

REPUBLIC



OF CYPRUS

P.I. 265/86  
P.I. 232/99.

**THE CATERING AND ENTERTAINMENT ESTABLISHMENTS  
REGULATIONS, 1986 AND 1999**  
*(English translation and consolidation)*

**Office of the Law Commissioner  
Nicosia,  
December, 2005**

**Provisionally released by  
the Office of the Law Commissioner**

ΓΕΝ (Α) – Π.Ι. ....

NICOSIA

**THE CATERING AND ENTERTAINMENT ESTABLISHMENTS REGULATIONS,  
1986 AND 1999**

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**THE CATERING AND ENTERTAINMENT ESTABLISHMENTS LAW  
(LAW 29 OF 1985)**

**Regulations made under section 20**

In exercise of the powers vested in it by section 20 of the Catering and Entertainment Establishments Law, 1985, the Council of Ministers makes the following Regulations.

**PART I  
INTRODUCTORY PROVISIONS**

Short title.  
Official Gazette of  
the Republic,  
Supplement III(I):  
28.11.86.  
Supplement III(I):  
29.10.99.

1. These Regulations may be cited as the Catering and Entertainment Establishments Regulations, 1986 and 1999.

Interpretation.

2. In these Regulations, unless the context otherwise requires-

29 of 1985  
214 of 1991  
104(I) of 1999  
90(I) of 2000.

«Law» means the Catering and Entertainment Establishments Law, 1985, and includes any law amending or substituted for the same;

all other terms and phrases shall have the meanings respectively assigned to them by the Law.

**PART II  
CLASSIFICATION, LICENCE, PRICES  
AND NAME OF ESTABLISHMENT**

Classification of  
Establishments.

3.-(1) The entrepreneur shall, at least one month prior to the commencement into operation of the establishment, submit to the Board of Directors an application for classification and the issue of a licence to operate.

(2) The classification of establishments into the category and class contemplated shall be made upon the approval of the application, but as regards the final class within three months from the commencement of the operation of the establishment.

(3) The Board of Directors shall proceed with the classification of the establishment, following an examination as to the concurrence of the terms and conditions provided by the Law and these Regulations, for the category and class contemplated.

(4) The examination shall be carried out by members of a Committee or by authorized officers of the Organization or other persons authorized by the Board of Directors, in the presence of the entrepreneur or a representative thereof.

(5) The Committee's decision upon the examination shall be submitted before the Board of Directors duly reasoned, which shall proceed with the classification.

(6) The classification in the class contemplated by the study specifications and plans shall be compulsory where the conditions prescribed for its classification are satisfied in accordance with the Law and these Regulations.

(7) In addition to the provisions of these Regulations, the classification of every establishment to class A or B shall depend on the value and quality of construction of the building, technical finish, furniture, equipment, staff, perfect functional organization, supply

of services (variety, quality and presentation of offered food), quality of the services provided, maintenance, decoration, and the whole appearance of the building and the space of the business.

Renewal of classification of establishment and re-classification.

**4.**-(1) The renewal of classification of every establishment as well as its re-classification shall be made in accordance with the classification procedure provided for under Regulation 3.

License to operate.

**5.**-(1) The licence to operate shall be issued, upon its classification, in the name of the entrepreneur and shall relate to a particular establishment:

Provided that, in the event of change of the entrepreneur or the name of the establishment a new licence shall be required.

First Table.

(2) The licence to operate every establishment shall be issued in the form set out in the First Table.

(3) The licence shall be valid for one year or part thereof and shall expire on the 31<sup>st</sup> of December of every year.

(4) Every establishment may be classified into more than one categories under the same licence to operate.

Fees.  
Second Table.

**6.**-(1) The fees payable by the entrepreneur for the issue or renewal of the licence to operate or for a copy thereof shall be those set out in the Second Table.

(2) The said fees shall be paid by the entrepreneur upon the issue or renewal of the licence to operate or upon the issue of a copy thereof, as the case may be.

Name of Establishment.

**7.**-(1) The rights of ownership and use over the name of the establishment in the Republic shall belong to the entrepreneur and shall be transferable with the transfer of the establishment.

(2) Whenever the operation of the establishment shall be suspended the owner of the name shall preserve his rights over it for a period of one year during which he may use the said name again for the same or when it has finally ceased to function as an establishment, for another establishment of the same category, subject to the approval of the Board of Directors.

