CUSTOMER EXPERIENCE PROTOCOL

COVID19- VINCCI HOTELES



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WE TAKE CARE OF OUR GUESTS

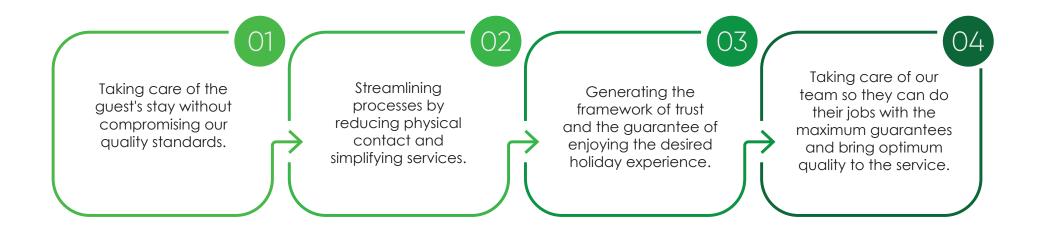
COVID19 customer experience protocol- VINCCI HOTELES

At Vincci Hoteles, in response to the current situation, we have been working tirelessly on various areas of activity, strengthening the high standards of hygiene and well-being we already had, to adapt to the needs of our guests, improve their travel experience and offer them the necessary care throughout their stay.

A plan in which health and disinfection standards are raised even higher, broadening and enhancing protocols with the sole aim of ensuring our guests and employees are cared for, in the context of the new challenges we face.



OUR COMMITMENTS: CONTRIBUTING VALUE

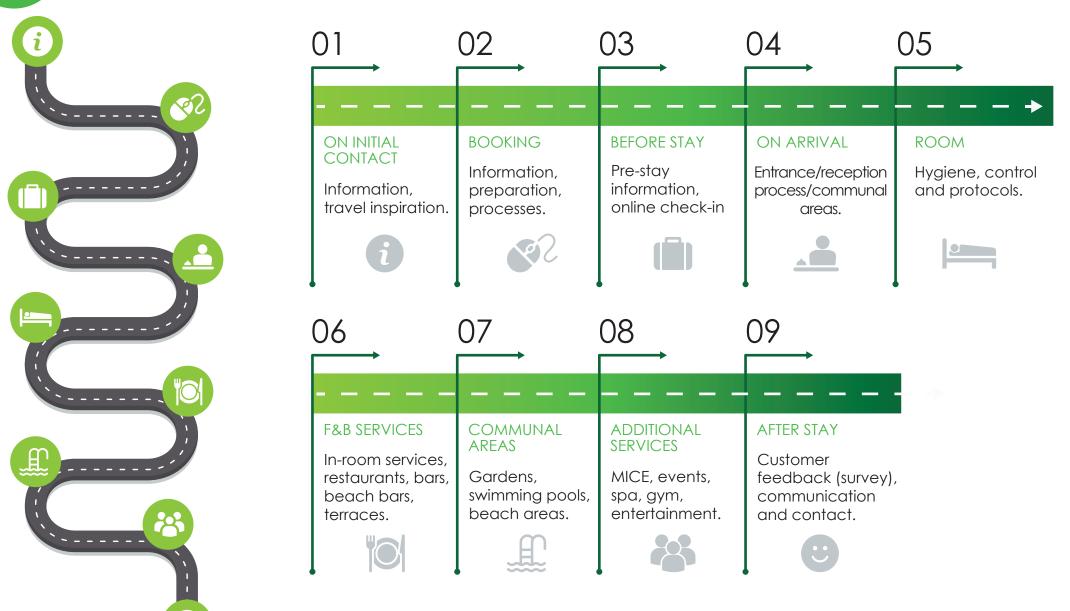


NEW PROCEDURES: THE MAXIMUM GUARANTEES

✓ Official certifiers: Bio9000
 ✓ Certified suppliers
 ✓ Specialised multidisciplinary in-house team: safety committee
 ✓ Continuous improvement: Customer feedback/internal survey system
 ✓ Pilot establishments: testing measures
 ✓ Strict internal audits
 ✓ Continual training: hygiene, health and safety standards.

