

## COVID-19 Transitioning - Standards and Guidance for Bars, Clubs, and Similar Establishments including places of Entertainment

The following standards are issued under the Public Health Act Chapter 465 of the Laws of Malta and require strict adherence.

In COVID-19 transitioning, employers and workers must work together to adapt and promote safe work practices consistent with advice from public health authorities and to ensure that premises are ready for the social distancing and correct hygiene measures that are critical to the success of the transition.

Employers and workers must prevent the transmission of COVID-19 while at work, consistent with updated advice from the public health authorities.

Employers and workers must prepare for the possibility that there will be cases of COVID-19 in the workplace and be ready to respond immediately, appropriately, effectively and efficiently, and consistent with specific recommendations from public health authorities.

### Standards to be observed by Bars, Clubs and Similar Establishments including places of entertainment with pre-existing Restaurant Licence.

- In accordance with Legal Notice 337 of 2020, all discotheques and nightclubs shall be closed.
- In accordance with Legal Notice 334 of 2020, bars and clubs (kazini) shall only serve food, and drinks with food, and only to customers sitting at tables.

Bars, Clubs (Kazini) and Similar Establishments are to observe the following obligatory conditions:

- Exercise the right of refusal of entry into the establishment of customers if they are visibly unwell or have respiratory symptoms including coughing, fever, shortness of breath, runny nose or sore throat.
- Ensure that maximum capacity of persons, including staff, at indoor establishments at any one time is one person per 6 square metres of accessible floor space in the area used by patrons and one person per 4 square metres of accessible floor space in the area used by patrons in outdoor establishments.
- Ensure that any gatherings and events held in the establishment follow also the legal provisions, standards and guidance applicable to gatherings and events. In accordance with Legal Notice 338 of 2020 all stand up organised events shall be prohibited.
- Masks to be worn by patrons when entering establishment and when moving around in common areas to and from seated tables.
- Establishments may operate on a sit-down at table basis only, with orders taken at table.
- Customer orders of food and drinks at the bar are not allowed
- Sit down tables of up to 10 persons per table when seated.
- **Distance between tables must be kept at a minimum of 2 metres in all directions outdoors and 3 metres in all directions indoors.**
- Areas where patrons tend to congregate (e.g., dance floor, pool tables, karaoke, shisha, etc.) and self-service beverage stations must be closed off.
- All staff serving the public are to wear mask or visor at all times.
- Place floor stickers and signage that provide guidance for social distancing.
- Hand sanitizers must be made available at the entrance.
- Acrylic or tempered glass barriers must be fitted around the reception area, bar counter and DJ or the singers/band stand (2 metres from the floor).
- Only low volume music is allowed, such that it does not cause customers to talk loudly or lean towards each other.
- Shared finger nibbles are prohibited unless each customer can be provided with their own separate portion.

- Pitchers with multiple straws are not allowed.
- Patrons are to exercise social distancing when smoking which is only allowed outside.
- Contact details of 1 person per table should be kept for all groups by date and time of arrival, going back 4 weeks.
- Management should provide ongoing cleaning and disinfection operations of the establishment, including cleaning of used tables/chairs after each customer.

## Understanding how COVID-19 spreads & the implication to entertainment Industry.

Current research suggests that the SARSCoV-2 virus (the virus that causes COVID-19) is transmitted from person to person:

- Through respiratory droplets produced when an infected person coughs, sneezes or talks loudly.
- Between people who are in close contact with one another (within about 2 metres).

There is also a possibility that a person can get COVID-19 by touching a surface or object that has the COVID-19 virus on it and then touching their own mouth, nose, and eyes.

Most persons infected with COVID-19 experience mild symptoms and recover. However, some people develop more serious complications and may require hospital care. Risk of serious illness increases with age, for people with weakened immune systems and people with conditions such as diabetes, heart and lung disease.

