

L. N. 82 of 2002

**MALTA TRAVEL AND TOURISM SERVICES ACT
(CAP. 409)**

Tourism Accommodation Establishments Regulations, 2002

In exercise of the powers conferred by article 47(a) of the Malta Travel and Tourism Services Act, the Minister for Tourism on the recommendation of the Malta Tourism Authority, has made the following regulations:-

Citation and
commencement.

1. (1) The title of these regulations is the Tourism Accommodation Establishments Regulations, 2002.

(2) These regulations shall be deemed to have come into force on the 1st January, 2002.

Interpretation

2. (1) In these regulations, unless the context otherwise requires:-

“Act” means the Malta Travel and Tourism Services Act;

“guesthouse room” has the same meaning as a “hotel room” except that proper sanitary facilities shall be provided in the ratio of at least one bath or shower room for every ten persons or one bath or shower room per floor;

“hostel room” has the same meaning as that assigned to a guest house room except that the furniture, furnishings and equipment provided are normally of basic standards and that a hostel room may be shared by guests;

“hotel room” means an accommodation unit for use by guests, having its own entrance, bedroom and interconnected bathroom as well as appropriate furniture and furnishings as specified in these regulations in accordance with the tourism accommodation establishment’s standard classification;

“hotel suite” means an accommodation unit for use by guests which, in addition to the facilities and furnishings of a hotel room, shall also provide a furnished living area as specified in these regulations;

“self -catering unit” means an accommodation unit for use by guests which, in addition to the facilities and furnishings of a

11 FAĊILITAJIET GHALL-MISTRIEH

11.1 Area tal-*pool*

1	<i>Swimming pool</i> fil-miftuh	40
2	<i>Swimming pool</i> fuq ġewwa (ilma msahhan)	50

12 FAĊILITAJIET MIXXELLANJI

1	Terrazzin ghax-xemx li mill-inqas ikollu sedili għal 10% tal-kmamar	10
2	<i>Lounge area</i> (minimu 30 mt. kw.)	20
3	Kamra għal-logħbiet elettronici jew logħbiet oħra (bħal <i>pool</i> , ping pong, cċċ.)	10
4	Kamra għat-televiżjoni (għal mill-inqas 10% mis-sodod totali)	10
5	Spazji hodor jew ta' ġnien (mill-inqas 50 mt. kw.)	30

13 FAĊILITAJIET SPORTIVI

1	Ġimnasju	10
2	<i>Sauna</i>	20
3	Mwecġed tal-ping pong (mill-inqas 2)	20
4	Sports ta' l-ilma: mill-inqas 3	30
5	Kull tip ieħor ta' faċilita sportiva	10

displayed and shown on demand to any guest or other person making use of, or intending to make use of, any part of the premises or of any amenities or services available within the premises.

Accommodation
tariffs.

7. Accommodation establishment tariffs shall be prominently displayed and shown on demand to any guest or other person, or to any person intending to take up accommodation in the same establishment.

Amenities and
services offered to
non guests.

8. It shall be the responsibility of the licensee of any tourism accommodation establishment to ensure that any offer of services and amenities to persons other than guests shall not prejudice the provision of such services and amenities to guests residing in the premises.

Deposit and
collection of waste

9. (1) All tourism accommodation establishments shall have adequate storage for waste.

(2) Waste shall not be left at any time outside tourism accommodation establishments.

(3) All persons licensed to operate tourism accommodation establishments shall ensure that swill is collected only by collectors licensed for the purpose.

Conditions of
licence

10. (1) Compliance with the provisions of these regulations shall be deemed to be a condition to which a licence to operate any tourism accommodation establishment is subject, irrespective of whether reference to these regulations is made in the licence itself.

Penalties and fines.

(2) Any person who fails to comply with any of the provisions of these regulations shall be guilty of an offence and shall be liable to the fines and penalties as indicated in articles 43 and 45 of the Act.

Amends L N 67 of
1972 and L N 134
of 1976
Cap 197
Cap 240

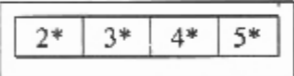
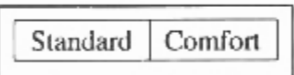
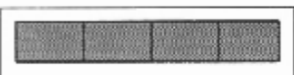
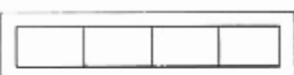
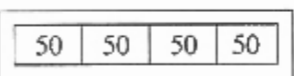
11. (1) The First Part and Second Part of the Second Schedule to the Hotels and Catering Establishments Regulations, 1972 under the Hotels and Catering Establishments Act, are hereby repealed.

(2) The First Part of the Second Schedule to the Guest Houses and Holiday Furnished Premises Regulations, 1976 under the Guest Houses and Holiday Furnished Premises Act, is hereby repealed.

(3) Any licence issued under the regulations being repealed, and which is in force immediately before such repeal shall, subject to compliance with the provisions of the Act and to the regulations made thereunder, continue to be in force thereafter as if it were a licence granted under the Act and the regulations made thereunder.

FIRST SCHEDULE

Explanation to symbols used in the Schedules to these Regulations

Information components	Meaning
GUEST BEDROOM	States the title of a MAIN AREA of the tourism accommodation establishment.
Bed	States the title of a SUB AREA (within the main area of assessment: for example "bedroom").
1. Minimum bed size: 85 x 190 cm. for single; 135 cm. x 190 cm. for double (*)	Description of a standard: it could be either compulsory (minimum requirement - no bonus points) or an opportunity to obtain bonus points (if it is offered by the establishment although not a minimum requirement for a specific category).
	Shows the star classification of the hotel, aparthotel and tourist village below which are specified the compulsory requirements or bonus points relating to that class.
	Shows the classification of the guesthouse or hostel below which are specified the compulsory requirements or bonus points relating to that class.
	- Cell with grey background indicates that the standard is compulsory. - In this case the standard is compulsory for all categories and shall be considered as a minimum requirement.
	Cell with white background indicates that the facility or service does not apply
	- Cell with a number indicates that the related standard is not compulsory for the category and represents an opportunity to obtain bonus points if offered by the establishment. - In this case the standard is an opportunity for bonus points for all categories.

In the performance of their duties under the Act, the officials of the Authority or any person authorised by the Authority shall apply the assessment of bonus points as set out in these regulations.

30	30		
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- Cell with number followed by grey cell indicates that the standard is compulsory only for the upper categories (4 and 5 stars), and an opportunity for bonus points for lower categories (2 and 3 stars).

These symbols are used for all types of accommodation and category levels.

SECOND SCHEDULE

HOTELS

1. (1) "Hotel" has the same general meaning as that indicated in Article 2 of the Act.

(2) In more specific terms,

- I. It is a building or group of interconnected buildings, independent from any other building sited within a single and defined parcel of land with the exception of a heritage building.
- II. A hotel classified by the Authority as Five star shall be sited in a building which is fully detached. However in very exceptional cases, provided that the building is mainly detached and its structure, facilities and services fully comply with established standards and criteria, a Five star classification may be assigned to a hotel sited in a building which is not fully detached.
- III. The hotel shall be professionally managed and operated in accordance with the provisions of the Act.
- IV. Accommodation shall comprise of hotel rooms and/or suites but, except for hotels classified as Five Star, may also provide a number of self catering units provided that these do not constitute more than fifty per cent of the total number of accommodation units within the hotel; in the case of hotels classified as Five Star by the Authority, suites shall constitute at least 5 percent of the total number of rooms.
- V. The hotel shall have a separate and independent entrance, unless it is sited within a building from where other services are

provided when such other services are addressed primarily to leisure and entertainment use.

2. Hotels are to be classified by the Authority in four different grades from Two to Five stars, with Two stars denoting the lowest grade and Five stars denoting the highest grade.

*Classification of
Four grades in star
system.*

2*	3*	4*	5*
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HOTEL STANDARDS

1 GENERAL

- 1 Between 10 and 30% of the rooms with terrace or balcony
- 2 Between 30 and 50% of the rooms with terrace or balcony
- 3 More than 50% of the rooms with terrace or balcony
- 4 Terrace furniture: at least 2 chairs and 1 table per terrace
- 5 All rooms enjoying open views (none looking at a wall or similar)
- 6 Sea View

15	15	15	15
20	20	20	20
25	25	25	25
20			
10	10	10	

- A between 10% and 30% of the rooms with view
- B between 30% and 50% of the rooms with view
- C more than 50% of the rooms with view

25	25	25	25
30	30	30	30
35	35	35	35

7 Panoramic View

- A between 10% and 30% of the rooms with view
- B between 30% and 50% of the rooms with view
- C more than 50% of the rooms with view

25	25	25	25
30	30	30	30
35	35	35	35

2 MINIMUM FLOOR AREA OF STANDARD GUEST BEDROOM

(lowest standard room will be taken as a reference)

Minimum floor area for room (bedroom + bathroom + entrance)

2.1 Two star hotel

- 1 Double room of built hotel: 14m² (Built property)
- 2 Single room of built hotel: 12m²
- 3 17m² to 22m²
- 4 23 m² or more

25		
50		

2*	3*	4*	5*
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2.2 Three star hotel

- 1 Double room of built hotel: 16m^2
- 2 Single room of the built hotel: 14m^2
- 3 21m^2 to 24m^2
- 4 25m^2 or more

		25	
		50	

2.3 Four star hotel

- 1 Double room of built hotel: 19m^2
- 2 Single room of built hotel: 16m^2
- 3 26m^2 to 30m^2
- 4 31m^2 or more

		25	
		50	

2.5 Five star hotel

- 1 Double room of built hotel: 23m^2
- 2 Single room of built hotel: 17m^2
- 3 30m^2 to 35m^2
- 4 36m^2 or more

		25	
		50	

2.6 Suites or similar premises

Minimum size for built construction: 28m^2

20	20	20	
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2.7 Additional beds: no limitation for 1 bed; the following standards shall apply for rooms having an additional two beds or more

- 1 Maximum number of persons per room: 4
- 2 Maximum number of additional beds: 2
- 3 Minimum size of additional beds: $85 \times 190\text{ cm}$
- 4 Minimum bedroom size: 4m^2 in addition to minimum size of



		2*	3*	4*	5*
1	bedrooms				
5	To add more guests, an additional bedroom must be provided				
6	Over 6 guests, an additional bathroom must be provided				

3 MINIMUM FLOOR AREA OF SELF CATERING UNIT

(Lowest standard room will be taken as a reference)

Minimum floor area of self catering unit: bedroom + bathroom + entrance + living area + kitchen

3.1 Two star

- 1 Built: 16m²
- 2 21 m² to 25m²
- 3 26 m² or more

25		
50		

3.2 Three star

- 1 Built: 19m²
- 2 25 m² to 30m²
- 3 31m² or more

	25	
	50	

3.3 Four star

- 1 Built: 23m²
- 2 31m² to 36m²
- 3 37 m² or more

		25
		50

3.4 Additional beds: no limitation for 1 bed; the following standards shall apply for apartments having an additional two beds or more

- 1 Maximum number of persons per normal apartment: 4
- 2 Maximum number of additional beds: 2
- 3 Minimum size of additional beds: 85x180 cm

2*	3*	4*	5*
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4 Minimum bedroom size: 4m² in addition to minimum size of bedrooms

5 To add more guests, an additional bedroom must be provided

6 Over 6 guests, an additional bathroom must be provided

4 GUEST HOTEL BEDROOM

4.1 Room

1 All guest rooms have a separate entrance/access

2 All guest rooms have an interconnecting bathroom

3 All guestrooms clearly numbered or named

4 At least 5% of total guest bedrooms are suites, complete with living rooms

30	30	30	

4.2 Bed

1 Minimum bed sizes: 85 X 190 cm for single; 135 cm x 190 cm for double *

2 Bigger sizes than established minimum (110 cm width or more for single; 150 cm width for double or more; 200 cm length or more for both types of beds)

3 Bed linen : 2 sheets, pillow sheet, blanket and cover

4 One pillow per person

5 Extra blanket per person available (between 1st November and 31st May, otherwise available on request)

6 Additional pillow per person

7 Bed sheets changed every 3 days or on request

8 Bed sheets changed every other day

9 Bed sheets changed everyday

20	20	20	20
15			
30	30		
50	50	50	

2*	3*	4*	5*
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10 Turn down service

10	10	10	10
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* an exception is allowed only for 2 star category: 85 x 180cm for single, 135 x 180cm for double

4.3 Furniture and Comfort

1 Window / balcony allowing natural light and ventilation into room

2 Blackout curtain (or similar) excluding natural/external light

3 One dressing table and one chair

4 One bedside table or night table

5 Two bedside tables

10	10	10
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6 Non slip bedside carpets (applicable for tiled floors)

