



KIRRIBILLI CLUB

COVID-19 SAFETY PLAN

Purpose

The Covid-19 Safety Plan details standards and best practices for the Kirribilli Club to follow the current public health orders and manage risks to staff, customers, contractors and clients in accordance with Work Health and Safety Laws.

Kirribilli Club aims to provide a safe and enjoyable environment for employees, members, guests and the community; to do this the club implements regulations and procedure outlined in this COVID-19 Safety Plan:

1. Capacity & floor plans
2. Events
3. Changes to opening hours & bookings
4. Wellbeing of staff, customers and clients
5. Physical Distancing
6. Hygiene & Cleaning
7. Strategy for dealing with potential cases
8. Mandatory Covid Safety Business Registration
9. Review

This plan can be viewed and downloaded from the Kirribilli Club website, obtained from the club or sent by email.

1. Capacity & Floor Plans

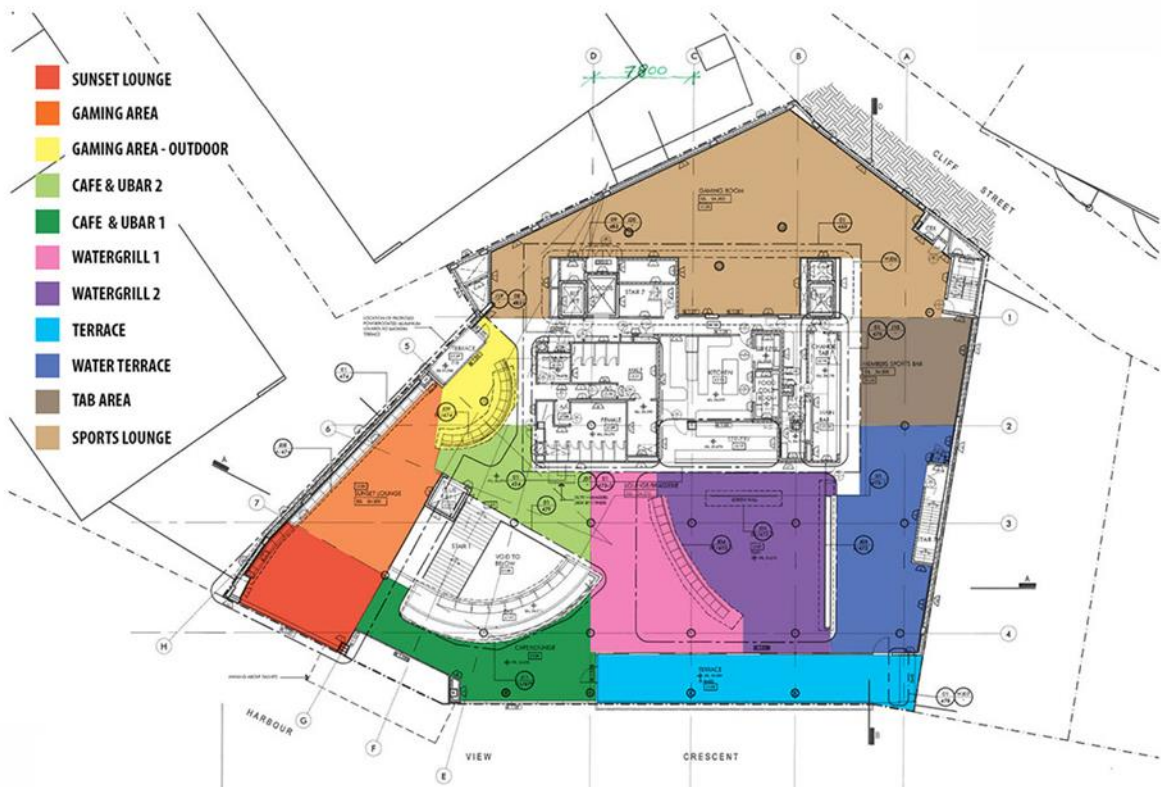
In accordance with NSW government guidelines venues are permitted 1 person per 2m² rule in any public space.

