	AlmaLusa	Baixa & Chiado			
Procedure	AlmaLusa & Delfina Contingency Plan Internal Protocol				
Department	Receção, Housekeeping e Manutenção, Delfina				
Date:	29/07/2020	Versão: 2.0			

Contingency Plan in order to deal correctly with the current pandemic COVID-10. What we know:

- Highly <u>contagious</u> virus
- Transmits amongst humans through breathing droplets.
- What is COVID? COVID-19 IS A NEW CORONAVIRUS, WHICH MAY CAUSE RESPIRATORY INFECTION SUCH AS PNEUMONIA. IT'S SYMPTOMS ARE SIMILAR TO A FLU, FOR EXAMPLE: FEVER, CAUGH, LACK OF AIR (RESPIRATORY DIFFICULTY) AND TIREDNESS.
- Avoid its spreading includes hand hygiene, <u>respiratory</u> <u>etiquette</u> and <u>social distancing</u>.



SELO "CLEAN & SAFE



Requisitos que o Empreendimento se compromete a cumprir integralmente tendo em vista a obtenção do Selo "Clean&Safe"

👕 FORMAÇÃO A TODOS OS COLABORADORES 💟

> Todos os Colaboradores receberam informação e/ou formação especifica sobre:

> Protocolo interno relativo ao surto de coronavirus COVID-19.

> Como cumprir as precauções básicas de prevenção e controlo de infeção

_Higienização das mãos: lavar as mãos frequentemente com água e sabão, durante pelo menos 20 segundos ou usar desinfetante para as mãos que tenha pelo menos 70º de álcool, cobrindo todas as superficies das mãos e esfregando-as até ficarem secas.

_Etiqueta respiratória: tossir ou espirrar para o antebraço fletido ou usar lenço de papel, que depois deve ser imediatamente deitado ao lixo; Higienizar as mãos sempre após tossir ou espirrar e depois de se assoar; Evitar tocar nos olhos, nariz e boca com as mãos.

_Conduta social: alterar a frequência e a forma de contacto entre os trabalhadores e entre estes e os clientes, evitando (quando possível) o contacto próximo, apertos de mão, beijos, postos de trabalho partilhados, reuniões presenciais e partilha de comida, utensílios, copos e toalhas.

> Como cumprir a auto monitorização diária para avaliação da febre (medir a temperatura corporal e registar o valor e a hora de medição), verificação de tosse ou dificuldade em respirar.

> Como cumprir as orientações da Direção Geral de Saúde para limpeza de superfícies e tratamento de roupa nos estabelecimentos.

👿 INFORMAÇÃO A TODOS OS CLIENTES 😈

- > Está disponibilizada a todos os clientes a seguinte informação:
- > Como cumprir as precauções básicas de prevenção e controlo de infeção relativamente ao surto de coronavírus COVID-19.
 - > Qual o protocolo interno relativo ao surto de coronavirus COVID-19.

A OPERAÇÃO ASSEGURA

> Que existe sempre ao serviço um colaborador responsável por acionar os procedimentos em caso de suspeita de infeção (acompanhar a pessoa com sintomas ao espaço de isolamento, prestar-lhe a assistência necessária e contactar o serviço nacional de saúde).



> A descontaminação da área de isolamento sempre que haja casos positivos de infeção e reforço da limpeza e desinfeção sempre que haja doentes suspeitos de infeção, princi-

palmente nas superficies frequentemente manuseadas e mais utilizadas pelo mesmo, conforme indicações da DGS.

> O armazenamento dos residuos produzidos pelos doentes suspeitos de infeção em saco de plástico que, após fechado (ex. com abraçadeira) deve ser segregado e enviado para operador licenciado para a gestão de residuos hospitalares com risco biológico.

O ESTABELECIMENTO ASSEGURA

> Lavagem e desinfeção, de acordo com o protocolo interno, das superfícies onde colaboradores e clientes circulam. garantindo o controlo e a prevenção de Infeções e resistências aos antimicrobianos.

> Limpeza, várias vezes ao dia, das superfícies e objetos de utilização comum (incluindo balcões, interruptores de luz e de elevadores, maçanetas, puxadores de armários).

> Ser dada preferência à limpeza húmida, em detrimento da limpeza a seco e do uso de aspirador de pó.

> A renovação de ar das salas e espaços fechados é feita regularmente.

> A desinfeção da piscina ou outros equipamentos existentes em SPAs/áreas wellness (sempre que existam) é realizada como definido em protocolo interno.

