

CASE STUDY

Restaurant Venue



Key Points

- › From 9am on Friday 18 September 2020, all venues, facilities and businesses can have a maximum of 25 people (excluding staff) across the entire venue. Businesses must not exceed the capacity limit that applies under standard liquor or fire occupancy loading and regulatory conditions of the venue.
- › If venues want to have more than 25 people they should use the one person per 4 square metres of usable space rule up to 100 people per each indoor and outdoor space.
- › Staff are excluded from both the patron limit and the 4 square metre rule.
- › Restaurant owners, managers and operators must not temporarily divide any usable indoor space or usable outdoor space for the purposes of calculating usable space.
- › Usable for an indoor or outdoor space means the space that people can freely move around in, taking out divisions such as stages and similar areas, restrooms, changerooms and similar areas, staff only areas, areas occupied by fixtures, fittings and displays and areas that are closed off or not being used.
- › If possible, each separate dining area should have its own bathroom.
- › If possible, each dining area should have its own entrance and exit (which can be the same) and waitstaff.
- › Alcohol can be served without a meal.
- › Patrons must remain seated at all times, except to the extent that it is unreasonable or impracticable to do so. Examples of unreasonable or impracticable include

entering and exiting the premises, ordering and paying for food or beverages, using the restrooms.

- › If a restaurant venue has more than one indoor space, each space must be enclosed by a roof and walls of solid construction and stretching from floor to ceiling.

Restaurants must:

- › develop a COVID Safety Plan that identifies risks and outlines how those risks will be managed – increase frequency of cleaning of high touch areas and objects.
- › clearly display occupancy allowance at the entrance to the venue as well as display additional signs with area occupancy for separate individual spaces.
- › manage how people enter and exit the venue to maintain physical distancing.
- › manage the flow of patrons throughout the venue/site to avoid people congregating.
- › manage bookings so patrons do not stay at the venue for more than two hours.
- › request first name and contact phone number (for contact tracing purposes) of each person who attends. If provided, keep a record of those details and the date and time the person attended for 28 days, after which it can be securely destroyed. Venues might like to consider using the Check In CBR app to assist them in fulfilling this requirement. To find out more and register your venue visit the [Check In CBR page](#) on the COVID-19 website.

Under the one person per four square metre rule how many people are allowed in each indoor or outdoor space

Size of space	Maximum number of patrons
80m ²	20
100m ²	25
160m ²	40
200m ²	50
400m ²	100

Note: You should only factor in usable space when calculating how many people you can have in your premises. Usable space means the space that people can freely move around in, but does not include:

- › stages and similar areas,
- › restrooms, changerooms and similar areas,
- › areas occupied by fixtures, fittings, and displays, and
- › staff only areas and areas that are closed off or not being used.

Case study: Hosting groups

A large restaurant venue in Canberra has reopened for seated dining. It has four small indoor dining rooms, an outdoor area and a large marquee for functions. Observing the one person per 4 square metre rule, the four small indoor dining rooms can safely accommodate five diners each (20 patrons in total). Each space has its own entry/exit, its own waitstaff and bathroom access. Diners are given cutlery as they sit down. Menus are provided on large boards for people to order-from.

The venue has two sittings each evening, one from 6pm to 8pm and one from 8:30pm to

10:30pm. Everything is thoroughly cleaned during the half-hour break between sittings. The 400m² outdoor area is used to host wedding ceremonies. Up to 100 people can attend the wedding ceremony, excluding those conducting or helping with the service and staff. The venue asks the organisers of any weddings to keep the names and contact numbers of their wedding guests. Wedding parties and their guests are permitted to dance at their private celebratory function.

Case study: smaller venues

A small restaurant venue with 80 square metres of usable space is open for seating dining. They are permitted to have no more than 25 patrons across the entire venue. The venue has spaced their tables as far apart as possible to try and maintain distance between groups of diners. Bookings are managed so patrons don't stay longer than 2 hours.

This information is correct as of 18 September 2020. For the latest advice on restrictions please check the [COVID-19 website](#) or call the COVID-19 helpline on (02) 6207 7244.

The Business Resource Kit includes: guidelines for creating a COVID Safety Plan; posters for displaying in your business premises; fact sheets and case studies to provide up to date information and clear advice; and other useful resources.

Find the kit on the business resource page of the [COVID website](#).

Canberra Business Advice and Support Service: Business owners can receive up to four hours of free, tailored advice and access online business development resources. Call (02) 6297 3121.

Information in this factsheet is for illustrative purposes only and is not an accurate representation of any particular business.