1992 No. 149

TOURISM

Categories of Tourist Establishment (Statutory Criteria) Regulations (Northern Ireland) 1992

Made . . . . . *20th March 1992*

Coming into operation . . . . . *1st April 1992*

The Department of Economic Development, in exercise of the powers conferred by Article 12(5) and (6) of the Tourism (Northern Ireland) Order 1992(a) and of every other power enabling it in that behalf and after consultation with the Northern Ireland Tourist Board, hereby makes the following Regulations:

Citation, commencement and interpretation

1. These Regulations may be cited as the Categories of Tourist Establishment (Statutory Criteria) Regulations (Northern Ireland) 1992 and shall come into operation on 1st April 1992.

Criteria to be met for allocation to a statutory category

2. To be eligible for allocation under Part IV of the Tourism (Northern Ireland) Order 1992 to a statutory category of tourist establishment mentioned in column 1 of the table to this regulation an establishment shall meet the criteria set out in the Schedule specified opposite thereto in column 2:

Table

Column 1	*Column 2*
Statutory Category	**Schedule**
hotels	1
guest houses	2
bed and breakfast establishments	3
self-catering establishments	4
hostels	5

Sealed with the Official Seal of the Department of Economic Development on 20th March 1992.

(L.S.)

R. Gamble
Assistant Secretary

(a) S.I. 1992/235 (N.I. 3)

SCHEDULE 1 Regulation 2

CRITERIA FOR HOTELS

General

1.—(1) Subject to paragraph 12, the establishment shall provide for visitors—

(*a*) overnight sleeping accommodation in not less than 15 double bedrooms of which at least 75% shall have an ensuite bathroom;

(*b*) meals (including breakfast, midday meal and evening meal) and refreshments; and

(*c*) a maid service for the regular cleaning of bedrooms.

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

Construction

2. The establishment shall:—

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

(*b*) be exclusively or primarily used for the provision of sleeping accommodation for visitors, in separate rooms, and meals and refreshments both for visitors and others; such services to be provided at all reasonable hours on every day of the week;

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

(*d*) contain effective means of natural lighting and ventilation and have sufficient general lighting in all areas;

(*e*) have means of space heating capable of maintaining room temperatures of at least 18.5 degrees celsius; and

(*f*) have in the bedrooms and in the public rooms, an effective system for communicating with the management or staff.

Entrance

3. The establishment shall have:—

(*a*) public entrances and exits of sufficient size to cater adequately for the number of visitors for whom sleeping accommodation is provided;

(*b*) an entrance hall for visitors which shall be:—

(i) of sufficient size to cater adequately for the number of visitors which may reasonably be expected to use it at any time; and

(ii) suitably laid out and shall contain appropriate furnishings, fittings and equipment of good quality, and in good condition;

(*c*) a service entrance which is separate from any entrance for visitors and suitably located for the reception of goods necessary for the operation of the establishment.

Dining area

4.—(1) An establishment which provides sleeping accommodation for the number of visitors mentioned in column 1 of the table to this sub-paragraph shall provide a dining area which has a floor area not less than that specified opposite thereto in column 2.

Table

Column 1	*Column 2*
Number of Visitors	Dining Area
up to 50	50 square metres
51 to 60	60 square metres
61 to 70	70 square metres
71 to 80	80 square metres
81 to 90	90 square metres
91 to 100	100 square metres
101 to 150	140 square metres
151 to 200	170 square metres
201 to 250	200 square metres
251 or more	230 square metres

(2) The dining area of the establishment shall:—

(*a*) provide for the service of meals at tables;

(*b*) contain furniture and equipment of good quality and condition, adequate for the number of visitors for whom the establishment provides sleeping accommodation;

(*c*) have tables and seating of adequate size to enable the diners to dine in comfort and be capable of easy and flexible arrangement to cater for individuals and groups and permit diners and staff to circulate easily in the dining area;

(*d*) have seating of good quality and in good condition, including high chairs (or suitably adapted chairs) for children;

(*e*) have dining tables solidly made and either;

(i) completely covered with suitable good quality tablecloths; or

(ii) surfaced with polished hardwood or a good facsimile thereof or with material of a comparable quality;

(*f*) have sufficient cutlery, condiments, ash trays, tablecloths, table mats, trays and other necessary table appointments of good quality and in good condition;

(*g*) have sufficient crockery, of good quality and of uniform design, to serve the maximum number of diners capable of being seated in the dining area;

(*h*) be ventilated at all times so that no odour from the kitchen is perceptible; and be

(i) suitably floored or carpeted; and

(ii) maintained in good decorative order and in a high state of cleanliness; and

(*i*) have a floor to ceiling height of not less than 2.44 metres.

