

CODE OF PRACTICE ON ENVIRONMENTAL HEALTH



**ENVIRONMENTAL PUBLIC HEALTH DIVISION
NATIONAL ENVIRONMENT AGENCY
SINGAPORE**

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INTRODUCTION

The Code of Practice on Environmental Health (COPEH) provides the guidelines to address environmental health concerns in the design of buildings. The Code spells out the objectives to be met and stipulates only the minimum basic design criteria. In this way, Qualified Persons (QPs: Architects or Professional Engineers) may exercise flexibility and creativity in the design to meet the stated requirements without compromising functional and maintenance needs. So long as design outcomes satisfy the stated objectives, the building plans will be deemed to have complied with the COPEH. Notwithstanding this, the QP shall be fully responsible for safety, effectiveness and all other aspects of the design.

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Ministry of the Environment and Water Resources
Singapore**

- (b) For food shop located in development with no internal access roads, the grease traps shall be located close to external road access with vehicle parking for the temporary stationing of Class C waste collection trucks not more than 10m away from the grease traps.
- (c) Where portable greasy trap is permitted and installed within the food shop, road access and vehicle parking shall be made available for the Class C waste collection trucks to be not more than 10m away from the building in which the food shop is located

1.10 On-Site Food Waste Treatment System

All new commercial and industrial premises that meet the thresholds stated in the table below are required to allocate space for on-site food waste treatment system. The requirements shall apply to new development applications submitted to URA from 1 January 2021 onwards. Applicants shall provide a copy of URA's Provisional Permission in their DC application to NEA.

| Types of premises | | Thresholds (Gross Floor Area) |
|-------------------|------------------------------|---|
| Commercial | Shopping Malls | F&B Area > 3,000 sq m |
| | Hotels | Function + F&B Area >3,000 sq m |
| Industrial | Single User Factories (SUFs) | Large food manufacturers ¹ (i.e. Operation area > 750 sq m) <i>Premises which are solely used for specific trade activities² can be excluded from the requirement. An exemption request along with the necessary documents shall be submitted to NEA for checks. Elaboration shall also be provided to support their request when required by NEA.</i> |
| | Multi-User Factories (MUFs) | At least 1 large food manufacturer (i.e. Operation area > 750 sq m) Or GFA > 20,000 sq m and > 20 food tenants (i.e. food manufacturers and food caterers) |

Building plans of all affected premises shall be submitted. The plans shall clearly demarcate the allocated area for on-site food waste treatment system.

¹ As licensed under Singapore Food Agency's Licence to operate a food processing establishment

² Manufacturer of spices, dried foodstuffs, additives, bottled water, high pressure processing

Premises where homogenous food waste is segregated for recycling into animal feed may be exempted from the requirement to set aside space for on-site food waste treatment. An exemption request along with the necessary documentations shall be submitted to NEA for verification.

The space set aside for on-site food waste treatment meet the following requirements:

- (a) The space shall be sited in the building or within the premises on which the building is situated. Possible areas include the refuse bin centre or a dedicated food waste treatment room.
- (b) The size and layout of the space set aside shall be designed to support the implementation of the on-site food waste treatment system including:
 - i. Minimum space required for the on-site system, including space for service and maintenance works of the treatment system and access of SS EN-840 standard wheel bins is 25m² (i.e. 5.0m by 5.0m).
 - ii. The space shall have a minimum height clearance of 3.5m.
 - iii. Provisions shall be made for the effluent from the food waste treatment system to be discharged into the sewer through a grease trap.
- (c) Where the space is located within the Refuse Bin Centre, the space set aside shall comply fully with requirements outlined in Section 1.6.
- (d) Where a dedicated food waste treatment room is provided, the following additional design requirements shall apply:
 - i. The floor shall be graded towards a gully connected to the sewer.
 - ii. The room shall be adequately ventilated and rendered pest proof against birds, rodents and insects.
 - iii. The room shall not pose any pest or odour nuisance or pollution concerns to occupants, neighbouring premises and public.
 - iv. Additional space for washing point to wash refuse bins. The water tap provided for washing shall be in accordance with the latest Public Utilities (Water Supply) Regulations and Singapore Standard 636: Code of Practice for Water Services
 - v. The entrance and ventilation openings/exhaust discharge shall face away and be aesthetically screened from any neighbouring premises in the vicinity.