

# TRIANA HOTEL

## HYGIENE MANIFEST

New standards have been added to our hygiene and cleaning procedures that we apply in our hotel with the Covid-19 Pandemic. Regarding the statements and recommendations of TR Ministry of Health, Science Board, necessary revisions are made in the procedures and implementations following the developing new conditions.

Location of our hotel is in the center of Antalya and access to full-fledged hospitals is very easy. In the case of Covid-19, our action plans are ready.

### GENERAL INFORMATION

- All materials and products used in our hotel are purchased from safe suppliers and accepted to our facilities after all necessary control and disinfection processes.
  - All general areas, guest rooms and personnel usage areas of our hotel are disinfected in a detailed manner.
  - Disinfection works performed by professional teams are carried out periodically.
- There are posters on pandemic and hygiene issues in all common areas.

### HYGIENE RULES AND MEASURES OF OUR EMPLOYEES

- ATSO (Antalya Chamber of Commerce and Industry) provided training to all our employees on pandemic, ways of transmission and protection methods.
- The temperatures of our employees are taken with digital thermometers, and those who have high fever and symptoms related to the disease are not allowed to work.
- Uniforms are frequently changed and washed and our staff undergo disinfection before starting to work.
- Our employees working in housekeeping, cleaning services, food and beverage production areas are wearing mask and disposable gloves, knows and applies safe physical distance rule in their relations with our guests and between each other.
- Disinfection units are available in all common areas and in the background working units used by employees.

### CHECK-IN AND CHECK-OUT PROCESSES

Some additional measures were taken about hygienically and safe check-in and check-out processes.

- All measures have been taken to ensure that there is no crowd at the entrances and exits of our hotel.
- All procedures that may require contact during check-in and check-out will be performed by considering the safe physical distance rules.

- Temperatures of our guests will be measured at the entrance of the hotel.
- Door cards are prepared and disinfected before our guests check in.

## HYGIENE AND CLEANING RULES

- Cleaning works are done with proper chemicals and different equipment for each area. Diluted bleach and chlorine tablets are used after cleaning with water and detergent in the rooms and all common areas. Employees doing all these works are using mask and disposable gloves.
- Hand disinfection apparatus and units are available at all points needed in all common areas.
- Sitting sets in all general areas have been rearranged by considering safe physical distances.
- Great care is taken to clean often touched surfaces (elevator, handrails, sinks, faucets, urinals and toilets).
- Cleaned rooms are also effectively disinfected, as more attention is paid to the surfaces that are constantly touched by hands (door handles, light switches, telephone handset, TV remote control, climate control, mini bars)
- Linen and Towel materials are changed daily, dirty clothes are collected in separate bags.
- Our mini bar products are kept in a safe environment and served by being disinfected to our rooms.
- Our rooms are aired out for a minimum of one hour after all cleaning and disinfection works are done.
- Room capacity usage is monitored carefully and a room is given as infrequently as possible and new guests are not accepted for a certain period of time.

## FOOD AND BEVERAGE UNITS

- Our rooms will not be used at full capacity for a certain period of time and thus, it is aimed to provide the necessary safe physical contact distance in our restaurant.
- Hand disinfection equipment will be available at the entrance of our restaurant.
- Sitting places in our restaurant are arranged according to the recommended safe distances.
- Cloth napkins won't be used on our tables, the seasoning and spices sets will be properly disinfected daily.
- Our open buffet service system will be decreased to a certain extent, more hygienic and safe materials and equipment will be used.
- Self-service tea and coffee machines in our restaurants won't be used by our guests for a while.
- General cleaning of Food & Beverage areas will be performed and tables, chairs, counters, buffets and all other materials will be cleaned and disinfected properly at the beginning and end of the service.

## POOL AND ENTERTAINMENT ACTIVITIES

- The usage capacities of our outdoor pool are limited according to hygienic conditions.
- Pool will continue to be cleaned in accordance with chemical values.
- All sports tools and equipment have been rearranged at appropriate distances and they will be disinfected immediately after each use.
- Sunbeds, sunbed cushions, and all pool materials are cleaned and disinfected daily.

*As we hope to meet you in this new story, our priority is to offer a hygienic accommodation  
that will  
make you feel safe.*