#### **LEGAL NOTICE NO.4 OF 1999**

#### Accommodation, Catering and tourism Enterprises Regulations 1999

In exercise of the powers conferred on me by section 49 of Accommodation, Catering and Tourism Enterprises, Act 1997¹:

#### O.H MOTAUNG

Minister of Tourism, Sports and Culture make the following Regulations:-

#### CITATION AND COMMENCEMENT

1. These Regulations may be cited as the Accommodation, Catering and Tourism Enterprise Regulations 1999 and shall come into operation on the date of publication in the Gazette.

#### INTERPRETATION

2. In these Regulations unless the context otherwise require-"Board" means the Accommodation, Catering and Tourism Enterprise Board establishment under section 3 of the Act;

"the Act" means the Accommodation, Catering and Tourism Enterprise Act 1997.

#### APPLICATION FOR A LICENSE

- 3. (1) An application for a license pursuant to section 14 of the Act shall be addressed to the Chairman of the Accommodation, Catering and Tourism Enterprise Board and shall be as set out in Form 1 of the Schedule I.
  - (2) No license shall be issued, unless the Board notifies the applicant for such a license in writing, of its approval of the location for operating such a license.

#### PUBLICATION OF APPLICATION

- 4. (1) The Chairman of the Board shall publish or cause to be published in the Gazette and in a national newspaper a list of all applications for licenses under the Act or these Regulations.
  - (2) The list shall contain the following particulars in respect of each application-
    - (a) the name and address of the applicant:
    - (b) the type of license applied for:
    - (c) the location of the premises in respect of which the application is made:
    - (d) the place at which and the date or dates on which the Board will meet to consider the application, which date or dates shall not be earlier than the 21 days from the date of publication of the list in the Gazette and in a national newspaper:
    - (e) provided the 21 days shall start running from the date of the last publication.

#### REPRESENTATIONS

- 5. (1) An applicant or his representative shall be present at the meeting of the Board at which his application is to be heard: provided that where an applicant is represented, the representative shall produce before the Board the proof of his representation to the satisfaction of the Board.
  - (2) A person wishing to oppose an application for a license, shall, at least 7 days before such application is considered give a written notice of his intention to do so to both the applicant and the Board specifying reasons for his opposition.

(3) Where representations have been made to the Board in accordance with sub-regulation (2), the Board shall not grant application unless the person making the representation has been given the opportunity to be heard.

#### **HEARING IMPERATIVE**

6. The Board shall not turn down an application for a license before the applicant or his representative has been given an opportunity to be heard.

#### FAILURE TO ATTEND CONSTITUTES HEARING

- 7. (1) For the purpose of regulations 5(3) and 6, a person who having been notified fails to attend a meeting duly convened by the Board to consider the application, shall be deemed to have been heard.
  - (2) The Board may, notwithstanding the representations of the applicant for, and the objector to a license, rely on the other evidence and grounds for its decision for the grant of or refusal to grant a license.
  - (3) The Board may hear a person who has attended a meeting even though that person was not called

#### PUBLICATION OF APPROVED APPLICATIONS

- 8. The Chairman to the Board shall cause to be published in the Gazette a list of all approved applications and that list shall specify-
  - (a) The type of license approved
  - (b) The address of the premises in respect of which the license is approved: and
  - (c) The conditions if any attaching to the license.

#### LICENSE FEES etc.,

- 9. (1) License issued by the Board shall be as set out in Form 3 of the schedule II.
  - (2) The fees for license under the Act and for the renewal transfer and removal of licenses shall be as specified in the Schedule III.
  - (3) No license shall be issued or renewed unless the appropriate fee has first been paid.
  - (4) Subject to sub-regulation (5), license under the Act shall be issued by the Sub-Accountant upon receiving the list referred to in regulation 8 or upon the direction of the Chairman of the Board in the case of provisional licenses.

#### FAILURE TO TAKE OUT OR RENEW LICENSE

10. Where the fee referred to in sub-regulation 9 (3) is not paid within one calendar month from the date of publication in Gazette of the list of approved applications pursuant to regulation 8, the license shall not be issued and the application for the license shall be deemed to have been unsuccessful.

