

# SOUTH AUSTRALIAN ROADMAP FOR EASING COVID-19 RESTRICTIONS

STEP 1 – UPDATE FROM 22 MAY 2020

## Indoor / Outdoor Dining Fact Sheet – Current from 22 May 2020

### Situation from 22 May 2020

Under the updated Direction, any business which in their normal course of operations sell food and beverages can now open. Those businesses with a liquor licence are permitted to sell alcohol in conjunction with a meal. Patrons must be seated when being served the food and alcohol.

Patrons can approach a bar or service area to order but they cannot sit at the bar or service area to eat.

**Indoor:** means an area, room, vehicle or place used by the premises that is substantially enclosed by a ceiling and walls, regardless of whether the ceiling or walls or any part of them are permanent or temporary or open or closed.

**Substantially enclosed:** an area, room, vehicle or place is substantially enclosed by a ceiling and walls if the combined area of the ceiling (includes plastic blinds, shade sails and umbrellas) and wall surface exceeds 70% of the total ceiling and wall area.

**Outdoor:** means an area used by the premises that is not indoors.

Please note: a lower maximum limit may apply depending on the size of the indoor or outdoor dining area. **All venues must comply with the density requirement.**

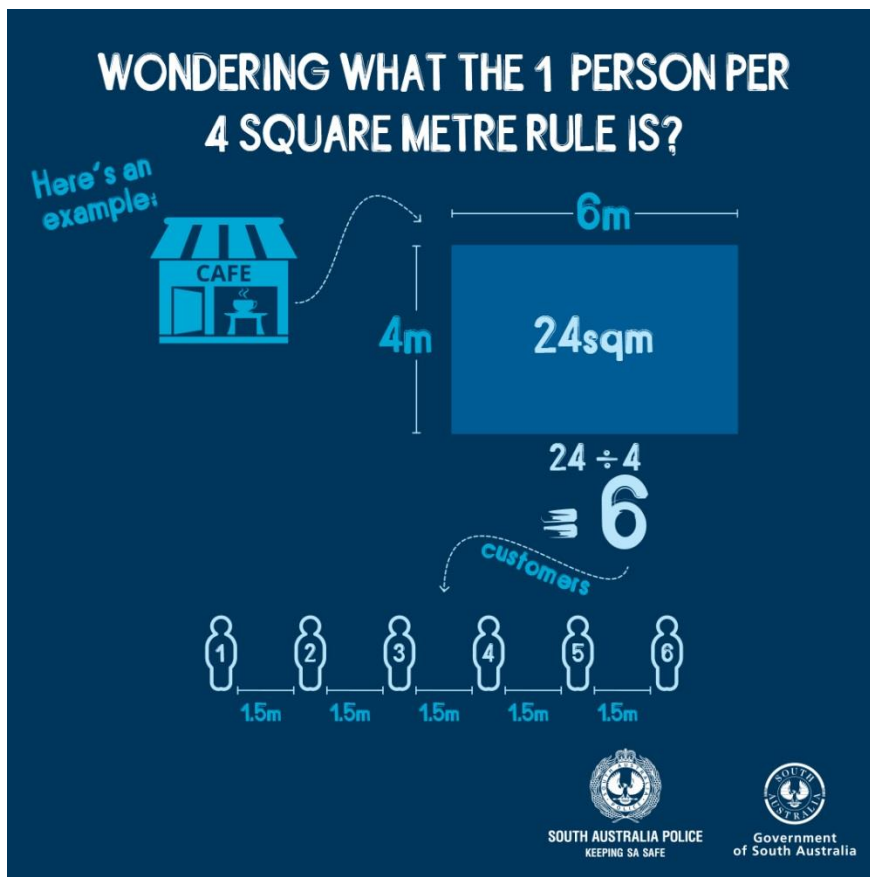
At any one time, subject to density requirements, a maximum of **20 patrons dining are allowed (10 indoors and 10 outdoors)**. People collecting *takeaway* are not included in the 20. For people waiting for takeaway, social distancing of 1.5 metres between themselves must be adhered to.

