



Big Blue Sky
Hotel
★★★★

COVID-19 POLICY



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● As Big Blue Sky Hotel, the health and safety of our valued guests is always our priority . We have taken our measures to the highest level to ensure that you have a healthy and peaceful holiday in our hotel during the Covid- 19 pandemic .

● As a hotel management World Health Organization and relevant Republic of Turkey of the Ministry of current developments in the guidelines closely and are and apply. Our Pandemic Team, which we have created for process management, manages the necessary procedures and applications with great care , together with our solution partner, International Bureau Veritas .

● Our hotel works with Diversey, an international brand, on chemical cleaning products. All of our staff receive detailed Covid-19 Pandemic training with regular staff for cleaning and disinfection processes with appropriate cleaning materials for each area, different equipment.

● Our facility has received the Safe Tourism Certificate for fulfilling the required conditions within the scope of "COVID-19 and Hygiene Practices Assessment Criteria to be Applied during Pandemic in Food & Beverage Units within the Accommodation Facilities and Facilities" published within the framework of the Safe Tourism Certification Program. (Certificate No: BVI-TR-136)

● In addition to pandemic period should be much more careful environmental pollution involved in solving the problem of our hotel, Turkey issued by the Ministry of Urbanism and Environment has received the Zero Waste document. Within the framework of our sensitivity to the environment, wastes generated in all areas of use are separated and removed from our facility in line with our waste management system.

OUR SOLUTION PARTNERS



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PRECAUTIONS WE TAKE FOR STAFF

- Our personnel candidates have the necessary health checks from the private hospital we have contracted with. According to the examinations of our hotel doctor on the reports, the recruitment of the staff is approved.
- Our staff receive Covid-19 Pandemic trainings at regular intervals from the first business day by our contracted international consultancy firm and occupational safety specialist .
- Our staff is provided with service trainings and implementation activities during the pandemic by the relevant department managers / team leaders and externally by workplace physicians, occupational safety experts and experts in the field to ensure the complete progress of the operation.
- Fever measurements of all personnel at the entrance and exit of the hotel are made and recorded . If findings related to high fever and disease are encountered, personnel are not assigned to work. A Covid-19 pandemic employee survey regarding the status of all personnel is conducted and closely monitored.
- Necessary distance rules are applied in common areas. There are posters and informative articles on pandemic, hygiene and occupational safety on the personnel information board .
- It is ensured that our personnel use protective equipment such as masks, visors , and hygiene gloves during their work . Disinfectant vending machines, which can be easily accessed by every staff, are available in every area of our facility.
- Common areas of personnel are regularly disinfected and recorded.

PRECAUTIONS TAKEN IN GENERAL AREAS

- The common areas in our facility are regularly disinfected and recorded.
- There are sufficient disinfectant vending machines in our general areas and toilets. Turkey Ministry of Health approved disinfectant products that we use, are environmentally friendly and do not harm your skin antiseptic.
- In all public areas, frequently touched surfaces, door handles, elevators, elevator buttons, batteries, sinks, urinals, toilets, handrails, seats, tables and chairs are regularly cleaned and disinfected with the necessary chemicals and recorded.
- Markings, capacity information and seating areas in accordance with social distance rules were arranged in the common areas.
- General areas are continuously ventilated by means of natural ventilation. Cleaning and disinfection of our air conditioning and ventilation systems are regularly carried out and recorded.
- The maintenance of all installations and equipment of our hotel is periodically carried out by authorized service or trained experts.
- Gray-covered waste bins have been placed in common areas for masks, gloves and other protective equipment waste.
- In order to establish a healthy and fast communication with our valued guests and employees, healthy and safe information is provided via social media and digital platforms.



PRECAUTIONS TAKEN AT ENTERING THE HOTEL

- During the entrance to our hotel, in accordance with the social distance rules, firstly, fever measurements are made and recorded .
- We kindly ask you to use the disinfectant vending machines at the entrance of the hotel. Masks are supplied upon your request.
- While you are waiting for your check-in procedures, your luggage is disinfected and delivered to you safely in safe resting areas. Equipment requiring contact during check-in and check-out procedures are disinfected for single use and personally.
- During check-in procedures, areas marked according to social distance rules have been created for your safety. We have glass partitions in the reception desk that prevent direct contact.
- Covid-19 declaration and commitment, which includes information about travel history and health conditions , is signed during Check-in procedures.
- Our staff gives you hand brochures with the necessary information after informing about our Covid-19 procedures .
- Equipments that require contact , such as room key card, pen, which are also used during entry-exit operations, are kept in the used box and disinfected before someone else's use.

PRECAUTIONS WE TAKE FOR THE ROOMS

- Our staff in charge of cleaning the rooms have received special training on the Covid-19 pandemic by our solution partners International Diversey company and the Ministry of National Education .
- Our staff work with their protective equipment . The equipment used in cleaning is for personal single use only.
- The rooms are meticulously cleaned after each check-out process . After a natural ventilation for at least 1 hour, sterilization processes are performed with an ULV machine.
- TV and air conditioner controls used in rooms are disinfected and put into disposable hygiene bags.
- Air conditioning filters are regularly cleaned and disinfected and recorded.
- Textile products used in rooms are washed according to Covid-19 procedures and offered for your use within the framework of hygiene rules.



