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TOURISM COUNCIL OF BHUTAN
ROYAL GOVERNMENT OF BHUTAN



Vision: A green, sustainable, inclusive and a high value tourism destination

Procedures for the registration of tourist standard Restaurant

1. The applicant will submit the application form to TCB along with the supporting documents consisting of:
 - i. Self-assessed Tourist standard restaurant checklist
 - ii. Staff list
 - iii. Trade License
 - iv. Pictorial evidence of:
 - a. Exterior part of the building
 - b. Kitchen
 - c. Dining area
 - d. Toilets (gender segregated)
 - e. Staff uniform
 - f. BAFRA certificate
 - g. Directional signage within restaurant
 - h. Dining Area
 - i. Smoking and non-smoking areas
 - j. Short videos covering all areas within restaurant (Optional)
2. TCB will review the application form and supporting documents.
3. If the documents are complete, TCB will confirm the date of assessment
4. TCB will review the assessment report and share with the applicant with recommendation letter for BAR license if required

Contact person: Ms. Sangey Lhaden

Email: slhaden@tourism.gov.bt

Mobile no: 77416639

Mr. Sonam Tobgay

Email: stobgayqad@tourism.gov.bt

Mobile no: 17506618

Checklist for Tourist Standard Restaurant

Restaurant Name:		Location:	Dzongkhag/Thromde:
Proprietor:		Email :	Telephone No.
Inspection Date :			
Area	Criteria		Remarks
General/location /Interior	Appropriate design, architectural features must be incorporated.	M	
	Appropriate signage to guide to main entrance and other facilities in the restaurant.	M	
	Restaurant floors and surfaces are cleaned, Maintained and in good condition – all public areas and kitchens are serviced daily.	M	
	Restaurant have appropriate heating and /or air conditioning systems	M	
	All guest facilities and equipments are functional and must be well maintained.	M	
	Lift (if the restaurant is located in more than three floors of the building)	M	
	Segregation of smoking/ non smoking designated area as per the Tobacco Act of the Country.	M	
	Proper telephone services provided in the premises	D	
Staff	Staff uniforms should be provided.	M	
Kitchen	Should have deep freezer/ fridge, dry and cold storage facilities for segregated storage of fish, meat and vegetables.	M	

	Storage areas must have sufficient space.	M	
	Adequate Ventilation must be incorporated	M	
	Kitchen /pantry equipment and machinery should be of good quality, well equipped and maintained.	M	
	Adequate working station should be allocated	M	
	Extraction/pest control/drainage/sewage/water supply and storage facilities should be in good maintenance.	M	
	There must be at least one trained cook (chef) on duty with sufficient skill in HACCP or BAFRA certified.	M	
	Pastry/bakery	D	
	Keep kitchen devices/appliances clean /hygienic from deposit .	M	
	Check all burners for uneven or yellow flame to adjust them.	M	
	Turn off the kitchen exhaust hood when possible.	M	
	Provide at least 2 types of waste bins (Bio degradable and non-biodegradable) with appropriate lids/covers.	M	
	Use liquid chemicals instead of aerosols for kitchen hood cleaning and other cleaning	D	
	Install taps with aerators and hand drying machines to lower water consumption.	M	
Dinning/Bar	There should be soft lighting effect with sufficient illumination for menus to be read without straining.	M	
	Cutlery, Crockery, Glassware, other tableware and table linen should be clean and of good quality.	M	
	The service staff in dining room should be literate, clean and well attired.	M	
	Service in the dining room should be quick and efficient.	M	
	There should be quality alcoholic and non-alcoholic beverages with a variety of choices.	M	
	Bar should be well-equipped including premium liquor set within a decent setting.	M	
	One waiter / 5 Guests' seats(Untrained)One waiter / 10 Guests' seats(Trained)	M	
Toilet/WC	Seperate wash basin and urinals(gents toilet)	M	
	Toilet /W.C should be spacious enough for easy and comfortable movement.	M	

	Toilet should have a W.C. Unit (sanitized)with a seat and lid fixed to the pan in good working order.	M	
	A wash-basin, mirror, shelf, towel rail/clothes hook or hanger, sanitary bin with paper bags and an adequate supply of clean towels, soap dispenser and toilet paper with holder should be provided in every toilet/W.C.	M	
	Every toilet/W.C. should have general room illumination with switch near to the entrance of the door and next to the mirrors. They toilet should have an effective system of natural or artificial ventilation.	M	
	Running hot and cold water should be available in every toilet/W.C. at all times	M	
	Installation of water saving devices such as low-flow fixtures in faucets, low-flush toilets, hand-drying machines.	M	
	Adequate use of liquid chemicals instead of aerosols for cleaning.	M	
	<i>Status:</i>		

Assessed By:

Report Date:

NOTE*

M = Mandatory

D= Desirable