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.

(3) In a restaurant with accommodation for the service of meals to more than 14 customers at any one time a person shall be charged with the duty of ushering customers to their places.

(4) In a restaurant with accommodation for the service of more than 40 customers at any one time the waiting staff shall be dressed uniformly or otherwise readily identifiable.

PART III

CATERING

Menu and wine list

7.—(1) The menu for every meal served in the restaurant shall show—

(*a*) the total price of each meal or the price of each individual item available for service in such a way that the total cost of the meal can be readily and accurately ascertained;

(*b*) any service charge; and

(*c*) the hours during which the restaurant will be open.

(2) During such hours the range of items included on the menu shall be normally available for service to customers.

(3) The wine list on show to customers of the restaurant shall offer a choice of not less than 10 varieties of table wine at stated prices per bottle and half-bottle.

(4) An adequate range of wines shall be available for purchase by the glass at a stated price.

(5) An accurate copy of the menu and of the wine list shall be available to customers in the waiting area of the restaurant or, alternatively, attached to the outside of the premises.

Standards of catering, etc.

8. The management of a restaurant shall ensure that catering for functions does not unduly inconvenience customers of the restaurant during any period in which main meals are normally served or reduce the standards of catering and service available.

Conditions applicable to use of restaurants for functions

9. The following requirements of this Schedule shall not apply to a room in a restaurant in which the normal state of decor and furnishings has been altered for the purposes of a function for which an extension licence has been granted, namely—

(*a*) so much of paragraph 1 as requires a dining room to be carpeted or maintain a certain space according to seating capacity;

(*b*) paragraph 2;

(*c*) paragraph 7.

PART IV

HYGIENE AND FIRE PREVENTION

Legislative requirements

10. The Northern Ireland Tourist Board shall require documentary or other evidence that the premises of a restaurant comply with the requirements of the legislation for the time being in force relating to public health, office and shop premises and the prevention of fire.

PART V

CANCELLATION OF CERTIFICATES

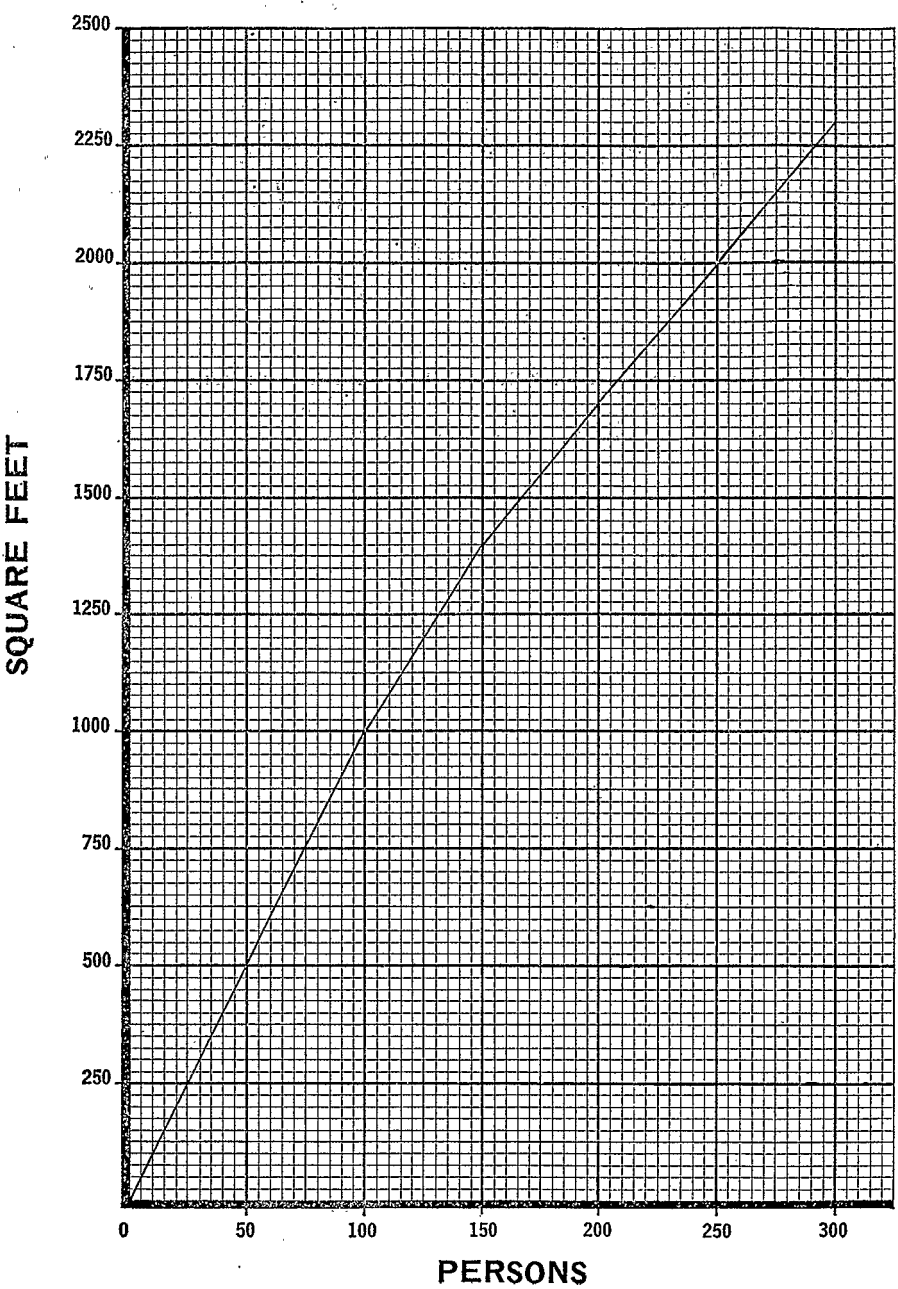
Power of Northern Ireland Tourist Board to cancel certificate for non-compliance with prescribed requirements

11.—(1) Where it appears to the Northern Ireland Tourist Board that the restaurant for which a certificate has been issued under section 84(1) of the Act no longer complies with the requirements of the Act or these Regulations, the Board shall give written notice to the owner of the restaurant that it appears that the restaurant no longer complies therewith.

(2) If after such notice the owner fails to ensure that the restaurant conforms to such requirements within a reasonable time in the opinion of the Board, the Board shall cancel the certificate.

(3) Where the certificate is cancelled, the Board shall give notice in writing to such owner, the Clerk of Petty Sessions and the Sub-Divisional Commander of the Royal Ulster Constabulary for the district in which the premises are situated that the certificate is no longer in force.

DINING ROOM AREAS



EXPLANATORY NOTE

(This Note is not part of the Regulations but is intended to indicate their general purport.)

These Regulations prescribe the requirements to which a restaurant must comply before the Northern Ireland Tourist Board may issue a certificate to an applicant to the County Court for the grant of a licence for the retail sale of intoxicating liquor in a restaurant under section 3(1)(*d*) of the Licensing Act (Northern Ireland) 1971.

Section 84(1) of the Act provides that such a restaurant must in addition to satisfying the requirements prescribed in the Schedule to these Regulations be the subject of a certificate stating that in the opinion of the Board it—

(*a*) is well equipped and well furnished and provides comfortable seating in the dining-room or rooms;

(*b*) is operated by a competent management and staff; and

(*c*) provides a high standard of catering.