





System for Assessment, Awareness and Training for Hospitality Industry



Assisting in preparedness of the ______ Hospitality Industry against COVID-19



Ministry of Tourism

ABOUT SAATHI

SAATHI is an acronym for System for Assessment, Awareness and Training for Hospitality Industry

SAATHI is a helping hand and partnership with Hospitality Industry to meet the challenges of COVID-19

SAATHI has been developed by Quality Council of India based on the guidelines issued by the Government for COVID-19 Safety and Hygiene





An initiative towards आत्मनिर्भर भारत

Supporting industry to grow from small to medium to global scales



VISION & MISSION

Vision

To build the trust and confidence of the tourists as well as staff in Hospitality Industry post COVID-19

Mission

To build capacity and assess the adoption of guidelines for COVID-19 safety and hygiene

Applicability & Scope

Currently applicable to Hotels, Restaurants, B&B / Homestays

Exclusions

Any regulatory/ statutory/ voluntary requirement







OUTCOMES

Envisaged Outcomes

- 1. Boosting confidence of both guests and staff
- 2. Ensuring safety & health of employees /guests
- 3. Identifying vulnerable areas within the organization, which need to be plugged
- 4. Ensuring business continuity in operations
- 5. Complying with all COVID-19 related regulatory requirements







PHASES OF SAATHI



- Provides detailed understanding of the Guidelines/Key-elements to be followed
- Assists in judging the level of the overall preparedness (for e.g. safety and hygiene) on its own, to receive customers as well as managing its employees



- Builds capacities of hoteliers/ restauranteurs/ others against the SOPs/ Guidelines on the SOPs/ guidelines issued
- Brings all stakeholders industry, experts, etc. together



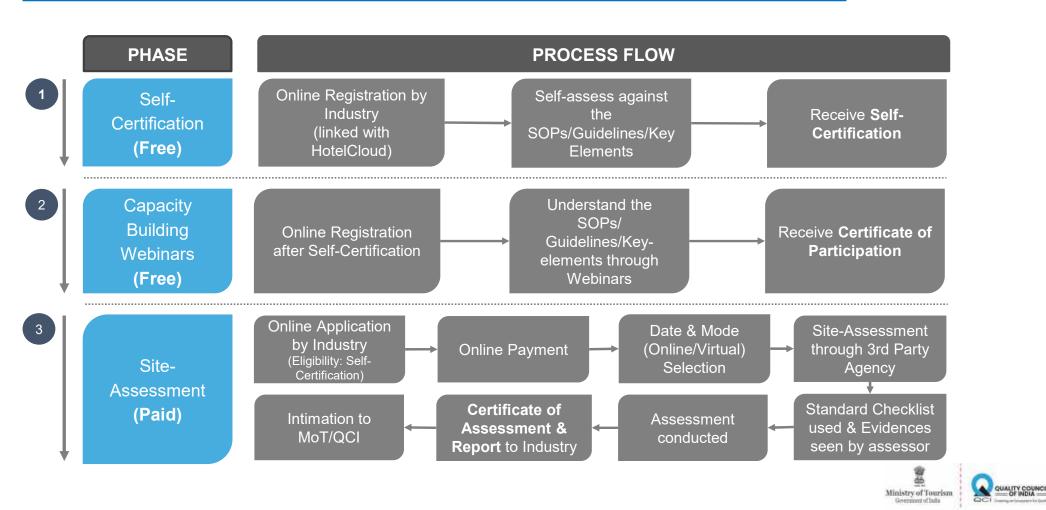
SITE-ASSESSMENT

- Checks on-ground implementation of the SOPs/ Guidelines and identify gaps
- Can be done On-site or Remote/ Virtual as per the feasibility





