

Covid-19 - Guidelines for restaurants and accommodation

Control Measures for COVID-19 - Effective June 15th, 2020

1. Shared facilities and contact surfaces are to be cleaned and disinfected at least twice a day.
 2. As of **May 25th**, maximum number of people gathered is **500 individuals** in any given area/space (children born 2005 and later not included).
 3. The rule of 2-meter distance between individuals should be respected as possible.
 4. Easy access to hand washing and sanitizer needs to be secured
 5. A sign must be put up at the entrance to restaurants and reception of an accommodation notifying guests to sanitize their hands when arriving and leaving.
 6. Different travel groups should be separated as possible.
 7. Dining rooms/restaurants can be split up and each section/space can accommodate 500 people at a maximum (Children born 2005 and later not included). Example: 425 guests and 75 waiters. A dining room can also be split up by having empty tables in a row dividing the room to create separate spaces. A 2- meter distance between rooms must be assured.
 8. Wine and food menus are to be wiped clean for each new guest or provided as an e-menu (electronic menu) or single use menu.
 9. The kitchen is considered one space.
 10. A 2-meter distance between tables is recommended.
 11. Families and groups that have been in close interaction can sit together at the same table.
 12. 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.
 13. Chefs and kitchen staff must have a separate entrance and wc.
 14. If a breakfast, lunch, or dinner buffet is offered:
 - a. Place a see-through screen between buffet and guests faces if possible.
 - b. Have hand sanitizer at the table and instructions where guests are encouraged to sanitize their hands before serving themselves at the buffet.
 - c. Change the utensils every thirty minutes while the buffet is open.
 - d. Bear in mind that guests need to have easy access to the buffet and queues are to be avoided. The 2-meter distance rule is to be respected.
 15. Overcrowding at the entrance must be avoided.
 16. Maximum number of overnight guests is 485 unless the restaurant or dining room is split up to multiple sections.
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