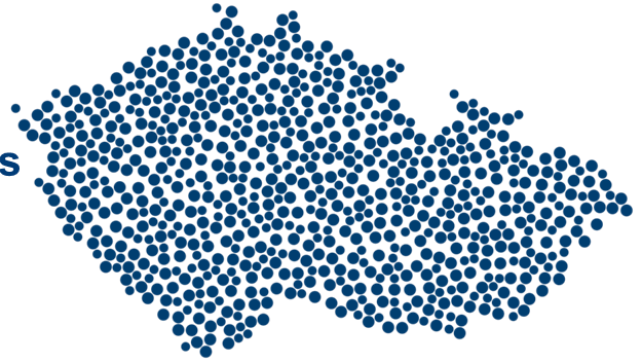


Czech Republic

The safe destination for your travels



Security guidelines

INTRODUCTION

This document contains hygienic recommendations for different facilities that tourists may visit during their stay in the Czech Republic. The recommendations are based on safety instructions created by professional associations.

All of these recommendations have been drawn up in close cooperation with the Czech Chamber of Commerce and with leading representatives of the Czech epidemiological and public health authorities.

- Retail
- Restaurants
- Accommodation facilities
- Fitness centres
- Saunas
- Natural swimming ponds and water parks
- Golf courses
- Cable transport
- Cinemas
- Events
- Congresses and trade fairs

LINKS:

- [Campaign Together Against Coronavirus – Updates on COVID-19 \(mzcr.cz\)](https://mzcr.cz)

RETAIL (Czech Confederation of Commerce and Tourism)

Hygienic measures

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- 3 rules – hands, face masks / respirators, social distancing
- application of the Retail Pandemic Plan rules according to the current situation
- place disinfectants close to touched objects (especially shopping carts and baskets, door handles, railing, elevators)
- provide maximum possible air circulation, either natural (windows) or forced (air-conditioning)
- arrange for the establishment of vaccination centres for staff and their relatives
- continue testing store employees once every 7 days

Facility management

- introduction of a cleaning regime plan
- increased surface sanitation frequency

Customer communication

- use in-store broadcasting and information panels to regularly inform customers of the measures imposed by the Government / Ministry of Health, and appeal to respect them (e.g. using disinfection upon entry, keeping 2 metre distance, avoid forming crowds, preferred contactless card payments)
- actively ask customers to use less busy times, and reduce the number of shoppers and time spent in the store (via social networks, websites, in the store)
- inform clients of the basic anti-epidemic rules and vaccination options

Moving around the store and paying

- provide waiting customer queue control by marking spots for 2 metre distance on the floor by the cash registers and service sections
- provide disposable gloves and tongs in the bakery section
- allow customers to use their own bags for small purchases, thus eliminating contact with carts/baskets

Measures for employees

- provide respirators (face masks), gloves or protective goggles to employees
- expand and repeat training for the staff with focus on knowledge of the measures, disease symptoms and prevention of spreading, protective equipment (types, proper use, handling used protective equipment and its disposal), movement inside the store and in the employee-only area, activity towards customers, activity towards material
- check employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed

General operating precautions

- extend the sales hours as much as possible

- the store owner shall provide patrol activities and adherence to the rules inside the store and in its close vicinity, if possible

RESTAURANTS (Association of Hotels and Restaurants)

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- 3 rules – hands, face masks / respirators, social distancing
- disinfection – hand disinfectant at the restaurant entrance, in the bathroom, antibacterial soap in production centres
- tables – table disinfection before a new customer is seated + potentially chair handles and seat covers (if possible)
- menus in a form that can be disinfected after each use, or the same rule for electronic menus, promote credit card payments
- remove all objects from the table (except candles and decorations) that customers repeatedly touch – menus and stands, beer coasters (washable or replace with each guest)
- condiments – in closed and washable packaging – disinfect after each guest
- the restaurant owner shall prepare a written procedure of protecting the staff from viral infection
- increased sanitation in terms of glass and dish washing – minimum temperature at 60°C
- staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed
- regular daily disinfection of the facility, including sanitary facilities and hand dryer reservoirs
- provide maximum possible air circulation, either natural (windows) or forced (air-conditioning)
- use EU Digital COVID Certificate as a proof of a Covid-safe guests
- guests must provide a certificate of health upon their visit
- inform guests on the basic anti-epidemic rules and vaccination options

ACCOMMODATION FACILITIES (Association of Hotels and Restaurants)

