

Protection and Prevention Measures for Private Events and Gatherings

Pursuant to §5(2)(1) of the 6th Bavarian Infection Protection Act (6. BayIfSMV), pursuant to the checklist issued on June 25, 2020 by the Bavarian Department of Health Services and pursuant to the law enacted on September 24, 2020 by the State Capital of Munich, Bavaria

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1. General Information

Venue:	Paulaner am Nockherberg
Address:	Hochstr. 77, 81541 Munich
Date:	Thursday, July 7, 2022
No. of Guests:	Maximum of 650
Organizer:	b.telligent
In-charge:	Christian Schottenhamel and Florian Lechner
Rooms/halls:	Banquet Hall including the Foyer, and rooms Bavaria (Ludwig & Therese), Liesl, Valentin, Fireplace, and a part of the beer garden area
Type of Event:	1-day event with presentations and an exhibition, followed by an evening function



2. General Protection & Prevention Measures

Event organizers, guests, and staff shall observe the general protection and prevention measures at all times. These include physical distancing of 1.5 m between individuals, covering one's mouth & nose in passageways, verifying 2G certifications of attendees (vaccinated or recovered from a COVID-19 infection), ensuring contact traceability, informing all persons about regulations and execution measures, and independent compliance checks.

2.1. Physical distancing of 1.5 m

The event organizer shall use appropriate measures to ensure that all participants, who do not fall under the group of persons defined under §2(1), are able to stay 1.5 m apart. Except for rooms where events are held, this rule covers all rooms, including restrooms, and during entry and exit from the premises in passageways, hallways, aisles, on stairs, and in open-air spaces. Seating may be arranged as in a restaurant.

2.2. Reducing physical contact

Physical contact among attendees, guests, and employees is minimized by allowing the greatest possible physical distance among individuals and by assigning people to specific rooms or areas. Organizers shall assign seats to individuals to help minimize physical contact within a group.

Attendees shall be served by designated service staff to also reduce such contact.

Signs on physical distancing shall be put up throughout the building.

2.3. Masking up

Guests must cover their mouth & nose when on walkways. A mask mandate applies to all attendees in closed spaces, unless they are at their assigned spot or are speaking. Masking up is mandatory in all public areas like restrooms, etc.

2.4. Contact information & tracing

The event organizer shall prepare a list with the name and contact details of each attendee.

All staff members (employees and temps) shall be listed on a duty roster.

This approach makes it possible to subsequently identify persons who may have come in contact with a COVID-19 case among organizers, guests, and staff. Moreover, the organizer shall check the 2G status of each person who enters the premises.

2.5. Execution

Staff on duty shall constantly supervise adherence to the protection and prevention measures in areas for guests and shall ensure their compliance, as necessary. Anyone who refuses to comply shall be resolutely shown the door and/or refused entry.

2.6. Informing guests about prevention measures

The organizer shall be notified in advance of the prevention measures in effect (physical distancing, mask mandate, etc.) at the Paulaner am Nockherberg site. The organizer shall forward this information before the event to all attendees.

The restaurant staff is trained in proper prevention measures. Necessary signs are set up in all working areas.

2.7. Occupational medical safety & precautions

The prevention measures in effect at the Paulaner am Nockherberg restaurant (cleaning, ventilation, staff training, etc.) supplement the prevention measures in effect for specific events. Restaurant employees in every trade are trained accordingly and the measures are documented. Employees who work with foodstuffs may do so only after they have been taught the applicable infection protection regulations pursuant to IfSG (Infection protection Act) and are obligated to take personal precautions.

All subcontractors must prove that they instruct their employees regularly in-house, and train them on their duty to self-observe and report any known symptoms of a COVID-19 infection that arise.

This policy guarantees and documents the orientation provided on prevention measures, required code of conduct, responsibilities, and the persons to contact at Paulaner am Nockherberg – on-site and before work commences, both in writing and visually.

3. Executing Measures On-Site

3.1. Hand sanitization

The restaurant offers guests adequate opportunities to wash up using liquid soap, disposable towels and, if necessary, hand sanitizers. The staff is trained on proper hand washing. All sanitary facilities are stocked with adequate quantities of soap dispensers and disposable towels.

