

MINIMUM REQUIREMENTS FOR RESTAURANTS

RESTAURANT: Restaurant means any establishment that prepares cooks and serves meals and beverages for sale to customers, either on a self-service or full-service basis.

There shall be only one licence category for restaurants. The restaurant licence covers previous cafeteria category and allows the licence holder to operate either on a self-service (as cafeteria) or full-service basis. An establishment may decide to operate on a self-service basis during the day and on full-service during the evening to allow greater flexibility.

1.0 ACCESS:

1.1. Access shall be in the form of one entrance to the property with separate access into the building, i.e., two separate doors; one for guests (front of house) and one for staff and loading (back of house). Where an entrance or driveway is applicable, the minimum width shall be 3.5 metres wide with a lay-by to service fire engines in case of an emergency

2.0 PARKING:

2.1 Restaurants on Mahe and Praslin shall have parking facilities. The ratio i.e., number of parking spaces shall be in line with the requirement of the Department of Land Transport.

2.2 The surface of the parking area shall be smooth, levelled and without potholes or damages.

2.3 On La Digue, a bicycle parking facility shall be provided.

3.0 EXTERIOR:

3.1 All grounds and gardens under the control of the operator shall be neat and appropriately maintained.

3.2 Signboard with full name of the establishment shall be displayed in a prominent place. It shall be in good condition.

3.3 There shall be appropriate signage to direct the guests to the main entrance as well as clearly visible property identification, neat and attractive.

3.4 All paths shall be well lit and directional signage should be provided.

4.0 BUILDING:

4.1 There is no specific requirement for the architecture of a building. However, a building concept inspired from the Seychelles architectural heritage is highly recommended. The infrastructure shall first and foremost blend in with the natural and physical environment and shall meet the requirements of the Planning Authority.

4.2 Special measures shall be undertaken for environmental matters prior to the construction, such as energy efficiency considerations, waste management and building finishes upon completion.

4.3 Where possible, the management or the owner of the restaurant should consider making provision to accommodate disabled people. In doing so, some of the facilities including the grounds should be made accessible to wheelchair users.

5.0 MAINTENANCE:

5.1 The interior and exterior of the buildings including all fittings, fixtures and furnishings shall be maintained in a sound and clean condition and shall be fit for the purpose intended.

6.0 PUBLIC TOILETS:

6.1 A separate toilet facility should be provided.

6.2 Where the toilets are used to service the restaurant clients of 30 covers and over, the Planning Authority Regulation shall apply.

6.3 All toilets should be well maintained, clean and frequently checked.

6.4 A wash hand basin with running water, toilet paper, soap and a drying mechanism (paper towels, hot air dryer, etc.) should be provided.

7.0 FOOD AND BEVERAGE:

7.1 **Furnishings:** Furnishings includes table and chairs of appropriate height and large enough for uncluttered use. (Plastic furniture on slippery surfaces is not recommended for safety reasons).

7.2 **Flooring:** Flooring shall be of hard durable and non-slippery surface that can be easily cleaned and disinfected. However, if using sand, same should be clean and hygienic.

7.3 **Walls and ceiling:** Walls and ceiling shall be of durable material and in good condition.

7.4 **Menu and beverage lists:** Menu and beverage list with prices shall be made available and the same shall be well presented and clean.

7.5 **Ventilation:** Adequate artificial or natural ventilation shall be available.

7.6 **Space:** There shall be adequate manouvering space between tables and chairs to facilitate movement of clients and service staff.

7.7 **Lighting:** There shall be adequate natural and artificial lighting in the restaurant. (Energy saving lights is recommended)

8.0 BAR AREA: It is a basic requirement to have a bar. Bar area shall be well maintained, clean and hygienic. All equipment including sinks with running hot and cold water, chiller and fridge, glass washer, ice machine, storage facility for

glassware, dishwasher and wash hand basins shall be in good working condition and clean.

8.1 **Bar facilities and equipment:** The following shall be provided in the bar—

8.1.1 Bar display for drinks

8.1.2 Updated beverages list in good condition

8.1.3 Basic equipment such as chiller or fridge and glass washer

8.1.4 Storage facility for glassware

8.1.5 Wash hand basin

8.1.6 Sink with running hot and cold water

8.1.7 Stools, chairs and tables

8.2 **Walls:** Walls shall be in good condition and clean.

8.3 **Ceiling:** Ceiling shall be clean, in good condition and well painted.

8.4 **Floor:** Floor shall be of hard, impervious surface that is non slippery, clean and without any damage.

8.5 **Lighting:** Lighting shall be adequate, in good working condition and clean.

8.6 **Ventilation:** Adequate artificial or natural ventilation shall be available.