7 Luggage rack

20

8 One fireproof ashtray (provided only in smoking floor or bedroom)

9 One wastepaper basket

10 One mirror

11 One full length mirror in each room

20 20

12 Wardrobe with 5 similar clothes hanger per person

13 Heating system

14 Air conditioning system with individual control in each room

40 40

15 Fan (ventilation system): compulsory for 3-star if there is no air conditioning (available between 1st May till 30th October and on request)

20

16 Individual bedside reading light

10

17 Central light controllable from bed

15 15

18 Availability of more than one electric socket

10 10 10

19 European socket system: adapters available for 3/4 stars

10 10

2*	3*	4*	5*
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4.4 Additional services

1	1. Music in bedroom via radio or TV channel	15	15		
2	Colour TV	40			
3	Colour TV with 2 foreign languages	15	15		
4	Colour TV with 3 to 4 foreign languages or more	30	30		
5	Viewing of videos / DVD's / pay TV from the bedroom	15	15	15	15
6	Availability of TV remote control	10	10		
7	Facility to make internal phone calls				
8	Telephone for direct external calls	45			
9	Directory of hotel services in English				
10	Information on hotel services in at least one foreign language other than English	10			
11	Writing accessories (envelopes, paper, pencil or ball-point-pen, etc...)	5	5		
12	Safe deposit box	20	20		
13	Mini-bar	25	25		
14	Wake-up call service				
15	Automatic alarm clock service available (in addition to personal service)	15	15	15	
16	Plastic bags for soiled clothes	5	5		
17	Iron or ironing system / trouser press in each room	10	10	10	
18	Express valet services (less than one hour)	15	15	15	
19	Hot beverage making facilities available in the room	10	10	10	10
20	"Do Not disturb" sign (or similar) provided				
21	Emergency exit plan displayed on the back of the entrance door				
22	Availability of cot	20			
23	Sofa or bed-couch	10	10	10	10
24	Arm chair (or similar) provided instead of chair	10	10	10	

		2*	3*	4*	5*
25	Smoke detector in bedroom	50	50		
26	Night position lighting	10	10	10	
27	Floor reserved for Non-smokers	30	30	30	30

4.5 Cleaning and general state of bedroom

- 1 Daily cleaning of bedroom
- 2 Good state of mattress and mattress support: unbroken, body resistant
- 3 Good state of pillow slip: no head stains, burns, creases or similar
- 4 Good state of bed sheet: spotless, no burns, smear marks or similar
- 5 Good state of bed cover: no stains, burns, smear marks or similar
- 6 Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering
- 7 Good state of floor: good underlay, no mark stains, burns, no wear and tear
- 8 Good state of ceilings: no stains, peeling paintwork, patches or similar
- 9 Good state of furniture: sound construction, little or no signs of ageing, wear & tear
- 10 Good cleaning of furniture: evidence of thorough cleaning
- 11 Air Conditioner in good operating conditions
- 12 Ventilation systems in good operating conditions
- 13 TV in good operating conditions
- 14 All lights and electric sockets in good functioning order



2*	3*	4*	5*
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4.6 BATHROOM

4.6.1 Sanitary facilities

- 1 Continuous supply of cold and hot water for sanitary ware*
- 2 Water closet with lid
- 3 Separate and enclosed space for water closet
- 4 Two toilet paper rolls available in each bathroom
- 5 Wash-hand basin
- 6 Double wash-hand basin
- 7 Wrapped soap or soap distributor
- 8 Bidet with separate towel hanger
- 9 Sanitary bin
- 10 Disposal bag

*supply of hot water for water closet not applicable

50	50	50	50
30	30	30	30
30	30	30	30

4.6.2 Bath/Shower

- 1 Continuous supply of cold and hot water
- 2 Shower cubicle
- 3 Separate (from the bath tub) shower cubicle
- 4 Bathroom walls and floor covered with impervious material or tiled
- 5 Fixed bath tub (1,40m length minimum) complete with handrail with curtain rail or similar
- 6 Towel hanger
- 7 Two towels per person (hands and bath)
- 8 Three towels per person (hands, bath and another one)
- 9 Bathroom mat
- 10 Shelving or facility for holding toiletries

45	45	45	45
40	40		
25	25	25	

2*	3*	4*	5*
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11 Mirror



4.6.3 Complementary and miscellaneous

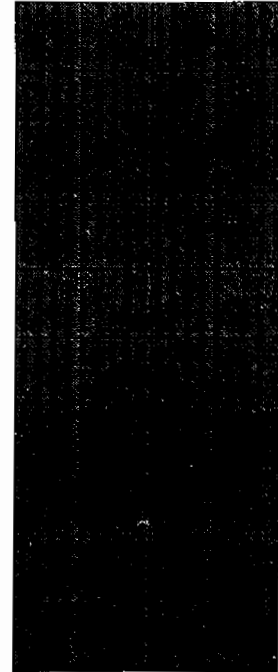
- 1 General lighting to enable correct vision in all bathroom areas
- 2 Each bathroom with effective system of natural or mechanical ventilation
- 3 Towels changed every day or on guest's request
- 4 Towels changed in the evening / night (turn down service)
- 5 Electrical Shaver unit (availability of adapter at the reception)
- 6 Telephone set fixed in bathroom
- 7 One clothes hook per person
- 8 One drinking glass per person
- 9 Hair dryer if not available at the bedroom
- 10 Magnifying/Shaving mirror
- 11 Chair or stool
- 12 Weighing scale
- 13 Shampoo: supply available
- 14 Bath soap: supply available
- 15 One shower cap per person
- 16 Paper handkerchiefs
- 17 Daily replenishment of toilet accessories
- 18 Music in bathroom
- 19 One bathrobe per person provided
- 20 Properly trapped drain-away built in bathroom floor
- 21 Heated towel rails
- 22 Bathroom with same ambient temperature as the bedroom

15	15	15	15
15	15	15	
15	15		
20	20	20	
5	5		
10	10	10	10
5	5		
5			
5	5		
5	5		
5			
20	20	20	20
15	15	15	
10	10	10	10
10	10	10	10
30	30		

2*	3*	4*	5*
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4.6.4 Cleaning and general state of bathroom

- 1 Daily cleaning of bathroom
- 2 Good state of each sanitary facilities: no wear, cracks, chips and stains
- 3 Good state of shower curtain or similar: no burns, stains or similar
- 4 Good state of walls: no chipping, cracks or similar
- 5 Good state of floor: no marks, stains, evidence of water damage
- 6 Good state of ceiling: no stains, peeling paintwork, patches, condensation damage
- 7 Good cleaning of sanitary ware: without water stains, or similar
- 8 Good cleaning of furniture: evidence of thorough cleaning



5 LIVING ROOM IN HOTEL SUITE

- 1 Natural light and ventilation in room
- 2 Separate space for living room/ living area
- 3 One coffee table
- 4 One dressing/writing table
- 5 One reading light
- 6 Sofa or 2 armchairs
- 7 Heating system
- 8 Air conditioning with individual remote control
- 9 Focal or indirect lighting
- 10 Black out curtain (or similar)
- 11 Telephone for internal and external calls in addition to the one in the bedroom

10	10		
20			
15	15		
15	15	15	15

2*	3*	4*	5*
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5.1 Cleaning and general state of living room

- 1 Daily cleaning of living room
- 2 Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering or similar
- 3 Good state of floor: good underlay, no marks, stains, burns, no wear
- 4 Good state of ceilings: no stains, peeling paintwork, patches or similar
- 5 Good state of furniture: sound construction, little or no signs of ageing, wear and tear
- 6 Good cleaning of furniture: evidence of thorough cleaning
- 7 Air conditioning in good functioning order
- 8 General lighting in good functioning order

6 SELF CATERING UNIT (Studio rooms or apartments)

6.1 General

- 1 All apartments/studios with a separate entrance/access
- 2 All apartments/studios with kitchen facilities
- 3 All apartments/studios with separate bedroom (from kitchen)
- 4 All apartments/studios with an interconnecting bathroom
- 5 All apartments/studios with living area
- 6 All apartments/studios clearly numbered or named

30	30		
10	10		

6.2 BEDROOM

6.2.1 Bed

- 1 Minimum bed sizes: 85 X 190 cm for single; 135 cm x 190 cm for double *

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2*	3*	4*	5*
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- 2 Bigger sizes than established minimum (110 cm width or more for single; 150 cm width for double or more; 200 cm length or more for both types of beds)
- 3 Bed linen: 2 sheets, pillow sheet, blanket and cover
- 4 One pillow per person
- 5 Extra blanket per person available (between 1st November and 31st May, otherwise available on request)
- 6 Additional pillow per person
- 7 Bed sheets changed every day
- 8 Bed sheets changed every other day
- 9 Bed sheets changed every 3 days or on request

20	20	20	
15			
50	50	50	
30	30		

* an exception is allowed only for 2 star category: 85 x 180cm for single, 135 x 180cm for double

6.2.2 Furniture and Comfort

- 1 Window / balcony allowing natural light and ventilation in room
- 2 Blackout curtain (or similar) to exclude natural/external light
- 3 One dressing table and one chair
- 4 One small table or night table
- 5 Non slip bedside carpets for tiled floors
- 6 Luggage rack
- 7 One fireproof ashtray (provided only in smoking floor or bedroom)
- 8 One wastepaper basket
- 9 One mirror
- 10 A full length mirror
- 11 Wardrobe with 5 similar clothes hanger per person
- 12 Heating system

20			
20			
20	20		

	2*	3*	4*	5*
13 Air conditioning with individual control in each room	40	40		
14 Fan (ventilation system): compulsory for 3-star if there is no air conditioning (available between 1st May till 30th October and on request)	20			
15 Individual bedside reading light	10			
16 Central light controllable from bed	15	15	15	
17 Availability of more than one electric socket	10	10	10	
18 European socket system: adapters available for 3/4 star	10	10		

6.2.3 Additional services

1 Music in bedroom via radio or TV channel	15	15		
2 Colour TV*	40			
3 Colour TV with 2 foreign languages *	15	15		
4 Colour TV with 3 to 4 foreign languages or more *	30	30		
5 Viewing of videos/DVD's /Pay TV from the bedroom	15	15	15	
6 Availability of TV remote control	10	10		
7 Facility to make direct internal calls				
8 Telephone for direct external calls	45			
9 Directory of hotel services in English and 1 foreign language	10			
10 Information on hotel services in at least one foreign language other than English at reception				
11 Writing accessories (envelopes, paper, pencil or ball-point-pen, etc)	5	5		
12 Safe deposit box	20	20		
13 Mini-bar	25	25		
14 Wake-up call service				
15 Automatic alarm clock service (in addition to personal service)	15	15		
16 Plastic bags for soiled clothes	5	5		

2*	3*	4*	5*
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- | | | | | | |
|----|--|----|----|----|--|
| 17 | Iron or ironing system in each apartment | 10 | 10 | 10 | |
| 18 | Express valet services (less than one hour) | 15 | 15 | 15 | |
| 19 | "Do not disturb" sign or similar | | | | |
| 20 | Emergency exit plan displayed on the back of the entrance door | | | | |
| 21 | Availability of cot | 20 | | | |
| 22 | Sofa or bed-couch | 10 | 10 | 10 | |
| 23 | Arm chair (or similar) provided instead of chair | 10 | 10 | 10 | |
| 24 | Smoke detector in bedroom | 50 | 50 | | |
| 25 | Night position lighting | 10 | 10 | 10 | |
| 25 | Apartments reserved for non smokers | 30 | 30 | 30 | |

* may be located in another room of the self catering unit

6.2.4 Cleaning and general state of bedroom

- | | | | | |
|----|---|----|----|--|
| 1 | Cleaning of bedroom 5 days a week | 20 | 20 | |
| 2 | Cleaning of bedroom every 3 days | | | |
| 3 | Good state of mattress and mattress support: unbroken, body resistant | | | |
| 4 | Good state of pillow slip: no head stains, burns, creases or similar | | | |
| 5 | Good state of bed sheet: spotless, no burns, smears, marks or similar | | | |
| 6 | Good state of bed cover: no stains, burns, smears, marks or similar | | | |
| 7 | Good state of walls: no flaking paint, cracks, patches, sign of damp, blistering or similar | | | |
| 8 | Good state of floor: good underlay, no marks, stains, burns, no wear and tear | | | |
| 9 | Good state of ceilings: no stains, peeling paintwork, patches or similar | | | |
| 10 | Good state of furniture: sound construction, little or no signs of ageing, wear and tear | | | |

2*	3*	4*	5*
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- 11 Good cleaning of furniture: evidence of thorough cleaning
- 12 Air Conditioner in good operating conditions
- 13 Ventilation systems in good operating conditions
- 14 TV in good operating conditions
- 15 All lights and electric sockets in good functioning order



