



DUKLEY

SEAFRONT RESTAURANT



Additional Health and Safety Measures

Dear guests,

We want to assure you that your safety and wellbeing, as well as that of our team members, has always been of the utmost importance to us. To keep you and our staff safe, we have further enhanced our already robust cleaning and hygiene standards, and we are implementing the highest level of preventative procedures.

Safety measures that we apply on a daily basis are the following:

- All employees undergo health control each day before starting work, which includes measuring of the body temperature and monitoring of the general health condition
- All employees wear uniforms that are carefully washed and ironed every day in the laundry room of our hotel
- All employees wear face masks, and change them regularly during their shift
- All employees maintain personal hygiene, and frequently and thoroughly wash their hands using a disinfectant soap
- Hygiene of sanitary facilities has well established procedures, while cleanliness of each employee is strictly controlled and monitored
- The entire space of the restaurant is thoroughly and carefully maintained using liquid disinfectants
- All contact surfaces (such as handles, handrails, faucets, toilet bowls, lids and seat parts, buckets and bucket lids) are cleaned and disinfected every 30 minutes
- To avoid cross-contamination between different areas and surfaces our team uses a color-coding system for cleaning cloths
- In each cabin there is a gel for disinfection of the toilet seats from a certified manufacturer
- After each cleaning, we perform a thorough aerosol disinfection with approved products, safe for human health and the environment
- Toilets are equipped with disinfectant soaps for hand washing, single use hand towels, paper towels, sanitizers and gels for dry hand disinfection
- Gels for hand disinfection are placed on every table of our restaurant
- Before and after each new guest, we perform a complete aerosol disinfection of tables and chairs
- Antibacterial floor mats applied with liquid disinfectant are placed at the entrance and exit of the restaurant, which further prevents transmission of microbes, bacteria and viruses
- All hygienic waste is disposed in sanitary waste bins that have foot pedal and lid, and this waste is handled with special care
- At the end of the working day, we perform thorough ventilation of the space, as well as cleaning and disinfection of the restaurant hall, bar and toilets with the use of an atomizer and approved disinfectants.

WE CARE. WE INVITE. YOU ARE SAFE.