

GUIDELINES
RESTAURANT REGISTRATION
SRI LANKA TOURISM DEVELOPMENT AUTHORITY

01. DEFINITION:

A establishment where prepares and serves food, drink and dessert to customers in return for money. Meals are generally served and eaten on premises, but many restaurants also offer take-out and food delivery services. Restaurants vary greatly in appearance and offerings, including a wide variety of the main chef's cuisines and service models.

02. MINIMUM CRITERIA FOR REGISTRATION

1. Location

1.1 The Locality and environment should be suitable for a Tourist Restaurant

2. Access/Approach

2.1 Access/Approach should be suitable for a Tourist Restaurant

3. Building

3.1 Building should be purpose built for a tourist restaurant or suitably altered or renovated to provide the services of a tourist restaurant. It should be geared for the operation of a tourist restaurant.

4. Compound

4.1 Compound should be well laid out and maintained In a manner befitting a tourist restaurant

5. Maintenance

5.1 Maintenance of all areas of the restaurant including the building (inside and outside) furniture, equipment, Furnishings, fixtures, fittings, etc. should be of a standard befitting a tourist restaurant

6. Parking

6.1 There should be adequate parking space for vehicles (with adequate Security)

7. No of covers

7.1 *There should be a minimum of 40 covers

8. Restaurant dining area

- 8.1 The restaurant dining area should be adequately lit and ventilated good indoor & outdoor lighting.
- 8.2 The restaurant (dining area) if non air-conditioned should have sufficient electric fans. This does not apply to establishments where the average monthly temperature falls below 65 F (where heating systems or room heaters should be available)
- 8.3 The floor area of the restaurant (excluding the bar, lounge and the reception counter) should be sufficiently large to allow easy movement between the tables.
- 8.4 ***Suitable dining tables and suitable/comfortable dining chairs should be available.**
- 8.5 The walls, ceiling, doors, floor, wood work and fittings, Furnishings should be maintained in good condition befitting a tourist restaurant.
- 8.6 The floor should be polished/waxed and clean at all times
- 8.7 The decor should be of a high standard befitting a tourist restaurant, and conform to the type of specially cuisine offered (if applicable)
- 8.8 Cutlery, crockery, glassware and other table ware should be adequate, clean and be of good quality. Food conveyer belts. Food automated machine, micro avers, coffee dispensers, hot & cold water dispersers
- 8.9 At least 03 sets of good quality table linen and serviettes should be provided.
- 8.10 Good quality menu cards/beverage cards menu card, holders bill folders to be provided
- 8.11 Service staff in the dining room should be adequate, and in clean uniform.
- 8.12 Service staff in the dining room should be efficient and courteous trained

9. Foods

- 9.1 *** There should be a variety of quality cuisine and presentation of food should be of acceptable standards presentation & attraction ,counts**

10. Service Station

- 10.1 There should be a sufficient number of service stations to place crockery, cutlery, glass ware and other table ware

11. Kitchen

- 11.1 The kitchen should be suitably located for easy and quick service
- 11.2 The kitchen should be sufficiently large to cater to number of covers according to the type of cuisine offered.
- 11.3 There should be adequate provision for ventilation and efficient removal of hot air and odorous
- 11.4 Lighting should be adequate and suitable for a tourist restaurant.
- 11.5 Kitchen floor should be of impervious material conducive to easy cleaning

- 11.6 Kitchen walls should be conducive to easy cleaning and should be of impervious material up to 5 ft.
- 11.7 Kitchen ceiling, doors, windows, window panes, wood work should be very clean and well maintained.
- 11.8 Kitchen area should be free of insects and rodents. There should be fly screens for all kitchen doors and windows, where necessary
- 11.9 Kitchen table tops should be of stainless steel or similar material and be in good condition.
- 11.10 Kitchen cupboards with mesh doors should be provided
- 11.11 Kitchen utensils should be clean and adequate and well maintained
- 11.12 At least two sinks with running (hot and cold) water should be available
- 11.13 Separate facilities for washing hands with soap and clean cloth or paper towels should be provided at the entrance to the kitchen.
- 11.14 There should be a sufficient number of waste bins with bags with bags and covers, which should be clean and in good condition.
- 11.15 Cooking facilities /equipment should be sufficient to cater to the number of covers and the type of cuisine offered
- 11.16 Containers with lids to be made available for spices, etc.
- 11.17 The kitchen should be equipped with suitable gas or electric stoves/cookers
- 11.18 All drains and outlets should be covered and clean and lead to a sealed masonry soakage pit
- 11.19 Adequate refrigeration *(deep freezers/fridge/bottle coolers) facilities should be available

