BSL COVID Safe Plan

Business Name: *St Arnaud Sporting Club* Site Location: *26 Dunstan st, St Arnaud* Contact Person: *Corporate Services Manager* Phone: 0432 125 462 Last Updated: 16/9/2022



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.	 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.	 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	 Masks are no longer required indoors. 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.	 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.	 Office staff are provided with their own workspace and sanitising products. Hot desks are not encouraged. Cashless currency; tap and go encouraged 	

Requirements	Actions to control the transmission of Coronavirus COVID-19	
Physical Distancing		
Encourage social distancing	 Decals are placed on floors in high traffic areas as a reminder of social distancing. Indoors and outdoors. 	

Requirements Action	s to control the transmission of Coronavirus COVID-19
Cleaning	
Increase environmental cleaning and ensure high touch surfaces are sanitised regularly.	 BSL facilities team maintain daily cleaning schedules and regular sanitising of high touch areas. 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.
Ensure adequate supply of cleaning products are maintained on site.	 BSL Facilities team maintain an adequate supply of cleaning consumables used across the venues.

Requirements A	ctions to control the transmission of Coronavirus COVID-19
Staff protocols	
Ensure employees are not attending work whe unwell. How we will manage a worker confirme positive	workplace contacts and isolate for 5 days

Guidance	Action
Maintaining a COVID safe workplace	
Confirm that the workplace can maintain a safe working environment	 BSL will maintain COVID safe practices via the following: Encourage staff to keep their COVID vaccinations up to date Staff 'Infection control 'course completed. Cleaning checklists. Victorian Government COVID-19 signage displayed- health, hygiene good practices. Provide RAT kits and masks, for staff when required. Sanitiser available for staff and patrons.