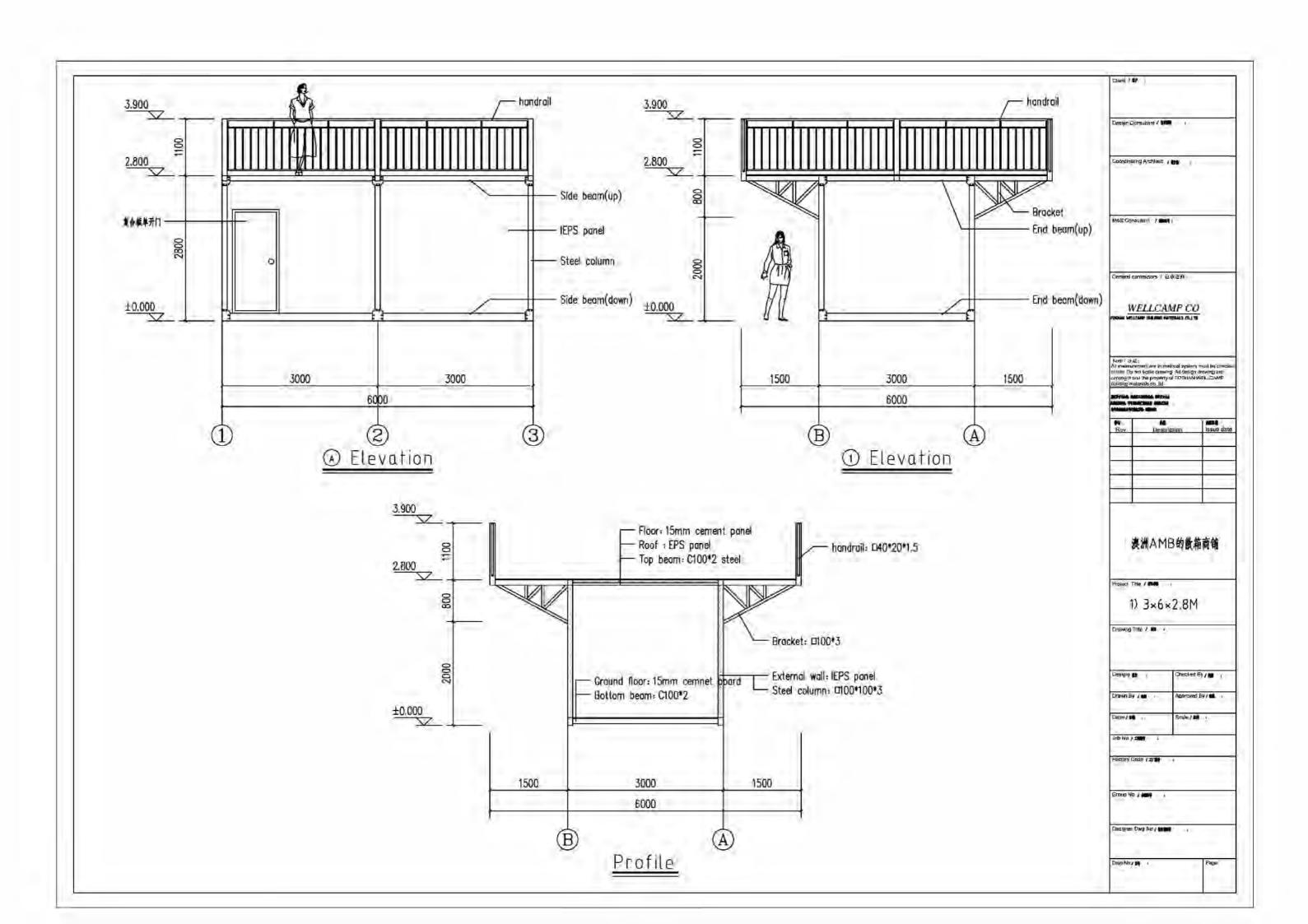
KSG DRAFTING
& ENERGY RATING
PH.: 0438 047 704
k.galbory@yahoo.com

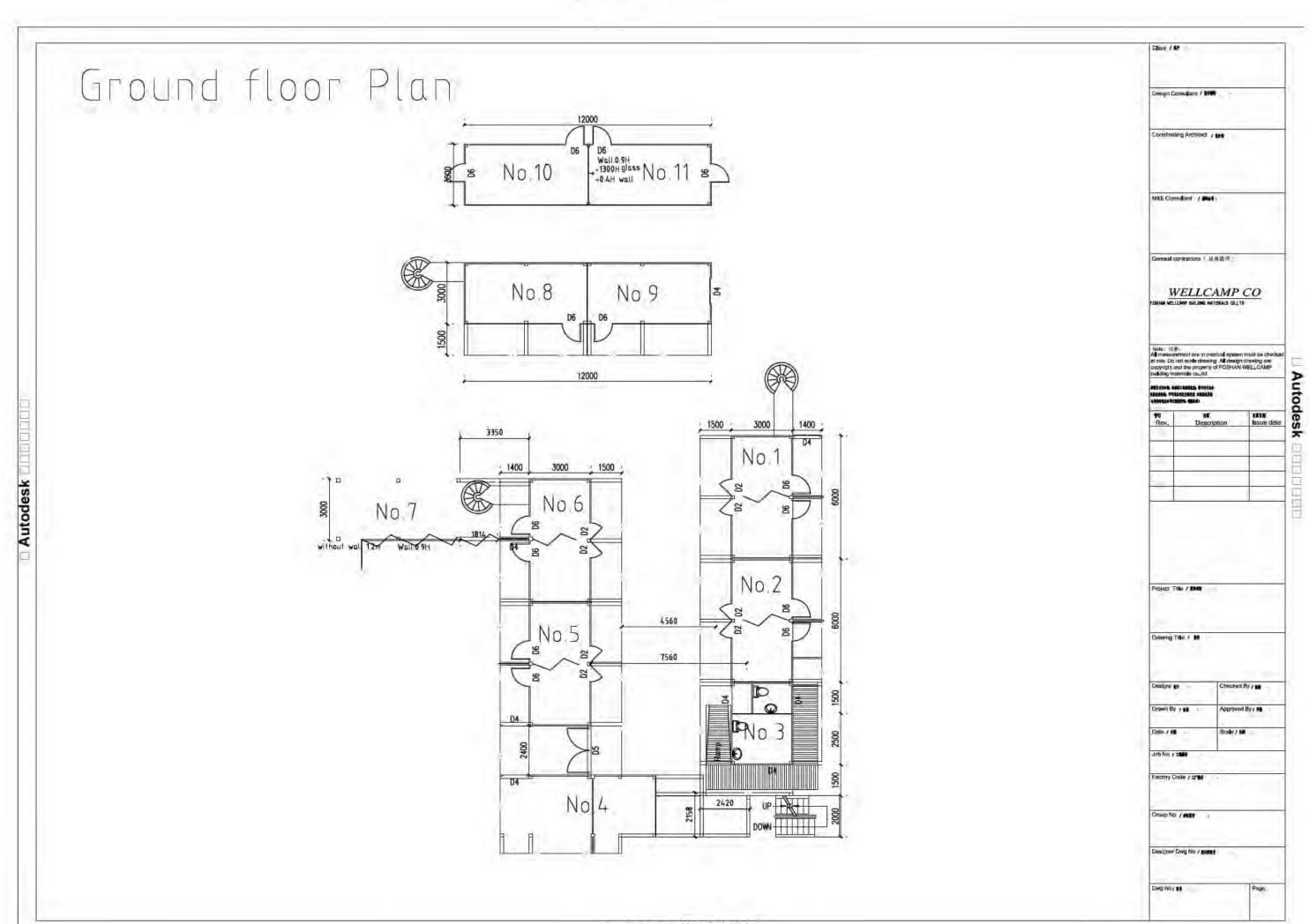
ANTHONY NIRAVONG

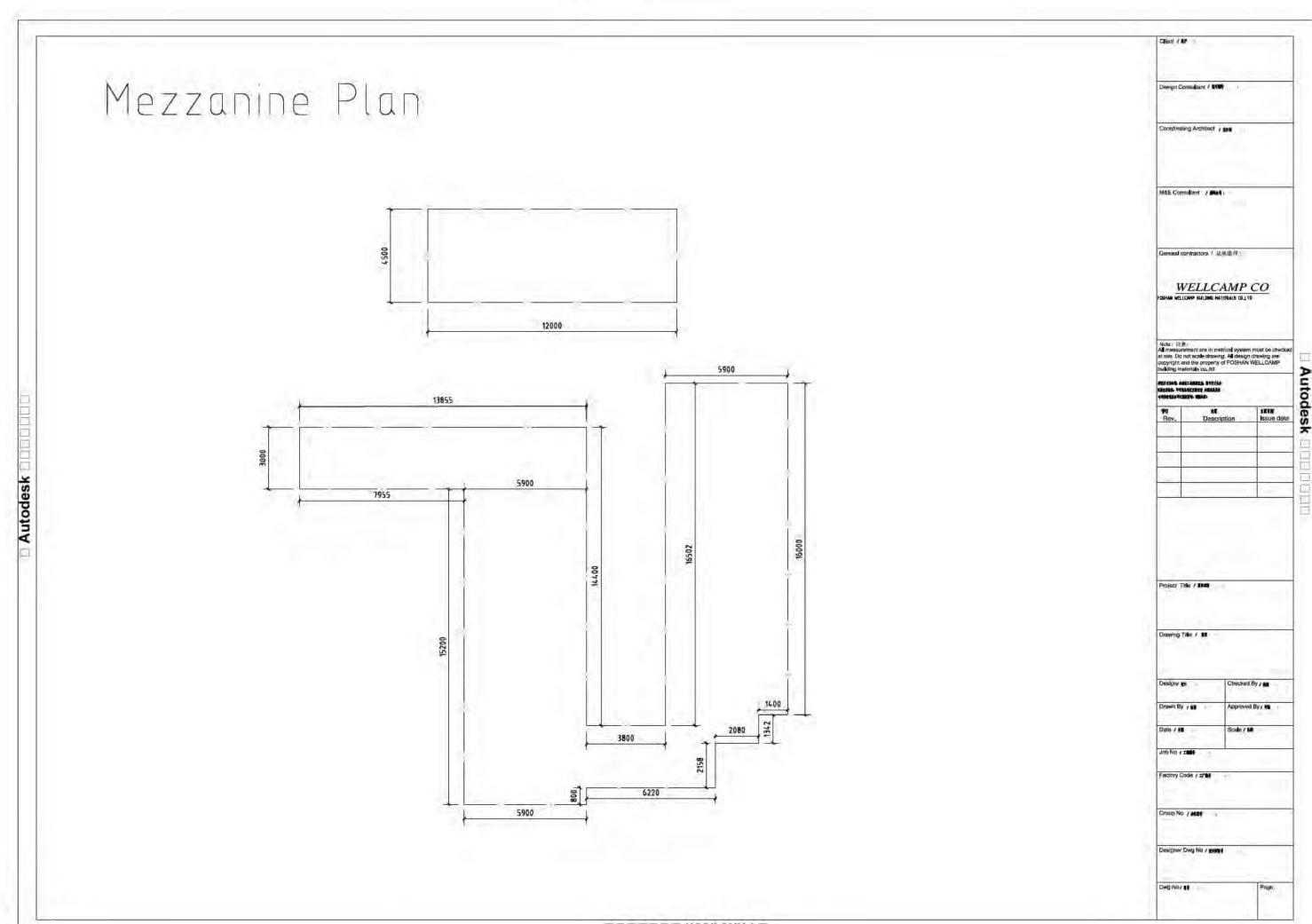
FOOD COURT

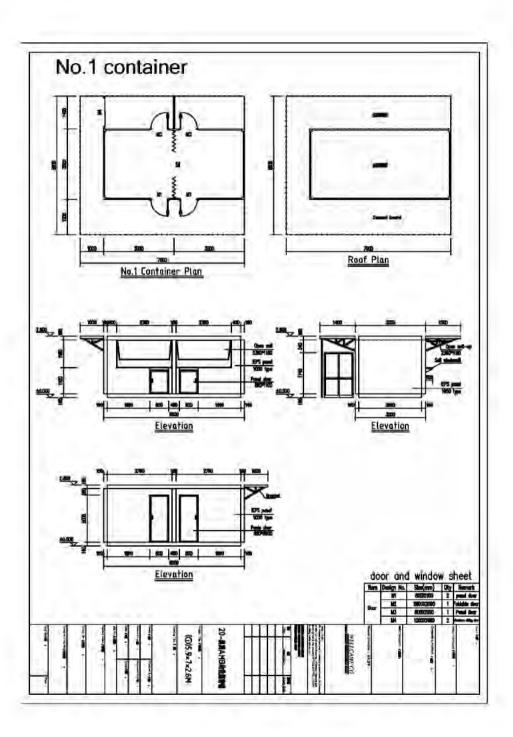
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SECTION: 49
SUBURB: KINGSTON

