health & safety

2020 PROTOCOL



AFITIS BOUTIQUE HOTEL

Certified Safety Scheme



Accredited one & only Anti Covid-19 scheme established by the worldwide famous auditor TUV AUSTRIA HELLAS throughout all departments for the recognition of the high standards hygiene protocols in the property as well the impeccable theoretical background acquired by all staff working on-site.



Pioneering hygiene cleaners provided by the industry top KARCHER secures that every corner in the house is well disinfected and sanitised along with the high performer tools including professional steam vacuums, hot water - high pressure washers & steam sprayers of cleaning power up to 100 Celcius.

Daily Standards

Anti - Covid 19 training protocol for all staff

Employees & guests temperature test daily

Face mask protection for all staff members







Appropriate distance in all areas

Regular disinfection before every use

New adopted ala-carte services







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Ammended services

Paused services

Web Check-in prior every arrival

Extended outdoor space

Public A/C systems

Individual safe distance service

All paper information available electronically

Info sessions in all in-house lounges

Automated card payments for every consumption

Maid service upon request Valet Parking

3 booking time sessions every breakfast & dinner

Ala-Carte menu instead buffet

In-Room Mini Bar

Single use menu available

Regular laboratory food analysis

Onsite check-in / check-out

In resort doctor service

Food & beverage consumption from outside

In-Room safety kit

Mobile check-out available before every departure

Spa service

/ Enhanced : Guest Service

Web Check-in prior arrival 24 hrs time distance for every departure - arrival

Free sanitation kit in every room







Automated credit card transactions

Single use material troughout departments

Visible safety marking at all times







Enhanced Guest Service

Limited Housekeeping service

Re-newable device coverings in all rooms

Steam disinfection in all public areas







Deactivation of all public cooling systems

Table pre-booking for all F&B outlets

Extended outdoor areas







Ala-carte fresh expenience

Necessary booking process for all preferred food sessions



HACCP certified hygiene protocol in all f&b stations



Extensive disinfection

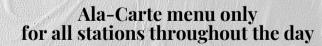
of all tablewear & chair every end of session (45')



















Your safety our priority

General hygiene & health statements throughout all public areas with clear visible marking system to prevent unnecessary gathering and guide securely every visitor to any point as appropriate.



24/7 Doctor & Ambulance service within the resort for any immediate health case following all the necessary guideline for the support and immediate action on each case scenario.



Redesigned outdoor areas with further size stretched facilities for any service available in the menu along with strict entrance policy exclusively for the guests already in-house.



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