

CHAPTER 1

Introduction, Objectives & Application

In the exercise of the powers conferred by section 5 (1)(i) of the Kerala Tourism (Conservation and Preservation of Areas) Ordinance 2005, issued in Notification No.500/Leg.A1/2005/Law Dated 11-01-2005 and published in Kerala Gazette , the Government of Kerala here by make the following guidelines for conservation and preservation of special tourism zone, Kumarakom.

1. Short Title, Applicability and Commencement

- a. These regulations will be known as the Regulation for Developments in the Special Tourism Zone- Kumarakom. These shall apply in the designated area under the special tourism zone – Kumarakom.
 - b. These regulations will come into force with immediate effect. These regulations will have overriding effect on all the existing regulations pertaining to the subject concerned.
2. Kumarakom situated 18 Kms. Northwest of Kottayam, with its breathtaking natural beauty enhanced by the lush backdrop of paddy fields, winding canals, coconut groves, mangrove forests, bird sanctuaries, with its rich variety of flora and fauna is one of the most preferred tourist destinations of Kerala.
 3. The Government of Kerala has promulgated the Tourism (Conservation and Preservation Areas) Ordinance 2005 by notification in the Gazette, has declared Kumarakom as Special Tourism Zone. This Ordinance draws specific guidelines and directions for the conservation and preservation of the area and will be mandatory for all further developmental activities to adhere to these guidelines so as to ensure that there are no fatal impacts on the fragile ecological system or the topography of the region.

4. Objectives

- a. Controlling and guiding developmental activities within the notified area of the Special Tourism Zone.
- b. Tailoring tourism development in line with the unique characteristics and the natural attraction of the destination.
- c. Ensuring the conservation and preservation of the environment.
- d. Ensuring that a fine balance of economic, social and environmental preservation is achieved through specific norms drawn for each development zone for its developmental activities.

5. **The Purpose.** The purpose of these guidelines is to regulate and control all developmental activities within the Special Tourism Zone by the Tourism Conservation and Preservation Committee, local bodies, community and proponents, thereby conserving and preserving the environment.

6. **Application.** These guidelines are intended to address all developmental activities within the designated Special Tourism Zone, Kumarakom and shall apply to :

- (a) Any public or private building as described below, namely: -
 - (i). Where a building is newly erected, these rules shall apply to the designs and construction of the building.
 - (ii). Where the building is altered, these rules shall apply to the altered portion of the building,
 - (iii). Where the occupancy or the use of a building is changed, these rules shall apply to all parts of the building affected by the change,
 - (iv). Where addition or extension is made to a building, the rules shall apply to the addition or extension only, but for calculation of floor area ratio and coverage permissible and for calculating the required off street parking area to be provided, the whole building (existing and the proposed) shall be taken into account:

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- (b) All lands proposed to be developed or redeveloped for construction of buildings,
- (c) All the land development and constructions existing or proposed in any village / panchayath area to which the provisions of these rules stand extended.
- (d) Quality standards for :
 - (i) Restaurants
 - (ii) Ayurveda Centers
 - (iii) House Boats
- (e) Until special Land Use Zoning Regulations for areas under tourism use or for any other propose are promulgated, the land use category as indicated in the Master Plan prepared for Special Tourism Zone Kovalam along with the corresponding Land Use Zoning Regulations shall continue to remain in force.
- (f) For any building construction or land development for tourism use as per Zoning Regulations of the master plan, it is mandatory to obtain specific clearance from Tourism Conservation and Preservation Committee, Kovalam, before taking up such developments or re-development

7. **Extent and Delineation.** Kumarakom Panchayath ($9^{\circ} 37'$ N Latitude and $76^{\circ} 25'$ E Longitude) has a total area of 51.67sq.km.of which 24.13 sq.km is the Vembanad Lake, which forms an indispensable part of Kumarakom. Most of the Kumarakom area is reclaimed from Vembanad Lake. The Kavanar River and Aymanom villages are on the North; the Thiruvapur village on the east and to the South is the Allapuzha-Kottayam canal. The whole of Kumarakom Panchayath including the Vembanad Lake is delineated as the special tourism zone.

CHAPTER 2

Guiding Principles & Developmental Policies

8. These Guidelines address specific issues, which have an impact on scenic and environmental values, for example; emission of noise (e.g. power generation, vehicles and boats), light, smoke or dust, waste disposal (e.g. refuse disposal,), visual impact (e.g. buildings and roads) or odour (e.g. sewage treatment).
9. Conserving the community's resources, so that ecological processes, on which life depends, are maintained and the total quality of life, now and in the future, is enhanced. Ecological processes include interconnected physical and biological systems and the aspect of impacting or managing one part of the environment, which can seriously undermine the system, in general is also considered.
10. The ad-hoc establishment of developments along the coast has the potential to erode the scenic and environmental values of the area over time and may also affect the economic viability of the individual development projects.
11. Mangrove protection and afforestation shall be encouraged.

12 .General Guidelines for Development.

- a. Reclamation of land from the backwater will not be permitted
- b. No permission for filling and reclaiming Padasekharams, paddy fields and wetlands will be accorded.
- c. A 25 m foreshore set back from the water body will be maintained free from constructional activities.
- d. For all tourism based developments KMBR rules will apply.
- e. Independent houses shall have their own septic tanks and soak pits.
- f. Canals and streams will not be filled up to create motor-able access to private land holdings.
- g. Annual maintenance dredging of internal canals will be mandatory.
- h. Activities detrimental to the peace and quiet of the bird sanctuary shall be strictly controlled by restricting boating and water sport activity along the resting areas of birds.
- i. The mangroves, which are in danger of eventual extinction from this area will be protected and regenerated through proper conservation programmes. It shall be mandatory for all proponents of tourism related industry to plant mangroves along the banks of the entire water stretch in front of their property.
- j. Dumping of solid and liquid wastes from resorts and private residences into the water bodies is strictly prohibited.
- k. Plastics other than certified bio degradable ones should be banned from use in the area
- l. Existing road networks to be developed with new proven techniques after consultation with IRC to prevent recurring collapse of these roads during rainy season.
- m. Since the existing drinking water facilities do not meet the demands of the local people, the developers must harvest potable drinking water either through collection ponds or roof water harvesting.

- n. All new constructions will be of traditional Kerala style with sloping Mangalore tiled roofs. The height shall not exceed two floors i.e., 9 m.
- o. All mechanised boats with their exhaust pipes extending below the water line, should be controlled or banned and modifications made in such manner that the exhaust is released into the open air.
- p. Setting up of wire nets within the backwaters will not be permitted.

12. Detailed Land Use Zoning Regulations. The land use zoning regulation has been formed based on the following assumptions.

- a. The areas identified as Resort/Institutional areas in the land use classification comprise not only of the present functioning resorts but also those area, which are owned by various hotel groups and others who intended to develop these areas in to full fledged resorts. Therefore, they are all committed resort areas.
- b. Presently, 61.22 ha of land have been committed for tourism development, mainly for resort development by 14 agencies. It is assumed that another 40.44 has will also be added for tourism development during the period of 1999-2011 as explained earlier. Thus it is expected that a total of 101.66 ha of land in Kumarakom panchayath will be utilized for tourism activities.
- c. Out of 101.66 ha of land, a major share will be used for establishing resorts. But it is essential to reserve a portion of land for the development of central facilities for tourists. Thus 10% of the total area estimated for tourism activities may be used for development of central facilities for tourists. This comes to about 10.16 ha. The remaining 91.5 ha may be used for establishing resorts.
- d. At present, all the areas committed for resort development are along the lakefront only, except Golden Waters Resort, which is located on the side of Kavanar. Golden water Resort is very successfully developed on the side of river front more than 2 km interior. It proves that there is lot of scope for developing resorts along river and canal front. Since some of

the lakefront has to be reserved for jettys and public relational areas like parks and picnic spots, there is only limited lake frontage available for resort development. Hence, distributing resort locations along rivers and canals should be taken as a policy for resort development..

