



Oliveto Covid-Safe House Policy

We are taking every possible preventative measure to ensure that guests, staff and suppliers are protected from potential transmission of COVID-19.

KEY PREVENTIATIVE MEASURES

COVID-SAFE OFFICER

- For each shift, a trained Covid-Safe Officer is appointed to oversee and enforce Covid-Safe House Policies

REPORTING

- Daily reporting and recording of staff attendance, guest contact details and attendance, cleaning checks, visitors register
- Daily reports and records to be kept on file for a minimum of 28 days

STAFF TRAINING

- All staff to complete Covid-Safe House Policy
- Regular monitoring of Australian Govt. Health websites to ensure the latest advice is taken into consideration

HYGIENE

- Sanitizer dispensers installed at restaurant entry/exit, and staff work areas
- Hand washing facilities readily available within guest bathrooms & staff work areas
- Food menus: single use disposable food menus only
- Beverage menus: Physical lists sanitized after each use

OLIVETO

RISTORANTE E BAR

- Single use table paper
- All staff to wash and sanitize hands prior to clocking in/out for all shifts and breaks
- All staff to wash and sanitize hands before and after eating, sneezing, coughing, handling rubbish, handling guest glassware, crockery, or cutlery, handling cash, or receiving a delivery of goods
- Where possible, all staff to wash hands with soap and water for 20 seconds every 60 minutes
- All staff to avoid skin-to-skin contact with guests and other staff, for example, no handshakes
- All staff are to observe 1.5m social distancing whenever possible

RESTAURANT SEATING CONFIGURATION

- Ensure the premises is sufficient to allow for 4m² of space for each person.
- A distance of 1.5m required between bookings/tables, measured from the back of each chair
- Maximum 10 guests per booking
- Table service only – no standing or bar service

CLEANING & SANITIZING

- Daily professional cleaning of the restaurant
- Ongoing cleaning during restaurant service periods:
- Staff and guest bathrooms – at 60 minute intervals – sanitizing of all surfaces
- High touch areas – at 60 minute intervals – sanitizing of all surfaces, i.e. doors, handrails, etc.
- Tables/chairs – sanitize after each guest seating
- Table condiments – on request only, sanitized after each use
- EFTPOS terminals – sanitize after each use
- Commercial dish and glass washers – wash cycle set to a minimum of 65-71 degrees, sanitization cycle 82 degrees.

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RISTORANTE E BAR

PAYMENTS

- Electronic payment preferred
- Cash transactions – avoid where possible

SIGNAGE

- Hand washing and sanitizing instructions
- Social distancing instructions
- COVID-19 symptoms information
- Condition of Entry information
- Stop the Spread

CONDITIONS OF ENTRY

Entry denied if COVID-19 symptoms are evident or if the following conditions are not met:

Guests

- Confidential contact detail collection for ALL guests required upon entry (deleted after 28 days)
- All walk-in diners to provide host name, phone number and email address, recorded in reservations system

Staff

- Staff are to stay home if they are sick or have symptoms and should go home if they become unwell

Delivery Drivers/ Sales Reps/ Tradesmen

- All non-staff/guest visitors who enter the premises to provide name and contact details, plus in and out time – recorded in the visitor register