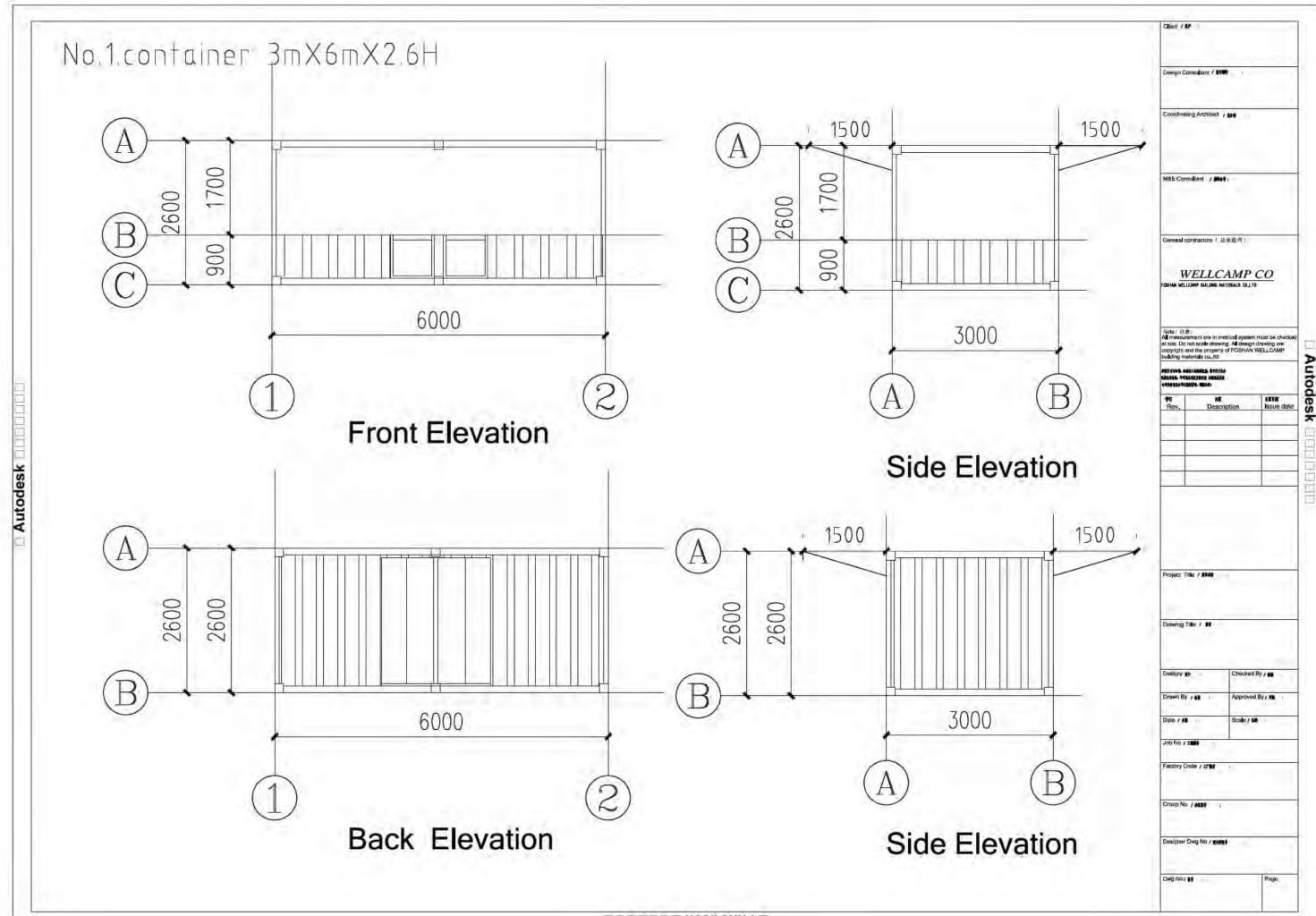


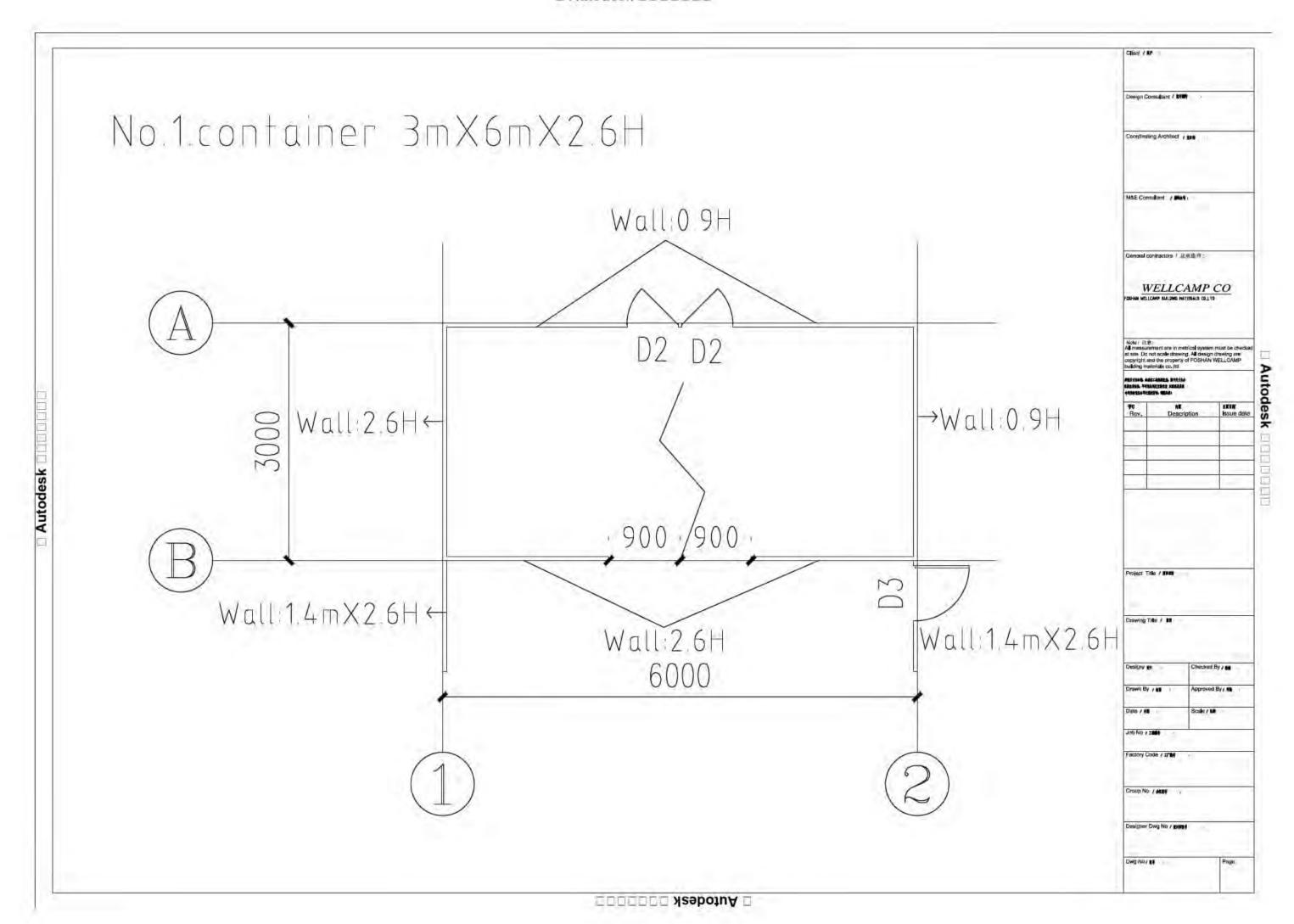


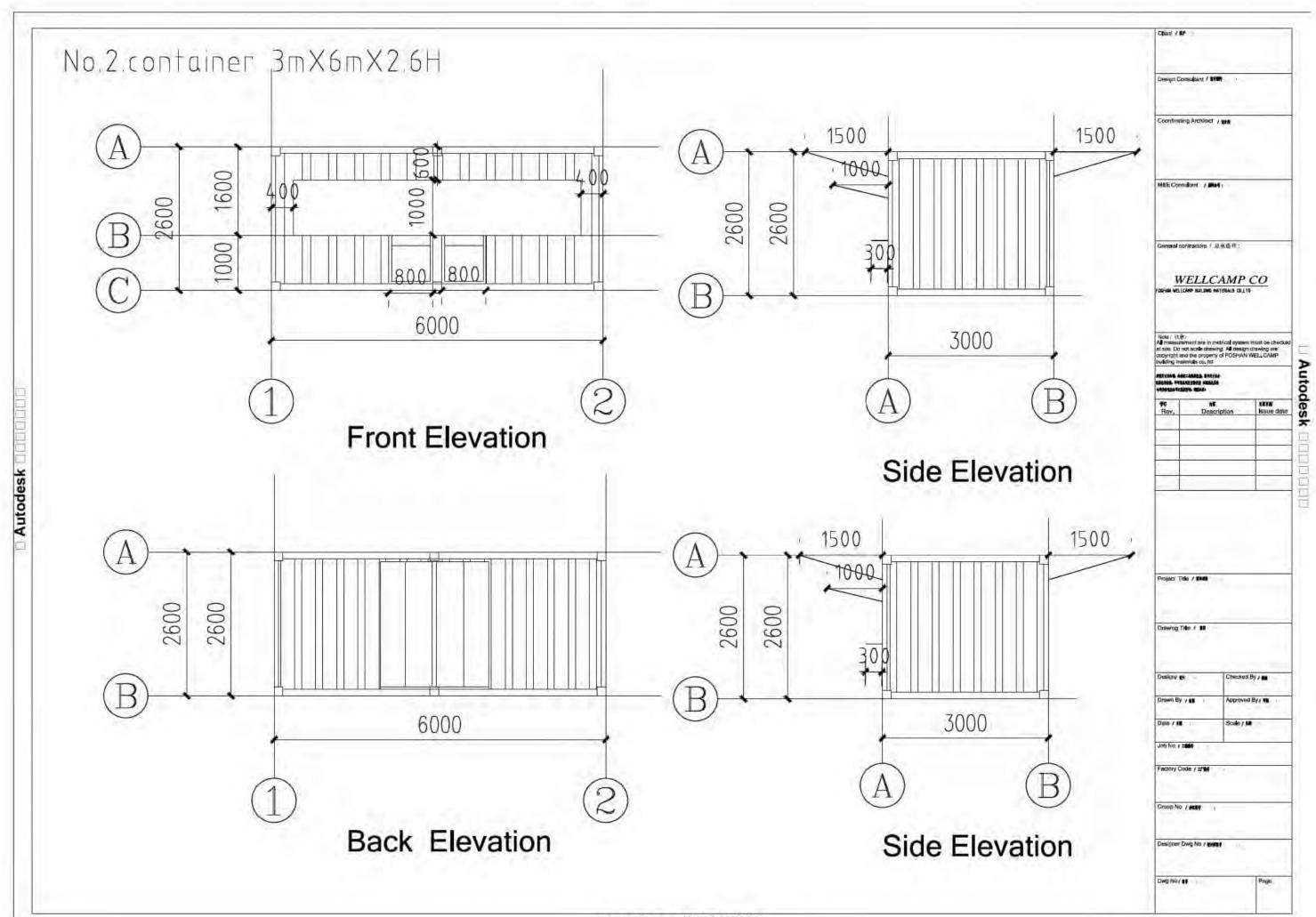


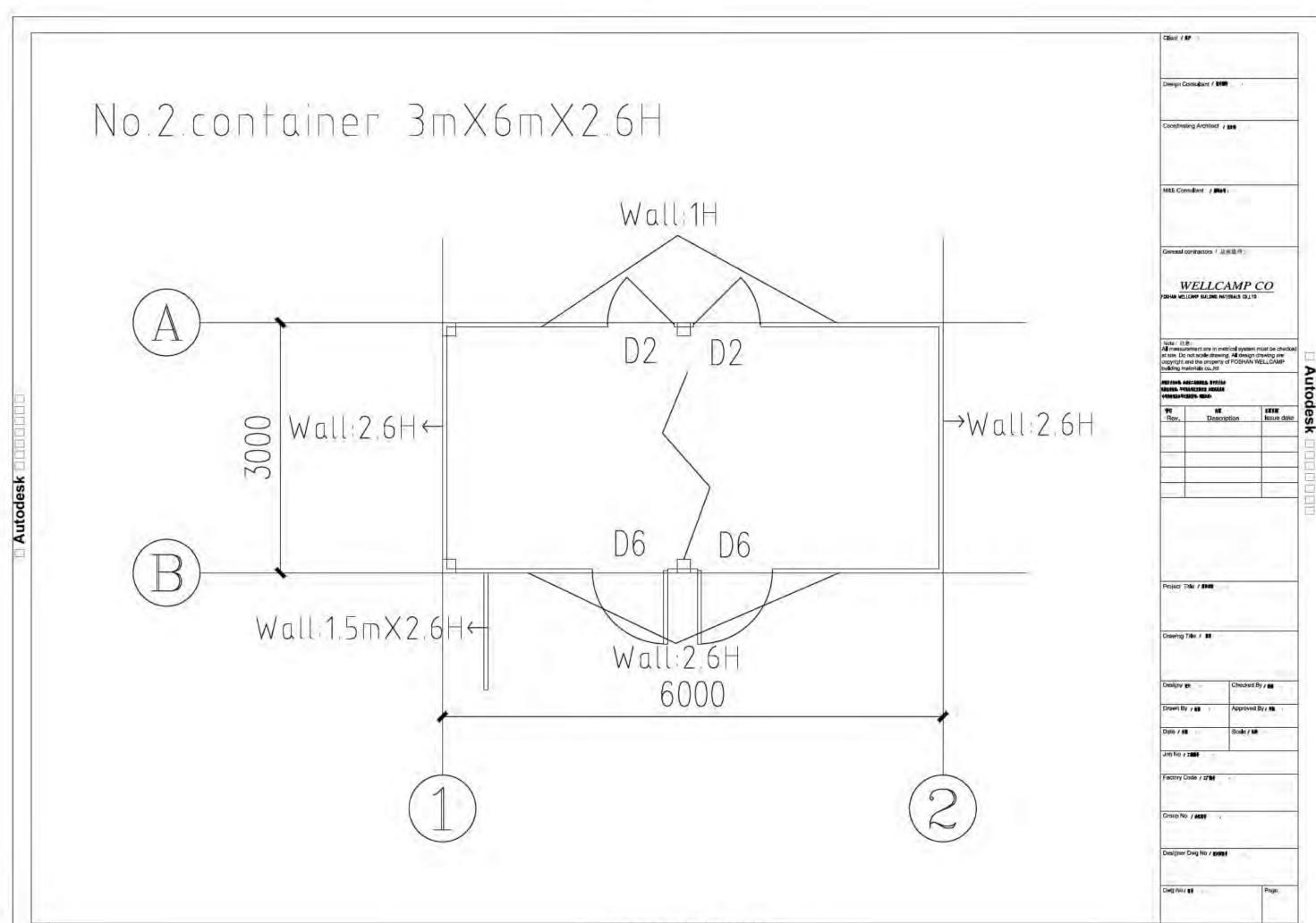


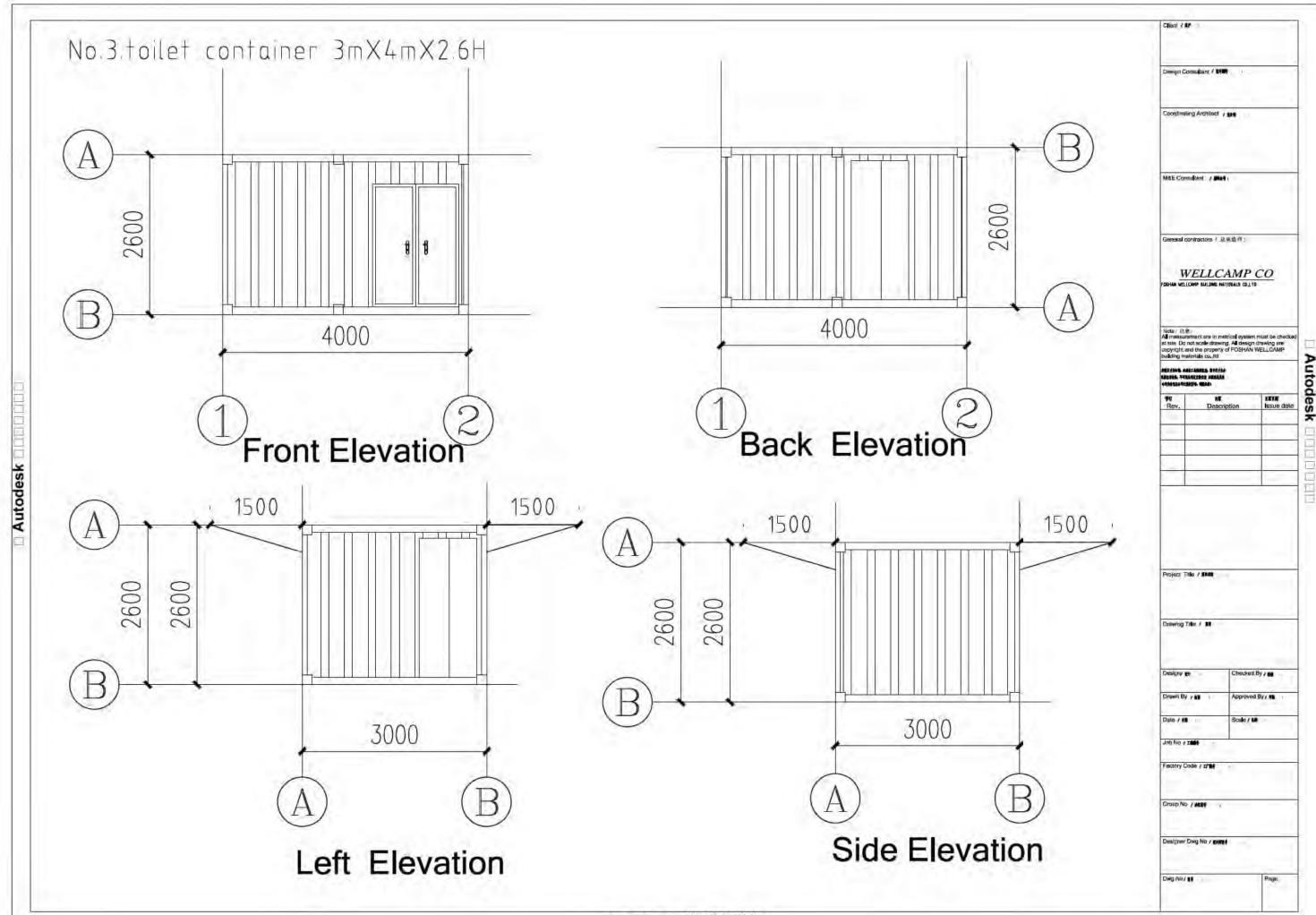


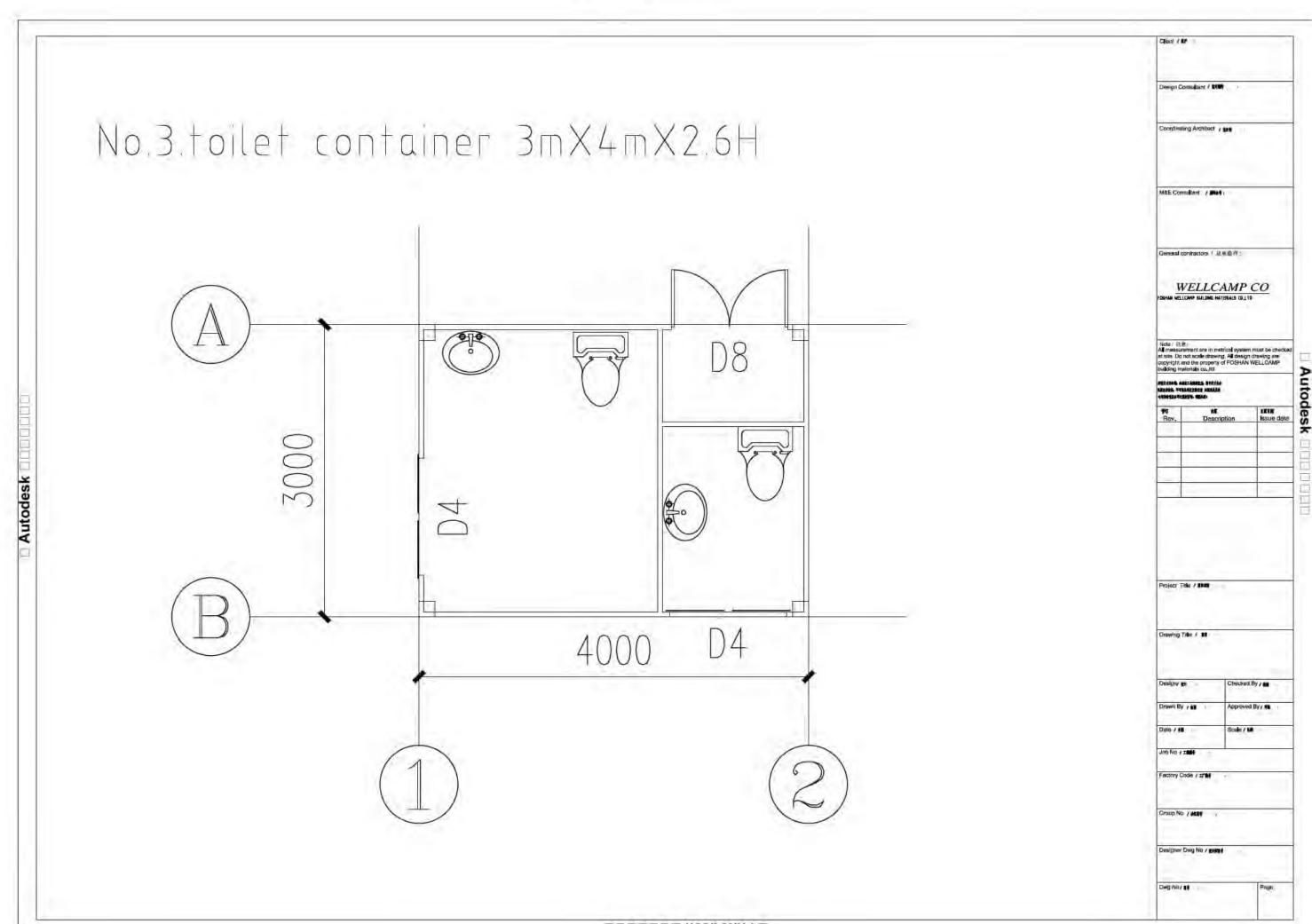