## Administration and Management

### Owners/Management of establishments should:

- Ensure that maximum capacity of persons including staff *inside* the establishment at any one time is one person per 6 square metres, including staff. To achieve this 6 square metre 'rule';
  - calculate the area of the bar/pub floor space used by patrons (e.g. length of bar/pub in metres x width of bar/pub in metres = area of bar/pub in square metres),
  - divide the area of the bar/pub by 6, and
  - the answer of that division (ignoring any remainder) is the maximum capacity that the bar/pub can hold at any one time.
  - By way of example, if a bar/pub is 35 square metres in size,  $35 \div 6 = 5.83$ , ignoring 0.83, the bar/pub should allow only five (5) persons at any time inside the bar/pub, including staff.
- In the case of outdoor establishments/outdoor areas, the maximum capacity of persons, including staff is one person per 4 square metres.
- Be aware that LN 322 of 2020 and its amendments applies to gatherings and events organised in such establishments. Owners / management of establishments shall ensure that event organisers utilising their premises also adhere to the requirements of the afore-mentioned Legal Notices.
- Encourage contactless payment as much as possible.
- Ensure that employees who are sick stay home.
- Provide training and educational materials on sanitation, handwashing, cough and sneeze etiquette, use of face masks, visors, gloves and aprons, and other protective behaviours to prevent the spread of COVID19.
- Ensure staff rooms, if any, are thoroughly cleaned and sanitized and not allow staff to congregate.
- Ensure that all wash hand basins in the workplace have antibacterial soap and paper towels available. No air flow driers or revolving cloth towels are allowed.
- Items on hard surfaces should be kept to a minimum.
- Where possible avoid using any materials or furniture in the establishment that are difficult to clean such as carpets, material couches, etc.
- Place handwashing signs in the restrooms.
- Provide alcohol wipes or hand sanitizer near the payment stations.
- Consider staggered shift hours to avoid clusters of staff at changeovers.
- Staff to work in same groups on same shifts to lessen exposure of different teams.
- Allocate specific staff to specific areas of the establishment e.g. behind the bar preparing drinks, taking the order and serving the drinks/food, collecting the used glasses.
- Ensure extra caution is taken NOT to handle lips of glasses/cups, tops of straws and functional ends of cutlery.

- Areas where patrons tend to congregate (e.g., dance floor, pool tables, karaoke, shisha, etc.) and self-service beverage stations must be closed off.
- Disposable items are encouraged. If impractical, used glasses, cutlery etc... should be handled with gloves and washed with soap and hot water (60°C) or in a dishwasher (ensure that the dishwasher is working well and cleaned regularly).
- Direct flow of customers to help maintain distancing e.g. to go to washroom facilities or to exit the premises.
- Access to seating should be controlled by encouraging table reservations. Customers are to wait outside respecting physical distancing regulations (2 m apart unless from same household) until a table is available. No more than 15 persons in queue unless from same household or unless physical distancing of 2m is observed.
- Establish separations between workspaces in kitchens and/or behind the bar for unpacking and preparation and cleaning.
- Contact details of 1 person per table should be kept for all groups by date and time of arrival, going back 4 weeks.
- Use of disposable condiments and single use items instead of bottles and containers.
- No refilling of customer drinks, a new clean glass should be used every time.

#### Customers should be advised to:

- Apply alcohol hand rub upon entering the bar/pub and when using washroom facilities. An appropriate 70% alcohol hand-rub should be provided at the entrance of the bar/pub and in washrooms.
- Wear masks when entering establishment and when moving around in common areas to and from seated table.
- Respect signage and floor markings for social distancing.

#### The Establishment Environment

- Doors and windows must be kept open, air-conditioning adjusted for more ventilation and recirculated air-conditioning avoided.
- Public Health guidelines on air-conditioning and ventilation systems can be accessed at [https://deputyprimeminister.gov.mt/en/health-promotion/covid-19/Documents/mitigation-conditions-and-guidances/Guidance\\_Air-conditioning-and-ventilation-systems\\_23Jun20.pdf](https://deputyprimeminister.gov.mt/en/health-promotion/covid-19/Documents/mitigation-conditions-and-guidances/Guidance_Air-conditioning-and-ventilation-systems_23Jun20.pdf).
- All precautions must be taken to ensure water systems are safe to prevent the risk of infections derived from water such as Legionnaire's disease. If the water supply is direct from mains, flushing of the water system by opening all taps for a few minutes should suffice. However, if the supply of water is through a roof tank, this should be cleaned, and the water system is flushed through for a few minutes. It is important that the water heater temperature is raised to 60°C and thus there is no need to take samples and get approval from the Environmental Health Directorate. If the bar/pub forms part of a complex or a hotel and the water supply is through the complex or hotel main water system, please follow the procedure indicated in Annex 1.