Price composition.

**8.** Establishment prices shall be made up of-

- (a) the price for the services rendered;
- (b) the "service charges";
- (c) any extra charge;
- (d) the percentage payable to the Organization under section 14 of the Law;
- (e) any entrance fee;
- (f) any extra charge or surcharge due to special celebrations or entertainment programs;
- (g) any other factors which may be prescribed by the Board of Directors.

Pricelists.

**9.**-(1) Every Establishment classified as restaurant or tavern shall be bound to offer a special fixed menu. (TABLE D'HOTE).

(2) Pricelists pursuant to section 13 of the Law shall include prices of every type of meals offered by the establishment, beverages or sweets, bottled water, the price of a fixed menu, as well as all other special charges:

Provided that the preparation and serving of meals and beverages shall comply with the category of the establishment and the pricelist of every establishment approved for the time being by the Organization.

(3) Pricelists shall be written in Greek and at least in one other foreign language.

(4) Prices for every item shall relate to regular quantity and quality, and the food shall be prepared and presented in an appropriate professional way.

(5) All establishments irrespective of category, shall be bound to offer to their customers, coffee, beer, refreshments or drinks, which shall be displayed on the pricelist of the establishment, without any obligation on behalf of the customer to order food:

Provided that, the above obligation shall not be applicable in cases of establishment categories of «RESTAURANT» or «TAVERN», between the hours of 12.00 and 15.00, provided this is clearly displayed on the approved pricelists and at boards placed in a conspicuous place of the establishment, for information to customers.

(6) Establishments with live music shall necessarily display on their pricelists the hours of operation of the music, the prices of the offered items with or without music as well as any additional charge.

(7) Pricelists shall clarify:

- (a) the type of fish and meat used for the preparation of every food, and
- (b) whether the goods are fresh or frozen.

(8) Cyprus coffee shall necessarily be accompanied with drinking water.

Collection record.

**10.**-(1) Every manager or entrepreneur of every establishment shall keep the prescribed special book for collections and shall enter therein particulars and information relating to the daily collections and/or charges and shall present the same for inspection to any authorized officer of the Organization.

(2) The shape, numbering, contents as well as all remaining particulars of the said special book shall be prescribed by the Organization, the said special book shall be issued by the Organization and shall be given to every establishment.

### **PART III BUILDINGS AND ESTABLISHMENTS INSTALLATIONS**

Buildings and establishments plans.

**11.**-(1) In addition to any provisions in force for the time being relating to buildings of catering, recreation and entertainment establishments, the building of every establishment shall be self-contained, and all the spaces thereof shall be used for the purposes of the establishment.

(2) In drawing up the plans provision shall be made so that the buildings shall be properly located within the surrounding grounds and aesthetically suited to the landscape.

(3) Notwithstanding the provisions of any other law in force for the time being, the Committee may reject plans, which according to its opinion shall not be compatible with the landscape and shall not be in harmony with the environment and the character of the area or are not in agreement with the government tourist policy. The Committee may in connection with the class for which every establishment is intended, impose where it deems necessary alterations to the plans, as regards the front elevation and outer sides of the building and as regards the size of same provided that the alterations shall comply with the provisions of the town planning zones in force at the time.

(4) It shall be considered advisable, where possible, to adopt architectural forms and designs of local colour.

Drawing up of plans.

41 of 1962  
7 of 1964  
43 of 1966  
41 of 1968  
84 of 1968  
5 of 1970  
49 of 1976  
69 of 1984  
113 of 1985  
175 of 1988  
88 of 1991  
49(I) of 1992.

(5) The drawing up of plans shall be carried out by an architect or a civil engineer registered in the register of Architects and Civil Engineers which is kept subject to the provisions of the Architects and Civil Engineers Law, 1962 to 1992.

(6) The plans must be submitted on a scale of 1:100 and include front elevation, ground plan and sections.

(7) Upon the submission of the plans there shall be submitted:

- (a) an application form;
- (b) a certificate of ownership of the site or a copy thereof where it concerns the erection of a new establishment or an agreement of lease or a certificate of ownership where it concerns the conversion of an existing building;
- (c) a land survey plan indicating the position of the site and the official access road;
- (d) a general land registry plan for the development of the site;
- (e) any additional particular which may be considered necessary.

