



## FOOD AND BEVRIDGE SERVICE AT CLUBS

**This information is provided via the Victorian Government various applicable websites – please check each link and the updated information as it applies to your Club.**

Detailed guidelines of the requirements for cafes, restaurants and food and drink facilities are available on the Business Victoria website: <https://www.business.vic.gov.au/coronavirus-covid-19/covid-safe-business/sector-guidance>

**Who decides what food business classification a group is?**

### [Food Business classification tool](#)

Victoria uses a state-wide food business classification system to determine the food premises regulatory requirement under the Food Act 1984. Classification is based solely on the microbial hazards posed by food handled on-site.

*Councils are responsible for classifying every food premises within their municipalities according to their highest food handling risk.*

The food business classification tool allows councils to use a consistent approach to categorising food premises

**What is definition of Community Group?**

### [Vic Health Food Business Classification](#)

A community group is a:

- *not-for-profit body*
- *person or unincorporated group of persons undertaking a food handling activity solely for the purposes of raising funds for charitable purposes or for a not-for-profit body.*

A not-for-profit body means an incorporated or unincorporated body or association that is not carried on for the purposes of profit or gain to its individual members.

A not-for-profit body is, by the terms of the constitution of the body or association, prohibited from making any distribution, whether in money, property or otherwise, to its members.

**What are the classifications for food service?**

### [Vic Health Food Business Classifications](#)

A sporting club sells ready-to-eat, unpackaged, potentially hazardous foods to members. The club claims that they are a community group, as the money received is used to arrange special events and maintain facilities. The person who owns the sporting club receives all the profits from the club.

Because the premises sells potentially hazardous foods it is considered a **class 2** business. To be considered a community group, it must be either a not-for-profit organisation or a person raising funds for charitable

purposes. In this scenario, the owner receives all the profits, and therefore it must be considered as a food business for profit.

Class 2 community groups include:

- those preparing potentially hazardous food that is cooked, refrigerated, then reheated. For example, festivals selling rice dishes that have been precooked, stored in a coolroom and then reheated
- those preparing and selling potentially hazardous food containing raw ingredients that has not been involved in a 'kill step', such as homemade mayonnaise and desserts containing raw ingredients (such as eggs).

Class 2 service sector – community groups include:

- canteens preparing and serving potentially hazardous food (located in schools, workplaces, sporting clubs, universities or TAFEs, physical disability centres, drug and alcohol rehabilitation centres)
- camps (school, religious and others) preparing and serving potentially hazardous food.

The class 2 service sector includes:

- bed and breakfasts preparing and serving potentially hazardous food
- cafes preparing and serving potentially hazardous food
- caterers preparing and serving potentially hazardous food
- fast-food chains preparing and serving potentially hazardous food (chicken, pizza, pasta, burgers)
- function centres preparing and serving potentially hazardous food
- mobile food vehicles or food carts preparing and serving potentially hazardous food
- prisons preparing and serving potentially hazardous food
- restaurants preparing and serving potentially hazardous food
- takeaway food outlets preparing and selling potentially hazardous food
- tour operators preparing and serving potentially hazardous food.

Class 2 manufacturers include those that make:

- baby food
- canned/bottled foods
- juices
- ready-to-eat salads, vegetables and/or fruits (excluding jam products)
- sweets (chocolate made from raw cocoa beans).

Class 2 manufacturer–retailers include:

- bakeries producing, handling and serving potentially hazardous food such as custards, cream cakes and meat products
- gelati manufacturers
- pasta manufacturers
- pickle, relish, chutney and condiment producers.

Class 2 retailers include:

- those that sell soft-serve ice-cream
- delicatessens that prepare and serve potentially hazardous food
- home-based kitchens that produce and sell potentially hazardous food such as pies
- juice bars
- supermarkets that sell ready-to-eat, potentially hazardous food.

**Are cafes and canteens considered to be different?**

No, cafes and canteens are both considered Class 2 food businesses

**Is there a difference between inside and outside food service?**

No, however you cannot sit to eat your takeaway inside the venue or at the outside dining area

**What licence does our club have?**

Check with your local council to confirm your licence classification.

**Where is the information for clubs to follow? Local or State?**

Information regarding your food business classification is from your local council.

