



Advice to prevent the spread of the coronavirus COVID-19 at campsites

Produced by the trade organisation SCR Swedish Camping in partnership with its member companies



About this document

Campsites in Sweden are open to guests and visitors. All guests are urged to follow the current recommendations from the Public Health Agency of Sweden.

SCR Swedish Camping does not carry out its own risk assessments; it has used the decisions and recommendations published by Swedish authorities to create this document. The industry's experience and knowledge of running campsites have been added to this to help recommend the right measures.

The guidelines in this document are intended to advise Swedish campsites on how to avoid spreading the coronavirus COVID-19. The document contains examples of current measures that have already been put in place at campsites, as well as recommendations from SCR Swedish Camping. A holiday at a Swedish campsite offers a much-needed and energising experience in accommodation that can be as safe as staying at home. Compared with other holiday forms, camping and cottage accommodation offer several

advantages in the current situation. Guests travel to the campsites in their own cars or other vehicles, they can control their own local environment and spend most of their time outdoors, which makes it relatively easy to adhere to the recommended social distancing.

The campsite industry as such is not currently covered by the provisions and regulations of Pandemilagen (the pandemic law) but by the regulations and general advice of the Public Health Agency of Sweden on the responsibility of everyone to prevent COVID-19 infection. Some parts of the activity may be covered by the pandemic law or other legislation. Shops and similar are subject to the regulations that apply to trading places. If there is swimming with indoor changing rooms in the grounds, these could also be subject to the same regulations. Restaurants are subject to the special regulations for restaurants. If the campsite hires out premises, these may also be subject to the provisions and regulations of the pandemic law.



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Recommended guidelines

SCR Swedish Camping has put together a guide below with suggestions for measures that we recommend to our member companies during the current situation.



GENERAL

1. Follow the decisions and recommendations of authorities and monitor developments continuously.
2. Carry out your own risk assessment and take the measures deemed necessary.
3. Calculate the number of persons allowed to be in the different areas of the campsite at one time and put up clear notices on this.
4. Inform guests, visitors and employees of the precautionary measures in place at the facility through appropriate channels and, if necessary, in the required languages. The Public Health Agency of Sweden has stressed, in particular, that activities should inform guests of what applies.
5. Draw up procedures to ensure that precautionary measures work and are adhered to.
6. Document in writing the infection control measures that the activity has taken.



STAFF

1. Staff with the slightest symptoms of illness such as a cold, coughing or fever should stay at home.
2. Conduct extra training for staff on hygiene and cleaning.
3. Wash your hands often and thoroughly with soap and warm water. Hand sanitiser can be an option where there is no access to soap and water.
4. Wear clean clothes.
5. Keep your distance.
6. Draw up guidelines and checklists for employees regarding handling and contact routes to the health care system for suspected cases/symptoms or concerns.



GUESTS

1. Inform guests that they must adhere to the general recommendations of the Public Health Agency of Sweden.
2. Draw up procedures for dealing with guests who become ill on location.
3. Inform guests of what they should do if they feel ill on location.
4. Inform guests about the importance of washing their hands often and thoroughly with soap and warm water.
5. Urge guests to keep their distance to others and inform them of the importance of avoiding close contact between individuals.
6. Inform guests about the rules that apply regarding the number of persons allowed in different places at the campsite and the importance of keeping their distance.



RECEPTION

1. Calculate the number of guests allowed in the reception at one time so distances can be kept to other guests, and put up a clear notice about this. Only one member of each family should be in the reception at one time. If the reception sells products, it is considered a trading place and there can then only be one guest per 10 m² at one time.
2. Allow for queueing also outdoors. Information material should be produced that clearly shows what applies. Put markings on the ground or clarify in some other way how to stand in the reception and any queue.
3. For guests who have pre-booked and paid, envelopes can be prepared with keys, access cards, etc.
4. For those who are able, quick checkout can be offered by placing keys in a postbox or similar.
5. Increase the cleaning routines in the reception.
6. Inform guests of the precautionary measures that apply at the facility.



SHOP

1. Calculate the maximum number of customers or visitors allowed in the shop. Only one guest per 10 m² is allowed.
2. Put routines in place for social distancing when queuing.
3. Increase the cleaning routines in the shop.
4. Document in writing the maximum number of persons and how the calculation according to point 1 has been done.
5. Put up a clear notice with the maximum number of persons.
6. Ensure that the maximum number is not exceeded.
7. Inform customers and visitors how to avoid spreading the infection.
8. Offer visitors and customers the opportunity to wash their hands with soap and water or provide hand sanitizer.
9. Draw up routines and information materials to limit the number of customers in the shop at one time.



RESTAURANT

1. Guests should eat and drink seated at a table, bar counter or similar.
2. There mustn't be any crowding; guests should be able to keep their distance between each other.
3. Space out the tables in restaurants and serving areas.
4. If possible, offer food for collection.
5. Groups must keep at least one metre away from other groups.
6. The number of visitors in one and the same group may not exceed four persons. If there are more persons the group must be split up.
7. A place that serves food and/or drink must stop selling alcohol at 8 pm and be vacated for consumption on location between 8:30 pm and 5 am.
8. A place that serves food and/or drink may stay open for the sale of food and drink not consumed on location.
9. Increase the cleaning routines in the restaurant.
10. Inform guests of what applies and how to avoid spreading the infection.



