

### Precautions Taken in Open Areas

During Check-in periods our guests will be informed with written documents and brochures include Covid-19 precautions taken in our hotel. The open areas are also designed with visual information latters and stickers which mention the precautions, restrictions and social distances. The social distance warning stickers can be found in all areas inside the hotel.



- While the guests enter the hotel, they will be welcomed with hand disinfection, fever meters and disinfection carpets. Many corners in open areas have hand disinfection units.
- The guests will be asked if they have chronic diseases, whether they had covid-19 before they come. Additionally, the guests will be asked to mention their travels in last 14 days before their arrival to the hotel.
- The elevators will have warning stickers according to the social distances precautions. Max usage for the elevators will be 2 people. The elevators will be disinfected frequently by our teammates during a day.
- Guests who stay in the same room or belong to the same family will not be expected / restricted to keep the social distances among themselves.
- > The open areas designed with grey colored bins which are only to throw masks and gloves.
- Employees health control will be conducted regularly. They will have fever controls before they start to work. The workers will also equipped with masks, gloves, face shield visors and hand disinfection tools.
- > All the open areas are disinfected with disinfection UVL machines frequently

#### **Precautions Taken in Restaurants**

Our sitting arrangement is designed according to the social distance restrictions, the distances between tables are 1,5 meters. After every usage, the tables, chairs and saltcellars will be disinfected by responsible staffs and prepared for the next guests. Cutleries will be



washed with high temperature, it will be packaged and served directly to the tables in order to keep it disinfected. The All – Inclusive concept will continue. However for summer 2020 season there will be some changes in open buffets such as new transparent barriers added in the restaurants. By this the guests will chose their food behind the barriers and the responsible staffs will serve the food on plate. By this the open buffets will be protected by possible diseases. The floors in the restaurant are also designed with social distance restriction stickers (1.5 meters) in order to prevent crowding. There will be also hand disinfection tools in the entrance of restaurant and open buffets.

- The guests who are staying at the same room or belong to the same family/group are not expected / restricted to keep social distance while using the tables and chairs.
- Our workers will be equipped with masks, gloves, disinfection tools and face shield visors in bars and open buffets. They will have orientation about "Hygiene & Food Safety" regularly by our food engineer.

### **Precautions Taken in Kitchens**

- Daily and short periodic check lists are prepared by the management responsible for hygienic conditions in order to follow, record and supervise the activities conducted inside the kitchens.
- Procedures involve the cleanliness of the kitchen, suitable equipment usage of cooking and food storage, low contacting of the food will be supervised daily. The foods and the materials are also protected to not to contact with the floors.
- The kitchen is designed with visual and written informative tools which warn the kitchen staff about the hygienic applications restrictions and precautions
- Protective equipments (masks, gloves, etc.) are provided for the kitchen staff when they start their shifts. Staffs who don't work in the kitchen are not allowed to enter the kitchen.
- > All the service tools inside the hotel are washed above 60° C.
- All the food production and food safety regularly supervised by food engineers. All the kitchen staff wear protective clothes and gloves, use disinfection tools, wash their hands frequently. All the regulations and restrictions which they have to obey are visually and written forms in their workplaces.

## **Precautions Taken in Bars**

- Water dispensers, tea boilers will be placed inside the bars for summer 2020 in order to prevent hand touches by many guests.
- All bar equipment and glasses used in bars will be disinfected and washed with high temperature (60° C). The bar desks will be cleaned regularly by the bar staff.



- Our bar team will obey and follow the hygienic rules and social distance restrictions. They will wear masks, gloves and face shield visors and use hand disinfection tools.
- Bar floors are designed with social distance warning stickers in order to keep our guests at suitable distances.

## Precautions Taken in Swimming Pool

- Our pools will be disinfecting between 1-3 ppm via chlorine according to the regulations broadcasted by Minister of Tourism and Minister of Health. Pools will be kept at these ratios all day.
- > Foot washing and pool showers will be disinfected and cleaned regularly during days
- All the taps and napkin holders are replaced with sensor taps and holders. At the entrance of toilets in common areas our guests can find hand disinfection tools. The toilet cleaning periods will be recorded and will also be shared with our guests.
- > The sunbeds are placed according to the social distance regulations. (1 meter order)

## Precautions Taken in Activity and Entertainment Areas

- For summer 2020 season all the activities are conducted according to social distance regulations. Dance and fire shows will be conducted accordingly
- All the playgrounds provided for children are designed and will be used according to the legislation of "Hotel Standards and Precautions" (legislation code 89780865-153)
- According to the legislation of "Hotel Standards and Precautions" (legislation code 89780865-153) for summer 2020 season all the board, card, table games and backgammons in common areas, pools and beach are prohibited due to Covid-19 precautions

## **Precautions Taken in Rooms**

- All materials and equipment in the room such as water heaters, remote controls etc. will be cleaned with disinfection featured cleaning tools. The rooms will be disinfected also with ULV machines after the guest make check-out.
- > The house keeping staff will wear masks and gloves while operating inside the rooms.
- Air Condition filters are controlled and cleaned regularly
- > Room keys will be cleaned and disinfecting after every check out and check in.



- Towels, bed coverings, pillow slips, etc. are washed above 60° C before changing with the dirty tools.
- Check-in to the rooms will not be allowed before the rooms are disinfected properly. Therefore for summer 2020 season the latest check-out time is decided at 11:00. The earliest check-in time is decided 14:00 in order to disinfecting the room minimum 3 Hours.