

BELIZE:

STATUTORY INSTRUMENT

No. 7 of 1999

REGULATIONS made by the Minister of Tourism in exercise of the powers conferred upon him by section 14 as read with section 31 of the Hotels and Tourist Accommodation Act (No. 12 of 1997), and all other powers thereunto him enabling.

(Gazetted 30th January, 1999.)

1. These Regulations may be cited as the

Short title.

**HOTELS AND TOURIST ACCOMMODATION
(MINIMUM REGISTRATION, LICENSING
AND OPERATING REQUIREMENTS)
REGULATIONS, 1998.**

2. (1) In these Regulations, unless the context otherwise requires, "Act" means the Hotels and Tourist Accommodation Act.

Interpretation.

No. 12/1997.

(2) Any word or phrase not specifically defined in these Regulations but defined in the Act shall have the meaning assigned to it in the Act.

3. Where any premises are to be used, or are being used, for the business of a hotel or tourist accommodation, such premises and the owner or proprietor thereof shall comply at all material times with the minimum registration, licensing, and operating requirements set out in the Schedule hereto.

Compliance
with minimum
standards.

Schedule.

Offences.

4. The owner or proprietor of any hotel or tourist accommodation who fails to comply with any minimum standards applicable to such hotel or tourist accommodation commits an offence and is liable on summary conviction to a fine of one thousand dollars or to six months imprisonment.

Licensing.

5. The Registrar may refuse to licence any hotel or tourist accommodation where the hotel owner or proprietor has failed to comply with applicable minimum standards or the Registrar may require as a condition of any licence that the proprietor complies with the applicable minimum standards within such time as may be specified in the licence.

Guidelines.

6. The Registrar may issue guidelines for the classification of the various types or categories of tourist accommodation.

Exemptions.

7. (1) The Registrar may grant an exemption to the owner or proprietor of any hotel or tourist accommodation in respect of any minimum standard in the Schedule hereto where the Registrar is satisfied that:-

Schedule.

(a) the hotel or tourist accommodation has been in existence prior to the commencement of these Regulations;

(b) the hotel or tourist accommodation is located at a historic or archaeological site or building and immediate alterations to such building is not possible;

(c) the hotel or tourist accommodation is located in an area where it is not possible to meet the applicable minimum standards.

(2) Any exemption granted under subregulation (1) above shall be in writing and may be subject to such conditions as may be specified by the Registrar.

8. These Regulations shall come into force on the 7th day of January, 1999.

Commencement.

MADE by the Minister of Tourism this 7th day of January, 1999.

(MARK ESPAT)
Minister of Tourism

SCHEDULE (Regs. 3 & 7)**PART A****MINIMUM REGISTRATION, LICENSING AND OPERATING REQUIREMENTS FOR HOTELS AND RESORTS**

The owner or proprietor of every hotel or resort shall provide the following minimum requirements for registration:

1. Building and Planning approval from the appropriate authority for permission to place or construct a hotel.
2. Licenses issued under the appropriate planning Authority.
3. Fire safety precautions approved by the Chief Fire Officer.
4. A high degree of general safety, cleanliness and necessary facilities as approved by the Public Health Bureau.
5. Environmental clearance shall be obtained from the Department of the Environment. (for all new hotels constructing or coming into operation after the commencement of these Regulations).
6. A copy of the common tariff in all bedrooms; which shall be visible and legible.
7. A sign in the reception area specifying the name and type of the establishment, as well as hotel licence for the current year. The reception area shall be suitably laid out and shall contain appropriate furnishings, fittings and equipment.
8. For the convenience of all registered guests, the following information shall be made available in every bedroom:-
 - (a) Plan of the property, showing location and direction to all restaurants and bars, shops, entertainment areas or any other in-house guest facility;

- (b) Telephone Directory - (i) Internal
(ii) Local (where telephone is available)
 - (c) Room Service Menu (where applicable)
 - (d) Hotel Services Directory. This shall include:
 - (a) Information on hotel policies
 - (b) All services offered and respective charges
 - (c) Cancellation and bookings
 - (d) Check out times
 - (e) Telecommunications charges
 - (f) Dress codes and related policies
 - (g) Emergency assistance plans
 - (e) General Information on Belize.
 - (f) Instructions to be followed in the case of an emergency, such as fire or hurricane, together with a plan showing routes to emergency exits.
9. At least ten accommodation rooms for the use of guests:
- (a) direct natural light,
 - (b) sufficient size to allow freedom of movement of the guest occupying the room, with minimum floor area (exclusive of space occupied by any balcony, built-in cupboard, corridor or ante-room) as follows:
 - (i) single room occupancy 90 sq. ft.
 - (ii) double room occupancy 120 sq. ft.
 - (iii) triple room occupancy 150 sq. ft.;
 - (c) windows equipped with blinds, curtains or other means for ensuring privacy;
 - (d) beds with modern mattresses, clean sheets, pillow cases and bed covers and of comfortable proportions, if single to be at least 6' long and 2'6" wide; if double to be at least 6' long and 4'6" wide;

