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HEALTHY AND SAFE HOLIDAY MEASURES

If you feel unwell, feel your fever is elevated or think you show Covid-19 symptoms, please contact the reception by wearing a mask and gloves.



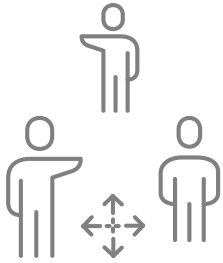
GENERAL MEASURES AND APPLICATIONS



· In order to prevent possible cases, the body temperatures of our esteemed guests are recorded by means of temperature meters during the hotel entrance.

· Your bags, suitcases and belongings are disinfected by our employees upon arrival at the hotel and directed to your room.

· Offices, working areas, kitchens, bars and all staff areas have been reorganized by taking into account the social distance requirements such as common areas where our valued guests are located and used.



· Hygiene checks are carried out regularly throughout our employees, and our employees are regularly informed about Covid-19 and Hygiene.

· Disinfectants are available for use in all public areas of the hotel.

· The general areas, elevators, sitting groups, tables and chairs in our hotel are periodically disinfected with the utmost care and attention during the day. The surfaces that are frequently touched will be cleaned to the maximum during disinfecting process and all areas are frequently hygienized with ULV (ULTRA LOW VOLUME) spraying devices.

· Information and warning letters that draw attention to social distance and hygiene priorities are presented to your attention in all general areas of the hotel. These precautions and information are expected to be followed our esteemed guests.

· Lines and shapes and directions are affixed to places where rows can occur, and warning signs that draw attention to social distance are displayed. It is of great importance for the health and safety of our esteemed guests to comply with these directions in places where rows can occur (self-service areas, toilets, reception desk, elevators, etc.)

· The elderly, families with little children and handicapped guests have priority over other guests to use the elevators

· In elevator uses, the stance lines and warnings within the elevator should be followed.

· In addition to the necessary cleaning works throughout the hotel and the rooms, regular disinfection is performed with ULV Device.



GENERAL MEASURES AND APPLICATIONS



· WC-Lobbies-Common areas are sprayed several times during the day, to keep the hygiene level at maximum.

· Restaurants are disinfected with the ULV Devices while the air conditions running a certain time before the service. Thus, both the general area and the ventilation are disinfected.

· All sun beds in the hotel are disinfected with ULV Devices in the morning.

· Terrace seating units are disinfected with ULV Devices in the morning-noon-evening.

· Cleaning for general public areas, seating areas, service areas, reception and reception areas, all public toilets, corridors, restaurants and bars, elevators, stair corridors, rooms, pools, sunbathing areas, parasols, sun loungers and all similar areas; disinfection and spraying processes are logged.

· Gray waste boxes are placed in all common areas of the hotel for mask and glove waste, please throw your dirty masks and gloves only into the gray waste boxes.



HOTEL ENTRANCES AND SECURITY



· All personnel, supplier, carrier, repair/maintenance contractor, etc. undergo a fire measurement at the entrance of the hotel by our security staff and record them; we do not allow people with whom we observe possible contamination risk to enter the hotel.

· We do not accept guest visitors to the hotel in order to ensure and protect the health and safety of all our valued guests, and we thank you for your understanding in this context.

ROOM CLEANING AND DISINFECTION



· Throughout your stay in our hotel, your room is carefully cleaned every day. Maximum cleaning and disinfection is provided in the rooms, regardless of check-out cleaning or daily cleaning.

· Your towels and bed linen are changed regularly; your room is sprayed and disinfected with ULV Device every day.

· All surfaces in your room are cleaned and disinfected with disposable cloths.

· The rooms prepared for you are cleaned and disinfected in accordance with the cleaning schedule prepared considering the Covid-19 precautions.

· In order to ensure disinfection of the ventilation and air condition in the rooms, the ULV device keeps the ventilation and air condition devices in operation during the disinfection process and will be turned off after disinfection.

· The rooms of the guests, who are observed to have a potential contamination risk, are kept empty for 72 hours and will undergo an extra disinfection procedure.

· Apart from the daily Floor / Room / Housekeeping charts, the special chart for Covid-19 Precautions is additionally filled and logs are kept after disinfection of each room.



FOOD AND BEVERAGE



· All Service personnel serve with masks as a precaution to minimize contamination risk.

· All Kitchen personnel use Bonnet, Mask, Visor and Gloves as a precaution to keep the hygiene for food preparation at the maximum level and to prevent contamination risks.

· Body temperature measurement is provided with thermometer at restaurant entrances at Dinner time.

· Food and Beverage service is carried out in restaurants and bars by our service or kitchen staff in accordance with the social distance rule and in accordance with the Covid-19 circular.

FOOD AND BEVERAGE



· You, our esteemed guests, are expected to comply with the ground drawings and warnings, guide lines, warning letters and determined self-service lanes that take into account the social distance in all restaurants, open buffets and bar areas.

· It is not allowed to combine tables in the Food & Drinking areas at all times.

· Buffet areas in restaurants are separated by Plexiglas corridors and plates are prepared and served by kitchen staff according to the demand of our valued guests.

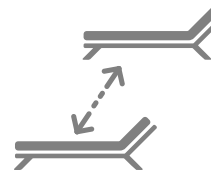
· Drinks are served at the bars by authorized personnel.

· All food and beverage service material of the facility is solely washed in dishwashers.

· At alcohol consumption bars, bartender or bar staff has the initiative not to serve alcohol to you, our valued guests, in certain situations.



POOLS AND BEACH



· The chlorine measurements of the pools are checked and logged at determined times throughout the day without disruption. For outdoor pools, 1-3ppm chlorine level will be maintained and for the indoor pool 1-1.5ppm chlorine level.

· The sun loungers and umbrellas around the beach and pools have been rearranged taking into account the social distance rules; sun beds are positioned with a minimum distance of 1.5 meters.

· In case of density around or in the pool(s), our guests can be advised as a recommendation by the hotel authorities in order to maintain and keep the social distance.

POOLS AND BEACH



- Beach towel distribution is done with a masked glove staff from a single unit.
- In cases of density around the beach or sea, you can be advised by our hotel representatives, who are ordered to monitor the social distance rules.
- Pool and Beach sun beds and their cushions are disinfected with ULV devices every morning.

STAFF PRECAUTIONS



- All hotel personnel show maximum sensitivity to the required Social Distance Rules in staff areas.

· At the start of the shift at the entrance to the hotel, the body temperature of our hotel staff is measured and logged regularly, the records are archived.

- All staff areas are regularly disinfected with ULV device.

· Regardless of the department, all hotel personnel wear masks to serve our valued guests.

· Our personnel in the kitchen areas continue to operate by using visors, masks, gloves, bonnets and aprons.

· Our service personnel will continue to work with masks while serving you.

· Room services and technical service personnel continue their work with gloves and masks while serving the hotel general areas or the rooms of our valued guests.



PURCHASING AND STORAGE MEASURES



· We purchase the products we use while serving our valued guests, are purchased from leading companies in the sector, whose certification and hygiene conditions are approved and registered.

· When food, beverage, hygiene and similar consumption inventory reaches our hotel, we first provide disinfection in the delivery section and then we ensure the storage of products by keeping the hygiene conditions at a high level.

· We record all our inventory, disinfection and storage processes with charts.

YOU ARE SAFE!

