

RIAC Draft Guidance for Indoor Hospitality

1. There must be a defined, managed and supervised entrance point with an appropriate queue management system within the business.
2. Before a customer is allowed to enter the seating area the Proof of Immunity for each adult must be checked to verify eligibility for entry to the seating area. These checks include verifying Proof of Immunity, combined with photo ID to ensure person is a 'permitted person'.
3. The business must ensure every customer (over 18) has the relevant Proof of Immunity to prove they are fully vaccinated or recovered from COVID-19 if they wish to dine indoors. If they believe a customer, who purports to be a minor, is over 18, they should ask for proof of age. Under 18s who are accompanied by a parent/guardian in an indoor setting, currently do not require Proof of Immunity. Businesses may refuse access where people cannot offer proof of immunity or recovery or cannot demonstrate that their certificate relates to them. If businesses do not operate on this basis, they may be liable for fines or closure.
4. If any member of the group does not have their Proof of Immunity with them, indoor food and beverage services will not be permitted. However, where outdoor food and beverage services are available, customers should be encouraged to avail of this option.
5. Once Proof of Immunity checks are complete for each person being admitted, details to be recorded for all customers allowed entry: include time of arrival, party size and confirmation that all customers (over 18) have been verified to have immunity.
6. Once checks are complete and data recorded, customers can then be shown to their seats and table.
7. Separately the name and contact number of the lead person at a table and for solo customers (over 18) must be taken for contact tracing purposes.
8. If a customer leaves the premises for any reason (e.g. smoking areas that require someone to re-enter the premises using the main entrance) they must inform a staff member before re-entry. The recommendation is that they will be required to notify a member of staff.
9. Businesses must keep a record of the time and date of arrival at the premises of each guest/customer and the name and telephone number of each guest/customer for COVID-19 contact tracing. Under 18s are not required to provide details for contact tracing purposes.

10. Physical distancing of 2 metres should be maintained between tables. However, if this is not possible, this can be reduced to 1 metre in controlled environments.
11. A **maximum of 6 persons** aged 13 or over are permitted at a table. This limit of 6 does not include accompanying children aged 12 or younger. The total combined capacity at a table cannot exceed 15 overall (max. 6 persons aged 13 and over).
12. Customers can avail of **table service only** and may not approach or order from the bar or other counter.
13. Face coverings must be worn by customers at all times other than when seated at their table.
14. Employees wear face coverings/masks at all times.
15. Music performance, dancing or other entertainment or mingling between tables is not permitted.
16. Multiple tables cannot be booked indoors.
17. Premises must be clear of all customers by **11.30pm**.

For a full list of the guidelines for the hospitality sector, please go to www.hse.ie/covid19.