

CHAPTER 1

Introduction, Objectives & Application

In 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, Munnar.

SHORT TITLE, APPLICABILITY AND COMMENCEMENT

(1) These regulations will be known as the Regulation for Developments in the Special Tourism Zone - Munnar

These shall apply in the designated area under the special tourism zone – Munnar.

(2) 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.

1. The destination 'Munnar' comprises of Munnar and surrounding Panchayats of Kanthalloor, Vattavada, Chinnakkal, Marayoor and Pallivasal and forms a sub region rich in resources for tourism development. This hill station, situated in the Western Ghats, is famous for its salubrious climate through out the year, green carpeted tea plantations, deep valleys and rugged mountains, oceanic reservoirs, mythic ponds and lakes, numerous water falls as well as thick forests and adventurous remote areas. Despite these vast potentials this tourist destination started gaining international attention only during the 90's. It is therefore time that meaningful steps are taken to sustain this beautiful region, to support its local populace and the tourism potential on which it so heavily depends.

2. The Government of Kerala has promulgated the Kerala Tourism (Conservation and Preservation of Areas) Ordinance 2005, and by notification in the Gazette declared Munnar as Special Tourism Zone for the conservation, preservation and planned development of the area. As per this Act, it is mandatory that all developments/activities in this Special Tourism Zone will only

be carried out according to these guidelines, thereby ensuring that the developments or activities do not have an adverse impact on significant environmental features or ambience of the surrounding topography.

OBJECTIVES

3. The objectives include: -

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

THE PURPOSE

4. 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.

APPLICATION

5. These guidelines are primarily intended to address all developmental activities within the designated Special Tourism Zone- Munnar :

(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:
- (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

PLANNING AREA, EXTENT AND DELINEATION

6. The areas notified, as Special Tourism Zone comprises of the following Panchayats

- Munnar

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- Pallivasal
- Chinnakkanal
- Marayoor
- Kanthalloor and
- Vattavada

CHAPTER 2

Guiding Principles & Developmental Policies

GUIDING PRINCIPLES

7. 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, and evaporation ponds), visual impact (e.g. buildings and roads) and odour (e.g. sewage treatment).

8. 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.

9. The demand for tourism and related recreational development proposals may result in cumulative impacts on existing development schemes. The ad-hoc establishment of developments in this area has the potential to erode the scenic and environmental values over time and may also affect the economic viability of the individual development projects.

10. The Special Tourism Zone areas are formulated within the hinterland of Munnar town. The areas of influence are categorized into 4 zones as given below

a) Zone 1 – High Influence Zone

At circle of 7 km. radial distance with the urban core, referred to as the centroid, a zone called "High Influence Zone" is designated. Since this area has witnessed uncontrolled and undesirable developments without taking into consideration the negative ecological impacts, it is required to formulate restrictive policies and guidelines to control and manage all developmental activities within this zone. The towns of Munnar, Devikulam, Pallivasal, Pothamedu, Letchmi, Periavaurai and Grahams land fall under this zone.

b) Zone 2 – Moderate Influence Zone

This is a zone joining the areas of 25 km. radial distance from the boundaries of 1st zone. Since the influence of the urban core is felt in this area, there should be a well conceived master plan to implement further developments here, such that minimum infrastructure developments are facilitated in accordance with the Kerala State Tourism Department.

area's level of tolerance. The Rajamala, Mattupetty and Chinnakkanal will fall under this zone

c) Zone 3 – Low Influence Zone

The influence of the urban core has little or no effect in the development of this region. Policies for this zone will take into consideration active development of the area since most of the areas in this zone are rural and backward. This zone comprises of Marayoor, Kanthalloor, Vattavada, Top station and Anyirankal and extends to a radial distance of 50 kms.

d) Zone 4- Identified Places of Interest

11. List of the identified tourism spots and places of interest are:

- Chenkulam Dam
- Pallivasal Hydro Electric Project
- R.A. Headworks at Munnar
- Pothamedu
- Blossom Park at Munnar
- Rajamala – Eravikulam National Park (ENK)
- Vaguvara Waterfall
- Marayoor Sandal Forest
- Chinnar Wildlife Sanctuary
- Kovilkadavu
- Mannavanchola
- Kundala Dam
- Top Station
- Indo-Swiss Project at Mattupetty
- Mattupetty Dam
- Silent Valley
- Devikulam Lake
- Lockhart Gap
- Chinnakkanal
- Anayirankal Dam

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- Attukadu Waterfall
- Thoovanam Waterfall

CHAPTER 3

Development Promotion Regulations

GENERAL GUIDELINES FOR DEVELOPMENT.

