STATUTORY RULES OF NORTHERN IRELAND

2011 No. 104

TOURISM

Categories of Tourist Establishment (Statutory Criteria) (Amendment) Regulations (Northern Ireland) 2011

Made - - - -	*15th March 2011*
Coming into operation	*11th April 2011*

The Department of Enterprise, Trade and Investment(**1**), makes the following Regulations in exercise of the powers conferred by Article 12(5) and (6) of the Tourism (Northern Ireland) Order 1992(**2**), after consultation with the Northern Ireland Tourist Board.

Citation, commencement and interpretation

1.—(1) These Regulations may be cited as the Categories of Tourist Establishment (Statutory Criteria) (Amendment) Regulations (Northern Ireland) 2011 and shall come into operation on 11th April 2011.

(2) In these Regulations "the principal Regulations" means the Categories of Tourist Establishment (Statutory Criteria) Regulations (Northern Ireland) 1992(**3**)

Amendment of the principal Regulations

2.—(1) The principal Regulations shall be amended in accordance with paragraphs (2) to (10).

(2) In Regulation 2 for the table substitute—

"**Table**

Column 1	*Column 2*
Statutory Category	**Schedule**
Hotels	1
Guest Houses	2
Bed and Breakfast Establishments	3

(**1**) Formerly the Department of Economic Development, S.I.1999/283 (N.I. 1), Article 3(5)
(**2**) S.I. 1992/235 (N.I. 3)
(**3**) S.R. 1992 No. 149 as amended by S.R. 2009 No. 367

Column 1	*Column 2*
Self-Catering Establishments	4
Hostels	5
Bunk House	6
Campus Accommodation	7
Guest Accommodation	8”

(3) In paragraph 7(2)(b)(**4**) of Schedule 1 for “and shall be capable of being locked” substitute “and capable of being locked”.

(4) For paragraph 8A(**5**) of Schedule 1 substitute—

“8A. Subject to paragraph 1(1)(a) the establishment may in addition provide bedrooms outside, but adjacent to, the main building and all such bedrooms must be ensuite.”.

(5) In paragraph 10(a) of Schedule 2 after “ventilation” insert “and have sufficient general lighting in all areas”.

(6) In paragraph 1(1)(c)(**6**) of Schedule 3 for “carry out” substitute “for”

(7) In paragraph 10(a) of Schedule 3 after “ventilation” insert “and have sufficient general lighting in all areas”.

(8) In paragraph 10(a) of Schedule 4 after “ventilation,” insert “have sufficient general lighting in all areas”.

(9) In paragraph 11(2) of Schedule 5 after “ventilation” insert “and have sufficient general lighting in all areas”.

(10) After Schedule 5 insert Schedules 6, 7 and 8 as set out in Schedule 1 to these Regulations.

Revocations

3. The Regulations listed in Schedule 2 are revoked.

Sealed with the Official Seal of the Department of Enterprise, Trade and Investment on 15th March 2011

L.S.

Noel Cornick
A senior officer of the
Department of Enterprise, Trade and Investment

(**4**) As inserted by regulation 2(6)(a) of S.R. 2009 No. 367
(**5**) As inserted by regulation 2(8) of S.R. 2009 No. 367
(**6**) As inserted by regulation 6(2)(d) of S.R. 2009 No. 367

SCHEDULE 1 Regulation 2

"SCHEDULE 6 Regulation 2

Criteria for a Bunk House

General

1. The establishment shall provide overnight sleeping accommodation in a rural location, which retains its character and original internal and external features wherever possible.

2. The establishment shall comply with all statutory requirements relating thereto for the time being in force.

Construction

3. The establishment shall—

(a) be structurally safe, wind and watertight, in good repair throughout and be of suitable design for the purposes of paragraph 1;

(b) be kept clean and well maintained throughout; and

(c) be adequately lit throughout.

4. Reasonable provision for securing the establishment internally and externally shall be available.

Facilities for visitors

5. A cooking and dining area shall be provided for visitors and shall be separated from the sleeping area by either a partition wall or by a space.

6. The cooking and dining area shall contain sufficient tables and chairs or benches to cater for the number of visitors who may reasonably be expected to use it at any one time.

7. The cooking and dining area shall—

(a) contain a hygienic counter for the preparation of food; and

(b) contain adequate refrigeration facilities for the storage of perishable food items.

