

OUR COVID – 19 PROTOCOL VISIT WITH CONFIDENCE

All facilities will be open and adapted to comply with government guidelines.

For more information contact our team.

VISITORS

EMPLOYEES

GENERAL

FOOD SERVICE

CULINARY

RESERVATION ONLY

For the safety of our guests and colleagues, only visitors with a confirmed booking will be permitted to enter Monks Bar and Brasserie. We are limiting bookings to ensure social distancing.

TEMPERATURE CHECK

All Club visitors will be required to agree to a thermal temperature check on arrival.

Spa guests may be required to submit to additional temperature checks whilst using other facilities.

VEHICLES

All visitors are required to park in the designated parking spaces.
All deliveries to the Club have been reduced and centralised to one location with a non contact delivery

SANITISER

All visitors will be asked to sanitise their hands when entering buildings across The Club.

Sanitising is available for personal items, on request. Personal sanitiser bottles are available for purchase at The Pro shop.

COMMUNICATION

We continue to follow the Government and the WHO guidelines to adapt our protocols and communicate with our teams. Employee training, special equipment and measures will be kept under constant review and adjusted to reflect the current guidelines.

TRAINING

As we introduce new protocols, we are providing ongoing training for our teams to ensure we are delivering a compliant, safe and professional service. Pre-opening training days will prepare our teams to test and then implement the new protocols.

PERSONAL PROTECTION

All employees will be temperature checked.
Use adequate personal protection equipment
as necessary. Have hand washing sessions
frequently. Carry personal hand sanitisers.

EMPLOYEE SICKNESS

Employees are instructed to stay at home and consult their doctor or call 111 if feeling unwell. All employees must agree to temperature checks on arrival at The Club.

GENERAL CLEANING

Our team has been trained to use new cleaning techniques, equipment and chemicals. Individual sanitiser bottles will be placed throughout the club for visitor usage.

CIRCULATION

Machynys will operate a clearly demarked one way system to access and exit all areas, where possible, to comply with social distancing requirements.

SAFETY

There are daily reviews of safety protocol with all department heads and this document is therefore subject to review and updates, as necessary, to ensure members and guest safety.

TREATMENTS

HEALTH CLUB & SPA

Prior to the treatment our spatherapists will take a temperature reading and request that guests wear a mask. After each treatment, PPE will be discarded and all room accessories replaced with fresh ones. For hands-on treatments, therapists will use full PPE.

HYGIENE

Communal areas and facilities will be sprayed throughout the day including all guest touch-points. Sanitising equipment, disinfectant and new protocols have been introduced throughout.

SOCIAL DISTANCE

Monks spa and healthclub will provide services via booking only. The number of guests accessing services will be monitored to remain compliant with social distancing guidelines.

FACILITIES & GYM

The gym will remain accessible via booking. We will sanitise in between each booking. Classes will continue in reduced numbers. Thewet SpaArea will be available to book for private groups of maximum offour guests.

TABLE DISTANCE

Our restaurant floor plans have been revised to allow 2 metres between tables. Al fresco dining will be available on our sun terrace and ground level sun deck. Private dining rooms can be booked exclusively for small groups.

SOCIAL DISTANCE

We will provide a warm welcome but unfortunately without a handshake. We will work hard to limit the number of service staff that serve your table.

HAND WASHING

Workshops on correct handwashing procedures are mandatory for all team members. Employees will wash or sanitise their hands after attending every table.

HYGIENE

Tables and chairs will be disinfected between each service. Single-use menus will be available. Tables to be set immediately prior to guests seating time, using single-use disposable gloves. Candle holders, salt and pepper grinders and other tableware will be sanitised.

SAFETY & PROTECTION

Appropriate Personal Protective Equipment will be worn by all food handlers. Chefs will be assigned to a single workstation. We will ensure a 'single-use protocol' on recyclable items.

CLEANING & SANITISING

We have introduced a strict hourly hand washing protocol. We will be disinfecting high-touch surfaces frequently. We have introduced EPA registered disinfectants. All food containers and utensils will be cleaned and sanitized after each use.

FOOD SAFETY

We will continue to follow the 4 steps to food safety - Clean, Separate, Cook, and Chill.

We will appoint a food safety inspector internally. We have Introduced a "no touch" delivery standard for all suppliers.

ECOLAB SANICHLOR

We have introduced Ecolab Sanichlor tablets, which safely disinfect salads, vegetables and nonpeel-able fruit. Sanichlor tablets work using a broad spectrum of biocidal activity and are proven to be very effective against bacteria, fungi and viruses.



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