#### **CHANGES IN OWNERSHIP OR MANAGEMENT**

- 11. (1) Where there is a change in ownership or management of any of the enterprises under the Act the license shall at least 14 days before such change takes place, give notice in writing to the Board.
  - (2) A person who contravenes sub-regulation (1) commits an offence, and shall be liable on conviction to a fine of M2000.00 or to 12 months imprisonment or to both.

#### CHAIRMAN NOT TO ISSUE LICENSE

12. Pursuant to section 14(4) of the Act no license shall be issued under the Chairman's mandate.

#### **PROVISIONAL LICENSES**

- 13. (1) The Board may issue provisional license where, in case of a renewal, there are no inspection report but previous reports indicate that the enterprise has met the minimum requirements and there has been a reason to believe that there is a change to the contrary.
  - (2) A provisional license shall be valid for 3 months at the expiry of which an inspection shall be carried out.

#### **CLOSURE OF PREMISES**

14. Pursuant to section 15 (1) of the Act, the police may, acting on instructions of the Board, close down the premises of an enterprise operating without a license.

#### SUSPENSION OF LICENSE

- 15. (1) Where an applicant for a license has submitted a notice of suspension of operations and the license fees for the previous year have not been paid, the applicant shall first apply for grant in order to receive the enterprise.
  - (2) Where no notice of suspension of operations has been issued, the applicant shall apply for a grant upon condition that he pays the license fees for the year in full.

#### **AUTHORITY LETTER**

- 16. (1) The fees prescribed under regulation 9 (2) shall also be in the authority letter as prescribed in Form 1 of the Schedule III.
  - (2) The signatories of the authority letter shall be the Chairman of the Board of the and the Director of Tourism.

#### **OMMISSIONS**

17. Where an applicant has been omitted under regulation 4, the Board may issue a license if reports are available and satisfactory.

#### REPORTS

18. The report referred to in section 17 of the Act shall be set out in Schedule V.

#### **OPERATING HOURS**

19. Pursuant to section 40 of the Act, an enterprise shall operate within the relevant hours as set out in Form A of the Schedule VI.

#### STRUCTURAL ALTERATIONS TO LICENSED PREMISES

20. No licenses shall make alterations to premises for which a license is in force except with the consent in writing of the Board.

#### **REGISTER FOR LICENSES**

- 21. Pursuant to Section 41 (1) of the Act, the Chairman shall keep or cause to be kept a register of licenses issued under the Act which register shall constitute the following particulars-
  - (a) The full names and address of the licensee;
  - (b) The type of license granted;

- (c) The location of the licensed premises;
- (d) The number of persons employed on the licensed premises;
- (e) The amount of investment capital employed in the business licensed.

#### **OFFENCES AND PENALTIES**

- 22. (1) A licensee-
  - (a) Who contravenes any provision of regulation 19 and the Schedule I of the Act;
  - (b) On whose licensed premises a person is at work in contravention of the Schedule I of the Act;

Commits an offence.

- (2) Any person who contravenes Schedule I of the Act; or who operates the enterprise contrary to Regulation 19 commits an offence.
- (3) Where an offence is committed against regulation 19 by a servant of the licensee, the licensee, the Manager of the licensed premises, each shall be guilty of an offence.
- (4) A person who commits an offence under this regulation shall be liable on conviction to a fine of M2000.00 or to 2 years imprisonment to both.
- (5) Upon a second conviction of a licensee for an offence against regulation 19 and the Schedule I of the Act; the magistrate may order suspension or cancellation of the license.

