

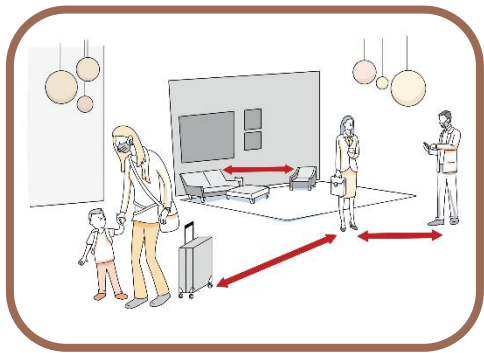


# HERMITAGE

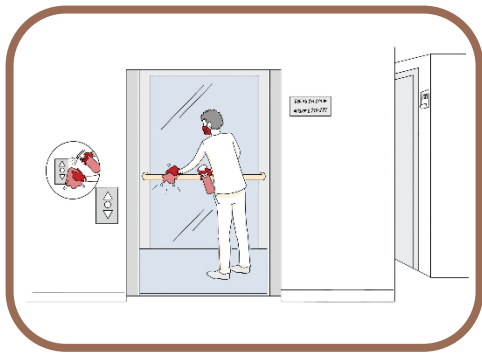
HOTEL PRAGUE

## Health and Safety protocols in place

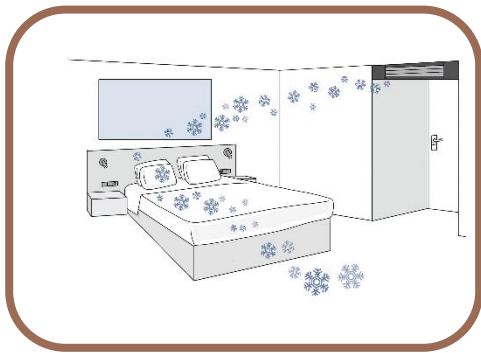
Hermitage Hotel Prague meets the Safety protocol in partnership with SGS on hygiene and cleaning.



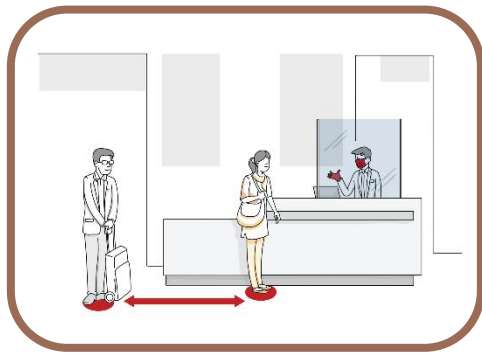
Implement physical distancing measures throughout the hotel



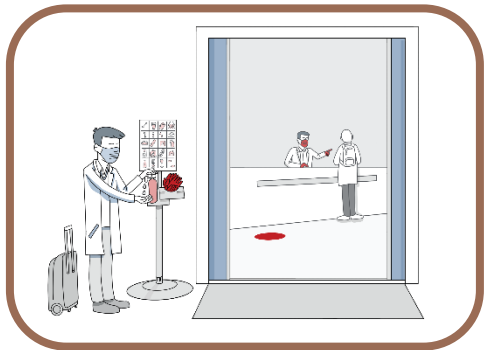
Increase cleaning & disinfection frequency of all hotel areas, paying special attention to high-touch items



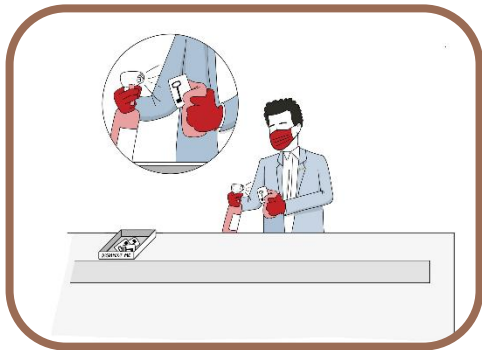
Implement improved air circulation processes to increase air quality



