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PART I: SECTION (I) – GENERAL

Government Notifications

LD – B26/68(III)

TOURIST DEVELOPMENT ACT, No. 14 OF 1968

Notification under Regulation 2 (I) of the Specified Tourist Services Code, 1984

It is hereby notified that –

- (a) The appointed date for the purposes of regulation 2(I) of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of May 12, 1984 shall be the 01 st day of December, 1999; and
- (b) Every registration made, licence issued or grading assigned to or in respect of the business of any tourist guest house tourist restaurant, tourist shop, tourist recreation or entertainment establishment, by the Ceylon Tourist Board, before the appointed date specified in paragraph (a) shall be deemed valid and effectual, as though such registration was made, licence issued or grading assign under the Specified Tourist Services Code 1984.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

TOURIST DEVELOPMENT ACT, No. 14 OF 1968

Notification under Regulation 20 of the Specified Tourist Services Code, 1984

IT is hereby notified under Regulation 20 of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of May 12, 1984, that the fees payable for the registration or licensing of the business of a Tourist Recreation or Entertainment Establishment or for the issue of duplicates or copies of registration entry or licence to the proprietor or the licensee of the said business shall be as specified in the schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE

	<i>Registration Fee</i> <i>Rs.</i>	<i>Licence Fee</i> <i>Rs.</i>
Tourist Recreation or Entertainment Establishment	2,500.00	1,500.00

Duplicates:

Fee for the issue of duplicate of Registration Certificate	Rs. 1,000.00
Fee for the issue of duplicate of licence.	Rs. 1,000.00
Fee for the certified copy of the registration/Licence entry	Rs. 1,000.00

TOURIST DEVELOPMENT ACT, No. 14 OF 1968**Notification under Regulation 7 (a) of the Specified Tourist Services Code**

IT is hereby notified under Regulation 7 (a) of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of May 12, 1984, that the minimum requirements for the registration of the business of a Tourist Recreation or Entertainment Establishment, shall be as specified in the schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE I

MINIMUM REQUIREMENTS FOR REGISTRATION OF TOURIST WATER SPORTS ESTABLISHMENTS

1. The establishment providing Water Sports Facilities should be a Proprietorship/Partnership/Company registered with the Registrar of Companies/Business Names, Pradeshiya Sabha.
2. There should be acceptable base of operationing the case of multi activity operations.
3. Persons/Organisations/Institutions providing such facilities should maintain all equipment used for such purpose in good order.
4. A list of the equipment available for hire to tourists shall be displayed in a prominent place indicating the rates at which such equipment will be hired.
5. All equipment should be checked for safety before they are hired.
6. Before using such equipment the tourists should be made to understand the precautions that should be taken by them for their safety.
7. Such precautions should be displayed prominently at the base of operations or a printed hand out should be given to such persons.
8. All equipment should be checked and stored after use to prevent corrosion or damage in the case of multi activity operations.
9. Maintenance/repair and use of equipment should be carefully complied with, as per the Manual of Instructions issued by the manufacturer/supplier.
10. All persons/organizations/institutions providing water sports facilities should maintain a register in which the name of the tourist, the equipment hired, duration and the name of the guide, etc. should be entered.
11. All persons/organizations/institutions providing water sports facilities should provide well equipped first aid kits at the base of operation (in case of multi activity operations) and on the boats.
12. Insurance coverage should be obtained for Public Liability.

13. All persons handling equipment, boats and other crafts should be competent.

14. Clearance from the relevant Government/State Authorities/UDA and Local Authority, etc., (if required) should be obtained prior to the operation of tourist water sports establishments.

SCHEDULE II

MINIMUM REQUIREMENTS FOR REGISTRATION OF TOURISTS DIVING CENTRES / SCHOOLS / ESTABLISHMENTS

1. The providers of diving facilities should be a Proprietorship / Partnership / Company registered with the Registrar of Companies / Business Names, Pradeshiya Sabha.

2. There should be an acceptable base of operation.

3. Persons / organizations / institutions providing such facilities should maintain all equipment used for such purpose in good order.