13. **Listed Natural Features, Common Utility Assets and Services.** Spatial mapping of all back water stretch, rivers , canals , drainages, streams, common utility areas, open spaces and revenue land, areas of aesthetic, cultural and environmental significance, all with brief description and standards to be maintained will be prepared. The list shall be supplemented/ modified from time to time by the Government or the Tourism Conservation and Preservation Committee. These regulations apply to the entire Special Tourism Zone - Kumarakom and the areas of influence identified are:

- a) **Lake Front.** The entire lake front, canals and rivers form the basic spatial visualization. Some of the lake front will be ear marked for jetties and picnic spots.
- (b) **Rivers.** Reclamation of the river banks is banned. Retaining walls using masonry/concrete will not be permitted. Bank retention using endemic plant species like mangroves will be encouraged.
- (c) **Rivulets and Streams.** The course and direction of rivulets and streams emptying to the backwaters will not be altered nor filled up for access to vehicular traffic
- (d) **Roads/ Footpaths.** The upkeep and maintenance of the roads and footpaths including the surrounding revenue land, drains, road furniture, signage, electric and telephone poles will be monitored by the Tourism Conservation and Preservation Committee and their recommendations on these will be binding on the Line department/ LSGI for implementation
- (e) **Bus Bays, Bus Sops, Taxi Stands and Three Wheelers Stands, Boat Jetties** .Standards to be maintained will be prepared by the Tourism Conservation and Preservation Committee and implemented.

- (f) **Revenue Land and Open Spaces.** Standards to be maintained will be prepared by the Tourism Conservation and Preservation Committee and implemented.
- (g) **National Water Way and Shore Support Facilities.** The standards and siting of shore support facilities for the NWW will be approved by the Tourism Conservation and Preservation Committee.
- (h) Reclamation of lakes as well as canals in the specified special tourism zone is prohibited.
- (i) Dredging, de-silting and removal of weeds from the canals and water way will be mandatory.
- (j) Minimise use of boats fitted with out-board engines in small canals to prevent bank erosion.

14. The following specific land use zones have been derived for regulating the developments for conservation and preservation of tourist destinations, Kumarakom.

a. **No Development Zone** .The area included by the following survey numbers.

2(part),3(part),67(part),69(part),71(part),72(part),77(part),81(part)83(part)87(part),
88(part),301(part),302(part),304(part),104(part),308(part),310(part),2(part),36(part),
38(part),43(part),42(part),45(part),174(part),175(part),185(part),187(part),188(part),
189(part),190(part),191(part),192(part),193(part),323(part),324(part),325(part),320(
part),332(part),327,330(part),323,329(part),338(part).

Regulations:

There is high potential for visitation of this area by both domestic and international tourists. Small scale and low impact environmentally sensitive tourism related infrastructure development is permitted to cater to their needs. The area will be reserved as a green park. The following regulations are framed to conserve and preserve the natural quality:-

Boat landing facilities shall be constructed, spatially distributed for tourist facilitation

Pathways shall be designed and built aesthetically with natural coloured pavements

Parks / Children's park

b. **Tourism Development zone.** The area included by the following survey numbers.

2 (part), 4 (part), 3 (part), 67 (part), 66, 65, 70, 69 (part), 71 (part), 72 (part), 74, 76, 77 (part), 78, 79, 80, 81 (part), 83 (part), 84,86, 87 (part), 88 (part), 301 (part), 300, 302 (part), 304 (part), 305, 298, 255 (part), 256 (part), 104 (part), 295,262 (part), 263 (part), 294,307,308 (part), 310 (part), 307, 309, 329, 311, 290, 316, 320 (part), 314, 315, 319, 318, 326, 327, 323p (part), 324 (part), 325 (part), 2 (part), 3, 5 (part), 36 (part), 4, 35, 34 (part), 40 (part), 38 (part), 39 (part), 43 (part), 42 (part), 45 (part), 172 (part), 173 (part), 176 (part), 175 (part), 184, 185 (part), 187 (part), 188 (part), 198,189 (part), 197 (part), 190 (part), 191 (part), 192 (part), 196 (part), 193 (part), 195, 323 (part), 322, 324 (part), 325 (part), 320 (part), 321.

Regulations:

A density of 20 rooms per ha(i.e.40 bed per ha)for Resort development in Kumarakom is advisable.

Land requirement standards

Luxury resorts - Maximum 40 beds/ha

Economy resorts - Maximum 60 beds/ha

Natural drains and canals should not be blocked or filled up.

Maximum built up area coverage to be allowed is as follows:

At ground floor level 25% of land area

At first floor level 10% of land area

At second floor level and above 5% of land area

Max floor area ration is .25

Any part of building structure should not rise above 1 : 10 slope line. Slope starts from shore line High Water level (HWL) maximum height allowed is 15 m above HWL.

Minimum setback required for any building or structure

From Lake - 25 m

From Canal Width of canal or 50 m which ever is less

Shore line protection structure including parapet wall should not rise 70 cms above HWL.

All man made structure should be aesthetically acceptable to the natural environment .

All constructions shall confirm to KMBR rules.

c. **Restricted tourism development zone.** The area included by the following survey numbers.

91 (part), 92 (part), 93 (part), 94 (part), 99 (part), 100 (part), 247,250, 251, 252, 257, 255 (part), 256 (part), 258, 262 (part), 261, 260, 259, 246, 273, 274-278, 266-270, 264, 263 (part), 265, 266, 285-288,281-283, 330-358, 361-373, 323-325 (part), 11, 5 (part), 6-9, 13, 14, 16- 19, 22-32, 34 (part), 40 (part), 39 (part), 41, 42, 43 (part), 39 (part), 41, 42, 43 (part), 46,-64, 66, 67, 69, 70, 72, 73,75, 76, 80-84, 86, 88, 89, 90, 93, 472, 167-169, 132-137, 139-142, 144, 146-152, 121, 126-128, 159-164, 172 (part), 173 (part), 176 (part), 177-181, 183 98-103, 105-109, 111, 113,115-118, 273, 241-254, 258, 259, 199-210, 196 (part), 197 (part), 212-214, 217, 220 (part), 221 (part), 222, 223,227-230 (part).

Regulations:

All tourism related infrastructure to be constructed in this area shall have its own individual plot with a minimum size of 25 cents with compound wall, motor-able access of width more than 5m and shall have its own arrangements for water supply, sanitation, solid and liquid waste disposal mechanism. All constructions shall confirm to KMBR rules.

d. **Residential Cum Agricultural Zone:** The area included by the following survey numbers.

6-64, 90, 91 (part), 92 (part), 93 (part), 94 (part), 95-99 (part), 100 (part), 101-112, 118-138, 140-142, 146-151, 153, 154, 154, 156, 157, 158, 160, 162, 164, 165-171, 173-184, 186, 188, 189-191, 193-198, 200, 202, 203, 205, 206-223, 225, 228, 232-240, 242, 244, 405-413, 415, 416 (part), 417, 420-439, 441, 444-452, 455-468, 470, 471, 473, 474, 476, 400-402, 375-381, 385-390, 392-395, 397-399, 1, 3-6, 8-16, 19-32, 33 (part), 34, 35 (part), 90, 36-38, 40-43, 46-48, 50-58, 61-73, 55-79, 113, 14, 15, 117-124, 130-150, 152-154, 157-161, 163-168, 171-183, 185-199, 201-214, 216-226, 273 (part), 272, 113 (part), 261-317, 319, 330 (part), 332 (part), 329 (part), 328 (part), 334-354, 361-365, 367, 369, 370, 373-379.

Regulations:

This area with sparse settlement and majority of the land is put to agriculture use. Filling up of paddy fields are not permitted in this area.

Tourist accommodation can be built in this area with the consent of Tourism Conservation and Preservation Committee.

