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## Building Code Clause G3 - Food preparation and prevention of contamination

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Abbreviation

NZBC G3

Valid from

22/12/1994

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Information provider

Parliamentary Counsel Office

Information type

Legislation

Format

PDF

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### Description

Building Code Clause G3 Food preparation and prevention of contamination, is about providing sufficient, safe and hygienic facilities for food storage and preparation. This clause requires the safe and adequate provision of space and facilities for the hygienic storage, preparation and cooking of food in, for example, domestic situations and buildings intended for the manufacture, preparation, packaging or storage of food. It sets requirements and physical characteristics for cooking, refrigeration, utensil washing and facilities. It ensures people with disabilities are able to carry out normal activities within buildings.

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