IMPLEMENTATION MECHANISM





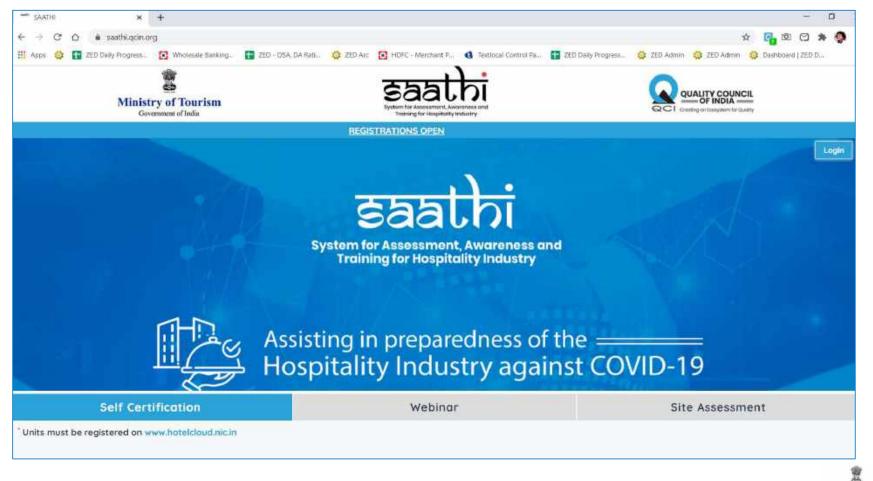
GENARAL INSTRUCTIONS

- ✓ Official website of SAATHI is https://saathi.qcin.org/
- ✓ For the registration under SAATHI, applicant unit must have
 - Registration number of National Database for Accommodation Units, MoT, Gol (<u>https://hotelcloud.nic.in/HotelDivision/Default.aspx</u>)
 - A valid mobile number and email address
- ✓ SAATHI self-certified units can take Self Certification multiple times
- ✓ SAATHI self-certified units may undergo webinar (training) and site-assessment
- SAATHI Guidance Documents (Checklists) and SOPs/Guidelines issued by MoT, MoHFW and other regulatory bodies are available at <u>https://saathi.qcin.org/</u>





