

**SUBSIDIARY LEGISLATION 409.15****CATERING ESTABLISHMENTS REGULATIONS**

1st January, 2005

*LEGAL NOTICE 175 of 2004, as amended by Legal Notices 426 of 2007 and 290 of 2010.*

1. The title of these regulations is the Catering Establishments Regulations. Citation.

2. (1) In these regulations, unless the context otherwise requires: Interpretation.

"the Act" means the Malta Travel and Tourism Services Act; Cap. 409.

"bar" means a catering establishment accessible to the public, providing seating facilities, where the primary purpose is the sale of alcoholic and non-alcoholic beverages for consumption on the premises but excluding the offer of food items against payment, in accordance with the standards as set out in the Fourth Schedule;

"discotheque" means an establishment accessible to the public, where the primary purpose is the provision of dancing facilities as well as the playing of amplified or live music, in accordance with the standards as set out in the Fifth Schedule;

"kiosk" means a catering establishment accessible to the public, being either a fixed kiosk or a kiosk on a fixed site where the primary purpose is the sale of food and, or beverages for consumption off the premises in accordance with the standards as set out in the Sixth Schedule;

"nightclub" means a catering establishment accessible to the public, where the primary purpose is the provision of live entertainment or singing as well as the sale of beverages in accordance with the standards as set out in the Fifth Schedule;

"restaurant" means a catering establishment accessible to the public, where the primary purpose is the sale of food for consumption on the premises, on a table service basis in accordance with the standards as set out in the Second Schedule;

"snack bar" means a catering establishment accessible to the public, where the primary purpose is the sale of food for consumption on or off the premises, on a table or counter service basis, in accordance with the standards as set out in the Third Schedule;

"seating facilities" mean the provision of tables, chairs and, or other seating arrangements intended for use for the consumption of food and, or beverages on the premises.

(2) Unless otherwise defined in these regulations, words and expressions used in these regulations and which are also used in the Act have the same meaning as in the Act.

Licensing of a catering establishment.	<p><b>3.</b> (1) No person shall operate or allow the operation of any catering establishment unless he shall have previously applied for and obtained an appropriate licence issued by the Authority.</p> <p>(2) A licence under these regulations is not required if the catering establishment is a restaurant or a snack bar situated within a hotel licensed by the Authority and operated by the same management of the hotel.</p>
Five designations.	<p><b>4.</b> There shall be five separate designations for catering establishments, namely restaurants, snack bars, bars, nightclubs and, or discotheques and kiosks.</p>
Grading for each grading. <i>Substituted by: L.N. 290 of 2010.</i>	<p><b>5.</b> (1) Restaurants shall be classified in three different grades, denoted as "First Class", "Second Class" and "Third Class".</p> <p>(2) Snack Bars shall be classified in two different grades, denoted as "First Class" and "Second Class".</p> <p>(3) Bars shall be classified in two different grades denoted as "First Class" and "Second Class".</p> <p>(4) Nightclubs and Discotheques shall be classified in one grade, denoted as "standard".</p> <p>(5) Kiosks shall be classified in one grade, denoted as "standard".</p>
Classification.	<p><b>6.</b> A catering establishment shall be classified in accordance with the standard requirements set out in the relative Schedules.</p>
Alternative services and amenities. <i>Amended by: L.N. 290 of 2010.</i>	<p><b>7.</b> (1) Notwithstanding any service or amenity requirement contained in these regulations, the Authority may, for classification purposes, accept comparable or similar services or amenities in lieu of those established in these regulations.</p> <p>(2) The Authority may, at any time, after giving reasonable notice and justification in writing, withdraw the concession referred to in subregulation (1).</p>
Tourism compliance certificate. <i>Amended by: L.N. 290 of 2010.</i>	<p><b>8.</b> In the case of applications for new development or redevelopment of catering establishments, the Authority shall issue a tourism compliance certificate to the applicant, provided that -</p> <p>(a) the development and, or re-development conforms with established tourism policies, and</p> <p>(b) the relative plans for development or for upgrading are in conformity with any applicable regulations and with any guidelines that shall have been issued and made public by the Authority from time to time.</p>
Display of menus and price lists.	<p><b>9.</b> Catering establishments offering food - except fast food outlets - shall have priced menus clearly displayed outside the premises. Fast food outlets and other catering establishments offering beverages only, shall have price lists prominently displayed inside the premises. Restaurants and discotheques and, or nightclubs that offer food shall have priced menus available.</p>

**10.** (1) Operators of catering establishments shall have qualifications and, or experience in the catering industry as considered to be adequate and appropriate by the Authority.

Operators' qualifications or experience.  
*Amended by:*  
*L.N. 290 of 2010.*

(2) For the purposes of sub-regulation (1), the Authority shall consider any of the following factors in order to assess the adequacy and appropriateness of the operator's qualifications or experience -

- (a) the type of and grading of the catering establishment being applied for and the operator's qualifications and experience in managing same;
- (b) the type and range of cuisine to be offered at the catering establishment and the operator's qualifications and experience in such cuisine;
- (c) where the operator has already run a catering establishment, his regulatory compliance history.

**11.** (1) All catering establishments shall have adequate space for the storage of waste.

Collection of waste.  
*Amended by:*  
*L.N. 290 of 2010.*

(2) Waste shall not be placed outside catering establishments.

(3) All persons licensed to operate catering establishments shall ensure that swill is collected only by persons duly licensed for the purpose by the relevant competent authority.

**12.** (1) Licensees and operators of catering establishments shall not allow the playing of amplified music, musical instruments and, or the use of loud speakers and, or amplifiers within their establishment unless a permit for such an activity has previously been issued by the Authority.

Amplified music.  
*Amended by:*  
*L.N. 290 of 2010.*

(2) Applications for a permit to play amplified music, musical instruments and, or the use of loud speakers and, or amplifiers in licensed premises are to be made on an appropriate form obtained from the Authority.

