



**Perth's Outback Splash**

# **COVID Safety Plan**

**June 2020**

1635 Neaves Road,  
Bullsbrook WA 6084

(08) 9571 1375

[outbacksplash.com.au](http://outbacksplash.com.au)

Funday Investments Pty Ltd  
ABN: 83 119 134 922

Premises name: **PERTH'S OUTBACK SPLASH** has a maximum capacity of **500+** patrons and agrees to the following Phase 4 safety requirements:

- A strict limit of a minimum of 2sqm per person
- Maintain physical distancing
- Maintain hygiene standards and conduct frequent cleaning
- Carefully manage shared spaces to ensure physical distancing

## Premises Details

Premises Name:	Perth's Outback Splash	Prepared by:	Chloe Dixon
Type of premises:	Amusement/Recreation	Position Title:	Operations Manager
Street Address:	1635 Neaves Road Bullsbrook	Completion Date:	04/06/2020
Contact no:	(08) 9571 1375	Revision Date:	
Email:	info@outbacksplash.com.au		

## 1. Physical Distancing

- What will be done to implement physical distancing guidelines?

**Consider:** physical distancing for staff and patrons; occupancy limits based on 2sqm requirements; management of waiting areas etc.

Signage to be displayed at the venue entrance advising guest of updated conditions of entry. Signage will be easily clear visible signage and include:

- Maximum capacity at any one time
- Not to enter the venue if they are unwell;
- To practise physical distancing within a group;
- Avoid crowding together in any one area of the venue

Queues will be avoided as where possible. Where people do queue, such as at the entrance and service counters, signage will be placed and markings will be on the floor 1.5m apart to show people where they should stand to maintain physical distancing. Markings & signage will be in bright colours or of a pattern that stands out. Procedures are in place to ensure these physical distancing measures are adhered.

Where required tables at the Burger Bar will be arranged to provide physical distancing. Venue layout will need be adjusted to ensure physical distancing principles can be followed. Any group bookings will be allocated with sufficient space to enable physical distancing within the venue. Guests are required to self-regulate their distancing within the venue and whilst using the facilities.

Team members are to minimise direct contact and minimise face to face time with Guest and each other as much as practicable. If Team members do come into direct contact with Guests and other Team members, they will follow good hygiene practices such as hand washing and cleaning in order to reduce the risk of transmission. Team members will also be required to stay home if feeling unwell.

## 2. Hygiene

- How will you ensure required hygiene standards are maintained?

**Consider:** hygiene protocols and practices; supply of cleaning and sanitiser products etc.

Alcohol-based hand sanitiser is provided for Guests at the entrance to the venue for the Guests use. One-way traffic flow provided where possible within the venue to help minimise congestion.

A designated Hygiene Officer for the venue will be on duty at all times. The Hygiene Officer will ensure all hygiene and safety procedures related to COVID-19 are adhered to at all times.

Increased cleaning of common contact surfaces, 'high touch' items and shared amenities, such as handles, taps, EFTPOS keypads and toilets. The frequency of cleaning in all areas will also been increased. Surface will be cleaned and sanitised with the appropriate sanitisers / disinfectants and comply with any requirements regarding use of chemicals, including the use of Safety Data Sheets (SDS) for chemicals utilised in the work place.

A Cleaning and Hygiene schedule and checklist will be in place and Team members are required to record cleaning and sanitation of areas once completed.

Cashless payments to be promoted. After handling money, Team members are to ensure that hands are washed with soap and water, or an alcohol-based hand sanitiser is used.

Team members are required to follow good hygiene practices such as handwashing, cleaning and sanitisation.

## 3. Training and Education

- How will you ensure all your workers know how to keep themselves and others safe from exposure to COVID-19?

**Consider:** staff training; records of training; additional education; signage; guidance material etc..

All Managers and Supervisors have completed the AHA Hospitality & Tourism COVID-19 Hygiene Officer Course and certificates have been recorded on file.

Signage regarding hygiene and physical distancing practices to be displayed in Team room and work areas as required.

All Team members to be briefed in updated company and OHS requirements and procedures relating to COVID-19.

#### 4. Compliance

- I am aware that in addition to the legal obligations arising from the Emergency Management Act 2005 and the Directions made under that Act, I must continue to comply with relevant existing legislation and regulations, including WorkSafe legislation.

YES  NO

#### Comments:

A COVID-19 risk assessment has been completed by of the venue, regarding the prevention and control strategies that need to be undertaken.

The COVID safety plan will be revised and updated as required as well as the risk management controls to ensure safety for both Team members and Guests.

#### 5. Response Planning

- How will you respond to an exposure or suspected exposure to COVID-19 within your premises?

**Consider:** records of patrons; cleaning procedures; referrals to relevant authorities; regular review of procedures etc.

Guests are encouraged to pre-purchase their tickets online to minimise contact on arrival and also to facilitate a digital record of guests visiting the park, this record will be kept confidential and will only be used for contact tracing purposes. (subject to Govt. restrictions / guidelines)

If the venue becomes aware that a Team member or a Guest has visited the venue and has tested positive for COVID-19, the venue will immediately contact the COVID-19 Public Hotline on 1800 020 080 and follow the advice given by health officials. We will also provide Health officials the attendance records for Guests that have visited the venue upon request.

We will close off the affected areas (this may result in closing the venue down for a period of time) and preventing access until the area/venue has been cleaned and disinfected.

If a person has presented with the associated symptoms of COVID-19, the appropriate steps will be taken to prevent the person from potentially transmitting the virus or entering the venue and by keeping others away from the individual.

All policies and procedures relating to the COVID safety plan will be reviewed and updated as required to ensure safety for both Team members and Guests. Further training will also be provided as required to Team members



Premises name:

## COVID Safety Plan Certificate

**Welcome.**

Number:

**500+**

**We can accommodate patrons and agree to maintain the WA Government's safety measures**



**2sqm per person**



**Frequent cleaning and disinfection**

**We're doing our part to help keep you safe. Please respect the rules and our staff.**

**We're all in this *together.***

Prepared by:

**Chloe Dixon**

Date:

**25/06/2020**