1992 No. 149

TOURISM

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

Made						٠	20th March 1992
Coming	into	oper	ation			•	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 hotels guest houses bed and breakfast establishments self-catering establishments hostels	Schedule

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)

Tourism SCHEDULE 1

No. 149 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 basin		
101 to 200	3 WCs, 3 urinals 3 wash hand basins	4 WCs, 4 wash hand basing		
201 or more	4 WCs, 4 urinals 4 wash hand basins	5 WCs, 4 wash hand basin		

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

(viii) a wash hand basin (unless one is contained in an ensuite bathroom) fitted with mirror, wash light and shaver point, and facilities for holding toiletries and complete with plumbing for the continuous supply of hot and cold running water and disposal of waste water together with a clean and ample supply of towels and soap.

Bathrooms and toilets

- 9.—(1) Where the establishment contains bedrooms for visitors which do not have an ensuite bathroom it shall, in addition to any toilets provided in accordance with paragraph 7, provide at least:—
 - (a) one bathroom for every 10 visitors or proportion thereof for which such bedrooms are provided; and
 - (b) one toilet for the every 8 such visitors or proportion thereof.
- (2) Each bathroom provided in accordance with sub-paragraph (1)(a) shall contain a bath or, subject to sub-paragraph (3), a shower of good quality and in good condition which shall be fixed complete with all plumbing for the continuous supply of hot and cold running water and the disposal of waste water.
- (3) Where an establishment contains one or more bathrooms in accordance with sub-paragraph (1)(a), those bathrooms shall contain at least one bath.
- (4) Each toilet provided in accordance with sub-paragraph (1)(b) shall contain a WC and a wash hand basin of good quality and in good condition fitted with a mirror, wash light and shaver point, and accessories for holding toilet equipment and complete with all plumbing for the continuous supply of hot and cold running water and the disposal of waste water.
- (5) The ensuite bathroom (if any) of a bedroom for visitors shall contain a bath or shower, a WC and (unless one is already provided in the bedroom) a wash hand basin of good quality and in good condition fitted with a mirror, wash light and shaver point, and accessories for holding toilet equipment and complete with all plumbing for the supply of hot and cold running water and the disposal of waste water.
- (6) All bathrooms (whether ensuite or otherwise), and all toilets, in an establishment shall have an effective system of direct or mechanical ventilation and shall be equipped with mirror, towel rails, clothes hooks, bath mat and a clean and ample supply of toilet requisites including towels, soap and toilet paper.

Management and staff

- 10.—(1) Those employed in the management of the establishment shall be trained and experienced in hotel management and operate a routine which provides regular and direct supervision of all persons employed in the hotel.
- (2) The establishment shall be staffed by persons adequate in number and training to maintain the appropriate standards of service for visitors at all times.
 - (3) The staff of the establishment shall be neat and clean in their appearance.
- (4) Staff resident in the establishment shall be provided with sleeping, dining, lounge, toilet, bathroom and cloakroom facilities separate from those provided for visitors.

Other criteria

- 11. There shall be provided in the establishment:-
 - (a) basic first aid equipment; and
 - (b) suitable literature about tourist amenities and facilities in the surrounding area.

No. 149 Exemptions

12. The criteria set out in paragraphs 1(a), 7(3), 8(d), 9(1) and (2), shall not apply in relation to any establishment which immediately before 1st April 1992 was registered in the register of hotels under Section 10 of the Development of Tourist Traffic Act (Northern Ireland) 1948.

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Tourism SCHEDULE 2

No. 149 Regulation 2

CRITERIA FOR GUEST HOUSES

General

- 1.—(1) The establishment shall provide:—
 - (a) overnight sleeping accommodation in not less than 3 double bedrooms;
 - (b) meals (including breakfast and evening meal); and
 - (c) a maid service for the regular cleaning of rooms.
- (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, in good repair throughout and 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 therefor at such hours as may reasonably be fixed by the proprietor; and
 - (c) be in good decorative order and kept clean and well maintained throughout, including outdoor areas, grounds and car parking areas.

Entrance

- 3. The establishment shall have an entrance hall:—
 - (a) of sufficient size to cater adequately for the number of visitors for whom sleeping accommodation is provided;
 - (b) which is suitably laid out and contains appropriate furnishings, fittings and equipment of good quality and in good condition; and
 - (c) which affords easy access by means of internal or enclosed corridors and stairways to the public rooms and bedrooms of the establishment.