(3) The Authority shall issue a permit for the playing of amplified music, musical instruments and, or the use of loud speakers and, or amplifiers, provided that -

- (a) the establishment is licensed by the Authority;
- (b) the playing of amplified music in such a locality and within such a category, is in conformity with established tourism policy;
- (c) applicant submits to the satisfaction of the Authority the documentation and information as indicated in the application form, including a copy of the police permit and other permits where applicable:

Provided that the Authority may impose such requirements, conditions and limitations in the licence as it may consider necessary, appropriate and proportionate in accordance with the Act and regulations made under it:

Provided further that such licence does not relieve the licensees and operators from the obligation of obtaining any other

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	permits required by any other laws and regulations which are current at the time.
S.L. 441.07	(4) Without prejudice to their obligations in terms of any applicable laws and regulations, licensees and operators of tourism establishments licensed to play amplified music shall at all times conform to the provisions of the Trading Licenses Regulations.
Fire safety.	<b>13.</b> Licensees of catering establishments shall be in possession of a fire safety certificate issued by the competent Authority confirming compliance with fire safety standards.
Availability of documents.	<b>14.</b> All documentation, permits and certificates relating to the operation of a catering establishment are to be available on site at all times.
Applicability.	<b>15.</b> These regulations shall apply to all premises, whether buildings, kiosks or similar, including land and, or sea crafts, used as catering establishments howsoever known under any designation as specified in regulation 4.
Conditions of licence.	<b>16.</b> Compliance with the provisions of these regulations shall be deemed to be a condition to which a licence to operate a catering establishment is subject, irrespective of whether any reference is made to these regulations in the licence itself.
Fines and penalties. <i>Amended by: L.N. 426 of 2007; Amended by: L.N. 290 of 2010.</i>	<b>17.</b> Any person who fails to comply with any of the provisions of these regulations shall be guilty of an offence and shall, on conviction, be liable to a fine not exceeding two thousand and three hundred euro (€2,300).

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FIRST SCHEDULE

EXPLANATION TO SYMBOLS USED IN THE SCHEDULES  
TO THESE REGULATIONS

Information components	Meaning			
<table border="1"> <tr> <td data-bbox="363 526 695 557">Product Range and Services</td> </tr> </table>	Product Range and Services	States the title of a MAIN AREA of the catering establishment		
Product Range and Services				
<table border="1"> <tr> <td data-bbox="507 629 576 660">Menu</td> </tr> </table>	Menu	States the title of a SUB AREA (within the main area of assessment: for example "Menu")		
Menu				
Menu lists all available dishes and any applicable charges	Description of a standard			
<table border="1"> <tr> <td data-bbox="363 866 459 929">Third Class</td> <td data-bbox="486 866 582 929">Second Class</td> <td data-bbox="609 866 705 929">First Class</td> </tr> </table>	Third Class	Second Class	First Class	Shows the classification of the category of the catering establishment below which are specified in the compulsory requirements
Third Class	Second Class	First Class		
<table border="1"> <tr> <td data-bbox="336 1001 466 1068" style="background-color: #cccccc;"></td> <td data-bbox="466 1001 595 1068" style="background-color: #cccccc;"></td> <td data-bbox="595 1001 748 1068" style="background-color: #cccccc;"></td> </tr> </table>				<ul style="list-style-type: none"> <li>• Cell with grey background indicates that standard is compulsory.</li> <li>• In this case the standard is compulsory for all categories and shall be considered as one of the minimum requirements for the lowest category in this type of catering establishment.</li> </ul>
<table border="1"> <tr> <td data-bbox="336 1220 466 1288"></td> <td data-bbox="466 1220 595 1288"></td> <td data-bbox="595 1220 748 1288"></td> </tr> </table>				<ul style="list-style-type: none"> <li>• Cell with white background means that the facility or service does not apply.</li> </ul>

The symbols are used for all types of catering establishments and category levels.

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## SECOND SCHEDULE

## RESTAURANT DETAILED STANDARDS

		Third Class	Second Class	First Class
<b>1</b>	<b>GENERAL</b>			
<b>1.1</b>	<b>Name display</b>			
1	Name display in good condition			
2	Name display well lit at night			
3	Plaque/Notice indicating the establishment's maximum capacity displayed within the premises entrance			
<b>1.2</b>	<b>Front</b>			
1	Facade is in good condition, good level of maintenance			
2	Entrance doors kept clean			
3	Entrance doors in good condition			
<b>1.3</b>	<b>Menu display</b>			
1	Copy of menu is displayed outside the restaurant and suitably lit in the dark			
2	Items shown at outside menu display, including any additional charges, shall be priced			
3	Business hours are to be shown at outside display			
<b>1.4</b>	<b>Phone facilities</b>			
1	Phone facilities for clients' use			
<b>1.5</b>	<b>Lift</b>			
1	Lift is required if premises consist of 3 floors and more (including ground floor) <i>(unless premises is considered by MEPA to be a heritage building and the provision of a lift cannot therefore be authorised by MEPA)</i>			
<b>1.6</b>	<b>Additional services</b>			
1	Reservation services: Tables can be booked in advance			
2	Credit card payment service			
<b>2</b>	<b>ENTRANCE</b>			
<b>2.1</b>	<b>Entrance</b>			
1	Deliveries are carried out in a way not to disrupt or interfere with clients			
<b>2.2</b>	<b>Cloakroom facilities</b>			
1	Cloakroom facilities			
<b>2.3</b>	<b>Lounge area</b>			
1	Welcome area with relative furniture and furnishings			
2	Lounge area providing appropriate seating			
<b>3</b>	<b>PRODUCT RANGE AND SERVICES</b>			
<b>3.1</b>	<b>Menu</b>			
1	Well presented menu			
2	Menu shall list all available dishes and any applicable charges			
3	Menu in English			

		Third Class	Second Class	First Class
4	Menu available in two other languages on request			
5	Availability of special diet meals on request			
<b>3.2</b>	<b>A la Carte Menu</b>			
1	A la carte menu available			
2	Starters, Main Courses and Desserts - a minimum of 3 different choices			
3	Starters, Main Courses and Desserts - a minimum of 5 different choices			
<b>3.3</b>	<b>Set lunch and dinner</b>			
1	Daily set lunch and/or dinner			
2	At least 1 starter, 3 main courses and 3 desserts			
3	At least 2 starters, 4 main courses and 4 desserts			
<b>3.4</b>	<b>Bread service</b>			
1	Standard bread service{ served in a basket/on a plate, side plate and cutlery			
2	At least 2 types of bread			
3	Bread served on a dish or similar with butter			
<b>3.5</b>	<b>Wine list</b>			
1	List of foreign and local wines			
2	List of foreign and local wines: more than 10 brands			
3	Sparkling wine: a minimum of two brands			
4	Champagne: a minimum of two brands			
<b>3.6</b>	<b>Wine service</b>			
1	Branded wines are presented in front of client			
2	All wines are presented and served in front of client			
3	Rosè/white wine/champagne are kept chilled once opened and served			
4	Bottled beverages served by waiter on the table			
<b>3.7</b>	<b>Offered services</b>			
1	Partial table service (at least beverage service and table clearing during meal consumption)			
2	Full table service (meal and beverages served on the table, constant table clearing)			
3	Ongoing beverage service (beverages are continuously refilled by the waiter)			
4	Table cleaning (removal of crumbs) after the main course			
5	If buffet is offered, cold food must be displayed refrigerated at 10°C or less			
6	If buffet is offered, hot food must be displayed at 65 °C or more			
<b>4</b>	<b>DINING AREA</b>			
<b>4.1</b>	<b>Dining area (applicable to any indoor or outdoor area)</b>			
1	Dining tables and seating			
a	A minimum of 0.8 m <sup>2</sup> space per seated person			
b	A minimum of 1m <sup>2</sup> space per seated person			
c	A minimum of 1.2m <sup>2</sup> space per seated person			

