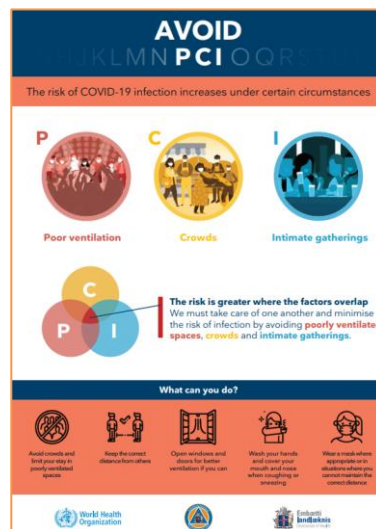


Guidelines for accommodation with shared private facilities i.e. guesthouses, hostels etc.

Infection Control Measures for COVID-19 in effect from March 25. 2021

Following applies to all operations/areas:

1. Visitors are **not** allowed to this type of accommodation if they:
 - a. Are in [quarantine](#) or [taking special precautions after border screening](#).
 - b. Are in [isolation](#) (also while waiting for results).
 - c. Have undergone quarantine for COVID-19 with less than 14 days from discharge.
 - d. Have flue like symptoms (cold, cough, fever, head ace, bone ace, fatigue, abdominal pain, diarrhoea etc.).
2. Shared facilities and contact surfaces are [cleaned and disinfected](#) at least twice a day.
3. As of **March 25. 2021** the maximum number of people that can gather is **10 individuals** in any given area, indoors or outdoors (children born 2015 and later not included). Camping grounds have to be divided accordingly as long as the 2 meter physical distancing rule is adhered to.
4. The rule of 2 meter distance between individuals not of the same household should be respected at all times as well as the rule of wearing a facemask (children born 2005 or later are exempt from wearing a facemask).
5. Easy access to hand washing stations and sanitizer needs to be secured.
6. Interaction between different tour/tourist groups should be limited as much as possible.



Guidelines for accommodation with shared private facilities i.e. guesthouses, hostels etc.

Following rules apply to accommodation facilities without a private WC or baths for each room.

1. Restrooms and showers:
 - a. Have equipment set up, at all restrooms and showers so visitors can disinfect contact surfaces like door handles and toilet seats etc. with Virkon or disinfectant.
 - b. Set up distance marks at restrooms/showers for example with floor markings and keep 2 meter between marks.
 - c. Where restrooms/showers are next to each other in close quarters every other restroom/shower must be closed.
2. Indoor and outdoor cooking facilities or areas for food consumption:
 - a. Keep liquid soap and disinfectant at every sink and guidelines visible for visitors about cleaning.
 - b. Respect the 2 meter distance rule. Make sure this distance can be kept between unrelated groups. Set up visible guidelines regarding this at all entrances.
 - c. Set up distance marks, for example floor marks, at dishwashing stations.
 - d. Remove all food items such as coffee/tea, spices etc. from common areas. Visitors are not allowed to leave food items for arriving guests or share with other. Signs must be set up with this information.
 - e. If visitors have access to cooking utensils they must be reminded to clean them both before and after use.
 - f. Remind guests to disinfect tables and contact surface on chairs before seated.
3. Other services:
 - a. Guest are requested to respect the 2-meter distance rule and information signs about personal hygiene (washing of hands, coughing in ones elbow, avoiding crowds) is to be set up.
 - b. Set up distance marks where appropriate and possible.
 - c. Chemicals for disinfection of contact surface must be available (sanitizer and Virkon).
 - d. Remove all playing cards, boardgames, books, papers etc that visitors have access to.
4. Restaurants:
 - a. Guests must wear facemasks except while seated.
 - b. Shared facilities and contact surfaces are to be cleaned and disinfected at least twice a day.
 - c. Tables and chairs are disinfected between customers.
 - d. As of March 25. 2021 maximum number of people gathered is 20 guests in any given area/space (children born 2015 and later not included). Employees not included.

- e. Opening hours:
 - Restaurants may be open until 21:00.
 - Guests must have left the premises no later than 22:00
 - New customers are not allowed in after 21:00.
 - Take away is allowed until 23:00.
- f. Food consumed on site shall be served to seated guests.
- g. 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.
- h. All guests shall be served by the table. This also applies to all drinks being served.
- i. The rule of physical distancing must be adhered between individuals in different households.
- j. Employees must wear facemasks as well as guests except while seated.
- k. Children born 2005 and later are exempt from wearing facemasks.
- l. Easy access to hand washing and hand sanitizer needs to be secured.
- m. 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.
- n. Different travel groups should be separated.
- o. Dining rooms/restaurants can be split up if each section/space can accommodate 20 people. Employees not included.
- p. 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.
- q. Wine and food menus are to be wiped clean for each new guest or provided as an electronic menu or a single use menu.
- r. 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).
- s. A distance of 2-meter has to be secured between tables/groups.
- t. Families and groups that have been in close contact/same household can sit together at the same table.
- u. At least one toilet must be specially marked for each separate section/space.
- v. 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.
- w. Chefs and kitchen staff must have a separate entrance and separate wc.
- x. If a breakfast, lunch, or dinner buffet is offered, the following rules apply:
 - Place a see-through screen between the buffet and guests faces if possible.
 - 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.
 - 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 for guests. Every thirty minutes while the buffet is open. Remind guests to use hand sanitizer before picking up unused serving utensils.

- y. 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.
- z. 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.
- aa. For live chat on general information regarding COVID-19 in Iceland go to [covid.is](https://www.covid.is)

Information about COVID-19

1. www.covid.is
2. www.landlaeknir.is
3. www.ferdamalastofa.is

Further information

For further information please contact the following:

1. upplýsingar@ferdamalastofa.is
2. Covid19@landlaeknir.is

These rules apply until April 15. 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](#).