12. Zone 1 – High Influence Zone

- No further developmental activities will be permitted in this zone until a proper master plan is prepared and approved by the Government.

13. Zone 2 – Moderate Influence Zone

- No developmental activities will be permitted on slopes > 30%.
- A construction free zone up to 50 m will be maintained from the High Water Level of the rivers.
- No constructions of more than 10 m height will be permitted.
- The buildings will have not more than two floors excluding attic.
- All roofs will be sloping with corrugated galvanized iron sheet painted green.
- No Mangalore tiled roofs will be permitted.
- The hill tops/peaks of hills will be left undisturbed. New constructions will be allowed only on leeward slopes.
- No industries are permitted except agro based non-polluting ones.

14. Zone 3 – Low Influence Zone

- No restrictions on development of tourism facilities except that all buildings will be single storeyed including attic, with sloping roof of corrugated iron and painted green.

15. Zone 4 – Places of Interest

- No developmental activities / construction will be permitted except those specified below:
 - i) Toilets
 - ii) Cloak rooms
 - iii) Boat yards
- These facilities will be provided at a minimum distance of 50 m from the High Flood Level.

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REGULATIONS FOR HOTSPOT CONSERVATION

16. The chief attraction of Munnar is the tea estate along the slopes at moderate elevations and the natural sholas in the upper reaches. The vast expanse of natural grasslands is interspersed here with a number of compact woods locally known as shoals. They exist in sheltered valleys, glens, hollows and depressions where there is adequate moisture and good drainage. Roughly, the grass lands constitute about 75 % of the area and the woods 25%. A variety of wildlife is found here. Important among them are Nilgiri Tahr and other herbivore animals. High altitude plants and a large number of resident and migratory birds are a speciality. Accordingly, three hot spots have been identified as shown in Fig.6. The first area is the ENP. The second area comprises of Mannavan shoal and adjacent shoal areas. The third one is area north east of silent valley tea estate up to the Tamil Nadu border.

17. Short term Management and Regulations

- For sustainable ecotourism, and for its intrinsic values and aesthetic, all natural grasslands and forests should be protected, and kept away from developments.
- Avoid mass tourism in ENP area. Only genuine ecotourists and small groups may be allowed inside ENP.
- Equally important is the promotion of soil conservation in major watersheds of Muthirapuzha.
- Wherever possible, plantations of eucalyptus, etc. may be reverted to shoals to serve as linking corridors and migratory route of animals.
- Afforestation shall be done only by indigenous species of shoals and grasslands.

Long term Management and Regulations

- A Botanical garden and zoo in the high ranges is essential, preferably, in the mattupetty region, to reduce pressure on wild life, promote conservation of high land biota, and tourism.

- There is enough scope for promotion of floriculture in mattupetty, Pomiculture in Chinnakanal, agriculture in mankulam, fishery in Kundala and Mattupetty reservoirs and live stock development in Mankulam and Mattupetty area in the co-operative sector.
- Promote game fish in all the reservoirs and water bodies of high ranges.
- Including packages for marayoor caves, chinnar wildlife Sanctuary and Top slip should promote Ecotourism.
- The forest road passing through Mannavan shoal may be vested with the forest department to regulate traffic. Suitable sites can be identified along the route to promote ecotourism.
- Provisions for accommodation in tents, tree tops, caves, etc may be developed without disturbing natural ecosystem.
- Tribals and locals may be given ample participation in tourism by engaging them as guides, etc.