All constructions shall conform to Kerala Municipal Buiding Rules.

e. **Mangrove & Marshy Land**

The area included by the following survey numbers

2(p)

Regulations:

- The immediate task to be attended to is the protection of existing mangroves at Kumarakom. The Govt. of Kerala may declare this mangrove location as protected area, suggesting appropriate guidelines. The developmental agencies and the KTDC may be directed to attempt afforestation of mangroves as green belt @ 1/10th of the area occupied by them, along the lake margins, canals and ponds where salinity reaches.
- Tourists with genuine interest only may be allowed inside the bird sanctuary.

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- The area surrounding 500m radius of the mangroves and bird sanctuary, in the lake portion, may be cordoned off from any intervention as shown in fig.3. This will also serve as an area of fish breeding and nursery ground.
- Considering the fact that the area under natural vegetation is very low, every effort may be to increase the vegetation cover. This also necessary for nesting and breeding habitats of resident and migratory birds. During the season of migratory birds (November to May), speed boating may be promoted towards Thanneermukkam. Only small boats and Houseboats may be allowed to go beyond south during season. There are other potential areas in Kumarakom like canals and backwater front that could be brought under Mangroves. Afforestation of theses sites is recommended. Assistance to local communities for afforestation and protection of mangroves is needed.

CHAPTER 3

Special Regulations

15. Protection Of Scenic Environment. The landform topography and flora reinforce the virgin natural beauty of the Special Tourism Zone.

Guidelines

- a. Building structures will not exceed 2 stories excluding settlement areas mentioned in the zoning regulation.
- b. Proponents will prepare a visual resource management plan, addressing the existing landform, vegetation and prominent features (to and from the proposed site).
- c. Only locally endemic vegetation is propagated for screening, windbreaks, rehabilitation and landscaping
- d. Weeds are monitored and eradicated wherever appropriate;
- e. No change is made to landform (cut and fill) and topography to accommodate buildings and infrastructure;
- f. Disturbance or loss of natural vegetation not permitted except for the areas of actual constructions;
- g. Local sources of gravel, stone and earth are used, subject to approval;
- h. Architectural style, landscape design and construction materials shall reflect local elements (eg. landform);
- i. Materials with muted or recessive colours and low reflective qualities that closely compliment the neighborhood are used;
- j. Services including electricity lines are located below ground (for all new tourism related developmental activities);
- k. Isolated structures, such as car parks, toilet blocks, towers and storage areas blend into the natural setting and with locally endemic vegetation; and
- l. Quarrying and sand mining will be banned.

16. Foreshore Set Back

Guidelines

- a. For all constructional or developmental activities, sufficient setback will be provided so as not to obstruct the scenic view of prominent landmarks and major attractions, such as headlands, cliffs and beaches.
- b. The common land in the foreshore setback area through out the entire scheme area will be free from individual fencing/compound wall.
- c. Signage, bollards, display boards, rubbish bins and small structures (water tanks or toilet blocks) within the foreshore area have a very low visual impact and are of a form (colour, material and size) consistent with the amenity and character of the area.
- d. Foreshore access roads and car parks will follow natural contours.
- e. Pedestrian access will be created as principal access through out the entire scheme area.
- f. Stabilisation, rehabilitation, re-vegetation and landscaping of the foreshore setback are undertaken using locally endemic plant species.

17. Guidelines for Marine Infrastructure

Marine structures and boat landing facilities existing and proposed will strictly follow approved management guidelines of Inland Waterways Authority of India (IWAAI). Shore support facilities with eco-friendly practices will be considered only in the designated locations.

18. Guidelines for Water Availability

- (a) Development proponents will endeavor to obtain water from a variety of sustainable sources, with collection of rainwater being a priority; detailed schemes will be submitted along with preliminary application.
- (b).Water conservation strategies like composting toilets and storm water re-use will be incorporated in development proposals.
- (c).All new proposals will have the mechanism of rainwater harvesting measures.
- (d) Water quality standards are:

(i) **Indian Standards of Drinking Water** .The Bureau of Indian Standards has defined the level of solvents for safety purposes. The table below gives the common solvents in water and the permitted levels.

Substance/Test	Unit	Desirable Limit	Maximum Permissible Limit*
Physical Turbidity	NTU	5	10
Chemical pH	Number	6.5-8.5	No relaxation
Hardness	As(CaCo)mg/l	300	600
Chloride	(asCl)mg/l	250	1000
Iron	(as Fe)mg/l	0.3	1.0
Nitrate	(as No)mg/l	45	No relaxation
Fluoride	(as F) mg/l	1.0	1.5
Residual Chlorine	Mg/l	0.2-0.5	No relaxation
Arsenic	(as A)mg/l	0.05	No relaxation
Bacteriological Coliforms	MPN/100ml	10**	No relaxation
E Coli	MPN/100ml	0	No relaxation

* When there is no alternative source for drinking.

** Colitone organisms should not be detectable in 100ml of any two consecutive samples.

(ii) Water Quality Standards.

S.No.	Parameter	Standards			
		Inland surface water	Public Sewer	Land for irrigation	Marine coastal areas
1.	2.	3.			
		(a)	(b)	(c)	(d)
1.	Colour and odour	See Note-1	---	See Note-1	See Note-1
2.	Suspended Solids, mg/l, Max	100	600	200	(a) For process waste water-100 (b) For coolina

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					water effluent-10 per cent above total suspended matter of influent cooling water.
3.	Particle size of suspended solids	Shall pass 850 micron IS Sieve	---	---	(a) Floatable solids, Max 3 mm (b) Settleable solids Max 850 microns.
4.	Dissolved solids (inorganic), mg/a, mac	2100	2100	2100	---
5.	pH value	5.5 to 9.0	5.5 to 9.0	5.5 to 9.0	5.5 to 9.0
6.	Temperature °C, Max	Shall not exceed 40 in any section of the stream within 15 meters down stream from the effluent outlet	45 at the point of discharge	---	45 at the point of discharge
7.	Oil and grease, mg/l, max	10	20	10	20
8.	Total residual chlorine, mg/l, Max.	1.0	---	---	1.0
9.	Ammonical nitrogen (as N), mg/l, Max.	50	50	---	50
10.	Total Kjeldahl nitrogen (as N), mg/l, Max.	100	---	---	100
11.	Free Ammonia (as NH ₃), mg/l, Max.	5.0	---	---	5.0
12.	Biochemical Oxygen Demand (5 days at 20oC) Max.	30	350	100	100
13.	Chemical Oxygen Demand, mg/l, Max.	250	---	---	250
14.	Arsenic (as As), mg/l, Max.	0.2	0.2	0.2	0.2
15.	Mercury (as Hg), mg/l, Max.	0.01	0.01	---	0.01
16.	Lead (as Pb), mg/l, Max.	0.1	1.0	---	1.0
17.	Cadmium (as Cd), mg/l, Max.	2.0	1.0	---	2.0
18.	Hexavalent chromium (as	0.1	2.0	---	1.0

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	Cr+6) mg/l, Max.				
19.	Total chromium as (Cr), mg/l, Max.	2.0	2.0	---	2.0
20.	Copper (as Cu), mg/l, Max.	3.0	3.0	---	3.0
21.	Zinc (as Zn), mg/l, Max.	5.0	15	---	15
22.	Selenium (as Se), mg/l, Max.	0.05	0.05	---	0.05
23.	Nickel (as Ni), mg/l, Max.	3.0	3.0	---	5.0
24.	Boron (as B), mg/l, Max.	2.0	2.0	2.0	---
25.	Percent Sodium, Max.	---	60	60	---
26.	Residual sodium carbonate, mg/l, Max.	---	---	5.0	---
27.	Cyanide (as CN), mg/l, Max.	0.2	2.0	0.2	0.2
28.	Chloride (as Cl), mg/l, Max.	1000	1000	600	(a)
29.	Fluoride (as F), mg/l, Max.	2.0	15	---	15
30.	Dissolved Phosphates (as P), mg/l, Max.	5.0	---	---	---
31.	Sulphate (as SO ₄), mg/l, Max.	1000	1000	1000	---
32.	Sulphide (as S), mg/l, Max.	2.0	---	---	5.0
33.	Pesticides	Absent	Absent	Absent	Absent
34.	Phenolic compounds (as C ₆ H ₅ OH), mg/l, Max.	1.0	5.0	---	5.0
35.	Radioactive materials (a) Alpha emitters MC/ml, Max.	10 ⁻⁷	10 ⁻⁷	10 ⁻⁸	10 ⁻⁷
	(b) Beta emitters uc/ml, Max.	10 ⁻⁶	10 ⁻⁶	10 ⁻⁷	10 ⁻⁶

Note :-

1. All efforts should be made to remove colour and unpleasant odour as far as practicable.
2. The standards mentioned in this notification shall apply to all the effluents discharged from industrial/ municipal sewage

26.Guidelines Sewage Treatment

- a) Provisions contained in Water Act, 1974 and effluent standards for the sewage laid down by Kerala State Pollution Control Board.

