

OUTIQUE HOTEL MAURITII



COVID-19 MEASURES

#1 WELCOME

Arrival & check-in

- Temperature monitoring and repeated during whole stay (guest showing body temperature of greater than 37.8°C will not be allowed in)
- Designated in/out passage and social distancing
- Express check-in and hygiene station
- Glass barrier to prevent direct contact
- Hand sanitizer
- · All our Family Members equipped with Personal Protective Equipment
- · Disinfected welcome amenities
- Frequent disinfection of lobby area, luggage and luggage carts
- · Face masks on sale at reception

#2 WINE & DINE

Food & Beverage

- Social distancing seating
- Reservations required for large groups
- Menus on board or digital display
- · Cleaning and disinfection of tables, chairs, linens and utensils after each use
- Facemasks, visors and frequently sanitized hands for Family Members
- · Platted food service at restaurant and glass barrier at the bar

#3 TIME TO RELAX

- Abundant hand sanitizer stations
- Increased disinfection of common areas by trained Family Members
- Social distancing of beach & pool loungers, washroom, lift, lobby and other public areas
- Regular disinfection of fitness & sports equipment and conference facilities (when used)
- Social distancing activities
- Disinfected Spa amenities and tools
- Regular tests of pools & water systems

#4 YOUR ROOM

- Daily rooms deep cleaning and disinfection using electrostatic sprayers and ozone by our trained Housekeeping
- Daily air conditioning cleaning and disinfection
- Safe and disinfected turndown service

#5 CHECK-OUT

- Express check-out for reduced contacts
- · Departure room follows all hygienic protocols

#6 BACK OF HOUSE

- · Dedicated staff for health and hygiene measures
- · Extensive wellness & hygiene staff training
- Increased disinfection of office & back of house
- Temperature control for laundry
- Regular audit
- Designated drop off & hygienic protocols for suppliers

CHECKED AND VERIFIED BY SGS

SGS international standards - One of the industry's highest-level certifications verifying best of class processes for quality and safety

SGS Hygiene Monitoring certification – One of the industry's most advanced thirdparty verification standards and is being implemented across Paradise Cove Boutique Hotel

Food Check certification – Complies with certified and audited food safety practices based on the HACCP, an internationally recognized system for reducing the risk of safety hazards in foods