PRECAUTIONS WE TAKE IN FOOD AND BEVERAGE SERVICE

- Necessary arrangements have been made in the areas of use at the restaurant and pool in accordance with the social distance rules . Table planning of all seating areas is 1.5 meters, and chair placements are 60 cm apart.
- Tables and chairs in the indoor and outdoor restaurants are arranged in accordance with social distance rules. Capacity numbers for each area are clearly indicated . The number of people in the areas of use is frequently checked by our pandemic team .
- Fever measurements are made by our authorized personnel at the restaurant entrances before each service . There is no access to our indoor restaurant without a mask.
- Our open buffet concept continues. The food you want will be served by our kitchen staff.
- Our personnel use their protective equipment such as masks, visors , gloves and caps during service .
- After each service, our indoor restaurants and buffets are ventilated and then disinfected with ULV and recorded.
- Tea, coffee and water vending machines used in the common areas are included in the bar . All kinds of beverage service is carried out by our bar staff with protective equipment.
- There are disinfectant vending machines on all our tables . Tables, chairs and baby feeding chairs are carefully cleaned and sterilized by our staff after each use. Equipment used in cleaning is for single use only.
- Management teams on the tables have been removed. Instead of these, there are more hygienic disposable products.
- Forks, knives and spoons are served in disposable cases after washing and drying.

PRECAUTIONS WE TAKE IN ANIMATION AND ENTERTAINMENT SERVICES

- The indoor area of the Mini Club is not used during the pandemic . Activities are carried out in the open area according to social distance rules.
- After each activity, the areas and equipment used are cleaned and sterilized .
- Our day and evening programs have been prepared in accordance with the pandemic rules. Due to social distance rules, guests are not invited to the stage.
- Our animation staff provide information about the rules to be followed during the activity.
- After the Sports and Health Community activities, the equipment is cleaned by the employees and disinfected with the disinfectants approved by the Ministry of Health . You also the equipment prior to use hand contact area with disposable paper towels for the Ministry of Health approved disinfectant and disinfecting equipment are kept on them.



PRECAUTIONS WE TAKEN FOR POOLS

- The sun loungers around the pool have been placed in accordance with the social distance rules.
- Sunbeds and coffee tables are cleaned and disinfected after each use .
- The pH and chlorine levels of the pool waters are regularly checked and recorded.
- Maintenance and disinfection operations of the slides in the slide pool are frequently performed and recorded.
- Our usage capacity posts for the pool are hung in a place where everyone can see them. The number of people in use is controlled by our pandemic team.
- Antalya Province Republic of Turkey Ministry of Health Directorate of Health issued by the " Clean Pool 'Our document is located.

PRECAUTIONS WE TAKEN FOR THE BEACH

- Sun loungers at our beach are placed according to social distance rules.
- The staff at our beach restaurant work with their protective equipment .
- Our disinfectant vending machines are at your disposal at the entrance to the beach . Fever measurements are taken and recorded at the entrances .
- All sun loungers on the beach are disinfected after each use .
- Changing cabins and toilets are frequently cleaned and disinfected .
- Food and beverage equipment is washed in dishwashers in accordance with Covid-19 criteria . Forks and knives are served in disposable covers after washing and drying.

PRECAUTIONS WE TAKE FOR HAMAM

- Bath services are provided by reservation. Fever measurement is made at the entrance and recorded.
- The number of capacity inside the bath is frequently checked by the pandemic team.
- After each use, the bath and massage rooms are ventilated, cleaning and disinfection processes are performed.
- Disposable care products are used in the bath and massage areas.
- Sauna and steam rooms serve according to the number of capacities written on them. They are cleaned and disinfected after each use.



PRECAUTIONS WE TAKE FOR FOOD SAFETY

● The process from the purchase to the presentation of the products is managed in accordance with the Food Safety Rules.

● All the materials and products we offer to our guests are purchased from suppliers who carry out hygiene studies, and after the control and disinfection processes, storage and disinfection works are carried out in hygienic environments.

● Statements and commitments are taken and checked with the same sensitivity from our suppliers and all our solution partners to pay attention to pandemic practices .

● During the preparation of the products, it has been ensured that the kitchen personnel use all their protective equipment .

● Fruit and vegetables in washing international Diver things sanitary rinses of carriers are used.

● Working areas in the kitchen are arranged according to social distance rules.





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GÜVENLİ TURİZM SERTİFİKASI

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BIG BLUE SKY HOTEL

Güvenli Turizm Sertifikasyon Programı çerçevesinde yayımlanan "Konaklama Tesisleri ve Tesisler Bünyesinde Yer Alan Yeme & İçme Ünitelerinde Pandemi Süresince Uygulanacak COVID-19 ve Hijyen Uygulamaları Değerlendirme Kriterleri" kapsamında istenen koşulları yerine getirdiği için "Güvenli Turizm Sertifikası" almaya hak kazanmıştır.

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İmza
İBRAHİM TAGAY
Belgelendirme Müdürü

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Düzenleme Tarihi 30 / 09 / 2020

Geçerlilik Tarihi 01 / 05 / 2021

Kuruluş Türü
Konaklama İşletmesi



T.C.
ANTALYA VALİLİĞİ
Çevre ve Şehircilik İl Müdürlüğü



Belge No: TS/7/B2/9/322

Tarih: 12/01/2021

SIFIR ATIK BELGESİ (Temel Seviye)

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e-İmza
Tevfik ALTINAY
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Bu belge, genelci elektronik sureti ile imzalanmıştır.

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