(8) The taking of prevention measures against heatwaves, noise, as well as insects, shall be compulsory. All indicated technical standards and methods must be implemented in every case.

(9) Protection against fire shall be secured pursuant to the guidelines of the Fire Service in force for the time being.

**12.** The Car Parking Place shall be compulsory for every establishment, pursuant to the Streets and Buildings Regulations, or other legislation in force for the time being.

Car Parking Place.  
S.L. Vol I  
P.I. 13/81  
p. 307.  
Official Gazette,  
Supplement III(I):  
14.10.54  
20.1.55  
21.6.55  
2.8.56  
7.2.57.

Official Gazette,  
Supplement III(I):  
14.3.63  
23.10.64

11.2.65  
 25.5.67  
 11.7.69  
 13.10.70.  
 Official Gazette,  
 Supplement III(I):  
 7.1.72  
 13.2.76  
 27.10.78  
 21.12.79  
 25.7.80  
 14.11.80  
 26.11.82  
 22.2.85  
 30.1.87  
 10.4.87  
 20.11.92  
 31.12.92  
 18.3.94  
 8.4.94  
 30.4.99  
 3.3.2000  
 9.6.2000  
 6.6.2003  
 18.7.2003.

Installations.

**13.** Every establishment shall be provided with:

- (a) adequate and suitable water supply,
- (b) electricity supply,
- (c) telephone.

Sewage, drainage and  
 garbage.

**14.-(1)** Dirty water and sewage in general of the establishment shall be conducted by means of an adequate number of sewage pipes provided with the required tanks for their cleaning either in common sewage works, if available, or in a private one consisting of a series of septic and absorption pits. Where it is practically impossible for absorption pits to function due to the composition of the ground, the establishment shall be provided with a biological system for the cleaning of sewage:

Provided that, the Organization has the right to request the installation of a biological sewage cleaning station where this is deemed necessary because of the size or position of the establishment.

(2) Where it is not possible for the garbage of the establishment to be disposed of by a public service for the removal of garbage, it is imperative that there should be a special cremating furnace and there shall invariably exist a suitable and isolated place for their temporary storing until the time of their removal or cremation.

(3) The place where the garbage is to be disposed and the position for installing the cremating furnace shall be selected so that:

- (a) the garbage may not be visible to customers;
- (b) bad smell from the garbage may not annoy customers and staff;
- (c) the attraction of animals, flies or other dangerous or annoying insects shall be prevented.

Gas installations.  
 Cap. 272.  
 64 of 1975  
 138(I) of 2004.

**15.** The installations of gas apparatus must be in accordance with the provisions in force for the time being of the Petroleum Laws and the Regulations made thereunder.

Electrical  
installations.  
S.L. Vol I  
p 102.  
Official Gazette,  
Supplement III(I):  
5.11.63.  
Official Gazette,  
Supplement III(I):  
10.4.64.  
Official Gazette,  
Supplement III(I):  
12.3.1976  
20.6.1980  
23.11.1990  
8.11.1991  
18.6.1999  
30.4.2004.

**16.-(1)** The Electricity Regulations in force for the time being shall be applicable for electrical installations.

(2) The electrical installations which are indispensable for every establishment shall include the service lines of the electric current from the central network and in default thereof the installations for the production of the same current, the transforming equipment of electric current where such are necessary, and the distribution network within the main space and the buildings to the points of supply, the lighting installation and the special installation of socket outlets for electrical machinery and appliances of the establishment.

(3) The electric lighting installations, shall be complete and extend to all suites and parts of every establishment including auxiliary parts, sanitary parts and outdoor spaces. The fixing of the lighting fittings shall be made in accordance with accepted technical and aesthetic rules and the electric intensity thereof shall be adequate. Auxiliary socket outlets shall be placed in suitable positions to serve special needs.

(4) At the main and auxiliary entrances-exits and in the corridors and staircases as well as the escape exits of each establishment there shall be placed special emergency lighting to operate in case of interruption of the ordinary electric energy.

(5) All lighting fittings shall be covered by a diffuser or shade or decorative cover according to the use of each, the aesthetic demands and the class of the establishment.

