

NO. C.31012/3/2020-TOUR/13
GOVERNMENT OF MIZORAM
TOURISM DEPARTMENT

...

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Aizawl the 9th June 2021

NOTIFICATION

In the interest of the public and for the Development of Tourism Industry in the State, the Governor of Mizoram is pleased to notify the “**Operational Guidelines for Registration of Restaurants in Mizoram**” as enclosed.

SD/-K.LALRINZUALI, IAS

Secretary to Govt. of Mizoram

Tourism Department

Memo. NO. C.31012/3/2020-TOUR/13

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Aizawl the 9th June 2021

Copy to:

1. Secretary to Governor of Mizoram
2. PS to Chief Minister, Govt. of Mizoram
3. Speaker/ Dy. Speaker, Mizoram Legislative Assembly
4. All Ministers/Ministers of State, Govt. of Mizoram
5. All Members of Legislative Assembly, Mizoram
6. Sr.PPS to Chief Secretary, Govt. of Mizoram
7. All Administrative Heads/All Heads of Department
8. Controller, Printing & Stationery Department with 6 spare copies for publication in the Official Gazette.
9. Director, Tourism Department for information & necessary action.
10. All Tourist Lodges/Facilities under Tourism Department
11. Guard File.

(ZONUNTHARI)

Deputy Secretary to Govt. of Mizoram

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OPERATIONAL GUIDELINES FOR REGISTRATION OF RESTAURANTS IN MIZORAM

1. Introduction

Restaurants are an integral part of a Tourist's visit to a place and as such the services offered by them can have a positive or negative impact on the visitor's experience. Restaurants are becoming increasingly popular with the tourists – both domestic and foreign and they tend to experience local, authentic cuisines and food. The subject of monitoring and regulation of restaurants in Mizoram has been allocated to Department of Tourism and as such, The Mizoram (Registration of Tourist Trade) Act 2020 (herein referred to as "the Act") also includes restaurants among the list of tourist service providers in the state who are to apply for registration and classification through the Prescribed Authorities.

Section 2 (p) of the Act states that a restaurant "*means a place where food is being served for monetary consideration and includes a tea stall, dhaba, snack bar, cafe with or without facilities for convention or conference.*" Section 3 of The Mizoram (Registration of Tourist Trade) Rules 2020 (herein referred to as "the Rules") lists out various indicative categories/trade/business of operators that are to be registered under the Act which classifies restaurants into four (4) categories:

- a) Restaurant Category A
- b) Restaurant Category B
- c) Restaurant Category C
- d) Café/ Snack Bar/ Dhabas/ Tea Stalls

The Government of Mizoram, as provided under Section 17 & 26 of The Mizoram (Registration of Tourist Trade) Act, 2020 had constituted a **Committee for Approval & Classification of Hotels, Restaurants and other Accommodation Units related to Tourism in Mizoram** (herein referred to as "the Committee/State Classification Committee") whose terms include framing of checklist of facilities required for classification / reclassification of restaurants and like businesses/trades.

On approval of the Committee, the operational guidelines set out herein provide a clear procedure for registration/ classification/ re-classification of restaurants, mandatory facilities required in a restaurant, promotional activities available to the restaurant owners etc.

2. Eligibility

All restaurants operating within the state of Mizoram are eligible for registration and classification under the rules subject to the terms and conditions laid out in the operational guidelines or as Notified by the Government of Mizoram from time to time. Canteens operated at Government/PSUs/Private Organizations and other establishments that are used for private purposes and do not usually cater to the general public will be exempted from registration. Individual hawkers and sellers of consumables (like cotton candy, ice cream etc.) without having defined premises for running establishments and other small businesses that sell packaged eatables will also be exempted from registration. Businesses that

primarily deal with other goods that offer drinks and snacks to customers will also be exempted.

Moreover, classification of restaurants will not be made mandatory for the following units but have to register and pay prescribed fees as determined by the Government from time to time:

a) Restaurants which are classified or graded by the Government of India or any board or authority under the Government of India or by an Act of Parliament.

b) Restaurants which are an outlet or branch of an international or national-level franchise/brand/chain of food business where the franchisee has to follow a pre-determined set of procedures and protocols for undertaking product and service delivery.

c) Any other restaurant or type thereof specified by the Government from time to time.