6.3 BATHROOM

6.3.1 Sanitary facilities

- 1 Continuous supply of cold and hot water for sanitary ware*
- 2 Water closet with lid
- 3 Separate and closed space for WC
- 4 Two toilet paper rolls
- 5 Wash-hand basin
- 6 Double wash-hand basin
- 7 Wrapped soap or distributor
- 8 Bidet with separate towel hanger
- 9 Sanitary bin
- 10 Disposal bag

* supply of hot water for water cistern not applicable

50	50	50	
30	30	30	
30	30	30	

6.3.2 Bathroom

- 1 Continuous supply of cold and hot water
- 2 Shower cubicle
- 3 Separate (from the bath tub) shower cubicle
- 4 Fixed bath tub (1,40m length minimum) complete with hand rail, curtain rail or similar
- 5 Bathroom walls and floor covered with impervious material or tiled

45	45	45	
40	40		

2*	3*	4*	5*
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- 6 Towel hanger
- 7 Two towels per person (hands and bath)
- 8 Three towels per person (hands, bath and another one)
- 9 Bathroom mat
- 10 Shelving or facility for holding toiletries
- 11 Mirror

25	25	25	

6.3.3 Complementary and miscellaneous

- 1 General lighting to enable correct vision in all bathroom areas
- 2 Each bathroom with effective system of natural or mechanical ventilation
- 3 Towels changed everyday
- 4 Towels changed every other day or on guests' request
- 5 Towels changed every 3 days or on guests' request
- 6 Electrical shaver unit (availability of adapter at the reception)
- 7 Telephone
- 8 One clothes hook per person
- 9 One drinking glass per person
- 10 Hair dryer if not available in the bedroom
- 11 Magnifying/Shaving mirror
- 12 Chair or stool
- 13 Weighing scale
- 14 Shampoo: supply available
- 15 Bath soap: supply available
- 16 One shower cap per person
- 17 Paper handkerchiefs
- 18 Daily replenishment of toilet accessories

20	20		
15			
15	15	15	
15	15		
20	20	20	
5	5	5	
10	10	10	
5	5		
5			
5	5		
5	5		
5			

B 1002

	2*	3*	4*	5*
19 Music in bathroom	20	20	20	
20 One bathrobe per person provided	15	15	15	
21 Properly trapped drain-away built in bathroom floor	10	10	10	
22 Heated towel rails	10	10	10	
23 Bathroom with same ambient temperature as the bedroom	30	30		

6.3.4 Cleaning and general state of bathroom

1	Daily cleaning of bathroom			
2	Good state of sanitary ware: no wear, cracks, chips, stains or similar			
3	Good state of shower curtain or similar: no burns, stains or similar			
4	Good state of walls: no chipping, cracks or similar			
5	Good state of floor: no marks, stains, evidence of water damage			
6	Good state of ceiling: no stains, peeling paintwork, patches, condensation damage			
7	Good cleaning of sanitary ware: without water stains or similar			
8	Good cleaning of furniture: evidence of thorough cleaning			

6.4 KITCHEN

1	Separate area from bedroom and bathroom	40	40		
2	Enclosed area	40	40		
3	All appliances running on electricity	10	10	10	
4	Forced ventilation or extraction close to the cooking area				
5	Two fire rings				
6	Oven	20	20		
7	Microwave oven	20	20	20	
8	Cooker hood with extractor	20	20		
9	Dishwasher	50	50	50	

		2*	3*	4*	5*
10	Refrigerator with freezer				
11	Independent freezer	10	10	10	
12	Material for wash-basin: stainless steel or solid and impermeable				
13	Table service:				
A	1 set per person (knife, fork, big & dessert spoon, soup & standard & dessert plates, coffee cups & plates, 1 glass) per person				
B	Same as above but 2 sets of glass per person	10			
C	Same as above but 2 sets of cutlery, glasses and standard plates	20	20		
14	Kitchen utensils: one kettle, one casserole and one frying pan				
15	Kitchen utensils: more than one casserole and frying pan	10	10		
16	Small kitchen utensils: 1 big cutting & 1 small cutting knives, 1 soup serving spoon, 1 big spoon, 1 skimming spoon, 1 tweezers, 1 filter				
17	Coffee / tea pot or machine				
18	Bread toaster	10			
19	Table linen: 1 napkin per person	10	10	10	
20	Can-opener				
21	Cork-screw				
22	Bottle opener				
23	Fire Extinguisher and Fire blanket available				

6.4.1 Cleaning and general state of kitchen

1	Cleaning of kitchen after check-out of any customer or at least once a week				
2	Daily cleaning of kitchen	15	15		
3	Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering or similar				
4	Good state of floor: good underlay, no marks, stains, burns, no wear and tear				

B 1004

		2*	3*	4*	5*
5	Good state of ceilings: no stains, peeling paintwork, patches or similar				
6	Good state of furniture: sound construction, little or no signs of wear and tear				
7	Good cleaning of furniture: evidence of thorough cleaning				
8	Cleaning utensils provided in every apartment				
9	All appliances in good functional order				
10	All lights in good functioning order				

6.5 Living room/area

1	Window or balcony allowing natural light and ventilation into room				
2	One dining table				
3	One small table	10	10		
4	Chairs (one per person)				
5	Sofa or 2 armchairs	20			
6	Bed sofa, convertible bed or bunk bed	20	20	20	
7	Heating system				
8	Air conditioning	40	40		
9	Air conditioning with individual or remote control	15	15		
10	General lighting 24 hours				
11	Focal or indirect lighting				
12	Natural lighting	5	5		
13	Blackout curtain or similar to exclude natural and external light				
14	Colour TV in addition to the one at the bedroom	30	30	30	
15	Colour TV with 4 foreign languages	40	40	40	
16	TV remote control available	10	10	10	

B 1005

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- 17 Telephone for internal and external phone calls in addition to the one at the bedroom

15	15	15	
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6.5.1 Cleaning and general state of living room

- 1 Daily cleaning of living room
- 2 Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering or similar
- 3 Good state of floor: good underlay, no marks, stains, burns, no wear and tear
- 4 Good state of ceilings: no stains, peeling paintwork, patches or similar
- 5 Good state of furniture: sound construction, little or no signs of ageing, wear and tear
- 6 Good cleaning of furniture: evidence of thorough cleaning
- 7 TV in good operating conditions
- 8 All lights and electric sockets in good functioning order
- 9 Air Conditioner in good operating conditions

7 RECEPTION SERVICES AND OTHERS

7.1 Reception

- 1 Specific Reception area
- 2 Receptionists able to speak in English
- 3 Reception manned 16 hours
- 4 Reception manned 24 hours
- 5 A responsible person accessible by phone during the night
- 6 Rooms price list available in reception
- 7 Mail service and delivery of client's messages

50			

B 1006

- 8 Telephone exchange / switch board available
- 9 Personal identification tag for receptionists
- 10 Uniformed receptionists
- 11 No smoking allowed during working hours

2*	3*	4*	5*
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10			

7.2 Cleaning and general state of reception area and hall

- 1 Daily cleaning of reception and hall
- 2 Good state of front desk and other furniture in hall : sound construction, little or no signs of wear and tear
- 3 Good state of walls: no flaking paint, cracks, blistering or similar
- 4 Good state of floor: good underlay, no marks, stains, burns, no wear and tear
- 5 Good state of ceilings: no stains, peeling paintwork, patches

7.3 Corridors, passages and public areas

- 1 Signposting of rooms and lifts: clearly visible
- 2 Ventilation system: natural or mechanical
- 3 Heating and air conditioning in room corridors
- 4 Heating system in all public areas
- 5 Air conditioning in public areas
- 6 Public areas with chairs, sofas, etc. TV provided if there are no TV's in bedrooms

50	50	50	
30			
30			

7.4 Cleaning and general state of corridors and passages

- 1 Daily cleaning of corridors and passages
- 2 Good state of lifts: no flaking paintwork, scratches, patches or similar
- 3 Good state of walls: no flaking paint, cracks, blistering or similar

2*	3*	4*	5*
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- 4 Good state of floor: good underlay, no marks, stains, burns, no wear and tear
- 5 Good state of ceilings: no stains, peeling paintwork, patches
- 6 General lighting in good functioning order
- 7 Forced ventilation in good functioning order
- 8 Air conditioning in good operating conditions
- 9 Good state of sofas and chair etc. Sound construction, little or no wear and tear

7.5 Lifts

- 1 Lift (2 floors and up)
- 2 At least 2 lifts (2 floors and up) for over 50 rooms
- 3 Separate service lift

50			
50			
50	50	50	

8 FACILITIES AND SERVICES

8.1 General

- 1 Public telephone with booths/hood available to make internal and external calls
- 2 Fax service
- 3 E.mail service
- 4 Availability of International credit card payment
- 5 Bellboy service
- 6 Parking service:
 - A - guaranteed service in the same building or nearby (30% of rooms)
 - B - own parking area without rooftop
 - C - own parking area with rooftop

5				
10	10			
45	45			
20	20	20		
40	40	40		
50	50	50	50	

B 1008

		2*	3*	4*	5*
7	Loading and unloading area for cars	30	30	30	
8	Luggage keeping service				
9	Luggage deposit (for a period longer than one day)	30	30		
10	Foreign exchange availability for services rendered	10			
11	Laundry, pressing and dry cleaning service	30			
12	1 person at reception & restaurant able to speak 2 foreign languages other than English	15	15		
14	First Aid Box, properly kitted				
15	Emergency Medical Call system				
16	Safe deposit facilities provided for every room and accessible 24 hours (if facility is not available in room).	15	15		
17	Safe deposit facilities				

8.2 Maintenance service

1	Maintenance service				
2	Maintenance service 12 hours a day	10	10		
3	Maintenance service 24 hours a day (small repairs during the night)	50	50		

8.3 Toilets in public areas

1	Continuous supply of cold and hot water				
2	Separate public toilets for men and women	10	10		
3	Towel or manual hands-dryer				
4	Mirror with suitable lighting				
5	Each public toilet with an effective system of natural or mechanical ventilation				
6	Air conditioning system	30	30	30	30
7	Heating system	30	30	30	30

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8.4 Cleaning and general state of toilets

- 1 Daily cleaning of toilets
- 2 Good state of sanitary facilities; no wear, cracks chips and stains
- 3 Good state of walls; no chipping, cracks or similar
- 4 Good state of floor: no marks, stains, evidence of water damage
- 5 Good state of ceiling: no stains, peeling paintwork, patches, condensation damage
- 6 Good cleaning of sanitary ware: without water stains, or similar
- 7 Airconditioning system in good functioning order



9 BREAKFAST

9.1 THE SERVICE

- 1 Breakfast service
- 2 Buffet breakfast service
- 3 Two hours service
- 4 Three hours service
- 5 Four hours service
- 6 Limited waiter service to serve hot beverages (coffee and tea)
- 7 Room breakfast service

45	45	
40	40	
50	50	50
30	30	30
50	50	

9.2 THE PRODUCT

9.2.1 Beverage

- 1 Cold and warm water
- 2 Cold and warm milk
- 3 Coffee, tea



- 4 Decaffeinated coffee
- 5 Sugar and sweetener
- 6 Orange juice
- 7 One Additional juice
- 8 Two or more juices

2*	3*	4*	5*
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10	10		
5			
5			
5	5		

9.2.2 Yellow line: with cereals as a basis

- 1 One bread product
- 2 Two bread products
- 3 Three bread products
- 4 Four bread products
- 5 One bakery product
- 6 Two bakery products
- 7 Three bakery products
- 8 Four bakery products
- 9 Availability of bread toasting
- 10 Cereals (at least 2)
- 11 Cereals (at least 3)
- 12 Cereals (at least 4)

15			
25	25		
30	30	30	
15			
25	25		
30	30	30	
25	25		
5			
10	10		
15	15	15	

9.2.3 White line: with milky products as a basis

- 1 Butter
- 2 Margarine / light butter
- 3 One kind of jam/marmalade
- 4 Two kinds of jam/marmalade
- 5 Three kinds of jam/marmalade or more
- 6 Honey

10	10		
5			
5	5		
5	5		

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- 7 Yoghurt
- 8 One kind of cheese
- 9 Two kinds of cheese
- 10 More than two kinds of cheese
- 11 Other dairy products

5	5		
5			
10	10		
15	15	15	
20	20	20	

9.2.4 Red line: with meat as a basis

- 1 Sausage and bacon or (similar)
- 2 Three to four kinds
- 3 Five or more kinds
- 4 Cold meat One kind of salami, ham, or similar
- 5 Cold meat (two kinds)
- 6 Cold meat (3 kinds or more)

