



CONSTANTLY SAFE EVENTS WITH COVID CERTIFICATE

Your health and well-being are our top priority. We assure you that the prevention and spacing rules we adopt for your protection comply in every respect with the applicable hygiene requirements and regulations. We base ourselves on the current protection and hygiene concepts of the industry associations, which meet the legal requirements, and on the recommendations of the Bern Cantonal Medical Office. The following measures of Kursaal Bern AG do not entail any additional costs for our customers. Additional protective measures will be charged according to the effort involved.

1. RESPONSIBILITY

Kursaal Bern AG is responsible for implementing all the protective measures required and prescribed by the company for the provision of the service. The event manager checks the implementation of the protective measures with the organiser. All employees are trained in accordance with the current safety and hygiene concept.

The event organiser must have his own protection concept or apply the protection concept of the Kursaal Bern. The protection concept for events with up to 1000 people does not have to be submitted, but only has to be available for inspection.

For a large event with more than 1000 people (not including employees), the organiser must apply for a cantonal permit. (Office of the Governor of the Bern-Mittelland Region: RSTA.Bern-Mittelland@be.ch / +41 31 635 94 00)

2. MANDATORY FACE MASK

The obligation to wear a mask has been removed. However, employees of the Kursaal Bern will continue to wear a mask.

3. AUTHORIZED PERSONS

There is no longer a limit to the number of people who can attend the event.

All participants must be able to prove that they have been vaccinated, cured or tested with an official Covid certificate. The presentation of the vaccination card, written confirmations of vaccinations or tests are not sufficient.

The organiser must ensure that the event area is only accessible to participants with a Covid certificate. For this purpose, the Kursaal Bern offers the organiser additional-costs-solutions via a second service provider. Access control includes the following tasks:

- Entry control at the beginning of the event area, including re-entry control via the "Covid Check" application.
- Securing the entire event area
- Ensure that no other guests enter the groups in the event area
- Optional: On-site test centre for certified tests

4. SOCIAL DISTANCING

Spacing of seats in the seminar room or in the catering area is no longer necessary.

5. REGISTRATION OF PARTICIPANTS

Participants do not need to be registered.

6. HAND HYGIENE

We provide an appropriate number of disinfection stations free of charge at all places where people are likely to meet, e.g. at the main entrance, at the entrance to seminar rooms, at the entrance to the buffet, at coffee stations.

7. GUEST TRAFFIC AND FLOOR MARKING

We ensure that waiting guest groups maintain a minimum distance of 1.5 metres from other guest groups. At registration tables, buffets/coffee stations and toilet entrances we have installed floor markings with a distance of 1.5 metres.

8. CLEANING / DISINFECTION

Our rooms are regularly cleaned, disinfected and ventilated. We clean and disinfect the seminar furniture when we provide the room. We disinfect regular contact points such as buffets, bar tables and technical equipment several times per event (before the event, during breaks and after the event).

All textiles used (table linen, napkins, etc.) are washed after each event.

9. UV-C AIR PURIFICATION

UV-C air cleaners are used in all closed rooms where ventilation is not possible. They purify the air of micro-organisms and return it to the environment without germs.

10. FOOD AND BEVERAGE SERVICE

In the kitchen, we work in accordance with the legal requirements for hygiene and safety. The dishes are prepared in accordance with the standards of Swiss food law and meet our high quality standards.

Dishes at the self-service stations are served individually whenever possible. We provide our guests with cutlery and napkins in a cutlery bag. Buffet stations are equipped with plexiglass spit guards where necessary and buffet staff wear masks. There are an appropriate number of disinfection stations at the buffet stations.

We disinfect menu cards, trays, bins and menus after each service, and bread baskets are washed after each use. We replace and clean each place setting after each guest has been served.

11. FOOD AND DRINK CONSUMPTION

There are no regulations on the consumption of food and drink.

12. BEHAVIOUR

The current FOPH posters with instructions for behaviour are displayed at regular intervals in all rooms.

13. PEOPLE WHO ARE ILL AT WORK

In case of symptoms of illness, employees are sent home and instructed to follow the isolation procedure according to the FOPH (see www.bag.admin.ch/isolation-und-quarantaene). Other measures are taken according to the instructions of the cantonal medical service.