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- 3 rules – hands, face masks / respirators, social distancing
- disinfection at the entrance and at the reception
- increased hygienic measures and regular disinfection of objects and surfaces that are touched by more people, such as:
 - public spaces, reception – tables, chairs, counters, magnetic cards – keys, payment terminals, pens, handrails, handles, railing, switches, elevators)
 - rooms – dispensers in the bathroom, controls, switches, hair dryers, coffee sets, telephones, lamps, service manuals, minibars, iron and ironing board, safe buttons, etc. Restrict the use of objects in the room – magazines, stationery, bed covers, decorative pillows, etc. Pay attention to disposable cosmetic products in the rooms. If possible, disinfect the packaging of unused cosmetic products after the guest leaves
- set strict rules for storing and cleaning work clothes and laundry
- provide for safe handling of laundry to avoid contamination (used laundry, bags after cleaning, strict separation of used and clean laundry)
- provide maximum possible air circulation, either natural (windows) or forced (air-conditioning)
- disinfectants and protective equipment for employees (face masks, respirators, disposable gloves, cleaning and disinfectant hand solutions, disposable paper towels, protective screens, e.g., at the reception, etc.)
- actively promote online check-in/out if the facility has such technology, or self-service kiosks
- introduce standards of prevention and procedures in case of a suspected disease, procedures in case of coronavirus occurrence in the facility, regular staff training
- staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed
- use EU Digital COVID Certificate as a proof of a Covid-safe guests
- guests must provide a certificate of health upon their visit
- inform guests on the basic anti-epidemic rules and vaccination options

FITNESS CENTRES (Czech Chamber of Fitness)

FITNESS CENTRE

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- our premises are regularly thoroughly cleaned, and the spaces as well as equipment are disinfected
- provide maximum possible air circulation, either natural (windows) or forced (air-conditioning)
- 3 rules – hands, face masks / respirators, social distancing
- group activities are organised with time intervals between individual lessons
- staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed
- use EU Digital COVID Certificate as a proof of a Covid-safe guests

CLIENT

- if you are not feeling well, postpone your visit until you are completely healthy
- regularly use hand disinfectants
- diligently disinfect the used equipment after each session
- clients must provide a certificate of health upon their visit
- inform clients of the basic anti-epidemic rules and vaccination options

SAUNAS (Czech Chamber of Fitness)

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- restricted operational capacity
- regular AG or PCR staff and client testing upon arrival to the premises (or vaccination certificate, or antibodies test / 90-day period after having COVID-19)
- Covid Touch Points on the premises, regular cleaning and floor washing, touched surfaces with virucides, disinfection and ventilation of all premises
- no sauna rituals permitted
- minimum sauna temperature at 70°C
- regime measures in the changing rooms and showers
- 3 rules – hands, face masks / respirators, social distancing; exception for face masks / respirators inside saunas and showers
- use EU Digital COVID Certificate as a proof of a Covid-safe guests
- clients must provide a certificate of health upon their visit
- apply similar rules in the case of cryosaunas and steam saunas
- inform clients of the basic anti-epidemic rules and vaccination options
- staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed

NATURAL SWIMMING PONDS AND WATER PARKS

(Czech Chamber of Fitness)

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- restricted operational capacity
- regular AG or PCR staff and client testing upon arrival to the premises (or vaccination certificate, or antibodies test / 90-day period after having COVID-19)
- Covid Touch Points on the premises, regular cleaning and floor washing, touched surfaces with virucides, disinfection, and provide maximum possible ventilation, either naturally (windows) or forced (air-conditioning).
- 3 rules – hands, face masks / respirators, social distancing; exception for face masks / respirators inside showers
 - regime measures in the changing rooms and showers
 - use EU Digital COVID Certificate as a proof of a Covid-safe guests
 - clients must provide a certificate of health upon their visit
 - inform clients of the basic anti-epidemic rules and vaccination options
 - staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed

GOLF COURSES (Czech Chamber of Fitness)

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- regular AG or PCR staff and client testing (or vaccination certificate, or antibodies test / 90-day period after having COVID-19)
- 3 rules – hands, face masks / respirators, social distancing.
- Covid Touch Points on the entire golf course premises, regular cleaning, disinfection, provide maximum possible air circulation, either natural (windows) or forced (air-conditioning), and regular disinfection of all equipment (golf carts, golf clubs in the rental store, etc.)
- intensive communication of all safety and regime measures at the reception, start, and in other suitable and visible places
- use EU Digital COVID Certificate as a proof of a Covid-safe guests
- clients must provide a certificate of health upon their visit
- inform clients of the basic anti-epidemic rules and vaccination options
- staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed

CABLE TRANSPORT (Cable Transport Association)

General recommendations for cable transport operation

- compliance with applicable government directives or measures of the Ministry of Health
- provide availability of disinfectants
- inform clients of the basic anti-epidemic rules and vaccination options

List of recommended preventive measures at workplace

- all employees wash and disinfect their hands regularly and thoroughly
- increased protection of employee groups at risk
- release employees at risk from work
- vigorously observe the currently valid extraordinary measures
- staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed
- regular disinfection of objects and work equipment
- possibility of contactless temperature measurement
- implementation of these recommendations into internal regulations

List of recommended preventive measures for customers

- inform of the rules and use of protective equipment
- prefer cashless or on-line sale of ski passes
- 3 rules – hands, face masks / respirators, social distancing
- disinfect places of contact (cash desk, counter, vending machine, WC, etc.)
- management front
- eliminate crowding of customers at the chair/ski lift exit
- equip the premises with a contactless thermometer

CINEMAS (Audiovisual Producers' Association)