OTHER REGULATIONS

18. Resort bed capacity

- At present, there are 1120 beds of luxury as well as economy class accommodation in MTA. It is proposed to add another 2714 beds in 8 proposed resort nodes coming to 3834 beds. This does not include the accommodation in tents, treetop houses etc.

19. Terrain Management

Comprehensive Terrain Evaluation may be mandatory covering the following broad aspects before taking up major construction works on land with slopes exceeding 16° , with a view to prevent instability of slopes.

- The effect to toe cutting for structures, on the stability of slope.
- Preservation of natural drainage network.
- Investigation of upper slope to detect precariously poised boulders and adverse rock trends, which can create rock slips.
- Effect of slope alteration during development activity and its impact on slope stability.

- Identification of hollows (seasonal channel with thick debris cover) and their stabilization.
- Proper foundation investigations, as boulders on slopes stretch, from hillcrest to the valley bottom, irrespective of the extent of a property.
- Soil conservation of major watersheds of Muthirapuzha should be promoted.

20. Pollution abatement

- Effective solid waste disposal and sewage system for munnar town. A modern sewerage system for Munnar town area is essential for eliminating microbial contamination in Muthirapuzha.
- Segregate wastes into different categories. Metal scraps are to be sold out and biodegradable to be utilized to produce compost. Provide waste bins with lid at roadsides, junctions, market etc. Provide adequate infrastructure facilities for collections and transportation of waste to the disposal site. The present waste disposal site at the Lockhart pass is quite unsuitable. A suitable location has to be identified and acquired. Total ban on plastics in the area is advisable.
- Promulgation of CPCB emission standards for vehicles and strict enforcement.
- Restriction on the use of air horns in sensitive areas. Provision of separators or buffer zone between sound producing area and receptors. Provision of sufficient open spaces and enough greenery in residential areas. Provision for green belts with such species which can absorb pollutants is to be made along streets.
- Restrict usage of boat fitted with out board engine in reservoirs. Usage of pedal boats for boating activities has to be encouraged.

21. Eco – preservation

- For sustainable tourism and its intrinsic values and aesthetic, all natural grasslands and forests should be protected in its pristine stage, particularly of the areas shown in Fig.6. Wherever possible, plantations

of eucalyptus, tea etc. may be reverted to shoals to serve as linking corridors and migratory routes of animals. Afforestation should be done only by indigenous species.

- Massive tourism to Eravikulam National Park (ENP) should be regulated. Only genuine eco-tourists and small groups may be allowed inside ENP.
- A botanical garden and zoo in the High Ranges is essential, preferably, in the Mattupetty region, to reduce pressure on wild life, promote conservation of high biota and tourism

22. Infrastructure Development

- There is enough scope for promotion of floriculture in Mattupetty, Pomiculture in Chinnakanal, agriculture in Mankulam, fishery in Kundala and Mattupetty reservoirs and live stock development in Mankulam and Mattupetty areas in co-operative sector.
- Promote game fish in all the reservoirs and water bodies of the High Ranges.
- Package tourism to Marayoor caves; Chinnar wildlife Sanctuary and Topslip will promote Ecotourism.
- The forest road passing through Mannavan shoal may be vested with the forest department to regulate the traffic. Suitable sites can be identified along this route to promote Ecotourism.
- Provisions for accommodation in tents, tree tops, caves, etc may be developed without disturbing the natural ecosystem.
- Lack of availability of electricity in the area adjacent to Lekshmi Estate is major constraint for resort development. Since land is available in this area, provision of power should be given top priority.
- Land is available away from Munnar, which is presently leased for cardamom plantation on '*Kuttakapattom*'. Suitable legislation may be required to permit resort construction in this area under specific conditions.

