

PT LAST HURRAH GROUP COVID SAFE WORK PLAN

August 2020

General

- Hand sanitiser will be provided on all tables, at the bar, in the kitchen, on all cocktail tables and in the toilets
- Optional temperature checking will be provided for all guests
- LHB staff will maintain social distance of 1.5m between staff and guests at all time
- Facemasks will be provided on arrival for all guests that wish to use them
- All staff will maintain social distancing of 1.5m where possible between all LHB staff
- A close contact is considered a contact that has remained within 1.5m for longer than 15 minutes
- In the event of an outbreak within the Last Hurrah staff, all impacted staff (attained through contact tracing and event documentation) will be temporarily stood down for a minimum of 14 days. Additional rapid test results and documentation from an authorised doctor will be required before staff can safely return to work
- All staff and guests will have their name and mobile number or email recorded for contact tracing
- All staff to be temperature checked before entering site
- All staff to have a rapid test conducted at an authorised medical facility 7 days prior to an event. In the case of a full event schedule, twice per month, 14 days apart.
- All staff to use hand sanitiser before and after handling food and drink
- No raw materials are sourced from any live markets. All raw materials are sourced from registered, commercial grade distributors and wholesalers
- No equipment will be left on the bar such as straws
- Individual water bottles will be provided in lieu of the crystal water fountain

Seating arrangements

- Where LHB is not providing table and seating arrangements, A dedicated table for placement of empty drinks and plates will be provided. Glasses and plates left in crowded areas will not be collected until the end of the event or when it is safe to do so
- Where Last Hurrah Bali is providing the tables and seating arrangements, guests will be seated with 1.5m distance between seats
- For the remainder of 2020, Last Hurrah events maximum capacity is limited to 20 guests with a minimum of 4m squared per person at any venue

Contractors

- Last hurrah will ensure that all contractors adhere to the last hurrah COVID safe workplan
- Where contractors will come into contact with LHB staff or guests and/or where the work space is limited to 4 square metre per person, Last hurrah will enforce that all contractors attending site have undertaken a rapid test within the last 7 days.
- Where contractors do not come into contact with LHB staff (under 1.5m or more than one person per 4 square metres), or where the contractor does not need to engage with staff or guests, LH will recommend that the contractors staff undertake rapid test 7 days prior to the vent, but this will not be enforced

Staff Bubbles

- Kitchen staff will work only once per fortnight to allow for incubation and detection if the virus is contracted
- Kitchen teams will work together in a “bubble” to ensure that the virus cannot spread beyond that bubble to other staff
- Bar staff will be limited to one shift per fortnight and will work with the same bar staff in an isolated bubble

- Floor staff and management staff will work a maximum of two shifts per fortnight and will work with the same floor or management staff
- Floor, Bar and Kitchen staff will not be permitted to socialise under any circumstances and staggered breaks will be conducted. Designated areas for break and smoking areas will be allocated at the beginning of each event, by the Last Hurrah COVID safe work plan auditor team member
- Staff who socialise with other staff outside of work hours who contract the virus may be required to undertake further additional rapid tests on a more frequent basis, at their own expense or be temporarily stood down.

Service

- All meals will be plated and served at “the pass” – a dedicated stainless steel bench that maintains a 1.5m distance between floor staff and kitchen staff
- Only kitchen staff are permitted in the kitchen
- Kitchen staff will not interact with FOH staff within a 1.5m distance
- Kitchen staff will cook and prepare outdoors where possible
- Where this is not possible, 1 staff member per 4m squared is the maximum limitation
- PPE (Personal Protective Equipment) will be worn by all staff.
 - Kitchen staff – gloves and face shield
 - Bar staff – gloves and mask
 - Floor staff – gloves and mask

Working conditions and locations

- When working indoors, where possible: enhance airflow by opening windows and doors and adjusting air conditioning.
- All surface areas, food service areas, bar areas and communal areas will be wipe down hourly with kitchen grade commercial disinfectant
- No communal drinks will be served such as punch or punch bowls
- Shisha pipes are forbidden
- The kitchen staff to periodically wipe down surface areas and spray with suitable kitchen grade disinfectant, including before and after plating.

Governance

- A dedicated COVID-19 Auditor from the Last Hurrah team will be allocated to each event, from bump in to bump out, to ensure that COVID safe work plans are upheld.
- No access will be provided to the site if the staff or contractors fail to meet the obligations in the Last Hurrah COVID safe work plan

Agreement

PT Last Hurrah will take all precautions necessary to reduce the potential contraction, spread and outbreak of COVID-19, it is acknowledged that Last Hurrah, its staff and affiliates, including contractors, cannot be held accountable for the spread of the virus and the signatory agrees that Last Hurrah is waived of any responsibility for spread of the virus at its events or otherwise. The signatory agrees that no action will be taken against last hurrah or its affiliates, including litigation, expense recovery or any other penalty.

Signed _____

Name _____

Date _____