- (e) wash basin with mirror, hot and cold running water, soap, tumbler and clean towels for each person;
 - (f) bedside table, cabinet or shelf with shaded bedside light;
 - (g) adequate seating for guests;
 - (h) adequate storage facilities for clothes including wardrobe, chester drawers or shelves;
 - (i) waste paper receptacle;
 - (j) means of securing doors for balconies and patios from inside;
 - (k) means of securing all doors from the inside and outside;
 - (l) adequate ventilation in accordance with public health standards; and
 - (m) a number or name placed on the door.
10. A satisfactory standard of furnishing and equipment.
11. The following service shall be made available:-
- (a) Reception staff shall be available between the hours of 7 am - 7 pm, after which a call-bell shall be available for use by the public.
 - (b) Assistance with luggage shall be made available when needed.
12. The following services shall be made available for all paying guests:
- (a) mail and message,
 - (b) safe deposit,
 - (c) telephone or radio communication.
13. Access for residents of the hotel during the day and evening and at all hours if pre-arranged.

14. An adequately lighted and ventilated reception area.
15. Facilities for breakfast, lunch and dinner for residents at reasonable times on every day of the week, with the following facilities:-
- (a) the establishment shall contain a dining area with furniture, fittings and equipment,
 - (b) dining area shall provide adequate space for the number of diners who can reasonably be expected to use it as well as for easy passage of staff in carrying out their duties,
 - (c) the establishment shall provide cutlery, crockery, glassware, and table napkins, all in good condition and of a satisfactory standard in sufficient quantities,
 - (d) menus of all meals served shall be provided for diners,
 - (e) lunch and dinner for non-residents shall be made available on request;
 - (f) individual seating accommodation for each guest or party in the dining area.
16. Sufficient lighting of bedroom corridors and stairs to ensure safety during the hours of darkness.
17. Emergency lighting shall be provided by auxiliary means (e.g. standby generator, lantern or battery), and shall illuminate all vital areas such as stairwells, interior, corridors, lobbies, kitchen and direction signs.
18. Private bathroom for each guest rooms furnished with bath or shower, hot and cold running water, curtain, lidded water closet, towel rail, bath mat, receptacle for soap, sanitary or waste receptacle, electric outlet within reach of a mirror for each guest room, and:
- (a) bathrooms shall be well ventilated and all plumbing mixtures shall be kept in a clean and sanitary condition, and maintained in good working order at all times;

- (b) bathrooms shall be cleaned daily and free of objectionable odors,
 - (c) no bathroom allocated for the use of a guest or guests shall be used by any person other than the guest or guests to whom it has been allocated or any friend of such guest or guests.
19. Separate male and female public toilets shall be clearly demarcated in writing, and shall be conveniently located for public use. These public washrooms shall:
- (a) have adequate lighting and shall be satisfactorily ventilated
 - (b) have the following fixtures and accessories, namely, water closet, toilet tissue holder, disposal bin fitted with lid, soap/soap dispenser, hand drying facility, washbasin, adequate supply of running water, toilet doors fitted properly with appropriate locks;
 - (c) be thoroughly cleaned at least once per day, inspected and serviced, with supplies being replenished at several intervals throughout the hours of operation of the hotel.
20. A minimum of two fully-stocked First Aid Kits shall be available on the premises. Hotel personnel shall be adequately trained in First Aid and Emergency Procedures. Information on the doctor(s) available, the nearest hospital, medical facilities and ambulance service shall be readily available.
21. Rising mains, fire-hydrants, hose-reels and portable hand fire-extinguisher shall be provided as recommended by the Chief Fire Officer.
22. A warning system - an audible fire alarm with heat or smoke detector incorporated, shall be provided as required by the Chief Fire Officer.
23. The establishment shall ensure that all staff members are trained in the use and operation of fire equipment and fire prevention measures applicable to the premises.
24. The establishment shall provide instructions for guests. Such instructions shall contain details of action in the event of a fire; a drawing sketch showing the exact location of a guest room and the way leading to exits.