EACH CONTACT:

A protocol that takes care of and adds value to the guest's experience



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EACH ACTIVITY AREA: ADAPTED WITH SPECIAL MEASURES



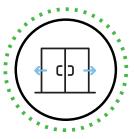
RECEPTION & WELCOME



Detailed information on guest measures.



Medical services and local assistance information.



Automatic door opening.
(consult hotels)



Limited capacity and social distancing.



Marking out of safe waiting areas.



Reception service zero contact protective screens.



Promoting Safe Pay: cards, mobile payment.



Staff uniform sanitisation.



Personal protective equipment (PPE) for staff.



Disinfection of fabrics and reduction of dry-clean-only textiles.



Provision of disinfectants.



Constant disinfecting of shared use items.



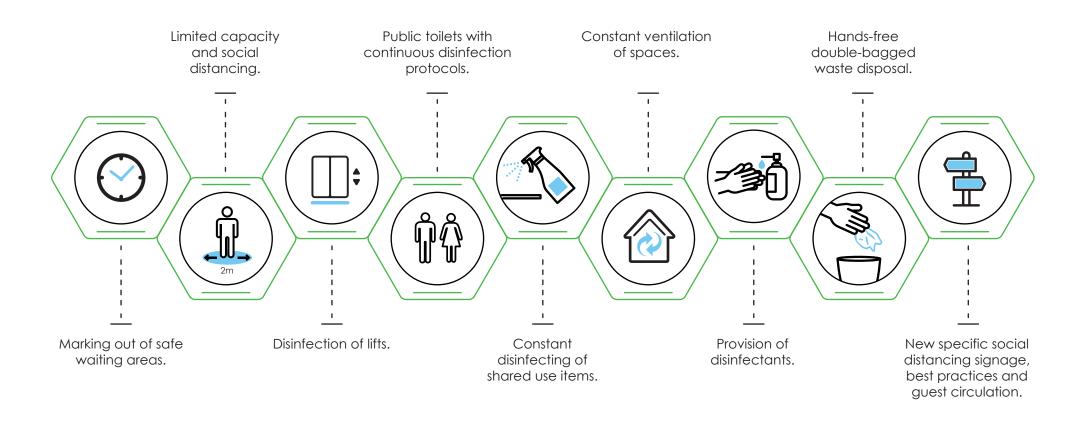
New specific social distancing signage, best practices and guest circulation.



Constant ventilation of spaces.



Continual training on hygiene, health and safety standards.







Personal protective equipment (PPE) for staff.



Sanitising linen washing.



Thorough ventilation of rooms.



Room cleaning while guest is not present.



Staff uniform sanitisation.



Modification of hygiene and safety procedures, STIQK PROCESS, S.L.



Sealed toiletries now include unit of sanitiser.



New laundry protocols, preventing cross contamination.



Continual training on hygiene, health and safety standards.



Use of new, safer, more hygienic materials and elimination of paper items.



Disinfection of non-washable fabrics and reduction of dry-clean-only textiles.



FOOD AND RESTAURANT SERVICES



Constant ventilation of spaces.



Marking out of safe waiting areas.



Provision of hand sanitiser at entrance.



Personal protective equipment (PPE) for staff.



Disinfection of bedding, material, table linen.



Service - zero contact - customer choice.



Staff uniform sanitisation.



Restricted opening hours, points of sale and monitored capacity.



Design of new presentation formats.



Automation of processes.



New specific social distancing signage, best practices and guest circulation.



Virtual bookings through the APP.



New culinary concepts. Food market buffet service, room service.



Safe delivery service for all F&B services.



Promoting Safe Pay: cards, mobile payment.



Minibar service adapted.

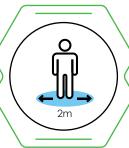
SWIMMING POOLS



Detailed information on guest measures.



Marking out of safe waiting areas.



Limited capacity and social distancing.