3.2. Ventilation

In order to ensure adequate fresh air, all windows and doors are kept open, depending on the air temperature.

Ventilators are used at the lowest setting to hinder circulation of aerosols.

3.3. Cleaning

Cleaning and sanitizing surfaces: all surfaces that one may touch are thoroughly sanitized and cleaned before attendees are admitted to the respective event. Special attention is paid to door handles, tabletops, etc. Surfaces touched frequently during a day are sanitized several times daily. Whenever feasible, doors are left open to minimize touching door handles.

Cleaning and sanitizing floors: floors are cleaned before the event/meeting begins, and whenever they appear unclean.

Cleaning and sanitizing sanitary facilities: sanitary facilities are cleaned regularly, and checked to ensure that adequate amounts of liquid soap, disposable towels, and hand sanitizers are in place. Signs inform guests of physical distancing and how to properly wash their hands. Hence, to assure compliance with physical distancing regulations, entry is controlled, and access to some urinals or washbasins is denied.

Cleaning & sanitization plan: a cleaning & sanitization plan is prepared to make sure that all the aforementioned points are thoroughly implemented. The plan states clearly which surfaces are to be cleaned, by which staff members, how often, and with which cleaners & sanitizers.

3.4. Performances by artists

Performances by artists are permitted for private gatherings. The organizer shall inform the artists in advance about the prevention measures in effect.

3.5. Setting up equipment/systems

The company Schattenklang and/or building supervisor is responsible for setting up and maintaining all equipment/systems. The service provider is responsible for ensuring that its staff observes all protection and prevention measures, with particular emphasis on arranging seating for performers in line with applicable physical distancing regulations. Personal items, tools, etc. are labeled and not given to third parties; the measures recommended for restaurant staff must be observed.

3.6. Catering

- All employees are trained to adhere strictly to the HACCP standards when handling and/or preparing foods.
- Only one person may handle crockery and cutlery at the buffet bar
- A mask mandate is in effect at the buffet bar
- One may remove the mask when standing/sitting at a table to eat or drink
- Self-service at coffee and beverage dispensers is permitted, if the surfaces are regularly cleaned, depending on usage frequency, while ensuring that only one person touches crockery and cutlery and does not put it back for others to use
- Images clearly mark dishes and beverages at the buffet bar to speed up service
- These measures minimize the need for guests to touch items like beverages, cruets, trays, napkins, etc.



- There are no known cases of COVID-19 transmission through contact with foodstuffs. The prevention measures are strictly observed during delivery, storage, and processing of foodstuffs.
- The prescribed physical distancing rules are observed by the staff in the kitchen and back areas, to the extent feasible. Masks are worn wherever such compliance is not possible.

3.7. Dealing with an illness or suspected illness case

The following persons are banned from visiting or working at events:

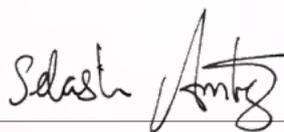
- Persons infected with the SARS-CoV-2 virus
- Persons who came in contact with COVID-19 cases within the last 14 days, and/or persons required to quarantine. Kindly see the latest infection protection regulations in effect for any exceptions hereto.
- Persons showing symptoms of a COVID-19 infection (acute, nonspecific general symptoms, loss of smell or taste, any degree of respiratory difficulties)

3.8. Symptoms developed during the event

Any person that develops symptoms indicative of/suspected to be a SARS-CoV-2 infection during the event, shall leave the premises immediately. The organizer or its representative shall be notified on-site of any attended suspected case of COVID-19, whereupon the organizer shall promptly report the circumstances to the public health authorities. This agency will then coordinate further actions, such as quarantines, with the site's management, which the organizer shall execute as dictated by the circumstances.

By signing below, the organizer confirms having read, understood, and accepted the above rules & regulations, and assures that they shall be adhered to during the event. The organizer shall be liable for any violations thereof, unless the restaurant is deemed culpable.

December 2021



Date, Signature