



CRITERIA 2024

RESTAURANTS

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No.	Area	Criterion	Points	★	★★	★★★	★★★★	★★★★★
I. Cleanliness								
	Cleanliness / Hygiene	Cleanliness and hygiene are prerequisites as basic conditions in all categories	1-10	1	3	6	8	10
II. Interior								
	Facilities for disabled people	Barrier-free accessibility	5					
	Air conditioning	Adjustable air conditioning	5				5	5
	Atmosphere	Coherency with the concept	1-12	1	3	7	10	12
III. Exterior								
	Car Park	Parking directly at the restaurant or in the nearby (300 meters)	10				10	10
	Smoking area	Presence of a smoking area	3			3	3	3
IV. Service								
	Payment	Cashless payment (no amount discrimination)	10				10	10
	Staff	Bilingual staff	5			5	5	5
		Preparation, courtesy, problem-solving skills	1-12	1	3	7	10	12
	Preservation condition	All mechanisms and equipment are functional and in faultless condition.	1-10	1	3	7	10	12
	Wait time (lunch or dinner)	Wait time up to 20 minutes*	5					5
V. Price-quality								
	Food	Quality of the food	1-12	1	3	7	10	12
		Cost of food in relation to quality	1-12	1	3	7	10	12
		Allergen friendly food (gluten-free, lactose-free etc.)	5					5
		Diet friendly food (vegetarian, vegan etc.)	5				5	5
	MINIMUM REQUESTED POINTS		-	6	18	49	96	118
	SUPERIOR POINTS			-	-	80	110	123