4. A list of the equipment available for hire to tourists / non tourists shall be displayed in a prominent place indicating the rates at which such equipment will be hired.

5. All equipment should be checked for safety before they are hired.

6. Before using such equipment the tourists should be made to understand the precautions that should be taken by them for their safety.

7. Such precautions should be displayed prominently at the base of operations or a printed hand out should be given to such persons.

8. All equipment should be checked and stored after use to prevent corrosion or damage.

9. Maintenance / repair and use of equipment should be carefully complied with, as per the Manual of Instructions issued by the manufacturer / supplier.

10. All persons diving should be accompanied by competent persons.

11. All persons / organizations / institutions providing diving facilities should maintain a register in which the name of the tourist, the equipment hired, duration and the name of the guide etc. should be entered.

12. Persons / organizations / institutions hiring Aqua Lungs should satisfy themselves that the tourists using Aqua Lungs are competent to use them.

13. When diving in a particular area, the person / organization / institution should indicate the area of diving with an internationally recognized flag or symbol.

14. All persons / organizations / institutions providing diving facilities should provide well equipped first-aid kits at the base of operation and on boats along with divers.

15. In the case of Aqua Lungs cylinders, all such cylinders should be stamped as suitable for use and certified by the Ceylon Oxygen Company or other organization providing such services.

16. All guides / divers / instructors employed for diving should hold a certificate of competence issued by an authority recognized by the Ceylon Tourist Board.

17. Insurance coverage should be obtained for Public Liability.

18. Clearance from the relevant Governments / State Authorities UDA and Local Authority, etc., (if required) should be obtained prior to the operation of diving centres / schools / establishments.

TOURIST DEVELOPMENT ACT, No. 14 OF 1968**Notification under Regulation 20 of the Specified Tourist Services Code, 1984**

IT is hereby notified under Regulation 20 of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/28 of May 12, 1984, that the fees payable for the registration or licensing of the business of a Tourist Shop or for the issue of duplicates or copies of registration entry or licence to the proprietor or the licensee of the said business shall be as specified in the Schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE

	<i>Registration Fee</i> Rs.	<i>Licence Fee</i> Rs.
Gems and Jewellery Tourist Shop	10,000.00	5,000.00
Other Tourist Shops	7,500.00	3,500.00

Duplicates:

Fee for the issue of duplicate of Registration Certificate	Rs. 1,000.00
Fee for the issue of duplicate of licence	Rs. 1,000.00
Fee for the certified copy of the registration/Licence entry	Rs. 1,000.00

TOURIST DEVELOPMENT ACT, No. 14 OF 1968**Notification under Regulation 7(a) of the Specified Tourist Services Code**

IT is hereby notified under Regulation 7(a) of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of May 12, 1984, that the minimum requirements for the registration of the business of a Tourist Shop shall be as specified in the Schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE I**MINIMUM REQUIREMENTS FOR REGISTRATION OF A TOURIST SHOP**

1. The Ceylon Tourist Board will grant approval to the following categories of Tourist Shops on compliance of the minimum requirements stipulated for each category:-

- (i) Gems & Jewellery;
- (ii) Handicrafts; and
- (iii) Others.

2. All shops should be of a standard suitable to provide facilities for tourists.

3. The building should be purpose-built for a tourist shop.

4. Clearance from the relevant departments such as UDA/Local Authority, Coast Conservation, Environmental Authority and Wild Life Department etc. (if required) should be obtained prior to the construction/operation of the shop.

5. The shop should provide for stocking, display and sale of commodities/goods to the tourists.
6. The size of the shop should be adequate and well organized with arrangements for display of commodities/goods. It should provide seating facilities for staff and guests.
7. The decor should be pleasant and attractive.
8. A prominent Name Board should be made available.
9. Fire safety/fire precautions, etc. should be provided.
10. Adequate parking space should be provided.
11. Basic first aid facilities should be provided for the use of staff and guests.
12. Communication facilities (*e. g.* : Telephone, fax, etc.) should be made available.
13. The Manager should have a through knowledge of the product/s sold. At least 2 members of the staff should be fluent in English and/or other foreign languages.
14. All goods should be price marked and guaranteed for its genuineness and value.
15. Adequate staff facilities should be provided.
16. The shop should not stock, display and sell any articles prohibited by law.

