

## OUR HYGIENE MEASURES

- 1) Our Staff is comprehensively trained on the compliance of the hygiene measures.
- 2) All members of the staff wear FFP2-mask when in direct contact with the guests
- 3) After each guest change the rooms are cleaned with special care. Particular attention is paid to frequently touched objects such as remote controls, touchscreens and light switches. Also surfaces such as door and window handles and railings are disinfected particularly thoroughly. All drinks from the Minibar are disinfected as well.
- 4) There is an extensive ventilation during room cleaning.
- 5) Bedlinen as well as all towels and bath mats are cleaned on current hygiene standards.
- 6) Highly effective, disinfectant cleaning agents are used in the rooms
- 7) Our air-conditioning system has been checked and cleaned and supplies the rooms with fresh air automatically.
- 8) The ventilation system in our restaurant „Brasserie & Bakery“ has a separate system for air supply and exhaust air. There is no mixing of fresh and used air for heat recovery. Our ventilation in the „Brasserie & Bakery“ creates around 10 air exchanges per hour.
- 9) You are welcome to use our disinfection dispensers at the front desk, the entrance area to our „Brasserie & Bakery“ as well as in front of the toilettes. These are of course continuously cleaned and maintained.
- 10) We are happy to serve you breakfast at the room or reserve a table for you in our „Brasserie & Bakery“. Please briefly inform the reception.

If you have any further questions please do not hesitate to contact our staff.  
We wish you a pleasant stay.

Your Team of The Guesthouse Vienna