		Third Class	Second Class	First Class
<b>4.2</b>	<b>No Smoking areas</b>			
1	Separate "no smoking" areas			
<b>4.3</b>	<b>Comfort</b>			
1	Natural or mechanical ventilation			
2	Air-conditioning system, in enclosed areas (dining area and bar if applicable) <i>(unless premises is considered to be a heritage building by MEPA and the installation of air-condition units cannot therefore be authorised by MEPA)</i>			
3	Heating system in all public areas (if open in winter time)			
4	Adjustable lighting to provide different levels of lighting for day and evening service, as well as for cleaning			
<b>4.4</b>	<b>Table accessories</b>			
<b>4.4.1</b>	<b>Table linen</b>			
1	Dining tables with table cloths, table mats or polished surface			
2	Dining tables with table cloths or table mats			
3	Dining tables covered in linen table cloths, or similar in quality, touch and look			
<b>4.4.2</b>	<b>Napkins</b>			
1	Paper napkins provided for meals			
2	Linen napkins provided for meals			
<b>4.4.3</b>	<b>Plates and cutlery</b>			
1	Cutlery: stainless steel or similar			
2	Appropriate cutlery for meat and fish			
3	Designed plates (shape, colours, logos, etc) or of well known brand			
<b>4.4.5</b>	<b>Other table accessories</b>			
1	Salt and pepper			
2	Fresh pepper grinder			
3	Extra spices and sauces			
4	Vinegar and oil bottles			
<b>4.4.6</b>	<b>Refrigerated display</b>			
1	Refrigerated display for pastry and cold products if such products are available			
<b>4.4.7</b>	<b>Trolley Service</b>			
1	Liqueur trolley			
<b>4.4.8</b>	<b>Terrace, outdoor dining facility</b>			
1	If open space is provided, sun shade is required in summer day time			
2	Same standards as in dining room apply			
<b>5</b>	<b>BAR</b> Dispense bar to be available for Second and Third Class restaurants, Cocktail bar to be available for First Class restaurants			
<b>5.1</b>	<b>Equipment</b>			
1	Bar counter			
2	Seating facilities			



		Third Class	Second Class	First Class
3	Refrigeration area for beverages, close or within bar counter			
4	Wash hand basin with continuous supply of hot and cold water			
5	Glass washing facilities with continuous supply of hot and cold water			
6	Provision of ice cubes			
7	Espresso coffee machine*			
8	If tap beer is served, a drip tray shall be provided and kept clean at all times			
9	If tap beer is served, the supply system shall be cleaned regularly according to supplier instructions			
10	Ashtrays: clean supply available			
11	Drip mats			
	<i>* equipment not necessarily in bar area</i>			
<b>5.2</b>	<b>Glassware and crockery</b>			
1	Appropriate glasses for soft drinks, beer, wine and spirits			
2	Appropriate crockery for coffee, tea and other hot beverages			
<b>5.3</b>	<b>Beverage price list</b>			
1	Beverage price list in English			
<b>6</b>	<b>PUBLIC TOILETS</b>			
<b>6.1</b>	<b>Toilet equipment</b>			
1	Toilet facilities			
2	Visible signposting for toilets			
3	Separate toilets (female/male)			
4	Water closets in separate lockable cubicle			
5	One toilet brush for each cubicle			
6	One clothes hook for every compartment			
7	Sufficient supply of toilet paper			
8	Wash hand basin with continuous supply of hot and cold water			
9	Additional wash hand basin with continuous supply of hot and cold water if more than two cubicles are available			
10	Soap on dispenser			
11	Disposable hand drying facilities			
12	Mirror with suitable lighting			
13	Each bathroom with an effective system of natural or mechanical ventilation			
14	Sanitary bin with lid (for female toilets) per cubicle			
15	Sanitary bags (for female toilets) per cubicle			
16	Ashtray			
17	Toilets fully tiled or covered with impervious material			
<b>7</b>	<b>STAFF</b>			
<b>7.1</b>	<b>Appearance</b>			
1	Personal identification tag			

		Third Class	Second Class	First Class
2	Clothes: clean and ironed			
3	Staff uniforms			
4	Staff shall be well groomed, reflecting the standard of the catering establishment			
5	No smoking allowed			
<b>7.2</b>	<b>Language Proficiency</b>			
1	Supervisor speaks two languages other than Maltese			
2	Waiting staff able to speak English			
<b>7.3</b>	<b>Kitchen staff</b>			
1	Staff uniform: all staff to wear uniform and head cap/overalls			
<b>7.4</b>	<b>Changing facilities</b>			
1	Staff changing room with lockers available*			
<b>7.5</b>	<b>Staff toilet facilities</b>			
1	Toilet facilities			
2	Water closets in separate lockable cubicle			
3	Wash hand basin with continuous cold and hot water supply			
4	Wash hand basin with signage instructing staff to wash their hands regularly			
5	Disposable hand drying facilities			
6	Disinfecting soap on dispenser			
7	Mirror with suitable lighting			
8	Each toilet with an effective system of natural or mechanical ventilation			
9	Sanitary bag			
10	Sanitary bin with lid			
11	Toilets fully tiled or covered with impervious material			
<b>7.6</b>	<b>Staff Training</b>			
1	All staff members shall at least be in possession of evidence indicating that they have followed a proper induction programme as recognized by the Authority			
2	Operators of catering establishments shall provide staff training on a regular basis			
	<i>* compulsory for new development</i>			
<b>8</b>	<b>KITCHEN</b>			
<b>8.1</b>	<b>Condition and equipment</b>			
1	Situated as to avoid noise, smoke, smells or similar			
2	Windows or ventilation spaces with insect screens			
3	Non-slip kitchen floor			
4	Shelving and work tops made of anticorrosive, innocuous materials (not wood)			
5	Extraction hood system should be properly maintained (filters, etc.)			
6	General and refrigerated storage area			
7	Insecticide machine or similar in good functioning order at all times			
8	Sink with hot and cold water supply			

