

## LINEE GUIDA SUI REQUISITI DEI LOCALI E DELLE ATTREZZATURE DEI CENTRI COTTURA

### **GUIDELINES ON THE REQUISITES FOR PREMISES AND EQUIPMENT USED IN CENTRALISED KITCHENS**

**CENTRI DI PRODUZIONE PASTI / MEAL PRODUCTION CENTRES** are kitchens where meals are prepared before being taken to other premises for consumption (such as schools, canteens or hospitals).

Meal production centres must comply with the **REQUISITI COMUNI / GENERAL REQUISITES** and the **SPECIFICI PER I LABORATORI / SPECIFIC REQUISITES FOR LABORATORIES** (see datasheet 1).

The meal production centre has the following:

- an area for incoming raw materials;
- a storeroom/warehouse that is properly equipped for the storage of food;
- the area where meals are prepared;
- different and separate areas for washing and preparing vegetables, for washing and preparing meat and for cooking;
- a separate area for preparing special diets (e.g., meals for celiac)
- an area where meals are plated up and packed;
- a warehouse for the storage of materials used for packing and transporting the prepared meals;
- a loading area prior to transportation;
- an area where dishes and equipment are washed;
- a separate warehouse for materials used for cleaning and disinfecting the premises and the equipment used;
- a staff changing room with individual lockers with a double compartment that can be washed;
- an appropriate number of toilets and showers for the staff\*
- a staff canteen;
- administration offices.

These premises must be separate and large enough so that:

- staff can work in comfort and safety;
- materials and equipment do not take up too much space;
- maximum hygiene is safeguarded at all stages;

The areas for the preparation, cooking and packing of meals may be located in the same room if it is large enough and allows food and dirty/clean equipment to be kept separate during all stages.

Containers (which must be made of a material suitable for use with food and have the relative mark) and/or vehicles used for transporting meals must maintain the correct storage temperature during transport. They may be fitted with a thermometer to control the temperature.

If the vehicles used to transport meals are also used to transport other items (different foods or other goods), these must be kept separate and must not come in contact. In this case, the vehicle must be cleaned between loads.

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\* In schools, in hospitals or clinics, in companies where people work in different sectors, the people who prepare meals must have separate toilet facilities.