Kitchen area

5. The establishment shall have a kitchen which, together with associated service areas, 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 sufficient food for the maximum number of diners capable of being seated in the dining area and the storage and cleaning of all utensils used in connection therewith;

(*b*) be adequately ventilated and adjacent to, or easily accessible from, the dining area;

(*c*) be such that doorways and passageways used by staff to serve food to customers in a dining area are separate from the means of access to that area normally used by the diners; and

(*d*) include, for the exclusive use of the staff, adequate toilets with hand washing facilities, changing areas with locker provision and lounge and dining areas.

Lounge area

6. The establishment shall have one or more lounges, physically separated from the dining area or areas, which shall:—

(*a*) be of adequate size for the number of visitors for whom sleeping accommodation is provided when regard is had to use thereof by members of the public; and

(*b*) contain sufficient furniture, fittings and equipment of good quality and condition to cater for such number of persons. Generally such furniture, fittings and equipment should include:

(i) upholstered chairs, armchairs, sofas or settees;

(ii) occasional tables; and

(iii) carpet or, if the floor surface is of suitable design or treatment, rugs.

General toilets

7.—(1) The establishment shall have toilets which comply with the requirements of sub-paragraphs (2) and (3).

(2) The toilets shall:—

(*a*) be provided separately for men and women and be adjacent to, or easily accessible from, the entrance hall or any of the public areas;

(*b*) contain suitable WC units (in separate compartments) and fixed wash hand basins equipped with plumbing for the continuous supply of hot and cold running water and the disposal of waste water;

(*c*) be equipped with mirrors, towel rails, clothes hooks and a clean and ample supply of toilet requisites (including both towels and hand drying facilities, soap, toilet paper, sanitary disposal bins and other necessary accessories);

(*d*) be well ventilated (by direct or mechanical means); and

(*e*) be kept in a clean and hygienic condition and be under proper supervision.

(3) In the case of an establishment which provides sleeping accommodation for the number of visitors mentioned in column 1 of the table to this sub-paragraph the toilets provided for men shall contain the sanitary fittings specified opposite thereto in column 2 and the toilets provided for women shall contain the sanitary fittings specified opposite thereto in column 3:

Column 1	Column 2	Column 3
No. of Visitors	*Toilets for Men*	*Toilets for Women*
Up to 20	1 WC, 1 urinal 1 wash hand basin	1 WC, 1 wash hand basin
21 to 50	1 WC, 2 urinals, 1 wash hand basin	2 WCs, 2 wash hand basins
51 to 100	2 WCs, 2 urinals, 2 wash hand basins	3 WCs, 3 wash hand basins
101 to 200	3 WCs, 3 urinals 3 wash hand basins	4 WCs, 4 wash hand basins
201 or more	4 WCs, 4 urinals 4 wash hand basins	5 WCs, 4 wash hand basins

Visitors' bedrooms

8. Bedrooms provided for visitors shall be numbered, lettered or otherwise designated so as to identify them and their position in relation to other bedrooms in the establishment, and shall have:—

(*a*) separate access from another bedroom, a corridor or a lobby;

(*b*) in the case of bedrooms without an ensuite bathroom, access to toilets and bathrooms via corridors which are closed off from any adjacent public area by means of a door or screen;

(*c*) properly constructed and suitably sound resistant walls or partitions, floors and ceilings separating them from other bedrooms and corridors, toilets and bathrooms;

(*d*) a floor to ceiling height of not less than 2.44 metres and a floor area (excluding any ensuite bathroom) of—

(i) in the case of a single room not less than 7.50 square metres; or

(ii) in the case of a double bedroom not less than 13.00 square metres;

(*e*) two locking devices from within and a single locking device from without on any door opening onto a corridor;

(*f*) at least one electrical outlet suitable for the attachment of electrical equipment including heaters and cleaning equipment; and

(*g*) furniture, fittings and equipment, of good quality and condition, for sleeping and toilet purposes and for the storage, including hanging, of wearing apparel. Generally 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 duvet, pillows and counterpane;

(iii) loose or built-in units, comprising wardrobe or cupboard, dressing table, mirror and shelf or drawer space for clothes;

(iv) bedside chairs and tables;

(v) luggage racks, waste baskets and ashtrays;

(vi) carpet or, if the floor surface is of suitable design or treatment, bedside rugs;

(vii) window curtains or blinds; and