BBQ stall COVID safe plan TEMPLATE

NOTE: This plan is designed as a starting point for P&Cs to alter as required for their own event. It was developed in Oct 2020, to meet CHO requirements at that time. Think carefully about the current risks and what you will do to reduce them.

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| **Risks**  | **Mitigations**  | **P&Cs to** |
| Risk of transmission from and to volunteers | * Provide the COVID safe plan to all volunteers prior to event and have it available on the day.
* Use the Check In CBR App to record volunteer attendance
* Alcohol sanitiser available at all times
* Volunteers not to attend if:
	+ they are unwell or
	+ have been within any hotspots within the last 14 days or
	+ are awaiting a COVID test result or
	+ have been in close contact of a positive test result
* If a volunteer(s) become unwell, they will be directed to go home.
* Allocate roles (ensuring that money and food handlers are separated, and a COVID supervisor to ensure COVID plan is adhered to at all times.
* Registered volunteers only, please do not bring additional family members.
* Workspaces allow one person per 2 m2
* Gloves to be worn by volunteers and changed every hour
* Hands are to be washed and sanitised at least every hour and every time:
	+ gloves are changed
	+ cash is handled
	+ face, eyes, nose, mouth or hair is touched
	+ before and after eating
	+ after sneezing, coughing or blowing their nose
	+ after going to the toilet
* Masks are available for use
 | * Email COVID plan prior
* Have a COVID safe plan available on the day.
* Remind all volunteers of COVID plan by induction on the day.
* Have QR codes available for Check In
* Remind all volunteers to Check In
* Supply sanitiser, gloves, masks and cleaning products.
* Allocate roles and workspace to registered volunteers.
* Monitor volunteers throughout the day.
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| Risk of transmission to and from the public  | * Clear entry and exit points with signage and QR code (provided by venue) for everyone to sign in using the Check In CBR
* Volunteers remind customers to Check In
* Physical distancing markers at 1.5 m
* Alcohol sanitiser available at all times, handwashing near-by.
* Signage to encourage the public not to attend if:
	+ they are unwell or
	+ have been within any hotspots within the last 14 days or
	+ are awaiting a COVID test result or
	+ have been in close contact of a positive test result
* Provide contactless service by using a ‘server’ such as a cutlery tray to hand over food. No food is passed into the customers hand.
* Specific volunteers to apply condiments (sauce).
* Where possible cashless transactions are preferred, exact cash payments encouraged.
* Cash handling role is separated from food handling – santising in between each customer.
* The public are encouraged to take away goods to prevent gathering.
* Physical barriers between volunteers and customers to support physical distancing of 1.5 m.
 | * Provide signage with QR code (entry, exit, physical distancing markers, not to attend if…, take away goods)
* Direct all customers to Check In with App
* Provide physical barriers
* Provide food ‘servers’ (contactless)
* Volunteer for condiments
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| Risk of transmission  | * Setup the stall using physical barriers to protect food preparation areas (including the BBQ) from possible contamination.
* Serving surfaces and high touch areas to be sanitized at least every hour, preferably more frequently.
* Ensure enough utensils for each volunteer and some spares.
* Ensure all regular safe-food handling practices and requirements are adhered to.
* Ensure all products used to clean and sanitise meet health and food safety requirements.
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