



Sails on Lavender Bay Restaurant

COVID-19 MANAGEMENT POLICY

Introduction

We've developed this COVID-19 Safety Plan to help create and maintain a safe environment for our staff, our clients and their guests.

Below are the key points as to how our team will be operating the restaurant amid the COVID-19 pandemic.

Wellbeing of staff and customers

We will exclude any staff member or guest who are unwell from the premises.

We have provided our team with information and training on COVID-19, including when to get tested, physical distancing and cleaning.

Conditions of entry are displayed in the restaurant.

4 Square Metre Rule

From July the capacity of restaurants in NSW falls under the '4 Square Metre Rule'.

The '4 square metre rule' helps to determine the maximum number of people allowed on the premises or attending an event.

Our team will manage this number by separating booking times so that our guests arrive and leave at different times.

Workplace Environment

From Friday 24th July will not have reservations of more than 10 guests.

Our team will use our time-based booking system to limit the number of guests entering or waiting outside.

Our team will discourage contact between different customer groups.

Alcohol is only to be consumed by seated guests.

Where reasonably practical our team will stagger start times and breaks for all staff members.

Physical distancing

We encourage contactless delivery and invoicing from all our suppliers where possible.

Our team will discourage gatherings that may occur outside the premises.

Hygiene and Cleaning

Our team has adopted a high standard of hygiene practices.

Our team ensures that the bathrooms are always well stocked with hand soap, sanitizer and paper towels.

Our menus are wiped with sanitizer after each use.

Salt from the table is thrown away and not reused for another table.

Our team frequently clean areas at least daily with detergent or disinfectant as well as frequently touched areas and surfaces several times per day.

Our team use gloves when cleaning and wash hands thoroughly before and after with soap and water.

We encourage and recommend contactless payment options via credit card.

Record keeping

Our reservation system will keep a name and mobile number or email address for all guests.

Our team have all been encouraged to download the COVIDSafe app and its benefits to support contact tracing if required.

Our team have been briefed to cooperate with NSW Health if contacted in relation to a positive case of COVID-19 and to notify SafeWork NSW on 13 10 50.

Further Information and References

NSW Government

<https://www.nsw.gov.au/covid-19/industry-guidelines/restaurants-and-cafes-including-food-courts>

NSW Government Health Department

<https://www.health.nsw.gov.au/Pages/default.aspx>

4 Square Metre Rule

<https://www.nsw.gov.au/covid-19/what-you-can-and-cant-do-under-rules/four-square-metre-rule>