L.N. 100 of 1991

HOTELS AND CATERING ESTABLISHMENTS ACT (CAP. 197)

Hotels and Catering Establishments (Amendment) Regulations, 1991

IN exercise of the powers conferred by section 16 of the Hotels and Catering Establishments Act, the Minister for Development of Tertiary Sector has made the following regulations:—

Citation and commencement.

L.N. 67 of 1972.

1. (1) These regulations may be cited as the Hotels and Catering Establishments (Amendment) Regulations, 1991 and shall be read and construed as one with the Hotels and Catering Establishments Regulations, 1972, hereinafter referred to as "the principal regulations".

(2) These regulations shall come into force on the 1st January, 1992.

Amends Second Schedule to the principal regulations.

2. For the Third and Fourth Parts of the Second Schedule to the principal regulations there shall be substituted the following:—

"THIRD PART

CATERING ESTABLISHMENTS

(a) DENOMINATIONS

There shall be two general denominations of Catering Establishments which shall fall under the provisions of this Schedule:

Denomination 'A':

The *General Description* of a Catering Establishment falling under this Denomination shall be that of a Catering Establishment operating within the precincts of Hotels, Aparthotels, Holiday Complexes or Tourist Villages providing accommodation and purveying Food and Beverages on the premises, with or without the provision of entertainment, for guests and/or for persons not residing in the premises.

The requirements for the classification of a Catering Establishment falling under this Denomination shall be in accordance with the pertinent provisions of the First Part of this Schedule in so far as those provisions relate to Catering and ancillary facilities.

Denomination 'B':

The *General Description* of a Catering Establishment falling under this Denomination shall be that of a Catering Establishment purveying Food and Beverages on the premises, with or without the provision of entertainment and operating independently of any Hotel, Aparthotel, Holiday Complex or Tourist Village. These Catering Establishments, providing catering services for tourists and/or for the general public, shall be classified according to the provisions of paragraphs (1), (2), (3) or (4) of this Part of this Schedule.

(b) CATEGORIES

There shall be four specific categories of Catering Establishments falling under Denomination 'B' which shall be indicated as 'RESTAURANT', 'SPECIALITY RESTAURANT', 'SNACK BAR' or 'TAKE-AWAY' as follows:—

(1) **RESTAURANTS**

(i) The *Classification* of Catering Establishments falling under the category of 'Restaurants' shall be assigned as De Luxe, First Class, Second Class, Third Class or Fourth Class which may also, by prior directive from the Board following application from establishment operator, be indicated with Five Stars, Four Stars, Three Stars, Two Stars and One Star respectively or in any other symbol as directed by the Board.

(ii) The *General Description* of Catering Establishments falling under this category shall be that of any establishment, building or premises, howsoever described; having adequate and appropriate seating, food preparation space and equipment; purveying against payments to tourists and the public in general, a variety of food dishes according to an *à la carte* and other menu, as well as refreshments for consumption in such establishment, building or premises; and providing a full and proper service to customers. Such establishments shall not be described or denominated in any of the other three denominations specified in this part of this Schedule.

(iii) *General Requirements* applicable for the classification of all restaurants shall be as follows:—

1. Delivery of supplies to a Restaurant shall be made either from an entrance other than the main entrance of the establishment, or in such a way as not to be of any inconvenience to patrons.

2. The storage facilities shall provide for the proper and hygienic keeping of every category of food and beverages in order to ensure good organisation and acceptable standards.

3. The kitchen area shall conform to the regulations relating to health and hygienic standards with regards to finishings of floors and walls, lighting and ventilation, facilities for personal hygiene of staff and facilities for washing-up.

4. The kitchen area shall be well organised and provided with adequate equipment and facilities for the preparation and service of food to a standard according to the classification assigned to the establishment.

5. Priced menus, priced wine-lists and priced lists of any other service, which the establishment shall provide against payment, shall be available to guests making use of the establishment and the general public.

6. The public areas where service is provided, shall have a standard of decor, furniture, furnishings, equipment, service and entertainment and/or any other amenity according to the classification assigned to the establishment.

7. The Restaurant shall have an adequate number of toilets, wash-hand basins and other sanitary equipment in conformity with health regulations and to meet the needs of the maximum number of persons it can serve.

8. The public areas where service is provided shall be properly ventilated or air-conditioned according to the classification and specific needs of the establishment.

9. The Restaurant shall be operated by qualified or experienced staff according to the classification assigned to it.

10. The service staff of the restaurant shall be able to converse in English and in other foreign languages according to the classification of the establishment and the particular needs of its operation.

11. Fire precautionary equipment shall be provided and an emergency alarm system installed in the premises.

(iv) The *Particular Requirements* for the classification of a catering establishment falling under this category shall be the following:—

1. **De Luxe Restaurant**

This classification shall be accorded to a Restaurant having the highest standards of furnishings, decor and facilities for providing the highest standard of service, cuisine and efficiency.