Full venue capacity: 1316pax

Kirribilli Club will generally operate Level 1 & Level 2 as exclusive event spaces and Level 3 as seated dining areas with respective capacities:

Level 3 – Total Capacity = 568pax

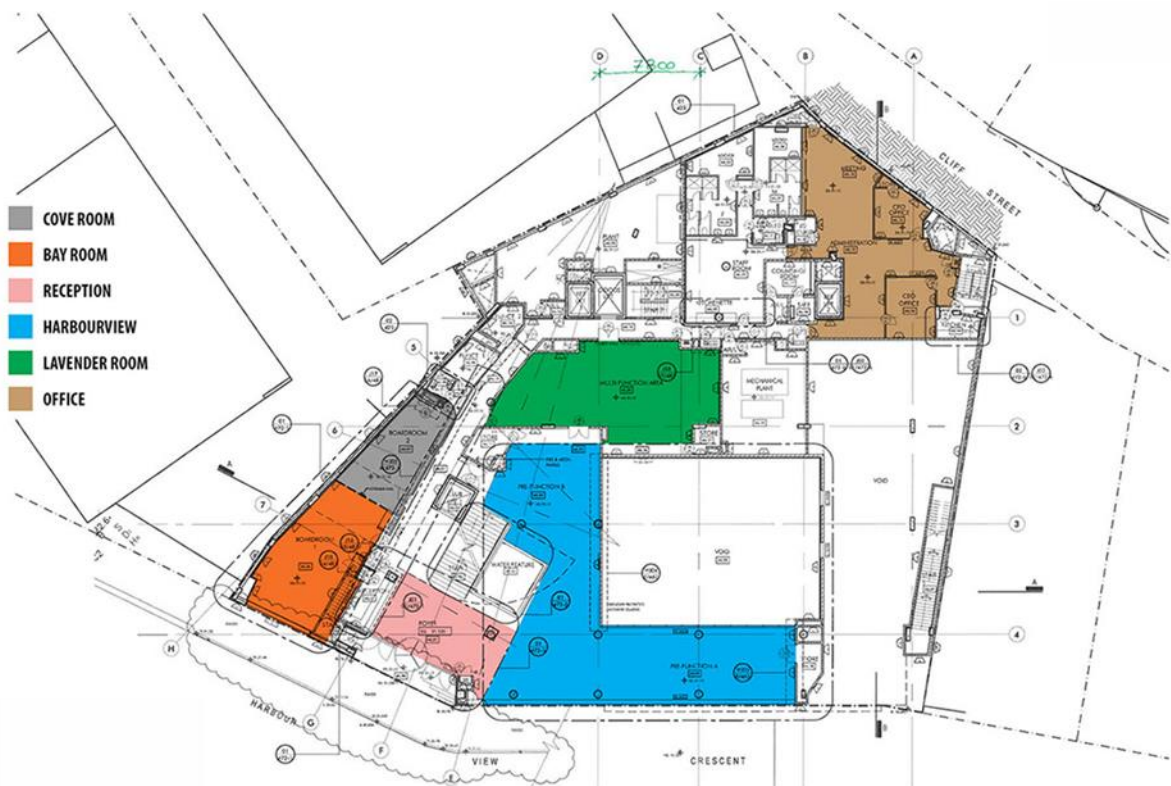
Area	Measurement (m ²)	Capacity
Watergrill Restaurant	261.84 m ²	130
Balcony	88.02 m ²	44
Sunset Café	62.99 m ²	31
U Bar	73.13 m ²	36
Water Terrace	127.91 m ²	64
TAB Area	82.89 m ²	41
Sports Lounge	310.92 m ²	155
Indoor Gaming	90.80 m ²	45
Outdoor Gaming	38.28 m ²	19



Patrons will not be allowed to access areas other than the one they have been assigned to. All designated walkways will be clearly marked to prevent customers from walking through any other space.