25. Precautionary measures against kitchen fires shall be practiced. Grease hoods should be in place and cleaned periodically.
26. No flammable liquids or explosive substances shall be stored on the premises of any establishment except with the approval of the Chief Fire Officer (where applicable).
27. In every establishment the emergency telephone number of the Belize Fire Service shall be constantly displayed at the telephone switchboard.
28. All establishments shall keep a log book in which shall be entered a record of every fire drill and fire training sessions. Each entry shall be signed by the person conducting such drill, session or test or in the case of an outbreak of fire, by the person in charge of the premises at the time. This log book shall be produced for inspection by the Chief Fire Officer or a designated officer authorized by him to do so.
29. There shall be no alterations to the structure, layout or equipment of any hotel or resort or of any precautions required to be taken or of any Fire Protection Rules unless the Housing and Town Planner, the City Engineer or the Chief Fire Officer has been duly informed.
30. Doors leading to stairwells and exits shall open outward only.
31. Passages, stairwells and exits shall remain free of obstruction at all times.
32. All exit doors shall be distinctly highlighted.
33. There shall be clear demarcation of EXIT signs, particularly at the end of corridors.
34. Gardens and grounds shall be maintained in tidy condition and foot-paths, car parks and roads in a serviceable state within the grounds of the property.
35. Guaranteed performance of services and maintenance of facilities of any part of the establishment let to a licensee or concessionaire shall be assured.

36. In the case of properties with swimming pools, proper maintenance of swimming pools in accordance with the requirements of the Public Health Bureau shall be undertaken in the following manner:

- (a) all swimming pools provided for the use of guests of the establishment shall have depth markings in a conspicuous colour and shall be maintained in a state of good repair and in a clean and hygienic condition. Swimming pools should also be tested for acceptable water quality in keeping with Public Health standards;
- (b) life-saving equipment and warning signs shall be provided for the safety of all guests;
- (c) appropriate arrangements shall be made to ensure the security and safety of users of the swimming pool. Such arrangements shall conform to all recommendations stipulated by any organization or body appointed by Government for that purpose.

37. All establishments providing food and drink for guests and the public shall provide adequate equipment, utensils and proper storage of refuse in accordance with Public Health Act or any applicable Public Health

CAP. 31. Regulations.

38. All facilities provided for the storage of food and food items shall be maintained at adequate temperatures at all times. These include chillers, freezer (both walk-in and standing) and store-rooms. In addition:

(a) food holding temperatures shall be:

- (a) Cold - 45 degrees fahrenheit (7 degrees centigrade) and below,
- (b) Hot - 140 degrees fahrenheit (46 degrees centigrade) and above,

(b) establishments shall ensure the availability of thermometers for monitoring temperature. These shall be built in or mounted on all freezers and chillers (walk-in and standing), and on mechanical dish washing machines;

- (c) All food handlers (kitchen, restaurant and bar) shall be in possession of a valid Health Certificate prior to being employed. Medical screening of all food handlers shall be done quarterly;
- (d) All food handlers shall be in possession of a valid certificate in Basic Food Sanitation and Safety issued by the Ministry of Health;
- (e) All food handlers shall wear at all times clean garments and hair restraints. Sleeveless attire is prohibited;
- (f) All establishments engaged in the preparation and service of food should provide:
 - (i) adequate hot and cold running water for washing up, preparation of food, proper drainage and cleaning requirements;
 - (ii) an adequate supply of sinks for the purpose of washing, trimming and preparation of foods;
 - (iii) adequate and conveniently located facilities for the manual and/or mechanical dish washing of plates, glasses and other similar utensils;
 - (iv) adequate and conveniently located compartment sinks for the purpose of manual pot-washing
- (g) All sinks shall be equipped with running hot and cold water and adequate impervious draining boards.
- (h) Mechanical dish washing rinse temperature shall be no less than 160 degrees fahrenheit (57 degrees centigrade).
- (i) Hot water temperature for the purpose of decreasing (pot washing) should range from 110 degrees fahrenheit - 120 degrees fahrenheit (43 degrees centigrade - 49 degrees centigrade).
- (j) Water provided shall be from a safe and approved source under pressure. Where private water storage tanks are used, batch chlorination is recommended.