SCHEDULE II

MINIMUM REQUIREMENTS FOR REGISTRATION OF A SPICE GARDEN SHOP

The Ceylon Tourist Board will grant approval to the spice garden shop on compliance of the following minimum requirements :

1. The extent of the spice garden should be at least one acre.
2. It should have a variety of spices with trees marked or labled. It should have a display/sales centre/shop with adequate stocks of spices, displayed attractively. All items sold should be price marked.
3. If any herbal medicines or other herbal products/herbal ointments, herbal tonics, etc. are sold the approval for such sale should be obtained from a registered Ayurvedic Practitioner and each item should be labled with the name and address of such Ayurvedic Practitioner.
4. The size of the shop should be adequate and well organised with arrangements for display of commodities/goods. It should provide for seating facilities for staff and guests.
5. The decor or retail outlet/shop should be pleasant and attractive.
6. A prominent name board should be available.
7. All goods should be price marked and guaranteed for quality, authenticity and genuinness.
8. Fire safety/fire precautions, etc. to be provided.
9. Adequate vehicle parking space to be provided.
10. Basic first aid facilities should be provided for the use of staff and guests.
11. Communication facilities, (Ex.: telephone facilities, etc.) should be available.
12. Staff should have a good knowledge of the products sold.

13. The Manager should have a through knowledge of the product/s sold. At least 2 members of the staff should be fluent in English and / or other foreign languages.

14. Adequate staff facilities should be provided.

15. The shop should not stock, display and sell any articles prohibited by law.

TOURIST DEVELOPMENT ACT, No. 14 OF 1968

Notification under Regulation 20 of the Specified Tourist Services Code, 1984

IT is hereby notified under Regulation 20 of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of May 12, 1984 that the fee payable for the registration and licensing of the business of a tourist guest house or for the issue of duplicates or copies of registration entry or licence to the proprietor or the licensee of the said business shall be as specified in the Schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE

	Registration Fee Rs.	Licence Fee Rs.
<i>A Grade Tourist Guest House</i>		
with 10 rooms and above	7,500.00	3,500.00
less than 10 rooms	5,000.00	3,000.00
<i>B Grade Tourist Guest House</i>		
with 10 rooms and above	6,000.00	3,000.00
less than 10 rooms	4,500.00	2,500.00
<i>C Grade Tourist Guest House</i>	4,000.00	2,000.00
<i>Duplicates</i>		
Fee for the issue of duplicate of Registration Certificate	Rs. 1,000.00	
Fee for the issue of duplicate of licence	Rs. 1,000.00	
Fee for the certified copy of Registration/Licence entry	Rs. 1,000.00	

TOURIST DEVELOPMENT ACT, No. 14 OF 1968

Notification under Regulation 7 (a) of the Specified Tourist Services Code, 1984

IT is hereby notified under Regulation 7 (a) of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of May 12, 1984 that the minimum requirements for the registration of the business of a Tourist Guest House shall be as specified in the Schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE

1. 'A' Grade Tourist Guest House

To qualify for an 'A' grade, a Tourist Guest House shall fulfill the following minimum requirements:

- (a) Obtain 90% of the points allotted to essential items marked with asteriks (*) against the Criteria for approval of Tourist Guest Houses.
- (b) Obtain a minimum of 80% of the total marks given in the Criteria for approval of Tourist Guest Houses.

2. 'B' Grade Tourist Guest House

To qualify for 'B' grade, a Tourist Guest House shall fulfill the following minimum requirements:

- (a) Obtain 70% of the points allotted to essential items marked with asteriks (*) against the Criteria for approval of Tourist Guest Houses.
- (b) Obtain a minimum of 60% of the total marks given in the Criteria for approval of Tourist Guest Houses.