Requirements

1. The Restaurant shall provide an extensive *à la carte* menu with high class dishes offering ample choices.

2. The Restaurant shall provide a Silver Service, Gueridon Service, or any other recognised high class type of service.

3. The Restaurant shall provide an extensive wine list with a variety of local and foreign wines from well known regions in the wine-producing countries.

4. The Restaurant shall provide a well stocked Liqueur Trolley with a wide variety of liqueurs and cigars.

5. The Restaurant shall be operated by highly professional management and staff. Staff shall wear uniforms properly designed for the purpose of their job.

6. The Restaurant shall provide a fully stocked Cocktail Bar and Dispense Bar operated by professional Barmen.

7. The Restaurant shall have the highest standard of style, silver table-settings, superior glassware and crockery, luxury chairs and best quality tables and table-dressings and facilities for providing a very high standard of service.

8. The public areas shall be fully air-conditioned throughout the year.

9. An attended cloakroom shall be available in an appropriate area of the premises.

10. The general requirements of paragraph (iii) of item (1) Restaurants, of section (b) of this Part shall also apply.

2. **First Class Restaurant**

This classification shall be accorded to a Restaurant having very high standards of furnishings, decor and facilities for providing a very high standard of service, cuisine and efficiency.

Requirements

1. The Restaurant shall provide an extensive *à la carte* menu with ample choices of dishes of a high standard.

2. The Restaurant shall provide a Silver Service, or any other recognised service of a high standard.

3. The Restaurant shall provide an extensive wine list with a variety of local and foreign wines from well known regions in the wine-producing countries.

4. The Restaurant shall provide a well stocked Liqueur Trolley with a wide variety of liqueurs and cigars.

5. The Restaurant shall be operated by professional management and staff. Staff shall wear uniforms properly designed for the purpose of their job.

6. The Restaurant shall provide a fully stocked Cocktail Bar and Dispense Bar operated by professional Barmen.

7. The Restaurant shall have a very high standard of style, silver table-settings, high quality glassware and crockery, chairs and tables, table-dressings and facilities for providing a very high standard of service.

8. The public areas shall have air-conditioning or shall be equipped with alternative means of heating/cooling to provide a comfortable atmosphere to the customer.

9. A cloakroom shall be available in an appropriate area of the premises.

10. The general requirements of paragraph (iii) of item (1) Restaurants, of section (b) of this Part shall also apply.

3. **Second Class Restaurant**

This classification shall be accorded to a Restaurant having a high standard of furnishings, decor and facilities for providing a high standard of service, cuisine and efficiency.

Requirements

1. The Restaurant shall provide an *à la carte* and a *table d'hôte* menus of a high standard with ample choice of dishes.

2. The Restaurant shall provide a high standard of service.

3. The Restaurant shall provide a very good wine-list with a variety of local and foreign wines as well as liqueurs.

4. The Restaurant shall be operated by well-trained management and staff. Staff shall wear uniforms properly designed for the purpose of their job.

5. The Restaurant shall provide a fully stocked Bar.

6. The Restaurant shall have a high standard of style, table-setting and table-dressing, good quality glassware and crockery, chairs and tables of good quality and facilities for a high standard of service.

7. Cloakroom facilities shall be provided.

8. The general requirements of paragraph (iii) of item (1) Restaurants, of section (b) of this Part shall also apply.

4. **Third Class Restaurant**

The classification shall be accorded to a Restaurant having good standards of furnishings, decor and facilities for providing a good standard of service, cuisine and efficiency.

Requirements

1. The Restaurant shall provide an *à la carte* and *table d'hôte* menus of a good standard with a varied choice of dishes.

2. The Restaurant shall provide a good standard of service.

3. The Restaurant shall provide a good wine-list with a variety of local and foreign wines as well as liqueurs.

4. The Restaurant shall be operated by trained management and staff. Staff shall wear uniforms properly designed for the purpose of their job.

5. The Restaurant shall provide Bar facilities.

6. The Restaurant shall have good standards of style, table-setting and table-dressing, good quality glassware and crockery, and facilities for a good standard of service.

7. The general requirements of paragraph (iii) of item (1) Restaurants, of section (b) of this Part shall also apply.

5. **Fourth Class Restaurant**

This classification shall be accorded to a Restaurant having basic furnishings and decor, and facilities for providing a modest, but efficient service.

Requirements

1. The Restaurant shall provide a limited *à la carte* and a *table d'hôte* menus of an acceptable standard.

2. The Restaurant shall provide a modest standard of service.

3. The Restaurant shall provide a wine-list.

4. The Restaurant shall be operated by trained management and staff.

5. The Restaurant shall provide Bar facilities.

6. The Restaurant shall have a modest standard of style, table-setting and dressing, good quality glassware and crockery, and facilities for a modest standard of service.

