

ICEBERGS

DINING ROOM

COVID SAFETY PLAN

KEY PREVENTATIVE MEASURES

- All staff are to get their temperature checked upon entering the venue.
- All staff to wash and sanitise hands before entering the venue and after eating, handling rubbish, handling guest glassware, crockery, or cutlery, handling cash, or receiving a delivery.
- Staff are to stay home if they are sick or have symptoms and should go home if they become unwell.
- Single use mask provided per service.
- All staff to avoid skin-to-skin contact with guests and other staff and to observe 1.5m social distancing whenever possible.

HYGENE CLEANING & SANITISING

- Sanitiser dispensers installed at restaurant entry/exit, outside bathrooms and staff work areas.
- Food & beverage menus: single use disposable menus only and QR codes to access online list of drinks and wines.
- Daily professional cleaning of the restaurant in its entirety.
- Ongoing cleaning during restaurant service periods.
- Bathrooms and high touch areas: sanitizing of all surfaces every 30 minutes.
- High touch areas at 60-minute intervals, sanitising of all surfaces, i.e. doors, handrails, etc.
- EFTPOS terminals – sanitise after each use.
- Electronic payment accepted as well as cash transactions (to avoid where possible).

RESTAURANT SEATING CONFIGURATION

- Complying with the government 4m² ruling.
- A distance of 1.5m required between tables.
- Maximum 10 guests per booking.
- Table service only – no standing or bar service.

CONDITIONS OF ENTRY

- Entry denied if COVID-19 symptoms are evident or if the following conditions are not met.
- Confidential contact detail collection for ALL guests required upon entry.
- All guests at the time of their booking are made aware of the Covid Safe Policy.
- Guests are to remain seated at all times.
- We reserve the right to ask patrons who are not cooperating with our Covid safety measures to leave the premises.