

## Organisation or Business Details

<b>Organisation or business name</b>	Renner Springs Desert Inn
<b>Owner name or Site manager</b>	Alan Revell
<b>Phone number</b>	08 89644505
<b>Email address</b>	rennersprings@bigpond.com
<b>Address</b>	CMB 7 STUART HIGHWAY RENNER SPRINGS 0862
<b>Australian Business Number (ABN)</b>	15132001828

### Provide a short overview of what your business or organisation does :

Roadhouse - Motel/Caravan Park Restaurant Pub Srvice Station

## Workplace

Have you provided education on adhering to physical distancing to staff?	<b>Yes</b>
Have you provided clear guidance on physical distancing to customers?	<b>Yes</b>
Have you provided markings on the floor 1.5m apart in areas where people queue?	<b>Yes</b>
Will physical distancing be managed as part of any delivery service or picking up goods?	<b>N/A</b>
Have you planned measures to manage entry and exit points so that people do not group in these areas?	<b>N/A</b>
Have you revised table or seating configuration so different groups of customers are not face to face?	<b>N/A</b>
<b>List the measures you will use to manage physical distancing :</b>	
Markers on queue lines Markers on Sitting at the Bar Markers on Tables	

## Hygiene

Have you provided hand sanitiser or hand washing facilities to allow staff and customers to wash or sanitise their hands regularly?	<b>Yes</b>
Have you provided education on COVID-19 hygiene protocols and practices, including cleaning, to staff?	<b>Yes</b>
Have you provided information on COVID-19 hygiene protocols and practices to customers?	<b>Yes</b>
Have you provided signage around the business to remind customers and employees to maintain hygiene practices and to go home if the customer or employee is feeling unwell?	<b>Yes</b>
Have you identified all facilities, equipment and transport vehicles that require cleaning and sanitising?	<b>Yes</b>
Do you have adequate supplies of cleaning and disinfecting products?	<b>Yes</b>
Have you identified high touch surfaces and increased your regular cleaning schedule?	<b>Yes</b>
Have you considered ways to limit customer self-service?	<b>Yes</b>
Have you considered ways to minimise handling of shared items to avoid the risk of contamination?	<b>Yes</b>
<b>List the measures you will use to manage hygiene :</b>	
More regular cleaning of bar and tables with appropriate cleaning liquid More intense cleaning of rooms including wiping down all touching points in rooms ie light switches door handles all other surfaces including tv and air con remotes Cleaning of all surfaces regularly in shop and providing gloves for customers fuelling up at bowsers Advising customers to wash hands before entering	

## Staff

Have you provided education or information about COVID-19 transmission and symptoms to staff and volunteers?	<b>Yes</b>
Do you have protocols for staff to not attend work if unwell?	<b>Yes</b>
Have you provided direction to staff to seek medical advice if they have symptoms of COVID-19?	<b>Yes</b>
<b>List the measures you will use to manage the health of your staff :</b>	

Staff live on site so they Are always around In the event staff or customers are unwell we Have a procedure to contact Remote health  
Due to our remote location and they will provide instructions on appropriate course of action