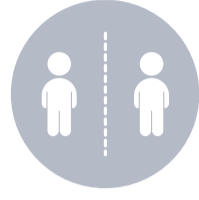


The health and safety of our guests and employees is of primary importance to us.
The additional measures being implemented by d.ream restaurants accordingly are as follows;



Using nano silver ion technology approved by the Ministry of Health to disinfect the restaurants.



Rearranging dining areas according to social distancing guidelines, including reducing restaurant capacity and keeping tables at least 1.5 meters apart.



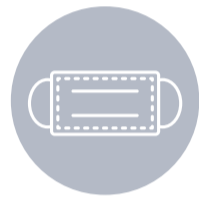
Keeping disinfection products available for use in all common areas.



Sanitizing dining tables, chairs and sofas immediately after each guest vacates the table.



Ventilating the restaurants regularly and tightening the routine inspections of our air-conditioning systems.



Providing touchless sanitation stations at the entrance for our guests, where we also offer them a fresh pair of gloves and face masks.



Using disposable account pads and sanitizing POS devices for every use.



Replacing paper menus with digital ones accessed by scanning a QR code.



Checking our staff's body temperature regularly every day.



Special pandemic trainings for the staff, re-arranging staff's work space and leisure areas in accordance to social distance measures.



As part of protective measures, all kitchen staff works with gloves, masks, visors and bones as usual.



Our service personnel serve with masks and visors.



Tightening our routine inspections for supply chain, warehouse and kitchens.



Using only approved suppliers that comply with the quality standards we set as usual.



Minimizing contact to maximize hygiene during product shipments.



Regularly inspecting our supply vehicles and warehouses.