

Hygiene and Protective Measures for Gastronomy and Accommodation Establishments

(IAW the 10 RLP Corona Ordinance (CoBeLVO))

A. Gastronomy

Gastronomy businesses * in Rhineland-Palatinate may open if the following requirements are met:

1. The guests are informed of the access restrictions and distance regulations by means of suitable, clearly visible information.
2. Individual personal measures:
 - a. Guests must wash or disinfect their hands when entering the area (indoor and outdoor seating). Suitable disinfection dispensers must be kept by the operator.
 - b. Inside the venue, guests are obliged to wear a nose and mouth protection. This is not necessary in the immediate vicinity (sitting) of the assigned table. In waiting or pick-up situations, the obligation to wear a mask applies both inside the premises of the facility as well as outside.
 - c. Accumulations of waiting guests are to be avoided. A minimum distance of 1.5 between people must be ensured in possible lines.
 - d. A minimum of 1.5 meters must be maintained between tables.
 - e. Personnel and guests are to be made aware of the applicable protective measures and rules (including general rules of infection protection such as “sneeze etiquette”, classification of cold symptoms, etc.) by means of suitable signs.
 - f. Employees who are in direct contact with guests (less than 1.5 meters) are obliged to wear mouth-nose protection.
3. Collection of contact data:
 - a. The business is obliged to record the contact details of all guests with the date and time (last name, first name, address, telephone number).
 - b. These must be kept for a period of 1 month starting on the day the guests visit the facility and then destroyed in compliance with data protection law. The data may not be used for other purposes. Data retention obligations from other legal regulations, e.g. Section 30 (4) Federal Registration Act remains unaffected.
4. Bar and counter areas can now be opened guests.
 - a. The minimum distance requirement of § 1, para 2 shall apply, unless the (10th) Corona Ordinance in its currently valid version states otherwise.
 - b. Counter personnel can be protected by a (glass) partition. Staff protected by a (glass) partition or other suitable protective measures are exempt from the obligation to wear a mouth-nose covering.

5. The allocation of the tables is based on the applicable regulations of the State of Rhineland-Palatinate regarding the stay of persons in public. At the table the distance between persons may be less than 1.5 meters. However, chairs at the tables should be spaced as far apart as possible.
6. The guests' tactile contact with commodities (menus, cruet-stands, trays, napkins...) is to be reduced to the absolute necessary.
7. All rooms in which guests or employees stay longer are to be ventilated regularly.
8. The serving is only done by the service staff at the table. Buffets and counter sales are permitted. Compliance with the distance regulations must be ensured. Analogous to the guidelines in the checkout area of supermarkets, these can be identified with (floor) markings at a distance of 1.5 meters.
9. The cleaning of used dishes (cutlery, glasses, plates, etc.) is to be carried out with a dishwasher at a minimum of 60° Celsius (140° Fahrenheit.)
10. In shisha bars, mouthpieces and hoses may not be shared by several people simultaneously when smoking a shisha. The mouthpieces, hoses and water vessels must be completely emptied after each use, cleaned mechanically and with a suitable cleaning agent and disinfected.
11. Use of guest toilets:
 - a. The simultaneous use of the restroom room must be limited according to the size of the number of people who may be in the restroom at the same time. Distance rules must be observed. Possibly every second stall or urinal can be blocked.
 - b. Regular cleaning must be ensured. A notice of the cleaning cycles with the signature of the cleaning staff is required. It has to be ensured that liquid soap and disposable towels / air drying devices are available for the guests. Guests are also informed about proper hand washing and distance regulations in the sanitary area. Clearly visible disinfection dispensers should also be installed between the restroom area and the guest room.
12. The current version of the "Supplement to the risk assessment of the SARS-CoV2-occupational safety standard branch: hospitality industry" of the professional association for food and hospitality (BGN) has to be considered.
13. In general:
 - a. Guests who are not willing to comply with the above rules are to be denied access within the framework of the house rights.
 - b. In addition, the competent authority can, in justified individual cases, allow exceptions or other hygiene requirements if a requirement under CoBeLVO is not mandatory, the level of protection appears comparable and the purpose of the CoBeLVO is observed. Hygiene

concepts are to be coordinated with the regulatory authorities before the facility is opened, provided that this is expressly stipulated in the applicable CoBeLVO.

* The information applies to all gastronomic offers, especially in seasonal wine taverns, wine tasting, wine shops and (river) excursion boats.

B. Accommodation Establishments

- Not translated