		Third Class	Second Class	First Class
9	Use of rags to handle hot equipment			
<b>8.2</b>	<b>Food preparation</b>			
1	Separate food preparation area			
2	Adequate heating and cooking equipment			
3	Processed food in cold room: maximum temperature 18°C			
4	Finished products never stored over 10°C			
5	Circulation flows avoiding contact of raw food products with residue			
6	Eating is forbidden in kitchen and a sign indicating this shall be clearly displayed			
7	Smoking is forbidden in kitchen and a sign indicating this shall be clearly displayed			
8	Fire blankets and fire extinguishers available in kitchen			
9	Properly equipped first aid box			
<b>8.3</b>	<b>Sanitary facilities</b>			
1	Wash hand basin			
2	Wash hand basin with signage instructing staff to wash their hands regularly			
3	Continuous supply of cold and hot water			
4	Disposable hand drying facilities			
5	Disinfecting soap on dispenser			
<b>8.4</b>	<b>Cold storage facilities for products</b>			
1	Separate cold chambers for storage of meat, fish, dairy products, fruits and vegetables			
2	Frozen food (-18°C)			
3	Fish and meat (0-3°C)			
4	Vegetables, eggs, cooked food and other (between 2°C and 10°C)			
5	Temperature control of all rooms (external visual controller)			
6	Shelving and working tops made of anticorrosive and innocuous material (not wood)			
7	No mixing of raw and prepared products in storage area			
8	All products covered			
9	No product in direct contact with the shelf or the floor			
10	All containers kept closed			
11	Defrosting system: never letting food defreeze at more than 10°C			
12	Register kept for temperature control			
13	Food and Beverage products not delivered during normal opening hours			
<b>8.5</b>	<b>Product storage in other areas</b>			
1	Ventilated area: natural and/or mechanical			
2	Separate storage for cleaning products and food and beverage products			
3	Regular pest control inspections and documentation of such inspections to be kept			
4	Refrigerated garbage room *			

		Third Class	Second Class	First Class
5	Ventilated garbage area			
<b>8.6</b>	<b>Cleanliness</b>			
1	Kitchen floors must be kept clean at all times			
2	Walls and ceilings are in good condition: they do not defoliate			
3	Drain outlets on kitchen floors are secured against odours and parasites			
4	Refrigerators and cold storage rooms kept clean and well maintained at all times			
5	Deep freeze cabinets shall be defrosted, cleaned and disinfected regularly			
6	All kitchen equipment shall be kept clean and in good working condition at all times			
	<i>* compulsory for new development</i>			
<b>9</b>	<b>FIRE SAFETY</b>			
<b>9.1</b>	<b>Safety</b>			
1	Specification of maximum covers (number of persons) in each enclosed public area			
2	If applicable: emergency rules clearly displayed next to lift and other areas			
3	Emergency signs and exit signs visible day and night			
4	Evacuation ways kept clear			
5	"No Exit" signs displayed on non evacuation doors			
6	Performance of an evacuation staff exercise: minimum once each year			
7	Emergency and evacuation notices for staff			
8	Establishments to maintain shortest designated exit route			
9	Emergency lighting in good functioning order			
<b>9.2</b>	<b>Fire safety</b>			
1	First aid fire fighting equipment available to service all areas			
2	All first aid fire fighting equipment kept in good working order, last revision is indicated			
3	All fire fighting equipment is easily accessible			
4	"No smoking area" sign in danger areas			
5	Automatic fire alarm			
6	Fire retardant containers for refuse area			
7	Certificate of maintenance and repair of fire fighting equipment by professional person			
8	All staff shall be trained in the use of fire fighting equipment			
<b>10</b>	<b>MAINTENANCE</b>			
1	Cutlery, glassware and crockery, as well as sanitary ware shall be kept well maintained at all times			
2	Kitchen equipment, other equipment as well as airconditioning units shall be kept well maintained at all times			

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		Third Class	Second Class	First Class
3	Furniture, furnishings, fittings, lighting, linen and table accessories shall be kept well maintained at all times			
4	The areas within the establishment, including the walls, floors, ceilings, as well as the façade, shall be kept well maintained at all times			

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## THIRD SCHEDULE

## SNACK BARS DETAILED STANDARDS

		Second Class	First Class
<b>1</b>	<b>GENERAL</b>		
<b>1.1</b>	<b>Name display</b>		
1	Name display in good condition		
2	Name display well lit at night		
3	Plaque/notice indicating the establishment's maximum capacity displayed within the premises entrance		
<b>1.2</b>	<b>Facade (if applicable)</b>		
1	Facade is in good condition, good level of maintenance		
2	Entrance doors are kept clean		
3	Entrance doors are in good condition		
<b>1.3</b>	<b>Menu/price list display</b>		
1	Copy of menu and price list is displayed outside premises		
2	Items shown at outside menu display, include additional charges, shall be priced		
3	Business hours are shown at outside display		
<b>1.4</b>	<b>Lift</b>		
	Lift is required if premises consist of 3 floors and more (including ground floor) <i>(unless premises is considered by MEPA to be a heritage building and the provision of a lift cannot therefore be authorised by MEPA)</i>		
<b>2</b>	<b>ENTRANCE</b>		
<b>2.1</b>	<b>Entrance</b>		
1	Deliveries are carried out in a way not to disrupt or interfere with clients		
<b>2.2</b>	<b>Cloakroom facilities</b>		
1	Cloakroom facilities		
<b>3</b>	<b>PRODUCT RANGE AND VARIETY</b>		
<b>3.1</b>	<b>Menu</b>		
1	Menu display in English (applicable to snack bars in tourist zones)		
2	Well presented menu		
3	Menu shall list all available dishes and any kind of applicable charges		
4	Availability of special diet meals on request		
<b>3.2</b>	<b>Menu variety</b>		
1	Provision of snack/ finger food		
2	Cold and hot food		
<b>3.3</b>	<b>Beverage variety</b>		
1	Coffee and tea		
2	Decaffeinated coffee		
3	Bottled non alcoholic drinks including sparkling water, a minimum of 5 brands		
4	Bottled non alcoholic drinks, a minimum of 10 brands		

