

HYGIENE AND SAFETY GUIDE

Your as well as our teams' well-being and safety are our top priorities.



1. Setting up a Hygiene coordinator

Who will be ensuring the implementation and application of the sanitary measures..



2. Communicate in a simple and transparent way

Mettre en place des protocoles et un système de classement pour tous les documents communiqués



3. Rules to be set up with collaborators

All the collaborators will be informed about measures to be taken to ensure total safety.



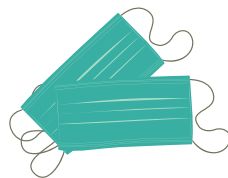
4. Rules for cleaning and disinfection of common areas

Disinfection of all common places bars, restaurants, sport room, SPA, swimming pool etc at regular specified intervals. Proper care is taken to avoid contamination.



5. Rules for cleaning and disinfecting rooms

Rules are put into place to ensure proper disinfection of rooms with the chambermaids.



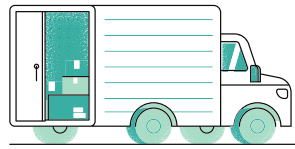
6. Barrier measures with regard to customers

Social distancing measures are put in place from the check-in until depart of the clients



7. Barrier measures in restaurants

Safety rules are put in place to ensure disinfection and revised arrangement of the space.



8. Rules to be set up with suppliers

All the suppliers will be informed about measures to be taken to ensure total safety.



9. Management of suspicious cases

Procedures have been established to manage a situation with suspected cases.

We require your total support in order to respect social distancing as well as barrier gestures recommended by French government.

Together we can face this situation!
We thank you for your cooperation!



The group's management is at your disposal to answer all your questions.