

Final draft

Southampton Solent University

For Warsash Maritime Academy

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SASSH



SET STANDARDS FOR HOTELS, GUEST HOUSE'S & REGISTERED B&B's

Any Hotel, Guest House or registered B&B who wish to be advertised on SASSH for the Warsash Maritime Academy must comply with the standards set out in this document.

All gas appliances are subject to a current up to date Gas Safe Certificate issued by a Gas Safe Engineer every 12 months. Copies of certificates must be provided before advertising can commence.

Electric must be covered by a current periodic inspection report, dated within the last 3 years. A copy of this certificate will also be required to be sent into the Accommodation Office.

Every business operator that carries out any of the stages of production, processing and distribution of food, shall register with the Local Authority in which their premise is based. This registration should take place 28 days prior to the food activity commencing.

Food business operators shall also ensure that the competent authority always has up-to-date information on establishments, including by notifying any significant change in activities and any closure of an existing establishment.

Any premise that undertake any licensable activity, included supply of alcohol and regulated entertainment shall apply to the Local Authority where the premise is based. Further guidance should be sort from the Local Authority. Proof of certificates will be needed.

Any B&B or Guest house that allows guests to use the kitchen facilities, the following standards must be complied with:

Facilities to include:

Food storage facilities

- Worktop
- Gas or electric cooker
- Sink with drainer
- Ventilation
- Lighting
- Electrical power points (8 are sufficient)
- Fridge/freezer



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All sinks are properly connected to mains drainage and have a constant supply of hot and cold water. Walls, floors and worktops have smooth impervious surfaces throughout which are capable of being cleansed and maintained in a hygienic condition.

The layout/design of the kitchen prevents collisions with hot surfaces.

There is suitable floor covering in good condition that is capable of being cleaned.

Staircases

The stairs are in good repair and fitted with at least one handrail.

Is adequately guarded by a balustrade with vertical balusters.

Treads and risers are uniform in depth, height and width for entire length of flight.

There is adequate artificial lighting to the stairs

There are no doors opening directly onto the stairs at the top or bottom of the flight.

Any stair carpet or covering is securely fixed.

It is a requirement that business's comply with the Fire Safety Order. Please refer to www.communities.gov.uk/documents/fire/pdf/151339.pdf. Hampshire Fire and Safety can inspect any premise on request.



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