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- b) Water recycling techniques will be adopted to minimize water use and maximize recycling for all new proposals.
- c) Treated sewage will be disposed off by trickle/drip irrigation to natural vegetation (not within 100 M of beaches or wetlands) instead of disposal to the marine environment.
- d) Screened solids and sludge should be transported to a licensed landfill or to Vilappilsala solid waste Treatment Plant.
- (e) Ensure that the discharge water meets the criteria specified at paragraph 25 above.

27. Guidelines for Waste Disposal

Organic and green waste will be collected, treated by windrow composting and stored for use as mulch, soil improver or fertiliser.

Organic waste not used composting and all inorganic waste will be transported to a licensed landfill facility or waste treatment plant of the Thiruvananthapuram Corporation.

Development proposals for waste management programme will cater to minimizing waste production and reuse and recycling. Ensure that the discharge water meets the criteria specified at paragraph 25 above.

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28. Guidelines for Energy Generation

- a) Diesel generators encased in sound proof structure with mufflers will only be used during emergency situations.

b) Use of heavy energy consuming machineries, which can potentially harm or damage the environment through toxic emissions and other hazardous materials are avoided.

c) Standards/Guidelines for control of Noise Pollution from Stationary Diesel Generator (DG) Sets:

(i) Noise Standards for DG Sets (15-500 KVA) The total sound power level, L_w , of a DG set should be less than, $94 + 10 \log_{10}$ (KVA), dB(A), at the manufacturing stage, where, KVA is the nominal power rating of a DG set. This level should fall by 5 dB(A) every five years, till 2007.

(ii) Mandatory acoustic enclosure/acoustic treatment of room for stationary DG sets (5 KVA and above): Noise from the DG set should be controlled by providing an acoustic enclosure or by treating the room acoustically. The acoustic enclosure/acoustic treatment of the room should be designed for minimum 25 dB(A) Insertion Loss or for meeting the ambient noise standards, whichever is on the higher side (if the actual ambient noise is on the higher side, it may not be possible to check the performance of the acoustic enclosure/acoustic treatment. Under such circumstances the performance may be checked for noise reduction upto actual ambient noise level, preferably, in the night time). The measurement for Insertion Loss may be done at different points at 0.5m from the acoustic enclosure/room, and then averaged. The DG set should also be provide with proper exhaust muffler with Insertion Loss of minimum 25 dB(A).

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29. Guidelines for Noise Standards

Ambient air quality standards in respect of noise:

Area Code	Category of Area	Limits in dB (A) Leq	
		Day Time	Night Times
(A)	Industrial area	75	70
(B)	Commercial area	65	55
(C)	Residential area	55	45
(D)	Silence Zone	50	40

Note :

1. Day time is reckoned in between 6.00 AM and 9.00 PM
2. Night time is reckoned in between 9.00 PM and 6.00 AM
3. Silence zone is defined as areas upto 100 meters around such premises as hospitals, educational institutions and courts. The Silence zones are to be declared by the Competent Authority.

Use of vehicular horns, loudspeakers and bursting of crackers shall be banned in these zones.
4. Mixed categories of areas should be declared as one of the four above mentioned categories by the Competent Authority and the corresponding standards shall apply.

30. Guidelines for Construction and Management

- a Construction practices will ensure minimal site disruption.
- b Proponents will develop on-site guidelines and controls for contractors, specifying appropriate construction practices.
- C Minimal use and disposal of dangerous chemical cleaning products will be encouraged. Where disposal is unavoidable, low environmental impact products will be sought.
 - g. d Proponents will prepare and adopt a product purchasing policy, which maximises use, reuse and recycling.

31. Guidelines for Mandatory Planting of Trees

(a) The number of trees to be planted and their subsequent maintenance will be on the following scale.

(i) Residential areas: Every household having more than 100 sq.m. area will plant at least small or medium variety in their premises as follows:

Table 1

Below 100 sq.m.	1 tree
1001-200 sq.m.	3 trees
201-300 sq.m.	4 trees
301 sq.m. and above	5 trees plus 2 trees for every in crease of 100 sq.m.

b) Commercial or institutional cases: Commercial establishment will plant trees as follows :

Below 200 sq.m.	2 trees
201-500 sq.m.	4 trees
501 – 1000 sq.m.	6 trees
Above 1001 sq.m.	6 trees plus 2 trees for every in crease of 100 sq.m.

Guidelines For Conservation and Preservation.

In addition, commercial or institutional areas will be landscaped instead of leaving them without any vegetation.

(c) The local authority having jurisdiction will grant building permission subject to the condition that the owner shall plant the prescribed number of trees.

(d) The owner of the premises or house will maintain the trees and will not fell them without the permission of the designated officer.

32. Guidelines for Waterways, Canals and Streams. No outlets from any hotel will be discharged directly to these drains without having treated the effluent. The natural streams will not be filled up .

**CHAPTER 4 - SPECIAL REGULATION TO RESTAURANTS,
AYURVEDA CENTRES, HOUSEBOATS**

RESTAURANTS

Introduction

33. The cuisine of Kerala is one of the most sought –after tourism products of God’s Own Country. The number of tourists, who find our divine dishes irresistible, is fast increasing. So is the number of restaurants, which cater to tourists from all over the world. Hence it has become urgent to evaluate the quality and service standards of restaurants and classify the accordingly. This will ensure the customers high quality, hygienic services of international standards. As part of its ongoing efforts towards sustainable tourism products and ensuring high standards in services, Kerala Tourism is now introducing regulatory measures for the working of restaurants these guidelines are issued to regulate how restaurants will be classified, the terms and conditions and the application format are placed at Appendix E attached.

General terms and conditions

34. Classification from the Department of Tourism, Government of Kerala is not mandatory to operate a restaurant in the State. Classification for newly operational restaurants must be sought with in 3 months of completion of restaurant projects.

Operating restaurants may opt for classification at any stage. However, restaurants seeking re-classification should apply one year prior to the expiry of the current period of classification. If the restaurant fails to reapply one year before the expiry of the classification order, the application will be treated as a fresh classification case.

Once a restaurant applies for classification/re-classification, it should be ready at all times for inspection by the Restaurant Classification Committee of Kerala (RCCK). No requests for deferment of inspection will be entrained. Classification will be valid for 3 (three) years from the date of issue of orders or in case of re-classification, from the date of expiry of the last classification provided that the application has been received with in the stipulated time

mentioned above, along with all valid documents. Incomplete application will not be accepted. Restaurants applying for classification must provide the following documentation.

- a) All applications for classification or re-classification must be complete in all respects
- b) Application form
- c) Application fee
- d) Prescribed clearances
- e) NOCs, certificates etc.

(Incomplete application is liable to be rejected.)

35. The application fees payable for classification are as follows:

Star category	Classification/re- classification fee in Rs.
1-Star2-Star3-Star	6,000
4-Star5-Star	10,000

36. The Restaurant Classification Committee of Kerala (RCCK) consist of the following:

Secretary (Tourism)	-	Chairman
Director, Department of Tourism	-	Convener
Principal, IHMCT	-	Member
Representative from FHRAI	-	Member
Representative from HAI	-	Member
Representative from IATO	-	Member
Representative from TAAI	-	Member

Four members will constitute a quorum

The chairman, RCCK, will approve the minutes.