10			
20	20		
25	25	25	25
5			
10	10		
15	15	15	

9.2.5 Brown line: eggs and garnish as a basis

- 1 One variety of eggs
- 2 Two varieties of eggs
- 3 Three varieties of eggs
- 4 warm garnish (one kind) (like vegetable or beans)
- 5 warm garnish (two kinds)
- 6 warm garnish (three kinds or more)

10			
20	20		
25	25	25	
15	15		
20	20	20	
25	25	25	25

9.2.6 Green line

- 1 One kind of fresh fruit or fresh fruit salad
- 2 Two kinds of fresh fruit or fresh fruit salad
- 3 Three kinds or more fresh fruit salad
- 4 Fresh tomatoes and vegetables

10			
20	20		
30	30	30	
30	30	30	30

2*	3*	4*	5*
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9.2.7 Food display (Buffet or similar) in guest areas

- 1 Display of cold dishes (refrigerated)
- 2 Display of hot plates (double boiler, infrared or similar): 65°C or more



10 BAR

- 1 One bar unit : beverage service
- 2 Beverage vending machines (compulsory for 2 star hotels without bar)
- 3 Snacks vending machine
- 4 Cold and warm beverage served in bar unit
- 5 Snacks & sandwiches provided (compulsory for 3 star if restaurant is closed)
- 6 Bakery or pastry products provided

30			
5	5	5	5
5	5	5	5
35	35	35	
15	15	15	

10.1 Service

- 1 Eight hours service
- 2 Twelve hours service
- 3 Sixteen hours service
- 4 Twenty four hours service

25	25		
35	35	35	
50	50	50	50

10.2 Complementary and miscellaneous

- 1 Air conditioning system (in enclosed area)
- 2 2. Air conditioning system in good operating conditions
- 3 3. General lighting in good functioning order

35			

2*	3*	4*	5*
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10.3 Cleaning and general state of bar

- 1 Daily cleaning of bar
- 2 Good state of tables chairs and furniture, no evidence of wear and tear, no chipping
- 3 Good cleaning of bar: no stains, marks, burns or similar
- 4 Good cleaning of tables and chairs: evidence of thorough cleaning
- 5 Good state of crockery and cutlery: no wear damage, cracks, chips or similar
- 6 Good state of walls: no flaking paint, cracks, blistering or similar
- 7 Good state of floor: good underlay, no marks, stains, burns, no wear and tear
- 8 Good state of ceilings: no stains, peeling paintwork, patches



10.4 Additional bars

The provisions of Section 10 shall also apply

- 1 Second additional bar (open at least 4 hours a day)
- 2 Third or additional units (40 points per unit open at least 4 hours a day)

30	30	30	30
40	40	40	40

11 RESTAURANT

- 1 Restaurant



11.1 Menu variety

- 1 Daily menu (two choices at least) for each course or buffet (ten different dishes with two warm dishes at least)
- 2 Daily menu (more dishes than required above)

15	15		
20	20	20	20

		2*	3*	4*	5*
3	Menu (Fifteen dishes including first and main course plus dessert)	30	30	30	
4	Menu (more than 20 dishes)	40	40	40	40
5	Menu in English				

11.2 Kind of service (score only one option)

1	Self-service (the client can choose only one starter, one main and one dessert)	10	10	10	10
2	Full buffet	20	20	20	20
3	Partial buffet (only starters and/or desserts)	30	30	30	30
4	Full table service	45	45	45	45

11.3 Opening hours (excluding breakfast service)

1	Three hours for lunch	10	10		
2	Four hours for lunch	20	20	20	20
3	Three hours for dinner	10	10		
4	Four hours for dinner	20	20	20	
5	More than ten hours (sum of lunch and dinner)	30	30	30	30

11.4 Additional restaurants

The provisions of Section 11 shall also apply

1	One only	40	40	40	40
2	Two or more (50 per unit)	50	50	50	50

11.5 Complementary and miscellaneous

1	Air conditioning system (in enclosed spaces)	35			
2	Air conditioning system in good operating conditions				
3	General lighting in good functioning order				

2*	3*	4*	5*
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11.6 Cleaning and general state of restaurant

- 1 Daily cleaning of restaurant
- 2 Good state of furniture: no evidence of chipping, wear and tear
- 3 Good cleaning of restaurant: no stains, marks, burns or similar
- 4 Good cleaning of tables and chairs: evidence of thorough cleaning
- 5 Good state of crockery and cutlery: no wear damage, cracks, chips or similar
- 6 Good state of walls: no flaking paint, cracks, blistering or similar
- 7 Good state of floor: good underlay, no marks, stains, burns, no wear and tear
- 8 Good state of ceilings: no stains, peeling paintwork, patches



11.7 Staff

- 1 Personal identification tag
- 2 Clothes: unspotted and ironed
- 3 Uniforms (not compulsory in 3-star hotels and lower grade with less than 50 rooms)
- 4 No smoking allowed during working hours

10			
10			

11.8 Room service

- 1 Breakfast served in the room
- 2 Room service available for 8 hours
- 3 Room service available 12 hours
- 4 Room service available 16 hours
- 5 Room service available 24 hours
- 6 Cold dishes (like salads for instance) and sandwiches

10	10		
20	20		
30	30		
40	40	40	
50	50	50	
10	10		

B 1016

		2*	3*	4*	5*
7	Warm food available 24 hours a day	25	25	25	
8	Menu in English				

12 KITCHEN

12.1 Situation, equipment and staff

1	Situated in the same floor of the restaurant	10	10	10	10
2	Situation as to avoid noise, smoke, smells or similar				
3	Windows or ventilation spaces with gratings				
4	Non slip kitchen floor				
5	Wash-hand basins and sanitary ware available				
6	Continuous supply of cold and hot water in kitchen and sanitary ware				
7	Automatic dry hands or disposable paper towels				
8	Soap and nailbrushes				
9	Shelving and working tops made of anticorrosive and innocuous material (not wood)				
10	Extraction chamber				
11	Insecticide machine or similar				
12	Staff uniform: all staff with uniform and head cap				
13	"Eating forbidden in kitchen" sign				
14	Kitchen cloths for handling hot equipment				
15	Separate enclosed cold room for preparation of cold finished products	20	20	20	20
16	Cold room features: separated, refrigerated and enclosed	30	30	30	30
17	Processed food in cold room: maximum temperature 18°C	10	10	10	10
18	Finished products never stored over 10°C				
19	Circulation flows avoiding contact of raw food products with residue				
20	Fire blankets available in kitchen				

2*	3*	4*	5*
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21 First aid box; properly kitted

12.2 Product storage in cold rooms

1	Separate cold chambers for storage of: meat, fish, dairy products, fruits & vegetables				
2	Frozen food (-18°C)				
3	Fish and meat (3°C)				
4	Vegetables, eggs, finished food and other (maximum 10°C)				
5	Temperature control of all rooms (external visual controller)				
6	Shelving and working tops made of anticorrosive and innocuous material (not wood)				
7	No mixing of raw and finished products in storage area				
8	All open food products covered				
9	No product stored in its original package except in the freezer				
10	No product in direct contact with the shelf or the floor				
11	Defrosting system: never letting food defreezing at more than 10°C				
12	Register kept for temperature control and cleaning schedule of kitchen facilities and equipment.	20	20	20	20

12.3 Product storage in other areas

1	Ventilated area natural and/or mechanical				
2	Separate storage for cleaning products, and for food and beverage products				
3	Effective pest control				
4	Separate and ventilated rubbish or residue room				
5	Refrigerated rubbish or residue room	40	40	40	40

12.4 Cleaning and general state of kitchen

2*	3*	4*	5*
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- 1 Good state of cold chambers, no signs of damage and in good functioning order
- 2 Good cleaning of cold chambers, mechanical extractors and doors kept free from mould etc.
- 3 Temperature control in good functioning order
- 4 Extractor chamber kept clean; filters are free from residue or similar
- 5 All kitchen equipment in good functioning order and kept clean, evidence or regular cleaning
- 6 All kitchen areas kept clean, evidence or regular cleaning
- 7 Waste containers kept clean and in hygienic state
- 8 Kitchen gutters kept clean

13**FIRE SAFETY SYSTEM****13.1 General conditions**

- 1 Emergency and Evacuation chart at the entrance clearly visible
- 2 Performance of an emergency and evacuation exercise for staff: minimum one each year
- 3 Emergency and evacuation notices for the staff
- 4 "No smoking area" sign in danger areas
- 5 Manual or automatic fire alarm for the whole property accessible throughout the building
- 6 Records of maintenance and repair by professional staff
- 7 Specification of maximum capacity (n° of persons) in each enclosed public area
- 8 Fireproof containers for refuse
- 9 "Do not use lift in case of fire" sign clearly displayed next to all lifts
- 10 Smoke detector in each guest bedroom

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13.2 Corridors and passages, installations and equipment

- 1 Extinguisher: max length from evacuation exits: 25 metres apart from each other
- 2 Emergency exits opening outwards
- 3 "No Exit" signs displayed on non evacuation doors
- 4 Quick and easy opening system for emergency doors
- 5 Exits with maximum distance of 50 metres from any way
- 6 Emergency lighting in all evacuation ways
- 7 Emergency lighting in good functioning order
- 8 System of lighting signs in: doors, corridors and passages, stairs and exits
- 9 Emergency signs visible day and night
- 10 Evacuation corridors with minimum width of 1 metre
- 11 Fire doors installed in corridors every 30 metres
- 12 Evacuation chart adjacent to lifts or stairs visible day and night
- 13 Automatic closure of fire doors in corridors where equipped
- 14 Hotels with 3 levels: min. 2 stair cases for each floor (external/ internal)
- 15 Minimum width of evacuation for external stairs: 0,8m
- 16 Evacuation passage ways kept clear

50	50	50	50
50	50	50	50

14 LEISURE FACILITIES

14.1 Pool area General

- 1 Open-air swimming pool

40	40		
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B 1020

		2*	3*	4*	5*
2	Indoor (heated) swimming pool	50	50	50	
3	Open air heated swimming pool (in case of no indoor pool)	30	30	30	
4	Sun terrace with at least a capacity of 10% in relation to the number of rooms	20	20		

15 MISCELLANEOUS FACILITIES

1	Multi-purpose room (at least 50 sqm)	20	20		
2	Electronic games or other games room (like pool, ping pong, etc.)	10	10	10	10
3	TV room (for at least 10% of total beds)	10	10	10	10
4	Cinema or video room (for at least 10% of total beds)	20	20	20	20
5	Green or garden areas (at least 100 sqm)	30	30	30	
6	Day entertainment program	25	25	25	25
7	Sport entertainment program	30	30	30	30
8	Evening entertainment program by professionals (at least 3 days a week)	30	30	30	
9	Bar	10			
10	Disco or similar	20	20	20	20
11	Availability of newspapers	10	10	10	
12	Souvenir shop	10	10	10	
13	Hair dresser	10	10	10	
14	Beauty parlour	10	10	10	

16 SPORT FACILITIES

1	Fitness room	10	10	10	10
2	Sauna	20	20	20	20

2*	3*	4*	5*
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- 3 Jacuzzis
- 4 Hammam /Turkish bath
- 5 Massage room with professional service
- 6 Tennis courts (at least 2 courts) (one for less than 100 rooms)
- 7 Squash courts (at least 2 courts)
- 8 Ping pong tables (at least 2)
- 9 Minigolf
- 10 Water sports: at least 3
- 11 Other type of sport facility

25	25	25	25
30	30	30	30
10	10	10	10
40	40	40	40
30	30	30	30
20	20	20	20
40	40	40	40
30	30	30	30
10	10	10	10

THIRD SCHEDULE

APARTHOTELS

Description.

1. (1) “Aparthotel” has the same general meaning as that indicated by “hotel” in Article 2 of the Act and in sub paragraphs 1(i) (iii) and (v) of the Second Schedule to these regulations.

(2) Aparthotel accommodation shall be provided in self-catering units but may also have a number of hotel rooms or suites, provided that these do not constitute more than fifty per cent of the total number of units within the aparthotel.

Classification in
three grades in star
system.

2. Aparthotels shall be classified by the Authority in three different grades from Two to Four stars, with Two stars denoting the lowest grade and Four stars denoting the highest grade.

2*	3*	4*
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APARTHOTEL STANDARDS

GENERAL

The general requirements of aparthotels shall be the same as those indicated for 2, 3 and 4 star hotels under the Second Schedule of these regulations.

MINIMUM FLOOR AREA OF STANDARD GUEST BEDROOM

The Minimum floor area of Standard guest bedrooms forming part of an aparthotel shall be the same as specified in Minimum floor area of standard guest bedrooms forming part of 2, 3 and 4 star hotels in The Second Schedule of these regulations.