https://saathi.qcin.org/





Ministry of Tourism Government of Inits

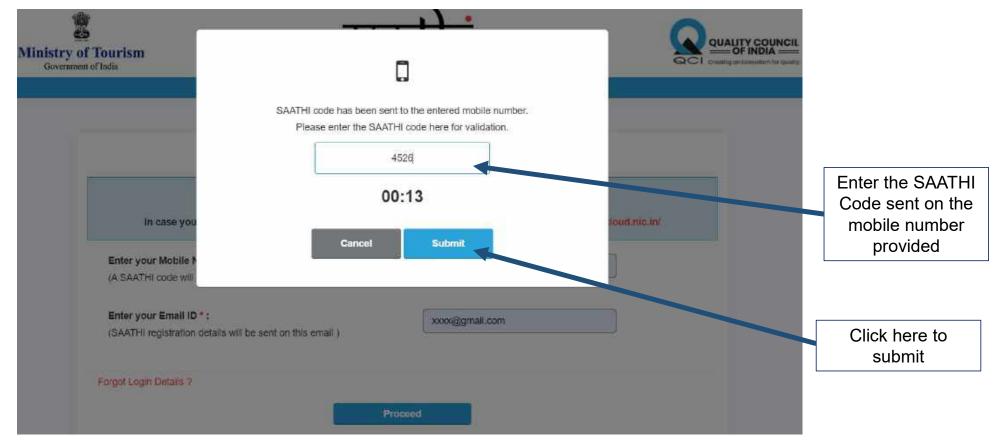






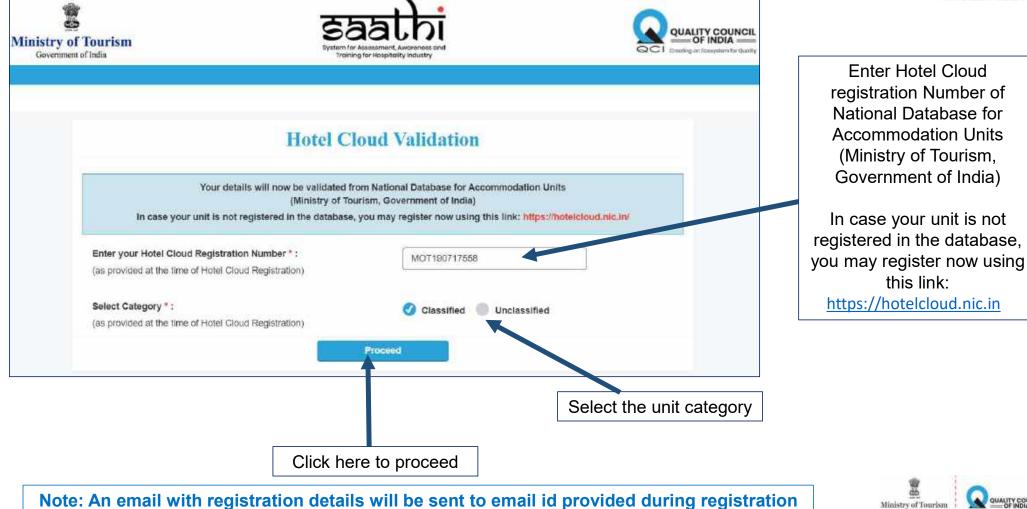








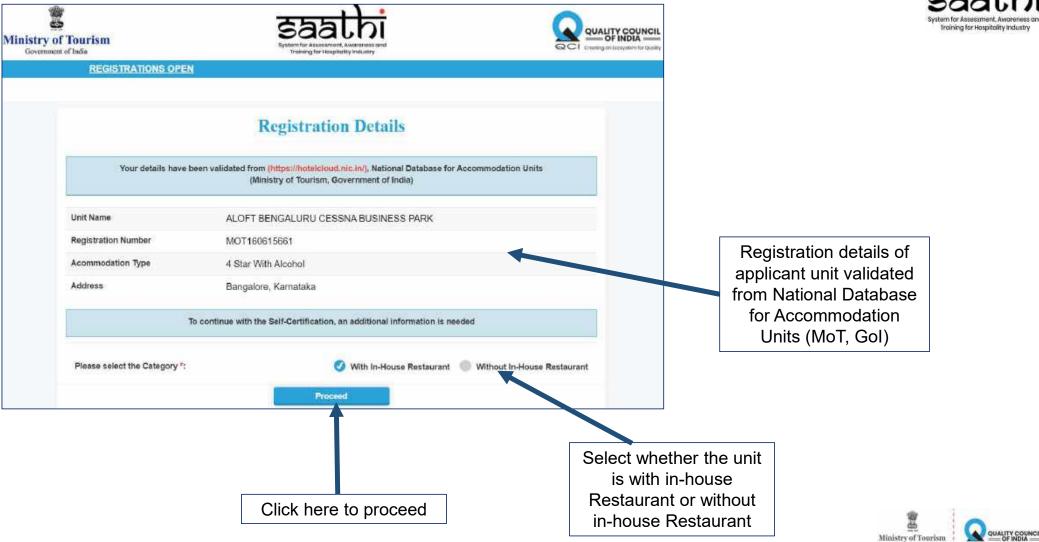




QUALITY COUNC Ministry of Tourism recovert of Indu



Soverminent of Indu





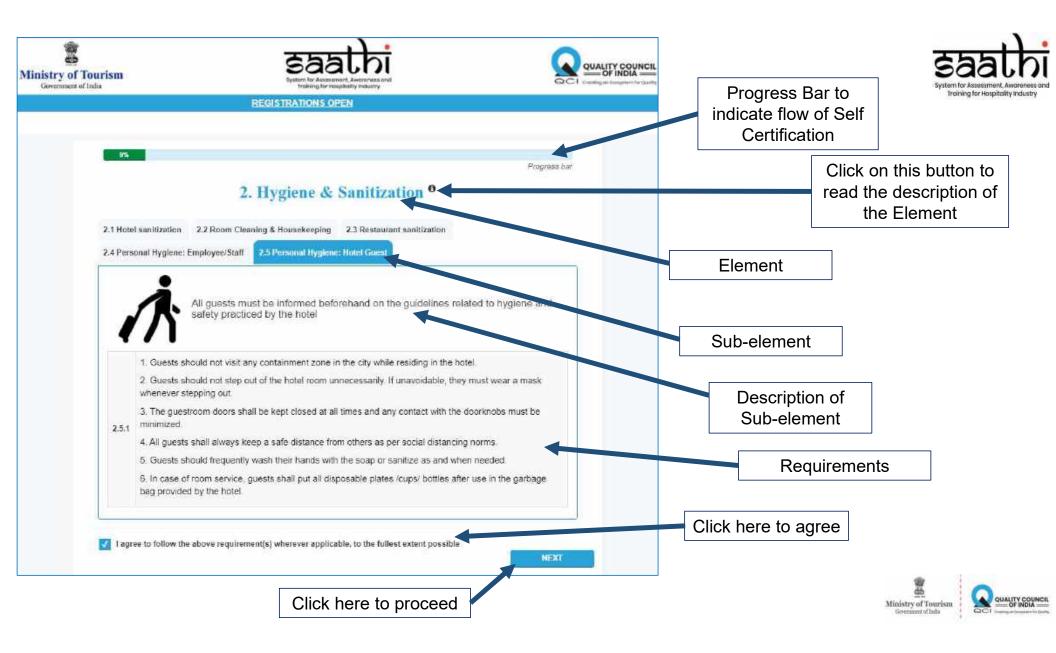
Ministry of Touris Government of India	n	System for Assessment, Awardinasia or Training for Heapituity, Industry	d		
		Declaration			
sha 2. Adv ope 3. Un me 4. Am req 5. This pro 6. This pro 6. This pro	I be followed. itional COVID-19 related latest SOPs rations of the hospitality industry shal is that are currently designated as a " lical/related assessment/advise are e Certificate (through self or site asses ulrement which may be regulatory, sta- ulrement specific to subjects such as Self-Certification does not imply cert- zess. Self-Certification is an assertion of the mises and to mitigate associated risks	COVID care facility" or those areas unde excluded from the scope of this self-certifi ssment) issued under the SAAHI initiative atutory or voluntary specific to setting up those for quality, social responsibility, em ification of compliance to the COVID-19 of the fact that the management has exhibite	Init and by relevant regulatory auth r Quarantline or those workplaces cation, will not replace or be equivalent to or operating hotel/business operal fronmental, security or financial m puddelines, as practice of these ele d intent towards ensuring safety a	norities regarding that need an expert to or substitute, any other tions, OR any other nanagement etc. ements is a continuous	
Do усы	agree and are willing to continue v	with the Self-Certification? Proceed	🗸 Yes 🔍 No		
		Click here to proc	eed	and Clic continue	e Declaratio k on "Yes" to with the Se tification

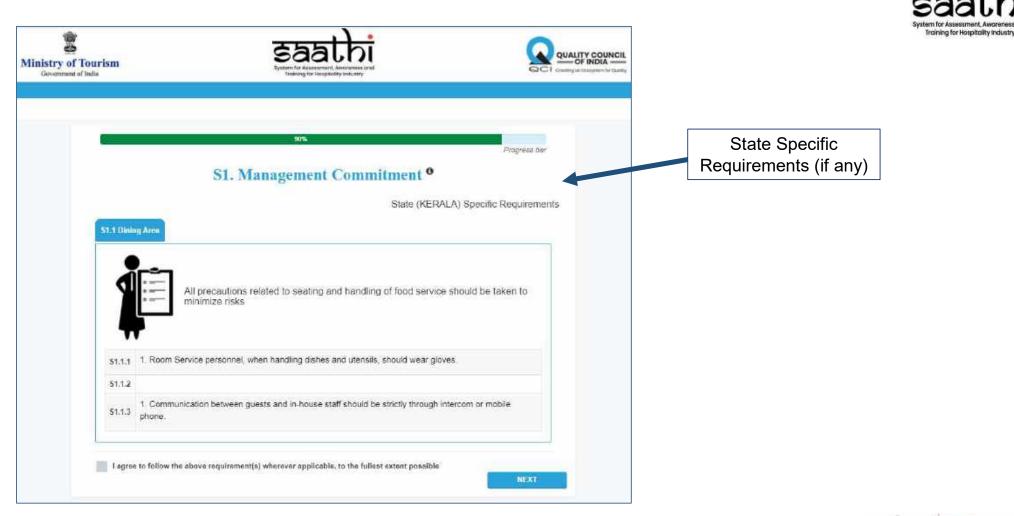




















REGISTRATIONS OPEN

-	Summary	
Hotel Cloud Re	OFT BENGALURU CESSNA BUSINESS PARK. gistation Number: MIDT100055001 aloro, Kamatoka	
	1.1. Repulsiony Aspects The Hoter, through its tap management, must be committed to seleguerid its workplace(s), employees, guests, contractors, suppliers and other stakeholders from the CDVID-19 pendemic and also to maintain business continuity by mitigating risks.	· •
1. Management Commitment	1.2. Rapid Response Team The Hote, through its too management, must be committed to sateguard its workplace(s), employees, guests, contractors, suppliers and other stakeholders from the COVID-19 pandemic and also to meintain buniness continuity by miligating rate.	Summary of Ele
	1.3. Adequacy of Resources The Hotel, through its too management, must be committed to safeguard, its workplace(s), employees, guests, contractors, suppliers and other stakeholdiers from the COV/D 19 pendemic and elso to maintain basiness continuity by mitigating risks.	and Sub-elem
4. Transport Management	8.1. Statt/Guest & Goods transport The organization needs to establish processes for sale travel and transport ni people temployees, contractions and customers, as applicable) and goods & materials	~
7. Yvedar Management	7.1. Vendor communication & supply management The Hotel needs to make provision for communication with the vendors, supplem and contractors, as applicable, and obtain assurance from them for a safe workplace and also end-to-end safe operations.	. v
8. Ventilation	8.1. Ensuring clean air Proper verification is essential to ensure that the air circulated is clean and therefore, the Hotel needs to identify the requirements and provide measures to maintain the indoor air quality clean.	~
3. Wattle Management	9.1. Appropriate weste disposal The Hotel needs to determine the regulatory and necessary requirements for waste management and deploy them to ensure its safe management & disposal	Click here to submit
10. Control of Discriminator Practices		Self-Certification





User Dashboard

