



GUIDELINES FOR TABLE D'HÔTE

1. Definition

A table d'hôte will preferably, be part of a dwelling house or located on the same premises of a dwelling house. However, stand-alone developments which convey the authentic local cachet and mirror the local lifestyle and aim at perpetuating our local culinary traditions will not be excluded.

A table d'hôte will provide primarily local cuisine, refreshments and may also provide alcoholic drinks, against payment of a fee. It will be managed by a host or family members and will offer a different dining experience from a restaurant in terms of personal service, welcome, atmosphere, homely ambience and a prefixed menu promoting local fresh produce.

2. Key Facilities

A table d'hôte will consist of at least:

- a) a dining area with a minimum size of at least 1 m² per guest
- b) a kitchen, which can be a family one, equipped with:
 - i. preparation tables which should be topped with un-jointed aluminum sheet or stainless steel sheets or other impervious materials
 - ii. quality kitchen utensils
 - iii. a sink
 - iv. extractor/fans/ventilation in accordance with the Health regulations
 - v. fridge/freezer, water and food storage facilities
- c) a scullery separated from the kitchen
- d) 1 toilet or more if required by the Ministry of Health and Quality of Life.

The kitchen will be fly-proof and of an adequate size depending on the number of guests being served. There will be:

- i. no direct communication between the kitchen and water closets or private residential areas; and
- ii. no sewage pipe drain or inspection chamber in the kitchen.

3. Clearances/Licences/Permits

It is the responsibility of the promoter to ensure that he is in possession of all clearances/permits/licences issued under any other enactment in relation to the tourist enterprise such as Health Clearance and Fire Clearance/Certificate.



A licence is required from the Mauritius Revenue Authority for the sale of alcoholic drinks. Upon issue of the Tourist Enterprise Licence, the licensee will be required to contribute to the Tourism Employees Welfare Fund (TEWF).

4. Quality Standards

4.1 Architecture and décor

- a) The exterior appearance of a table d'hôte will be neat, clean and well-painted.
- b) The host will as far as possible, make use of natural and local materials in the interior and exterior décor to create a warm, welcoming and homely local Mauritian atmosphere and ambience.

4.2 Menu

- a) The menu will include a selection of local cuisine and dishes. Signature dishes will be encouraged to provide a unique selling proposition to each table d'hôte.
- b) A range of beverages will be offered including local drinks.
- c) Prices of drinks and beverages including Value Added Tax (VAT) and any surcharges will be clearly displayed in Mauritian rupees or listed in the menu card.

4.3 Staff

- a) The staff will be composed of at least:
 - i. a manager/owner
 - ii. 1 helper
- b) The staff will be well-trained, well-groomed and dressed in uniform and medically fit.
- c) Staff engaged in the preparation and handling of food will be holder of a valid Food Handler's Certificate.

5. Safety and Security

The licensee will comply with the provisions of the Occupational Safety and Health Act 2005.

6. Hours of Operation

The opening hours will be from 10.00 hours to 22.00 hours.

7. Parking

Provision for parking facilities will be made.



8. Health

8.1 General requirements

- a) The licensee will satisfy all the conditions of the Food Act 1998.
- b) The licensee will ensure that the highest standards of cleanliness and hygiene are maintained on the premises at all times.
- c) Floors, walls and ceilings will be kept clean and in good condition at all times.
- d) The establishment, its yard and surroundings will be kept clean and free of offensive odour at all times.
- e) There will be a water storage tank of sufficient capacity to ensure a constant flow of running water during operating hours. Water storage tanks will be cleaned every six months or earlier, if required.
- f) Fly-proof covered refuse bins will be emptied and cleaned daily.
- g) The licensee will submit a pest control certificate issued by a company upon issuance of the Tourist Enterprise Licence and will keep a valid pest control certificate at all times for inspection purposes.
- h) The licensee will ensure strict compliance with the:
 - i. Public Health (Restrictions on Tobacco Products) Regulations 2008;
 - ii. Public Health (Prohibition on Advertisement, Sponsorship and Restriction on Sale and Consumption in Public Places, of Alcoholic Drinks) Regulations 2008

8.2 Ventilation and Lighting

- a) The establishment will be adequately ventilated during operating hours.
- b) The building will be properly lit to ensure the safe movement of guests and staff.

8.3 Sanitary facilities

- a) Toilets will be kept clean with a special attention to fittings and sanitary ware, floorings, mirrors, ventilation and soap dispensers. All pipes will be concealed in an aesthetic manner.
- b) Toilets will be maintained at all times in a state of good repair and kept free from bad smell to the satisfaction of the Ministry of Health and Quality of Life and the Tourism Authority.
- c) Toilets will be clearly indicated, properly lit and ventilated.
- d) Air outlets opening to the outside will be provided in toilets.

8.4 Fire

- a) The staff will have awareness on basic fire safety.



b) The applicant will ensure strict adherence to the following:

- i. be holder of a valid Fire Clearance or Fire Certificate from the Mauritius Fire and Rescue Service for the building in which a table d'hôte is being operated; and
- ii. comply with all Fire Safety requirements.

8.5 Operating conditions

- a) The Licensee will ensure that there is a first-aid kit on the premises which will be replenished as and when required and wherein no expired items will be kept.
- b) The licensee will make use of the term "table d'hôte" to clearly indicate the type of activity being carried out by the establishment.
- c) The sign board will be clearly displayed at a conspicuous place at the entrance of the premises.

8.6 Noise

Noise emanating from the table d'hôte will be within permissible levels as per the Environment Protection (Environment Standard for Noise) Regulation 1997.

8.7 Environment-friendly practices

- a) The following environment-friendly practices will be considered:
 - The use of solar water heater
 - The use of energy-saving bulbs
 - The use of water-saving devices
- b) Best practices in waste management including waste minimisation and segregation.
- c) Solid wastes and wastewater must be disposed of as per the recommendations of the Local Authority and Wastewater Management Authority respectively.