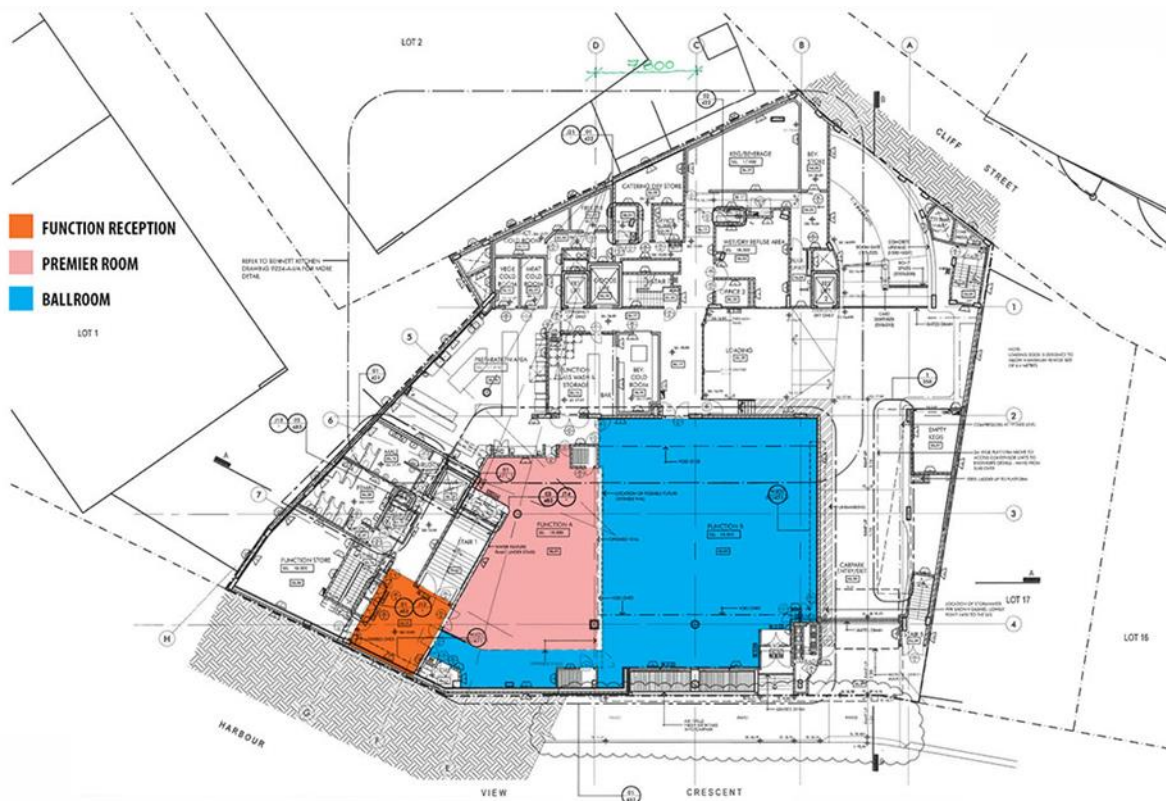
Level 2 – Total Capacity = 253pax

Area	Measurement (m ²)	Capacity
Club Reception / Foyer	33.73 m ²	16
Bay Room	63.85 m ²	31
Cove Room	41.06 m ²	20
Lavender Room	116.34 m ²	58
Harbourview Lounge	251.79 m ²	125



Level 1 – Total capacity = 255pax

Area	Measurement (m ²)	Capacity
Level 1 Foyer	33.70 m ²	16
Ballroom	338.65 m ²	169
Premier Room	139.32 m ²	69
Grand Ballroom	477.90 m ²	238



2. Events

Event clients will not be allowed to move to other club areas and will be assigned an event room and break out space. All catering must be provided in the event room or dedicated breakout space.

As per the Government guidelines there is currently no cap for weddings, social or corporate events.

Event clients have been advised by the event coordinator on a suitable space and room set up prior to their booking to adhere social distancing requirements.

The floor layout for events will include tables with a maximum of 6-8 guests per table unless the guests are from the same household, then the table will be set for a maximum of 10 guests.

Kirribilli Club currently only offers a dancefloor for Weddings. Up to **30** people are permitted on the dance floor at any one time. There can be a rotation of people on the dance floor beyond the official wedding party.

Event rooms will be thoroughly cleaned before and after each event booking and high touch areas such door handle, projector remote control and or clicker will be sanitised between each break. Hand sanitizer will be available in each event room for client's convenience.

3. Changes to opening hours & bookings

Sunset Café

Wednesday to Friday: 11am – 9.30pm

Saturday & Sunday: 10am – 9.30pm

U Bar

Wednesday & Thursday: 11am – 10pm

Friday: 11am – 12am

Saturday: 10am – 12am

Sunday: 10am – 10pm

Sports Bar

Friday: 3pm – late

Saturday: 12pm – late

Sunday: 12pm – 8pm

Dedes Watergrill

Wednesday to Sunday: 11.45am – 3pm & 5.30pm to 9pm

Bookings

Bookings will be taken via Kirribilli Club website for groups of 2-30 guests in the main dining area, the balcony is limited to a maximum of **44** guests and only bookings for up to **10pax** are accepted in this area. Patrons are to remain seated while socializing, irrespective of whether they are consuming alcohol.

The remaining capacity will be available for walk in patronage – these customers will be directed to areas with vacancy at the time. If there is no available space entry will be refused.

Customers are not permitted to move to any other area or vacant table unless approved by the restaurant manager or COVID-Marshall.

4. Wellbeing of staff, customers and clients

Exclusion

If staff are experiencing flu-like symptoms (such as a sore throat, cold, cough, fever or shortness of breath) they are not permitted to work and are required to self-isolate for 14 days pending on the results of a test for COVID-19.

