

YOUR HEALTH AND SAFETY ARE OUR ABSOLUTE PRIORITY



CLEANING OF SURFACE AREAS



We have Reinforced cleaning program in public areas with frequent disinfection of all high touch areas. Hygienic hand sanitizers are being placed in all public and back of the house areas like reception, public restrooms, guest corridors, offices, kitchen, and staff lockers; Disinfection of counters, door knobs, furniture, staircases every 30 minutes for high frequency areas; Increased cleaning of air conditioning units and air filters.

EQUIPMENT



Automated hand sanitizers, non-contact infrared thermometers .hand wash sinks are amongst some of the equipment's put in place

GUESTS INTERACTIONS



To help alleviate the risks of transmission, clear signage is available in the public areas to remind guests to maintain social distancing protocols. Floor markings have been put in appropriate areas and furniture has been rearranged to allow more space for social distancing in all guest areas.



FOOD SAFETY

All food handlers have been trained on safe food preparation and service practices.

All suppliers have been advised of the new operating standard for purchasing and delivery that must be adhered to.



STAFF TRAINING

Employees given comprehensive safety & hygiene training



GUESTS TRANSPORT.

Guest transfers vehicles and golf carts are sanitized before and after every guest Transfer.



CLEANLINESS MANAGER

Carries out daily inspection of all areas and in particular reinforcing COVID-19 protocols

We are doing everything possible to reassure you and anticipate your needs