



HEALTH & SAFETY PROTOCOL

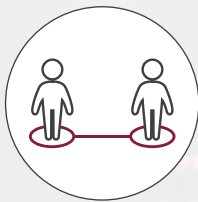
At Steenberg our priority is keeping our staff and guests safe. These are the measures we are currently taking to ensure this.



- We've enhanced our cleaning protocols with the support of BioAlgibac, giving our guests complete peace of mind throughout their Steenberg experience.
- We frequently disinfect high touch surfaces, e.g. door handles, counters.
- There is a check list for staff on cleaning and disinfecting equipment and contact surfaces.
- We use approved cleaning and sanitising products to clean all spaces on a frequent basis.



- 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.



- The number of guests in the Tasting Room will be limited in line with government restrictions imposed.
- We have signage displayed on our premises reinforcing hygiene and physical distancing.
- Only essential services staff involved in the running of onsite operations work on the premises; administrative staff work from home where possible.



- 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 have a designated Compliance Officer on site to oversee our Covid-19 response.
- We keep a daily register of the contact details for all our staff, visitors and guests to assist with contact tracing if necessary.

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

#ReDiscoverSteenberg