Signage at the entrance advises members and guests of the conditions of entry and notifies them that anyone presenting flu-like symptoms will not be permitted entry.

Conditions of entry

Conditions of entry are clearly displayed on public platforms, at the venue entrance and will be sent out to all event clients and restaurant bookings.

Entry will be via front entrance or car park lift. All **members, guests and event attendees** will be required to sign in at the club reception through the Services NSW QR Code and are required to provide their name, email address and/ or contact phone number. Before entering the club level patrons are to show the reception staff that they have signed in successfully. If a guest is unable to scan the Services NSW QR Code the reception staff will be able to sign this guests in through the Service NSW webform.

Members and guests are also required to sign in through the club's sign in terminal with either their photo ID or membership card in order to comply with the Registered Clubs Act 1976.

Members and guests will receive a sign in ticket, which is to be presented at the entrance of the club area on level 3. This will assist with total venue and area capacity control. The restaurant manager and COVID-Marshall will be checking sign in tickets and will take customers to their assigned seats.

Reception staff, the COVID-Marshall and Restaurant Managers will brief all customers on the new requirements for service.

The reception desk, sign in terminal and members terminal are classified as high touch areas and will be cleaned by staff frequently.

In the event of possible queuing to sign in floor markings will denote physical distancing requirements.

Staff Training

All staff are to have completed the Barringtons WHS & COVID-19 Safety Training and all staff, as part of the induction process, will be required to be familiar with this plan.

Further training will be provided to all staff to comply with the below areas of control:

- Physical distancing
- Work Station
- Start times
- Hand washing and hygiene

5. Physical Distancing

Physical distancing is important and means keeping a distance of at least 1.5m between people.

The likelihood of interactions causing the spread of COVID-19 is low if physical distancing advice and good hygiene are followed as the virus is unlikely to be spread if face-to-face interactions are limited to less than 15 minutes.

Venue Set up

The floor layout and set up on level 3 has been modified to encourage social distancing within groups and provides adequate distance between different dining groups in each area.

Dining areas and walkways are clearly separated by bollards and customers are not permitted to enter dining areas other than the one they have been assigned.

To reduce crowding and promote physical distancing in service areas, floor stickers provide guidance.

Live venue capacity is being monitored by reception staff and the Covid Marshall.

The Duty Manager or Operations Officer will be designated as the COVID-Marshall and will monitor area capacity and adherence of distancing regulations for all customers.

Gaming

All customers requesting to enter the gaming area will be directed by the COVID-Marshall on entrance of level 3. The customer will have the choice to select their requested machine and the COVID Marshall will place appropriate signage on the machines on either side.

Food and beverage service

Customers will be placing their food orders at the Watergrill Restaurant counter with sufficient space for queuing and beverage orders at the U Bar. Contactless payments are encouraged.

Customers will receive individually packaged cutlery for their meal. The cutlery is washed using a commercial grade dishwasher.

The food and beverage menus are provided in a laminated hard copy. All menus are being thoroughly cleaned after each customer interaction.

Arcade Gaming area

The machines provided in the arcade gaming area have been reduced to a manageable amount and will remain closed for as long as required under the guidelines.

The pool table and dart area are temporarily closed.

Work Stations

Where reasonably practical staff will maintain 1.5 meters physical distancing at all times and workers will be assigned specific work stations.

Start times

Where reasonably practical, start times and breaks for staff members will be staggered to minimize the risk of close contact.

Deliveries

Where reasonably practical, deliveries to the venue are made contactless with a central drop off and pick up area. Invoicing has been encouraged to be made electronically.

Signage

Signs and posters are placed around the club to remind staff, members and guests of the risks of COVID-19 and the measures that are necessary to stop the spread. This includes posters on social distancing requirements, how to wash your hands and practice good hygiene.

6. Cleaning & hygiene

Good hygiene is necessary to stop the spread of COVID-19 and staff are required to adhere to the following guidelines:

- Frequent handwashing with soap or sanitizing, especially before and after eating and going to the bathroom
- Limiting contact with other and avoid shaking hands
- Avoid touching your face, eyes and nose

- Covering your mouth while coughing or sneezing with a tissue or your elbow (washing your hands immediately afterwards)
- Putting used tissue straight into the bin

Hand washing and sanitizing will occur after an employee has had contact with a customer and after each cash transaction. Eftpos transactions will be encouraged.

Hand sanitizing stations are available for customers at the entrance of the venue, the gaming room and the bathrooms and in all event rooms booked by clients.