- Role of KTDC in tourism promotion must be further strengthened. Conducted tours must be extended up to Marayoor, which can be developed as a complimentary site.
- Power and telecommunication facilities in Chinnakanal area not up to the desired level. Some resorts are running exclusively on diesel generating sets.
- If transportation facilities from Madurai to Munnar are improved, it would further increase the tourist flow towards Munnar.
- Many tourists visiting Munnar are interested in participatory tourism like camping, trekking rock climbing etc. Facilities may be created for this with private participation. Some resorts have plans to start this facility.
- The average expenditure for a trip between Kochin-Munnar by taxi is Rs.3000. Introduction of mini luxury buses between Kochin and Munnar will make the trip not only less costly, but more comfortable.
- Exploitation of tourists by the taxi operators also acts as a hindrance towards tourism development. Tourist police should be strengthened in the area, which will reduce problems to tourists.
- Opening of the Munnar – Udamelpettu road will link the important towns of South India like Bangalore and Coimbatore with Munnar. This will help in increase tourist traffic.
- The local bus route between Munnar-Suryanelli should be further strengthened. This will help smooth flow of tourist traffic particularly of the domestic type to the Chinnakanal area. Of late Chinnakanal is experiencing sudden spurt in tourism related activities.
- Revival of the operation of the ropeway, which existed between top station and Munnar, will be an added attraction to tourists. Introduction of the same in areas like ENP would be an added attraction, since it can provide a birds eye view of the flora and fauna to tourists without affecting the environment.

23. Socioeconomic uplift

- Participation of Tribals and locals should be ensured in tourism by engaging them as guides, etc.

24. Regional planning

- A traffic engineering and management study may be conducted by some reputed institute like NATPAC to solve the problem of traffic congestion in Munnar during peak hours.
- Application of zoning regulations for further expansion of facilities, setting developmental standards, for building density, height, layout and design in conformity with the natural surroundings should be implemented.
- An authority like Munnar Tourism Authority may be formed with statutory powers to co-ordinate and to regulate all activities related to tourism in Munnar area with representatives from Tourism department, Hotel industry, Local self government, Non governmental organizations, Hotel and Resort owners, and experts in relevant fields.

25. Recommendations for resorts

- Aerobic/vermin-composting of kitchen wastes to produce organic manure can be adopted when the moisture content of wastes is high(monsoon months). A common collection and disposal system can be adopted by small/medium grade hotels/restaurants for disposal of solid wastes. For bigger hotels/resorts, an incinerator is the last option.
- Enforcement of Central Pollution Control Board's(CPCB) Environment Protection rules in the case of minimum stack height for diesel generators of different capacity functioning in the area.
- Diesel generators in resorts and other industrial units should be operated under acoustically screened conditions so that the ambient noise does not go beyond the recommended CPCB standards.
- Hotels and resorts should not be allowed to discharge wastewater directly in to a river or water body.
- Resorts should be encouraged to go in for water harvesting for the consumption of water. Awards may be instituted for such resorts, which are environment friendly and have sewerage systems and water harvesting facilities, which are managed efficiently.

CHAPTER 4

Special Regulations

26. 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.			

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		(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 cooling 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	100	---	---	100

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	N), mg/l, Max.				
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 Cr+6) mg/l, Max.	0.1	2.0	---	1.0
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

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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

27. Guidelines Sewage Treatment

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

28. Guidelines for Waste Disposal

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

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.

29. Guidelines for Waste Disposal

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

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 26 above.

30. 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 up to 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).

31. 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.

32. 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.
- d Proponents will prepare and adopt a product purchasing policy, which maximises use, reuse and recycling.

ACCESS

33. Guidelines for sub regional level road network for strengthening regional infrastructure and connectivity are:

- Strengthening and widening roads of N.H 49 as per IRC standards
- Strengthening and widening of Munnar – Udumalpet S.H to 24 m
- Strengthening and widening of Munnar - Top station S.H to 24 m
- Reopening of old Alwaye – Munnar road
- Opening of Top station – Kodaikkanal Road
- Strengthening of Kanthaloor – Kundala road and widening it to 18 m
- Strengthening and widening of Munnar – Silent Valley road to 18 m
- Strengthening and widening of Mattupetty – Gudurale – Old Devikulam – Lockhart road to 18 m
- Construction of new road between Old Devikulam and Chinnakkanal

CHAPTER 5

**SPECIAL REGULATION TO RESTAURANTS,
AYURVEDA CENTRES**

RESTAURANTS

Introduction

34. 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 sustaining tourism products and ensuring high standards in services, these guidelines are issued to regulate how restaurants will be classified, the terms and conditions and the application format are placed at Appendix-B attached.