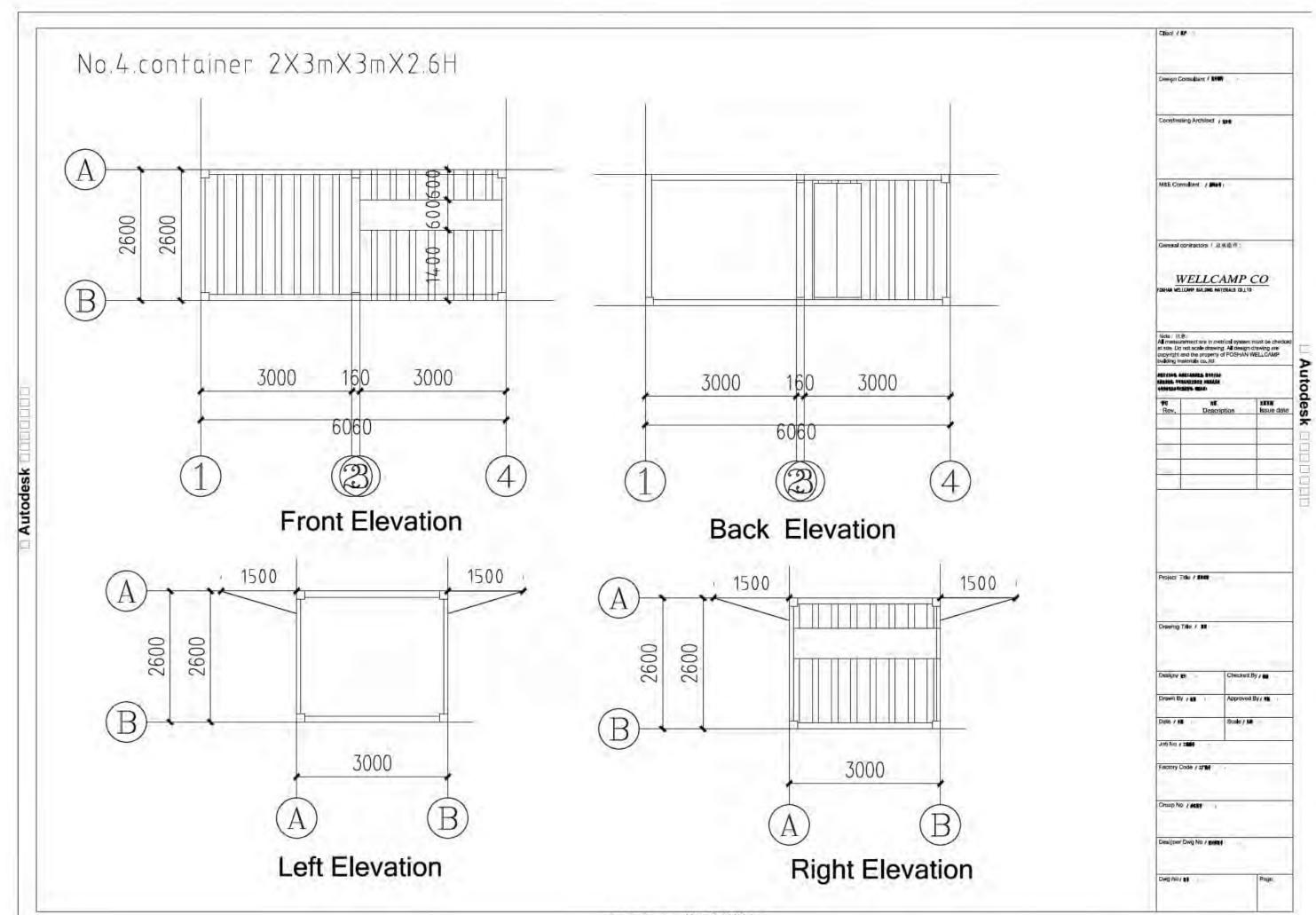


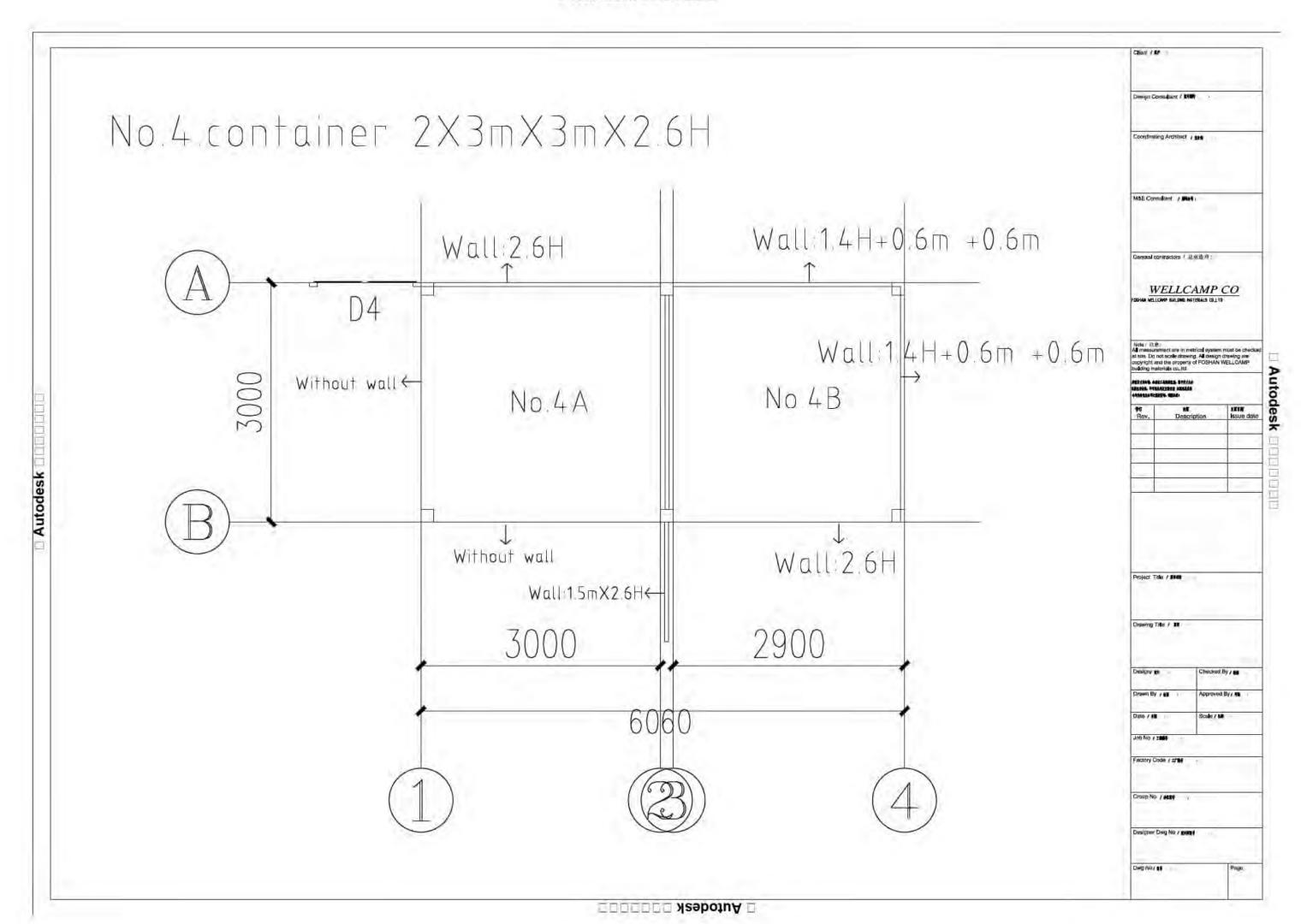


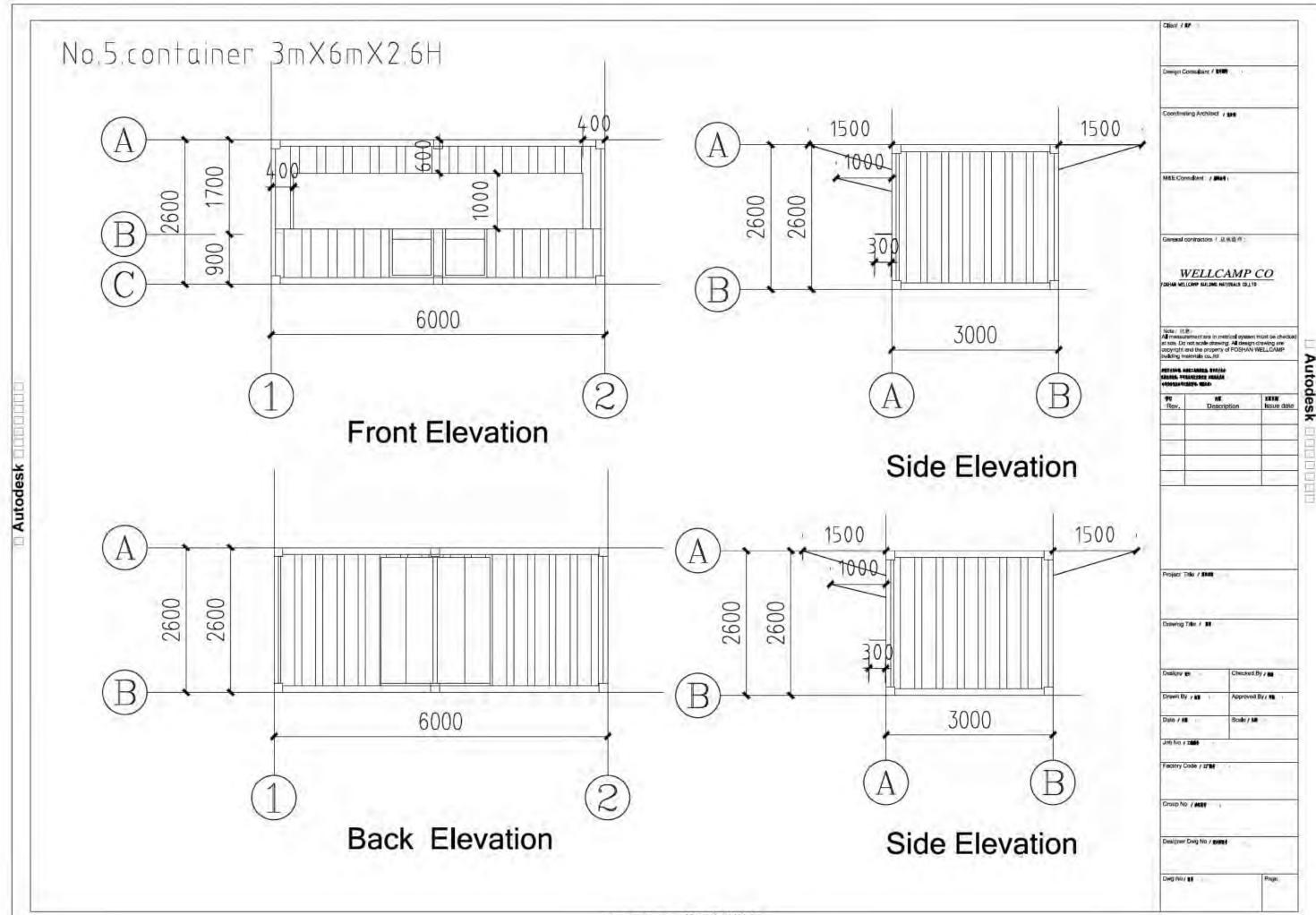


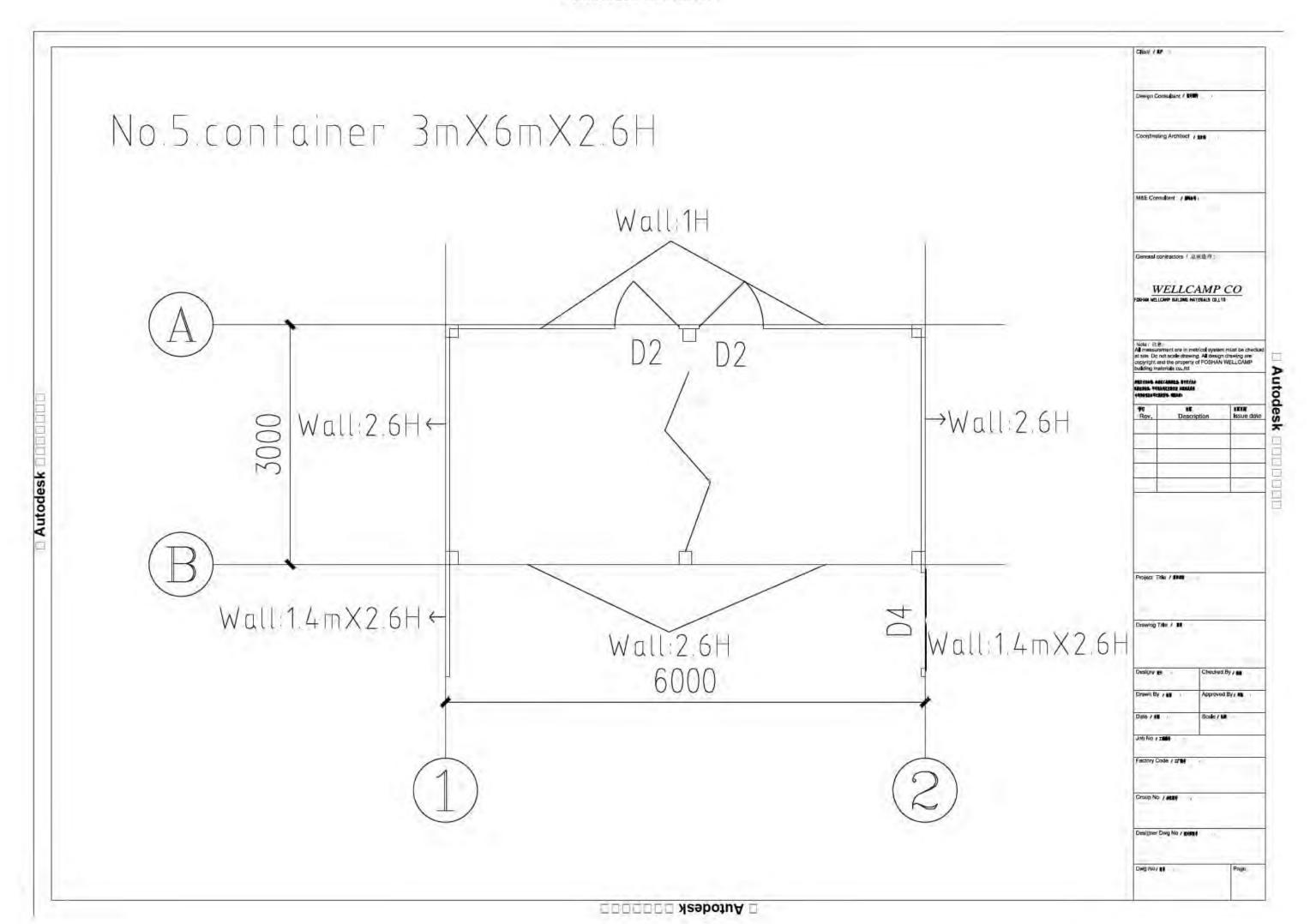


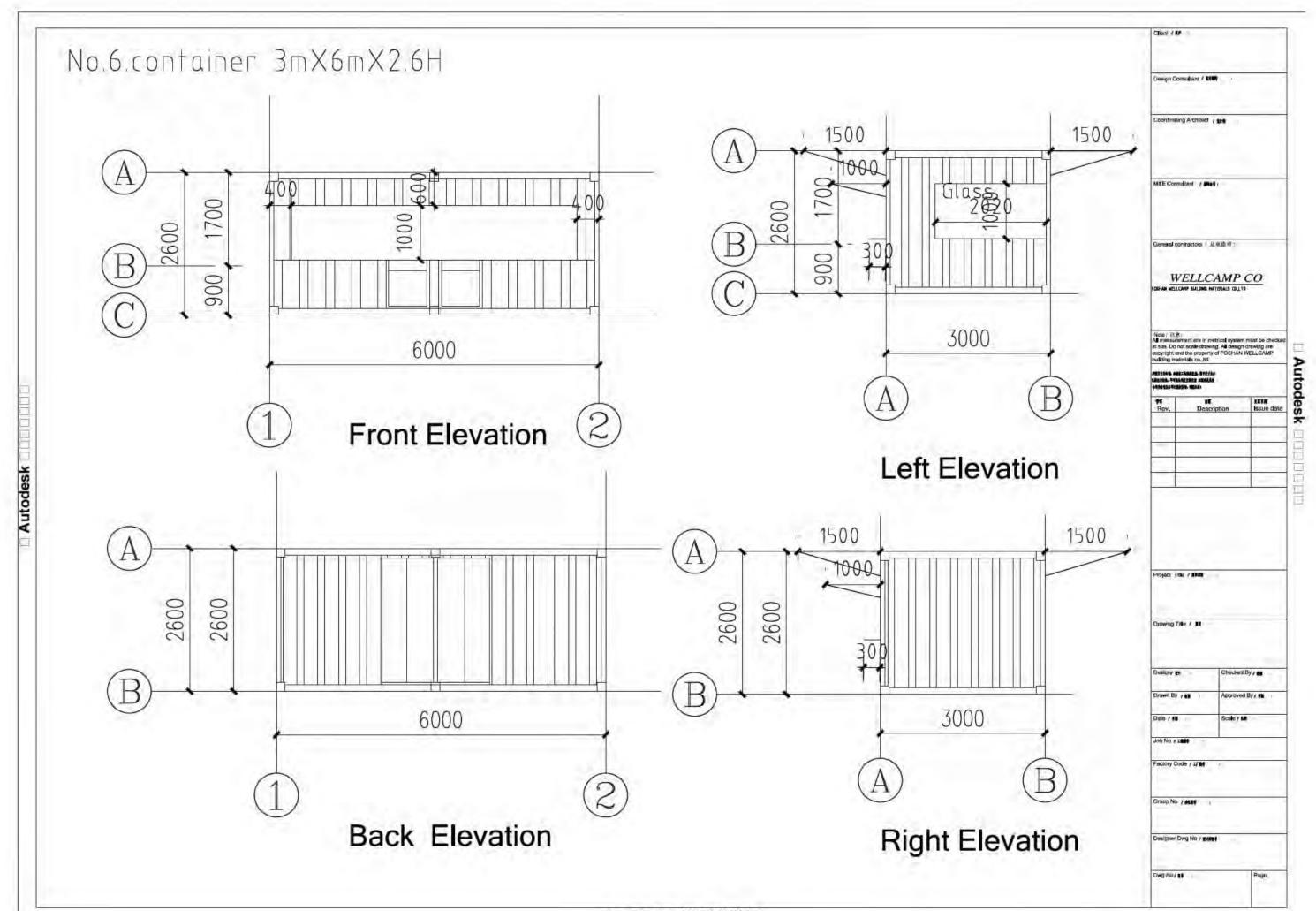


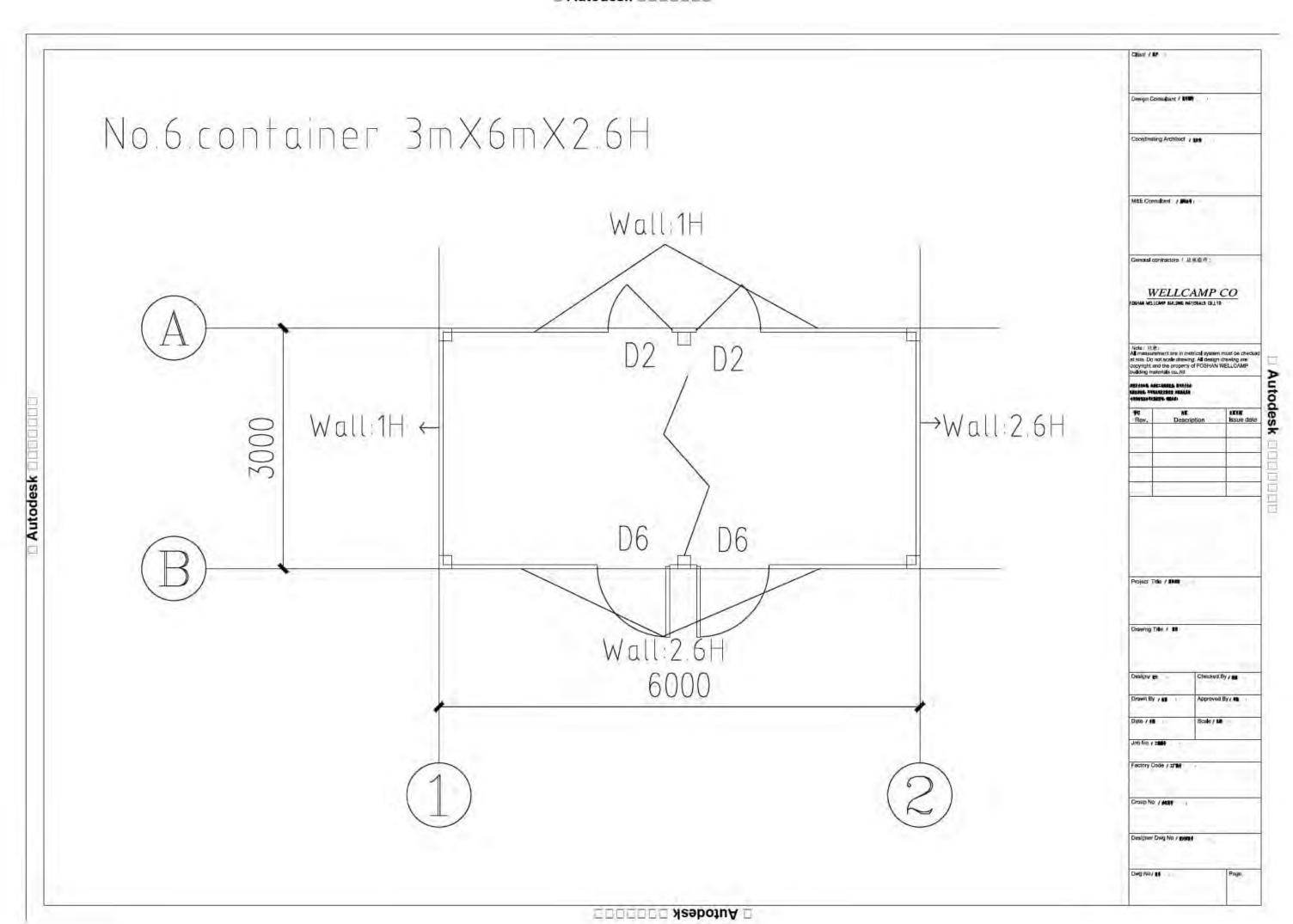