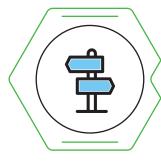
Personal protective equipment (PPE) for staff.



Staff uniform sanitisation.



Provision of disinfectants.



New specific social distancing signage, best practices and guest circulation.



Constant ventilation of closed spaces: locker rooms, bathrooms, etc.



Strict pool water quality testing: Royal Decree 742/2013 COVID CONTINGENCY PLAN.



Use of hands-free wastepaper baskets.



Constant disinfecting of shared use items: sun loungers, parasols.





Personal protective equipment (PPE) for staff.



Marking out of safe waiting areas. Limited capacity and social distancing.



Thorough ventilation of spaces.



Provision of hand sanitiser at entrance.



Constant disinfecting of shared use items.



Staff uniform sanitisation.



Customers will be required to sign a statement of health.



Promoting Safe Pay: cards, mobile payment.



Adaptation of hydration stations to current regulations.



Use of hands-free wastepaper baskets.



New specific social distancing signage, best practices and guest circulation.



Cleaning and disinfecting tasks recorded daily.



ENTERTAINMENT AND CHILDREN'S AREAS



Marking out of safe waiting areas.



Limited capacity and social distancing.



Personal protective equipment (PPE) for staff.



Staff uniform sanitisation.



Provision of disinfectants.



New specific social distancing signage, best practices and guest circulation.



Cleaning and disinfecting tasks recorded daily.



Permanent ventilation of closed spaces.



Shows attracting crowds should be restricted.



Use of hands-free wastepaper baskets.



Constant disinfecting of shared use items.





Constant ventilation of spaces.



Marking out of safe waiting areas.



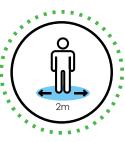
Provision of hand sanitiser at entrance.



Personal protective equipment (PPE) for staff.



Constant disinfecting of shared use items.



Limited capacity and social distancing.



Use of hands-free wastepaper baskets.



Cleaning and disinfecting tasks recorded daily.



Mandatory use of towel on equipment.



Promoting outdoor classes.



New specific social distancing signage, best practices and guest circulation.



Staff uniform sanitisation.



Group classes, 2x2 space excluding the teacher. Places marked on floor. Avoid contact exercise.



Equipment must be wiped down after use.



Mandatory use of activewear for sports.

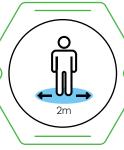


IN-HOUSE SERVICES

BACK OFFICE



Body temperature monitoring.



Limited capacity and social distancing.



Personal protective equipment (PPE)



Staff uniform sanitisation.



Provision of disinfectants.



New specific social distancing signage, best practices and staff circulation.



Digitalisation of administrative processes.



Continual training on hygiene, health and safety standards.



Use of hands-free wastepaper baskets.



Constant disinfecting of shared use items.

STOREROOM



Continuous disinfection of area where goods are deposited.



New protocols with suppliers of incoming goods.



Personal protective equipment (PPE)



Staff uniform sanitisation.



Remove secondary and tertiary packaging from incoming goods.



Disinfection of packaging of goods stored prior to storage.



Selection of certified suppliers.



Separation between incoming goods area and the rest of the areas in the hotel.

MAINTENANCE



Increased frequency of checks on critical amenities.



Prevention plan for refrigeration, air conditioning and water systems.



Personal protective equipment (PPE)



Staff uniform sanitisation.



Continual training on hygiene, health and safety standards.



Selection of certified suppliers.



PROTECTION AND SECURITY SYSTEMS





Personal protective equipment (PPE) for staff.



Staff uniform sanitisation.



Information for customers on medical and local assistance services.



Automatic doors at hotel entrance.
(consult hotels)



Marking out of safe waiting areas.



Body temperature monitoring (on request)



Social distancing checks (on request)



Selection of certified external suppliers.



HYGIENE AND DISINFECTION





Provision of disinfectants.



Constant disinfecting of shared use items.



Thorough ventilation of spaces.



Sanitising linen washing.



