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## **SAFETY PROTOCOL**

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*You may be sure, we observe all the safety measures and follow the European standards doing everything to make guests' stay at Domina St. Petersburg safe and exceptionally pleasant.*

1. Increase cleaning and disinfection frequency of all the hotel areas paying special attention to high-touch areas including door handles, public bathrooms, reception, stairwells, lobby furnishings/hard surfaces, elevators and push buttons.
2. Installation of stations with alcohol-based hand sanitizer in public areas.
3. Installation of stations with hand sanitizer or providing disinfecting wipes in meeting and event spaces.
4. Keeping social distancing (using special markers and information stands).
5. Providing safe distancing of 2 meters in the bar and restaurant by reorganizing of setup in the areas.
6. Rearrangement of all furniture in the hotel public areas to keep social distancing.
7. Using of protective face masks and gloves by hotel staff.
8. Providing hand sanitizers and protective face masks for guests upon check-in and in a room.
9. All room key cards disinfection and their safe hand-out upon check-in.
10. Reducing in-room paper amenities as holders and guest directories.
11. Room air ozonization after check-out.
12. Cleaning the ventilation system, change of all air conditioners' filters.
13. Cleaning the ventilation grides in a room after each check-out.
14. Safe keeping of personal belongings in the cloakroom.
15. Room service and individual packing breakfast options upon request.
16. Grab-and-go food options instead of buffet on coffee breaks upon request.
17. Organization and encouragement of the cash-free methods of payment.

18. Wet machine cleaning of all the carpets with chemical cleaner TASKI Tapi Extract.
19. Steam disinfection of decorative sachet and pillows after each check-out.
20. Laundry at a temperature that provides a disinfection.
21. Determination of delivery windows for different suppliers to minimize their contacts and flow crossing.
22. Mandatory disinfection of goods from suppliers.
23. Complex sanitary and hygienic and preventative training programs for the team members.
24. Providing personal protective equipment for team members.
25. Well-being monitoring of staff – body temperature checks.
26. Non-admission to work for a team member with A.R.V.I. symptoms and who returns from countries and regions with bad situation of COVID-19.
27. Implementation of the shift schedules to minimize the team members crossing.

