

EXTRACT

BREAKFAST AND TASTINGS

In particular, this part of the document constitutes a specific supplement to the self-control document relating to the HACCP METHODOLOGY.

These are the main prevention measures implemented in **breakfast and tasting**:

- the activity of serving breakfast and tasting during the summer takes place in the veranda area, in the open air, guaranteeing the distance between the tables so that the seats guarantee the interpersonal distance between the guests. Each family / friend unit has its own table that they can use throughout their stay. During the aforementioned period, access to the internal areas of the common room is prohibited. During the winter period the same rules apply, using the inside of the common room within the limits allowed, favoring the exchange of air in the rooms through the windows, and the properly closed veranda. To this end, guests are requested to respect any information and / or space delimitation signs.
- guests have to wash and disinfect their hands and a special gel is available for this.

The preparation staff:

- comply with the requirements indicated in the self-control document relating to the HACCP METHODOLOGY and the ADDITIONAL PROCEDURE "CONTRAST OF INFECTION FROM SARS-COV-2"
- have received training on the correct operating procedures
- wear a mask and gloves (gloves have changed, especially after carrying out activities not related to food, such as manually opening / closing entry and exit doors and emptying containers; when wearing gloves, you should not touch your eyes, mouth and nose; at each change of glove changes, and when the gloves are removed, you should wash your hands);
- wash their hands thoroughly and frequently, with normal soap and warm running water (hand sanitizers can be used as an additional measure but should not replace hand washing)

Service staff:

- comply with the requirements indicated in the self-control document relating to the HACCP METHODOLOGY and the ADDITIONAL PROCEDURE "CONTRAST OF INFECTION FROM SARS-COV-2"
- have received training on the correct operating procedures
- use the mask and carry out frequent hand hygiene with hydro-alcoholic solutions, before each table service

Since this is a minimal activity limited to the preparation of breakfast and / or tasting, the activities are carried out by one person only.

The guests:

- they must wear the mask whenever they are not sitting at the table;
- access to the service is prohibited in the case of precarious health conditions; body temperature can be detected, preventing access in case of temperature > 37.5 ° C.
- given the extreme proximity, they use their apartments to hang their clothes, to use the bathroom, etc ...

The company does not access any external suppliers, since all material purchases are made directly. Paper menus are not used.

CLEANING OPERATIONS

Daily cleaning is carried out according to the practice in use in the company, using detergents suitable for the different types of material treated, in compliance with the directions for use provided by the manufacturers.

The sanitation of the environment is the activity that concerns the complex of procedures and operations aimed at making a certain environment healthy by means of cleaning and subsequent disinfection, for example with a sodium hypochlorite solution diluted to 0.1% or with alcohol 70% ethyl for surfaces that can be damaged by sodium hypochlorite, in compliance with the instructions for use provided by the manufacturers. Cleaning and sanitizing can be carried out separately or carried out with a single process using products that have dual action; it is important to remove dirt or residues of dirt that can contribute to making the entire process ineffective.

These are the main prevention measures implemented in cleaning operations:

- at the end of each table service, all the usual surface disinfection measures must be taken, avoiding as much as possible tools and containers that can be reused if not sanitized (salt shakers, cruets, etc.);
- tablecloths are replaced at each change of guest. In the case of using stain covers over the tablecloths, simply replace the latter. When the use of tablecloths covering the entire surface of the table is not envisaged, the table must be cleaned after each service;
- the objects used for a service (bread basket, condiment products, single-dose sugar bowl, etc.) are not made available to new guests without adequate sanitation;
- the adoption of alternative solutions such as disposable products is favored;
- the buffet service is not available;
- all dishes, cutlery and glasses are washed and disinfected in the dishwasher, including items that have not been used, if there is the possibility that they will be touched by guests or staff, or otherwise exposed to the infection;
- in the event that it is not possible to wash in the dishwasher, when carrying out the manual one it is necessary to proceed with washing, disinfection and rinsing, using the highest level of precaution, drying with disposable paper;
- tablecloths and napkins are washed in the usual way, at least at 60 degrees.