Dining area

- 4. The establishment shall contain a dining area which contains furniture, fittings and equipment of good quality and condition, and provides adequate space for the number of diners which may reasonably be expected to use it at any time. In particular the area must:—
 - (a) provide for the service of meals at separate tables which must be solidly
 made and which should be completely covered with a clean tablecloth or
 surfaced with polished hardwood or a good facsimile thereof or with
 approved material of a comparable quality;
 - (b) have seats which are comfortable and of strong construction, including high chairs (or suitably adapted chairs) for children;
 - (c) be so ventilated at all times that no odour from the kitchen is perceptible;
 - (d) have a ceiling to floor height of not less than 2.44 metres; and
 - (e) be suitably floored or carpeted.

Kitchen area

5.—(1) The establishment shall have a kitchen located adjacent to the dining area, and which shall be adequate in size to provide cooked meals at any one time

for the number of visitors for whom the sleeping accommodation is provided.

- (2) The kitchen and any associated service areas shall contain facilities, equipment and fittings of good quality and condition for the storage, refrigeration, preparation, cooking and service of food and for the storage and cleaning of utensils used for these purposes.
 - (3) A separate laundry/utility room shall also be provided in the establishment.

Lounge area

- 6. The establishment shall have one or more lounges, physically separated from the dining area or areas, which shall be of adequate size for the number of visitors for whom sleeping accommodation is provided. Each such lounge shall contain sufficient furniture, fittings and equipment of good quality and condition to cater adequately for the number of visitors which may reasonably be expected to use it at anytime and should include:—
 - (a) comfortable chairs, armchairs, sofas or settees of good quality;
 - (b) occasional tables; and
 - (c) carpet or, if the floor surface is of suitable design or treatment, rugs.

Visitors' bedrooms

- 7. Bedrooms provided for visitors shall be numbered, lettered or otherwise designated so as to identify them, shall be of adequate size for the number of visitors the room is intended to hold and shall have proper lighting. Each bedroom shall:—
 - (a) have separate access from a corridor;
 - (b) have a suitable locking device on any door opening onto a corridor;
 - (c) contain at least one electrical outlet for the attachment of electrical equipment including heaters and cleaning equipment;
 - (d) contain furniture, fittings and equipment of good quality and condition for sleeping and toilet purposes and for the storage of visitors clothing. 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 with mirror and drawer space for clothes;
 - (iv) a bedside chair and table;
 - (v) a waste basket and ashtray;
 - (vi) a carpet or, if the floor surface is of suitable design or treatment, a bedside rug; and
 - (vii) window curtains or blinds;
 - (e) contain a wash hand basin (unless one is contained in an ensuite bathroom) fitted with a mirror, wash light and shaver point, and accessories for holding toilet equipment and complete with plumbing for the continuous supply of hot and cold running water and the disposal of waste water together with a clean and ample supply of towels and soap.

Bathrooms and toilets

8.—(1) Where the establishment contains bedrooms for visitors which do not have an ensuite bathroom it shall, subject to sub-paragraph (6), provide at least:—

- (a) one bathroom for every 10 visitors or proportion thereof for whom such bedrooms are provided; and
- (b) two toilets for the first 20 such visitors or proportion thereof and thereafter one toilet for every additional 10 such visitors or proportion thereof.
- (2) Each bathroom provided in accordance with sub-paragraph 1(a) shall contain a bath or, subject to sub-paragraph (3), a shower of good quality and in good condition which shall be fixed complete with all plumbing for the continuous supply of hot and cold running water and the disposal of waste water.
- (3) Where an establishment contains one or more bathrooms in accordance with sub-paragraph (1)(a), these bathrooms shall contain at least one bath.
- (4) Each toilet provided in accordance with sub-paragraph (1)(b) shall contain a WC and a wash hand basin of good quality and in good condition which shall be fixed complete with plumbing for the continuous supply of hot and cold running water and the disposal of waste water.
- (5) The ensuite bathroom (if any) of a bedroom shall contain a bath or shower, a WC and (unless one is already provided in the bedroom) a wash hand basin, of good quality and in good condition, complete with all plumbing for the continuous supply of hot and cold running water and the disposal of waste water.
- (6) A bathroom provided in accordance with sub-paragraph (1)(a) may, in addition to the facilities mentioned in sub-paragraph (3), contain a WC and, in such a case, that bathroom shall also be regarded as a toilet for the purposes of sub-paragraph (1)(b) provided that in the establishment not less than half the number of toilets (if any) required by that head, and in any event at least one such toilet, are contained in rooms separate from bathrooms.
- (7) All bathrooms (whether ensuite or otherwise) and toilets provided in accordance with this paragraph shall have an effective system of direct or mechanical ventilation and shall be equipped with mirror, towel rails, clothes hooks, bath mat and a clean and ample supply of toilet requisites, including towels, soap and toilet paper.