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- 3 rules – hands, face masks / respirators, social distancing
- management front
- online ticket sale preferred
- a person designated to monitor the observance of rules shall be assigned for each cinema shift
- safety instructions shall be displayed on screens, in the lobby and on the motion picture screens
- disinfectant dispensers will be placed at the entrance and in the bathrooms
- the premises will be cleaned during opening hours continuously, daily cleaning will be done using disinfectants with virucides, in compliance with any other recommendations of the locally competent public health authority
- respirators must be worn at all times on the entire cinema premises, except during consumption of food and drinks
- provide maximum possible air circulation, either natural (windows) or forced (air-conditioning)
- use EU Digital COVID Certificate as a proof of a Covid-safe guests
- clients must provide a certificate of health upon their visit
- inform clients of the basic anti-epidemic rules and vaccination options
- staff – regular training, checking employees prior to their arrival for the shift, no employees with respiratory issues or increased temperature allowed

EVENTS (Czech Event Association)

Basic organisational rules

- Compliance with applicable measures of the Ministry of Health or Czech Government resolutions.
- **Ticket sale and distribution** – ticket sales at the venue with guest lists and guest information
- **Guest list and staff list** – a list of persons present at the event or during the installation and de-installation of the event
- **Communication before and after the event** – information on the rules applicable to the event and the ten personal rules
- **Registration and entry** – social distancing in the registration area
- **Venue set-up** – simple, easily disinfected furniture, using outdoor areas
- **Communicating rules at the event** – information panel in the event area
- **Programme** – performers are separated from guests
- **Rules for suppliers** – communication, list and health of employees, check for test/vaccination/protection period
- **NoCovid team** – NoCovid manager + ensuring the observance of rules, detailed instructions for the NoCovid Manager
- **Staff** – regular hygiene, minimal contact with guests, optimise the number and movement of staff
- Inform clients of the basic anti-epidemic rules and vaccination options
- use EU Digital COVID Certificate as a proof of a Covid-safe guests
- Clients must provide a certificate of health upon their visit

Basic hygiene rules

- **Cleaning and disinfecting the area** – to be carried out before and after the event or between individual performances, clean surfaces with warm water and detergent, disinfect all contact areas
- **Disinfection of areas during the event** – disinfection of areas with which guests come into direct contact
- **Hand disinfection** – dispensers with hand disinfection
- **Bathroom equipment and operation** – regular cleaning and disinfection, disposable towels, disinfection in the toilet area and hand dryer reservoirs
- **Clean air** – intensive ventilation, increased air exchange – air-conditioning setting, opening windows; the ventilation mechanics are based on the recommendations of the National Institute of Public Health

Basic catering rules

- **Distributing and serving food** – served menu, serving behind a Plexiglass wall
- **Serving beverages** – drink serving and preparation by staff
- **Payment upon sale** – separate the issuing place and the payment place, contactless cashless payment is recommended
- **Catering staff** – regular hygiene, minimal contact with guests

CONGRESSES AND TRADE FAIRS (BVV Brno)

- compliance with applicable measures of the Ministry of Health or Czech Government resolutions
- 3 rules – hands, face masks / respirators, social distancing
- online registration and ticket sales (common practice to avoid queues at the entrance)
- registration of participants, including contact information
- entry can be subjected to compulsory registration for a specific day (controlling the maximum number of visitors per day)
- pavilions designed to provide sufficient social distancing

Suggested organisational measures for feasibility of events

- regulation of the number of visitors at expositions is determined by pre-arranged business meetings of exhibitors based on registration invitations to all days of the event. Hostesses regulate visitors at expositions. (Can be regulated according to exposition size.)
- if necessary, restrict entry to students to reduce the overall visit rate
- catering shall be designed according to the valid rules to avoid crowding
- use the BVV mobile application / broadcasting to provide information and regulate the movement of people, monitored by cameras in the busiest pavilions

Hygienic measures

- only people without acute medical issues are permitted to enter (e.g. fever, cough, shortness of breath, sudden loss of taste and smell, etc.) – BVV employees and exhibiting companies shall submit proof of vaccination/test/protective period
- use digital thermometers to check temperature of visitors upon their entry to the premises, at the entrance/turnstiles (+ hand disinfectant, ozone, UV radiation, if necessary)
- placement of information panels with hygienic rules (entrances to the pavilions)
- information for exhibitors and visitors (newsletter, terms and conditions of participation) – the stipulated rules of conduct and hygiene can be summarised in the terms and conditions of exhibitions (social distancing, maximum capacity of people per stand, etc.)
- maintain the hygiene level (disinfecting stands, disinfection of exhibition and conference spaces as needed), bathroom spaces with increased cleaning frequency, disinfecting soap available everywhere, disinfection of escalator handrails and belts, etc. (provided by a contractual company with experience in hospital cleaning)
- logistics and method of catering on the premises and at expositions – according to the currently valid rules
- expositions shall be designed to provide sufficient social distancing for the movement of people
- no persons under quarantine permitted to enter
- air-conditioning cleaning / installation of new filters before an event + available means of air-conditioning filtration, provide maximum possible air circulation, either natural (windows) or forced (air-conditioning)
- conference rooms can be disinfected before and after an event (disinfecting fog)
- continuous presence of the integrated rescue system + medical emergency (standard)