		Second Class	First Class
5	Beer: a minimum of 3 brands		
6	Beer: a minimum of 5 brands		
7	Spirits: minimum of 5 brands		
8	Spirits: minimum of 15 brands		
<b>3.4</b>	<b>Bread service</b>		
1	Bread available		
<b>4</b>	<b>DINING FACILITY</b>		
<b>4.1</b>	<b>Dining area (applicable to any indoor or outdoor area)</b>		
1	Dining tables and seating		
2	A minimum of 0.7m <sup>2</sup> of space per seated person (if dining area is available)		
<b>4.2</b>	<b>Comfort</b>		
1	Air-conditioning system, in enclosed areas (dining area and bar if applicable) <i>(unless premises is considered to be a heritage building by MEPA and the installation of air-condition units cannot therefore be authorised by MEPA)</i>		
2	Heating system (if open during winter)		
<b>4.3</b>	<b>Table linen and napkins</b>		
1	Paper napkins		
2	If no table cloth is provided, the table should have a polished surface		
<b>4.4</b>	<b>Glassware</b>		
1	Glasses		
2	Glasses or plastic cups		
<b>4.5</b>	<b>Cutlery</b>		
1	Cutlery		
2	Cutlery or similar (plastic)		
<b>4.6</b>	<b>Table accessories</b>		
1	Salt and pepper		
2	Extra sauces		
3	Vinegar and oil bottle		
<b>4.7</b>	<b>Terrace, outdoor dining facility</b>		
1	If open space is provided, sun shading is required during the day in summer		
2	Same standards apply as in dining room		
3	Provision of waste receptacles for customer's refuse		
<b>5</b>	<b>SERVING COUNTER</b>		
<b>5.1</b>	<b>Service Counter</b>		
1	Service counter		
<b>5.2</b>	<b>Serving counter equipment</b>		
1	Paper napkins available		
<b>5.3</b>	<b>Snack display</b>		
1	Refrigerated display of cold snack products at 10°C or less (if applicable)		

		Second Class	First Class
2	Hot display counter: at 65°C or more		
3	All fresh products kept hygienically covered (e.g. bakery products, etc.)		
4	Insecticide machine or similar (may also be located in kitchen/cooking area) in good functioning order at all times		
5	Extractor hood with filters required if food is heated or prepared on site		
<b>5.4</b>	<b>Ice cream vending machine (if applicable)</b>		
1	Machine and dispenser head kept clean		
<b>6</b>	<b>PUBLIC TOILETS</b>		
<b>6.1</b>	<b>General</b>		
1	Toilet facilities (if seating is available)		
2	Visible sign posting		
3	Separate toilets (female/male)		
4	Water closets in separate lockable cubicle		
5	One clothes hook for every compartment		
6	One toilet brush for each water cistern		
7	Sufficient supply of toilet paper		
8	Wash hand basin with continuous supply of hot and cold water		
9	Wash hand basin with signage instructing staff to wash their hands regularly (applicable in establishments with no such facilities available for staff only)		
10	Soap on dispenser		
11	Disposable hand drying facilities		
12	Mirror with suitable lighting		
13	Each toilet room with an effective system of natural or mechanical ventilation		
14	Sanitary bin with lid (for female toilets) per cubicle		
15	Sanitary bags (for female toilets) per cubicle		
16	Toilets fully tiled or covered with impervious material		
<b>7</b>	<b>STAFF</b>		
<b>7.1</b>	<b>Appearance</b>		
1	Clothes: clean and ironed		
2	No smoking allowed		
3	Staff shall be well groomed, reflecting the standard of the catering establishment		
4	All staff engaged in food handling to wear head cap/overalls		
<b>7.2</b>	<b>Language proficiency</b>		
1	Waiting staff able to speak English		
<b>7.3</b>	<b>Staff Training</b>		
1	All staff members shall at least be in possession of evidence indicating that they have followed a proper induction programme as recognized by the Authority		
2	Operators of catering establishments shall provide staff training on a regular basis		



		Second Class	First Class
<b>8</b>	<b>KITCHEN (if applicable)</b>		
<b>8.1</b>	<b>Condition and equipment</b>		
1	Windows or ventilation spaces with insect screens		
2	Non-slip kitchen floor		
3	Worktop and shelving made of anticorrosive and innocuous materials (no wood)		
4	Sink for washing food and equipment, with hot and cold water supply separate from wash hand basin		
5	Extraction hood system should be properly maintained (filters, etc.)		
<b>8.2</b>	<b>Food preparation</b>		
1	Separate food preparation area if hot food is served		
2	Properly equipped first aid box		
3	Eating is forbidden in kitchen area and a sign indicating this must be displayed		
4	Smoking is forbidden in kitchen area and a sign indicating this must be displayed		
5	Prepared products never stored over 10°C		
<b>8.3</b>	<b>Sanitary facilities</b>		
1	Wash hand basin		
2	Wash hand basin with signage instructing staff to wash their hands regularly		
3	Continuous supply of cold and hot water		
4	Disposable hand drying facilities		
5	Disinfecting soap on dispenser		
<b>8.4</b>	<b>Kitchen staff</b>		
1	Staff wears head cap/overalls when preparing food		
<b>8.5</b>	<b>Cold storage facilities for products</b>		
1	Temperature control of all refrigeration units (external visual controller)		
2	Frozen food (-18°C)		
3	Fish and meat (0-3°C)		
4	Vegetables, eggs, cooked food and other (between 2°C and 10°C)		
5	No mixing of raw and prepared products in storage area		
6	All products covered		
7	No product in direct contact with shelf or floor		
8	All containers kept closed		
<b>8.6</b>	<b>Product storage in other areas</b>		
1	Natural and/or mechanically ventilated area		
2	Separate storage for cleaning products and for food and beverage products		
3	Effective pest control		
4	Ventilated garbage area		
5	Refrigerated garbage room *		
	* compulsory for new development		

