

20° N 87° W

UNICO

Riviera Maya

ENHANCED SAFETY PROTOCOLS



We are taking every measure to provide you with a S.A.F.E. experience with our enhanced cleanliness and sanitation plan:



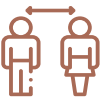
GUEST & EMPLOYEE HEALTH: Additional signage reinforcing the importance of health and hygiene protocols, hand-sanitizing and hand-washing stations, minimal physical contact, and onsite 24/7 medical assistance.



EMPLOYEE PROTOCOLS: Stringent hygiene protocols including required PPE, temperature readings, and continued training on global standards of sanitation set forth by third parties such as Ecolab and NSF.



CLEANING PROTOCOLS & SANITATION: Increased frequency and continued use of EPA approved cleaning products such as Ecolab for all common areas, facilities, furniture, back-of-house, high contact surfaces, guest rooms, meeting and event spaces.



PHYSICAL DISTANCING: Guests and employees are instructed to practice safe physical distancing at all times. This has also been reinforced through rearranged furniture placement, and redesigned meeting and event layouts.



GUEST EXPERIENCE: Specific, enhanced protocols for every aspect of the guest journey including arrival, luggage disinfection, non-invasive temperature readings, onsite experience and amenities, and more.



F&B: Internationally recognized methods of identifying and managing food safety related risk, including Hazard Analysis Critical Control Points (HACCP), and refined services that adhere to new protocols at restaurants, bars, in-room dining, meetings and events.

For more information on our enhanced protocols, please visit: unicohotelrivieramaya.com