Owners accommodation

9. Sleeping, dining, lounge, bathroom, and toilet facilities, separate from those for visitors, shall be provided in the establishment for the use of the proprietor, members of his family, or any staff resident therein.

Heating, lighting and ventilation

- 10. The establishment shall:-
 - (a) contain effective means of natural lighting and ventilation; and
 - (b) have a means of heating capable of maintaining, when required, a room temperature of 18.5 degrees celsius.

Management

- 11. The establishment shall:-
 - (a) be under the supervision of the proprietor, trained or experienced in guest house management; and
 - (b) be staffed by persons adequate in number and training to maintain the appropriate standards of service for visitors at all reasonable times.

SCHEDULE 3

Regulation 2

CRITERIA FOR BED AND BREAKFAST ESTABLISHMENTS

General

- 1.—(1) The establishment shall provide:—
 - (a) comfortable overnight sleeping accommodation for visitors in separate bedrooms; and
 - (b) be capable of providing a cooked breakfast.
- (2) The establishment shall comply with all statutory requirements relating thereto for the time being in force.

Construction

2. The establishment shall be of substantial and durable construction, structurally safe, in good repair throughout and of suitable design for the purposes of paragraph 1.

Entrance

- 3. The establishment shall have an entrance hall:-
 - (a) of sufficient size to cater adequately for the number of visitors for whom sleeping accommodation is provided; and
- (b) which is suitably laid out and contains appropriate furnishings, fittings and equipment of good quality, and in good condition.

Dining area

- 4. The establishment shall have a dining area which contains furniture, fittings and equipment of good quality and condition, and provides adequate space for the number of diners which may reasonably be expected to use it at any time. In particular the area must:—
 - (a) provide for the service of breakfast, and any other meals, at tables which
 must be solidly made and which should be completely covered with a clean
 tablecloth or surfaced with polished hardwood or a good facsimile thereof or
 with approved material of a comparable quality;
 - (b) have seats which are comfortable and of strong construction, including high chairs (or suitably adapted chairs) for children;
 - (c) be so ventilated at all times that no odour from the kitchen is perceptible;
 - (d) have a ceiling to floor height of not less than 2.44 metres;
 - (e) be suitably floored or carpeted; and
 - (f) be cleaned and maintained in good decorative order.

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;
 - (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 therein; and

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

Lounge area

6. The establishment shall have one or more lounges which shall be of adequate size to cater for the number of visitors for whom sleeping accommodation is provided. Each such lounge shall contain sufficient furniture, fittings and equipment of good quality and condition to cater for such number of visitors.

Visitors' bedrooms

- 7. Bedrooms provided for visitors shall be numbered, lettered or otherwise designated so as to identify them, shall be of adequate size for the number of visitors the room is intended to hold and shall have proper lighting. 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 duvet, pillows and counterpane;
 - (iii) loose or built-in units comprising wardrobe or cupboards, dressing table with mirror and drawer space for clothes;
 - (iv) a bedside chair and table;
 - (v) a waste basket and ashtray;
 - (vi) a carpet or, if the floor surface is of suitable design or treatment, a bedside rug; and
 - (vii) window curtains or blinds.

Bathrooms and toilets

- 8.—(1) Where the establishment contains bedrooms for visitors which do not have an ensuite bathroom, it shall provide at least:—
 - (a) one bathroom for every 10 visitors or proportion thereof for whom such bedrooms are provided; and
 - (b) one WC with wash hand basin, suitably located for visitor use, for every 10 such visitors or proportion thereof and one such WC for every additional 10 persons or proportion thereof.
- (2) In each bathroom provided in accordance with this paragraph, there shall be a bath or, subject to sub-paragraph (3), a shower, of good quality and in good condition, which shall be fixed complete with all plumbing for the continuous supply of hot and cold running water and the disposal of waste water.
- (3) Where the establishment contains one or more bathrooms in accordance with sub-paragraph (1)(a), those bathrooms shall contain at least one bath.
- (4) The ensuite bathroom (if any) of a bedroom shall contain a bath or shower, a WC and (unless one is already provided in the bedroom) a wash hand basin, of good quality and in good condition, complete with all plumbing for the continuous supply of hot and cold running water and the disposal of waste water.

