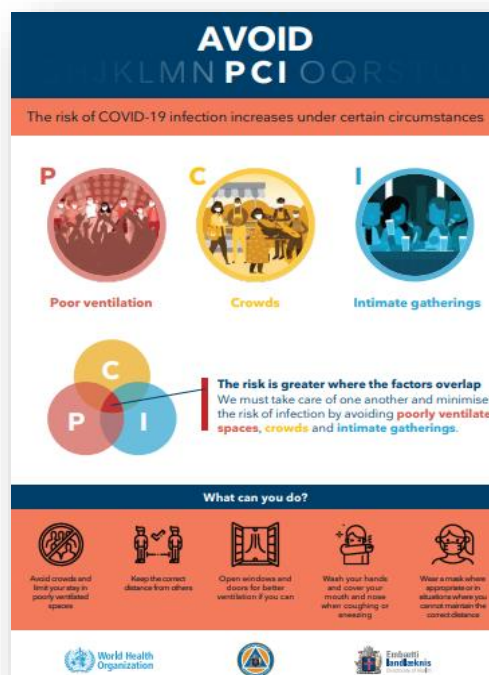# Guidelines for accommodation with restaurant regarding gatherings, physical distancing and opening hours.

Infection Control Measures for COVID-19 - Effective April 15. 2021

1. Guests must wear facemasks except while seated.
2. Shared facilities and contact surfaces are to be cleaned and disinfected at least twice a day.
3. Tables and chairs are disinfected between customers.
4. As of **April 15. 2021** maximum number of people gathered is **20 individuals,** (children born 2015 and later not included).
5. Opening hours:
   a. Restaurants may be open until 21:00.
   b. Guests must have left the premises no later than 22:00
   c. New customers are not allowed in after 21:00.
   d. Take away is allowed until 23:00.

6. Food consumed on site shall be served to seated guests.
7. All seated guests shall be registered under name, ID number and phone number. The information shall be kept for two weeks and deleted after that time.
8. All guests shall be served by the table. This also applies to all drinks being served.
9. The rule of physical distancing must be adhered between individuals in different households.

10. Employees must wear facemasks as well as guests except while seated.
11. Children born 2005 and later are exempt from wearing facemasks.
12. Easy access to hand washing and hand sanitizer needs to be secured.
13. A sign must be put up at the entrance to restaurants and in the reception of an accommodation notifying guests to sanitize their hands upon arrival and departure. Hand sanitizer should be available in these locations.
14. Different travel groups should be separated.
15. Dining rooms/restaurants can be split up if each section/space can accommodate 20 people. Employees not included.
16. A room can be split up by having empty tables in a row dividing the room to create separate spaces. A 2-meter distance between the spaces must be ensured. A room can also be split up with a 2-meter-high partition.
17. Wine and food menus are to be wiped clean for each new guest or provided as an electronic menu or a single use menu.
18. The kitchen is considered one space. The dining room is considered one space (but can be split up if large enough so that the 2-meter rule can be adhered to).
19. A distance of 2-meter has to be secured between tables/groups.
20. Families and groups that have been in close contact/same household can sit together at the same table.
21. At least one toilet must be specially marked for each separate section/space.
22. Chefs and kitchen staff shall not leave the kitchen to serve food. They are to leave the food where kitchen and dining rooms meet and waiters shall then serve it to the customers.
23. Chefs and kitchen staff must have a separate entrance and separate wc.
24. If a breakfast, lunch, or dinner buffet is offered, the following rules apply:
    a. Place a see-through screen between the buffet and guests faces if possible.
    b. Have hand sanitizer at the table where people collect utensils, plates or drinks. Sign reminding guests to sanitize their hands before and after using common serving utensils must be at or by the buffet.
    c. Used serving utensils are set aside (have a bucket with disinfectant at or by the table for used serving utensils) Have new and unused serving utensils available tor guests. Every thirty minutes while the buffet is open. Remind guests to use hand sanitizer before picking up unused serving utensils.
25. Bear in mind that guests need to have easy access to the buffet and queues are to be avoided. The 2-meter distance rule must be respected.
26. Overcrowding at the entrance must be avoided. The physical distancing must be adhered to but if it cannot be then facemasks must be provided. But use of facemasks cannot replace the physical distancing where that is possible.
27. For live chat on general information regarding COVID-19 in Iceland go to covid.is

These rules apply until May 5. 2021.

We encourage all tourism operators to participate in the project Clean & Safe. All information can be found in [the website of the Icelandic Tourist Board.](#)