



Pantry

Room Code	PTRY
Briefed Area	9.00 m ²
Ceiling Height	2.7 m
Occupancy	1-2 staff intermittently
Hours of Operation	Up to 24 hours (dependent on unit operating hours)

Description | The Pantry is for staff preparing and/or heating refreshments and snacks for patients, washing utensils and crockery or temporarily storing dirty items for collection, storing food and drink and disposing of food waste. This room may be shared between multiple units depending on service requirements.

Electrical | PROTECTION: body protected
PROTECTION: cardiac protected

Lighting | LIGHTING: general
LIGHTING: colour corrected
LIGHTING: dimmable
LIGHTING: indirect

Nurse Call and Duress | NURSE CALL SYSTEM: buttons / handset

HVAC | AIRCONDITIONING: general
AIRCONDITIONING: HEPA filtered
AIRCONDITIONING: positive pressure
AIRCONDITIONING: negative pressure
VENTILATION: exhaust
VENTILATION: natural

Additional Considerations

- If food re-thermalisation trolleys are to be located in this room during meal times an additional 2m² per trolley will be required as well as appropriate power outlets. Refer to Bay - Meal Trolley (BMT) for requirements.
- Local food preparation regulations and infection control policies may require a Type B hand wash basin, separate to the sink, to be included in the room or may allow for it to be located nearby.
- Fridge dimensions will vary depending on selection and service requirements; clear area provided for the fridge is to allow for adequate ventilation and full opening of door. Where double door fridges are provided, additional area will be required.
- If an instantaneous boiling water tap/unit is provided, access should be restricted to the water unit e.g. within a cupboard. If system is located within a joinery unit, ensure appropriate ventilation is provided.
- Provision and type of ice machine will be dependent on service requirements and local infection prevention and control policies. Where ice machine is provided, ensure adequate support to bench for weight of appliance.
- Where tea service is provided the height of the hot water dispenser is to be considered to ensure large kettles can be filled easily.
- Size, type and quantity of waste bins is dependent on environmental management policies and service requirements. Where a facility has additional waste streams, beyond the general waste and comingled recycling streams indicatively shown in this Standard Component, additional area may be required to accommodate the receptacles. Depending on frequency of waste removal and anticipated traffic, bin sizes may be larger in high use areas or as guided by local waste management policies. Joinery to conceal bins may be provided depending on infection prevention and control policies.
- Storage of nutritional supplements may require a lockable cupboard and will be dependent on service requirements.
- Temperature of fridge may need to be monitored. A data outlet, or alternative connection to suit project/equipment requirements, may be required for connection the Building Management System (BMS) depending on service requirements.
- Controlled, staff-only access may be required if this room is provided in a public or patient care area.



Doors and Windows

CODE	DESCRIPTION	COMMENT
DOHI-013.01	DOOR: hinged, 1 leaf, 900 clear opening, solid, standard vision panel	[DWGL-005] with hold open device to support trolley movement as required
AFDPR-006.01	DOOR PROTECTION: plate, to 900H	[DWPR-005] to room side

CODE	DESCRIPTION	COMMENT
AFDPR-006.01	DOOR PROTECTION: plate, to 900H	[DWPR-005] to corridor side, extent dependent on movement of beds and mobile equipment in adjacent area; to be coordinated with corridor wall protection
ITSE-261	READER: security, access control, proximity card, wall mounted	[ITSE-038] optional, dependent on security requirements and location of room



Finishes

CODE	DESCRIPTION	COMMENT
FLVY-111	FLOOR FINISH: vinyl, seamless, non-slip	[FLVY-003] minimum slip rating R10 / pendulum P3 or agreed equivalent
FLSK-021	SKIRTING: vinyl, integral with floor vinyl, coved	[FLSK-010]
WLFI-001	WALL FINISH: paint	[WLWA-004]
WLFI-101	SPLASHBACK: vinyl	[WLWA-007] to bench with sink, to basin
CLTI-022.02	CEILING: drop-in tiles, acoustic, prefinished, 600 x 1200	[CLTI-002]
CLCN-041	CORNICE: wall trim fixing, prefinished	[CLCN-009]



Joinery

CODE	DESCRIPTION	GROUP	QTY	COMMENT
JOBE-061	BENCH: 750D, laminate	①	1	[FIJO-069] minimum depth 600mm; where an ice machine is provided the depth may need to increase to accommodate appliance
JOCU-041	CUPBOARD: tall, with 1 microwave shelf unit	①	1	[FIJO-163]
JOCU-101	CUPBOARD: wall mounted, single door	①	1	[FIJO-156]
JOCU-121	CUPBOARD: wall mounted, double door	①	1	[FIJO-143]
JOCU-221	CUPBOARD: under bench, double door	①	1	[FIJO-135]
JODW-031	DRAWER UNIT: under bench, 3 drawers, equal	①	1	[FIJO-104]
JOGE-001	BULKHEAD: joinery	①	2	[FIJO-212] plasterboard bulkhead is also acceptable



Fittings, Furniture and Equipment (FF&E)

CODE	DESCRIPTION	GROUP	QTY	COMMENT
FIDI-106	DISPENSER: PPE, disposable gloves, wall mounted	②	1	[FIDI-014]
FIDI-231	DISPENSER: paper towel, wall mounted	②	2	[FIDI-025] 1 to basin, 1 to sink
FIDI-256	DISPENSER: soap, wall mounted	②	2	[FIDI-030] 1 to basin, 1 to sink
FQCA-101	APPLIANCE: microwave, benchtop, domestic	③	1	[FQCA-067]
FQCA-231	ICE MACHINE: commercial, benchtop	③	1	[FQCA-015] optional; item to comply with infection control requirements
FQCA-422	FRIDGE: commercial, 300L nom, single door	③	1	[FQCA-027] Clear area for fridge to allow for adequate ventilation and full opening of door. May be connected to BMS for temperature monitoring depending on service requirements,
FQWS-051	BIN: general waste, 20L	③	1	[FQCW-016] to basin
FQWS-053	BIN: general waste, 50L	③	1	[FQCW-019] size, type and quantity of bins dependent on local waste management policies

CODE	DESCRIPTION	GROUP	QTY	COMMENT
FQWS-073	BIN: recycling, commingled, 50L	③	1	[FQCW-062] size, type and quantity of bins dependent on local waste management policies
HYBA-141	BASIN: type C, handwashing	①	1	[HYBA-011] with detachable shroud to pipework; location of thermostatic mixing valve to be determined based on ability to share with nearby basins
HYBA-303	SINK: single bowl, with drainer	①	1	[HYBA-069]
HYGE-111	WATER SYSTEM: filter unit and tap, boiling/chilled	①	1	[HYGE-003] + [HYTP-029] instant hot/cold water tap to sink; provide grille in joinery for ventilation
HYTP-152	TAPWARE: sink, mixer, fixture mounted, accessible	①	1	[HYTP-040]



Engineering Services

CODE	DESCRIPTION	GROUP	QTY	COMMENT
ELGP-101	GPO: single, wall mounted	①	3	[ELGP-109] 1 to fridge, 1 to microwave, 1 to boiling/ chilled water unit
ELGP-201	GPO: double, wall mounted	①	2	[ELGP-208] over bench
ELSW-001	SWITCH: light	①	1	[ELBO-015]
HYTP-431	OUTLET: water, cold	①	1	[HYTP-008] to boiling/ chilled water unit
ITIN-026	OUTLET: data, double RJ45, wall mounted	①	1	[ITIN-026] optional, to fridge, for temperature monitoring as required

For guidance on how to use the Room Data Sheet, please visit the [AusHFG website](#).