Outdoor dining – Step 1 Fact Sheet

Restrictions prior to 11 May 2020

Prior to 11 May 2020, restaurants, cafes and similar venues have been directed to close their premises to the public, except for take away and delivery purposes. This continues to apply until 11 May 2020.

Situation from 11 May 2020

From 11 May 2020, outdoor dining can be offered by restaurants and cafes.

However, to do so, they:

Must:

- Recomence seated dining in outdoor areas only - indoor service is still prohibited
- Limit the number of people on site to 1 person per 4 square metres (density requirement)
- Alcohol not to be consumed
- Have a maximum of 10 patrons at any time

Should:

- Observe, and encourage observing of, social distancing (1.5 metres rule)
- Minimise use of shared equipment
- Maintain and encourage good hygiene; offer hand sanitiser
- Ensure frequent environmental disinfection cleaning of the premises
- Implement signage/markings to support compliance by staff and patrons
- Review aspects of their business that may increase the risk of transmission; ensure that any period of closure has not caused non-compliance with food safety standards
More information

Recommencing seated dining in outdoor areas only
The current Direction introduces the first stage of easing of restrictions.

From 11 May, outdoor seated dining will be permitted for cafes and restaurants and food outlets such as bakeries and delicatessens. The maximum number of seats will be limited to 10.

Patrons are allowed to order at a counter (as they already were prior to 11 May for take away purposes). In addition to outdoor dining, providing goods, food or beverages to take away from the premises or for delivery is also still allowed, as was the case prior to 11 May.

The exemption allowing seated dining in outdoor areas applies to unlicenced restaurants and cafes, and those holding a restaurant and catering licence under the Liquor Licensing Act 1997. Alcohol is not to be consumed by outdoor diners.

Businesses and organisations that hold liquor licences with questions about their current licence can contact the Commissioner for Consumer and Business Services. Refer to www.cbs.sa.gov.au/contact for details on how to get in touch.

Limiting the number of patrons to 10
The number of patrons has to be limited to a maximum of 10 at any one time. This number is excluding any necessary staff. Depending on the size of the outdoor dining area, a lower maximum limit may apply, as any venue must also comply with the density requirement as outlined below.

Observing the density requirement (1 person per 4 square metres)
There may be no more than one person per four square metres on site at any time.

For smaller outdoor dining areas, this may mean that fewer than 10 patrons are allowed on the premises.
The maximum number of people allowed in an outdoor dining area can be calculated by dividing the total surface area in square metres by four.

Social distancing
Observe, and encourage staff and patrons to adhere to, social distancing principles, which require people to try to maintain at least 1.5 metres physical distance between one another at all times.

This rule should be followed while queuing, entering/departing, and so forth. Depending on a venue’s layout, it might be advisable to move tables and other furniture further apart to enable distancing.

Minimising the use of shared equipment
Businesses and organisations should endeavour to avoid or minimise the use of shared equipment. Removing shared salt and pepper containers, replacing shared or paper
menus with display menus (e.g. boards etc), and replacing all cutlery and other items on tables between each use are all advisable.

**Good hand and respiratory hygiene**
Adopt, and encourage adoption of, good hand and respiratory (coughing and sneezing) hygiene practices. Offering hand sanitiser for use by staff and patrons is strongly recommended.

**Monitoring attendees**
Monitor any entrances and exits in efforts to ensure that the total number of patrons does not exceed your venue’s maximum at any one time.

**Environmental disinfection cleaning of the premises**
Ensure frequent environmental disinfection cleaning is undertaken in line with health advice available from SA Health and the Australian Department of Health. Particular attention should be paid to frequently touched surfaces, dining and service areas, and areas where food is prepared.

**Implementing signage/markings**
To support compliance with current restrictions and advice, it is advisable to implement signage to attendees of restrictions, recommendations and health advice, as well as floor markings to help with social distancing, including when queuing.

**Review all aspects of their business that may increase the risk of COVID-19 transmission, ensure that any period of closure has not caused non-compliance with regular food safety standards**
Prior to re-opening, businesses should review any current aspects of their business, including compliance with the above requirements and recommendations, venue layout, items used, cleaning practices, and so forth to mitigate the risk of transmission.

Following a period of being closed, it is recommended to also check whether any food, beverages or ingredients must be thrown out, and whether any extra cleaning is required prior to re-opening, to ensure continued compliance with existing food standards.