		Second Class	First Class
<b>9</b>	<b>FIRE SAFETY</b>		
1	Specification of maximum covers (number of persons) in each enclosed public area		
2	If applicable: emergency rules clearly displayed next to lift and other areas		
3	Emergency signs and exit signs visible day and night		
4	Evacuation ways kept clear		
5	"No Exit" signs displayed on non evacuation doors		
6	Performance of an evacuation staff exercise: minimum once each year		
7	Emergency lighting in good functioning order		
8	First aid and fire fighting equipment available to service all areas		
9	All first aid and fire fighting equipment kept in good condition/working order with last revision is indicated		
10	All fire fighting equipment is easily accessible		
11	"No smoking area" sign in danger areas		
12	Automatic fire alarm		
13	Fire retardant containers for refuse area		
14	Certificate of maintenance and repair of fire fighting equipment by professional person		
15	All staff shall be trained in the use of fire fighting equipment		
<b>10</b>	<b>MAINTENANCE</b>		
1	Cutlery, glassware and crockery, as well as sanitary ware shall be kept well maintained at all times		
2	Kitchen equipment, other equipment as well as airconditioning units shall be kept well maintained at all times		
3	Furniture, furnishings, fittings, lighting, linen and table accessories shall be kept well maintained at all times		
4	The areas within the establishment, including the walls, floors, ceilings, as well as the façade, shall be kept well maintained at all times		

## FOURTH SCHEDULE

## BAR DETAILED STANDARDS

		Second Class	First Class
<b>1</b>	<b>GENERAL</b>		
<b>1.1</b>	<b>Name display</b>		
1	Name display is in good condition		
2	Name display is well lit at night		
3	Plaque/notice indicating the establishment's maximum capacity displayed within the premises entrance		
<b>1.2</b>	<b>Front</b>		
1	Facade is in good condition, good level of maintenance		
2	Entrance doors are kept clean		
3	Entrance doors are in good condition		
<b>1.3</b>	<b>Phone facilities</b>		
1	Phone facility for clients' use		
<b>1.4</b>	<b>Lift</b>		
1	Lift is required if premises consist of 3 floors and more (including ground floor) <i>(unless premises is considered by MEPA to be a heritage building and the provision of a lift cannot therefore be authorised by MEPA)</i>		
<b>1.5</b>	<b>Minors</b>		
1	A clearly displayed notice indicating that access and service to minors is prohibited		
<b>2</b>	<b>ENTRANCE</b>		
<b>2.1</b>	<b>Entrance</b>		
1	Deliveries are carried out in a way not to disrupt or interfere with clients		
<b>2.2</b>	<b>Cloakroom facilities</b>		
1	Cloak room facilities		
<b>3</b>	<b>PRODUCT RANGE AND SERVICES</b>		
<b>3.1</b>	<b>Beverage price list</b>		
1	Available in English		
<b>3.2</b>	<b>Beverage variety *</b>		
1	Coffee and tea		
2	Decaffeinated coffee		
3	Coffee, tea and other hot beverages available (at least 3 types)		
4	Aperitifs: a minimum of 5 brands		
5	Bottled non alcoholic drinks including sparkling water, a minimum of 5 brands		
6	Bottled non alcoholic drinks, a minimum of 10 brands		
<b>3.3</b>	<b>Beers and Spirits *</b>		
1	Beer: A minimum of 3 brands		
2	Beer: A minimum of 5 brands		
3	Spirits: minimum of 5 brands		

		Second Class	First Class
4	Spirits: minimum of 15 brands		
<b>3.4</b>	<b>Wine list *</b>		
1	Rosé, red and white wine		
2	Rosé, red, white and sparkling wine and champagne: 2 brands each		
3	List of foreign and local wines		
<b>3.5</b>	<b>Beverage service *</b>		
1	Wines and champagne to be kept chilled		
<b>3.6</b>	<b>Other services</b>		
1	Availability of full table service		
	<i>* if premises is licensed to serve alcoholic drinks</i>		
<b>4</b>	<b>BAR EQUIPMENT</b>		
<b>4.1</b>	<b>Equipment</b>		
1	Bar counter		
2	Refrigeration area for beverages close to or within bar counter		
3	Bar with stools, chairs, tables or similar		
4	Wash hand basin with continuous supply of hot and cold water		
5	Provision of ice cubes		
6	Bar equipped with coffee machine *		
7	Espresso coffee machine *		
8	If tap beer is served, a drip tray shall be provided and kept clean at all times		
9	If tap beer is served, the supply system shall be cleaned regularly according to supplier instructions		
10	Ashtrays: clean supply available		
	<i>* not necessarily in bar counter</i>		
<b>4.2</b>	<b>Glassware and crockery</b>		
1	Appropriate glasses and cups		
<b>4.3</b>	<b>Seating area</b>		
1	No garden or plastic tables and chairs in enclosed areas		
<b>4.4</b>	<b>Comfort</b>		
1	Air-conditioning system, in enclosed areas <i>(unless premises is considered to be a heritage building by MEPA and the installation of air-condition units cannot therefore be authorised by MEPA)</i>		
<b>4.5</b>	<b>Terrace or similar (if applicable)</b>		
1	If open space is provided, sun shade is required during day time		
2	Same standards as in interior of bar are to apply outside area		
3	Provision of waste receptacles for customer's refuse		
<b>5</b>	<b>PUBLIC TOILETS</b>		
<b>5.1</b>	<b>Toilet equipment</b>		
1	Toilet facility		
2	Visible signposting		
3	Separate toilets (female/male)		
4	Water closets in separate lockable cubicle		

		Second Class	First Class
5	One toilet brush for each cubicle		
6	One clothes hook for every compartment		
7	Sufficient supply of toilet paper		
8	Wash hand basin with continuous supply of hot and cold water		
9	Soap on dispenser		
10	Additional wash hand basin with continuous supply of hot and cold water if more than 2 cubicles is available		
11	Automatic hand dryer		
12	Disposable individual paper or tissues		
13	Mirror with suitable lighting		
14	Each toilet with an effective system of natural or mechanical ventilation		
15	Sanitary bin with lid (for female toilets) per cubicle		
16	Sanitary bags (for female toilets) per cubicle		
17	Toilets fully tiled or covered with impervious material		
<b>6</b>	<b>STAFF</b>		
<b>6.1</b>	<b>Appearance</b>		
1	Clothes: clean and ironed		
2	Staff uniforms		
3	Staff shall be well groomed, reflecting the standard of the catering establishment		
4	No smoking allowed		
<b>6.2</b>	<b>Language Proficiency</b>		
1	Waiting staff able to speak English		
<b>6.3</b>	<b>Hygiene</b>		
1	Staff toilets		
<b>6.4</b>	<b>Staff Training</b>		
1	All staff members shall at least be in possession of evidence indicating that they have followed a proper induction programme as recognized by the Authority		
2	Operators of catering establishments shall provide staff training on a regular basis		
<b>7</b>	<b>PRODUCT STORAGE</b>		
<b>7.1</b>	<b>General</b>		
1	Refrigerated storage area for cold drinks		
2	No food product with direct contact with shelf or floor		
3	Separate storage of cleaning and beverage products		
4	Natural and/or mechanically ventilated area		
5	Regular pest control inspections and documentation of such inspections to be kept		
6	All waste containers kept closed		
<b>8</b>	<b>FIRE SAFETY</b>		