The Government, by way of Notification may fix a certain amount as registration fee and renewal fee for the above mentioned restaurants operating in the state of Mizoram.

Further, kitchens or restaurants attached to hotels/ guesthouses/ resorts and other accommodation units which are not stand-alone restaurants will not be mandated to register if the accommodation unit has already been registered under other provisions of the Rules. However, if the restaurant is attached to, or part of, or subsidiary to the accommodation unit which functions as a separate entity and made operational to cater to the public; having separate kitchen, entrance/exit and toilet/washroom facilities, then it will be registered as a restaurant in a separate application form in **Form 8 (Annexure I)**

3. Statutory Provisions for Registration of Restaurants

The process of Registration of Restaurants will be governed by Chapter 5: Sections 18 – 26 of The Mizoram (Registration of Tourist Trade) Act 2020 and the rules and notifications issued by Government of Mizoram in the exercise of the Act.

4. Procedure for application for Registration/ Re-classification of Restaurants

a) Any Restaurant owner who fulfils the eligibility conditions may submit an application in **Form 8 (Annexure I)** for registration, to the Prescribed Authority as appointed by the Government under the Mizoram Registration of Tourist Trade Act 2020, along with the application fee and the required documents. The application fee and the registration fee payable for the category of restaurant shall be fixed by the Government from time to time.

b) The registration fee should be paid by the applicant after categorization to Prescribed Authority, Tourism Department, Government of Mizoram.

c) On receipt of application in the prescribed format along with the prescribed fees, Tourism Department shall provide an acknowledgement of having received the same, to the applicant.

d) The Prescribed Authority, or any official/private agency appointed on his behalf will verify the application and undertake physical inspection and evaluation of the establishment at the earliest. The owner shall not refuse inspection and evaluation at any time. The evaluation will be done as per the checklist provided in **Annexure II and as per Para 9 of the Guidelines**. If found satisfactory with the facilities, the authority shall recommend to the concerned authority (for this purpose, the Director, Tourism Department) for classification of the Restaurant, taking into consideration the marking criteria provided at **Annexure IV**. The checklist should be duly filled in and signed on all pages and submitted to the concerned authority with the application.

e) The concerned authority will put the application before the State Classification Committee, which may recommend registering the Restaurant under a notified category. In case the Restaurant owner has applied for a category, but the Committee recommends registration to another category, the applicant will pay extra amount or will be reimbursed the registration fee applicable for such allotted category by the Prescribed Authority. Only upon payment of registration fee applicable for the category allotted, the said Restaurant shall be registered under relevant category.

f) Any application for re-classification of Restaurant during the validity of a registration will be made in **Form 8**. The procedure for inspection, evaluation and classification/grading by the competent authority will be the same as those mentioned in **5.a to 5.e** above. If a restaurant is re-classified into a higher/lower category, the registration fee originally paid for the lower/ higher category, as the case may be will not be readjusted or reimbursed. The validity of the initial registration will stand, but the subsequent renewal fees will be calculated based on the category of the re-classified category of restaurant.

However, the Government may charge additional fees for applications for re-classification in addition to the processing fees which are to be paid to the Prescribed Authority at the time of submission of application.

g) The decision of the State Classification Committee will be final in all matters of dispute related to the registration, classification and re-classification of restaurants.

