



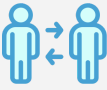




We take the safety of our employees and our guests seriously. We adhere to the industry guidelines on hygiene and sanitation.

What you can do to help:		What we do to keep you safe:	
	<p><b>Wear a mask when outside your room or in public areas:</b></p> <p>We can all protect each other by wearing masks around staff or guests not in your party.</p>		<p><b>Cleaning &amp; sanitation measures:</b></p> <p>Surfaces are cleaned &amp; sanitised frequently with appropriate disinfectants. Good hand hygiene is encouraged &amp; sanitiser is available throughout.</p>
	<p><b>Temperature Screening:</b></p> <p>Industry protocols require that we should measure your temperature daily with a non-contact thermometer.</p> <p>Please help us to make this a quick and easy task.</p>		<p><b>Room cleaning measures:</b></p> <p>Frequently touched surfaces are sanitised more regularly.</p> <p>We ventilate all rooms during cleaning &amp; use the highest temperature setting when doing laundry.</p>
	<p><b>Maintain social distancing:</b></p> <p>Please keep your distance from others as far as possible.</p> <p>A minimum of 2m is set as a guideline.</p> <p>Avoid handshakes, hugs and direct contact where possible.</p>		<p><b>Kitchens and Food:</b></p> <p>Our dining area is spaced out to encourage social distancing.</p> <p>We offer plated food options rather than self-serve from buffets.</p> <p>We practice strict sanitation in our kitchen.</p>
	<p><b>Our team is trained and protected:</b></p> <p>We screen our staff daily for any COVID-symptoms. Our staff are trained on best hygiene practices. The prescribed PPE is supplied to our team to safely manage their tasks.</p>		