#### Cleaning the establishment is crucial to prevent and reduce the spread of viruses and other germs.

- Wear disposable gloves while cleaning and disinfecting the environment.
- Where feasible use disposable cloths or when using non-disposable cloths, they must be changed after every use and washed at a temperature of at least 60 degrees Celsius.
- Wipe down all surfaces (floors, worktops, bars, tables, trolleys, sinks/basins etc) with medical grade disinfectant & cleaner following guidelines and let them air dry. Contact time on label must be observed for disinfectant to work. Contact time refers to how long the disinfectant is visibly wet on the surface allowing it to thoroughly destroy all pathogens. Typical contact time for immersion /sprays is 10 minutes, for disinfectant wipes is 2-4 minutes.

- Remember to clean all touch points with medical grade disinfectant & cleaner frequently during the establishment's operating hours. These include door push plates/handles, light switches, fridge handles, touch points on any counter-top or shelving, soap dispenser, toilet flush and taps, card machine.
- Cleaning of tables/chairs and any other surfaces/touch points described in the points above should be **repeated after use with every customer**. Allow enough time for cleaning between customers. Customers should not be allowed in the establishment before the previous customer/party has left and the table and seating has been sanitised.

## Maintaining good hygiene practices

### Staff should

- Avoid touching their eyes, nose and mouth.
- Wash hands frequently especially:
  - Before, during (if required), and after each service to a customer
  - Before and after eating
  - Before and after cigarette breaks
  - Before putting on and after removing face masks, visors, gloves and aprons
  - Before and after cleaning tools, equipment and the environment in the establishment
  - After handling soiled dishes, utensils and glasses
  - After using the rest room
  - When visibly soiled
  - After handling mobile phone
  - Upon arriving at work and at home

**Washing hands with soap should be given priority over using alcohol hand rub. The application of alcohol hand rub should not be done in place of hand washing but rather as a complementary step AFTER handwashing or if hand washing is not convenient.**

**Alcohol hand rub should contain a minimum of 70% alcohol.**

- Use disposable hand towels to dry hands and to open and turn off taps.
- Not use handshakes/hugs when greeting customers and colleagues.
- Monitor their personal health and condition for any symptoms, however mild.
- Wear uniforms at work which should be changed daily and washed after use. Uniforms/clothing worn at the establishment should not be worn at home.
- Keep nails short and do not apply acrylics.
- Keep hair tied back to avoid unnecessary touching of hair and face.
- Practice good respiratory etiquette requiring everyone at the bar/pub, always:
  - cover their coughs and sneezes with a clean tissue or use their elbow (and no spitting)
  - avoid touching their face, eyes, nose and mouth
  - dispose of used tissues and cigarette butts hygienically, e.g. in closed bins
  - clean and disinfect shared equipment and machinery after use
  - wash body, hair (including facial hair) and clothes thoroughly every day
  - have no intentional physical contact such as shaking hands and patting backs
- Staff who develop a mild cough, fever (i.e. a temperature of 37.2<sup>0</sup>C or higher), shortness of breath, headaches, tiredness, loss of taste, loss of smell or diarrhoea, should call the public health helpline on 111 giving details of their symptoms.

### Use of Personal Protective Equipment (PPE) by staff

- Staff should always wear a surgical or cotton mask or visor inside the bar/pub.
- The face mask should completely cover the face from the bridge of the nose down to the chin. Clean hands with soap and water or alcohol-based hand sanitiser before putting on and taking off the face

mask. When taking off the face mask, remove it from behind, avoiding to touching the front side. Dispose of the face mask safely by placing it in a plastic bag and put it in the trash if it is disposable. Wash your hands or apply 70% alcohol hand-rub immediately after removing the face mask. Washable, reusable face masks should be washed as soon as possible after each use, using common laundry detergent at 60 °C.

- Surgical masks are not intended to be used more than once. If your mask is damaged or soiled, or if breathing through the mask becomes difficult, you should remove the face mask, discard it safely, and replace it with a new one.
- Visors should ideally be the reusable type, should reach below one's chin and should be disinfected appropriately in between customers.
- A disposable apron/gown should be worn and changed if visibly soiled or torn.