#### REPEAL

23. The Hotels and Restaurants Regulations 1985<sup>2</sup> are repealed

# O.H MOTAUNG Minister of Tourism, Sports and Culture

#### **NOTE**

- 1. Act No. 13 of 1997
- 2. L.N. No. 4 of 1985

# **SCHEDULES**

Schedule I - Prescribed forms/Application forms

Schedule II - License Certificates

Schedule III - Fees and penalties, Authority letter

Schedule IV - Procedures
Schedule V - Inspection forms

Schedule VI - Days and Hours of operation

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Dear S	Sir/Ma	dam
<u>APPL</u>	<u>ICATIO</u>	ON FOR A GRANT OF LICENSE
1.		culars of Applicant(s)
		e:ess (Postal)
	Auur	(Physical)
		Telephone
_		tion of premises.
3. 4.		of license applied for ollowing requirements are attached hereto:-
	i.	Three copies of a building plan drawn to scale showing:-
		(a) Date of approval by Lesotho Tourist(b) Date of approval by the Department of Public Health/(c) Maseru City Council
	ii.	(d) Form C2/lease/sub-lease/(please state)
	iii.	(e) Memorandum and Articles of Company:-datereg.number
	iv.	(f) Deed of partnership:-datereg. number
5.	In c	ase of company/or partnership give full names of Directors or Partners:-
	••••	•••••••••••••••••••••••••••••••••••••••
	••••	
	••••	
6.		es M
		te
	Sig	nature:
		Applicant

Application for a licence to keep or manage Tourism establishment or Tourism Enterprise

of the	
·	Name of Establishment or Enterprise
2.	Address
3.	Name of Proprietors (if partnership give names, if Limited give names of Directors)
4.	Name of Manager
5.	Experience of proprietor or manager in keeping or managing and Establishment or Enterprise.
6.	Location of business premises
7.	Rateable valuation of property
8.	(i) number of rooms
	(ii) seating capacity

• Delete as applicable

# **Application for Renewal of a licence**

(Regulation)

I	hereby apply in terms of section
of	the Accommodation, Catering and Tourism Enterprise Act for a renewal of
lic	ence to keep or manage the under mentioned Tourism, Enterprise or
	tablishment.
1.	Name of establishment or Enterprise
9	Address
۵.	Address
	•••••••••••••••••••••••••••••••••••••••
3.	Name of proprietors (if partnership give names, if limited give names of
٠.	Directors)
4	Name of anomictor or monogen in beauting an anomaling on establishment or
4.	Name of proprietor or manager in keeping or managing an establishment or Enterprise
	Linco prisc
<b>5</b> .	We certify that the particulars of the establishment or Enterprise are the same
	as those set out in the last application for a licence/renewal of the
	Establishment or Enterprise, with the exception of the changes and structural alterations set out in the attached statement.
	anciations set out in the attached statement.
Sig	gnature of present holder of licence
~	
Sig	gnature of transferee
Da	te:

# **REGULATION ()**

Application for transfer of licence to keep or manage a Tourism Establishment or Enterprise.

(Regulation)

We, the undersigned, being respectively the present holder of and intended transferees of the licence for Tourism Establishment or Enterprise to which this application refers, hereby apply for the transfer of the licence from the present holder to the transferee stated herein:-

1.	Name of Establishment or Enterprise		
2.	Address		
	•••••		
	•••••		
	Telephone:Fax:		
3.	Name of present licence holder		
	Licence number		
<b>5</b> .	Issued on		
	Name(s) of transferees		
	***************************************		
	Address of transferee(s)		
	***************************************		
	•••••••••••••••••••••••••••••••••••••••		
7.	Prescribed fee		
	Receipt number and date		
8.	We certify that the particulars of the Establishment or enterprise are the same as those set out in the last application for a licence/renewal of the		
	Establishment or Enterprise, with the exception of the changes and structural alterations set out in the attached statement.		
	Signature of Present holder of licence		
	Signature of transferee		
	Date:		

 ${\bf Application\ to\ remove\ a\ licence\ from\ the\ present\ premises/location\ to\ the\ under\ mentioned\ location/premises.}$ 

/D			•
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LIVE	LUIG		,

1.	. Proposed location					
	1.1	Address:				
			•••••			
			••••••			
2.	Previou	s location				
~.	2.1	Address:				
		11441 055.				
			•••••••			
3	Pataahl	a valuation a	f property			
<b>J</b> .	Nateabi		i property			
	•••••	••••••	•			
4	Numba	r of rooms				
ъ.						
	Scating	capacity	••••••••••			
Da	te:	•••••	Signature:			
<b>.</b> T						

<sup>\*</sup> Delete as applicable

1	REGULATION ( )
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•	•••••••••••••••••••••••••••••••••••••••
•	
]	Dear Sir/Madam
<u> 4</u>	APPLICATION FOR A VARIATION OF LICENCE
1.	Particulars of Applicant(s)
	Name:
	Address (Postal)
	(Physical)
2.	Licence held
3.	Location of premises
4.	Type of licence sought
5.	Please attach:- a plan if there are structural adjustments
6.	Variation fee- M30.00
	nature of Applicant te:

# Licence Certificate for Accommodation, Catering and Tourism Enterprises Act 1997

Licence is hereby granted to/transferred t	o/removed from:-
	••••••
••••••	of
	(address of licensee)
to carry on a Tourism Establishment	•••••••••••
Busines	ss at ( Location of business
premises)	•••••••••••••••••••••••••••••••••••••••
State whether Urban or Rural	
	•••••••••••••••••••••••••••••••••••••••
Fee M	
This licence is valid up to the date of its iss to the Accommodation, Catering and Tour	
Official Stamp	Licensing Officer

# **AUTHORITY LETTER**

Ministry of Tourism Sports and Culture P.O Box 52 MASERU- 100

	REF:	
	Dear sir/Madam	
	RENEWAL/GRANT FOR THE YEAR	
	At its sitting on the Accommodation Catering and Tourism Ent renewal/grant for	erprises Board approved your
	Kindly pay a total fee of M the fee Sports and Culture in Maseru or Sub-Accou	
_	<u> Cype of Licences</u>	Licence Fee
1.	Camp-site Licence	М 350.00
	Hotel Licence	M1000.00(urban)
		M600.00 (rural)
3.	Lodge Licence	M400.00
	Restaurant Licence	M300.00 (urban)
	Westur and Electric	M200.00 (rural)
5.	Self Catering establishment licence	M400.00
	Bed and Breakfast Licence	M100.00
••	Youth Hostel licence	M100.00
	Resort licence	M400.00
	Motel licence	M350.00
	. Catering licence	M400.00
	Guest House	M400.00
12	. Disco	M500.00
13	. Night club	M500.00
Yo	ours faithfully,	
	HAIRMAN OF ACCOMMODATION	DIRECTOR OF TOURISM

NOTE: The condition under which the renewal of your licence has been approved are as stated below:

# **PROPOSED LICENCE FEES**

			LIQOUR	
ТҮРЕ	APP. FEE	LICENCE	LICENCE	PENALTY
1. Tavern	M60		M300	20% of the fees per month or part thereof (after 3 months)
2. Public Bar	M60		M400	¼ of licence fee payable for winding up
3. Disco	M60	M400	M1000	1/4 of licence fee for provisional licence
4. Night Club	M60	M400	M1000	
5. Motel	M60	M350	M500	
6. Lodge	M60	M400	M1000	
7. Shebeen	M60		M150	
8. Resort	M60	M400	M1000	
9. Camp Site	M60	M350	M500	
10. Hotel	M60	M1000(URB) M600 (RUR)	M1000(URB) M1200(URB) M1000(RUR)	
11. Restaurant	M60	M300 (URB) M200 (RUR)	M400 M400	
12. Self Catering	M60	M400		
13. B & B	M50	M100		
14. Youth Catering	M50	M100		
15. Catering licence	M60	M400	M400	
16. Guest House	M60	M400		
17. Off-Sales	M60		M1200	
18. Club	M60		M400	
19. Service Canteen	M60	M60	M400	
20. H.Manager's Fee			R200 per occasion R400 unlicensed holder	
21. Permit	M50			

22. Duplicate Licence		M100	
	D400	WIIOO	
23. Transfer	R400 per		
	establishment		
	R200 per		
	subsequent		
	establishment		
24. Removal	R400 per		
	establishment		
	<b>M200</b> per		
	subsequent		
	establishment		

# FORM A

# **SCHEDULE VI**

# DAYS AND HOURS OF OPERATION

# **ACCOMODATION**

5. Hotel Room Service	24hours 24hours
6. Camp Site	7am-7pm
7. Lodge	24hours
8. Restaurant Weekends and Public Holidays	6am-11pm 7am-10pm
9. Self Catering	7am-10pm
10. Bed and Breakfast	7am-10pm
11. Youth Hostel	7am-10pm
12. Resort	24hours
13. Motel- Accommodation Petrol	7am-10pm 24hours
14. Guest House	7am-10pm

