WE ARE SAFE

Covid-19 measures

#1 CHECK-IN

#2 RESTAURANTS & BARS
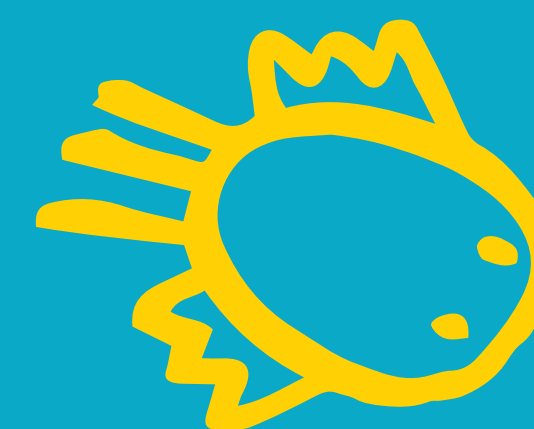
#3 ACTIVITIES

#4 YOUR ROOM

WE ARE SAFE

#5 KIDS CLUB

#6 CHECK-OUT

#7 BACK OF HOUSE

#8 SGS CERTIFICATION

SGS | DISINFECTION MONITORED
Cleaning Checked
www.sgs.com/ehs

#1 WELCOME
Arrival & check-in

Express check-in and hygiene station • Hand sanitizer • Disinfected welcome amenities • Frequent disinfection of lobby area, luggage and luggage carts • Face masks on sale at reception

#2 WINE & DINE

Restaurant & bars

Menus on board or QR • Cleaning and disinfection of tables, chairs, linens and utensils after each use
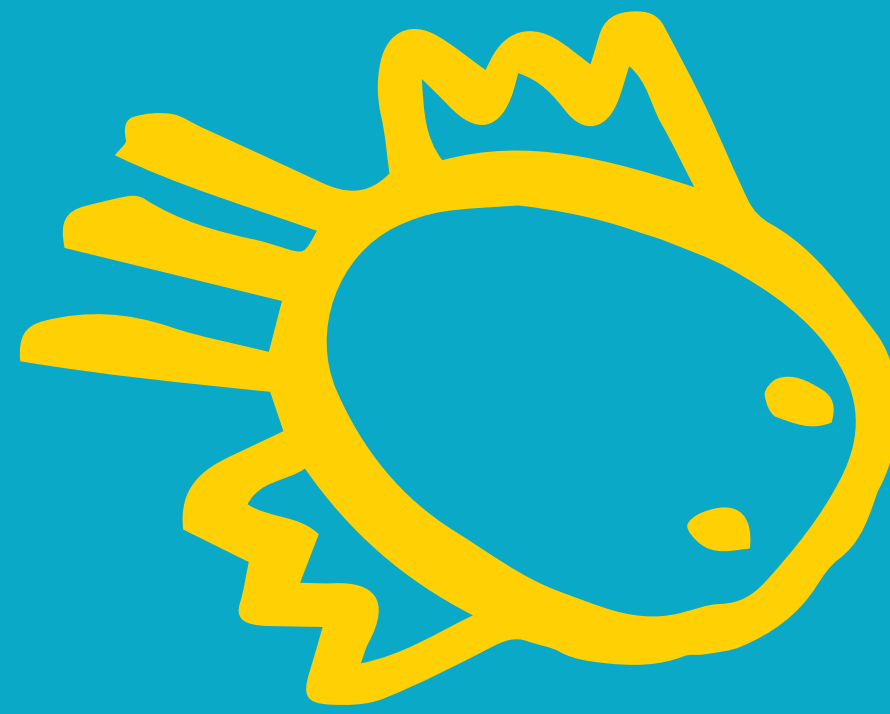
#3 TIME TO RELAX
Sports & leisure

Abundant hand sanitizer stations • Increased disinfection of common areas by trained Family Members • Regular disinfection of fitness & sports equipment and conference facilities (when used) • Disinfected Spa amenities and tools • Regular tests of pools & water systems

#4 YOUR ROOM
Housekeeping

• Daily rooms cleaning and disinfection by approved disinfectant using electrostatic sprayers and ozone by our trained Housekeeping Team • Air conditioning cleaning and disinfection prior to each check-in • Safe and disinfected turndown service

#5 KIDS CLUB

Ayo le dodo

Regularly cleaned & disinfected using approved disinfectant •
Disinfected amenities after each use

#6 CHECK-OUT

Express check-out • Departure room follows all hygienic protocols

#7 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 third-party verification standards and is being implemented across Attitude Hotels

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

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attitude