Information is also available on the [VIC.GOV.AU | Coronavirus](https://www.vic.gov.au/coronavirus) website

**When can clubs open the canteen?**

When community facilities are open again to the general public for community sport training and competition.

**What can they sell?**

Take-away food and drinks

**Do I have to wear a mask when picking up takeaway?**

You must wear a face mask any time you leave your home, including if you are picking up takeaway, unless you have a lawful reason for not doing so. Even with a face mask, you should keep at least 1.5 metres distance between you and others.

**Can we accept cash?**

Cash can still be accepted as a form of payment, but it is strongly recommended that all businesses use contactless payments

**Can servers work in rotating shifts?**

Modify your roster or staffing to reduce staff interactions (i.e. smaller groups, staggered rosters)

**Do customers need to sign in?**

There is no advice on this at present

**Are signs required for the floor showing 1.5m?**

There is no specific advice on this, however, keep at least 1.5 metres distance, when paying and taking delivery of your meal.

**What safety precautions should canteen/bar volunteers undertake?**

- Make sure staff comply with social distancing and good hand hygiene practices.
- keep at least 1.5 meters from customers
- avoid shaking hands or touching your face
- place takeaway foods on a table or counter for the customer to collect – avoid passing food hand to hand.
- Try to ensure 4 square metres per person and 1.5 metres between people, wherever possible
- Undertaking frequent cleaning and disinfection of workspaces, particularly objects and surfaces that are frequently touched
- Modify your roster or staffing to reduce staff interactions (i.e. smaller groups, staggered rosters)

**Can both indoor and outdoor service occur?**

Food and drink businesses in metropolitan Melbourne, including restaurants and cafés, can only offer takeaway or delivery services. No sit-down meals or drinks are allowed.

**Can people eat/drink inside?**

Food and drink businesses in metropolitan Melbourne, including restaurants and cafés, can only offer takeaway or delivery services. No sit-down meals or drinks are allowed.

**Can you have re-fillable bottles in the canteen?**

Do not share bottles, drink bottles, glasses, crockery or cutlery other than with people you live with

**Can we open the bar?**

Yes, for take away only

**How many people can stand in a group and eat/drink?**

Only with your household members or up to five people outdoors (including you) from a maximum of two households. You must be able to keep at least 1.5 metres distance between yourself and others when doing so.

**Can we stay after training and have a meal?**

No. Food and drink businesses in metropolitan Melbourne, including restaurants and cafés, can only offer takeaway or delivery services. No sit-down meals or drinks are allowed.

**COVID Hospitality Steps – Metropolitan Melbourne**

<https://www.coronavirus.vic.gov.au/industry-restrictions-roadmap-metro-melbourne>

First step	Heavily restricted. Take away only.
Second step	Heavily restricted. Take away only.
Third step	Restricted. Predominantly outdoor dining with patron cap. Density quotient applies.
Last step	Restricted. Patron cap per space indoors. Density quotient applies outdoors, no patron cap.
COVID Normal	Open with a COVIDSafe Plan. No density quotient.

### **How will this be enforced?**

Directions will continue to be enforced through spot checks by Victoria Police and the use of emergency powers by Authorised Officers to ensure compliance with the Public Health Directions.

Industry bodies, Victoria Police, WorkSafe, and Authorised Officers will work together to inform Victorians about the directions, as well as undertake enforcement and compliance activities as needed.

Community members can raise concerns about compliance with directions through the Police Assistance Line (PAL) on 131 444. Workers can raise concerns via Worksafe on 03 9641 1555. And employers can talk to their industry regulator or Peak body for specific industry related support.

### **Penalties for non-compliance**

Victoria Police can issue on the spot fines of up to \$1,652 for individuals and up to \$9,913 for businesses for:

- Refusing or failing to comply with the emergency directions
- Refusing or failing to comply with a public health risk power direction
- Refusing or failing to comply with the Public Health Directions to provide information.

Victoria Police can issue on the spot fines of up to \$4,957 for people who live in metropolitan Melbourne who are found to be in regional Victoria without a lawful reason. This fine will also be issued if you gather outdoors in groups larger than five people, you have visitors to your home without a lawful reason, or you visit someone in their home without a lawful reason.

Fines of up to \$20,000 for individuals and \$100,000 for businesses are possible through the court system. Individuals who do not wear a face mask and do not have a lawful reason can be fined \$200.