#### DAYS AND HOURS OF OPERATION

#### **LIQOUR**

1. Hotel - 10:00am-1:00am (Urban)

Sunday & Public Holiday - 10:00am-11:00pm

Sunday & Public Holiday - 10:00am-11:00pm (Rural)

10:00am-10:00pm

6. Off-Sales - 8:00am-8:00pm Sunday & Public Holiday - 8:00am-2:00pm

7. Tavern - 10:00am-10:00pm Sunday & Public Holiday - 10:00am-8:00pm

8. Restaurant - 10:00am-12:00pm Sunday & Public Holiday - 10:00am-11:00pm

9. Lodge - 10:00am-11:00pm Sunday & Public Holiday - 10:00am-10:00pm

10. Public Bar - 10:00am-12:00pm Sunday & Public Holiday - 10:00am-11:00pm

11. Resort - 10:00am-11:00pm Sunday & Public Holiday - 10:00am-10:00pm

12. Canteen - 10:00am-12:00pm Sunday & Public Holiday - 10:00am-11:00pm

13. Motel - 10:00am-8:00pm Sunday & Public Holiday - 10:00am-11:00pm

14. Club - 7:00pm-6:00am Sunday & Public Holiday - 10:00am-8:00pm

15. Disco - 7:00pm-6:00am

16. Shebeen - 10:00am-8:00pm Sunday & Public Holiday - 10:00am-8:00pm

# MASERU CITY COUNCIL

# **ENVIRONMENTAL HEALTH DIVISION**

INSPECTION REPORT
TYPE OF BUSINESS
OWNER
LOCATION
ADDRESS
DATE AND TIME OF INSPECTION
NAME OF HEALTH OFFICER
INSPECTION CARRIED OUT IN THE PRESENCE OF
EXTERNAL DESCRIPTION
SURROUNDINGS
REFUSE STORAGE
TYPE OF BUILDING
INTERNAL DESCRIPTION
A. <u>KITCHEN:-</u>
1. Ceiling
2. Walls
3. Floor
4. Light and equipment
5. Fitting and equipment

В.	DINNING ROOM/BAR
	1. Ceiling
	2. Walls
	3. Floor
	4. Light and ventilation
	••••••
	5. Fitting and equipment
	•••••••••••••••••••••••••••••••••••••••
C.	STOREROOM AND PANTRY
	1. Ceiling
	2. Walls
	3. Floors
	4. Light and ventilation
	(In case of Hotels, Lodges etc,,)
D.	RECEPTION
E.	ROOMS
F.	HALLS
G.	BARS
Н.	LAUNDRY

I.	SANITARY FACILITIES			
J.	PERSONNEL/SECURITY			
K.	COMMENTS			
SIGNA	ATURE OF HEALTH OFFICER			

**OFFICIAL DATE STAMP** 

NAMI	E OF AP	PPLICANT
NAMI	E AND T	TYPE OF BUSINESS
LOCA	TION O	F BUSINESS
DATE	OF INS	SPECTION
NAMI	E OF PO	OLICE OFFICER INSPECTING
(a)	) Descr	iption/findings of:-
	(i)	Premises
	(ii)	Building
		•••••••••••••••••••••••••••••••••••••••
	(iii)	Furniture
<b>(b</b> )	(i)	State whether the applicant a fit proper person to hold the license:
	(ii)	Describe character of applicant:
(c)	Pers	sonnel/Security:
	•••••	
	••••	
<b>(d</b> )	) Is a	a grant/renewal of licence for public convenience or not:
	••••	
	••••	
(e)	Is t	the applicant true owner of the business or not:
	••••	

<b>(f)</b>	f) If for renewal how was a business conducted during the licensed period		
Com	ments:		
•••••			
•••••			
Inci	pection was carried out in the presence of		
•••••			
Sion	ature of inspecting officer		
<b>5.6.</b> .	uture of inspecting officer		
N.B:	-		
NOT	E:-		
	Date Stamp		