General terms and conditions

35. 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.)

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

Star category	Classification/re-classification fee in Rs.
1-Star	6,000
2-Star	
3-Star	
4-Star	10,000
5-Star	

37. 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.

38. The presence of facilities and services will be evaluated against the enclosed checklist. Refer para 18 below.

39. New projects will be required to adopt environment friendly practices.
40. Existing restaurants being classified will need to conform to a phased plan for adding eco-friendly practices and facilities
41. The quality of facilities and services will be evaluated against the mark sheet.
42. The restaurant is expected to maintain required standards at all times. The Classification Committee may inspect a restaurant at any time with out previous notice.
43. Any deficiencies /rectification pointed out by the RCCK must be compiled 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.
44. The committee may assign a star category lower but not higher than that applied for.
45. The restaurant must 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.
46. For any change in the star category the promoters must apply afresh with an application form and requisite fees for the category applied for.
47. 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.
48. Applicants are requested to go through the checklist of facilities and services contained in this document before applying. Incomplete applications will not be considered.
49. All cases of classification would be finalized within three months of the application being made.
50. The Department of Tourism, Govt. of Kerala reserves the right to modify the guidelines/terms and conditions from time to time.

51. Awarding Scores

Criteria	Max. Marks	Score	Comments
Exterior and grounds	8		Exteriors ² /Approach ² / Landscaping ² /Exterior
Restaurant	12		Furniture ⁴ /Furnishings ² /Decor ² /Cu tlery and crokery ⁴
Public Areas	6		Furniture ² /Furnishings ² /Decor ²
Parking	6		Minimum numbers as specified in the checklist
Kitchen	8		Equipment ³ /State of repair ² /Food storage ³
Cleanliness	8		Overall impression
Hygiene	8		Pot & Dish washing ² /Drinking water ² /Staff facilities ¹ /Pest control ² /Garbage disposal ¹
Safety and Security	4		Fire fighting equipment ¹ /signage ¹ /Awareness of proedures ¹ /public area and room security ¹
Communication facilities	2		Phone Service ¹ /Intenet access ¹
Services	8		Overall impression
Eco-friendly-practices	6		Waste management, recycling/no plastics ¹ /Water conservation, harvesting ¹ /Pollution control- air, water, sound, light ² /Alternative energy usage ¹
Staff quality	10		Availability of trained staff ⁶ /overall quality ² / uniform ²
Over ambience	8		Overall impression

**Qualifying
Score**

Total	100			5*	90%
				4*	80%
				3*	70%
				2*	60%
				1*	50%

52.

CHECK LIST FOR 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

Guidelines For Conservation and Preservation.

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
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					

Guidelines For Conservation and Preservation.

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

53. 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. And because of his popularity, the number of centers opening up across the State 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

54. 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.

There should be at least two masseurs (one male and one female) having sufficient training from recognized Ayurveda institutions.

Male masseurs will attend to the male patient and female masseurs attend the female patients.

Quality of medicine and health programmes. The center will offer only those programmes, which are approved by the approval 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/ fiber or glass

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

55. 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

56. 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 C attached. All the applications duly filled should be addressed to the Director, Department of Tourism, Park View, Thiruvananthapuram – 33.

A fee of Rs. 2500/- should be enclosed with the application form by way of Demand Draft drawn in favor 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.

57. 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.

58. 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

59. 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.

CHAPTER 6

APPROVAL PROCESS

APPROVAL PROCESS

60. 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.
61. 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.
62. 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.
63. Application format for land development for tourism development activities is enclosed at Appendix D attached.

**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 :

- 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

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

Guidelines For Conservation and Preservation.

(a) Area : _____

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

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)	:	_____

Guidelines For Conservation and Preservation.

- g. Medicine room : _____
- h. Bath tubs attached to toilets : _____
- 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:

**Guidelines for the Regulation of Developments in the
Special Tourism Zone – Munnar, as per the
Kerala Tourism (Conservation and Preservation) Ordinance,
2005**