- (k) Food handling areas shall be well ventilated and well lit.
 - (l) Food facility areas shall be rodent and insect proof.
 - (m) Kitchen floors shall be graded towards covered surfaced paved and graded drains. Such drains shall be graded towards an approved disposal point.
 - (n) Floors of food and beverage facilities shall be covered with a non-slit, impervious durable and easily cleanable material.
 - (o) The kitchen waste water system shall be provided with grease traps. Arrangements should be made for all garbage on the site to be collected, stored and disposed of in a manner approved by the Public Health Bureau.
 - (p) Separate hand washing facility shall be provided within each kitchen.
39. Food and beverage preparation and service areas shall be equipped with adequate, covered receptacles for collection and storage of garbage within work stations.
- (a) All establishments shall provide adequate outside storage, conveniently located, rodent and insect proof, for refuse storage prior to disposal at an authorized location.
 - (b) All garbage shall be removed with sufficient frequency as to prevent the occurrence of a nuisance from odor and flies and vermin or any insects breeding therein.
 - (c) All food and beverage premises shall be maintained free of refuse, well drained and with all articles properly stored;
 - (d) All refuse should be disposed of in a safe manner and transported in enclosed containers so as to avoid spills or other nuisance.
40. All vessels designed to be used for eating and drinking on more than one occasion shall be cleaned thoroughly and sanitized after every use.

Additionally, a register or record shall be kept and maintained in respect of the matters provided in paragraphs (a) to (c) below, namely:-

- (a) all surfaces and the surface of any equipment upon which food is prepared, placed or cooked shall be cleaned thoroughly and sanitized thoroughly after each use;
- (b) All stoves, ranges, ovens, dishracks, meat-blocks, meat slicers, choppers, grinders, tenderizers, saws, can openers, knife-racks, coffee making equipment tables, shelves, floors, walls, ceiling, gutters, doors and windows and all other equipment in, and all parts of, every kitchen and other places in which food is prepared shall be properly constructed and maintained in good repair, in a clean and sanitary condition and free from any accumulation of grease or dirt;
- (c) All establishments shall conform to recognized sanitary practices in the regular functions of the operation.

Such register or record shall be produced upon request, for inspection by a duly authorized officer of the Belize Tourist Board, the Belize Police Force, the Belize Fire Service Officer, the Ministry of Health or any other person authorized by the Minister of Tourism to do so.

41. Information made available to guests should be legible and neatly printed.
42. Separate facilities shall be provided for staff, the size of which should be adequate to the number of employees. These facilities should include:
- (a) washrooms; and
 - (b) locker space for safe keeping of personal belongings.
43. Appropriate dining areas shall be provided for staff. Furniture, fixtures and accessories should be of satisfactory quality and in good condition.
44. The establishment shall be staffed by persons adequate in number and training to maintain the appropriate standards of service for visitors at all times.

45. Uniformed security personnel shall be provided between the hours of sunset and sunrise.

PART B

MINIMUM REGISTRATION, LICENSING AND OPERATING REQUIREMENTS FOR APARTMENTS, CONDOMINIUMS & VILLAS

The owner or proprietor of every apartment, condominium or villa shall provide the following minimum requirements for registration and licensing:

1. Building and Planning approval from the appropriate authority for permission to build or construct the apartment, condominium or villa.
2. Licences issued by the appropriate Authority.
3. Fire Safety precautions approved by the Chief Fire Officer.
4. A high degree of general safety, and cleanliness for necessary facilities as approved by the Public Health Bureau.
5. Environmental clearance (if required) shall be obtained from the Department of the Environment (for all new condominiums, villas and apartments coming into operation after the commencement of these Regulations).
6. A copy of the common tariff in all units.
7. A sign displayed in the reception area specifying the name and type of the establishment, together with the licence to operate such establishment for the current year.
8. Instructions available in each accommodation unit regarding the procedures that must be followed in the event of a fire or in respect of hurricane warning.
9. At least two accommodation apartments each consisting of one or more studio bedrooms, or separate bedrooms and living room, bathroom and kitchen or kitchenette.

