



CORONA (COVID-19) MEASURES TAKEN IN OUR HOTEL

1-General Areas

Safe social distance regulation was made in common areas.

There is an infection symptom measurement and monitoring protocol.

There is a safe isolated room in case of possible infection.

Periodic disinfection is provided on site with Ozone and ULV machines.

The general area ventilation system has dirty air discharge feature.

Periodic open and closed area disinfection is performed.

There are disinfectants in general areas.

There are sensor disinfectant stations in general areas.

There are warnings and instructions regarding Covid-19 preventive measures in the general area.

Cleaning products approved by the Ministry of Health are provided throughout the facility.

Protective equipment approved by the Ministry of Health is provided throughout the facility.

Regular chlorine level control is provided in the pools.

A mask is provided to the guests.

2-Rooms

Room ventilation and resting procedure is applied.

The rooms have the technical specifications suitable for natural ventilation. (balcony, opening glass)

The room air-conditioning system has the infrastructure to drain dirty ventilation.

Daily room cleaning is applied according to the guest's preference.

Textile consumables are washed separate at 90 degrees.

There are warning and information forms regarding the measures taken in the facility.

There is a procedure for sterilization of intensive contact equipment such as controls, soap machines, etc.

3-Staff Training

Staff are trained on coronavirus and precautions.

The enterprise has an emergency action plan.

Operating personnel are regularly subjected to symptom control.

Health screening and tests of the personnel are regularly monitored.

Housekeeping and service personnel are provided with gloves and masks.

Front office personnel are protected with the support of social distance and protective material.

The equipment used by the staff is constantly and regularly disinfected.

Operating personnel have equipment and business planning to reduce the physical contact with the guests to zero.

There is a warehouse and food safety inspection.

There is a manager who will manage the possible epidemic disease process.

Preparation of daily inspection and checklists

4-Food & Beverage

Foods and beverages are available to support the immune system.

Food safety control is provided.

There is a safe social distance regulation in the food and beverage areas.

Service support are provided at the Restaurant Area, eliminating guest contact.

Kitchen and food-beverage areas are frequently disinfected.

Disinfection and control of kitchen tools are provided.

Kitchen personnel are obliged to use protective equipment.

Vehicles such as tea and coffee in common areas have been removed or serviced by the attendant.