# SAFETY PROTOCOL 2020 POST COVID 19

BASIC HYGIENE PROTOCOL





Social distancing of at least 1 meter



Wearing of masks is compulsory



 Employees' hygiene and grooming includes trimmed nails and regular washing of hands for at least 20sec



Avoid grouping Max 4 persons allowed



Mandatory temperature screening



 Our premises and equipment are regularly disinfected



 Sanitisation desk is available with laser thermometer, hand sanitisers and respiratory masks



 Employees are trained in hygiene protocol and wearing PPE



Strict surveillance and reporting of incidents

# **SAFETY PROTOCOL 2020** POST COVID 19

# **EMPLOYEE JOURNEY ROADMAP & ACTIONS**





Journey of the employees from home to the hotel until their operation area

- · ORGANISATION OF TRANSPORT · SOCIAL DISTANCING



• DRIVER'S PPE • TEMPERATURE CHECK • HAND SANITISERS



## **CANTEEN**

For lunch breaks and shift pauses

- STAGGERED SHIFTS TO AVOID CROWDING
- · HAND SANITISERS · EMPLOYEE PPE
- · SEATING CAPACITY REDUCED TO ALLOW SOCIAL DISTANCING
- EXTENSION OF CANTEEN HOURS
- COMPLETE DISINFECTION BETWEEN GROUPS



### **CLOCK IN**

Keep a safer record of employees logs

- CONTACTLESS ATTENDANCE BIOMETRICS HAND SANITISATION
- SOCIAL DISTANCING MARKINGS TEMPERATURE CHECK
- EMPLOYEE PPE TEMPERATURE CHECK ON CLOCK OUT





Operation uniforms & equipment to allow employees to work safer



- REGULAR CHANGE OF MASKS & GLOVES
- DISPOSAL CORNER FOR USED PPE

**UNIFORMS & LOCKERS** 

- SOCIAL DISTANCING IN CHANGING AREAS
- HR & DELEGATED EMPLOYEE TO CONDUCT REGULAR AUDITS **ON MASK, GLOVES & SANITISERS**



### **SUPPLIERS & VISITORS**

All food, beverage, equipment, tools, materials, every single third party delivery at the hotel

- TEMPERATURE CHECK EQUIPMENT DISINFECTION
- SOCIAL DISTANCING
- FOOD GRADE SANITISING AGENTS
- ALL DELIVERABLES SHOULD BE DISINFECTED BEFORE STORAGE
- VENDOR HYGIENE STANDARDS
- CHANGE GLOVES & MASK BETWEEN EACH SHIPMENT
- DELIVERY NOTES & INVOICES SHOULD BE ELECTRONIC
- DISPOSAL CORNER

# **TRAINING**

Employee development program

- SOCIAL DISTANCING HAND SANITISER HEALTH CHECK UPS
- PROPER PPE EQUIPMENT
- SAFETY TRAINING FOR PROTOCOL APPLICATIONS
- EACH DESK & EQUIPMENT DISINFECTION AFTER USAGE



# **SAFETY PROTOCOL 2020** POST COVID 19

# **GUESTS JOURNEY ROADMAP & ACTIONS**





Journey of the guest from arrival to the hotel until their room

- TEMPERATURE CHECK LUGGAGE DISINFECTION
- CONTACTLESS CHECK-IN DEDICATED ENTRY POINTS





Sanitising and keeping kids club, pools, gyms and spas ready

- TEMPERATURE CHECK EQUIPMENT DISINFECTION
- · SOCIAL DISTANCING · SEATING CAPACITY · EMPLOYEE PPE
- COMPLETE SANITISATION E-MENU & PAYMENT
- · SANITISATION STATIONS · MORE OUTDOOR ACTIVITIES
- PHONE BOOKING STRICT HEP STANDARDS FOR FOOD SERVICES
- DISINFECTION OF LOCKERS & PERSONAL EQUIPMENT



## **ROOMS**

Measures taken to keep rooms safe and sanitised

- ROOM DEEP CLEANING AC CLEANING DISINFECTION
- ROOM SERVICE DELIVERY PROTOCOL
- IN-HOUSE BOOKING VIA IPTV & MOBILE APP



## **SERVICES**

Conference Room, Nurse station, Babysitting and others

- TEMPERATURE CHECK EQUIPMENT DISINFECTION
- · SOCIAL DISTANCING · SEATING CAPACITY
- · SANITISATION STATIONS · EMPLOYEE PPE
- STRICT HEP STANDARDS FOR FOOD SERVICES
- SCHEDULED TIME TABLE TO AVOID CROWD
- TECHNOLOGY TO BE INSTALLED TO AVOID CONTACT
- DISPOSAL BIN FOR GLOVES ETC
- ALL STATIONERIES & HIGH TOUCH POINTS SANITISED SEVERAL TIMES A DAY



## **FOOD & BEVERAGE**

Journey and experience in restaurants

- SOCIAL DISTANCING SEATING CAPACITY SANITISATION
- EMPLOYEE PPE CONTACTLESS MENU & PAYMENT
- SANITISATION STATIONS WRAPPED CUTLERY FOR ROOM SERVICE
- MORE COOKED RATHER THAN RAW FOOD
- STRICT HEP STANDARDS FOR FOOD SERVICES



## **CHECK OUT**

Advance checkouts and safe distances

- SOCIAL DISTANCING E-CHECK OUT & PAYMENT EMPLOYEE PPE
- SOCIAL DISTANCING AUTOMATED SANITISATION AT RECEPTION
- DISINFECTION OF ALL EQUIPMENT IN CONTACT WITH GUEST