5. Documents to be submitted by applicant for registration of Restaurant

a) Prescribed application form duly filled in. (Form 8 – Annexure I)

b) Prescribed Checklist duly filled in by owner.- see **Annexure II**

c) Proof of ownership (Affidavit in case of co-sharer of house

OR

Agreement duly signed by owner in case restaurant is operated in rented place) – see **Annexure I**

- d)** Hard and soft copies of the photographs of the signage, building, including interiors, showing types of facilities available, kitchen, washroom, bathroom, parking etc.
- e)** Copy of Menu/Food Items for purchase.
- f)** Copy of GST Registration Certificate (if applicable)
- g)** Copy of Trade License issued by Municipal Corporation (if applicable)
- h)** Certification by Local / Village Council. – see **Annexure I**
- i)** If approved earlier, a copy of the earlier Certificate of Registration issued by the Tourism Department (for renewal and duplicate application)

6. Expiry of Certificate of Registration and Classification

a) Registration and Classification shall be valid for a period of 3 (three) years from the date of issue of orders of registration or in case of reclassification, from the date of expiry of the last classification, provided that an application has been received at least 3 months before the expiry of the last classification.

b) On expiry of 3 (years) from the date of issue of orders of registration, or in case of reclassification from the date of expiry of the last classification, the registration of the Restaurant should be renewed on payment of renewal fee which shall be fixed by the Government from time to time before 60 days of expiry of registration.

c) The renewal fee shall be payable by the applicant in cash or in the form of a Demand Draft (DD) in favour of Prescribed Authority, Government of Mizoram, drawn on any nationalized bank or scheduled bank and payable at Aizawl.

d) In case the applicant has failed to pay the prescribed renewal fee within the specified time, the prescribed authority shall have the right to take any action including cancellation of the registration/classification and take legal action against the Restaurant owner.

7. Refusal and Cancellation of Registration

The Prescribed Authority may, by an order in writing:

Refuse registration of a Restaurant, if the applicant is convicted of any offence under any law providing for prevention of hoarding, smuggling, profiteering, or any adulteration of food or drug, under Chapter XIII and XIV of the Indian Penal Code, 1860; or

Remove the name of a Restaurant from the register and cancel the Certificate of Registration, on any of the following grounds, namely:

- a)** if the restaurant ceases to cater to the public;
- b)** if the Applicant is convicted of any offence punishable under the relevant sections of the Indian Penal Code, 1860 or under any law providing for the prevention of hoarding, smuggling, profiteering or adulteration of food and drugs or corruption

- c) If the owner or the Restaurant under question is blacklisted by Tourism Department;
- d) In case of over-charging, unhygienic conditions, misbehaviour, malpractices and failure to maintain required standards.
- e) If the applicant has failed to pay the renewal fee within the prescribed time limit.
- f) Indulge or allow any such activity that adversely affects the privacy and rights of the neighbours and residents of the locality.

No application for registration shall be refused or certificate of registration be cancelled, unless the person applying for registration and the person whose certificate of registration is to be cancelled, has been afforded a reasonable opportunity of being heard.

After the cancellation of certificates of registration, Prescribed Authority shall direct forthwith, the removal of such unit from the register. Further, Prescribed Authority may, through written orders, blacklist such Restaurant. The particulars of such blacklisted Restaurants shall be notified to all travel, trade and concerned organizations.

8. Minimum Standards to be maintained by all Restaurants.

Every restaurant registered under the Act, irrespective of category of classification shall adhere to the following standards, failing which appropriate action may be taken by the Prescribed Authority:

- a) Maintenance of cleanliness and hygienic conditions within the premises of the restaurant.
- b) Availability of clean water or other sanitary and safe methods for washing and cleaning of utensils.
- c) Serving of freshly prepared food to customers, or in the case of packaged/ frozen foods or ingredients, they are not to be used beyond the expiry date/month/year as advertised. The owner, manager or cook concerned will make sure that no stale, spoiled, damaged or unhygienic item of food will be served to the customer.
- d) Adulterated, contaminated or prohibited items identified by Food & Drugs Administration or any appropriate authority will not be served.
- e) Leftover foods shall be disposed of properly and no food that has been served to a customer, whether not consumed or partially consumed shall be served to another customer. The restaurant must make sure that only items ordered/purchased are served to the customer.
- f) Food being served from the place of preparation shall be placed in clean utensils and there should be no direct contact of food served with the bare hands or appendages of the staff. Spoons, forks, clamps, gloves etc. should be used to handle food.
- g) The restaurant must make sure that no undesirable foreign particle (insects, hair, pebbles, plastics etc.) is present at the food being served. In case the customer notices any such contamination, the restaurant must replace the food with a freshly prepared item to the customer's satisfaction with no extra charge whether or not the contaminated food has been consumed.