- (ii) PLEASE READ THE RELEVANT SECTION FIRST

(i) FORM COMPLETED BY W/O'S UPWARDS

2.8 Garbage should not be allowed to accumulate 2.9 All kitchen equipment must be kept clean and in good condition 2.10 No chipped or cracked crockery and glassware maybe used 2.11 Food provided must be of good quality properly cooked and attractive presented 2.12 Doors into and out of the kitchen should be screened from guests in dining room. 2.13 Kitchen to be kept free of insects and rodents 2.14 Adequate cold rooms and/or refrigerator be provided 2.15 Separate sink with hot and cold running water for washing pots and pans to be provided 2.16 At least two utensils washing sinks or dish washing machine 2.17 Kitchen and approaching areas must be maintained in hygienic condition at all times 3 PANTRIES AND FOOD STORAGE ROOMS 3.1 Floor to be of imperious material 3.2 All walls to be tiled or oil painted 3.3 Shelves to be of imperious material (preferably of stainless steel) or uncracked wood 3.4 Store to be free of rodents and insects 3.5 Flour should be kept in flour-bins 4 TOILETS 4.1 Separate toilets for men and women 4.2 Washing basin with hot and cold running water 4.3 A mirror in the ladies toilet to be provided 4.4 Adequate supply of toilet requisites (e.g towels, soaps, toilet paper, sanitary disposal bins and disinfectants) 5 GENERAL 5.1 Adequate fire fighting appliances to be provided 5.2 Restaurant license to be displayed prominently 5.3 Staff shall be attired in acceptable waiting uniform, which shall be clean. comfortable, freshly laundered and in good repair at all times 5.4 Valid health certificates for all personal 5.5 First-aid facilities must be available		
2.10 No chipped or cracked crockery and glassware maybe used 2.11 Food provided must be of good quality properly cooked and attractive presented 2.12 Doors into and out of the kitchen should be screened from guests in dining room. 2.13 Kitchen to be kept free of insects and rodents 2.14 Adequate cold rooms and/or refrigerator be provided 2.15 Separate sink with hot and cold running water for washing pots and pans to be provided 2.16 At least two utensils washing sinks or dish washing machine 2.17 Kitchen and approaching areas must be maintained in hygienic condition at all times 3 PANTRIES AND FOOD STORAGE ROOMS 3.1 Floor to be of imperious material 3.2 All walls to be tiled or oil painted 3.3 Shelves to be of imperious material (preferably of stainless steel) or uncracked wood 3.4 Store to be free of rodents and insects 3.5 Flour should be kept in flour-bins 4 TOILETS 4.1 Separate toilets for men and women 4.2 Washing basin with hot and cold running water 4.3 A mirror in the ladies toilet to be provided 4.4 Adequate supply of toilet requisites (e.g towels, soaps, toilet paper, sanitary disposal bins and disinfectants) 5 GENERAL 5.1 Adequate fire fighting appliances to be provided 5.2 Restaurant license to be displayed prominently 5.3 Staff shall be attired in acceptable waiting uniform, which shall be clean, comfortable, freshly laundered and in good repair at all times 5.4 Valid health certificates for all personal	2.8 Garbage should not be allowed to accumulate	
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comfortable, freshly laundered and in good repair at all times  5.4 Valid health certificates for all personal	5.2 Restaurant license to be displayed prominently	
-		
5.5 First-aid facilities must be available	5.4 Valid health certificates for all personal	
	5.5 First-aid facilities must be available	

5.6 The inside and outside of the building must at all times be clean and in good repair	
5.7 Proper indication signs (e.g cloakroom signs) to be provided	
GENERAL COMMENTS:	
	•••
	•••
	••••
	••••
	••••
INSPECTION WAS DONE IN THE PRESENCE OF:	

# **SAVINGRAM**

# G.P.139 RECEIVED DATE STAMP

FROM:	
TO:	LTB, HEALTH, POLICE
REF. NO.:	TSC/164
SIGNED (Full Signature)	
NAME: (Typed)	
DATE: GPL	
APPLICATION FOR	<u>LOCATION</u>
	has applied for a grant for
•••••	at

Please inspect the location and provide this office with inspection reports.