37. The presence of facilities and services will be evaluated against the enclosed checklist. Refer para 51 below.

38. New projects will be required to adopt environment friendly practices.

39. Existing restaurants being classified will need to conform to a phased plan for adding eco-friendly practices and facilities

40. The quality of facilities and services will be evaluated against the mark sheet.

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41. The restaurant is expected to maintain required standards at all times. The Classification Committee may inspect a restaurant at any time without previous notice.
42. Any deficiencies /rectification pointed out by the RCCK must be complied with within the stipulated time, which has been allotted in consultation with the restaurant representatives during inspection. Failure to do so will result in rejection of the application.
43. The committee may assign a star category lower but not higher than that applied for.
44. The restaurant must be able to convince the committee that they are taking sufficient steps for energy conservation, water harvesting, garbage segregation, and disposal/recycling as per Pollution Control Board (PCB) norms and following other eco-friendly measures.
45. For any change in the star category the promoters must apply afresh with an application form and requisite fees for the category applied for.
46. Any change in the plans or management of the restaurant should be informed to the RCCK, Department of Tourism, and Govt. Of Kerala within 30 days. Otherwise the classification will stand withdrawn/terminated.
47. Applicants are requested to go through the checklist of facilities and services contained in this document before applying. Incomplete applications will not be considered.
48. All cases of classification would be finalized within three months of the application being made.
49. The Department of Tourism, Govt. of Kerala reserves the right to modify the guidelines/terms and conditions from time to time.

50. **Awarding Scores**

Criteria	Max. Marks	Score	Comments												
Exterior and grounds	8		Exteriors2/Approach2/ Landscaping2/Exterior lighting 2												
Restaurant	12		Furniture4/Furnishings2/Decor2/Cutlery and crokery4												
Public Areas	6		Furniture2/Furnishings2/Decor2												
Parking	6		Minimum numbers as specified in the checklist												
Kitchen	8		Equipment3/State of repair 2/Food storage 3												
Cleanliness	8		Overall impression												
Hygiene	8		Pot & Dish washing 2/Drinking water 2/Staff facilities1/Pest control2/Garbage disposal1												
Safety and Security	4		Fire fighting equipment1/signage1/Awareness of proedures1/public area and room security1												
Communication facilities	2		Phone Service1/Intenet access 1												
Services	8		Overall impression												
Eco-friendly-practices	6		Waste management, recycling/no plastics1/Water conservation, harvesting 1/Pollution control- air, water, sound, light 2/Alternative energy usage1												
Staff quality	10		Availability of trained staff 6/overall quality 2/ uniform 2												
Over ambience	8		Overall impression												
Total	100		<table border="1"> <thead> <tr> <th colspan="2">Qualifying Score</th> </tr> </thead> <tbody> <tr> <td>5*</td> <td>90%</td> </tr> <tr> <td>4*</td> <td>80%</td> </tr> <tr> <td>3*</td> <td>70%</td> </tr> <tr> <td>2*</td> <td>60%</td> </tr> <tr> <td>1*</td> <td>50%</td> </tr> </tbody> </table>	Qualifying Score		5*	90%	4*	80%	3*	70%	2*	60%	1*	50%
Qualifying Score															
5*	90%														
4*	80%														
3*	70%														
2*	60%														
1*	50%														

51 CHECKLISTFOR FACILITIES & SERVICES

General	1*	2*	3*		
	4*	5*			
Minimum 2-mesl operation, 7 days a weak in season	N	N	N	N	N
Establishment to have all trading license	N	N	N	N	N
24hrs lifts for building higher than ground plus two floors	N	N	N	N	N
Restaurants, public areas and kitchens fully serviced daily	N	N	N	N	N
All floor surfaces clean and in good repair	N	N	N	N	N
Parking facilities (Maximum no. of seats per unit car parking area	12	10	8	6	4
Restaurant					
Multicuisine restaurant of min.30 pax and 600 sq.ft carpet area	N	N	N	N	N
Speciality restaurant	D	D	D	N	N
24hrs coffee shop	D	D	D	N	N
Full service of all 3 meals in dining room	N	N	N	N	N
Crockery and glassware of high quality	N	N	N	N	N
Cutlery to be at least stainless steel	N	N	N	N	N
Kitchen					
Refrigerator with deep freeze	N	N	N	N	N
Segregated storage of meat, fish and vegetable	N	N	N	N	N
Tiled walls, non-slip floors	N	N	N	N	N
Head covering or production staff	D	D	N	N	N
Daily germicidal cleaning of floors	N	N	N	N	N
Clean Utensils	N	N	N	N	N
Six monthly medical checks for production staff	N	N	N	N	N
All food grade equipment, containers	N	N	N	N	N
Ventilation system	N	N	N	N	N
First-aid training for all kitchen staff	N	N	N	N	N
Drinking water	N	N	N	N	N
Garbage to be segregated – wet and dry	N	N	N	N	N
Receiving and stores to be clean and district from garbage area	N	N	N	N	N
Insectocutor	N	N	N	N	N
Public Areas					
A lounge or seating in the lobby area	D	D	D	N	N

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Reception facility	D	D	D	N	N
Souvenir shop	NA	NA	D	D	D
Public Telephone	NA	NA	NA	D	N
Internet facility and tourist information kiosk	NA	NA	NA	D	D
News papers available	N	N	N	N	N
Conference facilities	NA	NA	NA	D	N
Staff Quality					
Staff uniforms	D	D	N	N	N
Hand gloves and cap for kitchen staff	N	N	N	N	N
English speaking front office staff	D	D	N	N	N
Government recognized catering/hotel institutes	10%	15%	20%		
	40%	50%			
Staff welfare/facilities	D	D	N	N	N
Staff rest rooms	D	D	N	N	N
Staff locker rooms	D	D	N	N	N
Dining Area	D	D	N	N	N
Common Toilets					
Separate gents and ladies toilet	N	N	N	N	N
Access to the toilets not through kitchen/restaurant	N	N	N	N	N
Minimum number of gents W.C	1	1	2	2	2
Minimum number of ladies W.C	1	1	2	2	2
Minimum number of gents urinal	1	1	2	2	2
Cleaning of the area in every	2hrs	2hrs	2hrs		
	1hr	1hr			
A wash basin with running water, a mirror, a sanitary bin with- lid separate for gents and ladies with hand towels	4	4	4	4	4
Minimum size of W.C. in Sq.ft.	12	12	15		
	15	15			
One W.C. brush per toilet seat	N	N	N	N	N
Guest toiletries including liquid soap to be provided	D	D	N	N	N
Floors and walls to have non-porous surfaces	N	N	N	N	N
Energy saving lighting	N	N	N	N	N
A notice showing staff should wash their hands every time they					

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visit bathroom (in Malayalam & English)	N	N	N	N	N
Safety and Security					
Staff trained in fire fighting drill	N	N	N	N	N
Security arrangement for all entrance	N	N	N	N	N
Smoke detectors	D	D	N	N	N
Fire and emergency procedure notices displayed	D	D	N	N	N
Staff trained in first aid	D	D	N	N	N
First aid kit with over the counter medicines with front desk	D	D	N	N	N
Eco-friendly practices					
Waste Management	N	N	N	N	N
Water harvesting and conservation	N	N	N	N	N
Water recycling	D	D	N	N	N
Energy saving lights	N	N	N	N	N
Alternate energy use	D	D	D	D	D
Pollution control measures	D	D	N	N	N

Note: D = Desirable, N = Necessary, NA = Not Applicable. There is no relaxation in the necessary criteria .

