



Guidelines

Restaurant

1. Definition:

A restaurant refers to premises that have at least 40 covers and structurally adapted and used for the purpose of supplying prepared meals and beverages, against payment, to the public for consumption on or off the premises.

2. Layout:

Every restaurant shall consist of a minimum of:

1. Layout:

Every restaurant shall consist of a minimum of:

- a) A reception/ bar area
- b) A common dining area
- c) A kitchen
- d) A scullery
- e) Toilet facilities
- f) Adequate parking space

2. Dining Area

- a) A menu list with all prices;
- b) Good quality chairs with backrest;
- c) Good quality tables with table linen and matching napkins of textile materials;
- d) Good quality crockery and cutlery (glass, plates (ceramic), forks, spoons etc); *Note: Only one coloured set of glasses and plates to be provided.*
- e) Thermal comfort – either fan or air-condition;
- f) Adequate lighting;

- g) The floor should be covered with matching tiles or parquet or carpet;
- h) Telephone facilities to be provided; and
- i) The dining area shall be kept clean at all times and be spotless.

3. Kitchen

- a) Strict sanitation, cleanliness and hygienic all throughout;
- b) Natural or induced ventilation;
- c) Oven, electric kettle, extractor, and other kitchen equipment;
- d) Sufficient number of garbage bins with lids;
- e) The kitchen area shall be kept clean at all times and be spotless;
- f) Equipment and utensils shall be kept in a tidy way;
- g) Food preparation and refrigeration should be in accordance with the recommendations of the Ministry of Health.

4. Scullery:

- a) A scullery separated from the kitchen area and with separate access door, so as to prevent cross-contamination of food, shall be provided;
- b) The scullery area should be kept clean and free from unpleasant smells at all times and be spotless.
- c) As per measures imposed by the Ministry of Health.

5. Store:

- a) An appropriate store (with adequate space) and which shall have direct access to the road to take deliveries of groceries and goods, in order to prevent disturbances to the clients.
- b) All bags, containers, crates or boxes to be kept on racks 300 mm above floor level.

Note: Deliveries of groceries and goods should not be made through the dining area or during operating hours.

6. Toilet facilities:

- a) Separate toilet for ladies and gents, which shall be clearly indicated;
- b) Toilet paper, soap dispenser and clean towels or mechanical hand drying facilities to be available at all times;
- c) Sanitary bins to be available at all times in ladies toilet;
- d) Wash basin and mirror to be placed either in both toilets or in corridor between both toilets;
- e) Tiles to be placed on floor and walls;
- f) All plumbing works to be aesthetically covered;
- g) The toilets area should be kept clean and free from unpleasant smells at all times and be spotless.

7. Parking:

- h) One parking slot is required for every 8 m² of dining area.
- i) Parking slot should be 2.5 x 5.0 meters and should be clearly demarcated.
- j) All parking slots should be accessible and free from obstructions at all times.
- k) Offsite parking may be considered if accompanied by relevant authorisations.

8. Others:

- l) First-aid kit, with no expired items to be provided;
- m) Provision of a reception counter;
- n) Uniforms and lockers for staff;
- o) The exterior parts of the building to be aesthetically painted in a trendy colour;
- p) Provision of water tanks to be made so as to provide adequate supply of water at all times, during operating hours;
- q) Provision of a generator or any other alternative means, for restaurant with more than 40 covers;
- r) Fire extinguisher to be kept in an easily accessible place;
- s) The Restaurant to be well lit;

- t) Overall sanitation, cleanliness and hygiene to be maintained throughout the building and a regular cleaning schedule must be put in place.

9. You are also advised to comply with any other requirements that may be imposed by the Police, Fire and Health Departments and under any other laws, prior to starting the operation of or the carrying out of any tourist enterprise for which this licence will be issued.

**Tourism Authority
17 October 2019**