h) If situations or circumstances which require control and restrictions on daily public activities are put in place by the Government (due to epidemics, pestilence, emergencies etc.), and if Standard Operating Procedures/ Operational Recommendations of any authority of the State Government is being enforced at any time, then the restaurant shall abide by the procedures contained therein mandatorily.

i) The restaurant owner/manager will be responsible to attend to any complaints by a customer and all reasonable cases will be addressed summarily. In case a severe complaint that is received by the Prescribed Authority, appropriate action may be taken against the restaurant owner.

j) The restaurant will abide to instructions that may be given by the Government from time to time.

9. Criteria for Classification of Restaurants

Restaurants will be classified / graded taking into account the facilities available, choice of food items (or specialization), quality of service delivery, accessibility, manpower, equipments, safety and waste management, which are given below. Any application for registration will specify the category of classification with which the restaurant owner wishes to be registered along with the appropriate checklist duly signed, along with the required documents. The Prescribed Authority will, after inspection and evaluation will give recommendation to the State Classification Committee. The Committee may also inspect and evaluate the restaurant if needed. The Committee may classify the category as it deems proper; which may or may not be the category the restaurant owner had originally applied for.

After the Committee notifies the category of restaurant applied for, the Prescribed Authority will register the Restaurant and issue a certificate bearing the registration number of the restaurant.

The restaurants in Mizoram will be categorized into different grades mentioned below. However the Government may notify other categories for classification as necessary.

1) CATEGORY A: Fine Dining

To be classified under this category, the restaurant must have the following as minimum specifications in operation:

a. Dedicated parking space for customers. In case the restaurant is located in a multi-storeyed building, or shopping complex, the building should have dedicated floor/s for car parking.

b. Ease of Accessibility: The path from place of vehicle parking to the entrance or exit of the restaurant must be accessible by persons with disabilities, especially locomotor disabilities. In case the restaurant is located in upper or lower floors of a building, then lift or escalator must be available within the building. However, due to the terrain and building conditions of Mizoram, consideration may be given by the Committee if the restaurant cannot be fully wheelchair - accessible.

c. Fully functional kitchen and backdoor: There should be proper lighting and air circulation, electric or LPG cooking facilities, pantry and cold storage facilities, running water connection and proper drainage system, proper waste management system and fire-fighting equipments, first-aid kits and separate entry/exit for backroom staff.

d. Full furnished dining area: There should be a dining area that is well-lit, ventilated and furnished with quality decorations, tables, chairs and sound system. There should be sufficient space for seating of a minimum 30 persons.

e. Trained chef/cook and staff, waiters with uniforms and appropriate gear.

f. Reception Counter with dedicated phone line, Waiting Lounge.

g. Gender-based Toilets with running water properly cleaned and maintained.

h. Washroom and/or cloak room.

i. Facility for cashless transaction.

j. The restaurant should offer a four-course meal (salad, appetizer, entree, dessert) of cuisines appropriate to the sub-category of restaurant.

k. The restaurant must have a valid license from FSSAI.

l. The restaurant must have adequate power back-up.

m. The restaurant can also offer take-away/delivery service but it will not be mandatory for categorization.

n. The sub-categories of restaurants under Category A may be further divided into the following with minimum recommended specifications for each:

A1: Formal Restaurant	A2: Ethnic Restaurant	A3: Contemporary Restaurant
<ul style="list-style-type: none"> • This will include upscale, fine dining, family-style, casual dining where food is served to table in formal manner. • Should be open for business 8:00 AM to 10:00 PM on all working days. • Ratio of employed waiters to tables should be minimum 1:2 or waiters to customers be minimum 1:6 • Manned buffet-station should be available open at particular times every day. • Minimum of 3 cooks with 1 trained/ certified head chef. 	<ul style="list-style-type: none"> • This will include restaurants that specialize in ethnic or national cuisines. • The décor and ambience of the place should accurately represent the motifs and culture of the cuisine on offer. • Method of food preparation and dining arrangement can be arranged to reflect the traditional practices. • The Head Chef/Cook must be trained or certified in the culinary arts of the ethnic/ national food with minimum 2 years of experience. 	<ul style="list-style-type: none"> • This will include such restaurants that offer distinct brands of food with added unique experiences such as conference halls, pubs, live music, sports bar or with concepts that include, but not limited to : locally-sourced ingredients, farm-to-table, fully eco- friendly, fusion cuisine, extensive bar etc. • Trained or certified head chef/ cook with minimum 2 years of experience. • There should be adequate staffing at all stations with minimum waiters to customers ratio of 1:6

2) CATEGORY B: Casual Dining

To be classified under this category, the restaurant must have the following as minimum specifications in operation:

a. Ease of Accessibility: The entrance/ exit of the restaurant must be accessible by persons with disabilities, especially locomotor disabilities. However, due to the terrain and building conditions of Mizoram, consideration may be given by the Committee if the restaurant cannot be fully wheelchair - accessible.

b. Fully functional kitchen and backdoor: There should be proper lighting and air circulation, electric or LPG cooking facilities, pantry and cold storage facilities, running water connection and proper drainage system, proper waste management system and fire-fighting equipments, first-aid kits and separate entry/exit for backroom staff.

b. Full furnished dining area: There should be a dining area that is well-lit, ventilated and furnished with quality decorations, tables, chairs and other items. There should be sufficient space for seating of a minimum 20 persons.

d. Trained chef/cook and staff, waiters with uniforms and appropriate gear.

e. Reception Counter

f. Toilet with running water properly cleaned and maintained.

g. Washroom/ Wash Basin.

h. Facility for cashless transaction.

i. The restaurant should offer a range of food items appropriate to the sub-category of restaurant.

j. The restaurant must have a valid license from FSSAI or registration from the local concerned authorities.

k. The restaurant can also offer take-away/delivery service but it will not be mandatory for categorization.

l) The sub-categories of restaurants under Category B may be further divided into the following with minimum recommended specifications for the type of restaurant:

B1: Formal Restaurant: Food is served to table where customers are seated. The restaurant should offer a four-course meal (salad, appetizer, entree, dessert) of appropriate cuisines. Ratio of employed waiters to tables should be minimum 1:3 or waiters to customers be minimum 1:8.

B2: Ethnic Restaurant: The food, décor and ambience of the place should appropriately reflect the national/ethnic traditions of the restaurant. The Head Chef/Cook must be trained or certified in the culinary arts of the ethnic/ national food on offer.

B3: Contemporary Restaurant: Restaurants that offer distinct brands of food with added unique experiences such as conference halls, pubs, live music, sports bar or with concepts that include, but not limited to: locally-sourced ingredients, farm-to-table, fully eco- friendly, fusion cuisine, extensive bar etc. will be classified under this category.

B4: Fast Casual Restaurant: Different options of food may be offered but must be overseen by head chef. They may or may not offer full-table service.

B5: Quick Service Restaurant: Also called Fast Food Restaurant, where food is ordered not from the table, but from a front counter or using an electronic terminal. Drive-through and take-out service may also be available.

B6: Buffet or Self-Service Restaurant:

B7: Brassiere or Bistro

B8: Diner

B9: Coffee house or Tea House

B10: Bakery Café/ Dessert Parlour

3) **CATEGORY C: Common Dining**

To be classified under this category, the restaurant must have the following as minimum specifications in operation (except where indicated):

a) Dedicated kitchen: There should be proper lighting and air circulation, electric or LPG cooking facilities, running water connection and proper drainage system and waste disposal system.

b) Well furnished dining area: There should be a dining area that is well-lit, ventilated and furnished with comfortable tables, chairs and other items. There should be sufficient space for seating of a minimum 10 persons.

c) Dedicated chef/cook and staff.

d) Toilet and/or washroom with running water properly cleaned and maintained.

e) The restaurant should offer a range of food items appropriate to the sub-category of restaurant.

f) The restaurant can also offer take-away/delivery service but it will not be mandatory for categorization.

g) The sub-categories of restaurants under Category C may be further divided into the following with minimum recommended specifications for the type of restaurant:

C1: Common Restaurant: Food is served to table where customers are seated. The restaurant should offer a range of freshly prepared food items.

