STARHOTELS®

We will take care of you

With the help of a team of experts and in compliance with the provisions of the national and international health authorities (WHO), we have created the #bestarbesafe Protocol, to protect the health of our guests and of our staff.





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informational materials printed on paper.

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Contact surfaces, as handles, doors and controls for temperature are sanitized with particular care.

The use of cleaning products recommended by the World Health Organization has been implemented.





Cleaning and sanitation of the rooms

Extra Disinfection Areas

- Door and window handles
- Surfaces of furniture, armchair chair and armrests
- Telephone
- Controls for temperature and lights
- TV remote control
- Bathroom: toilet, shower and washbasin
- Soap dispenser





More frequent cleaning of air conditioning system

In the pre-opening:

- special round of cleaning
- sanitizing of all the filters of in room fan coil units and air handling units (AHU).

Routine activities:

- The flow of external air has been maximized while excluding the recycling of internal air.
- The frequency with which filters are cleaned has been increased, and they are cleaned using suitable disinfectant products.





Safety equipment for guests and hotel staff

- Special signage has been placed around the hotel to remind guests and collaborators of the safety rules that must be followed and how to correctly use hand gel and wash hands with soap and water.
- Wearing a mask in common areas and keeping a safe distance are mandatory.
- The company can choose to measure body temperature upon arrival, before entry; in case of a temperature reading above 37.5 °C the guest will not be able to enter the hotel, but maximum assistance will be provided.
- Specific personal protective equipment has been provided for hotel staff: everyone receives a mask and then, depending on the job, gloves and special coats too.
- A "We will take care of you" safety kit is available for guests, with a mask and disinfectant gel (upon request, for a fee € 2,50).
- Numerous hand sanitizer gel dispensers have been placed in all areas of the hotel.





Sanitization and reorganization of common areas

- All the common areas of the hotel are sanitized and cleaned several times a day with specific disinfectant detergents that contain 0.1% hypochlorite and 65% alcohol or PMC certificates (medical surgical device). Cleaning cloths are strictly disposable.
- Based on social distancing rules, the entry and exit flows and the spaces that guests can use have been reorganized to prioritize safety.
- The use of the elevator has been limited to one person at a time or families staying in the same room.
- **Relevant signage** has been prepared to assist the guest in following **correct behavior**.





Sanitization and reorganization of common areas

- To limit the time the guest spends at reception upon arrival, all the information necessary for express check-in is already collected during the booking phase.
- Check-out is also streamlined by sending the pro-forma bill to the guest the night before.
- Web check-in and check-out (coming soon).





Reorganization of the meeting and event spaces

- The capacity of meeting rooms has been recalculated based on the different set-ups, following the distancing rule of at least 1 m between people (3.4 sq. m. per person in a theater layout).
- New entry and exit flows from the conference centers: entry and exit from the room will be monitored by Starhotels staff to ensure that safety distances are maintained (also for access to the bathroom and F&B areas).
- Specific information on the rules to be followed for safety and on the use of devices made available to participants.
- The meeting rooms are scrupulously cleaned and sanitized with specific disinfectant detergents that contain 0.1% hypochlorite and 65% alcohol (the cleaning cloths are strictly disposable).





Reorganization of the meeting and event spaces

- All paper materials have been eliminated (notepads and flipcharts are provided only upon request).
- **#bestarbesafe video presentation** during meeting breaks (coming soon).
- Catering service in the meeting room or reserved areas of the hotel restaurant and bar.
- During breaks, the rearrangement and cleaning of the room will be particularly thorough and the room will be aired out.
- Handheld microphones are not allowed, only those for individual seats.
- Site inspections of conference spaces are only possible following a reservation, both remotely (virtual visits) and in-person, respecting the #bestarbesafe protocol rules.





New service solutions and food & beverage proposals

- The dining options convey "Experience" in an innovative way that is enriched by the message of attention to the safety of our customers.
- Our chefs have created new menu options based on three fundamental principles: territory, seasonality and quality of raw materials, to safeguard the health of guests even at the dining table.
- Buffet service is replaced by menus with table service.
- Breakfast will be served: buffet single portion packaged product, à la carte or inroom, upon request, with an innovative Breakfast Box (coming soon).
- Gourmet Box: light lunch with disposable cutlery and cups, to be used for business lunches in a reserved room or directly in the meeting room with a school desk set-up.





New service solutions and food & beverage proposals

- Table arrangements have been revised in accordance with social distancing rules (1 m. distant, 4.20 sq. m. per person).
- Families will be able to sit at the same table, but they must ensure there is at least 1 meter between each person.
- The bar, restaurant and kitchen spaces are scrupulously and frequently cleaned and sanitized with specific disinfectant detergents that contain 0.1% hypochlorite and 65% alcohol (the cleaning cloths are strictly disposable) each time guests get up and twice a week with special products.
- Staff will always wear the legally mandated PPE.
- Guests are required to wear a mask until they
 are seated at their table and every time they
 leave it.
- The restaurant will keep an attendance register, as required by regional ordinances.





Staff training

- Training activities were organized for all staff;
- Tests were carried out to constantly monitor the training process.
- An internal Supervisory Committee has been set up with the aim of verifying the correct application of the rules and standards envisaged by the #bestarbesafe protocol in the various phases of hotel business, preparing solutions for possible issues or emergencies and updating them based on new prime ministerial decrees or regional orders.
- Starhotels staff is prepared to deal with and manage the emergency in the event of a person with Covid-19 symptoms in the hotel or corporate office.
- Precise instructions for behavior during contact have been defined and regulated: staff-staff, staff-guest, staff-supplier, guest-guest.



The **#bestarbesafe Protocol** full version is available, on request.