3. 'C' Grade Tourist Guest House

To qualify for a 'C' grade, a Tourist Guest House shall fulfill the following minimum requirements:

- (a) Obtain 60% of the points allotted to essential items marked with asteriks (*) against the Criteria for approval of Tourist Guest Houses.
- (b) Obtain a minimum of 50% of the total marks given in the Criteria for approval of Tourist Guest Houses.

Items	Points
01. Location	20
02. Access/Approach	20
03. Building	20
04. Compound	10
05. Maintenance	25
06. Parking	10
07. Lounge/Lobby	10
	10
	20
	10
	10
	15
08. Reception Counter	05
09. Bedrooms	
	10
	10
	05

	*9.4 Every bedroom should be provided with good mattresses, clean mattress covers, clean pillows, pillow cases.	(20)
	*9.5 Fresh linen should be provided.	(10)
	9.6 Attractive curtains should be made available.	(05)
	9.7 blankets should be provided in guest houses where the average monthly temperature falls below 65° F for in Air-conditioned rooms.	(05)
	9.8 Every bedroom should be provided with a cupboard with hangers, dressing table, luggage stand, table chairs, bed side table and lamp, waste paper basket, carpets/rugs, flask or water carafe, mosquito net.	(80)
	9.9 A call bell/internal telephone or any other communication system should be installed.	(15)
	*9.10 A/c or fans in good working order should be provided.	(15)
	9.11 The walls, ceiling, wood work, furniture, fittings should be clean and maintained in a manner befitting a tourist guest house.	(20)
	9.12 The floor should be polished/waxed and clean at all times.	(15)
	*9.13 All bedrooms should have sufficient light and should be well ventilated.	(20)
	9.14 The decor should be of a standard befitting a tourist guest house.	(10)
	*9.15 Doors and windows should be closable and fitted with a safe lock.	(10)
10. Bathrooms	*10.1 To qualify for an A grade tourist guest house - all bedrooms should have 100% attached toilets. <i>For B grade - 75% of the bedrooms should have attached toilets.</i> <i>For C grade - 50% of the bedrooms should have attached toilets.</i>	(10)
	*10.2 Every bathroom should have a minimum floor area of 35sq. ft.	(10)
	10.3 Every toilet should have a W.C. unit with a seat and a lid fixed to the pan with modern sanitation and in good working order	(10)
	10.4 An electric two-pin shaver plug socket or base suitably located should be available in every bathroom or bedroom. The voltage available and whether the supply is AC or Dc should be indicated for the Information of guests using electric shavers.	(05)
	10.5 Every toilet to be provided with wash basin, mirror, towel rail, clean towels, light over mirror, sanitary bin with paper bags, soap, soap tray, toilet paper with holder and/or bidet/hand bidet, tooth brush holder.	(45)
	10.6 Showers in good working condition should be available in every bathroom. Showers should be enclosed with water-proof partitions or curtains.	(20)
	*10.7 running water (hot/cold) should be available in every bathroom at all times.	(10)
	10.8 Bathroom/W.C. fixtures and fittings should be well maintained	(10)
	10.9 Every bathroom/W.C. should be adequately lit and should have an effective system of natural or artificial ventilation.	(10)
	*10.10 Toilet bowls should be sanitised.	(10)
	*10.11 There should be a sufficient stock of face towels and /bath towels. 1 face towel for each guest should be provided.	(20)
	10.12 Bathrooms/W.C. floors should be clean, non-skid and be of impervious material. Walls upto 5 feet should be of impervious material.	(20)
11. Casual Toilets	11.1 Separate toilet facilities should be provided for casual visitors.	(10)
	11.2 Casual toilet should have a W.C. with modern sanitation in good working order.	(10)
	11.3 Casual toilets to be provided with wash basin, mirror, towel rail, clean towels, sanitary bin with paper bags, soap, soap tray, toilet paper with holders and/or bidet/hand bidet.	(35)

