



## COMMITTED TO SERVING YOU SAFELY

To ensure best practice in all aspects of reopening, the Flying Brick Cider Co team has gone above and beyond mandatory government requirements and have activated the following measures to ensure the health of our wonderful guests and team.

### First things first. . . **Patron Registration**

Upon arrival at Flying Brick Cider Co, you will be required to fill out a Registration Form. This is to ensure we can get in contact with both you and the DHHS should there be even a hint of contact with Covid-19 on any particular day. We are 100% committed to preventing the spread of Coronavirus and thank you for your co-operation and commitment to community safety. *Please note, we retain the right to deny entry to any patron who refuses to fill out the Registration Form.*

### **Patron Registration & Privacy**

Please rest assured, we will make every endeavour to ensure the completion of a Registration Form will not compromise your privacy in any way. Registration Forms with your details will be stored in a secure box and then shredded within 28 days of your visit.

### **What we're doing**

- All staff have been trained by our accredited Covid-19 Response Managers.
- Our entire team has been encouraged to download the Covid-19 Safe App.
- Staff must maintain a social distance while on duty and during breaks.
- Sanitising stations are located both in prominent locations within the venue
- All tables, chairs, table numbers are thoroughly sanitised prior to, and between, each sitting.
- All communal touch items (door handles, benches, eftPOS machines, restroom **areas**) are consistently sanitised throughout each sitting.

## **Tables, chairs & safety spacing**

In line with government regulations, the following is in place for your safety:

- A Maximum of 6 patrons per table.
- 1 patron per 4M2 has been precisely calculated
- All tables are spaced at least 1.5 metres apart.
- Floor dots have been placed at entry, exits and restrooms to ensure social distancing is being followed.

## **Service**

- Strictly table service only. No bar/beverage counter, drinks stations or condiments stations are permitted.

## **Payment**

- Our preferred method of payment is Tap & Go.

## **Menus, Cutlery, Glassware & Condiments**

- Menus are sanitised after each individual use
- All cutlery, crockery and glassware is washed in commercial equipment at temperatures well above the required safety net of 80 degrees Celsius.
- We will be providing guests with individual Cutlery & Condiment 'Pillows', each containing cutlery, napkin and single use salt & pepper sachets.

## **Help us keep everyone safe! What we need you to do**

- DO NOT ENTER the venue
  - if you have just returned from any overseas travel.
  - if you are experiencing any flu-like symptoms.
- We encourage all guests to download/activate the Covid-19 Safe App.
- Hand sanitise prior to entry and at regular intervals during your dining experience using the sanitiser stations provided.
- Wash your hands thoroughly after going to the bathroom.
- 'Dracula' sneeze into your elbow – or a tissue (and discard the tissue immediately in to a bin – please do not leave it on the table for one of our team to pick up).
- Do not bring external food, beverages or cups into the venue.
- Respect social distancing.
- Respect our great team and other patrons as we all get used to the new 'normal'.