10. A satisfactory standard of furnishing and equipment.
11. Reception facilities.
12. Safety deposit facilities.
13. Adequately lighted public entrances, corridors and stairways to ensure safety during the hours of darkness.
14. Public telephone or radio on the premises.
15. Information indicating how to obtain emergency assistance at night.
16. Means for securing the doors from inside and outside.
17. Emergency lighting shall be provided by auxiliary means (e.g. standby generator or hardwired fixed battery automatic backup lights, battery backup), and shall illuminate all vital areas such as stairwells, interior, corridors, lobbies and kitchen, and directional signs.
18. Each bedroom shall have:
 - (a) beds with modern mattresses, clean sheets, pillowcases and bed covers and of comfortable proportions; if single, to be at least 6' long and 2'6" wide, if double, 6' long and 4'6" wide;
 - (b) curtains, blinds or other means of ensuring privacy;
 - (c) bedside table, cabinet or shelf with shaded light;
 - (d) dressing table or vanity unit;
 - (e) a chair;
 - (f) wardrobe or other provision for hanging clothes; and
 - (g) adequate ventilation.

19. Each living room shall have:

- (a) dining facilities with a chair per person;
- (b) adequate seating for guests.

20. A bathroom furnished with bath or shower, lidded water closet, towel rail, bath mat, receptacle for soap, electric shaver point, hooks for clothes, wash basin with mirror, hot and cold running water, soap, glass tumbler and clean towels for each person.

21. A kitchen or kitchenette furnished with sink, draining board, running water, gas or electric cooker, refrigerator, cutlery, glass and table-ware.

22. Availability of adequate car parking facilities in the grounds or vicinity of the apartment.

23. A minimum of two fully stocked First Aid Kits shall be available on the premises. Information on the doctor(s) on call, the nearest hospital, medical facilities and ambulance service shall be readily available.

24. Rising mains, fire hydrants, hose-reels and portable hand fire-extinguishers shall be provided as required by the Fire Department.

25. A warning system - audible fire alarm with heat and smoke detector incorporated, shall be provided as required.

26. The establishment shall provide instructions for residents. Such instructions shall contain details of action to be taken in the event of a fire and shall include a drawing sketch showing exact location of the guest room and the way leading to the exit.

27. Precautionary measures against kitchen fires shall be practised. Grease hoods should be cleaned periodically.

28. No flammable liquids or explosive substances shall be stored on the premises of any establishment except with the prior written approval of the Chief Fire Officer.

29. In every establishment, the emergency telephone number of the Belize Fire Service shall be constantly displayed at the telephone switchboard.

30. All establishments shall keep a log book in which shall be entered a record of every fire drill, fire training sessions, test of alarm systems and outbreak of fire. Each entry shall be signed by the person conducting such drill, session or test, or in the case of an outbreak of fire, by the person in charge of the premises at the time. This log book shall be produced for inspection by the Chief Fire Officer or a designated officer authorized by him to do so.

31. There shall be no alterations to the structure, layout or equipment of any apartment, villa or condominium or of any precautions required to be taken or of any Fire Protection Rules unless the Housing and Town Planner, the City Engineer or the Chief Fire Officer have been duly informed.

32. Doors leading to stairwells and exits shall open outward only.

33. The width of corridors, stairwells and exit doors shall not be reduced by the placement of furniture, equipment or any other object.

34. Passages, stairwells, and exits shall remain free of obstruction at all times.

35. All exit doors shall be distinctly highlighted.

36. There shall be clear demarcation of exit signs, particularly at the end of the corridors.

37. Gardens and grounds shall be maintained in tidy condition and foot-paths, car parks and roads shall be maintained in a serviceable state.

38. Guaranteed performance of services and maintenance of facilities of any part of the establishment let to a licensee or concessionaire shall be assured.

39. In the case of properties with swimming pools, there shall be proper maintenance of the pool in accordance with the requirements of the Public Health Bureau, and in addition:

- (a) all swimming pools provided for the use of guests of the establishment shall have depth markings in a conspicuous color and shall be maintained in a state of good repair and in a clean and hygienic condition;
 - (b) life-saving equipment and warning signs shall be provided for the safety of all guests;
 - (c) appropriate arrangements shall be made to ensure the security and safety of users of swimming pools. Such arrangements shall conform to all recommendations stipulated by an organization or body appointed by Government for that purpose.
40. The kitchen waste water disposal system shall be provided with grease traps. All garbage on the site shall be collected, stored and disposed of in a manner approved by the Public Health Bureau.
41. All establishments shall keep a register or other form of record of all persons provided with sleeping accommodation. Such information should include:
- (a) full names and home addresses of each guest (rented);
 - (b) room number allotted;
 - (c) arrival and departure dates;
 - (d) room rate charged;
 - (e) passport or identification number;
 - (f) nationality and number of persons in party;
 - (g) signature of the guest.

