



Unite against

COVID-19



DUNDEE'S

R E S T A U R A N T

Dundee's Restaurant on the Waterfront COVIDSAFE Plan

Social Distancing

- Signs are placed at entry points to instruct customers not to enter the restaurant if they are unwell or have COVID-19. Anyone with these symptoms will be refused entry to the restaurant.
- Dining in restaurant is by reservation only and client interaction is via phone or online to minimise contact.
- Entry points and exit points to the restaurant are clearly identified with signage and takeaway collection will be external to the restaurant either on the boardwalk, closest entry to Cairns Harbour Lights or at the Cairns Harbour Lights entry.
- Phase one restrictions of a maximum of 10 customers will be strictly followed by Dundee's Restaurant management, ensuring distance of 4 square meters per person. Markings on the floor of 1.5m for any queues and waiting areas.
- Contactless payments and ordering is encouraged.
- Menus are laminated and sanitised after each use as well as single use menus available.
- Seating time is staggered and duration of seating is reduced to 1 hour (Lunch) or 1.5 hour periods (Dinner)
- All customer and staff contact information such as address, email and phone numbers are kept on file for 28 days.

Wellbeing of workers

- Measures have been implemented to maximise the distancing between workers to the extent it is safe and practical and minimise the time that workers are in close contact. Where it is practical and safe to do so, we have reviewed tasks and processes that usually require close interaction and have identified ways to modify these to increase social distancing between workers.
- Front of house workers can collect food from the kitchen and drinks from the bar without needing to go into food/drink preparation areas.
- Non essential face to face meetings and training has been postponed until a later date.
- Workers have been directed to stay home and see a doctor if feeling unwell and only return when the risk has been minimized.
- Workers have been consulted on COVID-19 measures in the workplace and have been provided with adequate information and education including changes to work tasks and practices and appropriate cleaning and disinfection practices at work.
- Signs and posters have been introduced to remind workers and others of the risk of COVID-19

Hygiene and cleaning

- All workers are instructed to practise good hygiene by frequently cleaning their hands, proper cleaning of their hands should take 20-30 seconds, washing the whole hand covering all areas with soap before water. If hand washing is not practical alcohol-based hand sanitiser containing at least 60% ethanol or 70% iso-propanol is recommended.
- Hand washing facilities including clean running water, liquid soap and paper towels are available for customers at the Cairns Harbourlight's Retail bathroom facilities, hand sanitising stations are also accessible in the restaurant.

- Crockery, cutlery and glassware are cleared after each course and washed using a commercial grade dishwasher/glasswasher. Tables are reset using plastic gloves, tables are sanitised between seatings.
- Frequently touched area are surfaces are sanitised each hour including shared equipment and tools, Eftpos equipment, tables, counter tops and sinks). Surfaces used by clients, such as tables, are also be cleaned between clients

Dundee's Restaurant on the Waterfront will regularly review and monitor our systems of work to ensure they are consistent with current directions and advice provided by health authorities.

A signed COVIDSAFE checklist is available for perusal by customers at any given time and this plan can be emailed to customers and will be available online on our website.