

Legal Notice No.105/2006
Regulation to Issue Permit of Operating Restaurant and food
Catering Establishments.

Article 1 Short Title

These Regulations may be cited as “ the Regulations to Issue Permit of Operating Restaurant and Catering Establishments- Legal Notice No.105/2006”

Article 2 Definitions

The terms defined in Article 2 of the Tourism Proclamation No.152 /2006 shall apply to the provisions of these Regulations.

Article 3. Restaurant and food Catering Establishments.

Premises used for the purpose of Restaurant and food Catering establishment shall meet the following minimum requirements:

- 1. Public cloakroom and toilet**

- 1) A public cloakroom and toilet shall be clearly indicated and adequately lit and the following shall be maintained therein:-
 - (a) soap, clean towels or other means to dry hands;
 - (b) a wash basin with running cold or hot water;
 - (c) a mirror in the washroom and sanitary bin with a lid in each ladies' toilet; and
 - (d) a toilet with a seat, toilet paper and lockable toilet curlicues.

2. Preparation and Serving of Food

Every person engaged in the preparation, cooking or serving of food shall be:

- (a) personally clean and tidy and wear protective clothing; and
- (b) be examined once every six months and declared medically fit by medical officer.

3. Store of Food

1. Every room in which food is stored shall be:-
 - (a) adequately lighted and ventilated;
 - (b) kept clean and tidy and free from rats, mice, flies, cockroaches and other vermin; and
 - (c) provided with refrigeration or other suitable facilities for the preservation of perishable foods.
2. It shall be prohibited to:
 - (a) sleep in a room used for the storage of food;
 - (b) keep domestic animals or pets in a room used for the storage of food;
 - (c) store directly on the floor; and
 - (d) store fruits and vegetables outside slatted shelves or racks.

4. Kitchen

- (1) Every kitchen shall be:
 - (a) of adequate size;
 - (b) with lighted ventilation and smoke exhaustion;
 - (c) Suitably equipped; and
 - (d) Kept clean and tidy;
- (2) Adequate facilities for washing-up shall be provided in every kitchen.
- (3) No domestic animal or pet may be kept in a room used for the preparation or cooking of food.

- (4) No article which is not directly connected with the preparation or cooking of food shall be kept in the Kitchen.
- (5) A changing room shall be provided for the kitchen staff.
- (6) Utensils shall be sterilized after each use.
- (7) There shall be mandatory refrigeration with separate compartments for fish and meat.

5. Dining Room

- (1) The dining room shall have adequate area.
- (2) Every table in use shall be provided with sufficient crockery, condiment sets and table linen of satisfactory standard.
- (3) A menu showing the prices of the items shall be displayed in the dining room.
- (4) Adequate separate male and female toilet and washing facilities shall be provided for the use of the guests at a dining room.
- (5) In any enterprise where food is provided sufficient fly-tight garbage containers shall be placed in convenient places and shall be emptied cleaned and tightened.

6. General

- (1) Cutlery, Crockery, glassware, other tableware and table linen should be clean and of good quality.
- (2) A telephone should be provided on the premises for client usage.
- (3) Staff should be appropriately, cleanly and neatly dressed.
- (4) The entire premises shall at all times be kept cleaned and in good repair.
- (5) All furniture fittings, décor, soft furnishing and equipment shall at all times be kept clean and in good repair.
- (6) The premises shall have adequate drainage system.
- (7) A parking area shall be provided.

- (8) There shall be provided clearly marked escape exits.
- (9) There shall be adequate fire fighting means and procedures.
- (10) There shall be provided alternative lighting devices for clients in the
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of power failure.
- (11) There shall be provided a first-aid kit.

Article 4 Issuance of Permit .

The Ministry shall grant or renew a permit if it ascertains that the applicant:

- (a) fulfils the minimum requirements set in Article 3 of these
Regulation,
and
- (b) is qualified, experienced or otherwise competent in the conduct of a
catering establishment business or has had arrangements to employ
personnel.

Article 5 Effective Date

These Regulation shall come into force as of the date of their publication in
the Gazette of Eritrean Laws.

Done at Asmara, this 11th day of January,2006
Amina Nurhussien
Minister of Tourism.