

LINEE GUIDA SU REQUISITI SPECIFICI TIPOLOGIA “RISTORAZIONE CLASSICA”

GUIDE LINES ON THE SPECIFIC REQUISITES FOR “TRADITIONAL RESTAURANTS”

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

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

The ceiling height of the dining rooms and of the kitchen in small restaurants located in old town centres or in areas of special historic or artistic heritage, may be no less than 2.70m (including basement or semi-basement premises). These rooms must have sufficient ventilation, adequate climate (air-conditioning) and escape routes in proportion to the size of the premises.

All public outlets must have customer toilet facilities accessed from inside the premises and with signs indicating how to find them. The table below illustrates how many toilets are needed in individual premises:

- **up to 50 seats:** 1 toilet for men and 1 toilet for women, each must have its own separate washbasin area (total of 2 toilets);
- **51 to 150 seats:** 2 toilets for men and 2 toilets for women, each must have its own separate washbasin area (total of 4 toilets);
- **more than 150 seats:** 3 toilets for men and 3 toilets for women, each must have its own separate washbasin area (total of 6 toilets);

All public outlets must have at least one toilet for the disabled.

RISTORANTI e le TRATTORIE / RESTAURANTS and TRATTORIA must have:

- 1) a cellar for storing wine and drinks;
- 2) a storeroom for food fitted with smooth and washable shelving;
- 3) a refrigerator or cold room for storing only fruit and vegetables;
- 4) a refrigerator or cold room for storing only perishable foods ;
- 5) a kitchen divided into several areas (the areas may be all within the same room if it is large enough) for the various activities: an area for washing and preparing vegetables, a meat preparation area, an area for the preparation and cooking of foods. In a restaurant with up to 50 seats, the size of the kitchen must be at least 20m² excluding the dishwashing area. If the restaurant seats more than 50, the kitchen should be larger according to the ratio of 0.25 m² for each extra seat. The cooking area must have an extractor (and independent flue) that is powerful enough to extract smoke and odours and release them above the roof of the building.
- 6) in large restaurants or trattorias, there must be a separate area where tablecloths, napkins, tableware, drinks and fruit are prepared so that work in the kitchen is not hindered.
- 7) a marked dishwashing area near the kitchen, organised so dirty materials are kept separate from clean ones.
- 8) one or more dining rooms with tables and chairs that are positioned so that staff can serve at the tables and so that customers can eat in comfort. The size of the dining rooms must take 1.20m² per seat into account (eg 50 seats x 1.20m² = 60m² minimum dining room size). People with impaired mobility must be able to reach at least one area of a dining room with ease.

Self-service restaurants/ trattorias must have an area where food is displayed but protected, kept at the correct temperature, and with cutlery within easy reach. The storeroom and kitchen in this type of outlet must be large enough and designed to handle a larger and more varied amount of foods to be prepared and distributed.