	*11.4	Running water (hot/cold) should be available in every bathroom at all times.	(10)
	11.5	Toilets to be very well maintained and all fittings to be in good working order.	(10)
	11.6	Toilet should be adequately lit and ventilated.	(10)
	11.7	Floor and walls upto 5 feet should be of impervious material.	(20)
	*11.8	Toilet should have a minimum floor area of 30 sq. ft.	(05)
12. Dining Room	12.1	Dining room should be suitably lit and ventilated.	(10)
	12.2	If not air-conditioned it should be provided with sufficient electric fans. This does not apply to guest houses where the average monthly temperature falls below 65°F, or where heating system should be available.	(15)
	12.3	The walls, ceiling, doors, floor, wood work and fittings should be maintained in good condition.	(30)
	12.4	There should be a sufficient number of comfortable, clean good quality chairs and tables for guests.	(20)
	12.5	Furnishings and decor should be of a good standard.	(10)
	12.6	Cutlery, crockery, glassware, other table ware and table linen should be clean, adequate and of good quality.	(50)
	12.7	Quality Menu cards should be available. Tariff to be displayed prominently.	(05)
	12.8	There should be a variety of quality cuisine and presentation of food should be of acceptable standards.	(25)
	12.9	Should be clean and free of insects and rodents.	(10)
13. Pantry-Wash up	13.1	The pantry should be clean, well equipped, adequately lit and well ventilated.	(20)
	13.2	Floor should be of impervious material.	(10)
	13.3	Walls, ceiling, doors, windows and wood work should be clean.	(20)
	13.4	Table tops should be of impervious material.	(10)
	13.5	The pantry should be free of insects and rodents and all doors and windows should have fly screens, where necessary.	(10)
	13.6	All equipment and utensils used in the pantry should be clean and be of good quality.	(05)
	13.7	At least one sink should be available with running (hot/cold) water for washing utensils.	(15)
14. Kitchen	14.1	The kitchen should be suitably located for easy and quick service.	(10)
	14.2	There should be adequate provision for ventilation and efficient removal of hot air and odours.	(10)
	14.3	Lighting in the kitchen should be adequate and suitable.	(05)
	14.4	Kitchen floor should be of impervious material conducive to easy cleaning.	(10)
	14.5	Kitchen walls should be conducive to easy cleaning and should be of impervious material up to 5 ft.	(10)
	14.6	Kitchen walls, ceiling, doors, windows, wood work should be clean and well maintained.	(15)
	14.7	Kitchen area should be free of insects and rodents. There should be fly screens/mesh for all kitchen doors and windows where necessary.	(15)
	14.8	Kitchen table tops should be of stainless steel or similar material and be in good condition.	(10)
	14.9	Kitchen cupboards with mesh doors and shelves should be provided.	(05)
	14.10	Kitchen utensils should be clean and adequate and well maintained.	(10)
	14.11	At least two sinks with running (hot and cold) water should be available.	(10)
	14.12	Separate facilities for washing hands with soap and clean cloth or paper towels should be provided at the entrance to the kitchen.	(10)
	14.13	There should be a sufficient number of waste bins with bags and lids which should be clean and in good condition.	(05)

