



Athletics South Inc - Canteen in Covid Times

- **Physical distancing:**

Maintaining a minimum of 2 square metres per person.

Ensuring physical distancing is practiced by canteen customers queuing for service. Tape / stickers on ground at front of canteen to assist customers.

Ensure physical distancing is practiced by canteen staff.

- **Hygiene & Cleaning:**

Increasing our already high standards of cleaning and hygiene in canteen.

Thorough cleaning of canteen at end of day/ before opening each day.

Regular cleaning of areas visited by customers and staff.

Implementing and encourage a cashless system.

Continuous cleaning of frequently touched areas and surfaces whilst canteen operates, including EFTPOS equipment, counter tops, door handles, sinks.

Disinfecting all surfaces that may be exposed to respiratory droplets.

Provision of hand sanitiser at canteen counter for all customers.

Ensuring adequate amounts of cleaning products, gloves, sanitisers and wipes for staff.

- **Communications:**

Informing athletic community and participating schools / groups on how Athletics South Canteen will operate, to ensure customer confidence, patronage, satisfaction and understanding.

- **Menu Options:**

Continuous review of menu options.

Offering more prepackaged food items.

Offering lower risk menu items that require less direct food handling.

- **Staff Wellbeing:**

Keeping up to date with Government COVID-19 changes.

No travel history in past month by any canteen staff and no illness.

Correct hand washing procedures observed by canteen staff, before starting shift, before food handling or going back to food handling after other tasks and exiting canteen.

Wearing of gloves to avoid touching food and reviewing food products to increase sealed food items.

Hand sanitiser provided for use by all staff.

All staff aware of and currently using CHECK IN TAS.

- **Training & Education:**

Canteen Manager to provide onsite orientation regarding canteen procedures, including but not limited to; safety and hygiene practices, using gloves and sanitisers; and physical distancing requirements.

- **Response Planning:**

Implementation of staff register to enable the tracking of workers working in the canteen, including time and date of shifts worked.

Last review: 17 August 2021