**Guidelines for Approval of Tourist Standard Restaurants and Bar**

In cognizance of the need to control consumption of alcohol as well as the important role of tourism industry in socio-economic development and foreign exchange earnings, the following guidelines have been developed to provide a system for consideration of Tourist Standard Restaurants with bar facilities, Such facilities are viewed to be critical for expansion of the tourism related facilities and complement the efforts of the Royal Government to increase tourist arrivals.

Certification of Tourist Standard Restaurant shall be based on the following:

1. Eligibility: Restaurants that fulfill the infrastructural and service requirements as specified in this guideline shall be eligible. The promoter shall obtain and attach location clearance /approval from local authorities (the Thromde or Dzongkhag/Dungkhag) with the application form.
2. Restaurants located near Dratshangs, Rabdeys, Gomdeys, Shedras, Dzongs, Health care centers and Educational Institutions shall not be issued bar licenses in accordance with existing rules.
3. Coverage, Procedure and Application Form: The registration of Tourist Standard Restaurant with the TCB shall be mandatory for those applying for tourist standard restaurants with bar. The promoter shall apply for approval in the prescribed application registration form: Annex I. (Download from:[www.tourism.gov.bt](http://www.tourism.gov.bt))
4. Location/Infrastructure:-Tourist standard restaurant shall be in harmony with the natural and built up environment and in conformity with planning, environmental and construction laws-with layout and category meeting the image of the tourist standard restaurant. Restaurant and bar must have a good décor and ambience.
5. Bar Operation: - The management shall strictly observe regulations for operation of the bar and shall open for business only after 1 pm every day and Tuesdays shall be strictly observed as a dry day.
6. Dinning and Bar: - All fittings, furnishings, crockery, cutlery, glassware etc shall be neat, clean, without any flaws, well maintained and be of good high quality. The restaurant shall maintain a high degree of hygiene/ cleanliness at all times.
7. Restaurant cover size: - The restaurant shall have a minimum area of 300 sq.ft for 20 covers (1.39 sq.m/15sq.ft per cover/head).
8. Kitchen/Storage Facilities: - Restaurants shall maintain high standard of cleanliness and hygiene in the storage and kitchen. Adequate facilities shall be in place from the stage of receiving of materials, storage of perishable and non-perishable items, refrigeration, proper exhaust and ventilation system, and proper designated dishwashing area amongst others. The restaurant shall meet the standards of BAFRA in all respects including storage of materials, food preparation and services.

The Kitchen shall have separate covered bins for disposal of wet and dry garbage. There shall be adequate arrangements for garbage disposal and disposal for wastewater from the kitchen in full compliance with the provisions of the Waste Prevention and Management Act of Bhutan, 2009 and its implementing regulations.

1. Food Handler’s Requirement: The food handling staff needs to be certified by BAFRA as per the Food Act of Bhutan 2005.
2. Staff Facilities: - As per the Labour and Employment Act of Bhutan 2007 restaurant shall hire and recruit trained staffs and uniforms shall be made available to the staff.
3. Drinking water: - Drinking water served to guests should be either boiled and    filtered or packaged water. Similarly all water used for ice making, beverages    and salad washing should be properly filtered.
4. Toilet: - There shall be separate ladies and gents’ toilets (if possible urinals    attached) with provision of soap dispenser and hand dryer/Paper towels. Proper    running water with standard fixtures and fittings of good quality shall be installed    and toilets properly maintained at all times.
5. Power, Security and Parking: - Restaurants shall have power backup/invertors to    meet emergencies, in the case of power failure. The exit and entrance of the    premises shall be properly secured for safety of customers. Adequate fire    extinguishers shall be placed in appropriate locations in the restaurant.    Designated parking facilities should be provided to the costumers wherever    found feasible.
6. The provisions of the Tobacco Act of Bhutan shall be strictly complied with    both in respect of designation of Smoking Zone and use of tobacco in the    restaurant premises.
7. A committee comprising of the Senior Management of TCBS shall review the    application and subject to the fulfillment of the requirements as per the    guidelines, issue a Certificate certifying the restaurant as Tourist Standard    Restaurant. The certificate shall be displayed at a visible place in the restaurant    at all times
8. Upon issuance of Registration Certificate, the proponent shall obtain business           license from the Ministry of Economic Affairs for the restaurant.

16.     Bar license, however, shall be issued to a restaurant only upon completion of          the setting up of the restaurant and inspection of the facilities by the TCBS.          Subject to the restaurant meeting the requirements specified, the TCBS shall          recommend to MoEA for issuance of a bar license to the restaurant. The MoEA          may issue a bar license to a Tourist Standard Restaurant based on the

           recommendation of the TCBS.

17. The ownership of the bar license will be transferable only in case of change in             management/ownership of the restaurant itself. Any changes in the plans or            management of the restaurant should be informed to the TCBS.

18. In the event of the closure of the restaurant, the license (restaurant and bar             license) will be automatically cancelled. TCBS shall monitor and ensure that            the establishment is closed and de-registered.

19. Applicants are encouraged to go through the checklist of facilities and services           contained in this document before applying. The quality of facilities and          services will be evaluated against the check /mark sheet: Annex II

20.  The restaurant is expected to maintain required standards at all times. The TCB         may inspect a Restaurant at any time without prior notice.

21.      Tourism Council of Bhutan reserves the right to modify the guidelines

22.    Violation: The bar should be operated within the restaurant. Non compliance          of the above mentioned provisions and misuse of license shall result in the                 cancelation of license.