



Dear Guests and Partners,

As Noxinn Deluxe and Noxinn Club group hotels, we are at the very beginning of our formation. One of our most important principles is to protect the health of all of our guests, partners and further person involved.

For this reason, we ended the works of ISO 22000 Food Safety and ISO 10002 Guest Satisfaction Systems that we started in 2019.

In order to overcome the epidemic period with the least impact, we have created an outbreak management protocol that covers all participants, taking into account the statements of official authorities such as WHO, Turkish Ministry of Culture and Tourism and Turkish Ministry of Health.

With the Pandemic Management Protocol, we prepared our emergency action plans by evaluating all risks with the possibility of contamination and took the necessary measures. **(Please click the link for details.)**

In line with the measures taken, including external inspections, training services and POSI (Prevention of Infection Prevention) procedure, we will continue to improve ourselves by observing the process.

We started our certification process to fulfill the criteria published in the circular letters of the Turkish Ministry of Culture and Tourism about Covid-19 outbreak.

We want to be together again as soon as possible.

NOXINN HOTELS