## **Checklist for workers**

Please note that the checklists outline the Victorian Government restrictions and requirements that apply from 11.59pm, on 27th September 2020.

training	□ After collecting/clearing used food and beverage items
All current workers are encouraged to complete free, short, accredited infection	<ul> <li>Before returning to food or beverage preparation areas</li> </ul>
control training. Any new workers being engaged also need to complete this training.	☐ At the start and end of each meal break
Visit <b>skills.vic.gov.au</b> or call <b>131 823</b>	<ul><li>Before and after touching a customer or their belongings</li></ul>
Do not carpool with other colleagues	After handling money
•	☐ Before leaving work
Wear a face covering at work, and to and from work unless you have	<ul> <li>Before and after changing your face covering</li> </ul>
a lawful reason not to doing so	After blowing your nose, coughing, sneezing, or using the toilet.
Practise good hygiene	
☐ Be rigorous in maintaining the new	Stay home if unwell
cleaning and disinfecting schedule (e.g. touch points such as tables and counters need to be cleaned and disinfected before and after use by customers).	<ul> <li>☐ If you have symptoms, get tested for coronavirus (COVID-19). Stay in quarantine at home until you get the result and it is negative for coronavirus (COVID-19).</li> <li>☐ Do not come to work if you have a fever (a temperature of 37.5°C or greater), or if</li> </ul>
Wash your hands thoroughly with	you have any symptoms.
soap and water for at least 20 seconds at the very minimum:	
$\square$ On arrival at work	
☐ Before preparing or delivering food and/or beverages to tables	