Entrance.

**17.-(1)** Irrespective of the class of the establishment, the main entrance shall be double, of four leaves arranged in pairs, provided with air parapet.

(2) It shall be compulsory to have a staff or service entrance irrespective of class.

(3) Next to the main entrance of a Music-dancing establishment and first class establishments, in the restaurant and cabaret category, there shall be situated a cloakroom.

Establishment hall.

**18.-(1)** Every establishment must have a suitable hall, which may be unified or consist of many adjoining halls, be well decorated, in accordance with the category and class of the establishment so as to allow the comfortable movement and service of customers.

(2) The minimum floor area of every establishment hall is fixed as follows:

- (a) Restaurant or Tavern: 30sqm.
- (b) Cafeteria or Pizza place: 30sqm.
- (c) Pub or Bar: 20sqm.
- (d) Music-dancing: 60sqm.
- (e) Discotheque: 50sqm.
- (f) Snack Bar: 20sqm.
- (g) Cabaret: 70sqm.

(3) Every establishment in the category of first class «Restaurant» or «Tavern», shall necessarily have its own lobby with a number of seats for the temporary stay of the establishment's customers:

Provided that, this area can be combined with the Bar area, where such is available.

(4) Establishments in the category of «Music-dancing», «Discotheque» and «Cabaret» shall be provided with an area for the orchestra and «dance floor», depending on the capacity of the establishment:

Provided that, «Music-dancing» establishments shall be provided with an orchestra comprising at least three musical organs and a permanent dance floor. Any area created by moving aside tables or other furniture shall not be deemed to be a dance floor.

(5) It shall be compulsory for Class A' establishments with communal halls in two or more floors, to have two staircases, one for the customers and another for the staff.

(6) Every establishment in the category of «Cabaret» and «Music-dancing» must have changing and dressing rooms separately for men and women and for the artistic staff.

Common lavatories.

**19.** -(1) Every establishment must have at least two common lavatories separately for men and women, with own anterooms equipped with wash-basins, as well as necessary equipment and installations and shall satisfy all sanitary conditions:

Provided that, in first class establishments, in the anterooms of common lavatories, there must be devices for drying hands apart from a swab.

(2) Every establishment must be provided with dressing rooms for the staff separately for men and women, with lavatories and own anterooms equipped with wash-basins:

Provided that, in cases of establishments where the staff employed do not exceed six persons, the staff rooms may be concentrated into a communal area for men and women.

(3) The walls of the common lavatories must be dressed with tiles or other suitable material to a height of at least one meter and eighty centimeters, the remaining part being suitably oil-painted.

(4) The number of common lavatories shall increase according to the capacity of the establishment by a ratio of one lavatory to 30 persons.

For purposes of calculating the capacity of the establishment the ratio of 1 square meter per person shall apply beyond the minimum areas prescribed under Regulation 18:

Provided that, this ratio may be decreased in the case of establishments with a bigger capacity.

(5) In the spaces of the common lavatories there shall be direct ventilation through windows easily accessible and used or absolutely adequate ventilation by a perfect mechanical installation.

(6) Common lavatories may be situated in the basement, or mezzanine, provided that they are away from auxiliary rooms and that access by the customers thereto shall be easy and a suitable sign shall be placed thereof.

Food preparation  
room.

(7) Common lavatories shall be thus situated so as not to be in direct communication with store rooms or areas for preparation of food.

**20.**-(1) Every establishment in the category of «Pub», «Discotheque», «Snack Bar», «Cabaret» and «Music-dancing» shall have a food preparation room of an area not less than 8sqm:

Provided that, the area of the preparation room shall increase according to the capacity of the establishment.

(2) Every establishment under the category of «Restaurant or Tavern» and «Cafeteria or Pizza Place», shall have a kitchen, the minimum floor area of which must be 15 square meters, increasing depending on the capacity up to 50% of the area of the hall of sitting and dining space.

(3) The kitchen area shall be adequately lighted and ventilated from an uncovered space and shall, invariably, be provided above the cooking-stove, with a mechanical appliance for absorbing the steam and smells produced.

(4) At all external openings of the kitchen there shall, invariably, be placed protecting frames of light grill which shall always be kept in good condition.