MINIMUM FLOOR AREA OF SELF CATERING UNIT

The Minimum floor area of self catering units forming part of an aparthotel shall be the same as specified in Minimum floor area of self catering units forming part 2, 3 and 4 star hotels in the Second Schedule of these regulations.

GUEST HOTEL BEDROOM

The standard requirements for guest hotel bedrooms forming part of an aparthotel shall the same as specified in the standard requirements for guest hotel bedrooms forming part of 2, 3 and 4 star hotels in the Second Schedule of these regulations.

5

HOTEL ROOM AND SUITE

The standard requirements for hotel rooms and suites forming part of an aparthotel shall be the same as those shown for hotel rooms forming part of a hotel, as indicated for 2, 3 and 4 star hotels in the Second Schedule of these Regulations.

6

SELF CATERING UNIT

The standard requirements for self catering units forming part of an aparthotel shall be the same as specified in the standard requirements for self catering units forming part of 2, 3 and 4 star hotels in the Second Schedule of these regulations.

7

RECEPTION SERVICES AND OTHERS

The standard requirements for reception services and others forming part of an aparthotel shall be the same as those for Reception Services and Others forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.

8

FACILITIES AND SERVICES

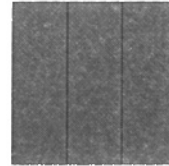
The standard requirements for facilities and Services forming part of an aparthotel shall be the same as those for facilities and services forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.

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9

BREAKFAST

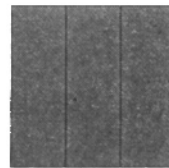
The standard requirements for Breakfast forming part of an aparthotel shall be the same as those for breakfast forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



10

BAR

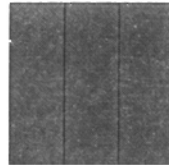
The standard requirements for Bars forming part of an aparthotel shall be the same as those for Bars forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



11

RESTAURANT

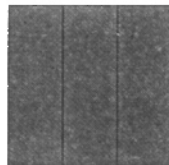
The standard requirements for Restaurants forming part of aparthotels shall be the same as those for Restaurants forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



12

KITCHEN

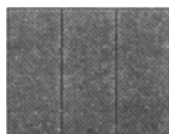
The standard requirements for Kitchen forming part of an aparthotel shall be the same as those for kitchen forming part of 2, 3 and 4 star hotels in The Second Schedule of these Regulations.



13

FIRE SAFETY SYSTEM

The standard requirements for the fire safety system forming part of an aparthotel shall be the same as those for the fire safety system forming



2*	3*	4*
----	----	----

part of 2, 3 and 4 star hotels in The Second Schedule of these Regulations.

14

LEISURE FACILITIES

The standard requirements for leisure facilities forming part of an aparthotel shall be the same as those for leisure facilities forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.

15

MISCELLANEOUS FACILITIES

The standard requirements for Miscellaneous facilities forming part of an aparthotel shall be the same as those for Miscellaneous facilities forming part of a 2, 3 and 4 star hotels in the Second Schedule of these Regulations.

16

SPORT FACILITIES

The standard requirements for Sport Facilities forming part of an aparthotel shall be the same as those for Sport facilities forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.

FOURTH SCHEDULE

TOURIST VILLAGES

1. (1) “Tourist village” has the same general meaning as that indicated by “hotel” in Article 2 of the Act, and in sub paragraphs 1 (iii) and (v) of the Second Schedule to these regulations. Description.

(2) In addition a tourist village shall be -

- (i) sited within an extensive and single parcel of land;
- (ii) designed as not to exceed a building height of three floors;
- (iii) provide a common entrance and reception;
- (iv) offer opportunities for sport, recreation and other outdoor activities.

(3) Accommodation shall be provided in self catering units or in a mix of such units and hotel-type rooms.

2. Tourist villages shall be classified by the Authority in three different grades from Two to Four stars, with Two stars denoting the lowest grade and Four stars denoting the highest grade. Classification in three grades in star system.

TOURIST VILLAGE STANDARDS

1 GENERAL

The general requirements of tourist villages shall be the same as those indicated for 2, 3 and 4 star hotels under the Second Schedule of these regulations.

2 MINIMUM FLOOR AREA OF STANDARD GUEST BEDROOM

The Minimum floor area of Standard guest bedrooms forming part of a tourist village shall be the same as specified in Minimum floor area of standard guest bedrooms forming part of 2, 3 and 4 star hotels in the Second Schedule of these regulations.

3 MINIMUM FLOOR AREA OF SELF CATERING UNIT

The Minimum floor area of self catering units forming part of a tourist village shall be the same as specified in Minimum floor area of self catering units forming part 2, 3 and 4 star hotels in the Second Schedule of these regulations.

4 GUEST HOTEL BEDROOM

The standard requirements for guest hotel bedrooms forming part of a tourist village shall the same as specified in the standard requirements for guest hotel bedrooms forming part of 2, 3 and 4 star hotels in the Second Schedule of these regulations.

2*	3*	4*
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5

HOTEL ROOM AND SUITE

The standard requirements for hotel rooms and suites forming part of a tourist village shall be the same as those shown for hotel rooms forming part of a hotel, as indicated for 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



6

SELF CATERING UNIT

The standard requirements for self catering units forming part of a tourist village shall be the same as specified in the standard requirements for self catering units forming part of 2, 3 and 4 star hotels in the Second Schedule of these regulations.



7

RECEPTION SERVICES AND OTHERS

The standard requirements for reception services and others forming part of a tourist village shall be the same as those for Reception Services and Others forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



8

FACILITIES AND SERVICES

The standard requirements for facilities and Services forming part of a tourist village shall be the same as those for facilities and services forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.

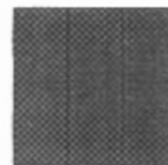


2*	3*	4*
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9

BREAKFAST

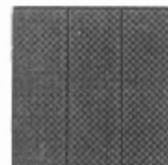
The standard requirements for Breakfast forming part of a tourist village shall be the same as those for breakfast forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



10

BAR

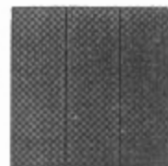
The standard requirements for Bars forming part of a tourist village shall be the same as those for Bars forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



11

RESTAURANT

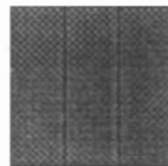
The standard requirements for Restaurants forming part of tourist villages shall be the same as those for Restaurants forming part of 2, 3 and 4 star hotels in the Second Schedule of these Regulations.



12

KITCHEN

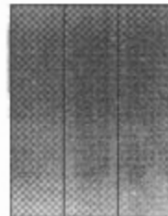
The standard requirements for Kitchen forming part of a tourist village shall be the same as those for kitchen forming part of 2, 3 and 4 star hotels in The Second Schedule of these Regulations.



13

FIRE SAFETY SYSTEM

The standard requirements for the fire safety system forming part of a tourist village shall be the same as those for the fire safety system forming part of 2, 3 and 4 star hotels in The Second Schedule of these Regulations.



LEISURE FACILITIES

MISCELLANEOUS FACILITIES

40	40	40
20	20	
15	15	
10		
30	30	30

- | | | |
|----|----|----|
| 40 | 40 | 40 |
| 20 | 20 | |
| 15 | 15 | |
| 10 | | |
| | | |
| 30 | 30 | 30 |

30	30	30

- | | | |
|----|----|----|
| 30 | 30 | 30 |
|----|----|----|

SPORT FACILITIES

- | | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|

B 1032

- 2 Recreational day program
- 3 Recreational night program
- 4 Special children program
- 5 Open air children play ground
- 6 Nursery

2*	3*	4*
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20	20	20
35	35	35

FIFTH SCHEDULE

GUEST HOUSES

1. (1) “Guest house” has the same general meaning as that Description. indicated in Article 2 of the Act and in sub paragraphs 1 (i), and (v) of the Second Schedule of these Regulations.

(2) In more specific terms, a guest house is a building or part of a building with an independent entrance, which is properly managed and operated, having rooms as well as facilities for use by guests as specified in these regulations in accordance with its standard classification.

3. Guest houses shall be classified by the Authority in two Classification in two grades. different grades - a “comfort” grade and a “standard” grade, with “comfort” denoting the higher grade and “standard” denoting the lower grade.

Standard	Comfort
----------	---------

GUEST HOUSE STANDARDS

1 GENERAL

1	Between 10 and 30% of the rooms with terrace or balcony	15	15
2	Between 30 and 50% of the rooms with terrace or balcony	20	20
3	More than 50% of the rooms with terrace or balcony	25	25
4	Terrace furniture: at least 2 chairs and 1 table per terrace	20	20
5	All rooms enjoying open views (none looking at a wall or similar)	10	10

6 Sea View

A	between 10% and 30% of the rooms with view	25	25
B	between 30% and 50% of the rooms with view	30	30
C	more than 50% of the rooms with view	35	35

7 Panoramic View

A	between 10% and 30% of the rooms with view	25	25
B	between 30% and 50% of the rooms with view	30	30
C	more than 50% of the rooms with view	35	35

2 Additional beds: no limitation for 1 bed; following standards for 2 beds

1	Maximum number of persons per room: 4		
2	Maximum number of additional beds: 2		
3	Minimum size of additional beds: 85x180 cm		

3 GUESTHOUSE BEDROOM

3.1 GENERAL

1	All rooms have separate and independent entrance		
---	--	--	--

		Standard	Comfort
2	Guest bedrooms individually named or numbered; clearly visible		
3.2	Bed		
1	Minimum bed size: 85 X 190 cm for single; 135 cm x 190 cm for double (*)		
2	Bigger sizes than established minimum (110 cm width or more for single; 150 cm width for double or more; 200 cm length or more for both types of beds)	50	50
3	Bed linen: 2 sheets, pillow sheet, blanket and cover		
4	One pillow per person		
5	Extra blanket per person available (between 1 November and 31 May)		
6	Additional pillow per person	15	
7	Bed sheets changed once a week		
8	Bed sheets changed every three days or on request	40	
9	Bed sheets changed everyday	50	50
	(*) An exception is allowed only for standard class category: 85x180 cm / 135x180 cm.		
3.3	Furniture and Comfort		
1	Window / balcony allowing natural light and ventilation in room		
2	Blackout curtain (or similar) to exclude natural/external light		
3	One chair or armchair	20	
4	One dressing table or night table		
5	Luggage rack	20	20
6	One ashtray per person (only smoking floor or bedroom)- fire proof		

B 1036

		Standard	Comfort
7	One waste paper basket		
8	One mirror		
9	One full length mirror	15	15
10	Wardrobe with 5 similar clothes hanger per person		
11	Heating system (if guesthouse is opened in winter months)		
12	Air conditioning with individual control in each room	15	15
13	Fan (ventilation system) if there is no air conditioning		
14	General lighting		
15	Individual bedside reading light	10	
16	Central light controlled from bed	15	15
17	European sockets system	10	10

3.4 Additional services

1	Music in bedroom via radio or TV channel	15	15
2	Colour TV	40	40
3	Colour TV with 2 foreign languages	15	15
4	Colour TV with 3/4 foreign languages	30	30
5	Viewing of videos / DVD pay TV from room	15	15
6	Availability of TV remote control	10	10
7	Interphone		
8	Telephone for direct internal and external calls	45	45
9	Directory of guesthouse services at least in English	10	
10	Writing accessories (envelopes, paper, pencil or ball-point-pen, etc...)	5	5
11	Safe deposit box	20	20
12	Mini-bar	25	25
13	Wake-up call service (or alarm-clock available)		
14	Automatic alarm clock service (in addition to personal service)	15	15

		Standard	Comfort
15	Plastic bags for soiled clothes	5	5
16	Iron or ironing system in each room	10	10
17	Tea/coffee making facilities in the room	10	10
18	"Do not disturb" sign or similar		
19	Emergency exit plan on the back of the entrance door		
20	Availability of cot	20	20
21	Sofa or bed-couch	10	10
22	Arm chair or similar	10	10
23	Smoke detector	50	50
24	Non-smoking floor	30	30

3.5 Cleaning and general state of bedroom

1	Daily cleaning of bedroom	50	
2	Good state of mattress and mattress support: unbroken, body resistant		
3	Good state of pillow slip: no head stains, burns, creases or similar		
4	Good state of bed sheet: spotless, no burns, smear marks or similar		
5	Good state of bed cover: no burns, smear marks or similar		
6	Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering or similar		
7	Good state of floor: good underlay, no mark stains, burns or similar		
8	Good state of ceilings: no stains, peeling paintwork, patches or similar		
9	Good state of furniture: sound construction, little or no signs of ageing, wear and tear		
10	Good cleaning of furniture: evidence of thorough cleaning		