> A desinfeção do jacuzzi (sempre que exista) é feita regularmente com o despejo de toda a água seguido de lavagem e desinfeção; posteriormente é enchida com água límpa e desinfetada com cloro na quantidade adequada, de acordo com o protocolo interno.

> Nas zonas de restauração e bebidas, o reforço da higienização dos utensilios, equipamentos e superfícies e evitada ao máximo a manipulação direta dos alimentos por clientes e colaboradores.

VO ESTABELECIMENTO POSSUI

> Equipamentos de proteção individual em número suficiente para todos os trabalhadores.

> Equipamento de proteção individual disponível para clientes (capacidade máxima do estabelecimento).

> Stock de materiais de limpeza de uso único proporcional às suas dimensões, incluindo toalhetes de limpeza de uso único humedecidos em desinfetante, lixívia e álcool a 70°.

> Dispensadores de solução antissética de base alcoólica ou solução à base de álcool junto aos pontos de entrada/saída, e sempre que aplicável por piso, à entrada do restaurante, bar e instalações sanitárias comuns.

> Contentor de resíduos com abertura não manual e saco plástico.

> Local para isolar pessoas que possam ser detetadas como casos suspeitos ou casos confirmados de COVID-19, que deve ter preferencialmente ventilação natural, ou sistema de ventilação mecânica, e possuir revestimentos lisos e laváveis, casa de banho, stock de materiais de limpeza, máscaras cirúrgicas e luvas descartáveis, termómetro, contentor de resíduos autónomo, sacos de resíduos, sacos de recolha de roupa usada, kit com água e alguns alimentos não perecíveis.

> Nas instalações sanitárias equipamento para lavagem de mãos com sabão líquido e toalhetes de papel.

🖌 O PROTOCOLO DE LIMPEZA E HIGIENIZAÇÃO GARANTE 🖉

> A definição de cuidados específicos para troca da roupa de cama e limpeza nos quartos, privilegiando dois tempos de intervenção espaçados e com proteção adequada conforme Protocolo interno.

> A remoção da roupa de cama e atoalhados feita sem a agitar ou sacudir, enrolando-a no sentido de fora para dentro, sem encostar ao corpo e transportando-a diretamente para a máquina de lavar.

> A lavagem em separado à máquina e a temperaturas elevadas da farda dos colaboradores e da roupa de cama/ atoalhados (cerca de 60°C).







INTERNAL PROTOCOL

ALMALUSA BAIXA/CHIADO



EMPREENDIMENTOS TURISTICOS

1. CONTEXT

- 2. OBJECTIVES
- 3. PREVENTION PROCEDURES AND INFECTION CONTROL
 - 3.1. The Establishment Has
 - 3.2. Check-in / Reception
 - 3.3. Public Areas
 - 3.4. Restaurant/Bar/Breakfast
 - 3.5. Rooms
- 4. TRAINING, INFORMATION AND COMMUNICATION
 - 4.1. Training to all team members
 - 4.2. Information for all guests
- 5. SUSPECTED CASE PROCEDURE
- 6. REGISTRY OF INCIDENTS

1. CONTEXT

The World Health Organization (WHO) has declares the Coronavirus, the causing agent of COVID-19, as an international public health emergency. To avoid taking risks and infections, an internal protocol has been created, that defines all prevention procedures, control and surveillance needed. By complying with these procedures, we assume commitment that this establishment complies with all requisites defined by the Portuguese Tourism Board according to the orientations of the Portuguese Health Authorities, which allow us to be recognized as Clean&Safe.

2. OBJECTIVES

To guarantee and assure the fulfillment of the defined procedures, for all guests' and team members' safety. Commit to control the enforcement of these measures so that we are able to welcome all our guests with the utmost safety by using the motto "I protect you, you protect me."

