

## BSL COVID Safe Plan

Business Name: *Bendigo Stadium*

Site Location: *91 Inglis St, West Bendigo*

Contact Person: *Corporate Services Manager*

Phone: 0432 125 462

Last Updated: 24/6//2022



Requirements	Actions to control the transmission of Coronavirus COVID-19
Practice good hygiene	
Provide hand sanitiser stations upon all entries and throughout the venue at various locations.	<ul style="list-style-type: none"> <li>• Hand sanitiser made available at point of entry for staff, patrons, and contractors</li> <li>• Adequate supply of hand soap, paper towel or dryers are in all areas.</li> </ul>
Enhance air flow within the venue where possible by opening windows and adjusting internal airflow devices.	<ul style="list-style-type: none"> <li>• Whilst the arena is in use, an evaporative air conditioning system with 100% outside air is used.</li> <li>• Where possible, doors to remain open to assist air flow</li> <li>• Establish various entry and exit points to maximise air flow</li> <li>• All the above must comply with Fire Regulation or Security measures internally.</li> </ul>
Masks	<ul style="list-style-type: none"> <li>• Masks are no longer required.</li> <li>• Face masks are recommended when social distancing cannot be maintained.</li> <li>• The venue maintains a sufficient supply of masks and other PPE</li> <li>• COVID tubs are placed in various locations stocked with appropriate PPE</li> </ul>
Provide training to all team members on correct hygiene practices.	<ul style="list-style-type: none"> <li>• All staff have completed the Victorian Government '<b>Infection Control</b>' course</li> <li>• All new employees are required to complete the Vic Government 'Infection Control' course as part of their induction.</li> </ul>
Replace high-touch communal items with alternatives.	<ul style="list-style-type: none"> <li>• Office staff are provided with their own workspace and sanitising products.</li> <li>• Hot desks are not encouraged.</li> <li>• Cashless currency; tap and go encouraged</li> </ul>

Requirements		Actions to control the transmission of Coronavirus COVID-19
Physical Distancing		
Encourage social distancing		<ul style="list-style-type: none"> <li>Decals are placed on floors in high traffic areas as a reminder of social distancing. Indoors and outdoors.</li> </ul>

Requirements		Actions to control the transmission of Coronavirus COVID-19
Cleaning		
Increase environmental cleaning and ensure high touch surfaces are sanitised regularly.		<ul style="list-style-type: none"> <li>BSL facilities team maintain daily cleaning schedules and regular sanitising of high touch areas.</li> <li>COVID Marshalls to assist with the cleaning of high contact points during events.</li> <li>Gaming and bar staff maintain constant sanitising of high touch items. EGMs, Cash point, Keno, TAB Screen, coin cups, bar, and bar tables.</li> </ul>
Ensure adequate supply of cleaning products are maintained on site.		<ul style="list-style-type: none"> <li>BSL Facilities team maintain an adequate supply of cleaning consumables used across the venues.</li> </ul>

Requirements		Actions to control the transmission of Coronavirus COVID-19
Staff protocols		
Ensure employees are not attending work when unwell. How we will manage a worker confirmed positive		<ul style="list-style-type: none"> <li>BSL encourages all staff to keep their COVID vaccination up to date.</li> <li>If a worker tests positive, they must notify their workplace contacts and isolate for 7 days</li> <li>If a worker is a close contact, they are not required to isolate, but must take at least 5 negative RATs over 7 days</li> </ul>

Guidance	Action
Maintaining a COVID safe workplace	
Confirm that the workplace can maintain a safe working environment	<ul style="list-style-type: none"> <li>BSL will maintain COVID safe practices via the following: <ul style="list-style-type: none"> <li>Encourage staff to keep their COVID vaccinations up to date</li> <li>Staff 'Infection control 'course completed.</li> <li>Cleaning checklists.</li> <li>Victorian Government COVID-19 signage displayed- health, hygiene good practices.</li> <li>Provide RAT kits and masks, for staff when required.</li> <li>Sanitiser available for staff and patrons.</li> </ul> </li> </ul>