8.7 **Furniture:** All furniture shall be in good state of maintenance (Plastic furniture on slippery surface is not recommended for safety reasons).

8.8 **Bar display:** Bar display shall be adequate, in good condition and clean and shall be clearly visible.

8.9 **Glassware:** There should be sufficient range of glassware appropriate for the service of a range of drinks. All glassware should be in good condition and clean.

8.10 **Hand washing amenities:** Liquid soap shall be available. Liquid soap dispensers shall be replenished and in working order.

8.11 **Hand drying amenities:** Paper towels shall be replenished and automatic dryer shall be in good working order.

8.12 **Beverages and cocktail lists:** Beverages and cocktail list shall be in good condition, well-presented and up to date.

8.13 **Refuse Bin:** Refuse bin shall be available and in good condition with plastic liners.

8.14 **Store:** Store shall be rodent proof, well organised and clean.

8.15 **Storage space:** Storage space shall have adequate shelves, fridges and chillers.

9.0 KITCHEN: Kitchen ancillary areas shall include a hot kitchen, scullery, cold preparation area, fish cleaning, butchery, dry and cold storage facilities. All kitchen ancillary facilities shall be well maintained, clean and hygienic. All equipment, appliances and facilities shall be in good working condition and clean.

9.1 The size of the kitchen shall be based on the number of equipments in use for proper manoeuvring as per the regulations or requirements of the Planning Authority and the Ministry of Health.

9.2 Worktops and preparation tables shall be of hard durable material such as stainless steel or granite surface so that it can be easily cleaned and disinfected.

9.3 Basic requirements include wash hand basin, sink and hot and cold water supply.

9.4 Shelves and storage space shall be adequately provided.

9.5 Adequate natural or artificial ventilation should be provided.

9.6 Hot Kitchen:

9.6.1 Heat extracting system shall be provided as per the health regulations and requirements.

9.6.2 Both electrical and gas cookers are acceptable.

9.6.3 Worktops shall be of hard durable material, easy to clean and to disinfect.

9.6.4 Floor shall be of hard, durable, impervious, non-corrosive material with non-slippery surfaces that can be easily cleaned and disinfected and in good condition.

9.6.5 Walls shall be covered with hard, durable, impervious, non-corrosive material that can be easily cleaned and disinfected and in good condition.

9.6.6 Other basic requirements include wash hand basins, sinks, worktops and running hot and cold water supply.

9.7 Scullery or washing up area:

9.7.1 Floor shall be of hard, durable, impervious, non-corrosive material with non-slippery surfaces that can be easily cleaned and disinfected and in good condition.

9.7.2 Walls shall be covered with hard, durable, impervious, non-corrosive material that can be easily cleaned and disinfected and in good condition.

9.7.3 Adequate shelving or storage facilities shall be provided.

9.7.4 Drains should be clean and serviced regularly.

9.8 Cold storage facility:

9.8.1 Adequate storage facilities shall be provided.

9.8.2 Floor shall be of hard, durable, impervious, non-corrosive material with non-slippery surfaces that can be easily cleaned and disinfected and in good condition.

9.8.3 Walls shall be covered with hard, durable, impervious, non-corrosive material that can be easily cleaned and disinfected and in good condition.

9.8.4 Physical separation for different food types shall also be provided.

9.9 Dry storage facility:

9.9.1 Store should be screened against pests and other vermin regularly.

9.9.2 Floor shall be of hard, durable, impervious, non-corrosive material with non-slippery surfaces that can be easily cleaned and disinfected and in good condition.

9.9.3 Walls shall be well maintained and clean.

9.9.4 Adequate shelving or storage facilities shall be provided.

9.9.5 Food items shall not be stored on the floor.

9.9.6 Adequate ventilation and lighting shall be available.

9.10 Larder room and cold preparation area:

9.10.1 Larder room shall be enclosed and the size shall be proportionate to the size of the restaurant and volume of cooking activities. However, the same shall be subject to regulations of the Planning Authority and Public Health Department.

9.10.2 All larder rooms shall be air conditioned and maintained at optimum temperature.

9.10.3 Walls shall be covered with hard, durable, impervious, non-corrosive material that can be easily cleaned and disinfected and in good condition.

9.10.4 Floor shall be of hard, durable, impervious, non-corrosive material with non-slippery surfaces that can be easily cleaned and disinfected and in good condition.

9.10.5 Doors may be of different types except the chip board and shall be self-closing.

9.10.6 All worktops and other food contact surfaces shall be of hard non-corrosive material such as stainless steel or granite.