3. PREVENTION PROCEDURES AND INFECTION CONTROL

3.1. The Establishment Has:

- Personal Protective Equipment in sufficient number for every worker - masks made in Portugal with an anti-virus agent.
- Personal Protective Equipment available for guests (maximum capacity of the establishment). All guests will have a COVID KIT available in their room with mask, alcohol and gloves.
- Alcohol-based antiseptic solution dispensers or alcohol based solution by the entry/exit points, in each floor by the elevator and common sanitary facilities
- Sanitary facilities equipped with liquid soap and paper towels.
- Waste container with a non-manual opening fitted with a plastic bag

3.2. Check-in / Reception

- It will be recommended to check-in online, preferably before arrival and always with the least contact with reception possible.
- Reception is equipped with infrared thermometers to measure body temperature every time necessary.
- Reception has alcohol-based antiseptic solution dispensers available.
- Before signing any document or making any payment, as well as immediately after, guests will be recommended to disinfect their hands.
- Luggage will be disinfected with a nebulizer against viruses and bacteria before being taken to the rooms.
- Guests will be given the option of being accompanied to their rooms or to receive a courtesy call as well as turndown service.
- All superficies and materials will be disinfected several times a day, guaranteeing infection control and prevention.
- Receptionists are equipped with masks at all times.
- The use of mask by everyone in the interior of the building is mandatory.
- There is an online chat available to receive requests and queries, as well as a chat feature in the hotel's APP.
- Room keys and phones will be disinfected and sealed before being given to guests.

3.3. Public Spaces

- The use of the lift should be done by no more than 2 people at a time or families.
- Any surface or area which team members and guests use is cleaned and disinfected regularly guaranteeing infection prevention and control.
- Any surface or object used frequently (counters, switched, handles) will be cleaned several times a day
- Every vacuum will be provided by Diversey and equipped with HEPPA filters which have all antibacterial, fungal and other micro-organisms characteristics
- Air renovation within rooms and closed spaces is performed regularly by opening doors and windows.
- The disinfection of all common spaces and rooms after the guests' check-out will be done by a proper nebulizer through projection with a diameter of 15 ÷ 20µm and a virucidal product with extended action
- Guests and team members will have dispensers with alcohol based antiseptic solution available.
- Team members will be equipped with face masks and will disinfect their hands frequently.
- Hotel doors have a sensor and are automatic.
- Machines and air filters will be desinfected regularly.

3.4. Restaurante/Bar/Breakfast

- Distancing between tables will always be enforced in any meal
- Breakfast will be served as a Buffet and must pay attention to:
 - o Booking of table ahead of time.
 - o Disinfetion points placed before accessing the buffet.
 - o Mandatory face mask while accessing the buffet.
 - Frequent cleaning of all contact points such as coffee machines and bread tongs.
- Every team member is trained accordingly to the hygiene and safety practices of the preparation and service or food products.
- In the food and beverage areas an effort has been made in the hygiene of the utensils, equipment and surfaces and it has been avoided as much as possible, the direct manipulation of produce by both guests and team members
- The restaurant, bar and breakfast area had alcohol-based antiseptic solution dispensers available.
- Team members are equipped with masks and the use of face masks is mandatory every time a guests is not seated at the table.
- A QR code has been created to give access to the Bar menu and there will also be menus available in a material which allows disinfection with alcohol. All these menus are disinfected after each use.
- This are will be equipped with infra-red thermometers to measure body temperature every time necessary.
- Preference will be given to contactless and MBWay methods of payment.
- Renovation of air in the restaurant will be at all times with open doors.
- Safety signs on entrance and automatic doors.
- Regular disinfection of machines and AC filters.

3.5. Rooms

- Room cleaning will be done in two times with personal protective equipment. Firstly, the linen and any clothing will be collected from the room and bathroom and secondly, the room will be cleaned. All departures will be disinfected with the nebulizer with an antibacterial and virucidal product and sealed until the guests' arrival.
- The linen removal is done without agitating or shaking, rolling the linen from the outside in without touching the body and depositing the linen in proper bags which will be sent to the laundry service.
- All vaccums will be provided by Diversey and will be equipped with HEPPA filters which have all of the antibacterial, antigufal and other micro organisms' characteristics.
- All necessary information such as contacts, menus and activities available may be consulted via a QR code, present in the key card upon arrival and our website chat will always be available.
- Team member's uniform and bed linen will always be washed separately.
- All Housekeeping team is equipped with masks, gloves, hairnets and aprons.