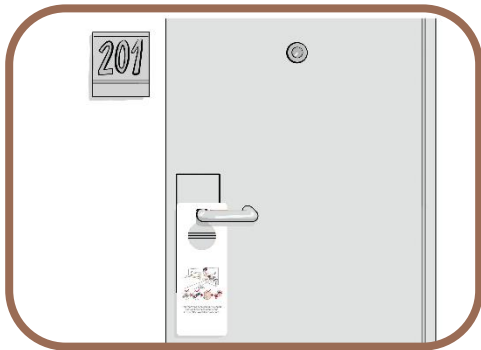
Install protective screens at the front desk between guests and team members



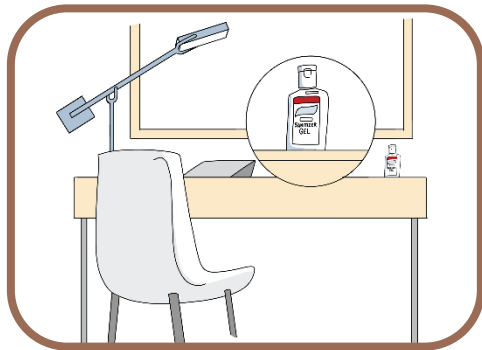
Install stations with alcoholbased hand sanitizer and gloves in the front entrance and public areas



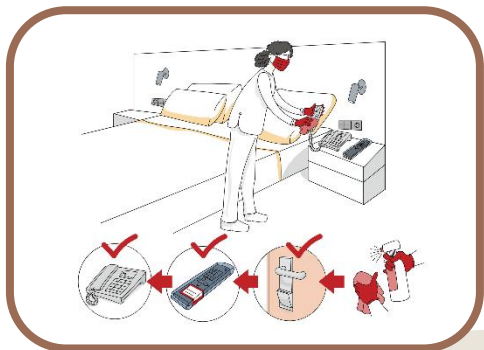
Ensure room keys are disinfected and presented safely upon check-in



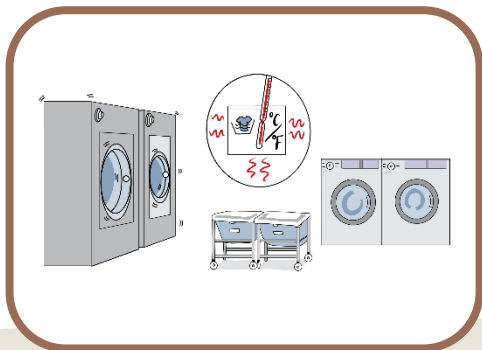
Display door hangers with cleaning and disinfection procedures in each room



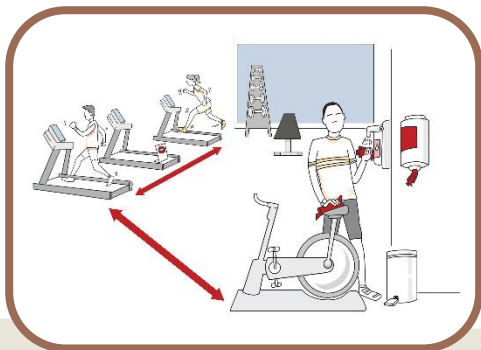
Provide travel size hand sanitizers to guests as an in-room amenity during their stay



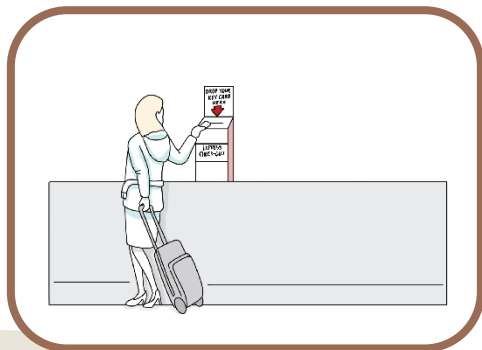
Place TV remote controls in individually sealed protective bag after disinfection