**Density requirement, social distancing principles and health advice remain in place**

### Density requirements

The number of people in any separate or enclosed space may not exceed 1 person per 4 square metres.

The maximum number of people allowed in an indoor or outdoor dining area can be calculated by dividing the total surface area in square metres by four.



Density requirements for 'dining areas' includes only the area that people are seated for dining i.e. does not include kitchen, toilet or footpath.

### Social distancing principle

Patrons and staff must use their best endeavours to maintain a space of at least 1.5 metres between themselves and each other person present in the same location.

- This rule should be followed when patrons are queuing, entering or departing etc.

### Recommendations:

- **Minimise use of shared equipment**
- **Maintain and encourage good hygiene; offer hand sanitiser**
- **Monitoring number of patrons**
- **Ensure frequent cleaning and sanitising/disinfection of the premises and equipment**
- **Implement signage/markings to support compliance by staff and patrons**
- **Review aspects of their business that may increase the risk of transmission**
- **Ensure that any period of closure has not caused non-compliance with food safety standards**

### **Minimising the use of shared equipment**

Businesses and organisations should endeavour to avoid or minimise the use of shared equipment. Removing shared salt and pepper containers, replacing shared or paper menus with display menus (e.g. boards etc.), and replacing all cutlery and other items on tables, including table cloths between each use are all advisable.

### **Good hand and respiratory hygiene**

Adopt, and encourage adoption of, good hand and respiratory (coughing and sneezing) hygiene practices. Offering hand sanitiser for use by staff and patrons is strongly recommended.

Staff should continue to comply with the Food Standards Code and use warm running water, soap and paper towel to wash their hands. Staff should be encouraged to wash their hands after handling dirty plates, cutlery and crockery.

Toilet facilities should be well stocked with soap and paper towels to encourage handwashing.

### **Monitoring number of patrons**

Monitor any entrances and exits in efforts to ensure that the total number of patrons does not exceed your venue's maximum capacity at any one time. The number of patrons seated **MUST NOT** exceed 20 (10 indoors and 10 outdoors). People collecting *takeaway* are not included in the 20. For people waiting for takeaway, social distancing of 1.5 metres between themselves must be adhered to.

### **Cleaning and sanitising/disinfection of the premises and equipment**

Ensure frequent environmental disinfection cleaning is undertaken in line with health advice available from SA Health and the Australian Department of Health. Particular attention should be paid to frequently touched surfaces, dining and service areas, and areas where food is prepared.

You should review your cleaning and sanitising practices to ensure general surfaces are also cleaned frequently and effectively. These include: door handles, refrigerator handles, tap handles, switches and other high-touch areas.

You must ensure you continue to maintain your cleaning and sanitising regime for all eating and drinking utensils, and all food contact surfaces as required by the Food Standards Code to prevent transmission of infectious disease.

### **Signs and markings**

To support patrons in complying with the current restrictions, it is strongly recommended that businesses display signage (e.g. posters, floor markings etc.) to help promote compliance with density requirements and social distancing principles.

Resources are provided on Australian Government website and can be downloaded for use;

- <https://www.health.gov.au/resources/publications/coronavirus-covid-19-temporary-changes-poster-for-businesses>
- <https://www.health.gov.au/resources/collections/novel-coronavirus-2019-ncov-resources#posters>

## **Review business practices**

Prior to re-opening, businesses should review all current practices to reduce the risk of transmission of COVID-19.

The review should ensure compliance with the above requirements and recommendations, as well as ensuring Food Safety Standards have not been compromised.

This may include, but is not limited to the following:

- reviewing premises layout,
- assessing items used
- reviewing cleaning practices and products

A checklist has been developed to help you and your business comply, the checklist can be downloaded and is available via:

<https://www.foodstandards.gov.au/industry/Documents/Recommencing%20operations%20checklist%202020.pdf>