4. TRAINING, INFORMATION AND COMMUNICATION

4.1. Training to all team members

Every team member will be trained and given information specific to:

- **Internal Protocol:** related to the outbreak of the coronavirus COVID-19.
 - How to follow the basic precautions in preventing and controlling the infection related to the outbreak of the coronavirus COVID-19 including the following procedures:
 Hand Washing: to wash hands frequently with water and soap for at least 20 seconds or use a hand sanitizer with at least 70° alcohol content, covering all hand surfaces and rubbing until dried (attachment 1),
 - Respiratory Etiquette: to cough or sneeze to the inner part of the elbow or use a tissue which must be disposed of immediately after. Wash hands every time possible after coughing or sneezing (attachment 2).
 - o Avoid touching the eyes, nose and mouth with hands.
 - o Social Conduct: change the frequency and the way of contact between guests and workers, avoiding close contact, shaking hands, kissing, sharing the workplace presential meetings, sharing food alterar a frequência e a forma de contacto entre os trabalhadores e entre estes e os clientes, evitando o contacto próximo, apertos de mão, beijos, postos de trabalho partilhados, reuniões presenciais e partilha de comida, utensílios, copos e toalhas.
 - o How to put on a mask attachment 3
- How to comply with **auto monitorization daily** to measure fever, checking cough or difficulty breathing.
- How to follow the guidelines of the Portuguese Health Authorities on how para <u>clean surfaces and treat clothing</u> in establishments.
- How to <u>act in situations where guests or teammates show</u> <u>COVID-19 symptoms</u>(attachment 4 and 5).

4.2. Information to all guests

The following information is available online to all guests:

- How to follow the basic prevention and control guidelines related to the outbreak of the Coronavirus (attachment 6).
- The internal protocol related to the outbreak of the. Coronavirus COVID-19.
- QR codes to the Hotel's directory, menus and chat with reception.

5. PROCEDURES IN A SUSPECTED CASE OF INFECTION

The operation ensures that there will always be an employer responsible for activating the procedures in case of a suspected infection, following the plans in attachment 4 and 5.

The suspected or confirmed cases of COVID-19 will be isolated in room number 41, following all plans of action in attachment as the room in question has both natural and mechanic ventilation systems. The bathroom is equipped with a stock of cleaning supplies, masks, disposable gloves, thermometer, close-lid waste container fitted with a bad and bags for linen and clothing removal. There will also be a kit with water and coffee available.

6. RECORD OF ACTIONS/INCIDENTS

- All team members will auto monitorize their temperature daily and will be submitted to a COVID PCR test before returning to work.
- All team members must follow the hygiene rules when entering the property.
- The entire isolation area will be decontaminated every time there is a suspicion of an infected case and cleaning will be reinforced with disinfecting all surfaces and contact points, as instructed by DGS (Portuguese Health authorities)
- The storage of any waste left by a suspected case of infection will be put into a plastic bag, sealed and kept apart to be sent to a hospital waste management operator.
- All suppliers must use mask and gloves while making a delivery
- All trainings will be registered in its proper form (attachment 7).
- Any case relative to a suspected or confirm case will be recorded in its own proper form (attachment 8).

This protocol is subject to changes and new measures as imposed by the goverment or Portuguese Health Authorities. Attachment 1 -Hand Washing



