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HEALTH & SAFETY PROTOCOL

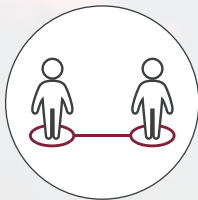
*At Steenberg our priority is keeping our staff and guests safe.
These are the measures we are currently taking to ensure this.*



- Designated COVID-19 Compliance Officer.
- We've enhanced our cleaning protocols with the support of BioAlgibac, giving our guests complete peace of mind throughout their Steenberg experience.
- Work surfaces, high touch points and door handles are frequently disinfected.
- A check-list is in place for staff on cleaning and disinfecting equipment, workstations and contact surfaces.
- Food containers and utensils are cleaned and sanitised after use.
- The workspace is deep cleaned on a regular basis.
- Menus are for single use only.



- All guests are required to complete a health questionnaire upon entering the restaurants.
- Hand sanitiser is provided at entrances and throughout our premises.
- We have a touchless thermometer on site to test our staff and guests on arrival each day.
- We have a full medical kit available on site if required.



- We have signage displayed on our premises reinforcing hygiene and physical distancing.
- The number of staff in food preparation areas are limited.
- Workstations are arranged at least 1m apart
- When we reopen, the tables and seating are arranged to comply with physical distancing guidelines.
- The menu is viewed on the guest's phone by means of scanning a QR code.
- Breakfast, al la carte service per table.
- Al la carte serving for other meal periods.
- Room Service will be available following the necessary protocols.



- Face masks or face coverings are required for all our staff, visitors and guests.
- All staff wear protective face masks and wash their hands regularly throughout the work day.
- All our staff are trained on protective measures and the use of PPE.
- Employees who are sick are instructed to remain at home.
- We keep a daily register of the contact details for all our staff, visitors and guests to assist with contact tracing if necessary.

Key hygiene controls are in place for the following stages:

- Supplier contact
- Food processing
- Storage
- Preparation and food handling



STEENBERG

We will notify and update guests via our social media pages on any developments on the farm.

#ReDiscoverSteenberg