C2: Ethnic Restaurant: The food, décor and ambience of the place should appropriately reflect the national/ethnic traditions of the restaurant.

C3: Contemporary Restaurant: Restaurants that offer distinct brands of food with added unique experiences such as lounges, pubs, karaoke, sports bar or with concepts that include, but not limited to: locally- sourced ingredients, farm-to-table, fully eco- friendly, fusion cuisine, etc. will be classified under this category.

C4: Fast Casual Restaurant: Different options of food may be offered which can be freshly prepared or pre-cooked. It may or may not offer full- table service.

C5: Quick Service Restaurant: Also called Fast Food Restaurant, where food is ordered not from the table, but from a front counter or using an electronic terminal. Drive-through and take-out service may also be available.

C6: Buffet or Self-Service Restaurant:

C7: Brassiere or Bistro

C8: Diner

C9: Coffee house or Tea House

C10: Bakery Café/ Dessert Parlour

C11: Take-Away Restaurant: This restaurant must be a material establishment with a functional kitchen offering customers place to order their food item of choice for take-away service and other transactions. Food must be properly packed in leak-proof containers of acceptable quality.

C12: Ghost Restaurant: This includes virtual restaurant, delivery-only restaurant, online-only restaurant, or dark kitchen etc. where the food-service business serves customers exclusively through phone orders, online orders, or both. The menu, food items, contacts details etc should have been widely disseminated to the public through advertisement and social media. They should have dedicated cook/chef, staff and vehicle for delivery of food items. Business must be open at least six (6) days a week for a minimum of 8 hours per day.

4) CATEGORY D: OTHERS (incl. Café, Tea Stalls, Dhabas)

All other restaurants that do not meet the criteria listed above for Category A, B and C may be registered under Category D provided the owner abides by the provisions of these Guidelines at Point 8 (**Minimum Standards to be maintained by all Restaurants**). **The restaurants may or may not be in business on all working days: they may be run seasonally, or at specified dates or times.** There will not be any criteria regarding type of items on offer as long as the establishment is regarded as primarily functioning in the restaurant business and the food items are produced and sold to customers by the establishment. In addition to the sub-category of restaurants listed at 9 ii), 9 iv) and 9 vi) of the guidelines, the following sub-categories may be used for classification:

- **Café**
- **Snack Bar**
- **Tea Stall**

- **Dhaba**
- **Food Truck**

Any sub-category of restaurant not included in these guidelines may be defined by the competent authority as and when needed.

10. Display of information and documents to be maintained by the Restaurant Owner.

Every registered Restaurant should display, at a conspicuous place, in respect of the restaurant:

- a) A signboard displaying the name and address of the restaurant.
- b) Menu/ Varieties of food on offer with their prices clearly displayed.
- c) Registration certificate.
- d) Name and contact details of owner/manager.

11. Monitoring and Evaluation of Restaurants.

The State Government may conduct regular monitoring and evaluation of restaurants through third party agent or through the Department; this would ensure consistent efforts to provide assured service standards, so that assured minimum standards are continued to be maintained. Monitoring Committee may be notified by the Government. The panel may be drawn from various stakeholders and expert agencies involved in tourism and health, food safety & sanitation fields if found required.

12. Incentives and Concessions

In order to avail incentives, only restaurants duly registered with the Tourism Department would be eligible for the following incentives:

- a)** Use of Mizoram Tourism Brand for marketing
- b)** Payment of electricity and water charges at domestic rates.
- c)** Government would facilitate in getting loans from the financial institutions for the improvement of the existing establishment
- d)** Tourism Department would arrange continuous training programmes for the restaurant owners in essential areas including proficiency, food handling, safety, hygiene etc.
- e)** Tourism Department shall publish on its web site and social media, free of charge, the list of all registered and classified restaurants and shall also make them available to tourists.
- f)** Exposure through travel, trade fairs and B2B may also be arranged by the Government.
- g)** Annual Awards for restaurants shall also be arranged by the Government.

