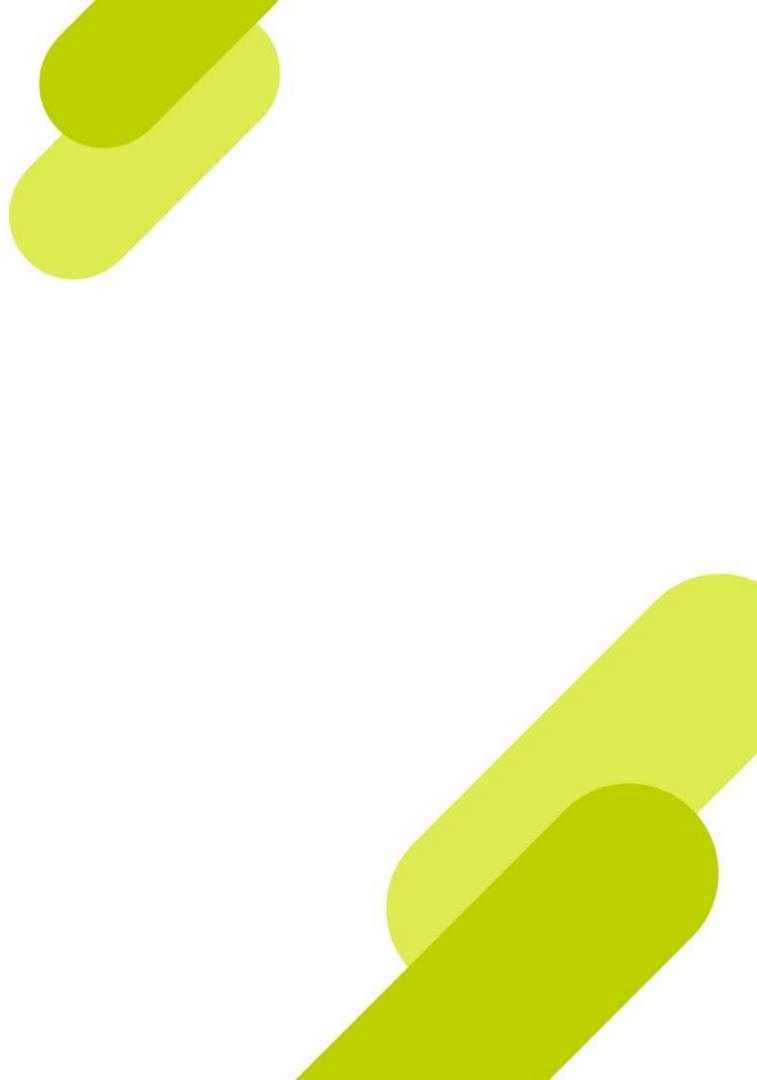


Preverisk(In)

So much more than auditing. We are always by your side.





Our achievements in 2020...



Creaction of the Covid-19 Alliance for the tourism sector: made up of >500 companies. Production of over 30 protocols for 11 subsectors, Covid-19 training, audits developed & over 10,000 people trained in COVID-19 operational protocols.







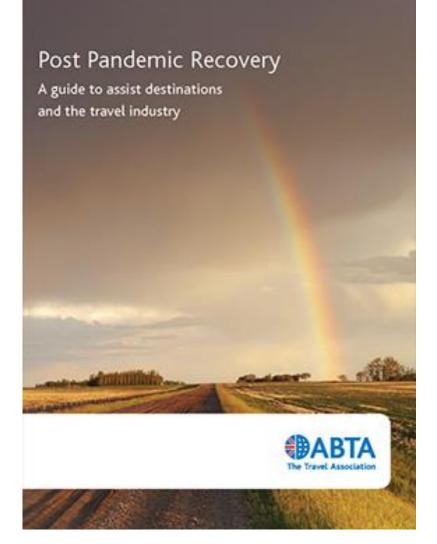
>400 establishments certified in Covid-19

Hygiene Response to

ensure the implementation of preventative measures.

>240 hotels & cruises **certified** by the Preverisk Group. Additionally, protocols were produced & reviewed.

Development of the "Tourismo Seguro" (Safe **Tourism**) for Cape programme Verde's Ministry of Tourism: training, certification & protocols for the entire tourist circuit. Furthermore, the Ministry's body of inspectors were all certified.



We participated in the production of ABTA's Post **Pandemic Recovery Guide**

Who knows us?







TUI GROUP





J-G JAZ HOTEL GROUP

dnatatravel





























Preverisk(In)

A programme of monitoring, follow up and continuous work.





Both in-person & remotely. (a plan which combines both).





The reviewing & updating of operational protocols. Crisis managment support.

Training

COVID-19 manager. COVID-19 operational protocols. Food hygiene / Allergens.

Software

App4Check. Self-assessment.

Consulting







About the Covid-19 Manager

From the moment the hotel opens, a **manager at the hotel** will be trained & accredited using a 40hr online programme. In collaboration with the Preverisk consultant/tutor, this person will ensure that all measures are implemented correctly.

Food Hygiene

- 1. Basic Notions of Microbiology.
- 2. Personal Hygiene.
- 3. Hygiene of Facilities, Equipment and Utensils.
- 4. Food Chain.

App4check Technology

- 1. Introduction to app4c application.
- 2. In-person and remote audits.
- 3. Audit reports issued.
- 4. Data and information management.
- 5. Other application features.

HACCP

- 1. HACCP system.
- 2. Legal Framework.
- 3. HACCP Prerequisites.
- 4. HACCP Methodology.
- HACCP System Management. 5.
- 6. Hazard Analysis.



Covid-19 Measures

1. Introduction.

2. Summary of the disease and how it spreads, symptoms, etc.

3. Recommendations for:

Preventive measures: personal hygiene, social distancing, the correct use of masks and gloves.

How to use chemicals.

4. Recommendations for suspected cases of COVID-19.

SEAL OF TRUST & SAFETY

We will support you with an advancement & communication plan which will make you stand out with regards to health & safety, enabling you to transmit confidence to your clients.

MORE SUSTAINABLE & AFFORDABLE

The Covid-19 manager and hybrid audit model bring us closer to you. In time this will become a more economical, enduring and sustainable proposal.

ACCESS TO & ANALYSIS OF INFORMATION

Thanks to our technology, as well as remotely carrying out audits, on the same website you can also access information regarding all safety, hygiene and quality indicators for each establishment.

Added value



República Dominicana México Egipto Turquía Marruecos España