**Used PPE should be disposed of safely in the mixed waste stream (black bag), in double bags.**



**Wash your hands**  
with soap and water or  
sanitizer before touching  
the mask



**Inspect the mask**  
for tears or holes



**Find the top side**  
where the metal piece  
or stiff edge is



**Hold the mask from the**  
**elastic loops** and place it  
on your face. Ensure the  
coloured-side faces  
outwards



**Avoid touching the**  
**front side of the mask**  
while putting it on  
your face



**Place the metal piece**  
or stiff edge over  
your nose



**Cover your mouth,**  
**nose and chin.** Do not  
leave gaps on the side



**Remove the mask from**  
behind the ears or from  
the elastic loops



**Keep the used mask**  
**away from you and**  
surfaces once it is  
removed



**Dispose of the mask**  
immediately after use  
in a safe way



**Wash your hands**  
either with soap and  
water or sanitizer after  
discarding the mask

## BARS, CLUBS and SIMILAR ESTABLISHMENTS CHECKLIST

**These Standards are addressed to bars, and similar establishments in Malta and Gozo.**

Name of Establishment: \_\_\_\_\_

Checklist filled by: (Name) \_\_\_\_\_ (Position) \_\_\_\_\_

Date: \_\_\_\_\_

FOR ALL ESTABLISHMENTS: (SEE TECHNICAL NOTE AT THE END OF THIS DOCUMENT)

	Yes/No	Date Certified
Establishment certified clear of Legionella.		
Test results and certification available.		

### 1. Counter: Availability of Information and Communication to Customers

	Yes/No	Comments
Staff practicing physical distancing and regular hand sanitising.		
Staff to wear masks and/or visors.		
Counter desk possesses the telephone numbers of the public health authorities, hospitals and medical centres, public and private hospitals for use whenever there is the possibility that a guest may be ill.		
Contactless Payment Methods available.		

### 2. Necessary equipment and medical kit at the Establishment

	Yes/No	Comments
Germicidal disinfectant/wipes for surface cleaning.		
Hand washing stations (soap & water or 70% alcohol) readily available		
Face/eye masks (separate or combined, face shield, goggles) necessary. Disposable face masks		

can only be used once. Visors are to be cleaned regularly with alcohol.		
Gloves (disposable).		
Protective apron (disposable).		
Full-length long-sleeved gown.		
Double disposable waste bag.		

### 3. Social distancing measures, hand cleaning and respiratory hygiene

Refrain from hugging, kissing or shaking hands with guests as well as among staff. It involves maintaining a distance of at least 2m and avoiding anyone who is coughing or sneezing.	
Maintain hand hygiene by regularly and thoroughly cleaning hands with an alcohol-based hand rub or washing them with soap and water. Avoid touching eyes, nose, and mouth. Hand disinfection is indicated after exchanging objects (money, credit cards) with guests.	
70% Alcohol dispenser at entrance and other public areas. Automatic dispensers are recommended.	
70% Alcohol dispenser at entrance/exit to kitchen.	
Respiratory etiquette means covering mouth and nose with bent elbow or tissue when coughing or sneezing. Used tissues should be disposed of immediately in a bin with a lid.	

### 4. Technical and maintenance services

**ESTABLISHMENTS WILL NEED TO PRODUCE MAINTENANCE AND TESTING DOCUMENTS RELATING TO MICROBIOLOGICAL AND CHEMICAL WATER ANALYSIS AND PROVIDE RECORDS OF MAINTENANCE AND OPERATION PROCEDURES FOR DISHWASHING AND LAUNDRY EQUIPMENT AND AIR CONDITIONER MAINTENANCE.**

	Yes/No	Comments
Dishwashing and laundry equipment properly functioning: Check proper functioning of the dishwashing and laundry equipment, namely the operating temperatures (set at min. 60 degrees Celsius) and the correct dosage of cleaning and disinfecting chemicals.		
Air-conditioning: Condition of filters monitored fortnightly and proper replacement rate of indoor air is maintained. The proper functioning of ventilation, air exchange, and dehumidification equipment is checked fortnightly. To keep log in room.		
Dispensers: Regular checks (at least daily) to ensure the proper functioning of soap and		



disinfectant solution dispensers, hand dryers, disposable tissue dispensers, and similar devices.		
Install units to dispense disinfectant gel in the different areas of the establishment, including the public restrooms used by guests and by staff.		