AYURVEDA CENTRES

Introduction

51. The Ayurvedic system of medicine has become very popular among tourists in recent times. Especially in Kerala, where Ayurveda is 'a way of life'. Kerala is the only place where Ayurveda is practiced in its true and authentic form. Tourists from all over the country and abroad are seeking healing in Kerala's numerous Ayurvedic centers. Because of his popularity, the number of centers opening up across the State and is also substantially increasing. So much so that there is an urgent needs to evaluate the safety and service standards of Ayurveda centers and classify them accordingly. This will be the first step towards sustaining this unique tourism product. For the purposes of classification of Ayurveda centers, these guidelines are designed.

Essential conditions for classification of Ayurveda centres

52. Essential conditions are given below:

Personnel. Treatment/therapy should be done only under the supervision of a qualified physician with a recognized degree in Ayurveda, who will be present with in the complex while treatment is going on.

There should be at least two masseurs (one male and one female) having sufficient training from recognized Ayurveda institutions. The masseurs will have minimum one year of practical experience under a qualified Ayurveda physician after completing a minimum period of one year training on Anatomy and *Marmas* or *pressure points* (should be understood as junction or meeting places of the 5 organic principles : ligaments, vessels, muscles, bones and joints, with the four types of vessels being the nerves, lymph, arteries and veins).

Male masseurs will attend to the male patients and female masseurs attend the female patients. These masseurs will not attend to patients in the absence of the qualified Ayurveda physician of the Ayurveda centres

Quality of medicine and health programmes. The center will offer only those programmes, which are approved by the Tourism Conservation and Preservation Committee.

Health programmes offered at the centre should be clearly exhibited. The time taken for massages and treatment should be stated. The general approved time limit for a massage is 45 minutes

The medicine used should be from an approved and reputed firm. The medicines should be labeled and exhibited at the Ayurveda centre.

Equipment. One massage table of minimum size 7ft x 3ft in each treatment room, made up of good quality wood as prescribed by the Ayurveda science.

Gas or electric stove

Medicated hot water facility for bathing and other purposes

Facilities for sterilization

Equipment and apparatus should be clean and hygienic

Facilities. A minimum number of two treatment rooms (One for males and One for females) having a minimum size of 100sq.ft (width not less than 8ft). The rooms should have good ventilation. There should be an attached bathroom, of

size not less than 20 sq.ft. The toilets should have proper sanitary fittings and floors and walls should be furnished with tiles.

One consultation room with a minimum size of 100sq.ft (width not less than 8ft.). The room should be well equipped with medical instruments, like BP apparatus, stethoscope, an examination couch, weighing machine etc.

There should be a separate rest room (minimum size 100sq.ft, width not less than 8ft), if the centre is not attached to a hotel/resort/hospital

General infrastructure of the Ayurveda centre should be good. Locality and ambience, including accessibility, should be suitable. Furnishing should be of good quality. The centre and surrounding premises should be kept clean and hygienic

Optional conditions for classification

53. Optional conditions for classification are:

a. Ayurveda centers will be awarded the **Green Leaf** on the fulfillment of certain optional conditions. These are the general construction, architectural features etc. of the building should be of very high standards, the furnishings, curtains, fittings etc. should be of superior quality materials. There should be adequate parking space in the premises

The bathroom should have facilities for steam bath

b. Additional desirable conditions for centre seeking the **Green Leaf** are that there should be a separate hall for meditation/yoga. The centers should be located in picturesque locations with green surroundings and a quiet ambience

There should be a herbal garden attached to the centre

Procedure of classification

54. Every person operating an Ayurveda centre in the state, desirous of getting classification from the Department of Tourism, Government of Kerala should apply for classification in the prescribed application form. The application form is available at the Directorate of Tourism, free of cost, sample given at Appendix F attached. All the applications duly filled should be addressed to the Director, Department of Tourism, Park View, Thiruvananthapuram – 33.

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A fee of Rs. 2500/- should be enclosed with the application form by way of Demand Draft drawn in favour of the Director, Department of Tourism, Park View payable at Thiruvananthapuram.

The Director, Kerala Tourism will, unless refused, issue a classification certificate to the Ayurveda centre on the recommendation of a committee consisting of the following members, after inspection.

Director, Kerala Tourism	- Convenor
Director, Indian Systems of Medicine	- Member
Professor Kayachikitsa, Government Ayurveda College Thiruvananthapuram	- Member
Representative of Ayurveda College Kttakkal	- Member
Representative of Indian Association of Tour Operators	- Member

The committee will specify the health programmes to be offered in each centre, after considering their facilities.

55. The period of classification will be three years. After the expiry of the classification period the centre has to apply for classification again. Ayurveda centers already approved by the Department of Tourism under the existing scheme will also have to apply for classification, if they so desire. If not, these approved units will be considered only as 'Approved Ayurveda Centres', till the expiry of the period of approval.

56. The Department has prescribed regulatory conditions to be abided by promoters of classified Ayurveda centers. The promoters should furnish the acceptance of these regulatory conditions in the prescribed form and execute an agreement on stamped paper (Rs.50/-) with this.

Government subsidies for classified Ayurveda Centres

57. Ayurveda centers, which have been classified/approved by the Government of Kerala, will be eligible for claiming a 10% state investment subsidy or electric tariff concession offered by the Department of Tourism, as per G.O. (MS) 140/98/GAD dated 23.03.1998.

HOUSEBOATS

58. The houseboats holidays of Kerala are increasingly becoming popular with domestic as well as international tourists. Consequently, the number of houseboats plying the backwaters of Kerala has increased dramatically. So much so that there is an urgent need to evaluate the safety and service standards of houseboats and classify them accordingly. This will be the first step towards sustaining this unique tourism product.

59. These guidelines are designed to provide criteria for classifying the houseboats in Kerala, an initiative that will once again make Kerala pioneer in the tourism industry in India so far as emphasis on quality goes.

60. A houseboat fulfilling all essential conditions prescribed by the Department of Tourism and another five of the ten optional conditions will be awarded the status of **Gold star**. Those fulfilling the essential conditions will be awarded the Silver Star.

Essential conditions for approval Houseboats:

61. The general construction of the houseboat should be good; the hull and *valavara* should be of good condition; flooring should be of marine plywood.

62. Size of rooms in the house boat should not be lesser than the specifications mentioned below:

Bed rooms	: 80 Sq.ft.(minimum width-7 ft.)
Living/Dining	: 80 Sq.ft
Kitchen	: 20 Sq.ft.
Attached Toilet	: 20 Sq.ft. (minimum width-3 ft.)
Common toilet	: 10 Sq.ft.
Passages	: 3 ft.wide

Bedrooms should be provided with an attached toilet. Toilets for guests should be of western style and should be cleanly maintained. A common toilet for the staff of the houseboat should also be provided.

The Kitchen must have provisions for protection from hazards by

Using fire proof materials

Having at least two fire extinguishers

Storage hold in the kitchen must be hygienic food materials on board should be packed properly and store in as clean environment

Fuel storage should not be near the kitchen

The houseboat should have at least two life buoys and 2 fire buckets

Furniture provided in the houseboat should be of good quality.

Clean and good quality linen and toiletries should be used. Crockery and glassware should be of excellent quality.

Houseboats must maintain and regularly update logbooks and tourist records.

Staff members interacting with guests should be in uniform.

The boat should have obtained a valid license from the appropriate authority for playing in the backwaters.

Name, cut number and approval number should be painted on both sides of the houseboat.

Optional condition for approval

63. The general construction of the houseboat should show distinctive qualities of luxury.

The houseboat should be furnished with superior quality carpets, curtains, furniture etc.

Alternative arrangements for discharging solid wastes and sewage, like scientifically designed septic tanks and chemical toilets.

Houseboat should be battery operated.

Provisions of 24-hour electricity on board the houseboat for lights and fans.

Provision of 24 hour hot and cold running water.

Availability of facility for purifying water on board the house boat.

Provision of a refrigerator or icebox on board.

Arrangement for providing guests a menu of their choice.

Staff members interacting with guests should be experienced and fluent in English.

