

Re-Opening rules and regulation

01. Docking area

- Provide a space on the dock dedicated to sterilizing bags, client's luggage, and supplies.
- Provide guide signs on the boats scaffolding specifying client's spots to distance and maintain a safe distance
- Provide temperature measuring devices (guests – staff)
- Providing protective tools (mask - sanitizer)

02. Reception area

- Provide good ventilation
- Provide awareness signs on ways to prevent the spread of infection (either paper or electronic)
- Complete cleansing of the reception area, especially high-contact areas (corridors, reception area, stairs, furnishings and surfaces) on a regular basis.
- The presence of specific signs in the reception area for clients to stand on it so that there is sufficient distance between the clients and the staff
- Provide check-in procedures electronically or by using single-use tools
- Ensure that the client's data form contains information regarding health conditions for those suffering from chronic diseases and over 65 years old
- Encouraging electronic payments.
- The necessity to ensure that the hotel announces the controls for operating on the official website of the hotel, while providing a way to announce it with the guest's cabin (either in paper or electronic)
- Taking into account the social distancing in the seating areas (furniture and sofas)
- Commitment to continuous disinfection and sterilization of public bathrooms

03. Guest's Cabin

- Operating 50% of the total operating capacity
- The room capacity should not exceed two adults, with two accompanying children (less than 12 years of age)
- Providing alcohol-sanitizing dispenser in the corridors between rooms.
- Each room is provided with personal protection kit for each guest containing personal protection tools (masks, gloves and hand sanitizers)
- Continuous ventilation and disinfection of rooms
- Steam disinfection of furniture and fabrics
- Clean used linens and towels at a high temperature
- Regular cleaning and disinfection of air conditioner filters in rooms
- Disinfection of guest room card before use.

- Cleaning services for rooms on request or every 48 hours
- Sterilizing handles, electrical switches and remote controls
- Mirrors and sinks should be wiped with detergents with suitable chlorine proportions
- Sterilizing all bathroom accessories with alcohol (70% concentration)
- Use single-use cups
- Not to accommodate check out rooms until 12 hours after departure, taking into account good ventilation
- The presence of an additional garbage bin dedicated to the use of medical waste (gloves - mask)
- The waste of the room itself is collected with a waste bag, and it is tied and placed in another bag and the same step is followed for the bathroom waste and disposal
- Provide a dedicated and independent place for isolation in the event of positive cases (two isolation rooms)
- The clients are obliged to notify the hotel management as soon as any flu/Corona like symptoms should appear.
- The hotel should disinfect the room in which the infected client stayed.

04. Main Restaurant

- A fixed dispenser is placed at the entrance to the restaurant
- Measuring the temperature of the restaurant visitors before entering and before each meal.
- Installing guide signs on the floors in front of the restaurant door in order to regulate entry and maintain safe distancing
- Serving meals in the set menu or closed buffet while adhering to safe distances between people
- A safe distance is maintained between each table and another at a distance of 1.5 meter and 0.75 meter between each person and the other at the table
- Providing sterilizers and wipes on dining tables
- Relying on single-use tools with high quality as much as possible and it is possible to use Porcelain plate or silverware if the clients wish after sterilization.
- The restaurant is completely sterilized before and after each meal
- The possibility of using cloth table covers and washing them at a temperature between 70- and 80-degrees C.
- Provide awareness signs on ways to prevent the spread of infection (either paper or electronic)
- Provide good ventilation

05. Kitchen

- Clean and sterilize the kitchen on a daily basis, and to regularly disinfect touched surfaces
- Adherence to all standards of hygiene and staff wear masks and gloves that has to be changed from time to time and wash hands with soap and water continuously
- Adhering to international standards to ensure food quality and safety
- Providing trash cans that open with the feet without the need to touch

- Provision of special red waste collection bags for medical waste.

06. Swimming Pool & Sundeck

- Regular maintenance and disinfection of the swimming pool
- Use the maximum concentration of chlorine as stated in the controls (05 mg / liter), chlorine – (10 mg / liter) bromine.
- Leave a distance of at least a meter and a half between the deck chairs, and in the event that the umbrellas on the deck chairs are fixed, the distance between each umbrella and the other is applied with a distance of not less than 1.5 meter
- The towels for the swimming pool are delivered to the guest's room by placing them in a sterile bag
- Continuous sterilization of the bar and the sun deck area

07. Lounge Bar

- A fixed dispenser to be placed in the entrance to the bar
- Installing guide signs on the floors in front of the bar door in order to regulate entry and maintain safe distancing
- The safe distance is maintained between each table and the other at a distance of 1.5 meter and 0.75 meter between each person at the table
- Providing sterilizers and table tissues
- Relying on single-use high quality tools as much as possible and it is possible to use silverware or porcelain if the client desires after being sterilized.
- The lounge bar is completely sterilized daily
- Periodic disinfection of furniture
- Provide awareness signs on ways to prevent the spread of infection (either paper or electronic)
- Provide good ventilation
- Rely on QR code or single-use beverage list as much as possible

08. Other Outlets

- Disinfection of the surfaces, the gym area, as well as the devices used continuously, taking care to have adequate distances between the equipment
- Hiring a doctor on call and providing an oxygen cylinder on board.
- Ensure that hand sanitizers are available in the various facilities at all times and throughout the operation period
- Sanitizing the washing equipment for linen and towels daily
- Sterilizing unwashed furniture delivery points and handle them with care
- Sterilizing delivery points for washed and sterilized furnishings
- Not allowing entry of workers from outside the laundry section

09. Staff

- Providing temperature measuring devices at the entrance of the staff to make daily temperature checks and hand sanitizer
- Take into account the lack of overcrowding of private housing for staff
- Cleaning and disinfection of public bathrooms
- Provide hand sanitizer at the entrance to the staff cafeteria and rely on single-use service tools
- It is ensured that the maximum employment is 50% of the direct labor energy with the clients
- Providing awareness signs on ways to prevent the spread of infection (either paper or electronic)