

C BAR COVID-19 HEALTH PROCEDURES

When dining at the Cbar you must ensure you are familiar with all the conditions and changes that we have had to make inline with the QLD state Government Covid-19 Safety plan

CONDITIONS OF ENTRY

- Businesses have the right to refuse entry and service to patron they believe are showing COVID 19 like symptoms
- Everyone has an obligation to stay at home when displaying any symptoms such as fever or coughing.
- Signs at entry points to request customers not to enter the venue if they are unwell or have COVID 19 symptoms.
- Please do not visit us if you have been in contact with someone who has tested positive for COVID 19 in the last 14 days or if you have been overseas in the last 14 days
- Sanitising of hands before entering the venue is mandatory
- In line with our COVID 19 safe plan and government it is now mandatory for every customer that dines in supplies us with their name, number, and address. This is kept in a safe secure place for 56 days.

FRONT OF HOUSE/CUSTOMER INTERACTION

Queuing and Interaction between Patrons

- Floor markings provide 1.5 metre distances between customers queuing for entry and at till area when waiting to pay
- Separate waiting area outside of the venue for anyone ordering takeaways
- Three separated defined areas for seating/dining in

Dining in and Service

- Table, chairs, and menus sanitised after every customer use
- Hand sanitiser available on all tables
- Full table service provided as to minimise as much movement throughout the venue
- All cutlery and crockery cleaned and sanitised using high grade cleaning products
- Our salt, pepper and sugars are individually wrapped and supplied upon ordering

Payments

- We accept cash but electronic payment is preferred

Cleaning

- Frequently touched surfaces including till system, eftpos facilities and bar tops cleaned and sanitised every two hours using high grade cleaning products
- Bathrooms cleaned and sanitised every two hours using high grade cleaning products
- Food preparation areas and equipment cleaned frequently and in line with Safe Work Australia's guidance on cleaning
- General daily cleaning checklist increased

Staff

- All of our staff have completed the COVID 19 online training
- Gloves and alcohol-based hand sanitisers made readily available for all staff
- Additional on-site training has been done for all staff in line with safe COVID 19 practices
- Staff are allocated their own sections and Ipads during their shifts to limit cross use of equipment where possible

We would like to thank you for your continued support, patience and understanding during this time.