

## Sanitary Protocol against COVID 19

Being aware that our main priority is all of you and our team of professionals, as well as our suppliers and collaborators, TATEL Madrid has developed a series of hygienic-sanitary measures, beyond those established by law, to guarantee maximum security and trust. A relatively simple process, because we already had strict hygienic protocols, but we continue to bet on an excellent service globally.

To achieve this, during the renovation of TATEL Madrid, specific materials have been chosen and structural modifications have been implemented to guarantee the best hygienic and sanitary maintenance of the premises and to facilitate, even more, the ventilation and natural light entry into it, betting always for sustainable and ecological suppliers. In addition, before, during and after the start of the renovations and the day before reopening, the restaurant has undergone an exhaustive process of disinfection and chloride system that generates 7.000 negative ions per minute.

Following the recommendations of a team of professionals hired for this purpose, a series of exceptional measures have been incorporated with the sole objective of guaranteeing the maximum well-being and confidence of anyone who enters through TATEL's door:

- Temperature measurement at the entrance of the restaurant; those who exceed 37 °c will not be able to access the restaurant.
- Hand hygiene, with hydroalcoholic gel, and footwear, thanks to a special mat, both at the entrance of the restaurant and in the working areas.
- The tables will have, at least, a distance of 2m between them and the number of guests admitted to each will be limited to 6.
- Each table will have a hydroalcoholic gel.
- The use of masks will be required to go to the bathroom.
- The menus will be digital, if you prefer the physical menu we will have copies on single-use recycled paper.
- Before their reinstatement, TATEL's professional team has undergone COVID 19 detection tests (PCR). In addition, the temperature will be taken at the entrance and exit of the service, and you will not be able to access the restaurant if its temperature is higher than 37°c
- Restaurant professionals will always work with masks.

- The kitchen and the space will be disinfected at least every 4 hours.
- The sinks will always have an assistant to guarantee maximum disinfection.
- Access to more than 2 people to the common areas of the bathrooms is prohibited and if so, they will be required to maintain a minimum distance of 2m.
- Countertops and other common surfaces will be disinfected every 30min.
- We will have a person in the kitchen to disinfect it constantly.
- Technology will be used so that all kitchen equipment undergoes an exhaustive hand washing, at least every 30 min.
- A total disinfection process of the space will be carried out weekly with a chloride system.
- The ventilation and air conditioning systems have been renewed and will be periodically subjected to a process of sanitization and filter change.
- Through the reservation system the arrival shifts of customers will be organized to avoid crowds at the entrance of the restaurant.

We appreciate your understanding, our only aim is to continue enjoying, with the maximum guarantees, the TATEL Experience.

See you at TATEL Madrid

*\* To guarantee the correct implementation of these measures, the entire TATEL team has taken specific training.*