(5) Bathrooms and toilets provided in accordance with this paragraph shall have an effective means of natural or mechanical ventilation and shall be equipped with mirror, towel rails, clothes hooks, bath mat and a clean and ample supply of toilet requisites, including towels, soap and toilet paper.

Owners accommodation

9. Sleeping accommodation, which is separate from that for visitors and clearly identified, shall be provided in the establishment for the use of the proprietor, members of his family or any staff resident therein.

General

- 10. The establishment shall:-
 - (a) contain effective means of natural lighting and ventilation;
 - (b) have a means of heating capable of maintaining, when required, a room temperature of 18.5 degrees celsius; and
 - (c) the establishment shall be under the supervision of the proprietor, trained or experienced in management of a bed and breakfast establishment and shall be staffed by persons adequate in number and training to maintain appropriate standards of service for visitors at all reasonable times.

CRITERIA FOR SELF-CATERING ESTABLISHMENTS

Interpretation

1. In this Schedule "self-contained unit" means any structure or part thereof (including houses, cottages, apartments or rooms, bungalows, chalets, cabins and caravans) provided by the proprietor of an establishment for the exclusive use of a particular visitor or party of visitors.

General

- 2.—(1) The establishment shall comprise one or more self-contained units providing furnished accommodation (including sleeping accommodation and catering facilities) for visitors.
- (2) The establishment and all self-contained units therein shall comply with all statutory requirements relating thereto for the time being in force.
 - 3.-(1) The establishment and all self-contained units therein shall:-
 - (a) be of substantial and durable construction, structurally safe and in good repair throughout and of suitable design for the purpose;
 - (b) be in good decorative order and kept clean and well maintained throughout, and any access roads, paths, gardens and surrounding areas should also be adequately maintained.
- (2) The sleeping accommodation provided by the establishment shall be available for visitors between April 1st and September 30th in any year.

Reception of visitors

4. The establishment shall have adequate arrangements for the reception of arriving and departing visitors.

Criteria to be met

- 5. The requirements of:-
 - (a) in the case of a caravan, paragraph 11; and
 - (b) in any other case paragraphs 6 to 10,

shall be met in relation to each self-contained unit of the establishment.

Lounge and dining areas

6. The unit shall have an area suitable for use as a lounge and dining area and which shall contain sufficient furniture, fittings and equipment, of good quality and condition for those purposes.

Catering facilities

- 7. The catering facilities of the unit:-
 - (a) shall be adequate to provide hot meals at any one time for the number of visitors the unit is intended to hold and shall contain facilities, equipment and fittings of good quality and condition for the storage, refrigeration, preparation, cooking and service of food and for the storage and cleaning of utensils used for these purposes; and
 - (b) shall have adequate and proper ventilation.

Visitors' sleeping accommodation

- 8. The visitors' sleeping accommodation of the unit:-
 - (a) shall contain a bed or beds for each visitor the unit is intended to hold; and

(b) shall contain adequate furniture, fittings and equipment of good quality and condition for the purpose.

Bathrooms and toilets

9. Each unit shall contain a separate room providing bathroom and toilet facilities. These facilities shall include a wash hand basin, a shaver socket, mirror, toiletries cupboard and towel rail, a bath or shower of good quality and good condition complete with all plumbing for the continuous supply of hot and cold running water and the disposal of waste water.

Heating, lighting, ventilation and services

- 10. Each unit shall:-
 - (a) contain effective means of natural lighting and ventilation, and generally conform to modern standards of cleanliness, orderliness and sound insulation;
 - (b) have a means of heating capable of maintaining, when required, a room temperature of 18.5 degrees celsius;
 - (c) provide adequate storage facilities for clothing, bed linen and other household articles;
 - (d) be provided with a maid service at least once a week so as to keep it in a clean and orderly condition; and
 - (e) be under the supervision of a person capable of the efficient management and supervision of self-catering operations.