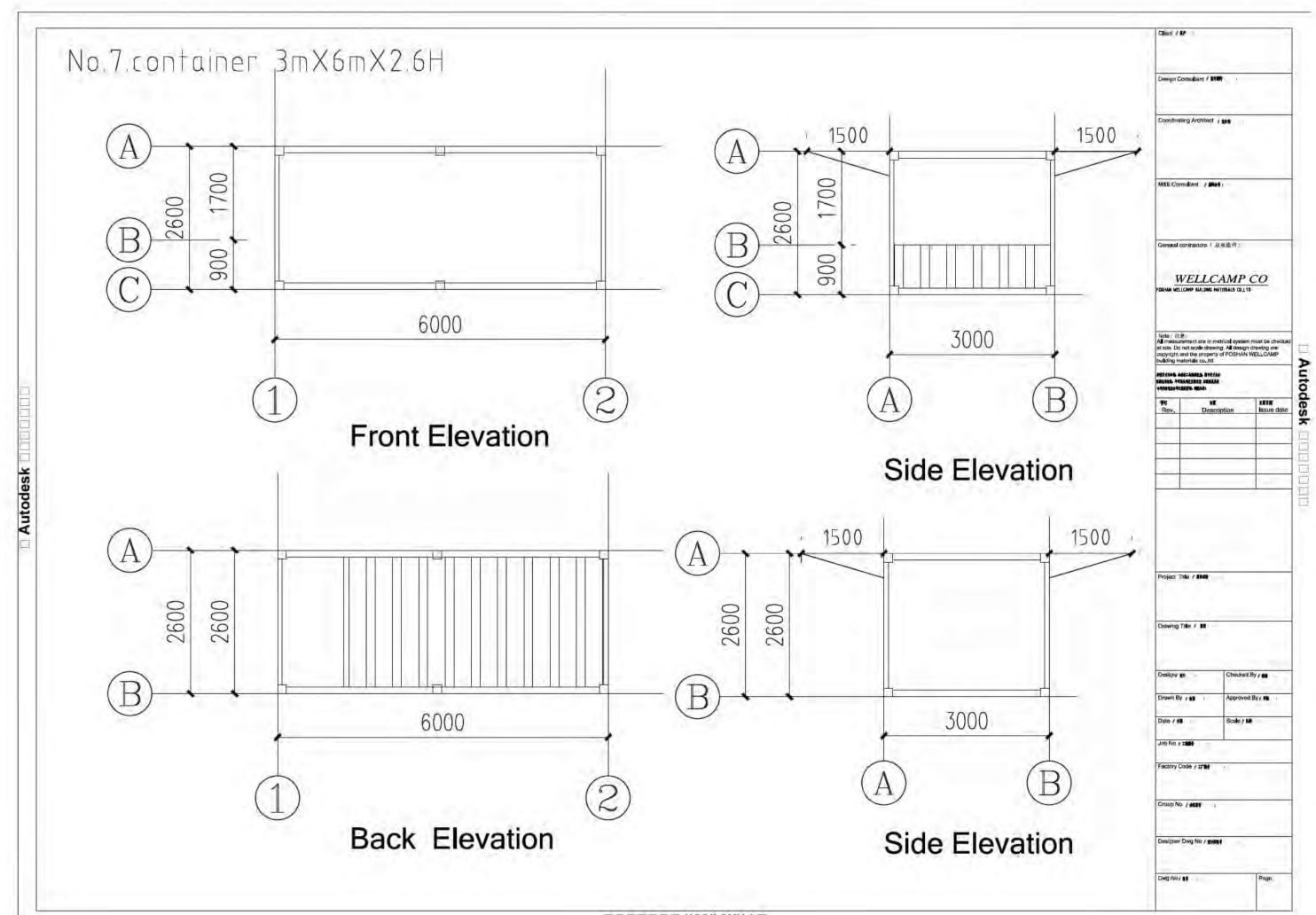


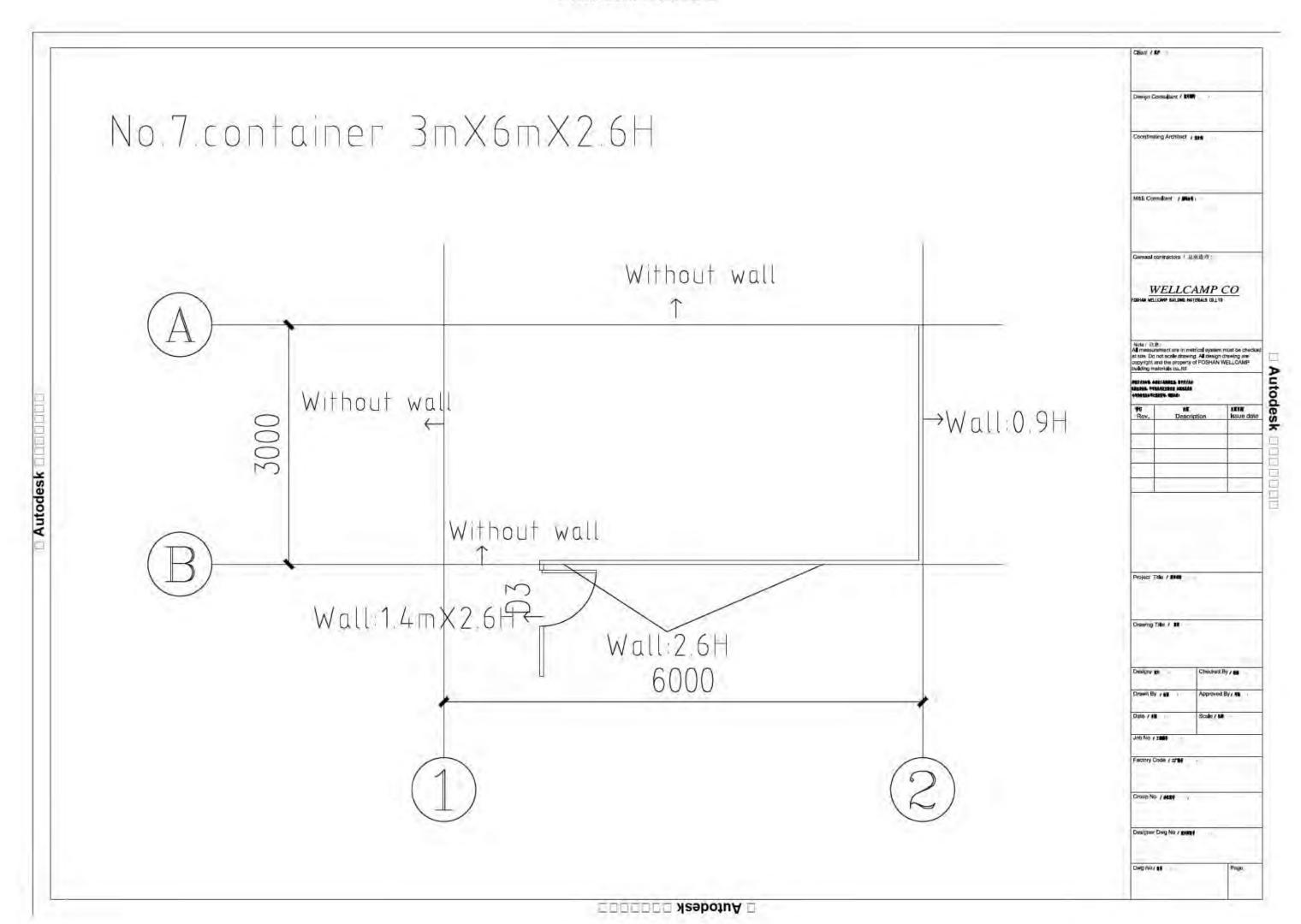


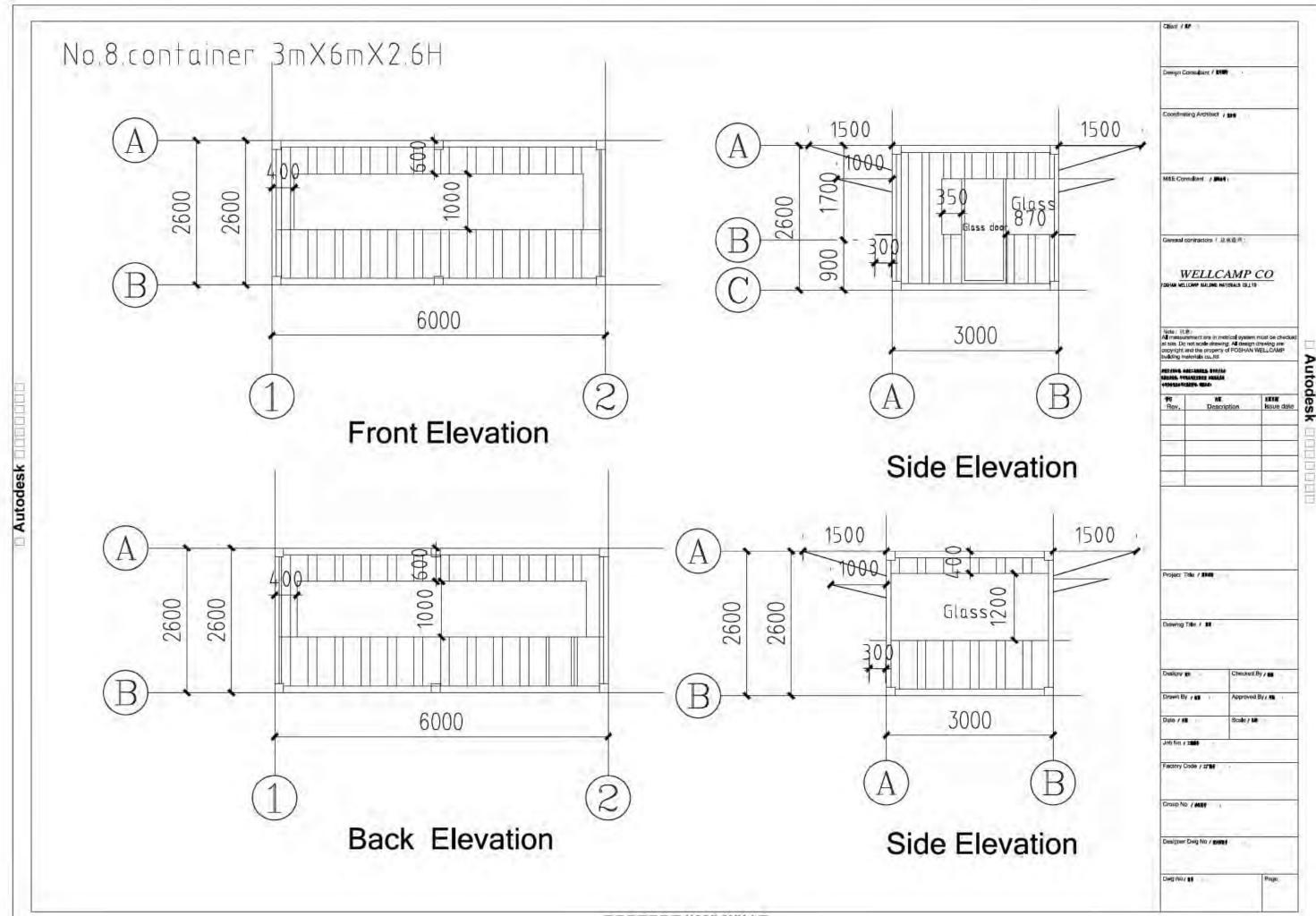


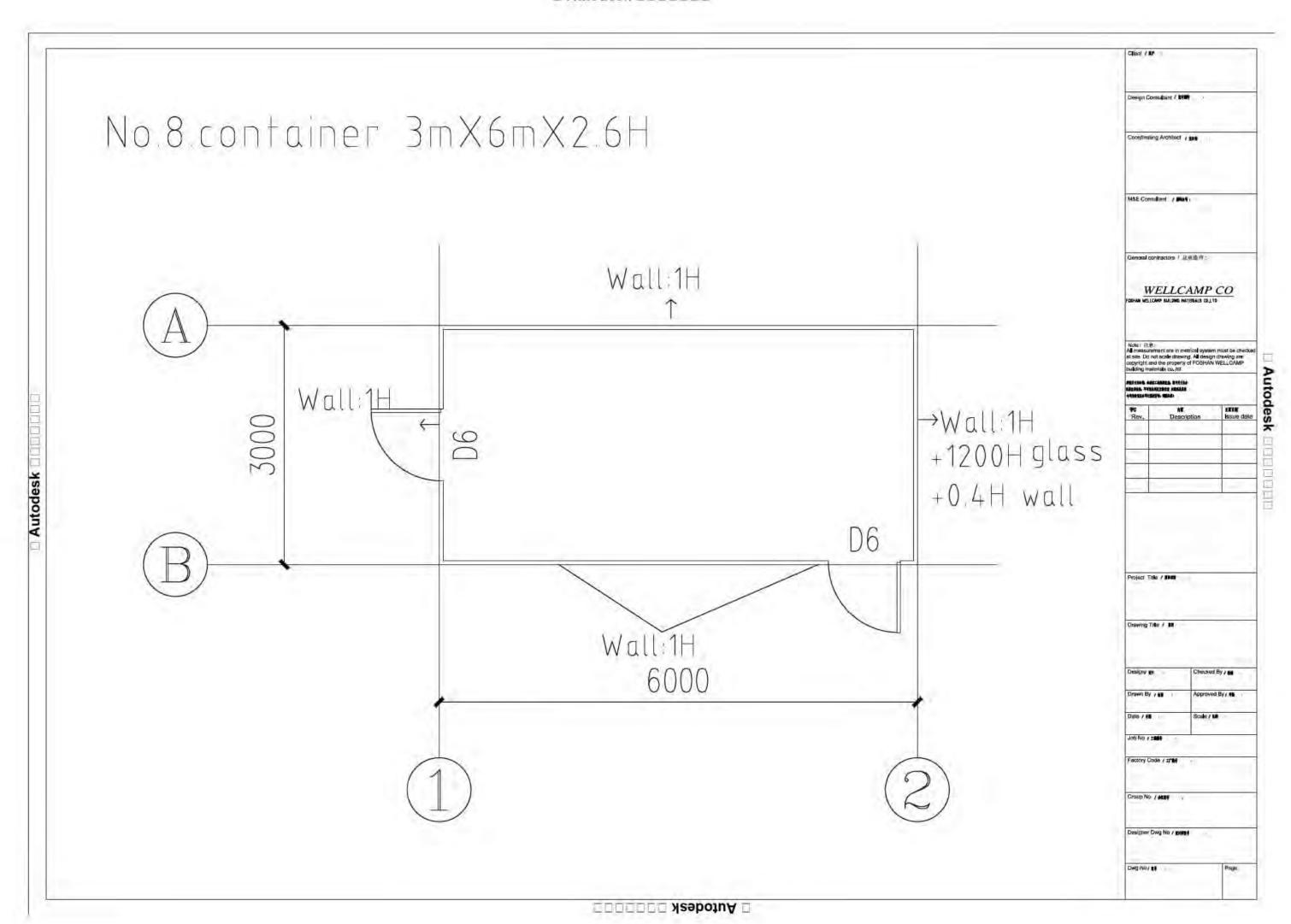


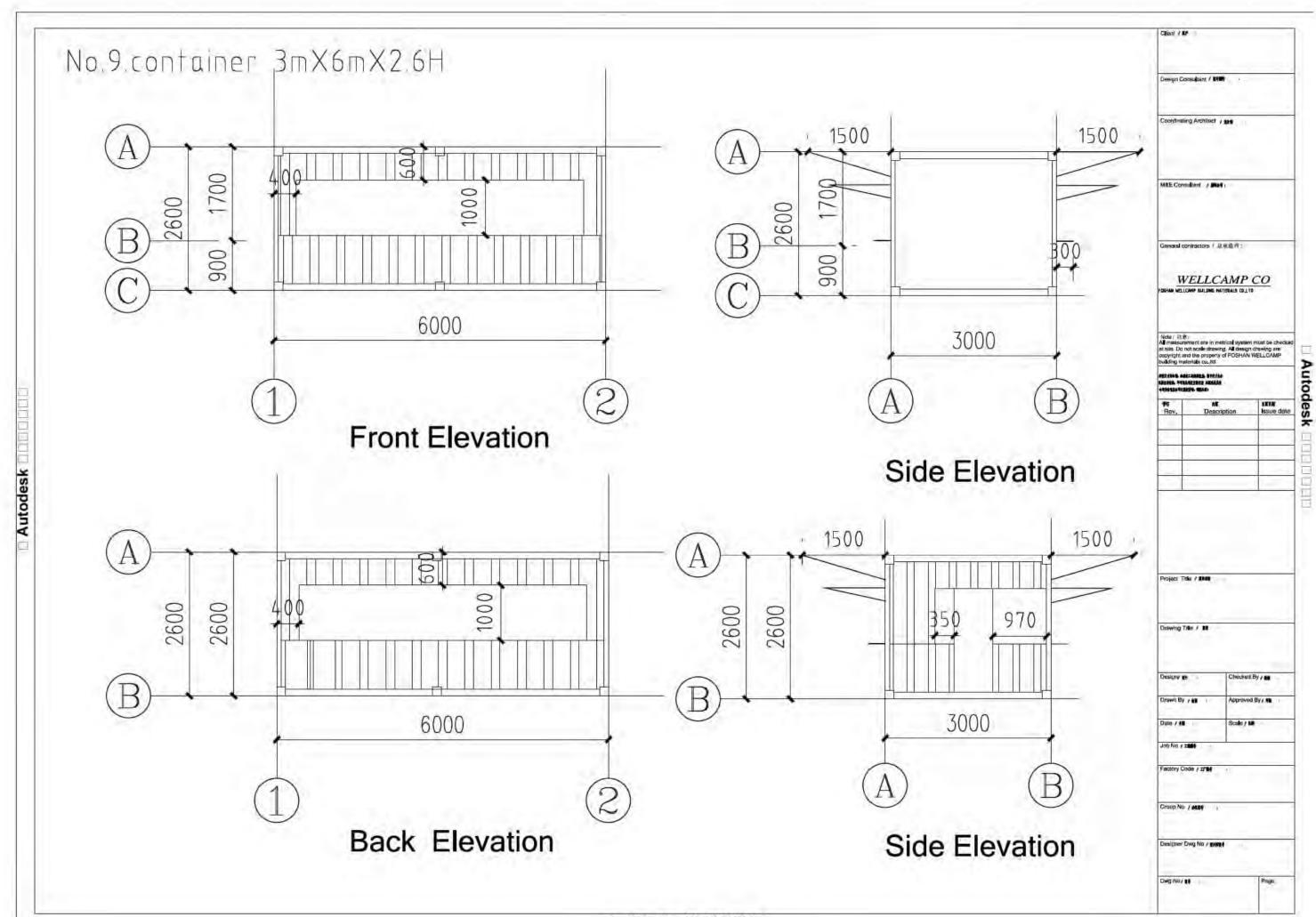


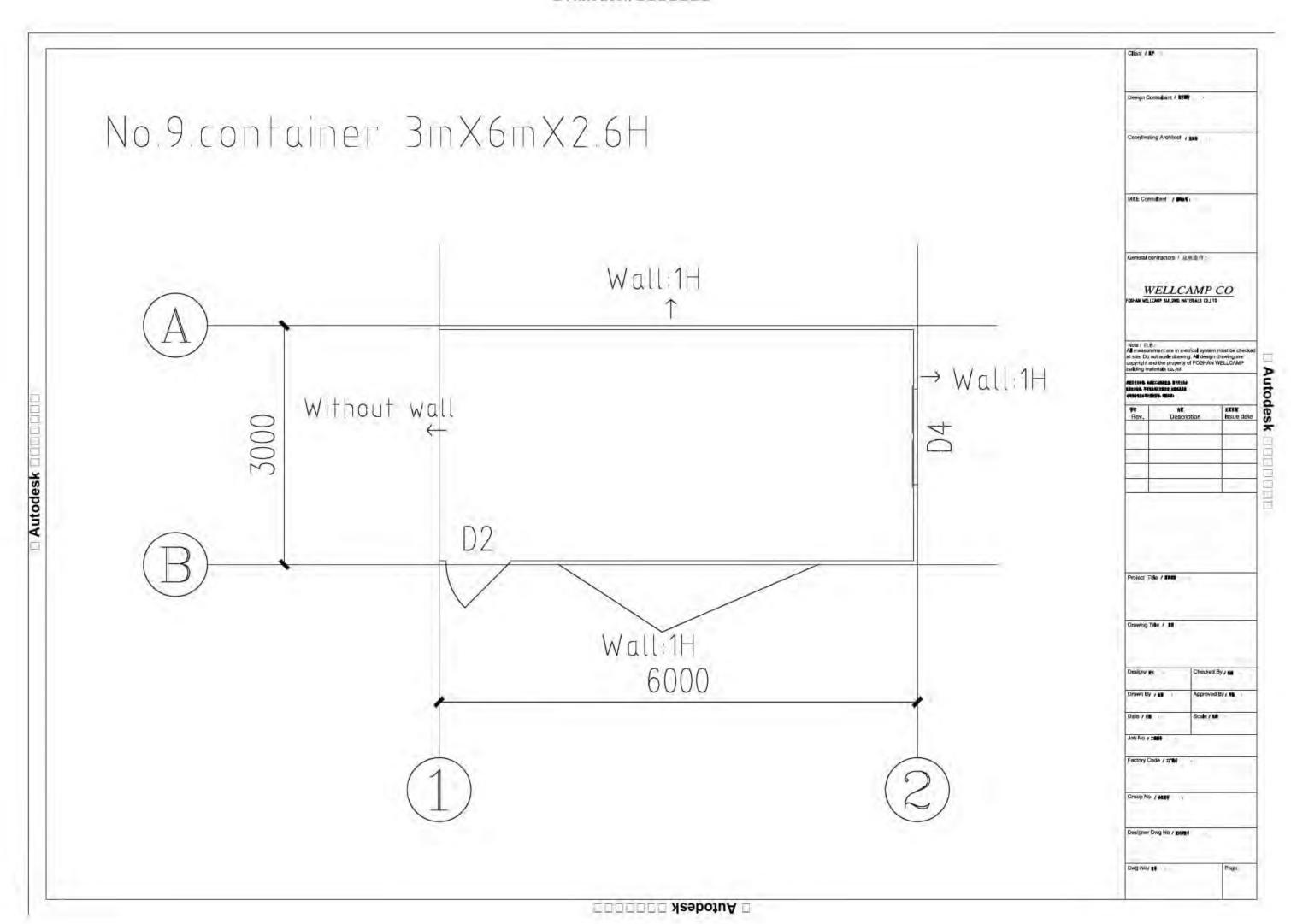


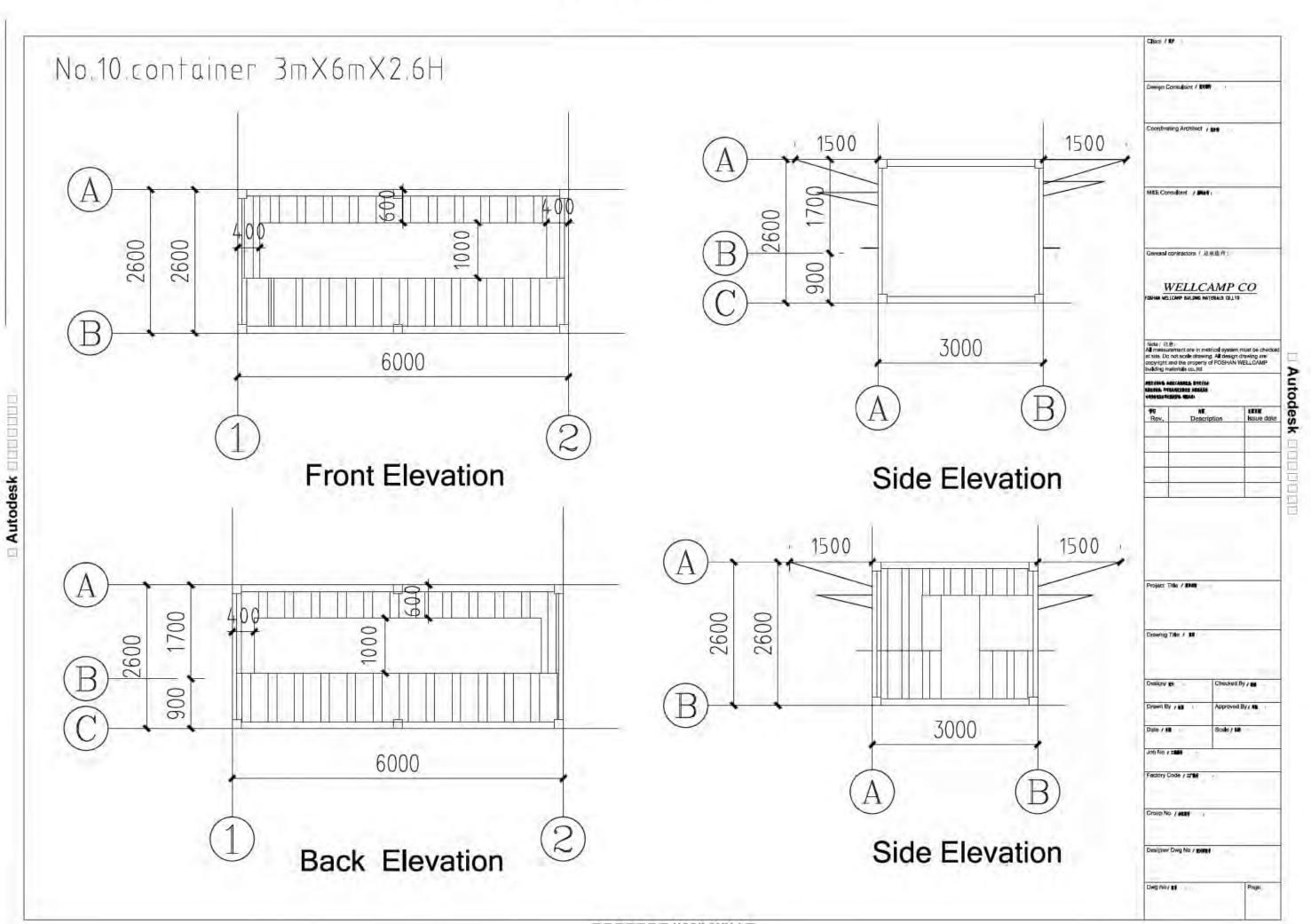


