Phase 1
Prevention & Monitoring

Trigger point : Local COVID-19 outbreak

Senior Management Team	OHS	Operations	Housekeeping	Food & Beverage (F&B)	Accommodation Maintenance
Remain vigilant with regards to COV ID-19 trends/events and communicate with OHS and other risk management team members as required regarding updates or developments in this area Monitor and ensure all departments are compliant with Australian and Victorian Government Health and Safety best practice. Implement required procedures properly; Immediately report any suspected case to OHS and other relevant parties.	 Provide safety training related to virus prevention and personal hygiene for OHS team membersensure adequate records are kept. Ensure PPE equipment including masks/thermometer/hand sanitizer etc. are stocked at PHS. Remind all PHS team members of best practice health and hygiene measures. Consult Healthcare professionals for advice and treatment should a team member show signs such as a fever, sore throat, coughing, chest inflection etc. PHS to 	 Provide PPE equipment including masks and sanitation equipment for both guests and team members. Provide hand w ash and sanitizer in public areas, including reception, changerooms and general facilities; Report any guests w ith suspected symptoms to the Duty Manager and assist the guest in receiving further medical treatment if guest is found w ith any suspected symptoms; Strictly follow PHS, Australian and Victorian sanitation and cleaning guidelines. 	Spray and w ipe Taskforce disinfectant and cleaner on all relevant surfaces throughout the tent during housekeeping servicing; Spray and w ipe Taskforce disinfectant and cleaner throughout shared common areas for the tents daily; Clean and disinfect public areas including reception area doors, handrails, elevator buttons etc, w ith disinfectant every day; Spray Taskforce disinfectant and cleaner into drainage outlets as required	 Alw ays practice good food handling protocols and hygiene. Store all food and materials properly in the storage rooms; clean and disinfect the shelves regularly; Clean all utensils, equipment and facilities in the kitchen thoroughly on a regular basis; Handle all covered garbage cans and garbage rooms according to the hygiene standards; Disinfect surfaces as required. Clean all floor kitchen areas with bleach every day. 	 Disinfect and clean the equipment with Taskforce as required. Clean and disinfect inroom air systemfilters every month; Spray Taskforce disinfectant and cleaner or the air accommodation conditioning unit weekly;

monitor treatment and recovery. keep records. Team members are to report any suspected incidents/symptoms of others with suspected symptoms in the workplace.

General Health & Hotel related Facilities

Wellness and Activities

- · Always limit the number of guests involved in wellness and activities to Government mandated guidelines
- Clean and disinfect all Wellness and Activity areas with Taskforce disinfectant and cleaner on a regular basis
- · Increase cleaning frequency of all equipment, floor, surfaces and accessories;
- · Ensure hand sanitation liquid and wipes are available at all time for guest convenience and safety

Saunas - Hammam (wet and dry), and Changeroom areas

- Always limit the number of guests in spa and sauna and public areas to Government mandated guidelines
- · Apply Taskforce and bleach as required to seating and floor areas in spa and sauna areas
- Increase the frequency in cleaning and disinfecting all toilet and shower cubicles throughout the day
- Increase the frequency of cleaning and disinfecting the vanity surfaces
- · Increase the frequency of cleaning and emptying rubbish bins

Hotel Reception Area

- · Clean and disinfect all surfaces with Taskforce disinfectant
- Increase the frequency of cleaning to all surface, equipment and accessories
- Handwashing facilities and hand sanitation liquid should be provided for guests
- · Increase the frequency of cleaning and emptying the rubbish bins

Other Areas and BOH

- Increase the frequency in cleaning and disinfecting to all BOH equipment, ensure disinfectant procedures are in place
- · Increase the frequency of cleaning and disinfecting floor, vanity surfaces, and other
- Clean and disinfect all utensils, serving cups/glass and tea pots as required

Swimming Pools, Barrels, Plunge Pools

- Always limit the number of guests in pools, and other bathing facilities to Government mandated guidelines
- Drain, clean and disinfect all swimming pools, barrels, and plunge pools daily using chlorine and other chemicals as required
- · Clean pool surrounding areas including walls, floors, equipment, tables and chairs, handrails

Phase 2
COVID-19 Confirmed

Trigger point : Confirmed case COVID-19 outbreak at PHS

HR Operations F&B Accomodation Maintenance Housekeeping Senior Management team Report COVID-19 incident and Working with OHS track the · Thoroughly clean and disinfect Thoroughly clean down all Ensure crockery and cutlery is Disinfect and clean the communicate with OHS and health status of PHS team public facing equipment. the activity areas of the kept in sanitized closed equipment with Taskforce other risk management team members who may enter risk furniture and general areas confirmed case at PHS: containers. immediately. members as required areas. Follow up with team including reception desk and Use Taskforce disinfectant and Clean all utensils, equipment Clean and disinfect in-room air system filters immediately: regarding updates or members to monitor the entrance area. cleaner in and around the guest and facilities in the kitchen developments in this area: health of the team. Participate Provide independently room during the housekeeping thoroughly on a regular basis; Spray Taskforce disinfectant and Monitor and ensure all Handle all covered garbage cleaner on the air accommodation and lead team training on packaged masks at the front cleaning process. departments implement health and safety as required. desk: Spray Taskforce disinfectant and cans and garbage rooms conditioning unit immediately Provide hand wash sanitation required sanitation and health c leaner in public areas as according to best practice procedures; including isolating required. Clean and disinfect hygiene standards; packs or liquid. Seal and thoroughly clean all Handle all covered garbage the risk, contact tracking, public areas including reception decontaminating possible tents in the event of a area doors, handrails, elevator cans and garbage rooms effected areas, and other confirmed case of COVID-19 buttons etc. according to the hygiene Spray Taskforce disinfectant and measures as required. (including linen, furniture, standards: Ensure full involvement of cleaner into drainage outlets Disinfect surfaces as required. etc.); government bodies as Replace or clean and disinfect daily. used cleaning tools. required. Wear masks, gloves and other Clean all floor kitchen areas with necessary PPE during cleaning; Strictly follow best practice bleach every day. Government guidelines Including chemical handling processes.