1971. No. 166 **[C]**

LICENSING

Restaurants

REGULATIONS, DATED 4TH JUNE 1971, MADE BY THE MINISTRY OF HOME AFFAIRS WITH THE CONCURRENCE OF THE MINISTRY OF COMMERCE UNDER SECTION 84(1) OF THE LICENSING ACT (NORTHERN IRELAND) 1971.

The Ministry of Home Affairs in exercise of the powers conferred on it by section 84(1) of the Licensing Act (Northern Ireland) 1971(a) (hereinafter referred to as "the Act") and all other powers thereunto enabling, with the concurrence of the Ministry of Commerce, hereby makes the following regulations:—

Citation

1. These regulations may be cited as the Licensing (Restaurants Prescribed Requirements) Regulations (Northern Ireland) 1971.

Requirements to which licensed restaurants must conform

2. The prescribed requirements to which restaurants as defined by section 84(1) of the Act must conform are as set out in the Schedule.

Sealed with the Official Seal of the Ministry of Home Affairs for Northern Ireland this 4th day of June 1971.

(L.S.) *J. H. Parkes,*
Assistant Secretary.

The Ministry of Commerce concurs in the making of these regulations.

Sealed with the Official Seal of the Ministry of Commerce this 4th day of June 1971.

(L.S.) *J. H. Armstrong,*
Assistant Secretary.

(a) 1971. c. 13 (N.I.).

SCHEDULE

Requirements to which a restaurant must conform to qualify for the grant of a certificate by the Northern Ireland Tourist Board under section 84(1) of the Licensing Act (Northern Ireland) 1971

PART I

EQUIPMENT AND FURNISHING

Dining rooms

1.—(1) Every dining room of the restaurant shall be—

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

(*b*) suitably floored or carpeted;

(*c*) maintained in good decorative order and in a high state of cleanliness.

(2) Every public room in the restaurant shall have means of space heating capable of maintaining a room temperature of at least 68 degrees Fahrenheit.

(3) The overall area shall be such that there shall be not less than 10 square feet of floor space for each customer served in a dining room of the restaurant seating fewer than 50 persons.

(4) The space for each customer served in a larger dining room shall be assessed in accordance with the Appendix to this Schedule.

(5) The part of a dining room in which dining tables are placed for the service of customers shall have a floor to ceiling height of not less than 8 feet.

Furnishings

2.—(1) A seat used by an adult customer in a dining room of the restaurant shall normally be either an immovable and padded banquette or a strongly constructed chair with a padded cushion, and high chairs shall be available for use by small children if they are served in the restaurant.

(2) Dining tables shall be solidly made and—

(*a*) completely covered with a clean table cloth on which no repairs or patches are visible; or

(*b*) surfaced with polished hardwood or a good facsimile thereof or with approved material of a comparable quality.

Kitchens

3.—(1) The restaurant must have a well equipped kitchen.

(2) The equipment shall be adequate to produce the meals offered on the menu and appropriate to the seating capacity of the restaurant.

(3) A kitchen shall be adjacent to or easily accessible from a dining room to which food is taken from the kitchen.

(4) Access used by the staff of a restaurant serving customers to a dining room shall be separate from the area that is normally used by customers.

(5) Adequate facilities shall be provided for the use of the staff of the restaurant.

Cloakrooms and toilets

4.—(1) A restaurant shall have a cloakroom and toilets.

(2) Such toilets shall be provided separately for male and female customers and be easily accessible from all public areas of the restaurant.

(3) Such toilets shall contain—

(*a*) water closets in separate compartments; and

(*b*) fixed wash-hand basins equipped with plumbing for the continuous supply of hot and cold water and the disposal of waste.

(4) The minimum number and type of sanitary fittings installed in such toilets shall be calculated in relation to the number of customers to be accommodated in the premises at any one time as follows:—

No. of persons	*Male*	*Female*
Up to 20 . . .	1 WC, 1 urinal, 1 wash-hand basin	1 WC, 1 wash-hand basin
Between 20 and 50 .	1 WC, 2 urinals, 1 wash-hand basin	2 WCs, 2 wash-hand basins
Between 50 and 100 .	2 WCs, 2 urinals, 2 wash-hand basins	3 WCs, 3 wash-hand basins
Between 100 and 200	3 WCs, 3 urinals, 3 wash-hand basins	4 WCs, 4 wash-hand basins
Between 200 and 300	4 WCs, 4 urinals, 4 wash-hand basins	5 WCs, 4 wash-hand basins

(5) Either the cloakroom or toilets in a restaurant shall be equipped with mirrors, towel rails, clothes hooks and a clean and ample supply of toilet requisites (including towels, soaps, toilet paper, disposal bins and other necessary accessories).

(6) The cloakrooms and toilets shall be properly supervised and kept in a clean and hygienic condition.

PART II

MANAGEMENT AND STAFF

Management

5.—(1) The restaurant shall be managed by and under the continuous supervision of a competent person or persons with adequate catering experience.

(2) The person in charge of the preparation of meals shall be a person of practical experience and a thorough knowledge of the supervision of a restaurant kitchen, and, where necessary, suitable academic qualifications.

Staff

6.—(1) Properly skilled staff shall be employed in all departments of the restaurant and ensure a satisfactory standard of service during the hours in which meals are served.

(2) The waiting staff of the restaurant shall be neat and clean in their appearance.