11.-(1) Each caravan shall:-

- (a) be on a caravan site, licensed under the Caravans Act (Northern Ireland) 1963(a);
- (b) be under the regular supervision of a person capable of maintaining order and control;
- (c) be of proprietary make and in a good state of repair and decoration throughout;
- (d) be thoroughly cleaned and all contents checked against an inventory, and replaced if necessary, before each letting;
- (e) not be occupied by more than the number of persons for which they are designed;
- (f) contain adequate furniture, fittings and fixtures for the purposes of providing self-catering accommodation;
- (g) contain a sound, clean, properly functioning cooker with at least 2 boiling rings;
- (h) contain adequate heating, lighting and ventilation for the comfort of visitors; and
- (i) have adequate locking devices for doors and windows.
- (2) Where linen is provided for visitors using the caravan, it must be changed at least once every week and in any event before it is used by any other visitors.

Tourism SCHEDULE 5

No. 149 Regulation 2

CRITERIA FOR HOSTELS

General

1.—(1) The establishment shall provide sleeping accommodation for visitors in premises constructed or adapted for the purpose.

(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 of suitable design for the purpose;
- (b) be exclusively or primarily used for the provision of sleeping accommodation for visitors in separate sleeping areas; and
- (c) be in good decorative order and kept clean and well maintained throughout, including outdoor areas, grounds and car parking areas.

Entrance

- 3. The establishment shall have an entrance hall:-
 - (a) of sufficient size to cater adequately for the number of visitors for whom sleeping accommodation is provided;
 - (b) which is suitably laid out and contains appropriate furnishings, fittings and equipment of good quality and condition; and
 - (c) which affords easy access by means of internal or closed stairways or corridors to public rooms, to toilets and to bedrooms.

Dining area

- 4.—(1) The establishment shall contain a dining area which is adequate in size for the number of visitors for whom sleeping accommodation is provided.
 - (2) The dining area shall have:-
 - (a) a floor to ceiling height of not less than 2.44 metres; and
 - (b) at least one window or roof light, the glass area of which is not less than one-tenth of the floor area and, where there is no adequate mechanical system of ventilation, at least half of which shall be capable of being opened.
- (3) The dining area shall contain furniture, fittings and equipment of good quality and condition, adequate for the number of visitors for whom sleeping accommodation is provided.

Kitchen area

- 5.—(1) The establishment shall have a kitchen which, together with any associated service area, shall contain facilities, equipment and fittings which are:—
 - (a) of good quality and condition;
 - (b) constructed of materials which are easily cleaned; and
 - (c) adequate for the storage, refrigeration, preparation, cooking and service of food for the number of visitors for whom sleeping accommodation is provided and the storage and cleaning of all utensils used in connection therein.

- (2) The facilities, equipment and fittings referred to in sub-paragraph (1) shall include:—
 - (a) storage rooms, compartments, bins, racks, etc, for non-perishable food, vegetables, etc, and for the storage of utensils used in the preparation and service of food;
 - (b) refrigerators or refrigerated units for meat, fish, dairy products and other perishable commodities;
 - (c) food preparation tables or unit surfaces which are easy to clean and free from cracks or damage;
 - (d) cooking equipment for the boiling, roasting and grilling of food;
 - (e) a sink unit or units complete with all plumbing for the supply of hot and cold running water and for the disposal of waste water;
 - (f) properly constructed garbage disposal units suitably located; and
 - (g) wash hand basin, for those preparing the food, with towel unit adjacent to it.
- (3) Garbage shall not be stored in the kitchen, and shall be removed from the premises at least twice weekly.
- (4) The kitchen shall be located adjacent to, or easily accessible from, the dining area, so that any person bringing food from one to the other does not have to enter any public areas of the establishment.

Common room

- 6.-(1) The establishment shall contain at least one common room.
- (2) Each common room shall have:-
 - (a) a floor to ceiling height of not less than 2.44 metres; and
 - (b) at least one window or roof light, the glass area of which is not less than one-tenth of the floor area and, where there is no adequate mechanical system of ventilation, not less than half of which is capable of opening.
- (3) Each common room shall contain sufficient furniture, fittings and equipment of good quality and condition to cater for the number of visitors for whom sleeping accommodation is provided. Such furniture, fittings and equipment shall be capable of being moved around without undue difficulty and shall include:—
 - (a) upholstered chairs, armchairs, sofas or settees;
 - (b) occasional tables;
 - (c) television; and
 - (d) carpet or, if the floor surface is of a suitable design or treatment, rugs.

Bathrooms, shower rooms and toilets

- 7.—(1) Each establishment shall:—
 - (a) contain one shower or bath for each 20 visitors or proportion thereof for whom accommodation is provided;
 - (b) contain one WC for every 15 such visitors or proportion thereof; and
 - (c) one wash hand basin for every 10 such visitors.
- (2) Toilets and shower or bathroom facilities 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.

