

THE AVIARY

HEALTH & SAFETY GUIDELINES COVID-19

① GENERAL



- The Aviary Hotel Team has received the COVID-19 training program which includes social distance, hygiene, personal protective equipment, respiratory cough etiquette, self-isolation, and self-monitoring.
- Multiple Hygiene reminders are set up in high-traffic and back of the hotel areas.
- Daily we conduct well-being checks for all employees (including temperatures checks)
- All disinfection product and gel include no less than 60% alcohol

② SOCIAL DISTANCE



- All times staff and guests are encouraged to practice physical distancing from other groups of people not traveling with them.
- At restaurants, seating shall allow at least 2 meters of separation between groups of guests.

③ CLEANING PROTOCOL



- All areas, including the back of the hotel facilities, cleaning and disinfecting shall be continual with emphasis on frequent contact surfaces but not limited to check-in, dining and seating areas, but also handrails, bathrooms, minibar, door handles, light switches, water faucets, room key-cards, remote controls, and other frequent touch areas.

④ CHECK-IN



- Body temperature upon check-in
- Hand disinfection

⑤ ROOM



- The frequent room cleaning may be altered based on guest requirements.

⑥ ELEVATORS



- Increased frequency of cleaning and disinfecting
- Hand sanitizer available at the hotel's lobby

7 SWIMMING POOLS



- Sunbed and umbrellas disinfected after each use
- Increased frequency of cleaning and disinfecting include public areas, restrooms, and towel desk

8 GYM



- Hand sanitizer dispensers and disinfecting wipes available throughout the facility
- Increased frequency of cleaning and disinfecting

9 SPA



- The offering of hand sanitizer and mask upon arrival at the spa
- Physical distancing maintained via signage, placement of furniture
- Gloves changed and hands washed before and after each treatment, at a minimum
- Increased frequency of cleaning and disinfecting

10 FOOD & BEVERAGE



- Our breakfast has been adapted and servers assign to the different stations.
- Traditional room service is replaced with a no-contact delivery method.
- Sanitizing gels stations are located at the entrance of each restaurant.
- Dining tables and chairs are sanitized frequently throughout the day.

11 KITCHEN



- HAPP guidelines to implement good food safety, hygiene, and control the growth of bacteria are viruses.
- Tableware cleaned and sanitized daily. Crockery and utensils washed by the high-temperature dishwasher and additional sanitized.

12 LAUNDRY



- All linens, towels, uniforms cleaned by in house laundry. Implementation of international health and safety standards with infection control monitoring system.

13 TRANSPORTATION



- Taxis to be sanitized before any transport
- Drivers to wear a surgical mask at all times

14 COVID-19 REVIEW



- As health and wellbeing of everyone take center-stage, our COVID-19 guidelines may be reviewed from time to time.