



THE
ST. ANTHONY
HOTEL
SAN ANTONIO

AT THE ST. ANTHONY HOTEL

YOUR SAFETY IS OUR #1 PRIORITY

The St. Anthony Hotel is dedicated to upholding the highest standards of cleanliness and would like to take this opportunity to share with you some of the additional measures we are taking to reduce risks and provide a safe and clean environment. We will continue to evolve and edit these protocols and procedures appropriately. Your safety and wellbeing, and that of our employees, remains our highest priority.



- All employees and vendors are screened prior to entering the building for any sign or symptom of possible COVID-19; this includes measured body temperatures greater than 100.4 degrees Fahrenheit.



- All employees receive training on COVID-19 safety and sanitation protocols with more comprehensive training for employees with frequent guest contact including Housekeeping, Food and Beverage, Guest Services, and Security.



- Health and hygiene signage reminders are placed throughout the hotel. Additional signage is posted in all public areas with instructions on social distancing, spacing requirements, and payment options. Signage in all public area restrooms promotes proper hand washing techniques. Signage is also placed in the back of house promoting use of gloves, proper hand washing and sneezing techniques, and to remind staff to avoid touching their faces.



- Public elevator protocols are observed (4 person limit unless members of the same party).



- All staff are required to wear face masks (and gloves where appropriate). All guests are asked to wear face masks when in the public areas of the hotel.



- Group and special event space allocations are assessed individually to respect social distancing guidelines and to provide more room to gather in safer numbers



- All disinfectant products used in the hotel are EPA approved and used in routine cleaning of all guestrooms, public spaces, fitness center, pool deck, and meeting rooms.



- Electrostatic Sprayers with hospital grade disinfectants will be used in the cleaning of all guestrooms, restaurants, meeting rooms, and public spaces.



- The disinfecting of high contact areas such as railings, door knobs, tables, elevator buttons, water fountains, ice and vending machines, and public restrooms continues hourly and 24 hours per day with increased frequency during periods of high event traffic. Pens at the Front Desk and key cards are disinfected routinely.



- All decorative bedspreads or comforters have been removed from all guestrooms. Limited guestroom access by staff.



- Gloves are worn when cleaning television remote controls, toilet flush handles, door handles, water faucet handles, and flooring.



- Hand sanitizer units are placed at all entrances and high contact areas and wipes placed in guestrooms.



- Catering and dining options are curated with flexible choices and limited to no contact menus and serving options.