	14.14	All drains in and around the kitchen should be covered and clean and lead to a sealed masonry soakage pit.	(10)
	14.15	Adequate refrigeration (deep freezers/fridges) facilities should be provided.	(15)
	*14.16	A high standard, of cleanliness should be maintained in the preparation of food.	(15)
	14.17	All food in the kitchen should be well protected.	(15)
	14.18	The kitchen should be sufficiently large to cater to the number of guests in rooms.	(10)
	14.19	Containers with lids to be made available for spices.	(05)
	14.20	The kitchen should be equipped with suitable gas or electric stoves/cookers.	(10)
15. Stores	15.1	Adequate stocks of dry rations, meat, fish, vegetables, etc. should be made available.	(10)
	15.2	Bins/containers with lids to be provided for items such as rice, sugar, flour, etc.	(05)
	15.3	Racks to be provided to store provisions.	(05)
	15.4	There should be adequate light and ventilation.	(10)
	15.5	Cupboards for storage of food should have fine mesh doors.	(05)
16. Staff	16.1	Adequate qualified/trained and experienced, efficient and courteous staff should be available.	(30)
	16.2	The Manager, and the Chef should have at least 3 years of experience in the relevant capacity.	(20)
	16.3	Staff should always be in smart and clean uniforms. The kitchen staff should wear protective clothing.	(20)
	16.4	Staff coming into contact with guests should be able to speak in English and or in any other foreign language where necessary.	(10)
	*16.5	All staff should be medically examined at regular intervals.	
17. Staff facilities	17.1	Separate and clean toilets with water closets in good working order should be available for the use of the staff.	(10)
	17.2	A staff changing/rest room equipped with lockers and necessary furniture should be available.	(10)
	17.3	First-aid facilities should be available for the use of the staff.	(10)
18. General	18.1	Live or recorded music/piped in music to be provided.	(10)
	*18.2	Adequate fire precautions, fire fighting equipment should be available.	(15)
	*18.3	Electrical safety devices such as trip switches and separate main switches should be provided.	(15)
	*18.4	Ensure proper storage of garbage and proper disposal of garbage and waste water.	(15)
	*18.5	Water should be boiled filtered or otherwise treated and fit for human consumption.	(15)
	18.6	Recreation/entertainment facilities should be provided.	(10)
	18.7	Security arrangements should be adequate.	(10)
	18.8	Clearance from the relevant Government/State authorities viz. - UDA/Local Authority and Wild Life Department, etc. (if required) should be obtained prior to the construction /operation of any guest house.	
	18.9	Cordless/Cellular telephone to be provided for use in an emergency.	(05)

TOURIST DEVELOPMENT ACT, No. 14 OF 1968

Notification under Regulation 20 of the Specified Tourist Services Code, 1984

IT is hereby notified under Regulation 20 of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of 12th May, 1984, that the fees payable for the registration and licensing of the business of a Tourist restaurant or for

the issue of duplicates or copies of registration entry or licence to the proprietor or the licensee of the said business shall be as specified in the Schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE

	<i>Registration Fee</i> Rs.	<i>Licence Fee</i> Rs.
Tourist Restaurant	7,500.00	3,500.00
Speciality Tourist Restaurant	10,000.00	5,000.00

Duplicates:

Fee for the issue of duplicate of Registration Certificate	Rs. 1,000.00
Fee for the issue of duplicate of licence	Rs. 1,000.00
Fee for the certified copy of the registration/Licence entry	Rs. 1,000.00

TOURIST DEVELOPMENT ACT, No. 14 OF 1968

Notification under Regulation 7(a) of the Specified Tourist Services Code, 1984

IT is hereby notified under Regulation 7(a) of the Specified Tourist Services Code, 1984 published in the *Gazette (Extraordinary)* No. 296/23 of 12th May, 1984, that the minimum requirements for the registration of the business of a Tourist Restaurant or a Speciality Tourist Restaurant shall be as specified in the Schedule hereto.

TISSA KUMARASIRI WARNASURIYA,
Competent Authority.

Colombo,
01st September, 1999.

SCHEDULE

1. 'A' Grade Tourist Restaurant or Speciality Tourist Restaurant :

To qualify for an 'A' grade, Tourist Restaurant or Speciality Tourist Restaurant it shall fulfil the following minimum requirements:

- (a) Obtain 90% of the points allotted to essential items marked with asteriks (*) against the Criteria for approval of Tourist Restaurants
- (b) Obtain a minimum of 80% of the total marks given in the Criteria for approval of Tourist Restaurants.

2. 'B' Grade Tourist Restaurants:

To qualify for a 'B' grade, a Tourist Restaurant shall fulfil the following minimum requirements:

- (a) Obtain 70% of the points allotted to essential items marked with asteriks (*) against the Criteria for approval of Tourist Restaurants.
- (b) Obtain a minimum of 60% of the total marks given in the Criteria for approval of Tourist Restaurants.

