

SOUTH AUSTRALIAN ROADMAP FOR EASING COVID-19 RESTRICTIONS

STEP 3 - FROM 29 JUNE 2020

FAQs: Communal / shared food

Certain restrictions remain on shared / communal food service and facilities.

Food and beverages (including alcohol) must be consumed by patrons while seated at tables that are physically separate from any bar or where orders are taken.

Any shared equipment and frequently touched surfaces must be cleaned between use by different individuals or groups.

Public venues (e.g. pubs, restaurants, cafes, wineries, breweries), including private events hosted at a venue

Can I open the buffet bar / salad bar?

No. Communal food service areas are not permitted to be opened, including buffet and salad bars. This includes both self-service and/or staff serving food.

Can I serve share plates (e.g. tapas, pizza, bread) at tables?

You can serve share plates to a table if it is to be shared amongst people who are seated as part of the same group.

Can I serve platters/boards?

As above, you can serve shared platters/boards to a table if it is to be shared amongst people who are seated as part of the same group. For example, you cannot have a platter available for all guests attending an event, but you can have a platter available for people seated at a table together that are part of the same group.

Can I hold a cocktail function?

No, this is considered similar to providing communal food from a service area, however cocktail style food can be served to a table if it is to be shared amongst people who are seated as part of the same group.

Are the rules different for private functions?

No, the above rules apply for private functions at licensed premises or other public venues (e.g. weddings, funerals, birthdays, other ceremonies).

Can I allow patrons to select their own raw ingredients from a chilled buffet/display fridge?

No, communal food service areas are not permitted to be opened.

Food and condiments can be ordered, picked, weighed and/or served by the restaurant staff, and the restaurant staff or the patron can cook the food (particularly in a Mongolian BBQ or Hot Pot style restaurant).

BBQs / sausage sizzles

Can I hold a BBQ/sausage sizzle (e.g. at a community club)

Yes, this is considered as takeaway food, but certain measures must be taken to reduce the risk of infection, including:

- > People being served must practice physical distancing when lining up to order and practice good hygiene.
- > No self-service of condiments etc. (person serving the food must apply condiments).
- > Cooked food must be protected from contamination and stored away from the area where orders are placed.

Gatherings at a private residence

Are there restrictions if I serve food at a gathering at my house?

There are no restrictions on food service at private residences, however good personal hygiene practices should be followed.

Food catering business

I am a food catering business; do I have to comply with the same requirements as restaurants?

This depends on where and how you cater.

Where caterers are undertaking onsite catering (purchase and consumption) of food or beverages at a venue where they are an owner, they would need to comply with the same requirements. The catering business must have a COVID-Safe Plan in this instance and communal food or beverage service areas are not permitted.

Where a venue is used for onsite purchase and consumption of food conducted by different people (e.g. wedding caterer at a community hall) then the person with care, control or management of the venue must have a COVID Safe Plan.

If it is planned to have more than 1,000 people (excluding staff) on site at your business, venue, activity or gathering or you are having dancing and alcohol you must complete a COVID Management Plan and have this approved by SA Health before it can go ahead.

Catering to a private residence is permitted and does not require a COVID-Safe Plan. Food that is purchased and taken away by the consumer is permitted and the business does not require a COVID-Safe Plan. However, these activities must have good hygiene practices in place.

COVID Safe Plans and COVID Management Plans for Catering Businesses

Catering to a private residence or Catering of takeaway food	No COVID-Safe Plan required
Onsite catering with purchase and consumption of food and beverages at a venue where you are the owner (e.g. sporting club catering its own function)	COVID-Safe plan required by catering business Communal food and beverage service areas not permitted
Onsite catering at a venue where you are not the owner (e.g. birthday at a hired hall)	COVID-Safe Plan required by management of venue Communal food and beverage service areas not permitted
Over 1,000 people on site at business, venue, activity or gathering or Activity with dancing AND alcohol consumption	COVID Management Plan required Communal food and beverage service areas not permitted

Last updated 5 August 2020

For more information

sahealth.sa.gov.au/COVID2019
covid-19.sa.gov.au

Health Regulation and Protection
 Department for Health and Wellbeing
 SA Health, Government of South Australia

