

## **LINEE GUIDA SU REQUISITI SPECIFICI TIPOLOGIA “BRASSERIE” GUIDELINES ON THE SPECIFIC REQUISITES FOR “BRASSERIES”**

There must be access to all **esercizi pubblici** / **public outlets** from the public street or other public place.

The term **BRASSERIE** covers: the preparation and distribution of hot sandwiches, salads, cold cuts and cheese platters, cooking of frozen or fresh pre-prepared food and confectionary, cooking of pasta and rice served with pre-prepared sauces, cleaning/washing and cutting of fruit and vegetables.

If ice cream products and/or confectionary or other foods (such as sandwiches or piadina) are prepared on the premises, the kitchen must be designed with sufficiently large work surfaces for:

- working without the risk of food coming into contact with other food
- ease of cleaning and disinfecting of surfaces.

The ceiling height in the dining rooms where customers eat and drink and in the kitchen must be at least 3 metres (including basement or semi-basement premises).

In town centres or in heritage areas, the ceiling height of the dining rooms and kitchens must be no lower than 2.70 metres (including basement or semi-basement premises). These premises must provide adequate ventilation, a suitable climate (by an air conditioning system) and escape routes that are in proportion to the size of the premises.

**Esercizi pubblici** / **public outlets** called **BRASSERIES** must have:

- a dining room where customers eat and drink with a serving counter. The serving counter must have running, hot and cold drinking water, a dishwasher, a refrigerator, a display cabinet for the hot or cold food that is designed to safeguard proper food storage and fitted with a thermometer to check its internal temperature. The display cabinet must be designed so it cannot be opened by customers.
- a storeroom for beverages and raw materials that is separate from the rest of the premises.
- a kitchen (at least 9 m<sup>2</sup>) with air make-up and fitted with the following equipment: refrigerator, work surface, at least 1 sink, dishwasher, equipment for heating food (and consequently windows and/or extractors/hood for smoke and steam that must be released through a chimney above the roof) and any other equipment necessary;
- at least 2 toilets: one for staff and one for customers.

If the number of **Brasserie** customers increases and it starts to serve more elaborate dishes (first and second courses) to more people, the outlet will be considered the same as a standard restaurant (see datasheet 2/C).