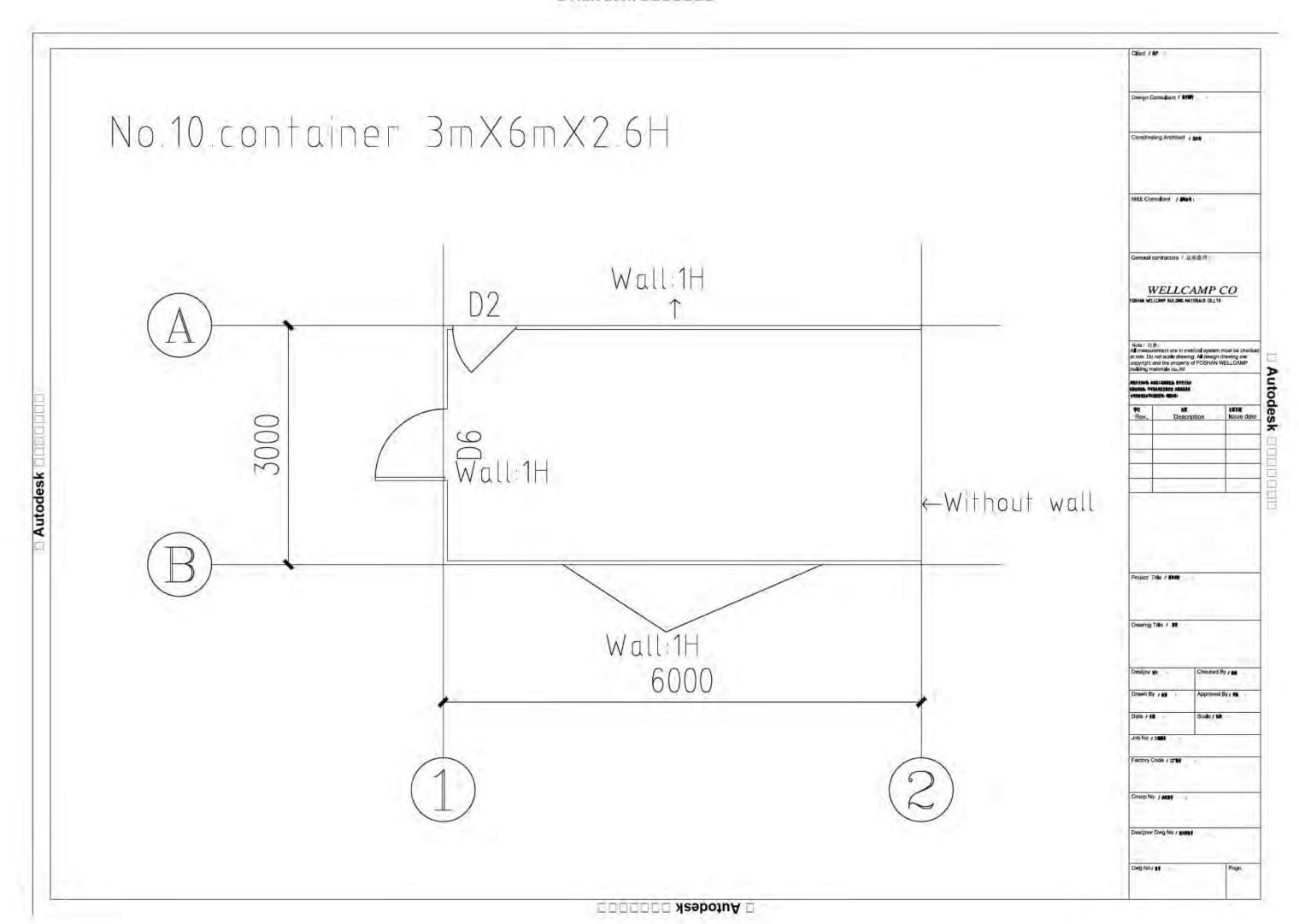


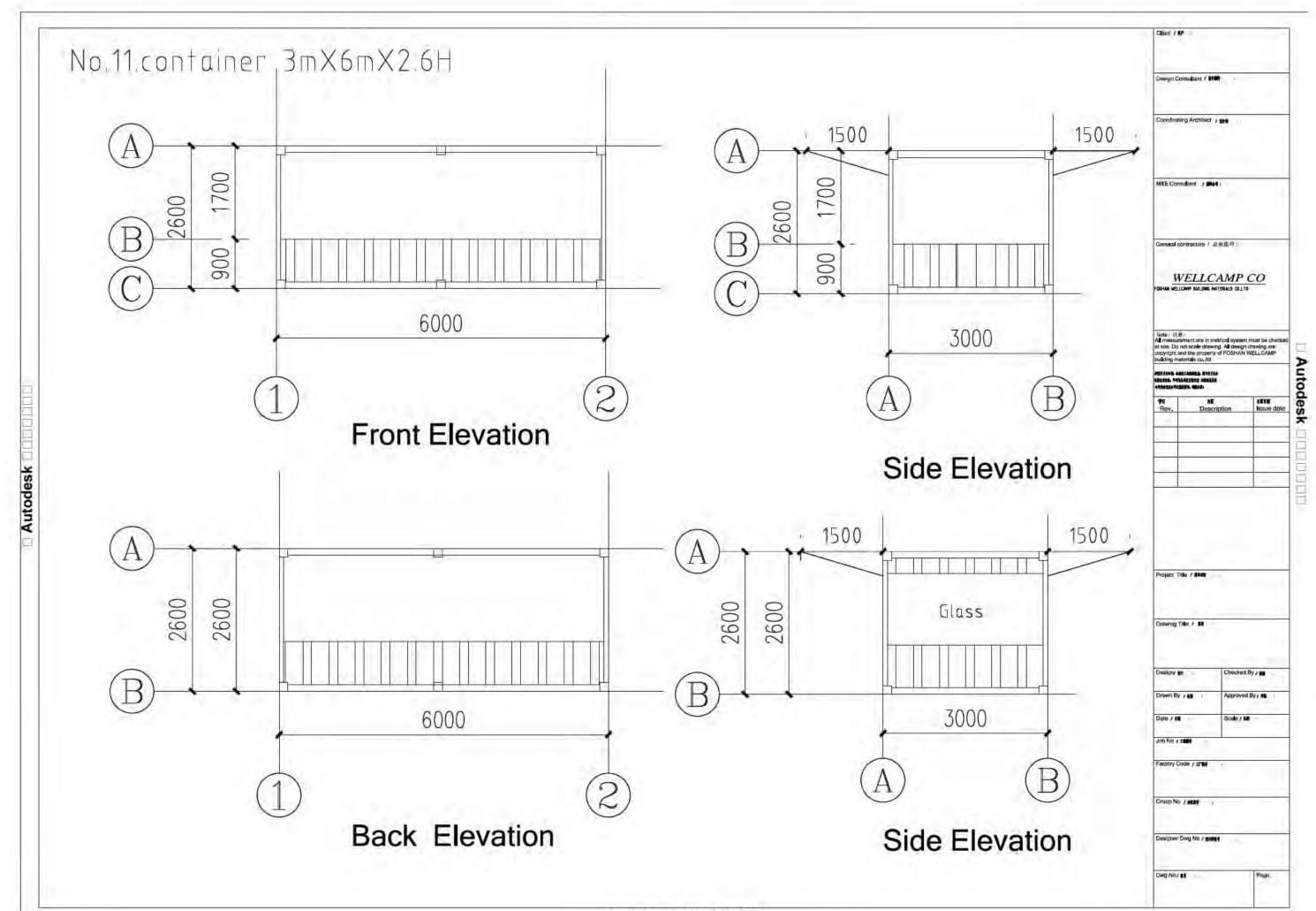


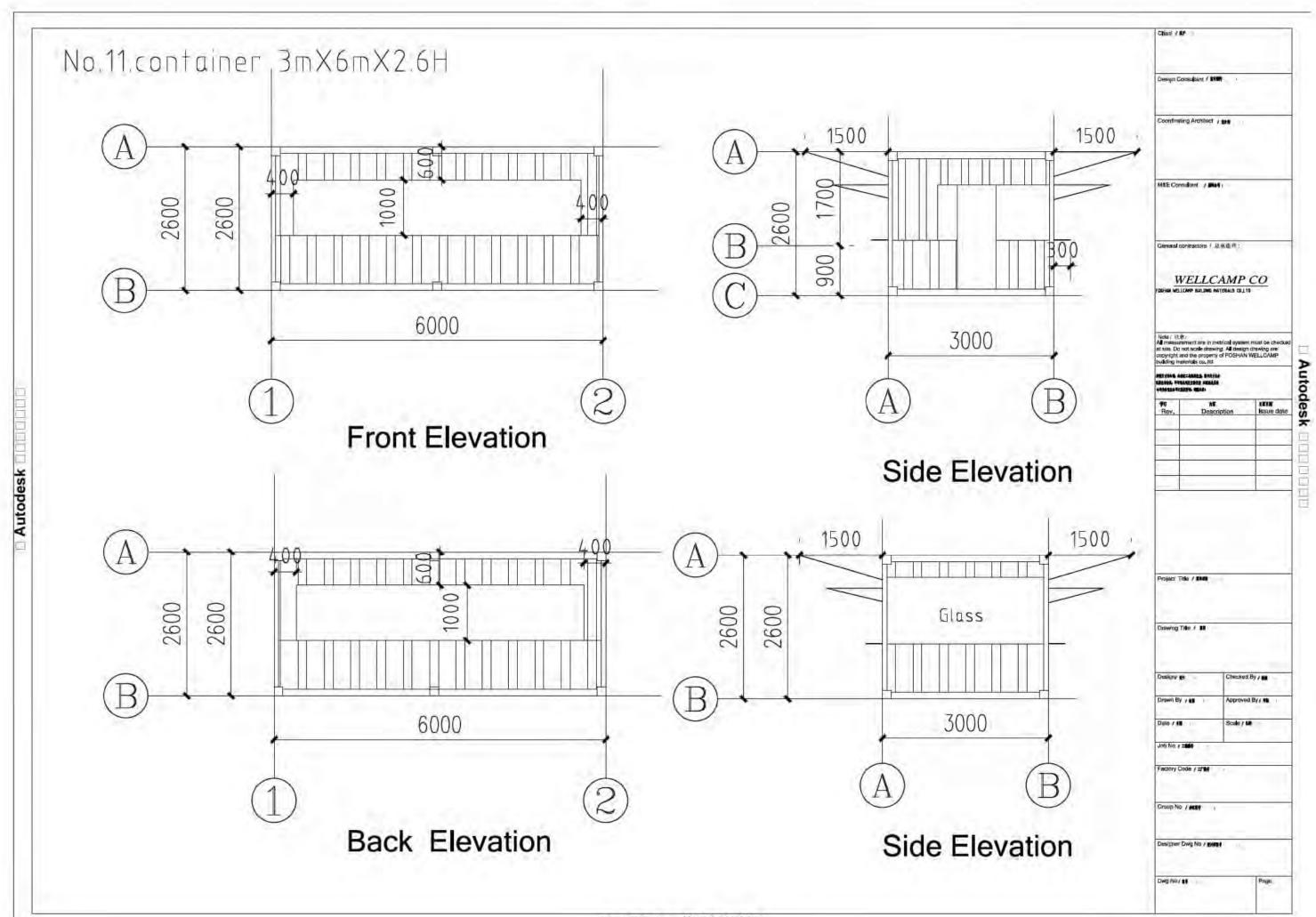


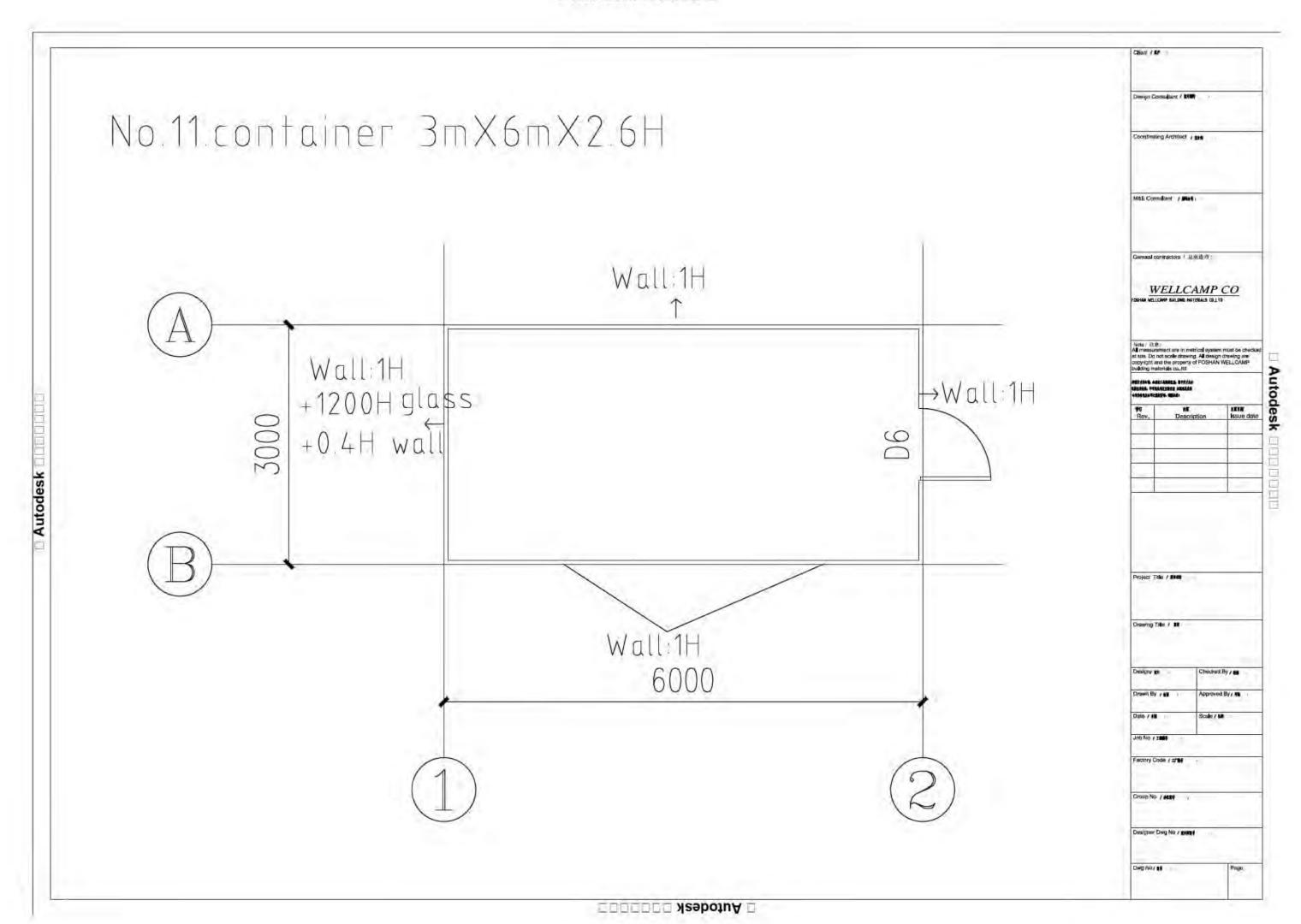


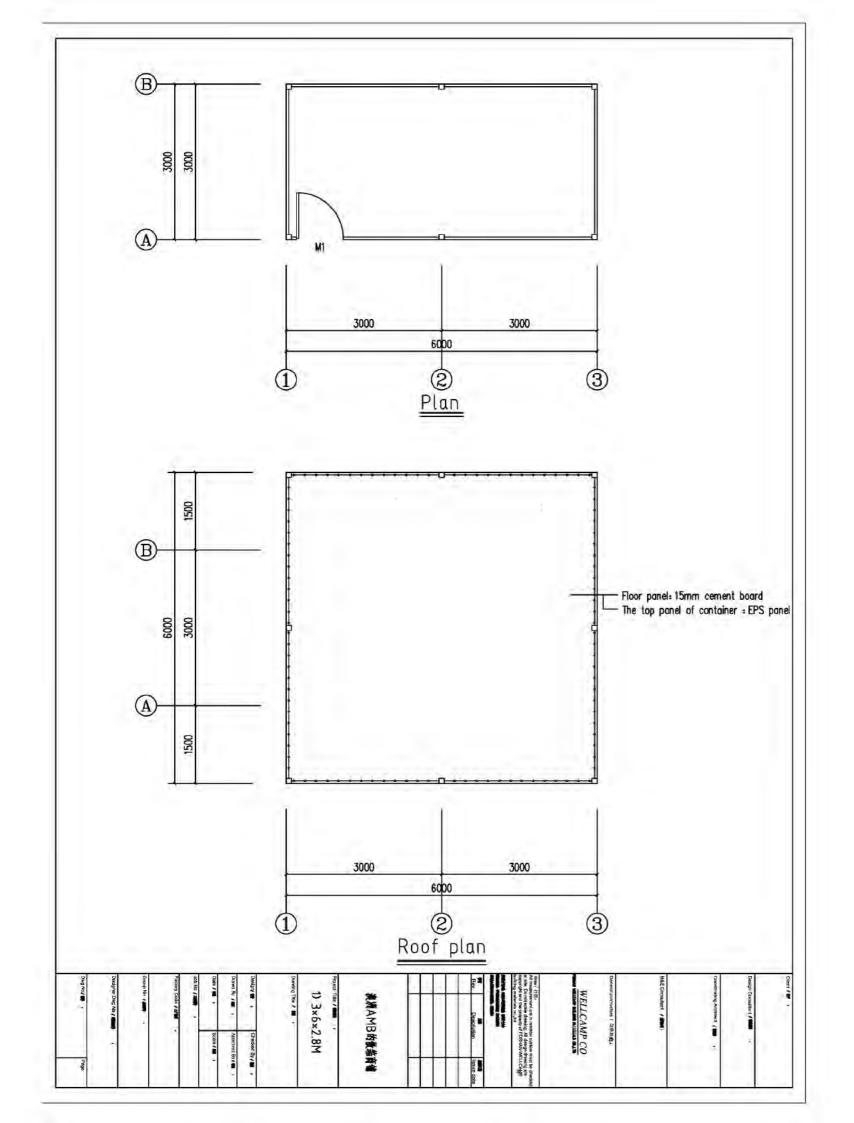


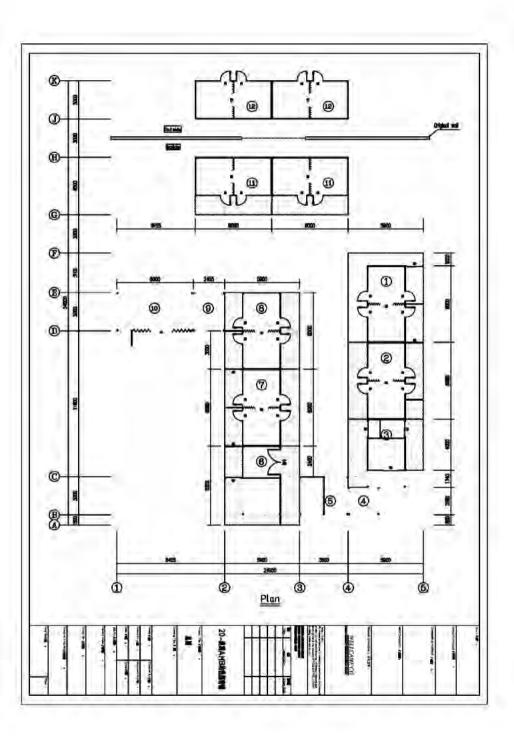