Such register or record shall be produced upon request, for inspection by a duly authorized officer of the Belize Tourist Board, the Belize Police Force, the Belize Fire Service Officer, the Ministry of Health or any other person authorized by the Minister of Tourism to do so.

42. It is the duty of the establishment to provide all guests with all such information as shall be pertinent to their stay at the hotel. This should include:
- (a) information on apartment policies;
 - (b) all services offered and respective charges;
 - (c) daily foreign exchange rates;
 - (d) cancellation of bookings;
 - (e) check out times;
 - (f) telecommunication charges;
 - (g) dress codes and related policies; and
 - (h) emergency assistance plans,

Such information shall be provided at the Reception Area or be placed in each guest room.

43. The establishment shall ensure appropriate dress codes and standards, in keeping with Public Health standards.
44. The establishment shall be staffed by persons adequate in number and training so as to maintain the appropriate standards of service for visitors at all times.
45. Uniformed security should be provided between the hours of sunset and sunrise.

PART C

MINIMUM REGISTRATION, LICENSING AND OPERATING REQUIREMENTS FOR GUEST HOUSES, LODGES & INNS

The owner or proprietor of every guest house, lodge or inn must provide the following minimum requirements for registration and licensing:

1. Building and Planning approval from the appropriate authority for permission to build or construct a guest house, lodge or inn.
2. Licences issued under the appropriate authority.

3. Fire safety precautions approved by the Chief Fire Officer of the Belize Fire Department.
4. A high degree of general safety and cleanliness in respect of the necessary facilities as approved by the Public Health Bureau.
5. Environmental clearance shall be obtained from the Department of the Environment. (for all new lodges, guest houses or inns coming into operation after the commencement of these Regulations).
6. A copy of the common tariff in all bedrooms.
7. A sign in the reception area specifying the name and type of the establishment, together with the Guest House/Lodge/Inn Licence for the current year.
8. Instructions available in each bedroom regarding the procedures that must be followed in the event of a fire or hurricane warning.
9. At least one accommodation room, each of which must have:
 - (a) direct natural light;
 - (b) sufficient size to allow freedom of movement of the guest occupying the room;
 - (c) windows equipped with blinds, curtains or other means for ensuring privacy;
 - (d) beds, with mattresses, clean sheets, pillowcases and bed covers and of comfortable proportions, if single to be at least 6' long and 2'6" wide; if double to be at least 6' long and 4'6" wide;
 - (e) wash basin with mirror, running water, soap, tumbler and clean towels for each person;
 - (f) bedside table, cabinet or shelf with bedside light;
 - (g) adequate storage facility for clothing;

- (h) adequate seating per person;
 - (i) waste paper receptacle;
 - (j) means of securing doors for balconies and patios from inside;
 - (k) means of securing the entrance door from inside and outside;
 - (l) information to guests indicating the location of safety deposit facilities;
 - (m) adequate ventilation in accordance with minimum requirements;
 - (n) a number or name placed on the room door.
10. A satisfactory standard of furnishing and equipment.
 11. Access for residents of the guest house, lodge or inn during the day and evening and at all hours if pre-arranged.
 12. An adequately lighted and ventilated sitting room area.
 13. A telephone or radio in the guest house for use by guests.
 14. Safety deposit facilities.
 15. Facilities for breakfast and other meals available by prior arrangement for residents at reasonable times on every day of the week.
 16. Information displayed at convenient locations indicating how to obtain emergency assistance at night.
 17. Emergency lighting shall be provided by auxiliary means (e.g. standby generator or hardwired fixed battery automatic backup lights, flashlights, battery backup), and shall illuminate all vital areas such as stairwells, interior, corridors, lobbies and kitchen, and directional signs.
 18. Sufficient lighting of bedroom corridors and stairs to ensure safety during the hours of darkness.
 19. Private or general bathrooms furnished with bath or shower, curtain, lidded water closet properly ventilated, towel rail, bath mat, receptacle for soap, hooks for clothes, waste receptacle.