Standard	Comfort
----------	---------

- 11 Air Conditioner in good operating conditions
- 12 Ventilation systems in good operating conditions
- 13 TV in good operating conditions
- 14 All lights and electric sockets in good functioning order

3.6 BATHROOM

3.6.1 Sanitary facilities

- 1 One unit for every 10 persons or one per floor
- 2 One unit for every 2 rooms
- 3 One water closet for every 10 persons or one per floor
- 4 One water closet for every 2 rooms
- 5 Continuous supply of cold and warm water for sanitary ware*
- 6 Two toilet paper rolls
- 7 Wash-hand basin in every room
- 8 Wrapped soap or distributor in the room
- 9 Sanitary bin
- 10 One drinking glass per person

50	
35	

*supply of hot water not applicable to water closet

3.6.2 Bath/Shower

- 1 Continuous supply of cold and warm water
- 2 Shower with curtain or similar
- 3 Bath / shower wall and floor built with waterproof, impervious material or tiled
- 4 Bath tub (1,40m length minimum)
- 5 Towels hanger

40	40

Standard	Comfort
----------	---------

- 6 Two towels per person (hands and bath): delivered in the room
- 7 Shower mat (towel) for bath tub or shower
- 8 Shelving or facility for holding toiletries
- 9 Mirror

3.6.3 Complementary and miscellaneous

- 1 General lighting to enable correct vision in all bathroom areas
- 2 Each bathroom with effective system of natural or mechanical ventilation
- 3 Electrical shaver unit (availability of adapter at the reception)
- 4 One clothes hook
- 5 Hair dryer (availability at reception)
- 6 Chair or stool
- 7 Paper handkerchiefs
- 8 Drain-away built in bathroom floor
- 9 Heating system

20	
5	5
5	5
10	10
30	30

3.6.4 Cleaning and general state of bathroom

- 1 Daily cleaning of bathroom
- 2 Good state of each sanitary facility: no wear, cracks, chips or similar
- 3 Good state of shower curtain or similar: no burns, stains or similar
- 4 Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering or similar
- 5 Good state of floor: no marks, stains, evidence of water

Standard	Comfort
----------	---------

damage

- 6 Good state of ceilings: no stains, peeling paintwork, condensation damage
- 7 Good cleaning of sanitary ware: without water stains or similar
- 8 Good cleaning of furniture: evidence of thorough cleaning



4 RECEPTION SERVICES AND OTHERS

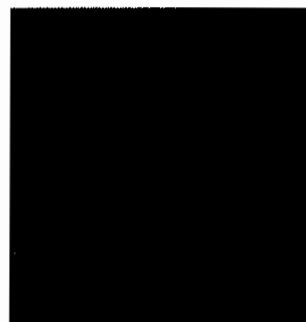
4.1 Reception

- 1 Reception area
- 2 Receptionists able to speak in English
- 3 Reception manned 12 hours
- 4 Reception manned 24 hours
- 5 Night reception or responsible person accessible by phone
- 6 Rooms price list available in reception
- 7 Mail service and delivery of client's messages
- 8 Personal identification tag for reception staff
- 9 Receptionists in uniform
- 10 No smoking during working hours
- 11 Telephone transfer/ switch board (at least 2 outside lines)

	50	50
	10	10
	50	

4.2 Cleaning and general state of reception area and hall

- 1 Daily cleaning of reception and hall
- 2 Good state of front desk and furniture in hall: sound construction, little or no signs of wear and tear
- 3 Good state of walls: no flaking paint, cracks, blistering or similar



Standard	Comfort
----------	---------

4 Good state of floor: good underlay, no marks stains or similar

5 Good state of ceilings: no stains, peeling paintwork, patches or similar



4.3 Corridors and passages and public areas

1 Signposting of rooms and lifts: clearly visible

2 Ventilation system: natural or artificial

3 Heating system in all public areas (if guesthouse is opened between 1st November and 31 May)

4 Air conditioning in public areas

5 Public areas with TV, chairs, sofas, etc.

	50	50
	30	

4.4 Cleaning and general state of corridors and passages

1 Daily cleaning of corridors and passages

2 Good state of lifts (where available): no flaking paintwork, scratches, patches or similar

3 Good state of walls: no flaking paint, cracks, blistering or similar

4 Good state of floor: good underlay, no marks, stains, burns or similar

5 Good state of ceilings: no stains, peeling paintwork, patches or similar

6 General lighting in good functioning order

7 Air conditioning in good operating conditions

8. Good state of furniture; Sound construction, little signs of damage, wear and tear



Standard	Comfort
----------	---------

4.5 Lifts

- 1 Lift (2 floors and up)

50	50
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5 FACILITIES AND SERVICES**5.1 General**

- 1 Public telephone available to make internal and external calls

30	
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- 2 Fax service available at reception

5	5
---	---

- 3 Safe deposit system available at reception (or room)

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- 4 Availability of International credit card payment system

30	
----	--

- 5 Parking service:

--	--

- A - guaranteed service in the same building or nearby (30% of rooms)

30	30
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- B - own parking area

40	40
----	----

- 6 Loading and unloading area for cars

30	30
----	----

- 7 Luggage keeping service

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- 8 Luggage deposit (for a period longer than one day)

30	30
----	----

- 9 Foreign exchange availability for services rendered

10	10
----	----

- 10 Laundry, pressing and dry cleaning service

30	30
----	----

- 11 One foreign language (other than English) spoken by 1 member of reception

25	25
----	----

- 12 First Aid Box properly kitted

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- 13 Emergency Medical Call system

--	--

5.2 Maintenance service

- 1 Maintenance service

--	--

Standard	Comfort
----------	---------

- | | | | |
|---|------------------------------------|----|----|
| 2 | Maintenance service 12 hours a day | 30 | 30 |
|---|------------------------------------|----|----|

5.3 Toilets in public areas

- | | | | |
|---|---|----|----|
| 1 | Continuous supply of cold and warm water | | |
| 2 | Towel hanger or manual hands-dryer | | |
| 3 | Mirror with suitable lighting | | |
| 4 | General lighting in good functioning order | | |
| 5 | Each bathroom with an effective system of natural or mechanical ventilation | | |
| 6 | Heating system | 30 | 30 |
| 7 | Air conditioning system | 50 | 50 |

5.4 Cleaning and general state of toilets

- | | | | |
|---|---|--|--|
| 1 | General daily cleaning of bathroom | | |
| 2 | Good state of each sanitary ware: no wear, cracks, chips or similar | | |
| 3 | Good state of walls: no chipping, cracks or similar | | |
| 4 | Good state of floor: no marks, stains, evidence of water damage | | |
| 5 | Good state of ceiling: no stains, peeling paintwork, patches, condensation damage | | |
| 6 | Good cleaning of sanitary ware: without stains or similar | | |
| 7 | Good cleaning of furniture: evidence of thorough cleaning | | |

6 BREAKFAST

(a breakfast room is to be provided if restaurant is not available)

6.1 The service

- | | | | |
|---|----------------------------|----|--|
| 1 | Breakfast room and service | 20 | |
|---|----------------------------|----|--|

Standard	Comfort
----------	---------

- 2 Buffet breakfast service
- 3 Breakfast service in guest rooms
- 4 Two hours service
- 5 Three hours service
- 6 Four hours service

45	45
50	50
30	
40	40
50	50

6.2 The product

6.2.1 Beverage

- 1 Cold and warm water
- 2 Cold and warm milk
- 3 Coffee, tea
- 4 Decaffeinated coffee
- 5 Sugar
- 6 Orange juice

5	5
10	

6.2.2 Yellow line: with cereals as a basis

- 1 One bread product
- 2 Two bread products
- 3 One bakery product
- 4 Two bakery products
- 5 Possibility of bread toasting
- 6 6. Cereals

5	5
5	
5	5
10	10
10	

6.2.3 White line: with milky products as a basis

- 1 Butter
- 2 Margarine
- 3 One kind of jam
- 4 Two kinds of jam

10	10
5	

Standard	Comfort
----------	---------

5 Honey

5	5
---	---

6 Yoghurt

10	10
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7 One kind of cheese

5	5
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6.2.4 Red line: with meat as a basis

1 Sausage and bacon (or similar)

15	15
----	----

2 Cold meat

15	15
----	----

6.2.5 Brown line: eggs and garnish as a basis

1 One variety

15	15
----	----

2 One warm garnish (like vegetable or beans)

15	15
----	----

6.2.6 Green line

1 One kind of fresh fruit or fresh fruit salad

20	20
----	----

2 Two kinds of fresh fruit or fresh fruit salad

30	30
----	----

3 Fresh tomatoes and vegetables

30	30
----	----

7 BAR

(NOT COMPULSORY)

1 Bar unit : beverage service

20	20
----	----

2 Beverage vending machines

5	5
---	---

3 Snacks vending machine

5	5
---	---

4 Bottled water available for sale at reception

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5 Snacks and sandwiches

35	35
----	----

6 Bakery or pastry products

15	15
----	----

7.1 Service

1 Eight hours service

15	15
----	----

2 Twelve hours service or more

25	25
----	----

Standard	Comfort
----------	---------

7.2 Complementary and miscellaneous

- 1 Air conditioning system (in enclosed public spaces)
- 2 General lighting in good functional order

50	50

7.3 Cleaning and general state of bar (when bar unit available)

- 1 Daily cleaning of bar
- 2 Good state of furniture, and bar: no evidence of wear, no chipping
- 3 Good cleaning of bar: no stains, marks, burns or similar
- 4 Good cleaning of tables and chairs: evidence of thorough cleaning
- 5 Good state of cutlery and crockery: no wear damage, cracks, chips
- 6 Good state of walls: no flaking paint, cracks, blistering or similar
- 7 Good state of floor: good underlay, no marks, stains, burns or similar
- 8 Good state of ceilings: no stains, peeling paintwork, patches or similar

8 RESTAURANT
(NOT COMPULSORY)

- 1 Restaurant

30	30
----	----

8.1 Menu variety

- 1 Daily menu (2 choices at least) for each course or buffet (10 different dishes with 2 warm dishes at least)
- 2 Daily menu (more dishes than required above)

15	15
20	20

Standard	Comfort
----------	---------

3	Menu (15 dishes including first and main course plus dessert)	20	20
4	Menu (more than 20 dishes)	40	40
5	Menu in English and any other foreign language		

8.2 Kind of service

1	Self-service (the client can choose only one starter, one main and one dessert)	10	10
2	Full buffet	20	20
3	Partial buffet (only starters and/or desserts)	30	30
4	Full table service	45	45

8.3 Opening hours (not including breakfast service)

1	Two hours in the evening	10	10
2	Two hours at midday	10	10
3	Three to four hours for dinner	20	20
4	Three to four hours for lunch	20	20
5	More than 10 hours (same of lunch and dinner)	30	30

8.4 Complementary and miscellaneous

1	Air conditioning system (in closed spaces)	50	50
2	Air condition in good operating conditions		
3	General lighting in good functioning order		

8.5 Cleaning and general state of restaurant (when unit available)

1	Daily cleaning of restaurant		
2	Good state of tables and chairs: no wear and tear, no chipping		

B 1048

		Standard	Comfort
3	Good cleaning of crockery and crockery: evidence of thorough cleaning		
4	Good cleaning of tables and chairs: evidence of through cleaning		
5	Good state of cutlery and crockery: no wear damage, cracks, or similar		
6	Good state of walls: no flaking paint, cracks, blistering or similar		
7	Good state of floor: good underlay, no marks, stains, burns or similar		
8	Good state of ceilings: no stains, peeling paintwork, patches or similar		

8.6 Staff

1	Personal identification tag	10	10
2	Uniforms or work clothes: unspotted and ironed		
3	No smoking allowed during working hours		

9 KITCHEN (NOT COMPULSORY)

9.1 Situation, equipment and staff

1	Situated in the same floor of the restaurant	20	20
2	Situation as to avoid noise, smoke, smells or similar		
3	Windows or ventilation spaces with gratings		
4	Nonslip kitchen floor		
5	Wash-hand basins and sanitary ware available		
6	Continuous supply of cold and hot water in kitchen and sanitary ware		

Standard	Comfort
----------	---------

7	Automatic dry hands or disposable paper towels		
8	Soap and nailbrushes		
9	Shelving and working tops made of anticorrosive and innocuous material (not wood)		
10	Extraction chamber		
11	Insecticide machine or similar		
12	Staff uniform: all staff with uniform and head cap		
13	"Eating forbidden in kitchen" sign		
14	Kitchen cloths for handling hot equipment		
15	Separate enclosed cold room for preparation of cold finished products	20	20
16	Cold room features: separated, refrigerated and enclosed	30	30
17	Processed food in cold room: maximum temperature 18°C	10	10
18	Cooked products never stored over 10°C		
19	Circulation flows avoiding contact of raw food products with residue		
20	Fire blankets available in kitchen		
21	First aid box; properly kitted		

9.2 Product storage in cold rooms

1	Separate cold chambers for storage of: meat, fish, dairy products, fruits & vegetables
2	Frozen food (-18°C)
3	Fish and meat (0-3°C)
4	Vegetables, eggs, finished food and other (maximum 10°C)
5	Temperature control of all rooms (external visual controller)
6	Shelving and working tops made of anticorrosive and innocuous material (not wood)

B 1050

		Standard	Comfort
7	No mixing of raw and finished products in storage area		
8	All open food products covered		
9	No product stored in its original package except in the freezer		
10	No product in direct contact with the shelf or the floor		
11	Defrosting system: never letting food defreezing at more than 10°C		
12	Register kept for temperature control and cleaning schedule of kitchen facilities and equipment.		