12. Food preparation

- 12.1 A high standard of cleanliness should be maintained in the preparation of food
- 12.2 All food in the kitchen should be well protected

13. Staff

- 13.1 Adequate qualified, trained or experienced, efficient staff should be available
- 13.2 The Manager and the Chef should have at least 3 years of Professional experience
- 13.3 Staff should always be in smart and clean uniforms. The kitchen Staff should wear protective clothing
- 13.4 Staff coming into contact with guests should be able to speak in English and / or in any other foreign language if necessary

14. Staff Facilities

- 14.1 Separate and clean toilet with water closet in good working order should be available for the use of the staff
- 14.2 A staff changing/rest room equipped with lockers and necessary furniture should be available.

14.3 First aid facilities should be available for the use of the staff

15. Pantry & wash up

15.1 The pantry should be clean, well equipped, adequately lit and well ventilated

15.2 Floor should be of impervious material

15.3 Walls, ceiling, doors, windows window panes and wood-work should be clean. Walls should be of impervious finish up to 5 ft., suitable for easy cleaning.

15.4 Tables tops should be of impervious material

15.5 The pantry should be free of insects and rodents and all doors and Windows should have fly screens where necessary

15.6 All equipment and utensils used in the wash-up should be clean.

15.7 At least one sink should be available with running hot/cold water for washing purposes

16. Stores

16.1 Adequate stocks of dry rations, meat, fish, vegetables, etc., should be made available

16.2 Bins/containers with lids to be provided for items such as rice, sugar, flour etc.,

16.3 Racks to be provided to store provisions

16.4 There should be adequate light and ventilation

16.5 Cupboards for storage of food should have fine mesh doors

17. Casual Toilets

17.1 There should be separate toilets for males and females

17.2 Should be clean and well maintained

17.3 Every toilets should have a W.C. with modern sanitation in good working order

17.4 All toilets to be provided with wash basin, mirror , clean towel, towel rail, sanitary bin with paper bags, soap, soap try, toilet paper With Holders etc., All fittings to be in good working order

17.5 Toilet should be adequately lit and ventilated

17.6 Floor and walls up to 5 ft. should be of impervious material and well maintained

18. General

18.1 Live or recorded music/piped in music to be provided

18.2 ***Adequate fire precautions, and fire fighting equipment should be available**

18.3 ***Electrical safety devices such as trip switches for main circuit and electrical kitchen equipment, separate main switches should be provided.**

18.4 Ensure proper storage if garbage and disposal of Garbage and waste water

18.5 *** Water should be boiled, filtered or otherwise treated and fit for human consumption**

- 18.6 Clearance from the relevant Government / State Authorities/ viz. Coast Conservation Department – UDA/Local Authority and Wild Life Department, etc., (if required) should be obtained prior to the construction / operation of any restaurant.

19. Specialist Tourist Restaurant

- 19.1 Specialty Tourist Restaurants should employ Chefs professionally qualified or with 5 years experience in a recognized restaurant/ hotel in the particular specialty cuisine offered
- 19.2 * **Appropriate special kitchen equipment/utensils should be adequately available for the preparation of the specialty cuisine offered/sold.**
- 19.3 * **Appropriate special serving utensils should be adequately available to serve the specialty cuisine offered**
- 19.4 ***The decor / ambience should reflect the true and authentic characteristics of the specialty cuisine offered/sold.**
- 19.5 * **Telephone/Cellular/Cordless telephone facilities should be provided**

03.CLASSIFICATION ELEMENTS AND LEVELS

1. “A” grade Tourist Restaurant or Special Tourist Restaurant :

To qualify for an “A” Grade Tourist Restaurant or Specialty Tourist restaurant it shall fulfill the following minimum requirements;

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

2. “B” grade Tourist Restaurants :

To qualify for a “B” grade a Tourist Restaurant shall fulfill the following minimum requirements

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

REGULATORY REQUIREMENT

Under the section 48 (4) of Tourism Act No 38 of 2005 all Tourist services shall be registered with the Sri Lanka Tourism Development Authority.

It shall be an offence to provide any tourist services which has not been registered of Sri Lanka Tourism Development Authority. According to the section 48 (10) and section 63 (2) of the said Act any enterprise or tourist service with no proper registration and license will become a punishable offence.

<u>No.</u>	<u>Present</u>	<u>Absent</u>
01	Mr.Sanath Marasinghe ASMET	Mr.Lionel Fernando ASMET
02	Mr.Gulam Abdulhussein SLAITO	Mr.U.C Jayasinghe
03		Mr.Alen Palmer