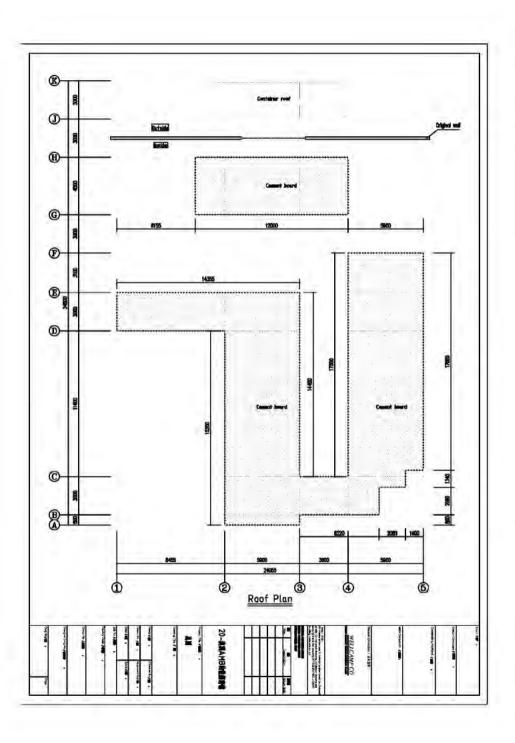


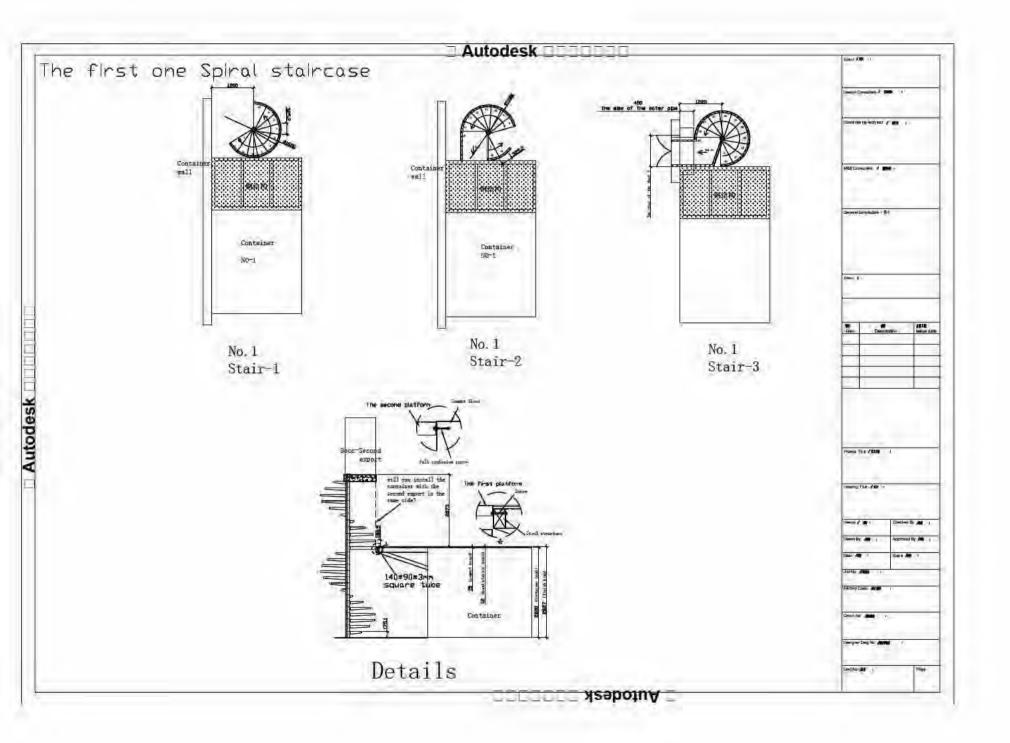


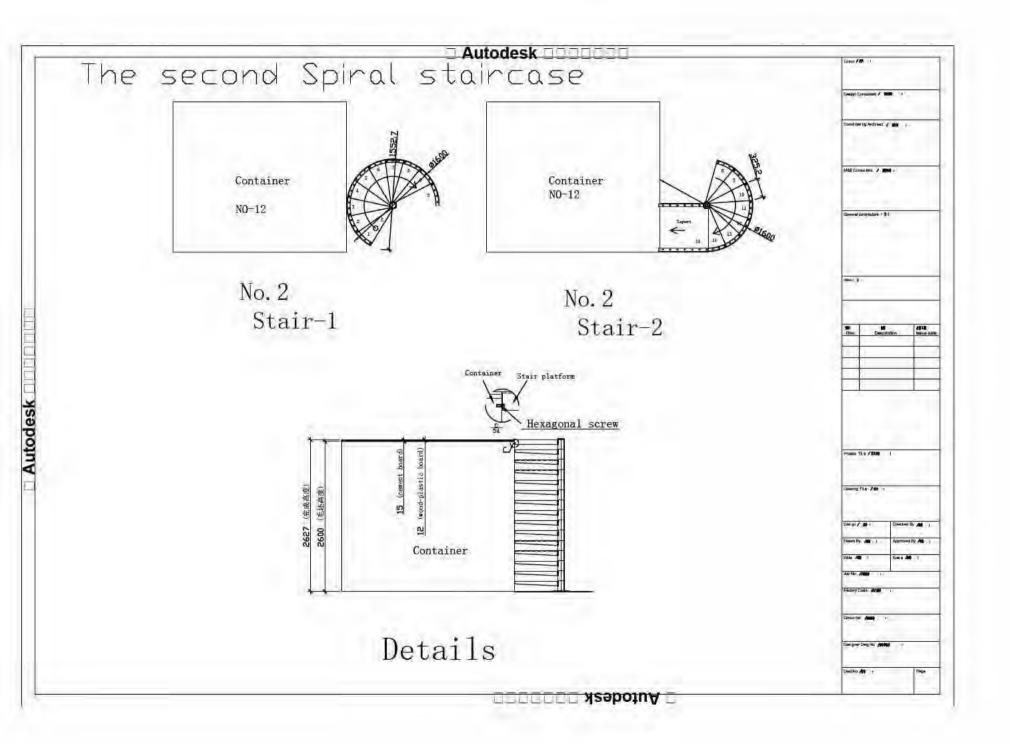


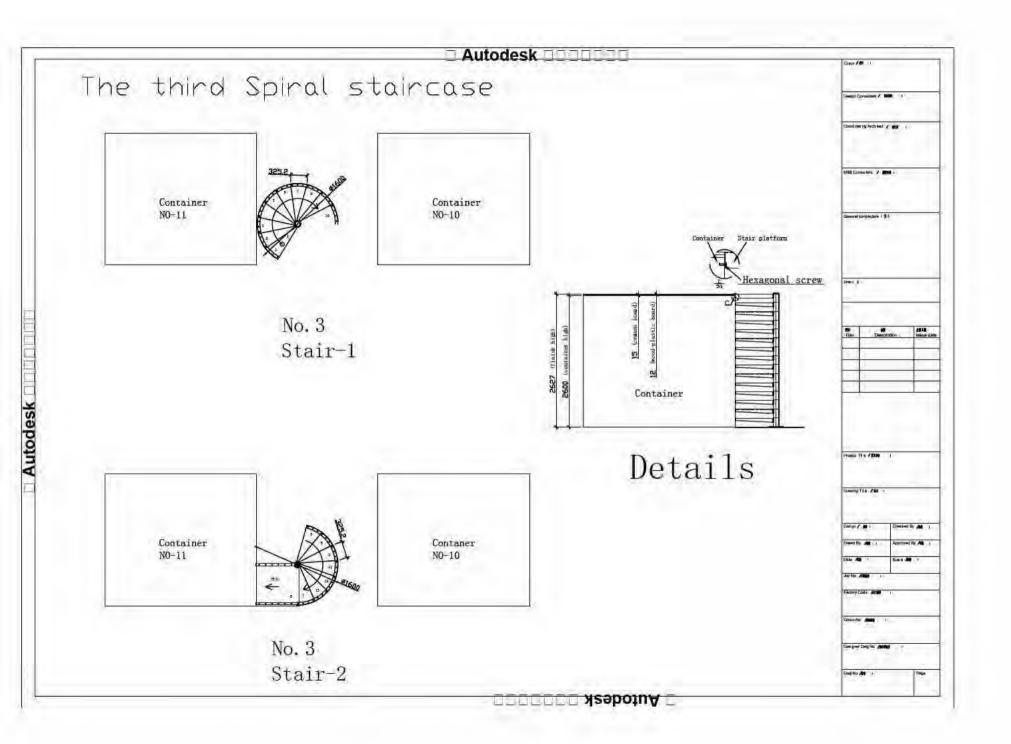






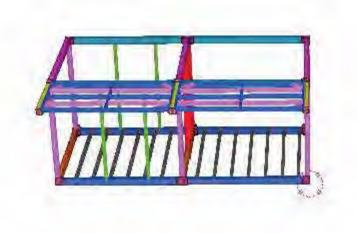


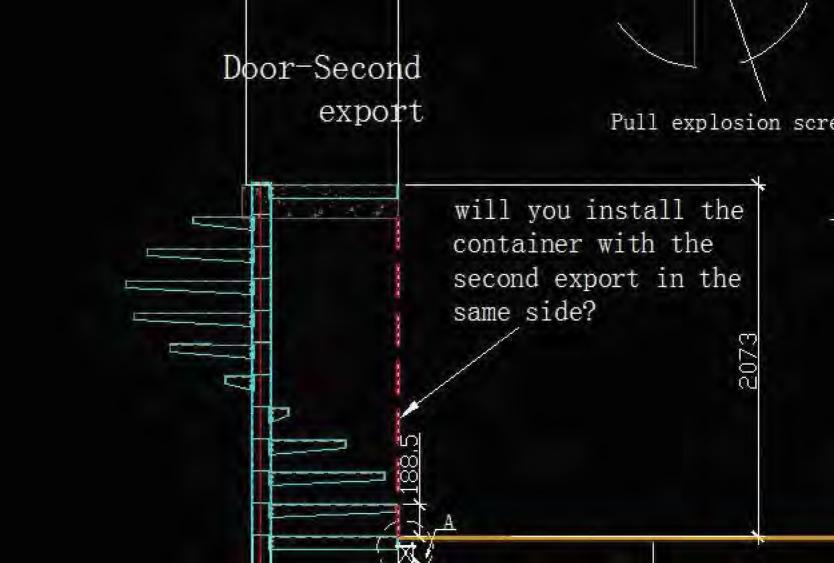


