

## BSL COVID Safe Plan

Business Name: *Bendigo Stadium*

Site Location: *91 Inglis St, West Bendigo*

Contact Person: *Chief Operations Officer*

Phone: 0432 125 462

Last Updated: 7/1/2022



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>
Ensure staff wear appropriate PPE when required.	<ul style="list-style-type: none"> <li>• Masks must be worn indoors and may be removed once seated and consuming food and beverages</li> <li>• Face masks are strongly 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 staff and team members on correct hygiene practices.	<ul style="list-style-type: none"> <li>• All staff have completed the Victorian Government 'Infection Control' 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			
Ensure all staff that can work from home, do so.		<ul style="list-style-type: none"> <li>• Directive in place for all office staff that can work from home shall work from home.</li> </ul>	
Configure hospitality areas so that there is no more than <b>one person per two square</b> metres of enclosed space.		<ul style="list-style-type: none"> <li>• Density limits of one person per two square metres applies to Hospitality areas-bistro, sports bar and gaming room.</li> <li>• Decals are placed on floors in high traffic areas as a reminder of social distancing.</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. Checklist maintained.</li> <li>• COVID Marshalls to assist with the cleaning of high contact points</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. Checklist maintained.</li> <li>• Domestic Basketball -Bio Security Officers are responsible for sanitising score bench and basketballs between each game</li> <li>• Other user groups are responsible for sanitising their own equipment using the products supplied by BSL</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> <li>• Cleaning supplies used in BSL venues conform with DHHS approved products.</li> </ul>	

Requirements	Actions to control the transmission of Coronavirus COVID-19
Staff and visitor protocols	
<p>Implement screening practices for employees and visitors before venue entry. Ensure employees are not attending work when unwell.</p>	<ul style="list-style-type: none"> <li>All staff and visitors are required to QR Code prior when entering the venue.</li> <li>Staff are not to attend venue if unwell.</li> <li>All employees are required to fill out a health questionnaire and take temperature prior to each shift.</li> <li>All employees are double vaccinated.</li> <li>All patrons must be double vaccinated unless a valid exemption is produced.</li> <li>Proof of vaccination, of all patrons, 18 years &amp; older, entering the venue, will be checked.</li> <li>A Check-in Marshall at entry point shall ensure visitors have scanned the Victorian Government QR code or digitally sign them in if unable to do themselves.</li> <li>Check in Marshall will sight visitor's vaccination certificate and not permit unvaccinated persons to enter.</li> </ul>
	<ul style="list-style-type: none"> <li>Screens have been placed at reception and hospitality areas ensuring protective barrier between staff and customers</li> </ul>

Guidance	Action
Preparing your response to a suspected or confirmed COVID-19 case	
<p>Prepare or update business continuity plan to consider the impacts of an outbreak and potential closure of the workplace.</p>	<ul style="list-style-type: none"> <li>Specific risk assessment in place to estimate risk potential and business impacts of outbreak and if closure is necessary.</li> </ul>
<p>Prepare to self-manage the exposure in the workplace, in line with public health guidance including cleaning of compromised areas.</p>	<ul style="list-style-type: none"> <li>Records retained of all persons visiting or employed at BSL Venues retained for 28 days before disposal – adhering to privacy obligations.</li> <li>All COVID management documentation retained electronically in different network file locations and locally</li> <li>BSL COVID-19 Operational Plan contains specific Cleaning Management processes</li> </ul>
<p>Prepare for how you will manage a suspected or confirmed case in the workplace</p>	<ul style="list-style-type: none"> <li>BSL Identification and control of suspected or confirmed case of an employee SOP in place.</li> <li>Internal team responders have completed Victorian Government Department of Health, COVID-19 Infection Control training, Online module</li> </ul>

	<ul style="list-style-type: none"> <li>• Internal protocol specifies management responsibilities in the event of a suspected or confirmed case of infection.</li> <li>• A worker who tests positive will be required to isolate for 7 days and return a negative RAT test on day 6 before returning to work.</li> </ul>
<p>Prepare to notify the workforce and contactors of a confirmed or suspected case.</p>	<ul style="list-style-type: none"> <li>• BSL has a specific COVID-19 Communications Plan to processes, for a confirmed or suspected case both employees and sub- contractors.</li> </ul>
<p>Confirm that the workplace can maintain a safe working environment</p>	<ul style="list-style-type: none"> <li>• BSL will maintain COVID safe practices</li> <li>• BSL’s COVID-19 Control processes are formalised via the following documented processes <ul style="list-style-type: none"> <li>○ Victorian Government QR Code check in</li> <li>○ Vaccination policy-Employees</li> <li>○ Staff health questionnaire &amp; temperature checks</li> <li>○ Staff ‘Infection control ’course completed</li> <li>○ Return to sport plan.</li> <li>○ Incident Management Procedure- (SOP confirmed case in the workforce)</li> <li>○ Cleaning checklists.</li> <li>○ Victorian Government COVID-19 signage displayed- health, hygiene and double vaccination required.</li> </ul> </li> </ul>