COTTAGES, ROOMS

1. Increase cleaning routines in cottages and other rented accommodation.
2. Disinfect the accommodation between each change of guests. Take extra care with toilets and contact surfaces such as handles, knobs, switches, remote controls, etc.
3. Put out soap to make it easier for guests to wash their hands.
4. If guests in several cottages want to get together, the same rules apply inside as outside: no more than 8 persons.
5. In the case of loan/hire of premises for private gatherings, a maximum of 8 persons thus applies.



SERVICE BUILDINGS

1. Calculate the number of guests allowed in the service building at one time. Put up a clear notice of this. If there is a queue outside, measures are needed to ensure that guests keep their distance in the queue, for example with markings on the ground.
2. In areas with toilets and showers with a separate dressing area, it is recommended not to allow more persons than there are showers and toilets respectively.
3. We also recommend that washbasins are turned off if necessary, so it is possible to keep a distance.
4. Children and others who require a carer/helper are exempt from this number.
5. Draw up a routine for using service buildings, i.e. some form of timetable so everyone doesn't use it at the same time.
6. Increase the cleaning routines for the service buildings.
7. Disinfect all contact surfaces at every cleaning. Take extra care with toilets, handles, knobs, switches, etc.
8. Make sure soap is always available.
9. Encourage visitors to keep their distance from each other in the service building.
10. Take into account that many guests will use the emptying station or a slop basin instead of the service building.
11. Increase cleaning of the emptying station. If possible, provide disposable gloves and disinfectants to disinfect after each visit.



COMMON AREAS (kitchen, washing-up, dining area, TV rooms, children's room, etc.)

1. Calculate how many persons are allowed to stay in the different indoor areas at one time. Put up a clear notice about this. If there is a queue outside, measures are needed to ensure that guests keep their distance in the queue, for example through markings on the ground. This applies especially to kitchens and washing-up areas.
2. In kitchens and washing-up areas, a maximum of one person per cooking or washing-up space is recommended. If, despite this, it becomes crowded, further restrictions should be introduced.
3. Develop a routine for the use of common areas, i.e. some kind of timetable, so everyone doesn't use the spaces at the same time.
4. Increase the cleaning routines in the premises.
5. Disinfect all contact surfaces every cleaning. Take extra care with handles, knobs, switches, etc.
6. Ensure that soap or hand sanitiser is always available.
7. Urge visitors to keep their distance from each other inside premises.



OUTDOOR POOL

1. Calculate the maximum number of persons who can be in the pool area at one time. If the changing areas are indoors, the same restriction apply as for indoor pools: 10 m² per person.
2. Document the number of persons allowed in the area at one time and inform guests by putting up notices about this.
3. If there is a queue, measures are needed to ensure that guests keep their distance in the queue, for example by markings on the ground.



INDOOR POOL

1. Calculate the maximum number of customers or visitors allowed by the pool at one time. Only one guest per 10 m² is allowed.
2. Document in writing the maximum number of persons and how the calculation according to point 1 has been done.
3. Put up a clear notice of the maximum number of persons.
4. Ensure that the maximum number is not exceeded.
5. Draw up routines for distancing in case of queuing.
6. Inform visitors how to avoid spreading the infection.
7. Offer visitors and customers the opportunity to wash their hands with soap and water or provide hand sanitiser.
8. Draw up routines and information material to limit the number of guests by the pool at one time.



RELAXATION AREA/SPA

1. Calculate the maximum number of customers or visitors allowed by the pool at one time. Only one guest per 10 m² is allowed.
2. Document in writing the maximum number of persons and how the calculation according to point 1 has been done.
3. Put up a notice with the maximum number of persons.
4. Ensure that the maximum number is not exceeded.
5. Draw up routines for distancing in case of queuing.
6. Inform visitors how to avoid spreading the infection.
7. Offer visitors the opportunity to wash their hands with soap and water or hand sanitiser.
8. Draw up routines and information material to limit the number of guests inside the premises at one time.



ACTIVITIES AT THE FACILITY ETC.

1. For organised outdoor activities such as exercise, children's clubs and other children's activities, a limit of 8 persons applies inside and out. There is no difference whether it is children or adults in this situation.
2. For guided tours, there is a limit of 8 persons, indoors and out, for example, guided kayaking or guided hikes, etc.
3. For other activities such as mini golf, the general rules on limiting the number of participants applies to ensure the infection is not spread. For example, put up a clear notice on the number of persons who are allowed in the mini golf area at one time, and limit the number of persons playing together.
4. Wash and disinfect the equipment after each guest.



HIRING OUT PREMISES FOR CONFERENCES AND COURSES

Course and conference activities at conference facilities are not normally covered by the pandemic law. That's if the public doesn't have access, e.g. a company, association or other closed group. If any course or lecture should be deemed to constitute a public gathering, it may be covered by the pandemic

law, with the restriction of 8 participants. Meetings should of course be held in an infection-safe way. The lessor is responsible for ensuring that the premises are suitable for the purpose and the renter is responsible for ensuring that the meeting is conducted in an infection-safe way.



HIRING OUT PREMISES FOR PRIVATE GATHERINGS

If premises/indoor space is hired out for private gatherings, there may be a maximum of 8 participants. Private gatherings means that the main

purpose is social interaction, for example a birthday or other party. A dinner is also a private gathering.



COMMENT

Based on the Public Health Agency of Sweden's regulations, general advice and recommendations, it is important that every company makes its own assessments and takes the measures it deems necessary. Please note also that regions and municipalities

may have their own recommendations with specific requirements for the tourism industry.

It is also important to keep up to date with the changes made to various regulations and general advice.