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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 26361-2025

Replacing GB/T 26361-2010

Requirements of facility and service for tourist restaurants

旅游餐馆设施与服务要求

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Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and definitions
 - 3.1 tourist restaurant
- 4 Basic Requirements
- 5 Facility requirements
 - 5.1 Restaurant

1 Scope

This document stipulates the basic requirements, facility requirements, menu requirements, customer service requirements, and management system for tourist restaurants.

This document applies to the facilities and services of tourist restaurants.

2 Normative references

GB/T 10001.9

GB/T 15566.1

GB/T 18973-2022

GB/T 19095

GB/T 39002

GB/T 40042

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 tourist restaurant

A place equipped with catering facilities and service personnel, mainly providing catering and related services for tourists.

4 Basic Requirements

4.1 It should comply with relevant national requirements such as public security, fire

protection, sanitation and epidemic prevention, production safety, environmental protection, and building regulations, and obtain administrative approval.

Relevant certificates and licenses required by the department.

4.2 We should establish the purpose of customer first, quality service and operate with integrity.

4.3 We should encourage thrifty dining and prevent waste, guide rational consumption through packaged services and simple meal services, and cultivate consumers' thrifty habits. Good habit.

4.4 Low-carbon energy conservation and green environmental protection should be advocated, and the concept of green restaurants should be reflected in restaurant construction, food production, management and services.

4.5 We should practice the integration of culture and tourism, actively participate in relevant food tourism activities, promote excellent catering culture, and play a role as a window of communication.

5.1 Restaurant

5.1.1 There should be a central air-conditioning system or a split air-conditioning system. When the air-conditioning is turned on, the control of indoor temperature and humidity should comply with relevant regulations.