		Second Class	First Class
1	Specification of maximum covers (number of persons) in each enclosed public area		
2	If applicable{ emergency instructions clearly displayed next to lift and other areas		
3	Emergency signs and exit signs visible day and night		
4	Evacuation ways kept clear		
5	"No Exit" signs displayed on non evacuation doors		
6	Performance of an evacuation staff exercise: minimum once each year		
7	Emergency lights in good functioning order		
8	Fire fighting equipment shall be duly serviced and sufficient to service all areas		
9	All fire fighting equipment kept in good working order, last revision is indicated		
10	All fire fighting equipment is easily accessible		
11	"No smoking area" sign in danger areas		
12	Automatic fire alarm		
13	Fire retardant containers for refuse area		
14	Certificate of maintenance and repair of fire fighting equipment by professional person		
15	All staff shall be trained in the use of fire fighting equipment		
<b>9</b>	<b>MAINTENANCE</b>		
1	Cutlery, glassware and crockery, as well as sanitary ware shall be kept well maintained at all times		
2	All equipment as well as air-conditioning units shall be kept well maintained at all times		
3	Furniture, furnishings, fittings, lighting, linen and table accessories shall be kept well maintained at all times		
4	The areas within the establishment, including the walls, floors, ceilings, as well as the façade, shall be kept well maintained at all times		

## FIFTH SCHEDULE

## DISCOTHEQUES / NIGHTCLUBS DETAILED STANDARDS

		Standard
<b>1</b>	<b>GENERAL</b>	
<b>1.1</b>	<b>Dance floor</b>	
1	Specific dance floor area (compulsory for discotheques but not for nightclubs)	
<b>1.2</b>	<b>Live Entertainment</b>	
1	Facility of live entertainment - singing or other form of entertainment (compulsory for nightclubs but not for discotheques)	
<b>1.3</b>	<b>Cloakroom</b>	
1	Assisted cloakroom facility	
<b>1.4</b>	<b>Opening Times</b>	
1	Opening times and admission prices clearly displayed	
2	Notice prohibiting access and service to minors shall be clearly displayed	
<b>1.5</b>	<b>Safety</b>	
1	Plaque/notice indicating the establishment's maximum capacity shall be displayed within the premises entrance	
2	Security guard service	
<b>1.6</b>	<b>Bar</b>	
1	The minimum standard requirements for a bar forming part of a discotheque/nightclub, with the exception of Fire Safety standards, shall be those of the Second Class category as per the Fourth Schedule	
<b>1.7</b>	<b>Restaurant (if applicable)</b>	
1	The minimum standard requirements for a restaurant forming part of a discotheque/nightclub, with the exception of Fire Safety standards, shall be those of the Second Class category as per the Second Schedule	
<b>1.8</b>	<b>Snack bar (if applicable)</b>	
1	The standard requirements for a snack bar forming part of a discotheque/nightclub, with the exception of Fire Safety standards, shall be those of First Class Category as per the Third Schedule	
<b>1.9</b>	<b>Amplified Music</b>	
	If amplified music is provided, the Authority may require the licensee and the operator to install a noise pollution control apparatus inside the premises. Licensees and operators of premises where amplified music is played shall submit to the Authority, prior to the issue and renewal of the licence, a declaration by a competent authority certifying that the noise pollution control apparatus used in the premises conforms to the conditions imposed by the competent Authority	
<b>2</b>	<b>TOILET FACILITIES</b>	
<b>2.1</b>	<b>Sanitary facilities</b>	
1	Toilet facilities. Toilet attendants available	
2	Visible signposting for toilets	
3	Separate toilets for males and females	
4	Water closets in separate lockable cubicle	
5	One toilet brush for each cubicle	
6	One clothes hook for every compartment	
7	Sufficient supply of toilet paper	
8	Sanitizer for sterilising toilet seat	

		Standard
9	Wash hand basin with continuous supply of hot and cold water	
10	Additional wash hand basin with continuous supply of hot and cold water for more than two cubicles	
11	Soap on dispenser	
12	Disposable hand drying facilities	
13	Mirror with suitable lighting	
14	Each bathroom with an effective system of natural or mechanical ventilation	
15	Sanitary bin with lid (for female toilets) per cubicle	
16	Sanitary bag (for female toilets) per cubicle	
17	Toilets covered with impervious material	
<b>3</b>	<b>FIRE SAFETY</b>	
<b>3.1</b>	<b>General conditions</b>	
1	Specification of maximum capacity (number of persons) in each enclosed public area	
2	If applicable: emergency instructions clearly displayed next to lift and other areas	
3	Emergency notices for staff	
4	Performance of an evacuation staff exercise: minimum once each year	
<b>3.2</b>	<b>Exits and emergency exits</b>	
1	All exits of establishment shall lead to a public road or any other open space	
2	Mirrors or glass, which may produce any misleading reflections, shall not be situated at establishment's exits	
3	Extinguisher: max. length from evacuation exits: 25 metres apart from each other	
4	Emergency exits kept safe from flammable material, including interior finishes	
5	"No Exit" signs displayed on non evacuation doors	
6	Quick and easy opening system for emergency doors	
7	Exits with maximum distance of 50 metres from any way	
8	Emergency lighting in all evacuation ways	
9	Emergency lighting in good functioning order	
10	System of emergency - lit signs above doors and in corridors, passage ways, stairs and exits	
11	Emergency signs visible day and night	
12	Evacuation corridors with minimum width of 1 metre	
13	Evacuation chart adjacent to lifts or stairs visible day and night	
14	Automatic closure of fire doors in corridors (if applicable)	
<b>3.3</b>	<b>Fire safety</b>	
1	First aid fire fighting equipment available to service all areas	
2	All first aid fire fighting equipment kept in good working order, last revision is indicated	
3	All fire fighting equipment is easily accessible	
4	"No smoking area" sign in danger areas	
5	Certificate of maintenance and repair of fire fighting equipment by professional person	