(5) Near the kitchen and in a place lying in between it and the dining-room there shall be an OFFICE cabin. This shall communicate with the dining-room through a double swinging door and with the kitchen through a wide opening where there shall be placed a dividing counter suitable for the kitchen staff to place the dishes therein to be taken away by the waiters, and, conversely, for the latter to place the used utensils for washing.

(6) The office area shall correspond to the business of the establishment and shall allow the comfortable movement of staff therein.

(7) In the office there shall be placed sideboards and linen cupboards of the dining room, working tables as well as any other auxiliary installation for the operation of the restaurant.

(8) The kitchen shall be provided with-

- (a) private space and washing appliances for cooking utensils;
- (b) suitable private spaces for cleaning and preparing of foodstuff;
- (c) supply of continuous hot and cold water, with the provision of suitable water tanks;
- (d) private wash basin for use by the staff.

(9) The kitchen walls and the auxiliary spaces, shall be dressed with tiles or other suitable material, of at least one meter and eighty centimeters height, and as to the remaining part to be suitably oil-painted.

(10) The kitchen floor or preparation room shall be of a water proof and smooth material and be kept in excellent condition.

Lighting.  
Ventilation.

**21.**-(1) Natural or artificial light and ventilation of all the establishment's spaces, shall be compulsory.

(2) In the communal spaces of Class A establishments in the category of «Music-dancing», «Discotheque», «Cabaret» and «Restaurant» ventilators shall be placed for the continuous

change of the air during the operation of the establishments.

Stores.

**22.-(1)** The stores shall have an area corresponding to the capacity and category of the establishment and be equipped with suitable shelves.

(2) There shall be distinguished into the following-

- (a) stores for food and beverages;
- (b) stores for furniture, equipment and materials of any other kind;
- (c) stores for empty bottles etc;
- (d) stores for garbage.

Air conditioning.

**23.-(1)** Every Class A' establishment, other than those operating in mountainous areas, shall be bound to have air conditioning installations.

(2) As regards heating during the cold months of the year, this shall, in the case of establishments not suspending their operation during the winter months, and in the case of Class A' establishments, be provided in communal areas either by means of an air conditioning system, or by means of a central heating system and as regards Class B' establishments be provided with heaters of sufficient capacity.

Furniture, equipment, linen.

**24.-(1)** Furniture, equipment and linen in every establishment shall appear adequate so as to ensure conditions of comfortable stay and excellent service to the customers, as well as well-ordered functioning of the services and aesthetic appearance.

(2) Class A' Restaurants shall be equipped with tablecloths and napkins in immaculate condition.

(3) The utensils and the equipment of preparing and serving food, shall be made of materials enabling the perfect cleaning thereof and prevention of the absorption of any substances which may cause food poisoning.

Country establishments.

**25.** The provisions of Regulations 17, 18 and 23 shall not be applicable as regards country establishments.

#### **PART IV SERVICE OF CUSTOMERS, EMPLOYMENT OF STAFF AND SERVICES RENDERED**

Service.

**26.** The offer of a high quality of service and the variety of meals shall constitute an important factor for the classification and the preservation of the class of every establishment.

Staff composition.

**27.-(1)** Every business shall, according to its class and capacity, employ the necessary and suitably qualified staff in order to provide a satisfactory degree and level of service.

(2) Class A' "Restaurants" shall employ a responsible person MAITRE and have the capacity to offer special dishes. (FLAMBE)

Staff uniforms.

**28.** The staff employed shall wear a uniform corresponding to their expertise which shall always be kept in good and clean condition. As regards staff who deals with the preparation of food, they must wear a white blouse and a hat.

Work performed.

**29.** The work in all parts of the establishment shall be carried out with the utmost care so that the creation, in any way, of annoyance to the customers be avoided.

Obligations of owner of the business.

**30.** The owner of the business and Manager shall be responsible for-

- (a) the perfect maintenance and impeccable cleanliness of all spaces, furniture and equipment of the establishment;
- (b) the rendering of quick and high quality service in all parts of the establishment;
- (c) the provision of well-prepared and satisfactory food as regards quality and quantity;
- (d) the supply of the services and amenities offered and advertised by the establishment;
- (e) the suitable keeping and preservation of food and beverages.

Behaviour and complaints.

