



GUEST DISCLOSURE FORM

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Our precious guests

Due to the epidemic , we have a number of measures we have taken in order to provide you with a safer and healthier service .

These measures and studies have been prepared in line with the circulars of the Ministry of Culture and Tourism and the Ministry of Internal Affairs.

At the entrance of our guests, employees, visitors and suppliers, body temperature controls are measured with a non-contact thermometer. In case of detection outside the accepted temperature range, necessary actions are taken in line with our "On-site Epidemic Prevention Plan" .

Measures have been taken to comply with the distance rule in all areas of our facility , and our staff are ready to assist you if you need them in these areas.

Hand sanitizers are available in all common areas at the entrance of the hotel In our guest rooms, each guest has a special mask and hand disinfectant.

Our common areas of use are constantly ventilated during the day. Our rooms, room windows and balconies are kept open during cleaning and are ventilated for at least one hour after cleaning.

After guest checkout process Sağlık ministry approved disinfectants ile ventilation each room air conditioners to and the entire room floors are disinfected.

All areas in our hotel are cleaned and disinfected within the hygiene and disinfection plan .

Breakfast service is our service personnel plans within the social distance created service by to do is make

All of our personnel receive the accommodation sector trainings from authorized companies periodically and the practices are constantly updated depending on our procedures.

The procedure to be applied by the inspection officers in case of a suspicious or positive case is specified in the "On-site Epidemic Prevention Plan.

In line with this plan, quarantine rooms were established, personnel showing symptoms of illness and officers to deal with the guests were determined, necessary hygiene measures were taken and equipment was given to the rooms and these personnel.

All of our personnel in our facility have completed the necessary trainings and participated in drills regarding the procedure to be applied in case of a suspicious situation .

Our suppliers have been informed about the food safety, hygiene and sanitation rules we have put into use at our hotel and have successfully completed our approved supplier audit program.

The maintenance of all devices and devices is carried out by experts within the scope of the authorized service and annual maintenance and repair plan .

Our staff abides by the social distance rules in the working, resting and service areas and are regularly inspected by our managers on duty.

We will continue to provide you with the highest quality service possible in the most hygienic and safe environment during this period of our country and our world.

We wish you, our esteemed guests, a good holiday, and we thank you for not leaving us alone in this difficult time.

Regards,