		Standard
<b>4</b>	<b>MAINTENANCE</b>	
1	Cutlery, glassware and crockery, as well as sanitary ware shall be kept well maintained at all times	
2	Kitchen equipment, other equipment as well as air-conditioning units shall be kept well maintained at all times	
3	Furniture, furnishings, fittings, lighting, linen and table accessories shall be kept well maintained at all times	
4	The areas within the establishment, including the walls, floors, ceilings, as well as the façade, shall be kept well maintained at all times	

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## SIXTH SCHEDULE

## KIOSK DETAILED STANDARDS

		Standard
<b>1</b>	<b>GENERAL</b>	
<b>1.1</b>	<b>Name display</b>	
1	Name display in good condition	
2	Name display well lit at night	
<b>1.2</b>	<b>Facade (if applicable)</b>	
1	External surface of kiosk in good state	
<b>1.3</b>	<b>Menu/price list display</b>	
1	Copy of menu and price list is displayed outside kiosk	
2	Items shown at outside menu display shall be priced and include any additional charges	
<b>2</b>	<b>PRODUCT RANGE AND VARIETY</b> (if food items are offered)	
<b>2.1</b>	<b>Menu</b>	
1	Menu in English (applicable to kiosks in tourist zones)	
2	Menu lists all available dishes and any applicable charges	
<b>2.2</b>	<b>Menu variety</b>	
1	Provision of snack/finger food	
<b>3</b>	<b>EATING/DRINKING EQUIPMENT</b> (if food items are offered)	
<b>3.1</b>	<b>Cutlery</b>	
1	Plastic cutlery or similar	
<b>3.2</b>	<b>Availability of complimentary items (if food is served)</b>	
1	Salt and pepper available on demand	
2	Extra sauces available on demand	
3	Vinegar and oil bottle available on demand	
<b>4</b>	<b>SERVING COUNTER</b>	
<b>4.1</b>	<b>Serving counter equipment</b>	
1	Service counter	
2	Paper napkins	
<b>4.2</b>	<b>Snack display</b>	
1	Refrigerated display of cold snack products at 10°C or less (if cold snacks are on offer)	
2	Hot display counter: infrared or similar at 65°C or more (if hot snacks are on offer)	
3	All fresh products kept covered (e.g. bakery, etc.)	
4	Insectocutor or similar (may also be located in kitchen/cooking area)	
5	Extractor hood required if food is heated or prepared in kiosk	
<b>4.3</b>	<b>Ice cream vending machine (if applicable)</b>	
1	Machine and dispenser head kept clean	
<b>4.4</b>	<b>Disposable take away accessories</b>	

		Standard
1	Wrapping paper/bags or similar to take away food or drinks	
2	Beverages served in disposable containers or with drinking straws	
<b>5</b>	<b>STAFF</b>	
<b>5.1</b>	<b>Appearance</b>	
1	Clothes: clean and ironed	
2	No smoking allowed inside kiosk	
3	All staff engaged in food handling shall wear head cap/overalls	
<b>6</b>	<b>HYGIENE REQUIREMENTS</b>	
<b>6.1</b>	<b>Water and drainage (if applicable)</b>	
1	Supply of hot and cold water	
2	Whenever possible, mobile premises should be located near to key services such as water, drainage and electricity	
3	Where no drainage facilities are available, a holding tank has to be provided	
4	Wash hand basin	
5	Availability of waste container clearly distinguishable from potable water container	
6	Availability of sufficient antibacterial soap and hand drying facilities	
7	No discharge of water and/or other residue on the street or pavement	
<b>6.2</b>	<b>Other hygiene issues</b>	
1	If food preparation is not being carried out on premises, food shall be obtained from licensed manufacturers	
2	Sugar, cream, mustard, ketchup and similar must be either individually packaged or served from an appropriate dispensing device	
3	Cleaning and food products shall be stored separately	
5	Properly equipped first aid box	
6	Foot operated garbage container available inside the kiosk	
7	Kiosk shall be properly ventilated	
8	Protection against insects	
9	Adequate provision of waste receptacles near the kiosk for clients use and daily maintenance of same	
<b>7</b>	<b>KITCHEN (if applicable)</b>	
<b>7.1</b>	<b>Condition and equipment</b>	
1	Work top made of anticorrosive and innocuous materials (no wood)	
<b>7.2</b>	<b>Product storage</b>	
1	Separate storage of meat, fish, dairy products, fruits and vegetables	
2	Temperature control of all units (external visual controller)	
3	Frozen food (-18°C)	
4	Fish and meat (0-3°C)	
5	Vegetables, eggs, cooked food and other (between 2°C and 10°C)	
6	No mixing of raw and prepared products in storage area	
7	All products shall be covered	
8	No product shall be stored in its original outer package	
9	No product shall be in direct contact with shelf or floor	

		Standard
<b>8</b>	<b>FIRE AND SAFETY</b>	
<b>8.1</b>	<b>Safety</b>	
1	Gas cylinders stored in suitable compartment secured to kiosk (as applicable)	
2	Free standing gas cylinders kept upright and securely fixed	
3	Generators (if available) shall be sited in a safe place in such a way not to create a hazard	
4	Electric cables sited so as not to create hazard	
<b>8.2</b>	<b>Fire safety</b>	
1	Fire extinguisher available and in good functioning order	
2	Fire blankets ( compulsory for kiosks preparing raw or cooked food on site	
3	All fire fighting equipment shall be easily accessible to staff	
4	"No smoking area" sign shall be exhibited in areas were smoking may be dangerous	
<b>9</b>	<b>MAINTENANCE</b>	
1	Cutlery, glassware and crockery, as well as sanitary ware shall be kept well maintained at all times	
2	Kitchen equipment, other equipment as well as air-conditioning units (if available) shall be kept well maintained at all times	
3	Furniture, furnishings, fittings, lighting and table accessories shall be kept well maintained at all times	
4	The areas within the establishment, including the walls, floors, ceilings, façade (as well as the areas outside kiosk if available), shall be kept well maintained at all times	