- | | | | |
|---------------------|-----|--|------|
| 01. Location | 1.1 | The locality and the environment should be suitable for a Tourist Restaurant. | (20) |
| 02. Access/Approach | 2.1 | Access/Approach should be suitable for a Tourist Restaurant. | (20) |
| 03. Building | 3.1 | Building should be purpose built for a tourist restaurant or suitably altered or renovated to provide the services of a tourist restaurant. It should be geared for the operation of a tourist restaurant. | |

04. Compound	4.1	Compound should be well laid out and maintained in manner befitting a tourist restaurant.	(10)
05. Maintenance	5.1	Maintenance of all areas of the restaurant including the building (in side and out side) furniture - equipment, furnishings, fixtures, fittings, etc. should be of a standard befitting a tourist restaurant.	(25)
06. Parking	6.1	There should be adequate parking space for vehicles (with adequate Security).	(10)
*07. No. of covers	*7.1	There should be a minimum of 40 covers.	(05)
08. Restaurant	8.1	The restaurant dining area should be adequately lit and ventilated.	(10)
Dining Area	8.2	The restaurant (dining area) if non air-conditioned should have sufficient electric fans. This does not apply to establishments where the average monthly temperature falls below 65°F (where heating systems or room heaters should be available).	(10)
	8.3	The floor area of the restaurant (excluding the bar, lounge and the reception counter) should be sufficiently large to allow easy movement between the tables.	(10)
	8.4	Suitable dining tables and suitable/comfortable dining chairs should be available.	(10)
	8.5	The walls, ceiling, doors, floor, wood work and fittings, furnishings should be maintained in good condition befitting a tourist restaurant.	(25)
	8.6	The floor should be polished/waxed and clean at all times.	(10)
	8.7	The decor should be of a high standard befitting a tourist restaurant, and conform to the type of speciality cuisine offered (if applicable).	(10)
	8.8	Cutlery, crockery, glassware and other tableware should be adequate, clean and be of good quality.	(40)
	8.9	At least 3 sets of good quality table linen and serviettes should be provided.	(25)
	8.10	Good quality menu cards/beverage cards, menu card, holders, bill folders to be provided.	(10)
	8.11	Service staff in the dining room should be adequate, and in clean uniform.	(20)
	8.12	Service in the dining room should be efficient and courteous.	(10)
Food	*8.13	There should be a variety of quality cuisine and presentation of food should be of acceptable standards.	(30)
09. Service Station	9.1	There should be a sufficient number of service stations to place crockery, cutlery, glassware and other tableware.	(05)
10. Kitchen	10.1	The kitchen should be suitably located for easy and quick service.	(10)
	10.2	The kitchen should be sufficiently large to cater to number of covers according to the type of cuisine offered.	(10)
	10.3	There should be adequate provision for ventilation and efficient removal of hot air and odours.	(20)
	10.4	Lighting should be adequate and suitable for a tourist restaurant.	(10)
	10.5	Kitchen floor should be of impervious material conducive to easy cleaning.	(20)
	10.6	Kitchen walls should be conducive to easy cleaning and should be of impervious material up to 5ft.	(10)
	10.7	Kitchen ceiling, doors, windows, window panes, wood work should be very clean and well maintained.	(10)
	10.8	Kitchen area should be free of insects and rodents. There should be fly screens for all kitchen doors and windows, where necessary.	(10)
	10.9	Kitchen table tops should be of stainless steel or similar material and be in good condition.	(10)
	10.10	Kitchen cupboards with mesh doors should be provided.	(10)
	10.11	Kitchen utensils should be clean and adequate and well maintained.	(20)
	10.12	At least two sinks with running (hot and cold) water should be available.	(15)
	10.13	Separate facilities for washing hands with soap and clean cloth or paper towels should be provided at the entrance to the kitchen.	(10)