9.10.7 It should also have sinks with running hot and cold water supply and also hand washing facilities.

9.11 Pastry and bakery room:

9.11.1 Wherever available, it shall be proportionate to the size of the restaurant and volume of pastry and baking activities. However, the shall be subject to the regulations of the Planning Authority and the Public Health Department.

9.11.2 Walls shall be covered with hard, durable, impervious, non-corrosive material that can be easily cleaned and disinfected and in good conditions.

9.11.3 Floor shall be of hard, durable, impervious, non-corrosive material with non-slippery surfaces that can be easily cleaned and disinfected and in good condition.

9.11.4 Adequate natural or artificial ventilation shall be provided.

9.11.5 Lighting shall be adequate to enable the undertaking of the required work.

9.11.6 Worktops shall be of solid material with a smooth finish i.e., stainless steel or granite.

9.11.7 Other requirements includes sinks with running hot and cold water supply, hand wash basin and storage facilities i.e., chillers etc.

9.12 Pizzeria:

9.12.1 Restaurant with pizzeria shall have a separate baking room for pizza.

9.12.2 Proper pizza oven or furnace shall be provided.

9.13 Fish cleaning area and butchery:

9.13.1 The size of the fish cleaning area and butchery shall be proportionate and be considered according to the size of the restaurant and volume of cooking activities. However, the same is subject to the requirements of the Planning Authority and the Public Health department.

9.13.2 Flooring shall be of hard durable and non-slippery surface that can be easily cleaned and disinfected

9.13.3 Walls shall be tiled to a height of not less than 2 metres from floor level. Tiling of walls up to the ceiling may also be considered.

9.13.4 Worktops and other work surfaces shall be of solid and non-corrosive materials. Provision of stainless steel or marble may be considered.

9.13.5 It may be appropriate to have the room air-conditioned, but it is not compulsory.

9.14 **L P Gas Store:** Storage shall be well ventilated and secured. The “No Smoking” sign shall be legibly displayed thereon.

9.15 Garbage Area:

9.15.1 The garbage area shall be an enclosed area that is rodent and insect proof.

9.15.2 It should be adequately ventilated as per requirements of the Public Health Section.

9.15.3 Floor shall be of hard durable surface that are easily cleaned and disinfected.

9.15.4 Walls shall be tiled to facilitate cleaning.

9.15.5 Ideally, the garbage room shall be air conditioned and an insect cutter provided.

9.15.6 A contract with the responsible agent for the removal of garbage from the establishment is a basic requirement.

10.0 STAFF FACILITIES:

10.1 The restaurant shall have adequate staff facilities which include toilets, individual staff lockers and changing rooms, staff resting place and canteen or eating area.

10.2 The size shall be in line with the Planning Authority’s regulations.

10.3 Sanitary facility:

10.3.1 A restaurant with less than 10 staff is required to have a separate changing room with individual lockers and a minimum of one male and one female toilet.

10.3.2 Above 10 staff they should have separate changing rooms with individual lockers and the sanitary facilities shall comply with the Planning Authority’s regulations.

10.4 Flooring shall be of hard durable and non-slippery surface that can easily be cleaned and disinfected.

10.5 Adequate shower facilities and wash hand basins shall also be provided.

10.6 Adequate lighting shall be provided to serve both male and female changing rooms.

10.7 Adequate artificial or natural ventilation shall be provided.

11.0 HUMAN RESOURCES

11.1 Manager shall have the necessary qualifications and experience to run the restaurant or cafeteria.

11.2 All employees shall be provided with the following—

- (a) Uniform
- (b) Job Description
- (c) Contract of Employment
- (d) Medical tests for all food handlers
- (e) Protective equipment

11.3 The employer shall keep an updated file with all relevant information of each employee.

11.4 Training:

11.4.1 Continuous training, including the in-house programmes shall be available.

11.4.2 A person responsible for organising staff training shall be available.

11.5 **Scheme of service:** Scheme of Service or payment structure shall be as per Ministry responsible for Employment.

11.6 **Fire Drill:** Every employee shall be trained once a year on appropriate action to take in the event of fire outbreak. (Fire Training)

11.7 **First Aid:** Management and staff shall be trained in basic first aid.

11.8 **Emergency Response Plan:** All establishments are encouraged to mainstream risk and disaster management in their business operation. It is encouraged that emergency Response Plan in line with DRDM (Department for Risk and Disaster Management) requirements are developed. This is necessary in case of a Natural Disaster.

12.0 QUALITY AND STANDARD:

The restaurant or cafeteria shall also be required to comply with the requirements of other regulatory bodies namely the Ministry of Health, Fire Safety Department and the Seychelles Bureau of Standards, not excluding any other Authority for the implementation of quality improvement