

Regulation on hygiene frameworks based on the Regulation on combating the corona pandemic

of 1 December 2021

Excerpt:

Hygiene framework concept for gastronomy and accommodation establishments

§ 32 Gastronomy

Gastronomic establishments in Saarland are allowed to open in compliance with the following measures:

1. Suitable hand sanitizer dispensers must be kept at the entrances by the operator, checked regularly and, if necessary, refilled. The hand sanitizer used must be at least "limited virucidal".
2. Contact tracing in accordance with §§ 5 to 7 of the Saarland COVID-19 Measures Act must be ensured.
3. In hookah bars, hookahs may only be used by one person at a time. Only disposable hoses and mouthpieces are permitted, which must be handed over to the consumer in closed outer packaging. Reuse of these parts is not permitted. All parts of the hookah that are reused (water tank, immersion tube, smoke column, etc.) must be cleaned in the dishwasher at at least 60 °C after use.
4. Only persons who do not show any signs of illness that could indicate an infection with SARS-CoV-2 according to the publications of the RKI may be present in the company.
5. Employees must pay particular attention to exemplary hand hygiene. This includes hand washing or hand disinfection after contact with means of payment or other items used by the guest. Necessary hand washing facilities and disinfectant dispensers must be kept and used by the operator in easily accessible places. Table cleaning/disinfection takes place after each guest change. The haptic contact of the guests with consumer goods (menu, menages, trays, napkins and the like) is to be reduced to what is necessary. These must be cleaned/disinfected when changing guests.
6. The cleaning of used crockery (cutlery, glasses, plates and the like) must be carried out with at least 60 °C and suitable cleaning agent.

§ 33

The same rules apply to accommodation establishments as to restaurants.