



Fink Covid-Safe House Policy – NSW

Created in collaboration with
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Overarching Principle

All possible preventive measures are taken to ensure no transmission of the COVID-19 virus from Staff to/from Guest, Guest to Guest, Staff to Staff, and Contractor/Supplier to/from Staff.

Overarching Assumption

To ensure maximum precautions are always taken, presume all persons are asymptomatic with the COVID-19 virus at all times.

KEY PREVENTATIVE MEASURES

COVID-SAFE OFFICER

- For each shift, a trained Covid-Safe Officer is appointed for both FOH & BOH to oversee and enforce all Fink Covid-Safe House Policies

CONDITIONS OF ENTRY

- Entry denied if COVID-19 symptoms are evident

STAFF

- All staff to complete Fink Covid-Safe House Policy training before commencing first shift back to work
- Regular monitoring of Australian Govt Health websites to ensure the latest advice is taken into consideration

SIGNAGE

- Fink Covid-Safe House Policy
- Hand washing and sanitizing instructions
- Social distancing instructions
- COVID-19 symptoms information
- Condition of Entry information
- Stop the Spread

HYGIENE

- Touchless sanitizer dispensers installed at restaurant entry/exit, outside guest bathrooms and staff bathrooms/changerooms, and staff work areas
- Hand washing facilities readily available within guest bathrooms, staff bathrooms and staff work areas
- Food menus: physical menus sanitized after each use
- Beverage and wine menus: QR codes to access online lists or physical lists sanitized after each use
- Single use linen napkins and tablecloths
- Masks are optional for all Front of House staff and for all guests
- All staff to wash and sanitize hands prior to clocking in/out for all shifts and breaks
- All staff to wash and sanitize hands before and after eating, sneezing, coughing, handling rubbish, handling guest glassware, crockery, or cutlery, handling cash, or receiving a delivery of goods
- Where possible, all staff to wash hands with soap and water for 20 seconds every 30-minutes
- All staff to avoid skin-to-skin contact with guests and other staff

CLEANING & SANITIZING

Daily professional cleaning of the restaurant in its entirety.

Ongoing cleaning during restaurant service periods:

- High touch areas – at 60-minute intervals – sanitizing of all surfaces, i.e. doors, handrails, etc.
- Tables/chairs – sanitize after each guest seating
- Table condiments – on request only, sanitized after each use
- EFTPOS terminals – sanitize after each use

Commercial dish and glass washers – wash cycle set to minimum 65-71 degrees, sanitization cycle 82 degrees.

PAYMENTS

- Electronic payment only accepted
- Cash transactions – avoid where possible