All surfaces will be cleaned thoroughly before and in between each service. The following will be cleaned and sanitized after each customer interaction:

- Reception desk, sign in terminal and pen
- EFTPOS Terminals
- Tables and chairs in dining and bar area
- Gaming machines & EBTs
- Keno and TAB Terminals

The cleaning roster has been designed to ensure that all high touch areas are cleaned and disinfected every 30min, this includes:

- Bathroom door handles
- Hand rails
- Lift buttons
- ATM
- Members Terminal
- Self-serve Keno and TAB terminals
- Door handles to alfresco area
- Cigarette machine
- Cashier desk

Event rooms will be thoroughly cleaned before and after each event booking and high touch areas such door handle, projector remote control and or clicker. Hand sanitizer will be available in each event room for client's convenience.

Disinfectant solutions will be maintained at an appropriate strength and used in accordance with the manufacturer's instructions

7. Strategy for dealing with potential cases

Employees are not expected, and should not try, to diagnose staff, customers or clients. However, everyone in the workplace has a work health and safety duty to minimise the risk of workers and others in the workplace being exposed to COVID-19 so far as reasonably practicable.

If employees reasonably suspect someone could have the virus, or has been exposed, this may create a health risk within the workplace and the following steps will need to be followed:

The person you are concerned about is at the workplace

If someone is confirmed as having COVID-19 or is getting tested for COVID-19, they should already be at home self-isolating. However, there may be circumstances where a person in your workplace is displaying COVID-like symptoms or shares information (e.g. they have been in close contact with someone that has the virus) that causes you to have reasonable concerns about their health and the health of others in your workplace.

The person could be a worker, a client, customer or other visitor to your premises. Where this occurs:

1. Isolate the person

If the person has serious symptoms such as difficulty breathing, call 000 for urgent medical help. Otherwise, you must prevent the spread. Isolate the person from others and provide a disposable surgical mask, if available for the person to wear.

2. Seek advice and assess the risks

Next, to determine if it is reasonable to suspect the person may have COVID-19, talk to the person about your concerns and see what they say. Seek government health advice by calling your state or territory helpline.

Ensure that you have current contact details for the person and make a note about the areas they have been within the workplace, who they have been in close contact with and for how long. This information will be used to inform you about risks to others and areas to clean and disinfect.

3. Transport

Ensure the person has transport home, to a location they can isolate, or to a medical facility if necessary.

4. Clean and disinfect

Close off the affected areas and do not let others use or enter them until they have been cleaned and disinfected.

Cleaners must wear appropriate PPE, for example disposable gloves or gloves appropriate to the cleaning chemicals being used, and safety eyewear to protect against chemical splashes.

5. Identify and inform

Consider who the affected person may have had recent close contact with. If instructed by health officials, tell close contacts that they may have been exposed to COVID-19 and the requirements for quarantine. You must maintain the privacy of all individuals involved.

6. Review risk management controls

Review COVID-19 risk management controls, in consultation with your workers and their representatives, and assess and decide whether any changes or additional control measures are required.

The person you are concerned about was recently at your workplace

A person who has recently been at your workplace such as a worker, client or customer may inform you they have, or may potentially have, COVID-19. Depending on the circumstances (e.g. how recently the person was at your workplace and how closely they were in contact with others) you may have reasonable concerns about the health of others in your workplace.

1. Seek advice and assess the risks

To determine if it is reasonable to suspect the person may have COVID-19, talk to the person about your concerns and see what they say. You do not have to do this if the person has already informed you that they have or may potentially have COVID-19

Seek government health advice by calling your state or territory helpline. Follow the advice of your state and territory public health unit.

2. Identify and inform

Identify who at the workplace had close contact with the affected person. If instructed by health officials, tell close contacts that they may have been exposed to COVID-19 and follow advice on quarantine requirements. You must maintain the privacy of all individuals involved.

3. Clean and disinfect

Close off the affected areas and do not let others use or enter them until they have been cleaned and disinfected.

Cleaners must wear appropriate PPE, for example disposable gloves or gloves appropriate to the cleaning chemicals being used, and safety eyewear to protect against chemical splashes.

4. Review risk management controls

Review COVID-19 risk management controls, in consultation with your workers and their representatives, and assess and decide whether any changes or additional control measures are required.

8. Mandatory COVID Safe Business Registration

Kirribilli Club has been registered as a COVID Safe Business

9. Reviews

The COVID-19 Safety Plan and its guidelines will be reviewed regularly and after each government announcement confirming further changes to the restrictions.

Any changes or updates to the plan will be communicated with all employees.