



Inspector's Checklist for Tourist Standard Restaurant

Restaurant Name:			
Proprietor :			
Inspection Date			
Area	Criteria	Marks	Remarks
General/location/Interior	Appropriate design, architectural features must be incorporated.	10	
	Appropriate signage to guide to main entrance and other facilities in the restaurant.	10	
	Restaurant floors and surfaces are cleaned, Maintained and in good condition – all public areas and kitchens are serviced daily.	10	
	Restaurant have appropriate heating and /or air conditioning systems	10	
	All guest facilities and equipment are functional and must be well maintained.	10	
	Lighting and dimension should allow easy passage.	10	
	Lift (if the restaurant is located in more than three floors of the building)	10	
	Segregation of smoking/ nonsmoking designated area as per the Tobacco Act of the Country.	10	
	Proper telephone services provided in the premises	10	
Staff	Staff uniforms should be provided.	10	
Kitchen	Should have deep freeze fridge, dry and cold storage facilities for segregated storage of fish, meat and vegetables.	10	



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TOURISM COUNCIL OF BHUTAN



Annex II

	Storage areas must have sufficient space.	10	
	Adequate Ventilation must be in corporate	10	
	Kitchen /pantry equipment and machinery should be of good quality, well equipped and maintained.	10	
	Adequate working station should be allocated	10	
	Extraction/pest control/drainage/sewage/water supply and storage facilities should be in good maintenance.	10	
	There must be at least one trained cook (chef) on duty with sufficient skill in HACCP or BAFRA certified.	10	
	Pastry/bakery	10	
		10	
	Keep kitchen devices/appliances clean /hygienic from deposit.	10	
	Check all burners for uneven or yellow flame to adjust them.	10	
	Turn off the kitchen exhaust hood when possible.	10	
	Provide at least 2 types of waste bins (Bio degradable and non-biodegradable) with appropriate lids/covers.	10	
	Use liquid chemicals instead of aerosols for kitchen hood cleaning and other cleaning	10	
	Install taps with aerators and hand drying machines to lower water consumption.	10	
Dinning/Bar	There should be soft lighting effect with sufficient illumination for menus to be read without straining.	10	



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	Cutlery, Crockery, Glassware, other tableware and table linen should be clean and of good quality.	10	
	The service staff in dining room should be literate, clean and well attired.	10	
	Service in the dining room should be quick and efficient.	10	
	There should be quality alcoholic and non-alcoholic beverages with a variety of choices.	10	
	Bar should be well-equipped including premium liquor set within a decent setting.	10	
	One waiter / 5 Guests' seats(Untrained)One waiter / 10 Guests' seats(Trained)	10	
Toilet/WC	Separate wash basin and urinals(gents toilet)	10	
	Toilet /W.C should be spacious enough for easy and comfortable movement.	10	
	Toilet should have a W.C. Unit (sanitized) with a seat and lid fixed to the pan in good working order.	10	
	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.	10	
	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.	10	
	Running hot and cold water should be available in every toilet/W.C. at all times	10	
	Installation of water saving devices such as low-flow fixtures in faucets and showers, or low-flush toilets, hand-drying machines.	10	
	Use liquid chemicals instead of aerosols for cleaning.	10	



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Annex II

	Total	390	
	Minimum Marks for Approval	330	
	Scored		

Inspectors Name:	Signature

Inspection Date:

Restaurant
Owner(signature): _____
Seal: _____