9.3 Product storage in other areas

1	Ventilated area natural and/or mechanical		
2	Separate storage for cleaning products, and for food and beverage products		
3	Effective pest control		
4	Separate and ventilated rubbish or residue room		
5	Refrigerated rubbish or residue room	40	40

9.4 Cleaning and general state of kitchen

1	Good state of cold chambers, so signs of damage and in good functioning order		
2	Good cleaning of cold chambers, mechanical extractors and doors kept free from mould etc.		
3	Temperature control in good functioning order		
4	Extractor chamber kept clean; filters are free from residue or similar		
5	All kitchen equipment in good functioning order and kept clean, evidence or regular cleaning		
6	All kitchen areas kept clean. evidence or regular cleaning		

Standard	Comfort
----------	---------

- 7 Waste containers kept clean and in hygienic state
- 8 Kitchen gutters kept clean

10 FIRE SAFETY SYSTEM

10.1 General conditions

- 2 Emergency and evacuation chart at the entrance clearly visible
- 3 Performance of an evacuation exercise for staff: minimum one each year
- 4 Emergency and evacuation notice for the staff
- 5 "No smoking area" sign in danger areas
- 6 Manual or automatic fire alarm for the whole property accessible throughout the building
- 7 Records of maintenance and repair by professional staff
- 8 Specification of maximum capacity (n° of persons) in each enclosed public area
- 10 Fireproof containers for refuse
- 11 "Do not use lift in case of Fire" sign clearly displayed next to all lifts
- 12 Smoke detector in each guest bedroom

50	50

10.2 Corridors and passages, installations and equipment

- 1 Extinguisher: max. length from evacuation exits: 25m apart from each other
- 2 Emergency exits opening outwards
- 3 "No Exit" signs displayed on non evacuation doors
- 4 Quick and easy opening system for emergency doors
- 5 Exits with maximum distance of 50m from any way

		Standard	Comfort
6	Emergency lighting in all evacuation ways		
7	Emergency lighting in good functioning order		
8	System of lighting signs in: doors, corridors and passages, stairs and exits		
9	Emergency signs visible day and night		
10	Evacuation corridors with minimum width of 1 metre		
11	Fire doors installed in corridors every 30 metres	50	50
12	Evacuation chart visible day and night		
13	Automatic closure of fire doors in corridors where equipped		
14	Properties with 3 levels: min. 2 stair cases for each floor (external/ internal)	50	50
15	Minimum width of evacuation for external stairs: 0,8m		
16	Evacuation passage ways kept clear		

11 LEISURE FACILITIES

11.1 Pool Area

1	Open-air swimming pool	40	40
2	Indoor (heated water) swimming pool	50	50

12 MISCELLANEOUS FACILITIES

1	Sun terrace with at least seats for 10% of rooms	10	10
2	Lounge area (minimum 30 sqm)	20	
3	Electronic games or other games room (like pool, ping pong ,etc.)	10	10
4	TV room (for at least 10% of total beds)	10	10
5	Green or garden areas (at least 50 sqm)	30	30

Standard	Comfort
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13 SPORT FACILITIES

1	Fitness room	10	10
2	Sauna	20	20
3	Ping pong tables (at least 2)	20	20
4	Water sports: at least 3	30	30
5	Other type of sport facility	10	10

SIXTH SCHEDULE

HOSTELS

Description.

1. (1) “Hostel” has the same general meaning as that indicated in Article 2 of the Act and in sub paragraphs 1 (ii) and (v) of the Second Schedule of these regulations.

(2) In more specific terms, a hostel is a building or part of a building with an independent entrance, which is properly managed and operated, having accommodation units as well as common facilities for use by guests, as specified in these regulations.

Classification in one
grade only
“standard”.

2. Hostels shall be classified by the Authority in one class only denoted as “standard” class.

HOSTEL STANDARDS

GENERAL

The general requirements of hostels shall be the same as those indicated for standard guesthouses as indicated in the Fifth Schedule of these Regulations

Additional beds: no limitation for 1 bed; following standards for

2 beds

Maximum number of persons per room: 4

Maximum number of additional beds: 2

Minimum size of additional beds: 85x180 cm

Minimum bedroom size: 4m² in addition to minimum size of bedrooms

Maximum number of persons per room: 12

HOSTEL BEDROOM

GENERAL

All rooms have separate and independent entrance

Guest bedrooms individually named or numbered; clearly visible

Bed

Minimum bed size: 85 X 190 cm for single; 135 cm x 190 cm for double

Bigger sizes than established minimum (110 cm width or more for single; 150 cm width for double or more; 200 cm length or more for both types of beds)

		Standard
3	Bed linen: 2 sheets, pillow sheet, blanket and cover	
4	One pillow per person	
5	Extra blanket per person available (between 1 November and 31 May)	
6	Additional pillow per person	15
7	Bed sheets changed once a week	
8	Bed sheets changed every three days or on request	40
9	Bed sheets changed everyday	50

3.3 Furniture and Comfort

1	Window / balcony allowing natural light and ventilation in room	
2	Blackout curtain (or similar) to exclude natural/external light	
3	One chair or armchair	20
4	One dressing table or night table	
5	Luggage rack	20
6	One ashtray per person (only smoking floor or bedroom)- fire proof	
7	One waste paper basket	
8	One mirror	
9	One full length mirror	15
10	Wardrobe with 5 similar clothes hanger per person	15
11	Lockable cupboard minimum size 50 x 60 x 70cm	
12	Heating system (if hostel is opened in winter months)	
13	Air conditioning with individual control in each room	15
14	Fan (ventilation system) if there is no air conditioning	
15	General lighting	
16	Individual bedside reading light	10
17	Central light controlled from bed	15
18	European sockets system	10

Standard

3.4 Additional services

1	Music in bedroom via radio or TV channel	15
2	Colour TV	40
3	Colour TV with 2 foreign languages	15
4	Colour TV with 3/4 foreign languages	30
5	Viewing of videos / DVD pay TV from room	15
6	Availability of TV remote control	10
7	Interphone	
8	Telephone for direct internal and external calls	45
9	Directory of hostel services at least in English	10
10	Writing accessories (envelopes, paper, pencil or ball-point-pen, etc...)	5
11	Safe deposit box	20
12	Mini-bar	25
13	Wake-up call service (or alarm-clock available)	
14	Automatic alarm clock service (in addition to personal service)	15
15	Plastic bags for soiled clothes	5
16	Iron or ironing system in each room	10
17	Tea/coffee making facilities in the room	10
18	"Do not disturb" sign or similar	
19	Emergency exit plan on the back of the entrance door	
20	Availability of cot	20
21	Sofa or bed-couch	10
22	Arm chair or similar	10
23	Smoke detector	50
24	Non-smoking floor	30

3.5 Cleaning and general state of bedroom

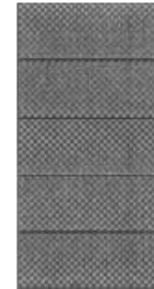
- | | Standard |
|--|----------|
| 1 Daily cleaning of bedroom | 50 |
| Good state of mattress and mattress support: unbroken, body | |
| 2 resistant | |
| 3 Good state of pillow slip: no head stains, burns, creases or similar | |
| 4 Good state of bed sheet: spotless, no burns, smear marks or similar | |
| 5 Good state of bed cover: no burns, smear marks or similar | |
| 6 Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering or similar | |
| 7 Good state of floor: good underlay, no mark stains, burns or similar | |
| Good state of ceilings: no stains, peeling paintwork, patches or | |
| 8 similar | |
| 9 Good state of furniture: sound construction, little or no signs of ageing, wear and tear | |
| 10 Good cleaning of furniture: evidence of thorough cleaning | |
| 11 Air Conditioner in good operating conditions | |
| 12 Ventilation systems in good operating conditions | |
| 13 TV in good operating conditions | |
| 14 All lights and electric sockets in good functioning order | |

3.6 BATHROOM**3.6.1 Sanitary facilities**

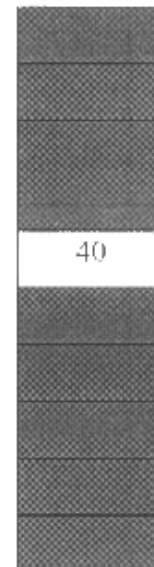
- | | |
|---|----|
| 1 One unit for every 10 persons or one per floor | |
| 2 One unit for every 2 rooms | 50 |
| 3 One water closet for every 10 persons or one per floor | |
| 4 One water closet for every 2 rooms | 35 |
| 5 Continuous supply of cold and warm water for sanitary ware* | |

Standard

- 6 Two toilet paper rolls
 - 7 Wash-hand basin in every room
 - 8 Wrapped soap or distributor in the room
 - 9 Sanitary bin
 - 10 One drinking glass per person
- *supply of hot water not applicable to water closet

**3.6.2 Bath/Shower**

- 1 Continuous supply of cold and warm water
- 2 Shower with curtain or similar
- Bath / shower wall and floor built with waterproof, impervious
- 3 material or tiled
- 4 Bath tub (1,40m length minimum)
- 5 Towels hanger
- 6 Two towels per person (hands and bath): delivered in the room
- 7 Shower mat (towel) for bath tub or shower
- 8 Shelving or facility for holding toiletries
- 9 Mirror

**3.6.3 Complementary and miscellaneous**

- 1 General lighting to enable correct vision in all bathroom areas
- Each bathroom with effective system of natural or mechanical
- 2 ventilation
- 3 Electrical shaver unit (availability of adapter at the reception)
- 4 One clothes hook
- 5 Hair dryer (availability at reception)
- 6 Chair or stool
- 7 Paper handkerchiefs



Standard

8 Drain-away built in bathroom floor

10

9 Heating system

30

3.6.4 Cleaning and general state of bathroom

1 Daily cleaning of bathroom

Good state of each sanitary facility: no wear, cracks, chips or similar

3 Good state of shower curtain or similar: no burns, stains or similar

Good state of walls: no flaking paint, cracks, patches, signs of damp, blistering or similar

5 Good state of floor: no marks, stains, evidence of water damage

Good state of ceilings: no stains, peeling paintwork, condensation damage

7 Good cleaning of sanitary ware: without water stains or similar

8 Good cleaning of furniture: evidence of thorough cleaning

4 RECEPTION SERVICES AND OTHERS**4.1 Reception**

1 Reception area

2 Receptionists able to speak in English

3 Reception manned 12 hours

4 Reception manned 24 hours

50

5 Night reception or responsible person accessible by phone

6 Rooms price list available in reception

7 Mail service and delivery of client's messages

8 Personal identification tag for reception staff

10

9 Receptionists in uniform

- 10 No smoking during working hours
- 11 Telephone transfer/ switch board (at least 2 outside lines)

50

4.2 Cleaning and general state of reception area and hall

- 1 Daily cleaning of reception and hall
- Good state of front desk and other furniture in hall: sound
- 2 construction, little or no signs of wear and tear
- 3 Good state of walls: no flaking paint, cracks, blistering or similar
- 4 Good state of floor: good underlay, no marks stains or similar
- Good state of ceilings: no stains, peeling paintwork, patches or
- 5 similar

4.3 Corridors and passages and public areas

- 1 Signposting of rooms and lifts: clearly visible
- 2 Ventilation system: natural or artificial
- Heating system in all public areas (if hostel is opened between 1st
- 3 November and 31 May)
- 4 Air conditioning in public areas
- 5 Public areas with TV, chairs, sofas, etc.