**31.**-(1) Customers having any complaint against a staff member shall apply to the person who is hierarchical superior to him or to the Manager.

(2) The manager of the establishment and its staff shall behave with the utmost politeness towards any customer of the establishment, and shall display willingness and energy in the performance of their duties.

(3) In the event of a complaint by a staff member against a customer, the former shall report the specific complaint to his superior and if he is not satisfied, to the establishment manager, but he shall be expressly forbidden to refer directly to the customer.

## **PART V MISCELLANEOUS PROVISIONS**

Offences and penalties.

**32.** Any person who contravenes any of the provisions of these Regulations or omits to comply therewith, unless otherwise provided in these Regulations, shall be guilty of an offence and shall be liable on conviction to imprisonment not exceeding six months or to a fine not exceeding three hundred pounds, or to both such penalties.

Re-classification.

**33.** Notwithstanding the provisions of Regulation 4, the Board of Directors may, where a continuous contravention is ascertained of any of the provisions of the Law or these Regulations, proceed to re-classify the establishment or downgrade it to the immediately following lower class.

Provisions of Regulations in addition to other provisions.

**34.** The provisions of these Regulations which are applicable to a certain matter shall be in addition to the provisions applicable to the same matter by any law in force, regulation, custom, rule, order, or any other provision of a statutory nature or the provisions of any public instrument.

Circulars.

**35.**-(1) The Organization shall issue circular guidelines for every matter concerning the particulars and documents submitted for the issue of a licence.

(2) Every manager or entrepreneur of every establishment shall, according to circular guidelines of the Organization, submit any statistical data or other particulars concerning the number of customers at the business.

Relaxations.

**36.** For the purpose of classification, the Board of Directors may, upon a reasoned recommendation of the Committee, approve to a limited extent, relaxations of particular Regulations, provided that the existing buildings or existing establishments otherwise exceed the minimum requirements prescribed by these Regulations for classification into one of the classes provided by section 5 of the Law.

Transitional provisions.

**37.** -(1) Any classification made pursuant to the repealed Regulations of establishments in operation or under construction on the date of publication of these Regulations in the official gazette of the Republic or of the establishments for which application for classification has been submitted and the architectural plans of which have been approved by the Committee, shall be deemed to be and be valid as a classification of the same category under these Regulations:

Provided that, existing establishments operating on the coming into force of these Regulations, which do not satisfy the minimum requirements of these Regulations may be classified in class C'.

Official Gazette,  
Supplement III(I):  
P.I. 203/80  
1.8.80.

(2) All obligations arising from the Tourist Establishments Regulations, 1980 shall be valid as if the said Regulations had not been repealed, but any investigation in relation to an offence committed in contravention of the provisions of the said Regulations, may be continued and any procedure before the Court, criminal or civil, shall not be affected in any way, as if the above Regulations had not been repealed.

Repeal of the Tourist Establishments Regulations, 1980 and 1981.  
Official Gazette,  
Supplement III(I):  
1.8.80  
23.1.81.

**38.** The Tourist Establishments Regulations, 1980 and 1981, are hereby repealed.

**FIRST TABLE  
FORM OF LICENCE  
(Regulation 5)**

Serial Number.....  
Number of Licence .....

**CYPRUS TOURISM ORGANISATION  
LICENCE TO OPERATE AN ESTABLISHMENT**

Taking into account the provisions of the Catering and Entertainment Establishments Law, 1985 and the Regulations made thereunder is hereby granted .....  
a licence to operate the establishment under the name .....  
in.....and at the .....  
street.....  
.....and classified to the category / the  
categories.....class.....

Hours of operation of the Establishment from .....  
until.....

This licence shall be valid until 31<sup>st</sup> of December.....  
(Fee paid £.....)

.....  
Director General  
Cyprus Tourism Organization

Nicosia the .....

Official Gazette,  
Supplement III(I):  
29.10.99

**SECOND TABLE  
FEES  
(Regulation 6(1))**

1. The fees for the issue or renewal of a licence to operate any establishment category shall be-

- (i) £100 for class A.
- (ii) £50 for class B.
- (iii) £50 for class C.

2. For each copy of a licence to operate the fee shall be £10.

3. For each issue or renewal of a licence to operate the establishments situated and operating within licenced hotel businesses the fee shall be £10.