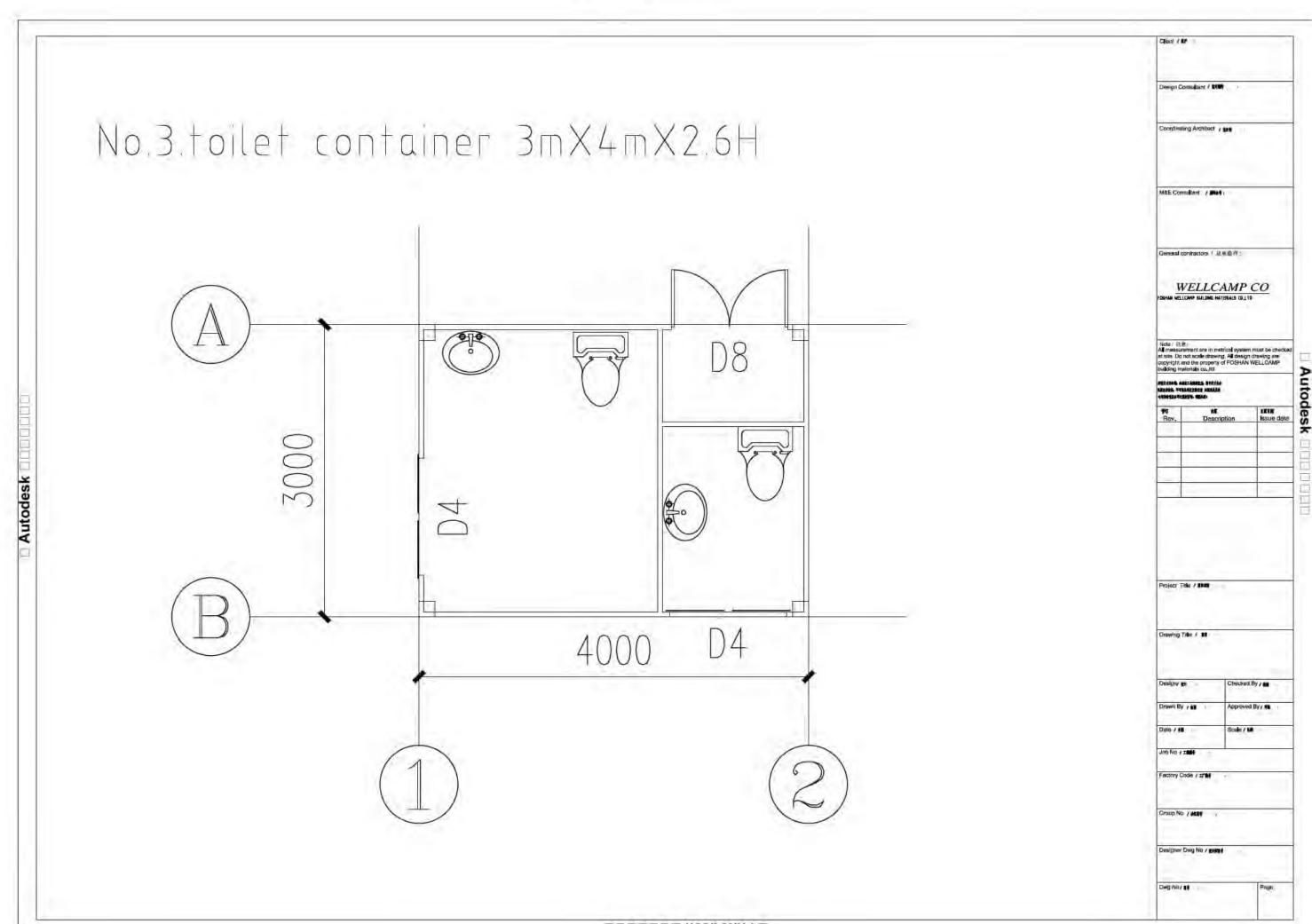


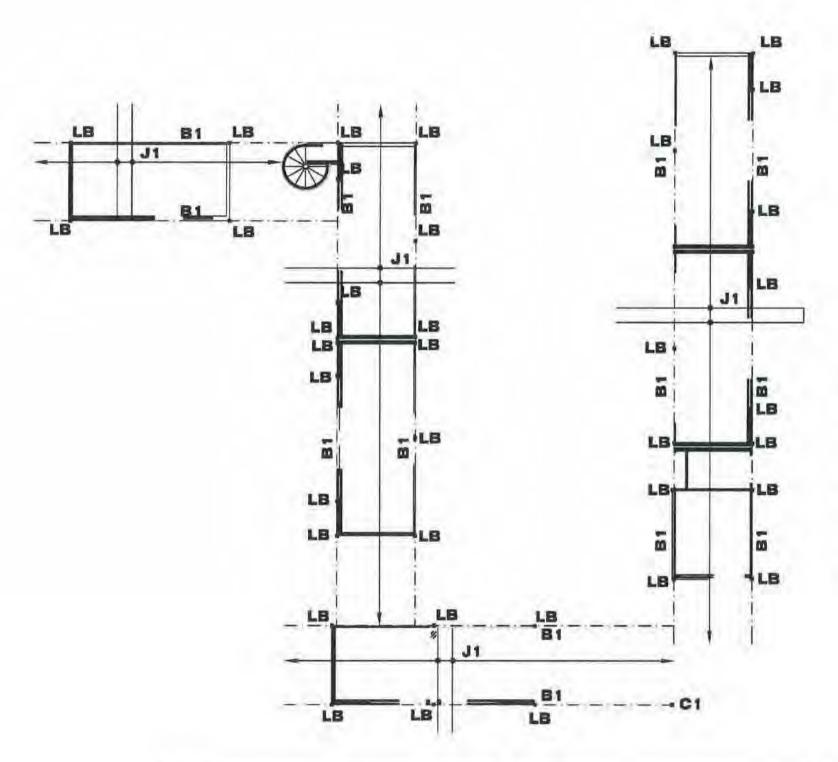


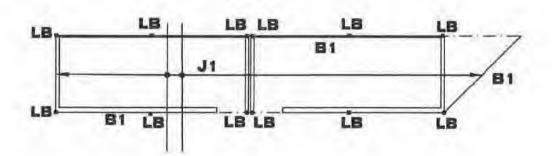












	MEMBE	R SCHEDULE
MARK	SIZE	REMARKS
B1	300PFC OR 310UB32	
J1	240X45 LVL @ 450 CTS OR 150X50X2 RHS	
NOTE	SHIPPING CONTAINER STRUCTURAL ADEQUACY BY OTHERS	
C1	89X89X6 SHS	
LB	LOAD BEARING POINT	

NOTE: B1 MAX SPAN 5m

PROJECT
OLD BUS DEPOT MARKETS

PIERRE DRAGH
CONSULTING ENGINEERS
email: pdragh@gmail.com
PO BOX 336
HALL ACT 2618
Ph: 0438 625 440

DRAWING TITLE.

MEZZANINE
BEAM AND JOIST
LAYOUT