## 5. The venue

	Yes/No
Different <b>hand sanitizer dispensing points installed</b> around the venue	
Operate all <b>air conditioning</b> units in fresh air mode, ensuring a constant airflow in the premises.	
Introduce <b>contact-free payment and ordering mechanisms, and promote credit card payment.</b>	
Workers should <b>wear masks or visors</b> in areas occupied by patrons	
Have masks and gloves available for workers and clients.	
Do not <b>hand out printed publicity.</b>	
Menus should be disposable or placed under glass.	
Do not provide nibble food to share.	
Where food is served: Use different cutting boards and knives for raw and cooked food.	
<b>Where food is served: Wash hands</b> between handling raw and cooked foods.	
Disinfecting the venue's space and surfaces once a month with a disinfecting high pressure <b>nebulizer</b> . Nebulizing with the proper products allows for deep disinfection of spaces due to its great adherence capabilities.	
<b>Clean and disinfect</b> , numerous times daily, <b>points with a high frequency of contact</b> which are high hand-contact areas (bar counter, tables, door handles, hand rails, vending machines, lift buttons, touch screens etc).	
Elevator social distancing enforced (2 metre distance per person). Sign at elevator entrance saying that only people in same party should use elevator together. Otherwise one person at a time.	
No air flow dryers or revolving cloth towels. Disposable paper towels only (ideally from an automated dispenser)	
Furniture, fixtures and equipment placed to support social distancing and hygiene requirements.	
Child play areas should follow the relevant standards issued by the health authorities.	
Toilets to be disinfected every hour and limited to a maximum of 4 persons at any one time. Documentation to be kept on site logging disinfection times every hour.	

## 6. Beverage and food Service

	Yes/No	Comments
Staff personal hygiene protocol available for workers in the bar. Table service only at seated tables.		
Guests reminded when entering and leaving bar to disinfect hands with disinfectant gel located at the entrance/exit.		
No self-service beverage stations, dispensers, self-service or orders at the bar.		
Use of disposable condiments and single use items (including oil, vinegar, sauces, salt, pepper, sugar and sweetener) only.		
All glassware and dishes used for every table sitting need to be washed and disinfected in a dishwashing machine or handwashed using hot water at 60°C, including items that have not been used.		
No table cloths or cloth napkins		
In case of manual washing there is a wash, disinfect, rinse process in place. Drying carried out using disposable paper towels.		
Venue area to host no more than maximum number of persons as established by the Standards i.e. <b>FOR OUTDOOR BAR AREA:</b> <ul style="list-style-type: none"> <li>○ every person shall keep at least 2 metres from others</li> <li>○ there shall be 1 person per 4 square metres of accessible floor space, including staff</li> </ul> Tables to be limited to groups of not more than 10 persons when seated, and no standing organised events permitted. Tables arranged so that the distance from one seated table to another shall be at least 2m in all directions from other groups of persons at other tables and no standing tables shall be permitted		
<b>FOR INDOOR BAR AREA:</b> <ul style="list-style-type: none"> <li>○ every person shall keep at least 2 metres from others</li> <li>○ there shall be 1 customer per 6 square metres in accessible floor</li> </ul>		

<p>space, including staff, and must not exceed limit per area persons.</p> <p>Tables to be limited to groups of not more than 10 persons when seated.</p> <p>Tables arranged so that the distance from one seated table to another shall be at least 3m in all directions from other groups of persons at other tables and no standing tables shall be permitted.</p>		
<p>Minimal material on guest tables for effective disinfection. Tables and chairs to be disinfected after each use.</p>		
<p>Cigarette vending machines allowed as per applicable laws. However, a hand sanitiser is to be placed next to vending machine with directions to use both before and after use.</p>		
<p>Menus and wine lists replaced with single use ones</p>		
<p>No smoking shall be allowed indoors. Patrons are to exercise social distancing when smoking outdoors.</p>		

## 7. Availability of materials

**ESTABLISHMENTS ARE TO MAINTAIN AND PROVIDE ATTENDANCE SHEETS SIGNED BY THE STAFF MEMBERS THAT HAVE BEEN BRIEFED ON TRAINED FOR THIS CONTINGENCY**

	Yes/No	Comments
<p>Cleaning staff have been trained on the use of and provided with personal protection equipment as listed below:</p> <p>Gloves.</p> <p>Disposable gowns.</p> <p>Closed shoes.</p> <p>Facial protection (face shield and impermeable aprons) for procedures that generate splashes (e.g. while washing surfaces).</p>		
<p>Access to sufficient disinfectant solutions and other supplies.</p>		

FOR OFFICIAL USE BY MTA OFFICIAL CONDUCTING INSPECTION/SPOT CHECK:

