

ENHANCED SAFETY PROTOCOLS

Your health and safety is paramount to us, which is why we have implemented the following enhanced, precautionary measures:



Guest & Employee Health: Additional signage reinforcing the importance of health and hygiene protocols, hand-sanitizing and hand-washing stations, minimal physical contact, and onsite 24/7 medical assistance.



Physical Distancing: Guests and employees are instructed to practice safe physical distancing at all times. This has also been reinforced through rearranged furniture placement, and redesigned meeting and event layouts.



Employee Protocols: Stringent hygiene protocols including required PPE, temperature readings, and continued training on global standards of sanitation set forth by third parties such as Ecolab and Cristal Standards.



Guest Experience: Specific, enhanced protocols for every aspect of the guest journey including arrival, luggage disinfection, non-invasive temperature readings, onsite experience and amenities, and more.



Cleaning Protocols & Sanitation: Increased frequency and continued use of EPA approved cleaning products such as Ecolab for all common areas, facilities, furniture, back-of-house, high contact surfaces, guest rooms, meeting and event spaces.



F&B: Internationally recognized methods of identifying and managing food safety related risk, including Hazard Analysis Critical Control Points (HACCP), and refined services that adhere to new protocols at restaurants, bars, in-room dining, meetings and events.

For more information on our enhanced cleanliness and sanitation plan, please visit:

loscabos.nobuhotels.com

