

MEASURES IN FOOD AND BEVERAGE SERVICES

1. We have reduced the number of tables in our Restaurant and Terrace (minimum of 1.5 meters between occupied tables).
2. If it is necessary, and the occupation allows it, we will make 2 shifts of breakfast, lunch / dinner or it will be served in our central Andalusian patio in the open air, in addition to our large glazed terrace.
3. We continuously sanitize the restaurant room by the cleaning staff.
4. We expand the food assortment in individual format.
5. Anything that cannot be served individually, we provide staff to serve customers by preventing them from handling food and tongs.
6. Bread served at the table to customers.
7. We disinfect the fruit and vegetables previously with bleach for sanitary use and it is presented with a protective film, in individual format.
8. We will offer you the possibility of choosing from the different dishes offered on our menu. Some dishes are also available for room service.
9. At breakfast, our duly protected staff serve the food to the client and, in any case, can request individual hot dishes prepared from the kitchen.
10. All kitchen and living room staff work with gloves, masks and a protective screen, both those that are facing the client and those that are not.
11. Customers do not have direct access to food.
12. We provide the dishes by our staff, in this way it will be avoided that customers have direct access to it, since all the service will be on the table.
13. We have mono-doses of oil, vinegar, salt, butter, jam, pâté, butter, etc. on the tables.
14. We disinfect the drink menus and menus for each new diner.
15. We carry out an exhaustive control and review of the temperature of the dishwashing trains ($> 80^{\circ}$)

MEASURES IN CLEANING SERVICES

1. Our laundry ensures and certifies the treatment of clothes at more than 60° and with disinfectant products, including an innovative product, the NOB166®, which becomes an invisible white armor for textile protection, capable of repelling the action of 7 days pathogens with which it may be in contact, including Covid19. NOB166® provides the necessary surfactant to hydrolyze that lipid layer that deactivates the coronavirus. The size of the active substance in NOB166® is very similar to that of the coronavirus, making contact much easier. Once the lipid barrier has been crossed, the silver ions attack the coronavirus RNA, preventing it from replicating and remaining in the tissue, prolonging the effect for at least 7 days, thanks to the fact that the encapsulated active ingredient of NOB166® is released slow and controlled on the tissues forming a protective layer. This barrier destroys the coronavirus protein and does not allow it to remain anchored in the tissue.
2. We do not carry out the cleaning of the room while the client is inside it.
3. We disinfect the hand gloves with hydro-alcoholic gel after each room cleaning.
4. We use disposable wipes for each client exit cleaning.

1. 5. Reduced the number of rooms per waitress for a better cleaning and disinfection of your room.
2. 6. At the request of the client, we provide a kit with sanitizing gel and masks as courtesy amenities.
3. 7. We use disposable mops for cleaning floors.
4. 8. An approved external company certifies that the cleaning of rooms is carried out in accordance with the prevention measures Covid-19 established by the Ministry of Industry, Commerce and Tourism.
5. 9. All rooms are disinfected before each use with a special machine. The Wellisair device, designed in Barcelona by the doctor in Biomedical Engineering Pere Monagas, is being used massively in hospitals in China, Vietnam, Thailand or South Korea. This new device allows the removal of pollutants from the air and from surfaces, without representing any danger to human health and removes pollutants with structures similar to the Coronavirus COVID-19 through hydroxyl radicals, with an effectiveness of 99%.

MEASURES IN THE RECEPTION SERVICE

1. We have signaled the safety distance.
2. We have disinfectant gel on the counter.
3. We disinfect all delivery material to customers (room keys, etc.)
4. We provide basic prevention information and rules on the correct use of the facilities to all clients.
5. We have reinforced the cleaning and disinfection of the counters.
6. We disinfect the suitcase, according to availability.
7. We have courtesy sanitizing wipes on request.

MEASURES IN TECHNICAL SERVICES

1. All personnel have the necessary individual protection and safety equipment.
2. We carry out the repairs in the rooms, as far as possible, without the presence of the client. If this is not possible, we maintain the safety distance of 1.5m at all times.
3. We disinfect all areas in which there has been intervention.
4. In the common areas we have defined a work perimeter that prevents access by customers.
5. We constantly renew the air in the common areas, at a temperature of 23°-26°, and we clean the filters daily.