

LINEE GUIDA SUI REQUISITI DEI LOCALI E DELLE ATTREZZATURE DEGLI ESERCIZI DI DEPOSITO E VENDITA DI ALIMENTI E BEVANDE

GUIDELINES ON THE REQUISITES FOR PREMISES AND EQUIPMENT OF STORING AND SALES BUSINESSES SELLING FOOD AND BEVERAGES

All **esercizi di deposito e vendita all'ingrosso/ wholesale businesses** must comply with European, national and regional standards and must guarantee the storage of products with:

- structures that keep food in an orderly manner, structures that are separate from the floor and walls;
- floors must be smooth and made of a material that are easily washed and disinfected;
- walls and ceilings should be designed to avoid the accumulation of dust or animal nesting;
- refrigeration equipment should food need storing in a refrigerator;
- Temperature control systems to store frozen products;
- systems for controlling any changes in temperature of these products;

Esercizi di vendita al dettaglio / Retail sales outlets of food and/or beverages must comply with European, national and regional legislation, and must have:

- a) a number of appropriately sized rooms for display, sale and serving based on the number of potential patrons of the business. The storeroom or warehouse must be close to the business or directly connected to it;
- b) a space that can be used as a laboratory, which complies with the general and specific requisites (see datasheet 1);
- c) a utility area with:
 - a changing room with individual lockers with two compartments where clothes used at work and outside work can be left
 - a staff toilet;
 - a washbasin with hot and cold potable water connected to the drains, with a tap operated not by hand, with a soap dispenser and distributor of paper towels with a bin or hot air hand dryer;
 - when the size of the retail sales area exceeds 250m², there must be a customer toilet with disabled access;
- d) suitable waste bins made of a material that can be washed and sealed with a cover;
- e) an area or locker where equipment and detergents can be stored;
- f) furniture and equipment that is easy to clean;
- g) a sales counter with a smooth shelf that is easy to clean, waterproof and washable. The counter must be protected so that unpackaged food can be displayed and sold and be eaten without needing to be washed, peeled or cooked.

When products are sold in bulk, there must be a sink with potable running water in the counter or an area used for the preparation of products and cleaning of equipment;

h) cabinets, counters or refrigerated displays (may differ depending on the type of products and the storage);

i) suitable shelves with a smooth surface and with baskets designed to be easy to clean;

l) equipment and containers made of a material suitable for food with the relative mark.

In retail food outlets with food on display, a document stating the laws relating to the display of the product must be on view so that patrons are properly informed.