

BSL COVID Safe Plan

Business Name: *Borough Club*

Site Location: *2-4 High st , Eaglehawk*

Contact Person: *Corporate Services Manager*

Phone: 0432 125 462

Last Updated: 22/4/2022



Requirements	Actions to control the transmission of Coronavirus COVID-19
Practice good hygiene	
Provide hand sanitiser stations upon all entries and throughout the venue at various locations.	<ul style="list-style-type: none">• Hand sanitiser made available at point of entry for staff, patrons, and contractors• Adequate supply of hand soap, paper towel or dryers are in all areas.
Enhance air flow within the venue where possible by opening windows and adjusting internal airflow devices.	<ul style="list-style-type: none">• Whilst the arena is in use, an evaporative air conditioning system with 100% outside air is used.• Where possible, doors to remain open to assist air flow• Establish various entry and exit points to maximise air flow• All the above must comply with Fire Regulation or Security measures internally.
Masks	<ul style="list-style-type: none">• Masks are no longer required.• Face masks are recommended when social distancing cannot be maintained.• The venue maintains a sufficient supply of masks and other PPE• COVID tubs are placed in various locations stocked with appropriate PPE
Provide training to all team members on correct hygiene practices.	<ul style="list-style-type: none">• All staff have completed the Victorian Government 'Infection Control' course• All new employees are required to complete the Vic Government 'Infection Control' course as part of their induction.
Replace high-touch communal items with alternatives.	<ul style="list-style-type: none">• Office staff are provided with their own workspace and sanitising products.• Hot desks are not encouraged.• Cashless currency; tap and go encouraged

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Physical Distancing		
Encourage social distancing		<ul style="list-style-type: none"> Decals are placed on floors in high traffic areas as a reminder of social distancing. Indoors and outdoors.

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Cleaning		
Increase environmental cleaning and ensure high touch surfaces are sanitised regularly.		<ul style="list-style-type: none"> BSL facilities team maintain daily cleaning schedules and regular sanitising of high touch areas. Checklist maintained. COVID Marshalls to assist with the cleaning of high contact points during events. Gaming and bar staff maintain constant sanitising of high touch items. EGMs, Cash point, Keno, TAB Screen, coin cups, bar, and bar tables. Checklist maintained.
Ensure adequate supply of cleaning products are maintained on site.		<ul style="list-style-type: none"> BSL Facilities team maintain an adequate supply of cleaning consumables used across the venues.

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Staff protocols		
Ensure employees are not attending work when unwell. How we will manage a worker confirmed positive		<ul style="list-style-type: none"> All employees are double vaccinated. If a worker tests positive, they must notify their workplace contacts and isolate for 7 days If a worker is a close contact, they are not required to isolate, but must take at least 5 negative RATs over 7 days

Guidance	Action
Preparing your response to a suspected or confirmed COVID-19 case	
Prepare or update business continuity plan to consider the impacts of an outbreak and potential closure of the workplace.	<ul style="list-style-type: none"> Specific risk assessment in place to estimate risk potential and business impacts of outbreak and if closure is necessary.
Confirm that the workplace can maintain a safe working environment	<ul style="list-style-type: none"> BSL will maintain COVID safe practices and are formalised via the following documented processes <ul style="list-style-type: none"> Vaccination policy-Employees Staff 'Infection control 'course completed. Cleaning checklists. Victorian Government COVID-19 signage displayed- health, hygiene good practices. Provide RAT kits for staff testing, when required.