

Health and Hygiene Certification Covid-19 Hygiene Response

Jaz Solaya

Preverisk criteria for issuing the Covid-19 Hygiene Response Certificate means that:

This establishment has satisfactorily implemented a series of measures addressed to prevent or mitigate the potential spread of Covid-19 illness amongst their guests, staff and visitors.

These measures are based on international recommendations issued by official bodies like the World Health Organisation and other international bodies (HPA, CDC, ELDSNET, etc.), plus National regulations.

These measures have been adapted to the different departments and activities (hotel, excursion, restaurant, etc.)

A risk based approach has been adopted when looking at their operations.



The main procedures to mitigate the potential spread of illness are on the line of:

Pre-opening tasks have been reviewed, including essential aspects of:

- Fire safety
- Gas safety
- Food hygiene
- Staff policies
- Water systems, Pool hygiene and safety
- Sewage plant treatment, and wastewater used for irrigating gardens (if applicable)
- Laundry
- Pest control



Specific Covid-19 measures based on:

- Social distancing
- Environmental hygiene (cleaning and disinfection)
- Personal hygiene and the utilisation of protective equipment
- Crisis management and confinement procedures for suspected or confirmed cases.

The preventative measures have been validated by means of a Responsible Self Assessment Questionnaire completed by establishment and validated remotely by Preverisk auditors and confirmed by site visits from Preverisk auditors.



Information on the
procedures applied

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