SCF	m	TIT	17	T 3 7
31 .F	1 P.IJ		. P.	··

The Chairman Liquor Licensing Ministry of Touri Sports and Cultu P.O Box 52 MASERU 100	ism
Dear Sir/Madam	
	ECTION REPORT  cation at
• The inspec *Security:-	tion revealed the following conditions of *Public Health, *Tourism or
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
Yours faithfully,	
***************************************	MCC, Tourism, Police Owner

\*Delete whichever is not applicable

**Ministry of Tourism** 

# **SCHEDULE IV**

	P.O Box 52 MASERU-100
Ref. No. :	•••••
D 01 /37 1	
Dear Sir/Madam	
APPROVAL OF LOCATION	
I am directed by the Accommodation, Catering and Tourism Enterpryou that your application for the location to develop (type of licence)	
On the site numbersituated atapproved. The following condition shall apply, however (if any).	has been
	•••••
	••••••
	•••••
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	••••••
•••••••••••••••••••••••••••••••••••••••	••••••
Yours faithfully,	
CHAIRMAN ACCOMMODATION, CATERING AND TOURISM ENTERPRISES BOARD	

**G.P. 139** 

# **SAVINGRAM**

RECEIVED DATE STAMP

FROM:	••••••	
TO:		
REF. NO.:	••••••	
SIGNED: (Full Signat	ure)	
NAME: (Typed)	•••••••••••••••••••••••••••••••••••••••	FILE NO:(Receiving Min/Dept.)
DATE: GPL		
	CTION OF BUSINESS PREMISES	
The above n	nentioned applicant has a	
at		••••••
Your good o	office is requested to inspect the said p on reports.	remises and provide this office with
Please checl	k the following:-	
••••••		
••••••		
•••••		
•••••		
••••••		

# (PROCEDURES)

**G.P.139** 

# **SAVINGRAM**

# RECEIVED DATE STAMP

FROM:	•••••			
TO:				
REF.NO:				
SIGNED: (Full Signature)				
NAME: (Typed)		FILE NO:(Receiving Min/Dept)		
DATE: GPL				
DE. INCRECTION	OE.			
RE: INSPECTION	OF:	<del></del>		
Applicant for the a	above establishment,	at		
•••••	whose contact person is	has		
informed the Boar	rd that he has met all the requirements for	issue of a licence.		
We therefore request you to inspect the premises and provide the Licensing section with inspection reports for further processing.				

	Ministry of Tourism Sports and Culture P.O. Box 52 MASERU-100
REF.NO:	
•••••••••••••••••••••••••••••••••••••••	
•••••••••••••••••••••••••••••••••••••••	
Dear Sir/Madam	
APPROVAL OF TRANSFER/REMOVAL	
You are hereby notified that your transfer/removal has been appr	oved subject to pay of
M	
Yours faithfully,	
Chairman	

Ministry of Tourism Sports and Culture P.O. Box 52 MASERU-100 Lesotho

REF.NO:	••••••
•••••••••••••••••••••••••••••••••••••••	
•••••••••••••••••••••••••••••••••••••••	
Dear Sir/Madam	
APPROVAL OF REMOVAL	
I am directed by the Accommodation, Catering and Tourism Enterinform you that your application for removal of your licence from	
Therefore you are expected to pay for the following issue of licenc	e:
1	····
2	····
3	••••
4	••••
5	••••
TOTAL	••••
Yours faithfully,	
CHAIRMAN ACCOMMODATION, CATERING AND TOURISM ENTERPRISES BOARD	

G.P.139

RECEIVED DATE STAMP

#### **SAVINGRAM**

FROM:			
TO:			
REF.NO:			
SIGNED: ()Full Signature)			
NAME: (Typed)	•••••••••••••••••••••••••••••••••••••••	FILE NO:(Receiving Min/Dept.)	
RE: SUSPENSION	OF BUSINESS OPERATION		
Please be informed that operatorintends to suspend operation of his/her business(es) until further notice.			

Your good office is therefore requested to inspect these premises in order to determine and verify the state of affairs. The inspection reports should be forwarded to this office.

Ministry of Tourism Sports and Culture P.O. Box 52 MASERU-100 Lesotho

	Lesoth
REF.NO:	
••••••	
••••••	
Dear Sir/Madam	
WITHDRAWAL OF SUSPENSION	
You are hereby notified that your suspension for operation of you withdrawn. You are required to pay an amount of M	our enterprise has been to receive it.
Yours faithfully,	
f/The Chairman	