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## Annex 1

### TECHNICAL NOTE RE WATER SYSTEMS

All precautions must be taken to ensure water systems are safe to prevent the risk of infections derived from water such as Legionnaire's disease. If the water supply is direct from mains, flushing of the water system by opening all taps for a few minutes should suffice. However, if the supply of water is through a roof tank, this should be cleaned and the water system is flushed through for a few minutes. It is important that the water heater temperature is raised to 60°C and thus there is no need to take samples and get approval from the Environmental Health Directorate. If the shop forms part of a complex or a hotel and the water supply is through the complex or hotel main water system, please follow the procedure as follows:

#### Annex 1

1. Carry out a full system disinfection of the cold-water system, flushing through to all outlets to achieve 50 mg/l free chlorine for at least an hour checking that this level is achieved at the furthest outlets. This may be also achieved by making uses e.g. 5 mg/l for 10 hours (this all depends on the water piping system condition). It is important to top up when required throughout this process;
2. Flush out and refill the system to achieve maximum normal operating target levels of disinfection (equivalent to at least 0.2 mg/l free chlorine);
3. Refill and carry out a thermal shock by raising the temperature of the whole of the contents of the hot water storage heater from 70°C to 80°C then circulating this water throughout the system for up to three days. To be effective, the capacity and temperature of the hot water storage heater should be sufficient to ensure that the temperatures at the taps and appliances do not fall below 65°C. Each tap and appliance should be run sequentially for at least five minutes at the full temperature, taking appropriate precautions to minimise the risk of scalding;
4. Monitor temperatures and biocide levels where applicable, adjust where necessary, for at least 48-72 hours and then take *Legionella* samples from sentinel outlets (microbiological samples taken before 48 hours following disinfection may give false negative results);
5. Ensure you keep all documentation for inspection by the Competent Authority, including the review and update of the risk assessment manual including monitoring data, etc., with evidence of who carried out the monitoring, add time, date and signature;
6. Laboratory results for *Legionella* analysis which have to be carried out at an accredited laboratory, together with all the necessary documentation referred to in point 5 above and a declaration from the private water consultant under whom this water system treatment has been carried out are to be sent to the Water Regulatory and Auditing Unit within the Environmental Health Directorate prior reopening of the establishment;
7. Once it is found that your systems of the hot and cold water are under control then the establishment can reopen.

Page Break

### ADDITIONAL NOTES AND REFERENCES FOR ALL ESTABLISHMENTS

**OPERATORS OF ESTABLISHMENTS ARE URGED TO FAMILIARISE THEMSELVES WITH THE FOLLOWING NOTES, GUIDANCE AND LEGAL OBLIGATIONS AND TO FOLLOW CHANGES AND UPDATES AS MAY BE ANNOUNCED BY THE AUTHORITIES FROM TIME TO TIME.**

1. Link to guidance document on masks and visors

<https://deputyprimeminister.gov.mt/en/health-promotion/Documents/Guidance%20on%20the%20Use%20of%20Face%20Masks%20for%20decreasing%20COVID-19%20Transmission%20in%20the%20Community.pdf>

To wear the visor:

Step 1: Clean hands properly

Step 2: With clean hands put on the visor

Step 3: Remove the visor by pulling the string from behind

**9 Remove eye protection by pulling the string from behind the head and dispose of it safely.**



Step 4: Cleaning

How should one care for a face visor? Your face shield/visor should be cleaned after each use. Disinfect with alcohol wipes, disinfectant wipes, disinfectant spray or germicidal wipes. Then clean with soap and water and let dry before using again. Disposable face shields/visors may be used as long as they keep their shape and remain intact.

2. **Control of Legionella regulations LN 5 of 2006**

<http://www.justiceservices.gov.mt/DownloadDocument.aspx?app=lp&itemid=16567&l=1>

3. **Tobacco (Smoking Control) Act**

<http://www.justiceservices.gov.mt/DownloadDocument.aspx?app=lom&itemid=8791&l=1>

LN 22 of 2010 Products and smoking devices (simulating cigarettes or tobacco) (Control) Regulations 2010

<http://justiceservices.gov.mt/DownloadDocument.aspx?app=lp&itemid=21128&l=1>

Ln 67 of 2016 Manufacture, Presentation and Sale of Tobacco and Related Products Regulations, 2016

<http://www.justiceservices.gov.mt/DownloadDocument.aspx?app=lp&itemid=27447&l=1>