8. A separate communal area shall be provided for visitors and shall contain sufficient furniture, fittings and equipment to cater for the number of visitors who may reasonably be expected to use it at any one time.

9. Furniture shall be robust and durable.

10. Covered waste disposal bins and bin liners shall be provided and garbage shall not be stored in the kitchen.

11. A sink with hot and cold running water shall be provided for the washing of visitors' cooking utensils.

12. Bathroom facilities shall comprise of showers, washhand basins and toilets and shall be provided at a minimum ratio of one each for every 20 bedspaces. These shall be provided for men and women in separate rooms, with separate entrances clearly designated and provided with doors or curtains affording privacy in such rooms.

13. Bathroom facilities may be located inside or adjacent to the establishment. If located inside the establishment bathroom facilities shall be separate from the cooking and dining areas.

14. A sleeping area shall be provided for visitors.

15. The sleeping area shall—

(a) consist of beds, bunks or wooden platforms with mattresses being provided for the beds and bunks and sleeping mat foam for the wooden platforms;

(b) have at least one external window supplying ventilation and natural light;

(c) have window curtains or blinds to ensure privacy and the exclusion of light;

(d) have a floor area adequate for the number of visitors it is intended to hold; and

(e) have sufficient space between bed spaces to ensure ease of movement for the number of visitors accommodated and for storage of belongings.

16. There shall be sufficient coat hooks, a mop and bucket and cleaning materials.

Management and staff

17. The establishment shall be under the supervision of a person trained or experienced in bunk house or similar accommodation management. That person does not have to be resident in the establishment.

Other criteria

18. In the absence of the person responsible for supervising the establishment details of the means to summon assistance day and night in the event of an emergency shall be clearly displayed within the establishment and shall include contact details for the person responsible for the management of the establishment.

19. The establishment shall contain effective means of natural light and ventilation.

20. An electricity supply shall be provided to the establishment.

21. The establishment shall be adequately heated as required.

22. There shall be made available for visitors basic first-aid equipment.

SCHEDULE 7

Regulation 2

Criteria for Campus Accommodation

General

1. The establishment shall provide—

(a) overnight sleeping accommodation in separate bedrooms; and

(b) a service for the regular cleaning of visitors' bedrooms, bathrooms and public areas.

2. The establishment shall comply with all statutory requirements relating thereto for the time being in force.

Construction

3. The establishment shall—

(a) be of substantial and durable construction, structurally safe and in good repair throughout and of suitable design for the purposes of paragraph 1(a); and

(b) be in good decorative order and kept clean and well maintained throughout, including outdoor areas, grounds and car parking areas.

Visitor access

4. The establishment shall have adequate arrangements to deal with arriving and departing visitors.

5. Visitors shall have access to the establishment at all times by such means as may be stipulated by the establishment.

Dining areas

6. The establishment may provide one or more dining areas for use by visitors. A dining area shall contain furniture, fittings and equipment of good quality and condition for those purposes and provide adequate space for the number of visitors who may reasonably be expected to use it at any one time.

Kitchen areas

7. The establishment may provide one or more kitchens for use by the establishment to provide meals for visitors. The establishment may also provide one or more kitchens for use by visitors for the preparation of meals.

8. Where a kitchen is provided, the kitchen together with any associated service area shall—

(a) contain facilities, equipment and fittings which are—

(i) of good quality and condition;

(ii) constructed of materials which are easily cleaned; and

(iii) adequate for the storage, refrigeration, preparation, cooking and service of food for the maximum number of visitors capable of being seated in the dining area and adequate for the storage and cleaning of all utensils used in connection therein; and

(b) be adequately ventilated and adjacent to, or easily accessible from a dining area.

9. Garbage shall be removed from the premises at least twice weekly and shall not be stored in the kitchen area.

Visitors' bedrooms

10. Bedrooms provided for visitors shall be numbered, lettered or otherwise designated so as to identify them and shall be of adequate size for the number of visitors the room is intended to hold. Each such bedroom shall—

(a) have separate access from a corridor;

(b) have a suitable locking device on any door opening onto a corridor; and

(c) contain furniture, fittings and equipment of good quality and condition for sleeping and toilet purposes and for the storage of visitors' clothing. In general such furniture, fittings and equipment shall include—

(i) a bed or beds for each visitor the room is intended to hold complete with interior sprung mattress or suitable equivalent;

(ii) a supply of clean linen, blankets or duvets and pillows;