

# Hygienic and safe stay thanks to precautionary measures and “Clean & Safe” Label

Dear Guest

The **health and safety** of our guests and employees is the **priority** at **Monte Verità Centre**.

We provide **hand disinfection dispensers** at the entrances of the facility (hotel, restaurant, meeting rooms, museum complex).

**Wearing a protective mask** is mandatory in all publicly accessible hotel areas (indoor and outdoor), including the restaurant and the terrace.

When visiting the restaurant and the terrace, the mask may be removed once the guest is seated at the table. Standing consumption is not permitted. A maximum of 4 people is allowed per table (including children).

We recommend to make **cashless payments** whenever possible.

HotellerieSuisse, GastroSuisse and Switzerland’s non-hotel accommodation interest group Parahotellerie Schweiz have developed **measures and safety protocols** in various cooperations and launched them under the label “**Clean & Safe**”. These are there to protect and support guests when they stay in a hotel, visit a restaurant and/or organize an event.

The “Clean & Safe” campaign is supported by Switzerland Tourism. Service suppliers are responsible for ensuring that the safety protocols are implemented and complied with. **Cantonal regulations must also be taken into account in the protection concepts and measures.**

With the “Clean & Safe” label we confirm that we comply with the developed safety protocols and measures in the areas of accommodation, gastronomy and business events and are committed to your health.

Furthermore, we comply with **the safety protocol by GastroSuisse** which includes the following measures and specifications:

- 1 All persons in the company clean their hands regularly.
- 2 It is mandatory to wear a protective mask in public indoor and outdoor areas of the facilities and businesses.
- 3 The restaurants shall ensure that the different groups of guests do not mix. Food and drinks may only be consumed while seated.
- 4 Employees and other persons keep a distance of 1.5 metres between each other. For work at an unavoidable distance of less than 1.5 metres, employees should be exposed as little as possible by shortening the duration of contact and/or implementing appropriate protective measures, such as wearing a protective mask.

- 5 Regular cleaning of surfaces in all public areas as required.
- 6 Ill persons in the company are sent home and instructed to follow the insulation according to the FOPH (Federal Office of Public Health).
- 7 Consideration of specific aspects of work and work situations to ensure protection.
- 8 Informing employees and other persons concerned about the guidelines and measures and involving employees in the implementation of the measures.
- 9 Implementing the guidelines in management in order to efficiently implement and adapt the protective measures.
- 10 Collecting contact details of guests in accordance with the hospitality industry protection concept.

### For more information

["Clean & Safe" label](#)

[Precautionary measures protocol GastroSuisse](#) (in German)



April 2021