

Bar operations in Level 2



Alert Level 2 – Reduce

Under Alert Level 2 the disease is contained, but there is still a risk of community transmission. The objective of this document is to provide clubs with some best practice examples from Hospitality New Zealand and the Restaurant Association to minimise the risk of transmission of the virus and be able to rapidly track and isolate any cases that may arise. Subject to the range of public health measures; bar operations can resume under level 2. Clubs should familiarise themselves with these measures and recommendations at the following links; <https://covid19.govt.nz/> and <https://squashnz.co.nz/for-clubs/covid-19.cfm> Clubs should pay particular attention to ensuring 'gathering' sizes are met, groups are separated, good contact tracing is possible and hygiene measures, particularly washing and drying of hands, and regular sanitising of equipment and surfaces are in place.

Official Government Advice and Licensing Requirements supersede this information.

As of 12 August 2020

Government Guidelines	Tips from Hospitality New Zealand and Restaurant Association of New Zealand
Have customers seated	People should be seated
Keep groups of attendees separated 1 metre	<p>Tables and Chairs should be set up to comply with 1. metre physical distancing protocols.</p> <p>Make sure that people do not need to queue near other people to enter, pay, or go to the bathroom.</p> <p>Ensure the layout of your venue avoids creating areas of congestion</p> <p>Close communal amenities (such as water stations)</p> <p>Use floor markings to assist customers to comply with physical distancing requirements</p>
Have a single server per group, where practical	<p>Server can serve more than one group.</p> <p>If it is not possible to use a single server (for example when bar staff are taking a break), you will need to address how you will manage this risk another way.</p> <p>At premises with an on-licence or club licence people cannot order or collect from a counter and must be served at the table.</p>
Keep records of all customers and bar staff	<p>Contact tracing registers must be in place</p> <p>Ensure you keep the contact register for 8 weeks</p>
General Hygiene Tip	<p>Have hand sanitiser readily available and disinfect eftpos machines after each use.</p> <p>Encourage contactless payments</p>

Consider the risks of multiple hands handling glassware.

Any staff who are on site should be provided with any appropriate personal protection equipment to ensure they can remain healthy and safe

Review and update cleaning schedules

Regularly sanitise counter area and any surfaces that the customer may be able to touch

Please remember the following websites are the best source of information:

www.covid19.govt.nz - www.health.govt.nz - www.sportnz.org.nz - www.squashnz.co.nz - www.worksafe.govt.nz www.restaurantnz.co.nz/ www.hospitality.org.nz/

There are a number of templates, examples and information on these websites.