



Sport and Recreation



Please use the following form to document your plan for how your staff and patrons will be kept safe during the COVID-19 pandemic.

Premises name:

has a maximum capacity of Number: patrons and agrees to the following Phase 4 safety requirements:



A strict limit of a minimum of 2sqm per person



Maintain physical distancing



Maintain hygiene standards and conduct frequent cleaning



Carefully manage shared spaces to ensure physical distancing

Refer to the COVID Safety Guidelines: Sport and Recreation for information on the expectations for COVID Safety Plans, including the application of the patron limit, and to assist you in completing this plan.

These are available at wa.gov.au

Discuss and share relevant details of your plan with staff, contractors and suppliers so everyone is aware of what to do and what to expect.

The COVID-19 pandemic is an evolving situation – review your plan regularly and make changes as required.

Print and display the **COVID Safety Plan Certificate** available at the end of this form.

We're all in this together.



Premises details			
Premises name:	Landsdale Farm	Prepared by:	Philip Kieran
Type of premises:	Educational Farm	Position title:	General Manager
Street address:	71 Evandale Rd	Completion date:	12 Feb 2021
Contact no:	6102 1985	Revision date:	1 June 2021
Email:	philip.kieran@landsdalefarm.or		

* For the sections below, please complete the form and attach additional pages or information as required.

1. Physical distancing

• What will be done to implement physical distancing guidelines?

Consider: physical distancing for staff and patrons; occupancy limits based on 2sqm requirements; management of waiting areas etc.

- * Separation of people on train cart rides except where school, large family and childcare groups fill the train
- * Markers on ground indicating waiting positions in queues
- * ongoing of attendance numbers to ensure occupancy cap is not reached
- *signage reminding patrons of distancing regulations

2. Hygiene

• How will you ensure required hygiene standards are maintained?

Consider: hygiene protocols and practices; supply of cleaning and sanitiser products etc.

- * daily cleaning and disinfecting of bathrooms.
- * frequent wiping of high touch areas
- * contactless payment through square terminal
- * Daily cleaning an disinfecting of rubbish bins.

3 . '	Training	and	educ	ation
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 How will you ensure all your workers know how to keep themselves and others safe from exposure to COVID-19?

Consider: staff training; records of training; additional education; signage; guidance material etc.

COVID safe training requirement for all staff recorded in HR system additional signage

Staff meeting and internal communication communicating requirements to all staff.

4. Compliance

• I am aware that in addition to the legal obligations arising from the Emergency Management Act 2005 and the Directions made under that Act, I must continue to comply with relevant existing legislation and regulations, including WorkSafe legislation.

Yes	No	
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Comments:

Landsdale Farm has maintined ongoing commitment to COVID safety in WA despite a noted relaxation of standards throughout the Perth Metro area.

5. Response planning

 How will you respond to an exposure or suspected exposure to COVID-19 within your premises?

Consider: records of patrons; cleaning procedures; referrals to relevant authorities; regular review of procedures etc.

Records of patrons through COVIDSafe and manal register, staff & volunteer rostering, cooperation with authirities and so on.

If exposure is detected the venue will be immediately closed, potentially exposed staff will have to be isolated and deep cleaning undertaken. An assessment would need to be made if the venue could continue to operated with reduced staffing. This would be unlikely.







Premises name

Landsdale Farm

COVID Safety Plan Certificate:

Sport and Recreation

Welcome.

We can accommodate

300 Number:

patrons and agree

to maintain the WA Government's safety measures



2sqm per person



Frequent cleaning and disinfection

We're doing our part to help keep you safe. Please respect the rules and our staff.

We're all in this together.

Prepared by:

Philip Kieran

Date:

12 Feb 2021