Houseboats approved by the Department of Tourism should fly a flag inscribed with the mnemonic of the accorded status. The flag will be approved by the Department of Tourism.

The Green Palm certification of House Boats

The houseboat satisfying the essential conditions and adhering to eco-friendly measures prescribed by the Department of Tourism will be awarded the Green Palm Certificate. The condition under which houseboats will be accorded this status are given below:

Alternate arrangements should be made to:

- Collect all solid wastes generated with in the boat for discharge on shore at specified locations.
- Treat sewage by providing scientifically designed septic tanks.
- Collect and store all waste water after washing and cleaning of utensil using detergents.
- Collect all cleaning materials like cotton wastes/rags for disposal on shore at specified locations.
- Bio-chemical toilets may also be used.

Alternate sources of energy for fuel, like solar power, to be used for heating, lighting etc.

Arrangements of a system of separating recyclable from non-recyclable garbage. Organising the disposal of non-biodegradable garbage in such a manner so as not to harm the local environment.

Use of paper bags, cloth bags and other alternatives instead of polythene bags, wherever possible.

Use of recycled paper for stationary and other publicity materials.

Use of locally available ethnic materials for construction of houseboats and furniture.

At least 75% of the workers in a houseboat should be employed from districts of the houseboat's operation.

Houseboats using out board engines should acquire a pollution control certificate every three months from a competent authority.

Procedure of approval

64. Every person indenting to start operations on the backwaters of Kerala should, if desiring to get classification, apply for approval to the Department of Tourism in the prescribed form. Those already operating houseboats should apply for the approval if they desire to get classification from the Department of Tourism. The application form is available at the Directorate of Tourism free of cost, sample enclosed at Appendix–G attached. The applications duly filled should be addressed to the Director, Department of Tourism, Park View, Thiruvananthapuram.

A fee of Rs.500/- per houseboat should be enclosed with the application form by way of Demand Draft drawn in favour of the Director, Department of Tourism, Payable at Thiruvananthapuram.

Unless the application is rejected, the Director of Tourism will issue a certificate of approval to the houseboat operator, on the recommendation of a committee. The committee will give the recommendation after inspection of the houseboat. Members of the committee are:

Director of Tourism (Convenor)
Representative of Travel Agents Association of India (TAAI)
Representative of Approved & Classified Hotel Association
of Kerala (ACHA)

Two members nominated by the State Government

65. The approval will be valid for one year. The committee will inspect the houseboats every year between the months of September and October. The houseboats should be brought for inspection at the place where the committee desires, at the expenses of the owners. The promoters should furnish a declaration accepting the regulatory conditions to be abided by the promoters of approved houseboats in the prescribed form.

Govt. Subsidies and License

66. Only the houseboats approved by the Department of Tourism under this scheme will be eligible for claiming 10% state investment subsidy, eligible as per G.O.(P) No. 14/88/GAD dated 12.11.88. The classification obtained under this scheme is not substitute for the license/sanctions required will be obtained from the authorities concerned under the existing rules and regulations.

Statutory conditions for approval

67. All houseboats approved by the Department of Tourism are required to furnish the following information;

Document relating to legal status, i.e. if the company is incorporated in the Companies Act.

Copy of the memorandum and Articles of Association

Copy of the partnership deed and the certificated of Registration under the partnership Act, if it is a partnership firm

Name and address of the proprietor etc, if it is a proprietary concern.

68. Any license required from the irrigation Department or other concerned authorities to ply the boat in the backwaters should be obtained directly by the promoters. The approval by the Department of Tourism will be withdrawn in case of violation of these conditions, as and when brought to its notice. The houseboat should apply for approval every year before the expiry of the period of validity.

69. The promoter should display the approval certificate, logbook, tariff card on board the houseboat. The logbook should be made available for inspection when required.

In the breach of any of the above conditions, the Department of Tourism has the right to withdraw approval.

CHAPTER 5 -

APPROVAL PROCESS

70. Requisite clearance as per CRZ Notification from the Ministry of Environment and Forest will be required for activities falling within the purview. Implications of CRZ notification and guidelines for construction within the CRZ are given at Appendix A and B respectively.
71. For all other activities the development proposal should proceed in accordance with the planning approval process relevant to the State Town Planning Regulations related to the master plan, to be finally approved by the Tourism Conservation and Preservation Committee.
72. Application for land development/building construction with prescribed fees and enclosures as mentioned in KMBR will be submitted to the local body with a copy to Tourism Conservation and Preservation Committee. The Tourism Conservation and Preservation Committee on receipt of recommendations from the LSGI will approve / reject the proposal indicating reasons for rejection if any.
73. Application format for land development for tourism development activities is enclosed at Appendix D attached.

Appendix

Appendix A

**APPLICATION FORMAT FOR LAND
DEVELOPMENT/CREATION OF NEW TOURISM
FACILITIES/RE-CLASSIFICATION**

(Specimen copy. Not to be filled in. Furnish details in company letterhead)

General

▪ Name of the proposed tourism facility :.....

▪ Purpose of the facility

(Please add a separate sheet, if necessary)

.....

▪ Name and address of the promoters/owners

With a note on their business antecedents

▪ Complete postal address of the facility :.....

.....

Tel: Fax: Email:

▪ Status of the owners/Promoters :.....

If public/private limited company, copies

of memorandum and Articles of Association

If partnership, a copy of partnership deed

And certificate of registration :.....

If proprietary concern, name and address

of proprietor/certificate of registration :.....

- Date on which the facility became Operational (in case of reclassification) :
- Details of site with postal address, Survey number, village, local body, taluk and district :

Details of the facility

- Plot area (in sq. metres) with title-owned/ leased with copies of sale/lease deed :
- Total land area, (in hectares) built-up area (in sq. metres.), carpet area (in sq. metres). The area for each facility should be indicated in sq.ft.
- Details of fire fighting measures/ hydrants etc :
- Details of measures for energy conservation and water harvesting and other eco-friendly measures and initiatives. :

Certificates/No Objection Certificates (attested copies)

- Clearance certificate from Municipal Health Officer/Sanitary Inspector giving clearance to Your establishment from sanitary/hygienic point of view :
- Sanctioned building plans :
- If classified earlier, a copy of the earlier certificate of classification issued by the Department of Tourism :

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- Any other license from local authority as may be required

The above-mentioned approvals/No Objection Certificates are the responsibility of the owners/promoters/concerned company as the case may be. The Department's approval is no substitute for any statutory approval and the approval given is liable to be withdrawn without notice in case of any violation or misrepresentation of facts.

Details of application fee

- A fee of Rs.500/- per land development/re-classification houseboat should be enclosed with the application form by way of Demand Draft drawn in favour of the Director, Department of Tourism, Payable at Thiruvananthapuram
- Details of DD in the name of Director, Department of tourism, Government of Kerala, payable at Trivandrum

Place:

Date:

Signature

Appendix B

**APPLICATION FORMAT FOR CLASSIFICATION OF
RESTAURANTS**

(Specimen copy. Not to be filled in. Furnish details in company letterhead)

General

- Name of the Restaurant :
- Name and address of the promoters/owners
With a note on their business antecedents
- Complete postal address of the restaurant.....
.....
Tel: Fax: Email:
- Status of the owners/Promoters :
- If public/private limited company, copies
of memorandum and Articles of Association
- If partnership, a copy of partnership deed
And certificate of registration :
- If proprietary concern, name and address
of proprietor/certificate of registration :
- Date on which the restaurant became
Operational :
- Details of restaurant site with postal address,
Survey number, village, local body,

taluk and district :

- Details of restaurant site with distance from Airport/railway station/city centre/downtown shopping area (in km)/nearest tourist attraction /centre/ name of the road passing by etc. :

Details of the Restaurant

- Plot area (in sq. metres) with title-owned/ leased with copies of sale/lease deed :
- Copy of Land Use permit from local Authorities (if applicable) :
- Star category being applied for :
- Total built-up area (in sq. metres.), carpet area of the restaurant portion (in sq. metres.), capacity of the restaurant (No. of pax), carpet area of the kitchen (in sq. metres.), details of public area-lobby/lounge, shopping area, conference halls, parking facilities, facilities for the physically challenged persons, communication facilities and any other additional facilities. The area for each facility should be indicated in sq.ft.
- Details of fire fighting measures/ hydrants etc :
- Details of measures for energy conservation and water harvesting and other eco-friendly measures and initiatives. :
- Air conditioning details for restaurant, public areas. :

Certificates/No Objection Certificates (attested copies)

- Certificate/license from panchayath/
Municipality/corporation to show that your
Establishment is registered as a restaurant:

- Clearance certificate from Municipal Health
Officer/Sanitary Inspector giving clearance to
Your establishment from sanitary/hygienic
point of view :

- Sanctioned building plans/occupancy
Certificate :

- If classified earlier, a copy of the earlier
certificate of classification issued by the
Department of Tourism :

- Any other license from local authority as may be required

The above-mentioned approvals/No Objection Certificates are the responsibility of the owners/promoters/concerned company as the case may be. The Department’s approval is no substitute for any statutory approval and the approval given is liable to be withdrawn without notice in case of any violation or misrepresentation of facts.