20. Private or general lavatories provided with toilet paper and hand towels.
21. First aid emergency kits with adequately trained personnel. Information on the doctor(s) available, the nearest hospital, medical facilities and ambulance services shall be readily available.
22. Rising mains, fire hydrants, hose reels and portable hand fire extinguishers shall be provided as recommended by Chief Fire Officer.
23. A warning system - audible fire alarm with heat or smoke detector incorporated, shall be provided as required.
24. The establishment shall provide instructions for residents. Such instructions shall contain details of action to be taken in the event of a fire, together with a drawing showing the exact location of the guest room and way leading to the exit.
25. Precautionary measures against kitchen fires shall be practiced.
26. No large flammable liquids or explosive substances shall be stored on the premises of any establishment except with the approval of the Chief Fire Officer.
27. In every establishment, the emergency telephone number of the Belize Fire Service shall be constantly displayed at the telephone switchboard (where applicable).
28. The fire alarm system at all establishments shall be tested at least once each month and after such test shall be restored promptly to normal condition for operation.
29. Doors leading to stairwells and exits shall open outward only.
30. Passages, stairwells and exits shall remain free of obstruction at all times.
31. Gardens and grounds shall be maintained in tidy condition and the roads, foot-paths, and car parks (if provided) shall be maintained in serviceable state.

32. In the case of properties with swimming pools, proper maintenance of the pool in accordance with the requirements of the Public Health Bureau of the Ministry of Health shall be provided. In addition:
 - (a) all swimming pools provided for the use of guests of the establishment shall have depth markings in a conspicuous color and shall be maintained in a state of a good repair and in a clean and hygienic condition;
 - (b) life-saving equipment and warning signs shall be provided for the safety of all guests;
 - (c) appropriate arrangements shall be made to ensure the security and safety of users of swimming pools. Such arrangements shall conform to all recommendations stipulated by any organization or body that may be appointed by Government for that purpose.
33. Restaurant and kitchen facilities must be in accordance with Public Health Standards.
34. It is the duty of the establishment to provide all guests with all such information as shall be relevant to their stay at the guest house, inn or lodge.

This should include:

 - (a) information on guest house policies;
 - (b) all services offered and respective charges for such services;
 - (c) cancellation of bookings;
 - (d) check out times;
 - (e) telecommunication charges (where applicable)

Such information shall be provided at the Reception Area or be placed in each guest room.

35. Information made available to guest should be legibly and neatly printed.

36. The establishment shall be staffed by persons adequate in number and training or experience to maintain the appropriate standards of service for visitors at all times.
37. Uniformed security shall be provided between the hours of sunset and sunrise.

PART D

MINIMUM REGISTRATION, LICENSING AND OPERATING REQUIREMENTS FOR COMMUNITY BASED TOURIST ESTABLISHMENTS

The owner or proprietor of every community based tourist establishment must provide the following minimum requirements for registration:

1. Building and Planning approval from the appropriate agency for permission to build or construct a community based tourist establishment.
2. Licences issued under the appropriate authority.
3. Fire safety precautions approved by the Chief Fire Officer of the Belize Fire Department.
4. A high degree of general safety and cleanliness for the necessary facilities as approved by the Public Health Bureau of the Ministry of Health.
5. Adequate supply of portable water.
6. Adequate waste disposal system.
7. Provisions of adequate lighting during the night.
8. Information regarding the availability of food.
9. Adequate means of communication.
10. Well ventilated rooms.

11. Security.
12. Windows equipped with blinds, curtains or other means for ensuring privacy.
13. Provisions of first aid kits.
14. Common tariffs to be displayed.

PART E

MINIMUM REGISTRATION, LICENSING AND OPERATING REQUIREMENTS FOR CAMP SITES

The owner or proprietor of every camp site must provide the following minimum requirements for registration:

1. Building and Planning approval from the appropriate agency for permission to build or construct the camp site.
2. Licences issued under the appropriate planning authority.
3. Fire safety precautions approved by the Chief Fire Officer of the Belize Fire Department.
4. A high degree of general safety and cleanliness for the necessary facilities as approved by the Public Health Bureau.
5. Adequate supply of portable water.
6. Adequate waste disposal system, toilets and bathing facilities.
7. Adequate means of communication.
8. Adequate precautions for guest safety and security.
9. Common tariff to be displayed in a suitable location.