	10.14	There should be a sufficient number of waste bins with bags and covers, which should be clean and in good condition.	(10)
	10.15	Cooking facilities/equipment should be sufficient to cater to the number of covers and the type of cuisine offered.	(10)
	10.16	Containers with lids to be made available for spices, etc.	(05)
	10.17	The kitchen should be equipped with suitable gas or electric stoves/cookers.	(10)
	10.18	All drains and outlets should be covered and clean and lead to a sealed masonry soakage pit.	(10)
	10.19	Adequate refrigeration (deep freezers/fridges/bottle coolers) facilities should be available.	(15)
11. Food Preparation	11.1	A high standard of cleanliness should be maintained in the preparation of food.	(15)
	11.2	All food in the kitchen should be well protected.	(15)
12. Staff	12.1	Adequate qualified, trained or experienced, efficient staff should be available.	(40)
	12.2	The Manager and the Chef should have at least 3 years of professional experience.	(20)
	12.3	Staff should always be in smart and clean uniforms. The kitchen staff should wear protective clothing.	(20)
	12.4	Staff coming into contact with guests should be able to speak in English and/or in any other foreign language if necessary.	(10)
13. Staff facilities	13.1	Separate and clean toilet with water closet in good working order should be available for the use of the staff.	(10)
	13.2	A staff changing/rest room equipped with lockers and necessary furniture should be available.	(10)
	13.3	First aid facilities should be available for the use of the staff.	(10)
14. Pantry/Wash up	14.1	The pantry should be clean, well equipped, adequately lit and well ventilated.	(20)
	14.2	Floor should be of impervious material.	(10)
	14.3	Walls, ceiling, doors, windows, window panes and wood-work should be clean. Walls should be of impervious finish up to 5 ft. suitable for easy cleaning.	(20)
	14.4	Table tops should be of impervious material.	(10)
	14.5	The pantry should be free of insects and rodents and all doors and windows should have fly screens where necessary.	(10)
	14.6	All equipment and utensils used in the wash-up should be clean.	(05)
	14.7	At least one sink should be available with running hot/cold water for washing purposes.	(15)
15. Stores	15.1	Adequate stocks of dry rations, meat, fish, vegetables, etc. should be made available.	(10)
	15.2	Bins/containers with lids to be provided for items such as rice, sugar, flour, etc.	(05)
	15.3	Racks to be provided to store provisions.	(05)
	15.4	There should be adequate light and ventilation.	(10)
	15.5	Cupboards for storage of food should have fine mesh doors.	(05)
16. Casual Toilets	16.1	There should be separate toilets for males and females.	(20)
	16.2	Should be clean and well maintained.	(10)
	16.3	Every toilet should have a W.C. with modern sanitation in good working order.	(10)
	16.4	All toilets to be provided with wash basin, mirror, clean towel, towel rail, sanitary bin with paper bags, soap, soap tray, toilet paper with holders etc. All fittings to be in good working order.	(35)
	16.5	Toilet should be adequately lit and ventilated.	(10)
	16.6	Floor and walls upto 5 ft. should be of impervious material and well maintained.	(20)

17. General	17.1 Live or recorded music/piped in music to be provided.	(10)
	*17.2 Adequate fire precautions, and fire fighting equipment should be available.	(15)
	*17.3 Electrical safety devices such as trip switches for main circuit and electrical kitchen equipment, separate main switches should be provided.	(15)
	17.4 Ensure proper storage of garbage and disposal of garbage and waste water.	(15)
	*17.5 Water should be boiled, filtered or otherwise treated and fit for human consumption.	(15)
	17.6 Clearance from the relevant Government/State Authorities/viz. Coast Conservation Department - UDA/Local Authority and Wild Life Department, etc. (if required) should be obtained prior to the construction/operation of any restaurant.	(15)
Speciality Tourist* Restaurants.	*17.7 Specially Tourist Restaurants should employ Chefs professionally qualified or with 5 years experience in a recognised restaurant/hotel in the particular speciality cuisine offered.	(15)
	*17.8 Appropriate special kitchen equipment/utensils should be adequately available for the preparation of the speciality cuisine offered/sold.	(15)
	*17.9 Appropriate special serving utensils should be adequately available to serve the speciality cuisine offered/sold.	(15)
	*17.10 The decor/ambience should reflect the true and authentic characteristics of the speciality cuisine offered/sold.	(15)
	*17.11 Telephone/Cellular/Cordless telephone facilities should be provided.	(15)