

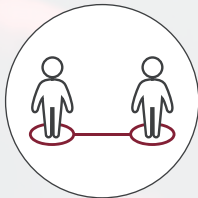


HEALTH & SAFETY PROTOCOL

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

[#ReDiscoverSteenberg](#)