Legal Notice NO.104 /2006
Regulations to Issue Permit for Operating Hotel or Tour Supplementary Accommodation Establishment

Article 1 Short Title
These Regulations may be cited as “the Regulations to Issue Permit for Operating Hotels or Tour Supplementary Accommodation Establishment Legal Notice No.104 /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. Hotel or Tourism Supplementary Accommodations
Premises used for the purpose of Hotel or Tourism supplementary accommodation establishment enterprise shall meet the following minimum requirements:

Minimum requirement for standard hotels

1. Bedrooms and bathrooms
   (1) each bedroom door to be filled with a serviceable lock and key;
   (2) minimum floor size of a single guest bedroom shall be 11.5 cm and double guest bedrooms 15 (excluding private bath/shower room facilities);
   (3) minimum width for a single bed shall be 90 cm and double bed 140cm(excluding child’s bed);
   (4) all mattresses shall be innerspring or covered foam and of thickness of not less than 12 mm;
   (5) adequate bed linen, inclusive of pillow and blanket shall be provided per bed, a bath towel per guest and clean bed linen and toweling for each new guest and each one shall be changed at least after three days for resident guests;
   (6) at least a bedside light plus a wall or ceiling light shall be provided in each bedroom;
   (7) at least one chair per person, dressing table equivalent, clothes hanging space with hangers shall be provided;
   (8) each bedroom shall have a waste paper basket and where smoking is allowed an ashtray;
   (9) the bedroom shall have at least one external window and adequate ventilation;
   (10) curtains shall be fitted for all windows;
   (11) unused soap shall be provided for each new letting;
   (12) a drinking glass shall be provided per guest;
   (13) there shall be a wash basin in each bedroom or in each private bath/shower room;
   (14) a mirror vanity shelf and a towel rail shall be provided in each bedroom without private bath/shower room;
(15) at least 50% or half of the guest bedrooms shall be provided with a private bath or shower and toilet;
(16) communal bath and/or shower room and toilet with lockable doors shall be provided on each floor containing bedrooms without private both/shower room;
(17) the ratio of communal bath/showers and toilets to beds in rooms without private bath/shower rooms shall be one to three;
(18) running hot and cold water shall be provided at all washbasins, and showers;
(19) each toilet pan shall be provided with a seat;
(20) toilet paper shall be provided; and
(21) bedrooms and bathrooms shall be serviced daily.

2. Public cloakroom and toilet
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 and hot water;
(a) a mirror in the washroom and a sanitary bin with a lid in each ladies’ toilet; and
(b) a toilet with a seat, toilet paper and lockable toilet curlicues.

3. Reception
The following shall be maintained in the reception:
(a) a reception facility and a means to call for attention;
(b) a desk or reception table;
(c) a rack to safeguard keys and client messages;
(d) a place to safeguard luggage at the hotel’s responsibility;
(e) a safe for client’s valuables;
(f) the current applicable accommodation tariff to be displayed at the reception facility;
(g) wake-up calls service to be available on request;
(h) messages for guests shall be recorded; and
(i) the name, address and telephone of a local practicing medical practitioner shall be closely available.

4. Preparation and serving of food
(1) Every person engaged in the preparation, cooking or serving of food on the premises shall be:
(a) personally be clean and tidy and wear protective clothing; and
(b) examined once every six month and declared medically fit by medical officers.
(2) Every room in which food is stored shall be:
(a) adequately lighted and ventilated, and
(b) kept clean and tidy and free from rats, mice, flies, cockroaches and other vermin.

(3) Storage of food
(a) refrigeration or other suitable facilities shall be provided for the preservation of perishable food;
(b) no person shall sleep in a room used for the storage of food;
(c) no domestic animal or pet shall be allowed in a room used for the storage of food; and
(d) nothing shall be stored on the floor.

5. 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.

6. Dining room
(1) The dining room shall have an adequate area.
(2) Every table in use shall be provided with sufficient crockery, condiments 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.

7. Bars
There shall be:
(a) seating facilities in or near the bar;
(b) adequate refrigeration facilities;
(c) suitable glassware distinct from plastic, polystyrene or similar materials shall be available for the service of beverages; and
(d) a sink with running hot and cold water for washing glasses and clean
drying facilities or a glass washing machine in or near the bar.

8. 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 clean 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 event of power failure.
   (11) There shall be provided a first-aid kit.

II CONDITIONS FOR OPERATING OTHER FORMS OF LODGING

Article 4. Camping sites
   Premises used for the purpose of Camping sites shall meet the following minimum requirements:

   1. it shall be absolutely forbidden to set up camping sites:
      (a) in the vicinity of roads and public highways;
      (b) closer than 80 meters from the sea at high tide, or near river banks;
      (c) within a radius of 300 meters of drinking water supply point;
      (d) closer than 500 meters from a national monument;
      (e) in a classified or protected area; and
      (f) below canon gorges or below streams and rivers that may overflow.

   2. camping in forestry areas may be practised only pursuant to regulations in force.

   3. Camping facilities shall provide space for a minimum of five (5) camp sites. The minimum surface for a tent or camp bed for a caravan or trailer shall be 25 square meters.

   4. Camping sites shall include a reception office, public sanitary facilities and places to deposit waste and trash.

   5. Camping facilities shall be equipped with one shower with changing room per every five camp bed. The same ratio shall also apply to collective toilets and washbasins.
6. The reception office shall be equipped with a reception desk and a facility for clients to communicate with outside.

7. Each camping facility shall provide, in addition to trashcans, a place of sight of clients, to deposit and burn trash and scraps.

8. The reception office shall be equipped to:
   (a) provide service from 7:00 a.m to midnight;
   (b) provide tourism information which concerns the local region; and
   (c) provide communication at least with one foreign language.

9. First aid supplies and a doctor on call are obligatory at all times.

10. The camp site and its facilities shall be in good state of repair and cleanliness.

11. Safety measures against fire, theft, and strong rain including, a fire extinguisher for every five campsites shall be mandatory.

12. Day and night guard patrols of the camp grounds and a drainage system for rain water to prevent puddles and mud shall be in place.

Article 5. **Guest houses or furnished apartments.**

Premises used for the propose of Guest house or furnished apartment establishment shall meet the following minimum requirement:

**Minimum requirement for standard of guest house or furnished apartment**

(1) Each guesthouse must have a reception desk equipped with a key rack.
(2) Guesthouses may not offer more than five (5) rooms for rent.
(3) Each room must be equipped, at the minimum, with:
   (a) a bed with clean linen in good condition;
   (b) a work surface;
   (c) a chair;
   (d) a hanging closet or cupboard; and
   (e) the room must be properly ready to be lighted day and night.

(4) Guest house shall provide a complete bathroom (shower, wash-basin with mirror, electric outlet, and toilet) per every two rooms for rent.

(5) The bathroom shall be properly aired and ventilated, with completely tiled floors and walls tiled to a height of 1.20 meters. The toilet shall be separated from other sanitary facilities by a low wall.

(6) Each kitchen shall be equipped, at the minimum with,
   (a) a sink, a two-burner stove;
   (b) a wall cabinet; and
(c) Cutlery and dishes shall also available for client use.

(7) Cleaning and laundry services shall be obligatory.

**Article 6. Issuance of Permit.**
The Ministry shall grant or renew a permit if it ascertains that the applicant
(a) Fulfills the minimum requirements set in Article 3 of these Regulations; and
(b) is qualified, experienced or otherwise competent in the conduct of food
catering establishment business or has had arrangements to employ
a competent person.

**Article 7: Effective Date**
These Regulations 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

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**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