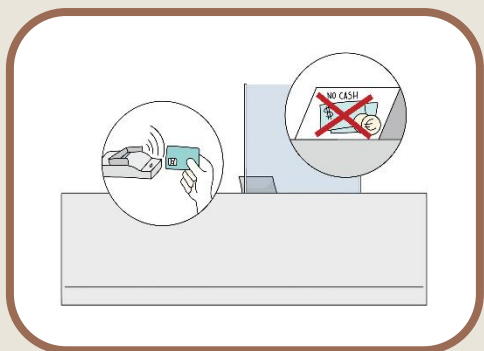
Wash all linen at high temperatures for optimal disinfection



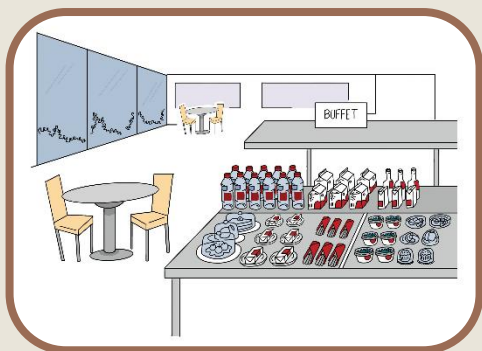
Make sanitizer and disinfectant wipes available to all guests in the fitness and wellness areas



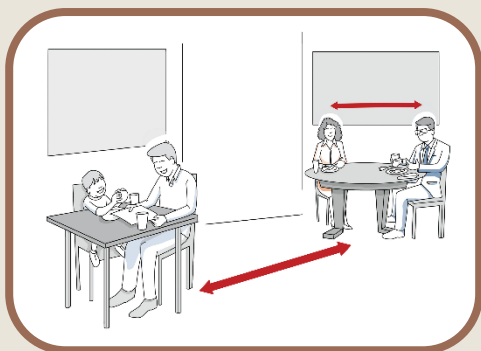
Make Express check-out process available for guests to minimize contact



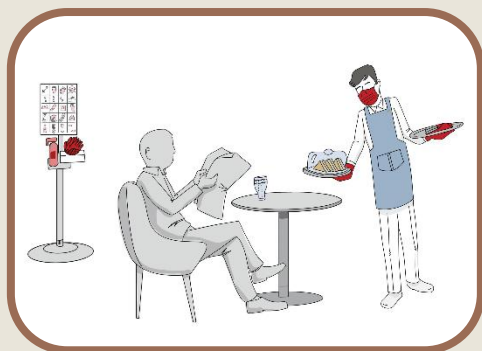
Offer cash-free methods of payments



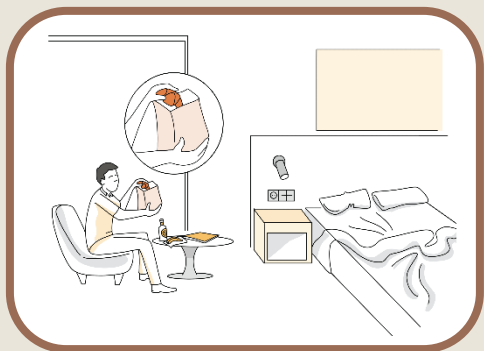
Offer individually packaged or Grab & Go food options



Space tables safely apart in all restaurants and bars to ensure physical distancing



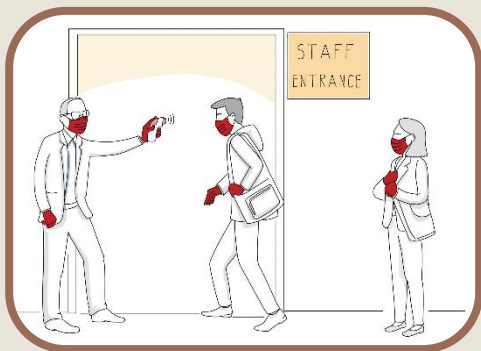
Serve all food and beverage respecting strict food safety procedures



Lock or remove Minibars



Conduct comprehensive hygiene and preventions training programs for team members



Conduct temperature checks for team members and suppliers, if legally permitted or required



Provide team members with Personal Protective Equipment