Details of application fee

- Details of DD in the name of Director, Department of tourism, Government of Kerala, payable at Trivandrum

Place:

Date:

Signature

Appendix C

**APPLICATION PROFORMA FOR
THE CLASSIFICATION OF AYURVEDA CENTRES**

1. Name of the Ayurveda Centre, if any : _____

2. Name of the promoters with full postal address : _____

3. Status of owners/promoters, whether
company is (copy of Memorandum and
Articles of Association may be furnished)

a) Partnership firm (copy of partnership
deed certificate of registration under
partnership Act may be furnished) : _____

b) Proprietary concern(if yes, give name
and address of the promoters) : _____

4. Location of the centre along with full address : _____

5. Details of location

(a) Area : _____

(b) Title(whether outright purchase) : Yes No

Guidelines For Conservation and Preservation.

If yes, copy of the registered lease deed
should be furnished

- (c) Survey number : _____
- (d) Village, taluk and district : _____
- (e) Distance from nearest town : _____
- (f) Distance from nearest railway station : _____
- (g) Distance from nearest airport : _____
6. If centre is attached to a hotel/resort/ospital : _____
7. Details of the building : _____
- (a) Plinth area(floor-wise) : _____
- (b) Building number : _____
- (c) Details of building license from local body
(attach blueprint of the building and
copy of building license) : _____
8. Details of facilities : _____
- | Room type | Nos. | Size |
|---|------|-------|
| a. Health room | : | _____ |
| b. Attached Toilet | : | _____ |
| c. Consultation room | : | _____ |
| d. Rest room | : | _____ |
| e. Hall for yoga/meditation | : | _____ |
| f. Number of guest rooms
(if attached to hotel/resort) | : | _____ |
| g. Medicine room | : | _____ |
| h. Bath tubs attached to toilets | : | _____ |

Guidelines For Conservation and Preservation.

i. Other facilities (please specify. Attach _____ :
separate sheet if necessary) _____

9. Details of equipment : _____

a. Massage table (number and size) : _____

b. Gas or electric stove : Yes No

c. Medicated water facility : Yes No

d. Facilities of sterilization : Yes No

e. Facility of steam bath : Yes No

f. Others, if any (please specify) : _____

10. Details of personnel

a. Name and address of consultant Physician _____ :

b. Qualification of consultant Physician : _____

(attach copy of the relevant certificates)

c. Number of male masseurs : _____

d. Number of female masseurs : _____

11. Quality of medicine and health programmes

a. The firm that supplies medicines : _____

(with full address)

b. The health programmes offered(specify _____ :

length of each treatment programme)

12. Acceptance of the regulatory condition : _____

(this should be furnished in the
prescribed proforma)

13. Application fee (details of DD) : _____

(a demand draft for Rs.2,500/-drawn in
favour of the Director, Department of Tourism,
Government of Kerala, Park View,
Thiruvananthapuram 695 033, is to be
enclosed with the application)

Full name & designation of the applicant : _____

Place:

Date:

PROFORMA OF ACCEPTANCE OF REGULATORY CONDITIONS

The Director

Department of Tourism

Government of Kerala

Park View

Thiruvananthapuram – 695 033

Dear Sir,

Subject: Acceptance of Regulatory Conditions

I have received a copy of the Regulatory Conditions prescribed by the Department of Tourism for the classification of Ayurveda centres, and wish to confirm that I shall abide by the same and such other conditions as may be laid down from time to time by the Department of Tourism for the classification of Ayurveda centers.

Yours faithfully,

Signature

Name in block letters :

Managing director/Partner/Proprietor

Name of company/houseboat :

Date:

Place:

**APPLICATION PROFORMA FOR
THE CLASSIFICATION OF HOUSEBOATS**

1. Name of the houseboat/company, if any : _____

2. Name of the promoters with full postal address : _____

3. Status of owners/promoters, whether
company is (copy of memorandum and
Articles of Association may be furnished)

a) Partnership firm (copy of partnership
deed certificate of registration under
partnership Act may be furnished)

b) Proprietary concern : _____

4. Telephone/Fax/Emailed : _____

5. Details of houseboat cut number : _____

Canal license number and period of validity : _____

Length : _____

Breadth : _____

Old/new vallam : _____

Outboard engine : HP _____

6. Location from where the houseboat is operated : _____

Guidelines For Conservation and Preservation.

7.Details of facilities

Room type	Nos.	Size
1. Bedroom(s)	:	_____
2. Toilet(s)	:	_____
3. Living/dining	:	_____
4. Kitchen	:	_____
5. Passage (width to be given)	:	_____
6. others(please specify)	:	_____

8.Number of staff : _____

9. Details of safety equipment : _____

Number of lifebuoys : _____

Number of fire buckets : _____

Number of fire extinguishers : _____

Other, if any (please specify) : _____

10.Facilities on board (please tick wherever applicable)

a. Solid waste disposal (septic tank/chemical toilets/directly into backwater)

b. Battery operated Yes No

c. Provision for electricity for light & fan on board Yes No

Guidelines For Conservation and Preservation.

- | | | |
|--|-----|----|
| d. Provision for cold and hot running water on board | Yes | No |
| e. Provision for purifying water on board | Yes | No |
| f. Refrigerator/icebox on board | Yes | No |
| g. Arrangements for food as per the menu of guest's choice | Yes | No |

11. Acceptance of regulatory conditions

12. Details of application fee

TO BE FILLED BY THOSE APPLYING FOR 'GREEN PALM' CERTIFICATE

Briefly describe

1. Solid waste & sewerage disposal system use: _____

2. Use of alternate source of energy : _____

3. Garbage disposal method : _____

4. Practices to avoid use of polythene bags : _____

5. Practices of using recycled paper for stationary
& publicity materials : _____

6. Practices of using local ethnic materials for

construction and furniture : _____

7. Employment from local communities

Total number of employees : _____

Number of employees from the district of
houseboat's operation : _____

8. Details of certification obtained from competent

authority on the performance of engine : _____

PROFORMA OF ACCEPTANCE OF REGULATORY CONDITIONS

The Director

Department of Tourism

Government of Kerala

Park View

Thiruvananthapuram – 695 033

Dear Sir,

Subject: Acceptance of Regulatory Conditions

I have received a copy of the Regulatory Conditions prescribed by the Department of Tourism for Approval of Houseboats, and wish to confirm that I shall abide by the same and such other conditions as may be laid down from time to time by the Department of Tourism for approved houseboats.

Yours faithfully

Signature

Name in block letters :

Managing director/Partner/Proprietor

Name of company/houseboat :

Date:

Place:

Guidelines For Conservation and Preservation.

**Guidelines for the Conservation and Preservation of Special
Tourism Zone – Kumarakom, as per the Kerala Tourism (Conservation and Preservation of Areas) Ordinance , 2005**