COVID Safe Checklist for Dining and Drinking

1. Wellbeing of Workers

☐ Workers to stay at home if they are sick, and to go home immediately if they become unwell. Require them to be tested for COVID-19 if they have any symptoms andremain in isolation at home until they get a negative result.

☐ Consider safety risks and manage these according to the e hierarchy of controls i.e., elimination, substitute, isolation etc.

☐ Implement measures to maximise the distancing between you and other workers to the extent it is safe and practical.

☐ Modify processes behind the counter to limit staff having to be in close contact, as much as possible.

☐ Postpone or cancel non-essential face-to-face gatherings and use video conferencing where practicable.

☐ Put signs and posters up to remind workers and others of the risk of COVID-19.

2. Social Distancing

☐ Place signs at entry points to instruct customers not to enter the premises if they are unwell or have COVID-19 symptoms.

☐ Limit walk-in appointments and client interaction at the counter by using online or phone bookings.

☐ If practicable, set up separate exit and entry points and separate take-away order and collection points.

☐ For dining in or drinking patrons, implement measures to restrict numbers to one patron per 2 square metres.

☐ Ensure chairs or stools for patrons seated at a bar or bar-like structure (such as a counter) are placed 1.5 meters apart.

☐ Ensure social distancing by placing floor or wall markings or signs to identify 1.5 metres distance between persons.

☐ Place tables to ensure that persons seated at different tables are 1.5 metres apart.

☐ Consider using physical barriers where practical, such as plexiglass around counters.

☐ Remove waiting area seating or space seating at least 1.5 metres apart.

☐ Provide contactless payments or ordering and payment online or through ordering apps.

☐ Ensure menus are laminated and sanitised after each use or use general non-contact signage to display your menu.

☐ Dancing is not permitted under this COVID Safe Checklist.

3. Mandatory Training Requirements

☐ All staff to have completed the mandatory online training online through TAFE Queensland (https://tafeqld.edu.au/covid-safe which is fully funded by the Queensland Government.

4. Hygiene and Cleaning

☐ All workers to practice good hygiene by frequently cleaning their hands. Hand washing should take at least 20 to 30 seconds. If hand washing is not practical, alcohol-based hand sanitiser is recommended.

☐ Reduce the sharing of equipment and tools.

☐ Only accept 'bring your own cups' when staff can do a 'contactless pour'.

☐ Clean frequently touched areas and surfaces at least hourly with detergent or disinfectant (including shared equipment and tools, Eftpos equipment, tables, counter tops and sinks). Surfaces used by customers, such as tables and bar counters, must also be cleaned between customers.

Source: https://www.covid19.qld.gov.au/