Disinfection of non-washable fabrics and reduction of dry-clean-only textiles.



Special areas (toilets, entrances, etc.) with additional sanitising cleaning service and clean seal.



Specific hygiene standards plan in accordance with HACCP.



Staff will ensure compliance with hygiene regulations.



SPACE LAYOUTS AND DISTRIBUTION



Staggered entry and exit of attendees.



Proper signage showing incoming and outgoing flow for events.



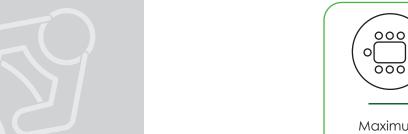
Entry and exit registration for events - zero contact -



Cloakroom and additional services - zero contact -



Individual work kit for each attendee.



Maximum flexibility in types of

layout.



Redesign of Meeting rooms adapted to the COVID 19 recommendations.



Seating layouts with distance checks (on request)



Duly marked movement areas with marked circulation flows.

F&B SERVICES



Zero contact service upon client request.



Design of new presentation formats: individual formats, single dose.



Disinfection of cutlery, material, table linen (washed at over 60°)



New culinary concepts and flexibility on menu suggestions.



Safe delivery service for all F&B services.





Detailed information on guest measures prior to event, specific measures.



Digital and interactive information on the event via the corporate app.



New specific social distancing signage, best practices and guest circulation.

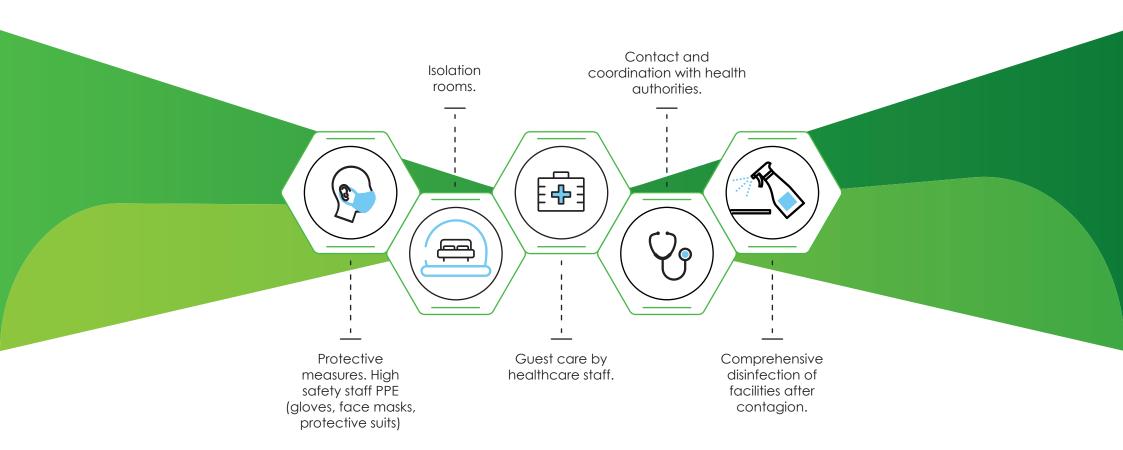


Digital interaction with the presentations.



Vincci Smart Meetings solution: Virtual meetings.

PROTOCOL IN THE EVENT OF COVID INFECTION

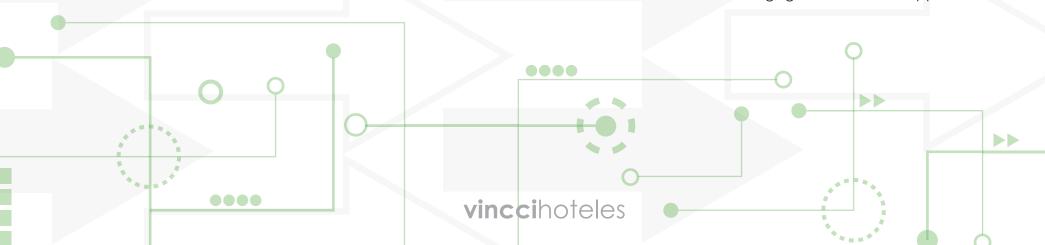


TECHNOLOGY: OUR ALLY

- Information on measures implemented via the corporate app in welcome message.
- Virtual guest relations service: 24h interactive chat service.
- Door opening via mobile. (Consult hotels)
- Project development of the online check-in system.
- Housekeeping requests via corporate app.
- Digital F&B menus via the app with on-demand services.