Attachment 2 - Respiratory Etiquette

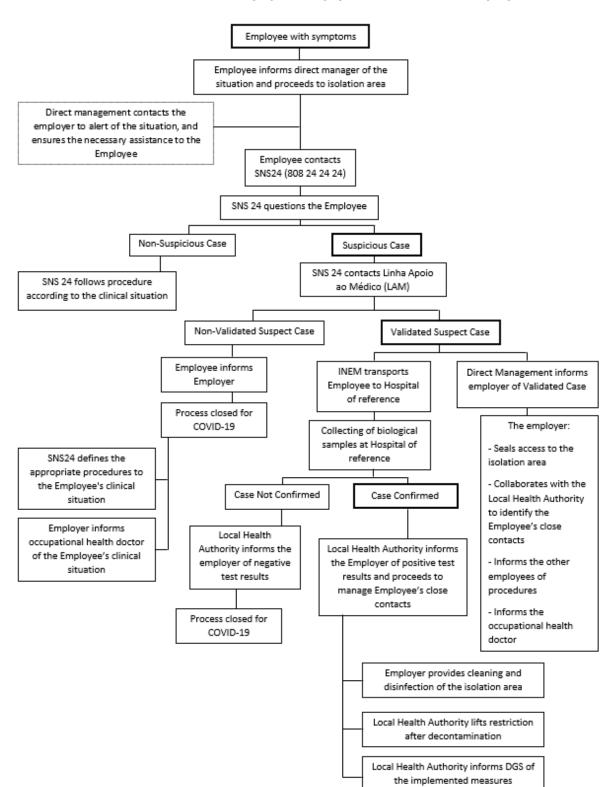




#SEJAUMAGENTEDESAUDEPUBLICA #ESTAMOSON #UMCONSELHODADGS

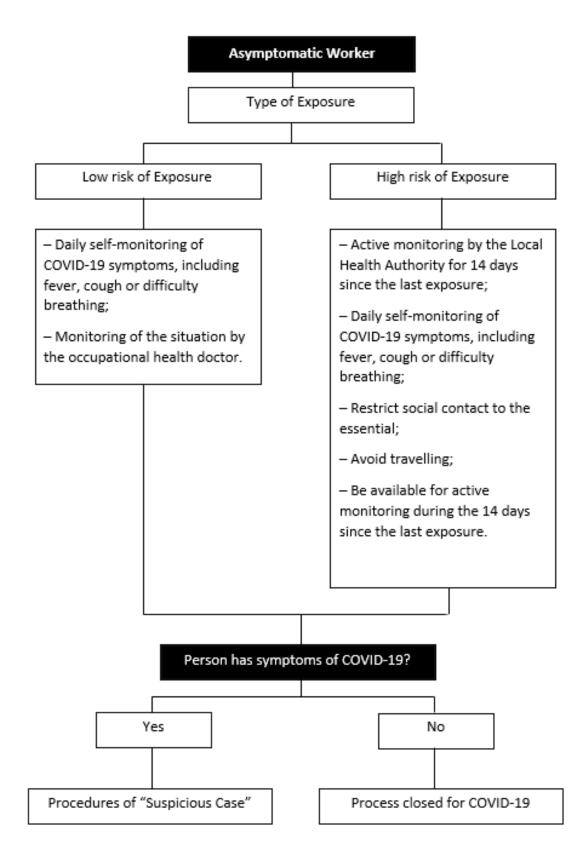


Attachment 4 - Procedures In Case of suspicion of infected teammember

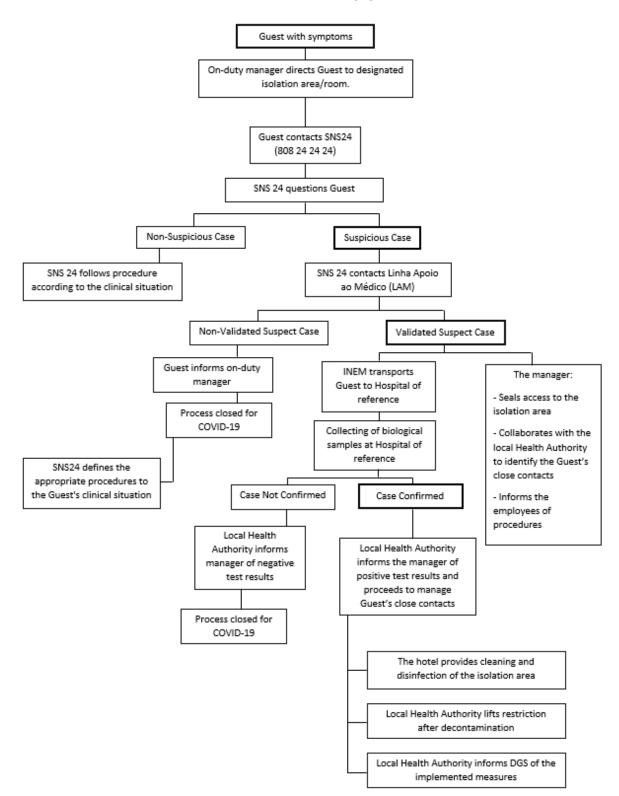


Flowchart of situation of Employee with symptoms of COVID-19 in a company

Flowchart for monitoring close contacts (asymptomatic workers) of a Confirmed Case of COVID-19 (worker)



Attachment 5 - Procedure in Case of suspicion of Infected guest



Flowchart of situation of Guest with symptoms of COVID-19

Anexo 6 - Precauções básicas de prevenção

CORONAVÍRUS (COVID-19)

RECOMENDAÇÕES | RECOMMENDATIONS



EM CASO DE DÚVIDA LIGUE IF IN DOUBT, CALL

REPÚBLICA

Galace

PORTUGUESA

808 24 24 24





Anexo 7 - Registo de Formação COVID (plano e procedimentos) Eu, abaixo assinado, declaro que recebi a formação relativa ao plano de contingência e todos os procedimentos nele descritos.

Nome	Departamento	Data	ASS

Anexo 8 - Registo de ocorrências

Registo de todas as ocorrências de casos suspeitos e o seu desfecho.

Data	Descrição	Medidas	ASS