

## **LINEE GUIDA SU REQUISITI SPECIFICI TIPOLOGIA BAR “A PREVALENTE SOMMINISTRAZIONE BEVANDE, PANINI ED AFFINI, PASTICCERIA”**

### **GUIDELINES ON THE SPECIFIC REQUISITES FOR CAFES "SERVING MAINLY BEVERAGES, SANDWICHES AND CONFECTIONARY"**

There must be access to all **esercizi pubblici/public outlets** from the public street or other public place and they must have customer toilet facilities.

Public outlets must be spacious, furnished and equipped with proper facilities for the storage of food.

Public outlets must have:

- a dining room where customers eat and drink with a serving counter. The serving counter must have running drinking water, a dishwasher, a refrigerator and a food display cabinet or counter (designed so it cannot be opened by customers). The food display cabinet or counter must be heated and or cooled electrically to safeguard the correct temperature of the food inside and have a thermometer to monitor its internal temperature;
- a storeroom for food and beverages
- a toilet that complies with the specifications described in the general requisites (datasheet 1) for the use of customers.

Outlets that bake frozen meals and sweet and savoury confectionary without the need for any preparation must have a dining room where customers can eat and drink that is at least **4 m<sup>2</sup>**, with a work surface, sink, dishwasher, refrigerator, freezer, oven and/or hot plates for reheating food.