50

30

4.4 Cleaning and general state of corridors and passages

- 1 Daily cleaning of corridors and passages
- 2 Good state of lifts (where available): no flaking paintwork, scratches, patches or similar
- 3 Good state of walls: no flaking paint, cracks, blistering or similar
- Good state of floor: good underlay, no marks, stains, burns or
- 4 similar

Standard

5 Good state of ceilings: no stains, peeling paintwork, patches or similar

6 General lighting in good functioning order

7 Air conditioning in good operating conditions

4.5 Lifts

1 Lift (2 floors and up)

50

5 FACILITIES AND SERVICES

5.1 General

1 Public telephone available to make internal and external calls

30

2 Fax service available at reception

5

3 Safe deposit system available at reception (or room)

5 Availability of International credit card payment system

30

6 Parking service:

A - guaranteed service in the same building or nearby (30% of rooms)

30

B - own parking area

40

7 Loading and unloading area for cars

30

8 Luggage keeping service

9 Luggage deposit (for a period longer than one day)

30

10 Foreign exchange availability for services rendered

10

11 Laundry, pressing and dry cleaning service

30

12 One foreign language (other than English) spoken by 1 member of reception

25

13 First Aid Box properly kitted

14 Emergency Medical Call system

5.2 Maintenance service

- 1 Maintenance service
- 2 Maintenance service 12 hours a day

30

5.3 Toilets in public areas

- 1 Continuous supply of cold and warm water
- 2 Towel hanger or manual hands-dryer
- 3 Mirror with suitable lighting
- 4 General lighting in good functioning order
- 5 Each bathroom with an effective system of natural or mechanical ventilation
- 6 Heating system
- 7 Air conditioning system

30

50

5.4 Cleaning and general state of toilets

- 1 General daily cleaning of bathroom
- 2 Good state of each sanitary ware: no wear, cracks, chips or similar
- 3 Good state of walls: no chipping, cracks or similar
- 4 Good state of floor: no marks, stains, evidence of water damage
- 5 Good state of ceiling: no stains, peeling paintwork, patches, condensation damage
- 6 Good cleaning of sanitary ware: without stains or similar
- 7 Good cleaning of furniture: evidence of thorough cleaning

5.5 Common catering facilities (compulsory)

- 1 Facilities for hosteliars to store own food stuffs and prepare own breakfast and meals
- 2 Dining area available to take meals according to hostel established

Standard

rules. (if restaurant is not available)

Common Kitchen facilities (if Breakfast Service is not available)

- 5.6**
- 1 Refrigeration for every 25 guests
 - 2 2 oven rings complete with extraction chamber
 - 3 Microwave oven
 - 4 Cleaning utensils and a sink with running cold and hot water

6 BREAKFAST

(a breakfast room is to be provided if restaurant is not available)

6.1 The service

- 1 Breakfast room and service
- 2 Buffet breakfast service
- 3 Breakfast service in guest rooms
- 4 Two hours service
- 5 Three hours service
- 6 Four hours service

20

45

50

30

40

50

6.2 The product

6.2.1 Beverage

- 1 Cold and warm water
- 2 Cold and warm milk
- 3 Coffee, tea
- 4 Decaffeinated coffee
- 5 Sugar
- 6 Orange juice

5

10

6.2.2 Yellow line: with cereals as a basis

1	One bread product	
2	Two bread products	5
3	One bakery product	5
4	Two bakery products	5
5	Possibility of bread toasting	10
6	6. Cereals	10

6.2.3 White line: with milky products as a basis

1	Butter	
2	Margarine	10
3	One kind of jam	
4	Two kinds of jam	5
5	Honey	5
6	Yoghurt	10
7	One kind of cheese	5

6.2.4 Red line: with meat as a basis

1	Sausage and bacon (or similar)	15
2	Cold meat	15

6.2.5 Brown line: eggs and garnish as a basis

1	One variety	15
2	One warm garnish (like vegetable or beans)	15

6.2.6 Green line

1	One kind of fresh fruit or fresh fruit salad	20
2	Two kinds of fresh fruit or fresh fruit salad	30

		Standard
3	Fresh tomatoes and vegetables	30
7	BAR (NOT COMPULSORY)	
1	Bar unit : beverage service	20
2	Beverage vending machines	5
3	Snacks vending machine	5
4	Bottled water available for sale at reception	
5	Snacks and sandwiches	35
6	Bakery or pastry products	15
7.1	Service	
1	Eight hours service	15
2	Twelve hours service or more	25
7.2	Complementary and miscellaneous	
1	Air conditioning system (in enclosed public spaces)	50
2	General lighting in good functional order	
7.3	Cleaning and general state of bar (when bar unit available)	
1	Daily cleaning of bar	
2	Good state of tables, chairs and bar: no evidence of wear, no chipping	
3	Good cleaning of bar: no stains, marks, burns or similar	
4	Good cleaning of tables and chairs: evidence of thorough cleaning	
5	Good state of cutlery and crockery: no wear damage, cracks, chips	
6	Good state of walls: no flaking paint, cracks, blistering or similar	

Standard

7 Good state of floor: good underlay, no marks, stains, burns or similar

8 Good state of ceilings: no stains, peeling paintwork, patches or similar

8 RESTAURANT (NOT COMPULSORY)

1 Restaurant

30

8.1 Menu variety

1 Daily menu (2 choices at least) for each course or buffet (10 different dishes with 2 warm dishes at least)

15

2 Daily menu (more dishes than required above)

20

3 Menu (15 dishes including first and main course plus dessert)

20

4 Menu (more than 20 dishes)

40

5 Menu in English and any other foreign language

8.2 Kind of service

1 Self-service (the client can choose only one starter, one main and one dessert)

10

2 Full buffet

20

3 Partial buffet (only starters and/or desserts)

30

4 Full table service

45

8.3 Opening hours (not including breakfast service)

1 Two hours in the evening

10

2 Two hours at midday

10

		Standard
3	Three to four hours for dinner	20
4	Three to four hours for lunch	20
5	More than 10 hours (same of lunch and dinner)	30
8.4 Complementary and miscellaneous		
1	Air conditioning system (in closed spaces)	50
2	Air condition in good operating conditions	
3	General lighting in good functioning order	
8.5 Cleaning and general state of restaurant (when unit available)		
1	Daily cleaning of restaurant	
2	Good state of tables and chairs: no wear and tear, no chipping	
3	Good cleaning of crockery and crockery: evidence of thorough cleaning	
4	Good cleaning of tables and chairs: evidence of through cleaning	
5	Good state of cutlery and crockery: no wear damage, cracks, or similar	
6	Good state of walls: no flaking paint, cracks, blistering or similar	
7	Good state of floor: good underlay, no marks, stains, burns or similar	
8	Good state of ceilings: no stains, peeling paintwork, patches or similar	
8.6 Staff		
1	Personal identification tag	10
2	Uniforms or work clothes: unspotted and ironed	
3	No smoking allowed during working hours	

**9 KITCHEN
(NOT COMPULSORY)**

9.1 Situation, equipment and staff

- | | | |
|----|---|----|
| 1 | Situated in the same floor of the restaurant | 20 |
| 2 | Situation as to avoid noise, smoke, smells or similar | |
| 3 | Windows or ventilation spaces with gratings | |
| 4 | Nonslip kitchen floor | |
| 5 | Wash-hand basins and sanitary ware available | |
| 6 | Continuous supply of cold and hot water in kitchen and sanitary ware | |
| 7 | Automatic dry hands or disposable paper towels | |
| 8 | Soap and nailbrushes | |
| 9 | Shelving and working tops made of anticorrosive and innocuous material (not wood) | |
| 10 | Extraction chamber | |
| 11 | Insecticide machine or similar | |
| 12 | Staff uniform: all staff with uniform and head cap | |
| 13 | "Eating forbidden in kitchen" sign | |
| 14 | Kitchen cloths for handling hot equipment | |
| 15 | Separate enclosed cold room for preparation of cold finished products | 20 |
| 16 | Cold room features: separated, refrigerated and enclosed | 30 |
| 17 | Processed food in cold room: maximum temperature 18°C | 10 |
| 18 | Cooked products never stored over 10°C | |
| 19 | Circulation flows avoiding contact of raw food products with residue | |
| 20 | Fire blankets available in kitchen | |
| 21 | First aid box: properly kitted | |

9.2 Product storage in cold rooms

- 1 Separate cold chambers for storage of: meat, fish, dairy products, fruits & vegetables
- 2 Frozen food (-18°C)
- 3 Fish and meat (0-3°C)
- 4 Vegetables, eggs, finished food and other (maximum 10°C)
- 5 Temperature control of all rooms (external visual controller)
- 6 Shelving and working tops made of anticorrosive and innocuous material (not wood)
- 7 No mixing of raw and finished products in storage area
- 8 All open food products covered
- 9 No product stored in its original package except in the freezer
- 10 No product in direct contact with the shelf or the floor
- 11 Defrosting system: never letting food defreezing at more than 10°C
- 12 Register kept for temperature control and cleaning schedule of kitchen facilities and equipment.

9.3 Product storage in other areas

- 1 Ventilated area natural and/or mechanical
- 2 Separate storage for cleaning products, and for food and beverage products
- 3 Effective pest control
- 4 Separate and ventilated rubbish or residue room
- 5 Refrigerated rubbish or residue room

9.4 Cleaning and general state of kitchen

- 1 Good state of cold chambers, so signs of damage and in good functioning order

- 2 Good cleaning of cold chambers, mechanical extractors and doors kept free from mould etc.
- 3 Temperature control in good functioning order
- 4 Extractor chamber kept clean; filters are free from residue or similar
- 5 All kitchen equipment in good functioning order and kept clean, evidence or regular cleaning
- 6 All kitchen areas kept clean, evidence or regular cleaning
- 7 Waste containers kept clean and in hygienic state
- 8 Kitchen gutters kept clean

10.1 General conditions

- 2 Emergency and evacuation chart at the entrance clearly visible
- 3 Performance of an evacuation exercise for staff: minimum one each year
- 4 Emergency and evacuation notice for the staff
- 5 "No smoking area" sign in danger areas
- 6 Manual or automatic fire alarm for the whole property accessible throughout the building
- 7 Records of maintenance and repair by professional staff
- 8 Specification of maximum capacity (n° of persons) in each enclosed public area
- 10 Fireproof containers for refuse
- 11 "Do not use lift in case of Fire" sign clearly displayed next to all lifts
- 12 Smoke detector in each guest bedroom

10.2 Corridors and passages, installations and equipment

- 1 Extinguisher: max. length from evacuation exits: 25m apart from

		Standard
	each other	
2	Emergency exits opening outwards	
3	"No Exit" signs displayed on non evacuation doors	
4	Quick and easy opening system for emergency doors	
5	Exits with maximum distance of 50m from any way	
6	Emergency lighting in all evacuation ways	
7	Emergency lighting in good functioning order	
8	System of lighting signs in: doors, corridors and passages, stairs and exits	
9	Emergency signs visible day and night	
10	Evacuation corridors with minimum width of 1 metre	
11	Fire doors installed in corridors every 30 metres	50
12	Evacuation chart visible day and night	
13	Automatic closure of fire doors in corridors where equipped	
14	Properties with 3 levels: min. 2 stair cases for each floor (external/internal)	50
15	Minimum width of evacuation for external stairs: 0,8m	
16	Evacuation passage ways kept clear	

11 LEISURE FACILITIES

11.1 Pool Area

1	Open-air swimming pool	40
2	Indoor (heated water) swimming pool	50

12 MISCELLANEOUS FACILITIES

1	Sun terrace with at least seats for 10% of rooms	10
2	Lounge area (minimum 30 sqm)	20

		Standard
	each other	
2	Emergency exits opening outwards	
3	"No Exit" signs displayed on non evacuation doors	
4	Quick and easy opening system for emergency doors	
5	Exits with maximum distance of 50m from any way	
6	Emergency lighting in all evacuation ways	
7	Emergency lighting in good functioning order	
8	System of lighting signs in: doors, corridors and passages, stairs and exits	
9	Emergency signs visible day and night	
10	Evacuation corridors with minimum width of 1 metre	
11	Fire doors installed in corridors every 30 metres	50
12	Evacuation chart visible day and night	
13	Automatic closure of fire doors in corridors where equipped	
14	Properties with 3 levels: min. 2 stair cases for each floor (external/internal)	50
15	Minimum width of evacuation for external stairs: 0,8m	
16	Evacuation passage ways kept clear	

11 LEISURE FACILITIES

11.1 Pool Area

1	Open-air swimming pool	40
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12 MISCELLANEOUS FACILITIES

1	Sun terrace with at least seats for 10% of rooms	10
2	Lounge area (minimum 30 sqm)	20

Standard

- 3 Electronic games or other games room (like pool, ping pong ,etc.)
- 4 TV room (for at least 10% of total beds)
- 5 Green or garden areas (at least 50 sqm)

10

10

30

13

SPORT FACILITIES

- 1 Fitness room
- 2 Sauna
- 3 Ping pong tables (at least 2)
- 4 Water sports: at least 3
- 5 Other type of sport facility
- 4 Water sports: at least 3
- Other type of sport facility

10

20

20

30

10

30

10