7. The general requirements as specified in paragraph (iii) of item (1) Restaurants, of section (b) of this Part shall also apply.

(2) SPECIALITY RESTAURANTS

(i) The *Classification* of Catering Establishments falling under the category of 'Speciality Restaurants', shall be the same as that indicated in paragraph (i) of item (1) Restaurants, of section (b) of this Part.

(ii) The *General Description* of Catering Establishments falling under this category shall be the same as specified in paragraph (ii) of item (1) Restaurants, of section (b) of this Part. Such establishments shall not be described or denominated in any of the other denominations specified in this part of this Schedule.

(iii) The *General Requirements* of Catering Establishments falling under this category shall be the same as specified for each classification under Classes 1, 2, 3, 4 and 5 of paragraph (iv) of item (1) Restaurants, of section (b) of this Part.

(iv) The *Particular Requirements* of Catering Establishments to be described as 'Speciality Catering Establishments' shall be the following:—

(a) For the purpose of a classification, the same as specified for each classification under Classes 1, 2, 3, 4 and 5 of paragraph (iv) of item (1) Restaurants, of section (b) of this Part.

(b) The Speciality Restaurant shall provide a "Bill of Fare" predominantly made up of typical National and/or Speciality dishes of any Country and/or Culture or a specific food items of interest.

(c) The Speciality Restaurant shall provide the methods of food preparation and service conducive to the creation of the National and/or Speciality dishes being provided.

(d) The Speciality Restaurant shall have the style, decor and furnishings depicting the country, culture or specific food items shown on the "Bill of Fare".

(v) The minimum requirements of 'Speciality Restaurants' shall be those specified at paragraph (iii) of item (1) Restaurants, of section (b) of this Part.

(3) SNACK BARS

(i) The *Classification* of Catering Establishments falling under this category of 'Snack Bars', shall be of four grades — First Class, Second Class, Third Class and Fourth Class — and shall be comparable to the standard of restaurants of the same grading as indicated in item (1) Restaurants, of section (b) of this Part except for the provision of silver service, liqueur trolley, separate dispense and cocktail bars.

(ii) The *General Description* of a Catering Establishment falling under this category shall be that of any establishment, building or premises, howsoever described; having adequate and appropriate seating, food preparation space and equipment; purveying against payment to tourists and the public in general a variety of snack dishes such as fast foods as well as refreshments; for consumption in such establishment, building or premises; and providing a limited service to customers.

(iii) The Catering Establishment falling under this category shall provide Snack Bar service to the satisfaction and approval of the Board; the snack menu offered, served or consumed at these establishments shall be restricted to pizza, pasta, salads, burgers, egg dishes, sandwiches, breakfasts, pastries, confectionery and other food items which, in the opinion of the Board, are also considered to be 'snacks' and may be added to the menu.

(iv) The *General Requirements,* applicable to all Catering Establishments falling under this category, shall be the same as specified in paragraph (iii) of item (1) Restaurants, of section (b) of this Part. Such establishments shall not be described or denominated in any of the other three denominations specified in this Part.

(4) TAKE-AWAYS

(i) The *Classification* of a Catering Establishment falling under this category shall be of one grading only and shall be described as 'Take-Away'.

(ii) The *General Description* of a Catering Establishment falling under this denomination shall be that of any establishment, building or premises, howsoever described; having adequate and appropriate food preparation space and equipment; purveying against payment to tourists and the public in general a restricted list of food items but not for consumption in such establishments, building or premises.

(iii) The Catering Establishment shall provide 'Take-Away' service to the satisfaction and approval of the Board.

(iv) The *General Requirements* of a 'Take-Away' shall be appropriate space, kitchen equipment, decor and service; conformity with hygienic standards; exhibition of price lists; and other requirements as may be imposed by the Board from time to time. Such establishments shall not be described or denominated in any of the other three denominations specified in this Part.

(c) OTHER CONSIDERATIONS

(i) Nothing in any of the provisions contained in sub-heading (a) Denominations, or in sub-heading (b) Categories, in this Part, unless otherwise indicated, shall preclude the Board from requiring any Catering Establishment keeper from procuring any food, beverage or service, or any other facility, including the number or proportion of staff in relation to the maximum number of clients which the establishment can serve at any one time, as could be considered by the Board to be necessary in each case.

(ii) Nothing in this section shall preclude the Board from considering for the purpose of classification, in accordance with this Part, any other services or facilities, which may be found in 'Restaurants', 'Speciality Restaurants', 'Snack Bars' or 'Take-Aways' as the Board may deem fit.

(iii) When classifying 'Speciality Restaurants', 'Snack Bars' or 'Take-Aways' the Board may also take into account such other considerations as the Board deems fit from the stipulations which are contained in this Part.".

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