PART F**MINIMUM REGISTRATION, LICENSING AND OPERATING REQUIREMENTS FOR LIVE-ABOARD VESSELS**

The owner or proprietor of every live-aboard vessels must provide the following minimum requirements for registration:

1. Licences by the Port Authority or other appropriate agency.
2. Fire safety precautions approved by the Chief Fire Officer of the Belize Fire Department.
3. A reasonable standard of exterior and interior decoration of the vessel.
4. A high degree of general safety and cleanliness as approved by the Public Health Bureau.
5. Adequate supply of portable water.
6. Adequate waste disposal system.
7. Adequate shelter from the elements.
8. Adequate means of communication.
9. Security.
10. First aid emergency kits to be operated by adequately trained personnel.
11. A minimum of two fully stocked First Aid Kits shall be available on the premises. Information on the doctor(s) on call, the nearest hospital, medical facilities and ambulance services shall be readily available.
12. Rising mains, fire hydrants, hose reels and portable hand fire-extinguishers shall be provided as required by the Fire Department.
13. A warning system - audible fire alarm with heat and smoke detector incorporated, shall be provided as required.

14. Precautionary measures against kitchen fires shall be practiced.

15. In every establishment, the emergency telephone number of the Belize Fire Service shall be constantly displayed at the telephone switchboard (if available).

16. All food service rules for hotels and resorts are also applicable to live-aboard vessels unless specifically exempted by the Registrar.

PART G**MINIMUM REGISTRATION, LICENSING AND OPERATING REQUIREMENTS FOR RELIGIOUS/EDUCATIONAL/RESEARCH FACILITIES**

The owner or proprietor of every religious/educational and/or research facility shall provide the following minimum requirements for registration:

1. Building and Planning approval from the appropriate authority for permission to build or construct the religious/educational and/or research facility.
2. Licences issued under the appropriate planning authority.
3. Fire safety precautions approved by the Chief Fire Officer of the Belize Fire Department.
4. A high degree of general safety and cleanliness as approved by the Public Health Bureau of the Ministry of Health.
5. Environmental clearance shall be obtained from the Department of the Environment.
6. Instructions must be available in each bedroom regarding the procedures that must be followed in the event of a fire or hurricane warning.
7. All rooms shall have satisfactory ventilation.
8. A satisfactory standard of furnishing and equipment.

9. An adequately lighted and ventilated sitting room area, (if available).
10. Information displayed at a convenient location indicating how to obtain emergency assistance at night.
11. Emergency lighting shall be provided by auxiliary means (e.g. standby generator or hardwired fixed battery automatic back up lights, flashlights, battery back up), and shall illuminate all vital areas such as stairwells, interior, corridors, lobbies and kitchen and directional signs.
12. Private or general bathrooms furnished with bath or shower, curtain, lidded water closet, towel rail, bath mat, receptacle for soap, hooks for clothes, waste receptacle and electric shaver point. The ratio of general bathrooms to bedrooms must not exceed one to three.
13. First aid emergency kits to be operated by adequately trained personnel.
14. A minimum of two fully stocked First Aid Kits shall be available on the premises. Information on the doctor(s) on call, the nearest hospital, medical facilities and ambulance services shall be readily available.
15. Portable hand fire extinguisher shall be provided as required.
16. The establishment shall provide instructions for residents. Such instructions shall contain details of action to be taken in the event of a fire, together with a drawing showing the exact location of the guest room and the way leading to the exit.
17. Precautionary measures against kitchen fires shall be practiced. No flammable liquids or explosive substances shall be stored on the premises of any establishment except with the approval of the Chief Fire Officer.
18. The fire alarm system at all establishments shall be tested at least once each month and after such test shall be restored promptly to normal condition for operation.
19. All exit doors shall be distinctly highlighted.

20. In the case of properties with swimming pools, proper maintenance of the pool in accordance with the requirements of the Public Health Bureau shall be provided and:
 - (a) all swimming pools provided for the use of guests of the establishment shall have depth markings in a conspicuous color and shall be maintained in a state of good repair and in a clean and hygienic condition;
 - (b) life-saving equipment and warning signs shall be provided for the safety of all guests;
 - (c) appropriate arrangements shall be made to ensure the security and safety of bathers. Such arrangements shall conform to all recommendations stipulated by an organization or body appointed by Government for that purpose.
21. The kitchen waste water disposal system shall be provided with grease traps. All garbage on the site to be collected, stored and disposed in a manner approved by the Public Health Bureau.
22. It is the duty of the establishment to provide all guests with all such information as shall be pertinent to their stay at their facility. This should include:
 - (a) information on accommodation;
 - (b) all services offered and respective charges for such services;
 - (c) check out times;
 - (d) emergency assistance plans.

Such information shall be provided at the Reception Area or be placed in each accommodation room in the facility.
23. Guest information should be legibly and neatly printed.
24. The establishment shall be staffed by persons adequate in number and training or experience to maintain the appropriate standards of service for visitors at all times.