13. Exemption

The Government, may, in whole or in part as the case may be, exempt any of the provisions contained in these guidelines to individuals or a group of individuals or firms or association.

14. Penalty

Whoever contravenes any provision of the Mizoram Registration of Tourist Trade Act 2020 and its Rules shall be punished under the relevant laws under Central or State Government.

ANNEXURE I

FORM 8

(Rule 3 (1) of the Mizoram Registration of Tourist Trade Rules 2020)

APPLICATION FORM FOR REGISTRATION OF A RESTAURANT

To

Prescribed Authority
Tourism Department
Mizoram

PHOTO OF
THE
APPLICANT

Sir,

I request that I may be registered as restaurant/café/snack bar/dhaba/tea stall etc situated at _____ may be registered under the Mizoram (Registration of Tourist Trade Act) 2020. The particulars are as under:

Sl.No	Particulars	
1	Name of the person with full address	
2	Name of tourist area where the restaurant is to be run	
3	Name of the proprietor(s)	
4	Name of the Manager with full permanent address	
5	Name of the agents/employees	
6	Name of the restaurant	
7	Date & Year of Establishment	
8	Whether the applicant is a permanent resident of Mizoram (Attach Proof)	
9	Any other business which the applicant is carrying on in any tourist area in the State or outside the state	
10	Whether the building wherein the hotel is operated is owned by the applicant or is rented out or leased	
11	In case of leased building, the period of lease to be mentioned with specific date.	
12	Whether a permanent resident of Mizoram & ST/SC/OBC? (Attach Certificates)	
13	GST Registration or Tax Payment (Attach document)	

Date:

Name & Signature of the applicant

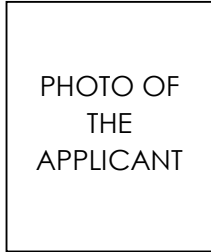
Note:

1. For registration of restaurant, cafe, snack bar, dhabas, tea stall etc
2. Leave column blank whichever is not application

Annexure II
CHECKLIST FOR SELF-CERIFICATION FOR RESTAURANT OWNER
(See Para 9 of the Guidelines)

To

Prescribed Authority
 Tourism Department
 Mizoram



Sir,

I hereby submit the following check-list which is true to the best of my knowledge:

Sl.No	Particulars	
1	Name of Restaurant	
2	Full Address	
3	Phone Number & Email	
4	Category Applied for (To be decided by Classification Committee – hence leave blank)	
5	Sub Category Applied for (Leave blank)	

Items	Qty/Value/Nos	Items	Qty/Value/Nos
No of tables			
No of Waiters			
Cook/Chef			
Etc etc			

Date:

Name & Signature of the applicant

Note:

1. For registration of restaurants only
2. Leave column blank whichever is not application

Annexure III

DECLARATION BY RESTAURANT OWNER (to be submitted along with Annexure I & II and other required documents)

I have read and agreed with the terms & conditions as laid down in the Annexure I & II and shall abide by the provisions of the Mizoram Registration of Tourist Trade Act 2020

Signature of Restaurant Owner
With Seal

Annexure IV

**INSPECTION & EVALUATION REPORT
(to be filled and submitted by Inspecting Officer)**

Inspection was conducted on..... by me for the Restaurant..... (name of restaurant) and I recommended the following Category:

Category	Recommended for (Tick)
Category A	
Category B	
Category C	
Category D	
Franchisee	

Signature of Inspecting Officer

Annexure V

SUMMARY REPORT OF REGISTRATION OF RESTAURANTS (to be filled in by Prescribed Authority)

Name of Prescribed Authority:

Designation:

Sl.No	Name of Restaurant	Owner's Name Contact Number	Full Address
1	2	3	4

Date of receipt of registration form	Category Applied for	Sub-Category Applied	Date of Inspection	Remarks
5	6	7	8	9

Signature of Prescribed Authority with Seal: