**Hospitality Covid Safe Plan**

Updated on 24 Nov 2021

**Personal hygiene**

* **Upon arrival at the club**, wash your hands with soap and warm water. Use a single towel after washing your hands.
* Face masks to be worn to serve customers in indoor settings.
* During operation, make sure to wash hands with soap and warm water regularly. Use alcohol-based sanitiser (supplied) when you cannot use soap and water.

**Operation**

* Follow the council recommended cleaning procedure before and after operation.
1. Wash your hands with soap and water before the procedure.
2. Put gloves on.
3. **Clean** the working place including sink with detergent then **sanitise** with sanitiser.
4. After finishing, wash your hands with soap and water.
* Prepare everything at the club. (No cooking at home)
* Crockery and cutlery should be cleaned in a dishwater on the highest heat setting or by hand with hot water and detergent then rinsing in hot water and leaving to air dry.
* Condiments such as tomato sauce or similar shared item should be supplied in single use packets. If this is not possible, the surfaces of shared items must be cleaned after every use. If they require milk for their tea/coffee, do it for them or supply single use sugar.
* Avoid buffet style to minimise crowding.
* Sharing food that involves multiple peoples’ hands being in contact with food (such as a bowl of snack food) should be avoided.
* Supply hand sanitiser on the bench for members.
* Tables and chairs should be cleaned after each use.
* Mark on the floor with tape to guide members distancing.
* Sanitise serving bench regularly.

**Others**

* No sun cream supplied.
* Drinking Fountain is ok to use. –need to be cleaned twice a day
* Upstairs kitchen/BBQ kitchen is open. Members need to clean and sanitise the kitchen before and after the use with the cleaner supplied.