- Spa service menus in digital format via the app.
- Management of service quotas determined via the app.

- Event management module via app.
- Administrative improvement, reduction in waiting time.
- Destination information via the app with details of recommended routes.
- Smartsearch services via app.
- Interactive pre-stay email before arrival with customised deeplinking, making it faster to activate a mobile key and establish user engagement with the app.



This specific protocol, which we have created to bring you peace of mind, is just one of the many measures and corporate protocols that comprise VINCCI CARE, our seal of approval on all services, aimed at caring for our guests, clients and staff in order to guarantee they are protected and show our commitment to continue offering the best travel experience.



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HEALTH COVER DURING YOUR STAY





Vincci Hoteles has joined forces with Quirónsalud, a leading hospital group in Spain, to offer health cover to its guests at all Group accommodation in the country. It thus becomes one of the few Spanish hotel chains to offer this type of assistance free-of-charge throughout an entire stay at its hotels in Spain.

The agreement with Quirónsalud reflects a deep commitment by Vincci Hoteles to the well-being of its guests, which is embodied in its unique VINCCI CARE label, which has a single message: "Vincci Hoteles takes care of you". This label encompasses all the measures that the hotel chain had already developed and implemented during its nineteen years of history relating to hygiene and cleaning, safety and control at hotels, work scheduling, the food & beverage service, sustainability, social commitment, technology and guest well-being; and all those that have been implemented recently to respond to the current situation, with the aim of providing maximum trustworthiness.





HOSPITALITY FOR VINCCI HOTELES



BENEFITS

- In-person and online medical care as a "gift" from the Vincci Hotel group to its guests.
- Ambulance transfer if required.
- No cost for the customer.
- Premium admission process.
- ✓ No language barriers.
- Insurance company paperwork managed.

GOALS

- Provide medical care for the customer as a sign of safety and trust.
- Develop a new "customer experience" concept; providing peace of mind for the Vincci Hoteles guest.





HEALTH CARE PROCESS

- ✓ The leading hospital group in Spain and Europe, with more than 50 hospitals and 80 medical centres, and a prestigious medical directory.
- ✓ It offers a complete medical service in Spanish hospitals, through the G24 multilingual call centre. 24/7.
- ✓ It simplifies the admission process, removing language barriers and dealing with paperwork for patient insurance, therefore providing a quick and high-quality service to the Patient.

1.

Calls taken at the multilingual call centre 24/7

+ 34 901 123 456

2.

The medical services are informed to provide assistance in the shortest possible time (in person or online)

3.

After the in-person medical visit, G24 manages the paperwork.

4

If the Patient needs it, they will be transported by ambulance and personally received at the hospital's emergency department with a premium service.

02



WHO IS QUIRÓNSALUD?

- Quirónsalud is the leading hospital group in Spain and, following the merger with Fresenius (Helios), the largest hospital group in Europe.
- ✓ It has more than 60 years of experience in personal health care and well-being.
- ✓ It has all the medical specialities to offer comprehensive care to each patient.
- ✓ Its national network comprises more than 100 hospitals, institutes and medical centres spread across 13 Spanish autonomous communities. Internationally, it operates in Dubai, Lisbon, Colombia and Peru. The Helios Group has 113 hospitals throughout Germany.
- ✓ A large team made up of more than 40,000 professionals.
- ✓ They have the most advanced medical technology.

03



MAP OF HOTELS AND HOSPITALS



04

In addition, they currently have a large network of hospitals in other countries: 5 in Colombia, 1 in Peru, 1 in Dubai and a fertility clinic in Lisbon.

