

BEAVERBROOK
TOWN HOUSE

OUR COVID-19 PROTOCOL

BOOK & STAY
WITH CONFIDENCE

All facilities will be open and adapted to comply with government guidelines.
For more information contact our team.



VISITORS

ARRIVAL QUESTIONS

All visitors to Beaverbrook Town House will be asked Covid related questions on arrival to establish that they are not experiencing Covid symptoms, and that they are aware of the Government Guidelines.

SANITISER

Sanitiser is available throughout Beaverbrook Town House for our guests to sanitise their hands .

EMPLOYEES

COMMUNICATION

We continue to follow the Government and the WHO guidelines to adapt our protocols and communicate with our teams. Employee training, special equipment and measures will be kept under constant review and adjusted to reflect the current guidelines.

TRAINING

As we introduce new protocols, we are providing ongoing training for our teams to ensure we are delivering a safe and professional service.

PERSONAL PROTECTION

All employees will wear and use adequate personal protection equipment that, at minimum, meets the Government Guidelines. Regular hand washing sessions are encouraged and all employees carry personal hand sanitisers.

EMPLOYEE SICKNESS

Employees are instructed to stay at home if they feel unwell, and to follow the Government Guidelines should they develop any Covid symptoms or are informed they are a close contact.

HOUSEKEEPING HYGIENE

SAFETY & PROTECTION

Our housekeeping team will wear adequate personal protection equipment.

HYGIENE

We are using a hospital grade disinfectant Electrostatic Sprayer throughout Beaverbrook Town House, which will be used to spray communal areas periodically through the day covering fabrics, carpets, and guest touchpoints.

SOCIAL DISTANCE

Our teams are organised to ensure the absolute minimum number of employees need access to your room and it is our aim to have the same employee servicing your room from arrival to departure, where we can.

GENERAL CLEANING

Our team has been trained to use new cleaning techniques, equipment and chemicals.

CULINARY

SAFETY & PROTECTION

Effective & safe use of Personal Protective Equipment by all food handlers. The amount of employees on each shift is limited to ensure a safe social distance where possible.

CLEANING & SANITISING

Effective & regular hand washing throughout the operation. Enhanced cleaning & disinfection, particularly of surface areas & hand contact points. Daily spraying & cleaning of all kitchen, storage areas & equipment.

FOOD SAFETY

We will continue to follow the relevant processes as outlined in our Food Safety Management System. Weekly internal food safety audits and actions are also in place.

ECOLAB SANICHLOR

We have introduced Ecolab Sanichlor tablets, which safely disinfect salads, vegetables and nonpeel-able fruit. Sanichlor tablets work using a broad spectrum of biocidal activity and are proven to be very effective against bacteria, fungi and viruses.

FOOD SERVICE

SOCIAL DISTANCE

We will provide a warm welcome, but unfortunately without a handshake. We will work hard to limit the number of service staff that serve your table.

SANITISING

Effective & regular hand washing through out the operation, and employees sanitise their hands after attending every table.

HYGIENE

Tables are disinfected between each sitting. Candle holders, salt and pepper grinders and other tableware will be sanitised.



BEAVERBROOK
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