



In these pandemic times our main target is to protect our clients and staff. Therefore and prior to our opening we have passed an Anti Covid Audit for the implementation and certification of new protocols following the OMS and Local Authorities recommendations:



- **Hygiene and disinfection measures:**



Specific disinfection protocols for common areas, rooms, textile cleaning at the laundry and staff access to rooms.

- **Restaurant service:**



We have implemented a specific HACCP at the restaurant.

Safe single touch breakfast buffet, distance protocols and protection rules for clients and staff.

- **Protection Protocols and Equipment:**



Availability of disinfection and protection products for clients

All the staff has been supplied with the appropriate equipment elements to conduct their job in accordance with the new requirements .

Moreover, the staff has attended not only an Anti covid training but also a training on the implementation of the rules provided by the Audit.

- **Compulsory equipment for Suppliers:**



All suppliers having access to our establishment must follow the required safety measures.

Social distance: Security signals. Signals advising the required security distance.

Open space: we promote the use of our open air areas.

