

PANTRY 360

COVID-19 SAFE WHS PLAN

Pantry 360 has put in place the following plan to respond to COVID-19 and to any directives issued by Queensland Health, including infection prevention and control policies and procedures, safe systems of work, how workers and their HSRs will be consulted, and how this plan will be monitored and updated as public health information changes.

All Pantry 360 employees must take reasonable care for their own health and safety and the health and safety of others in the workplace. Employees must co-operate with any reasonable policies and procedures that relates to health or safety at the workplace, including the following:

INFECTION PREVENTION & CONTROL POLICIES & PROCEDURES

- A maximum of 10 people at any one time (not including staff) are permitted at Pantry 360 ensuring distance of 4 square metres per person
- Social distancing will be adhered to by placing floor markings to identify 1.5 metres distance between persons for queues and waiting areas
- Service is restricted to take-away only, during peak periods (weekends) and take-away ordering procedures have been implemented to ensure social distancing, including providing take-away menus outside the venue
- Frequently touched areas and surfaces, including the front counter, EFTPOS machine and coffee machine will be sanitised on an hourly basis, using a commercial grade sanitizer

Dine-in Customers

- To reduce the amount of contact and sanitisation of menus, Pantry 360 has provided contactless booking, ordering and payment online
- To control the flow of patrons, Pantry 360's online booking systems allows for staggered seating times and the duration of sittings will be managed as required
- For dine-in seated customers contact information must be kept for a period of at least 28 days, therefore we are online bookings ONLY. Records will only be used for the purpose of COVID-19 infections
- Hand washing facilities are available for customers, including liquid soap

- All cutlery/crockery/ glassware will be removed from tables using gloves and will be washed using a commercial grade dishwasher
- All tables and chairs will be sanitised between customers, using a commercial grade sanitizer

SAFE SYSTEMS OF WORK POLICIES & PROCEDURES

- Workers will be directed to stay at home if they are sick, and to go home immediately if they become unwell. Pantry 360 require them to be tested for COVID-19 if they have any symptoms of acute respiratory disease (cough, sore throat, shortness of breath) or a fever or history of fever. They must remain in isolation at home till they get the result and it is negative for COVID-19
- Where practicable, Pantry 360 has implemented measures to maximise the distancing between workers and minimise the time that workers are in close contact. Where it is practical only one person will be behind the counter (except for serving customers) or in the kitchen at any one time.
- Pantry 360 has consulted with workers on COVID-19 measures in the workplace and provided workers with adequate information and education, including changes to work tasks and practices and appropriate cleaning and disinfection practices at work.
- Pantry 360 has put up signage to remind workers and others of the risk of COVID-19 and their obligations

MONITORING & UPDATING COVID-19 SAFE WHS PLAN

- Pantry 360 is keeping up to date with public health information changes, via notifications sent via email from the Queensland Government and Worksafe websites
- Pantry 360 is reviewing work systems daily to ensure they are consistent the current directives from Queensland Health
- Pantry 360 has completed the COVID-19 Safe Checklist and included this as a key component of this plan
- Pantry 360 will publicly display the COVID-19 Safe Checklist as evidence that we are a COVID Safe business