(3) The rooms referred to in sub-paragraph (2) shall have an effective means of ventilation and each shall be equipped with a mirror, towel rail, clothes hook, toilet seats, a soap tray in shower area and a clean and ample supply of toilet requisites.

Sleeping accommodation

- 8.—(1) Sleeping accommodation shall be provided in the form of separate sleeping areas. These sleeping areas may comprise bedrooms, cubicles, dormitories or chalets, or any combination of these.
 - (2) Each sleeping area shall have:---
 - (a) a floor area adequate for the number of visitors it is intended to hold;
 - (b) a floor to ceiling height of not less than 2.44 metres;
 - (c) at least one window with a glass area of at least one-tenth of the floor area and where there is no adequate mechanical system of ventilation not less than one-half of which shall be capable of opening;
 - (d) at least one electrical socket for every 10 visitors or proportion thereof the room is intended to hold; and
 - (e) a suitable door which is capable of being locked.
- (3) Each sleeping area shall contain sufficient furniture, fittings and equipment of good quality and condition for sleeping purposes and for the storage, including hanging, of clothes. Generally, such furniture, fittings and equipment shall include:—
 - (a) a bed or beds for each visitor the establishment is intended to hold complete with interior sprung filled mattress or suitable equivalent;
 - (b) sufficient loose covers for those mattresses or equivalents and pillows for the beds so that they can be removed and washed regularly;
 - (c) waste baskets;
 - (d) carpet or, if the floor surface is of a suitable design or treatment, a bedside rug; and
 - (e) window curtains or blinds to ensure privacy.

Resident supervisor

9. The establishment shall be in the continuous charge of an experienced resident supervisor or deputy.

Management and control

- 10.—(1) Establishments wholly or mainly intended for visitors under 25 years of age shall be under the direct management and control of an organisation or association having as its primary object the provision and management of youth hostels; and
 - (2) hostels other than those described in head (1) shall be under the direct management of the proprietor or his agent.

Other criteria

- 11.—(1) Facilities shall be provided in the establishment for the storage of cleaning materials and for the storage and airing of pillows, blankets, mattresses and their covers and other items of bed linen. A suitable room shall also be provided for visitors to wash and dry or otherwise clean clothing.
- (2) The establishment shall contain effective means of natural light and ventilation.

- (3) The establishment shall have, in the public rooms, a means of space heating capable of maintaining, when required, a room temperature of 18.5 degrees celsius.
- (4) The establishment shall have at least one telephone, suitably placed so as to afford privacy, for the use of visitors.
- (5) The establishment shall conform to a satisfactory standard of orderliness and safety.
- (6) There shall be made available for visitors and employees basic first-aid equipment.
- (7) The establishment shall be kept clean and well maintained and in good decorative order. A lockable or secure storage for bicycles and other equipment belonging to visitors should be provided.
- (8) Visitors in the establishment shall be required by the management to comply with the rules and regulations of the establishment. These rules and regulations must be prominently displayed in the establishment.

EXPLANATORY NOTE

(This note is not part of the Regulations.)
Article 12(1) of the Tourism (Northern Ireland) Order 1992 establishes 5 categories of tourist establishment, namely—

- (a) hotels;
- (b) guest houses;
- (c) bed and breakfast establishments;
- (d) self-catering establishments; and
- (e) hostels.

These Regulations prescribe the criteria ("the prescribed criteria") which must be met by an establishment in order for it to be eligible for allocation to one of these 5 categories.

Any establishment applying to be allocated to a particular statutory category must be inspected by the Northern Ireland Tourist Board ("the Board"). Where, on such an inspection, it appears to an officer of the Board that the establishment meets the prescribed criteria in relation to the statutory category of tourist establishment specified in the application, he is required to issue a certificate allocating that establishment to that category. That establishment is then a "certified tourist establishment". If it does not meet the prescribed criteria in relation to the statutory category of tourist establishment specified in the application, the Board must refuse to allocate the establishment to that category.

Each certified tourist establishment must then be inspected at least once every year. Where, on such an inspection, it appears to an officer of the Board that the establishment does not meet the criteria prescribed in relation to the statutory category specified in the certificate in force in relation to the establishment, the Board must revoke that certificate.

A person is prohibited from providing or offering to provide tourist accommodation in any establishment unless that establishment is certified.