Merriment Ski Lodge

[Perisher]

Merriment Lodge
COVID Safe Plan   *November 2021*

1 Use and Occupation of Lodge

1.1   General requirements

There are numerous resources issued by government in relation to the COVID pandemic including general hygiene and individual protection. In this regard:

- Practice Good hygiene (see websites below)
- Cover your mouth when coughing and sneezing
- Wash your hands with soap and water
- Wash down surfaces
- Use alcohol-based hand sanitisers
- If you are sick stay home (Self isolate)
- Social distancing - stay home, avoid large gatherings if they are not essential
- Minimise physical contact keep 1.5mtrs away from others

There are sanitising stations installed strategically around the Lodge to assist members and their guests comply with these requirements as well as advice in relation to cleaning requirements. There are also appropriate cleaning products located in the stores. Appendix B outlines a general cleaning list for the Lodge. This is not exhaustive and is a guide only.

The Club wishes to direct members to the following resources for more information:

> *https://www.health.gov.au/news/health-alerts/novel-coronavirus-2019-ncov-health-alert*
> *https://www.safeworkaustralia.gov.au/covid-19-information-workplaces*
> *https://www.who.int/emergencies/diseases/novel-coronavirus-2019/advice-for-public*

1.2   Restrictions on attendance Merriment lodge

A member or their guest/s will not be permitted to attend the lodge if:

- They are or have been infected with COVID19 and have not recovered and are clear of the infection (ie COVID negative).
- They have been or have returned from overseas immediately prior to visiting the Lodge and have not been through the required quarantine/isolation period and have not tested negative for COVID19.
- They are subject to a quarantine notice, self-isolation notice or similar.
- They have or may have been in contact with a known infected person and have not tested negative for COVID19 after the expiration of the incubation period (nominally 14 days).
- They are unwell and/or are showing symptoms of COVID19 and have not tested negative or those test results are not yet available.

1.3   Occupation of Lodge

Due to various government restrictions and guidelines, the use of the Lodge during the COVID pandemic will change in the following ways:

- There will be a restriction in the number of people using the Lodge at any one time (AAOT).
- Effective 1 November 2021 there are conditions of entry for members, their guests and visitors which are outlined in Merriment's Vaccination Policy - November 2021
- There will be restrictions as to how internal spaces can be used.
- There will be a greater focus on continuous cleaning and hygiene.
- There will be requirements in the event that a member or guest is infected by COVID previously or whilst at the Lodge, or if they display COVID like symptoms.

Measures that have been put in place for each of these is set out below.

1.4   Numbers using the Lodge

The government has advised that, within accommodation and other similar facilities, a minimum of 4 square metres is required for each person (typically in dining areas but this figure can also be used for other communal areas). For limits on persons for each of the common areas refer to Appendix A.

The Club is licensed to accommodate no more than [14] persons at any one time which will be permitted from 1st May 2021.

A higher density of accommodation could be permitted if large family or household groups are using the accommodation (subject to approval of Merriment Committee). In order to meet the 4m2 per person requirement there may also be the need to stagger the use of facilities in the kitchen and dining are.

1.5   Lodge cleaning

During their stay members and guests are responsible for ensuring the Lodge is kept clean to a high standard as this is an important strategy to minimise transmission risk. Not following this directive may lead to the Lodge being shut down. Sanctions may be applied to members or their guests in these instances.

The Action Plan for each area is outlined in Appendix A and a general cleaning checklist in Appendix B provides some guidance on the cleaning approach (this is not exhaustive). Each Weekly Lodge Captain will be tasked in ensuring compliance with these requirements. Not following the Weekly Lodge Captain's directives may lead to sanctions.

1.6   Actions in the Event of a COVID contamination in Lodge

If a person staying in the Lodge has or contracts COVID19, the following process will be undertaken:

- The Lodge Captain will inform the Booking Manager immediately of the incident
- The infected person will immediately be isolated and then transferred to suitable premises/accommodation/hospital. Transfer of the infected person will follow any specific requirements issued by the NSW Department of Health.
- The Lodge will be shut down as rapidly as possible and all occupants will be required to vacate the premises. All occupants will be advised to self-isolate and undergo testing.
- The Department of Health will be advised of the infection and the Club will follow any direction issued by the Department or their delegate. The Department will be issued with a list of all occupants/contacts by the Club Manager without delay.
- The NPWS will be advised of the infection and the Club will follow any direction issued by the Service or their delegate.
- The Booking Manager will organise a deep clean of the Lodge. No subsequent occupation will be permitted until such cleaning is complete.
- All members of the Club will be advised of the infection.

If a person has symptoms of COVID but the infection is not yet confirmed, the following process will be undertaken:

- The person who has the symptoms will be required to have a COVID test without delay.
- The person will be isolated in their bedroom until such time as the COVID test is confirmed. If that person is a minor their parent or guardian will be responsible for the care of that minor and that parent/guardian will also be isolated.
- The Club will inform all guests staying in the premises of the potential risk of infection. Additional cleaning may be required in the areas the person has accessed.
- The person may choose to vacate the Lodge prior to the outcome of a COVID19 test. In this instance, the guest will be required to inform the Club of the results of the COVID test.

- The Club will monitor the COVID test status or be informed of the departure of the guest. The name and contact details of that guest will be supplied without delay to the Club.
- The Club will follow up the guest to confirm the results of the COVID test. If that test is positive, the Club will immediately inform all other persons that have occupied the Lodge in that week of that status and commence the process set out above for a COVID infection.

Note: There is a supply of PPE masks available in the medical supplies box at the lodge. In the event of a suspected or confirmed COVID contamination it is highly advised that all guests utilise masks.

Appendix A

Risk Management Response and Action Plan

COVID19 Pandemic Risk

COVID19 is a very specific risk to the operation of the Lodge. While there are numerous components of the risk (eg risk to health and safety, economic risk, legal risk, regulatory risk, etc) it is the key health and safety risks that is the focus of this analysis.

COVID19 Action Plan

Strategy	What are the risks/issue	What actions to take
Promoting good hygiene and cleaning protocols within the Lodge to achieve infection prevention and control.		
Ski room/entry	• Contamination when persons enter and touch surfaces, door handles, security lock	• Provide hand sanitizer station • Daily cleaning/sanitizing • COVID safe signs displayed • Ensure social spacing & restriction of numbers
Kitchen	• High risk infection area due to communal cooking situation • Contamination when persons enter and touch surfaces, door handles, garbage receptacles, dishwashers, ovens, sinks, shared cutlery, shared pots/pans, microwaves, ovens, • Contamination from food preparation • Social distancing constraints	• Staggered cooking times to ensure social spacing • Daily cleaning/sanitizing • COVID safe signs displayed • Ensure social spacing & restriction of numbers • Provide hand sanitizer station • Wherever possible, minimise fresh food preparation. All guests are to bring pre-prepared food wherever possible and practical. Heating/cooking of pre-prepared food in the oven or microwave is acceptable • All plates, cups, glasses, utensils, etc are to be washed thoroughly in the dishwasher immediately after each use. • All condiments to be removed. Only salt and pepper is provided. Guests advised to bring their own supplies and remove after their week. • All teatowels to be removed and only paper towels are used. • Provide boxes of disposable gloves. • Provide specific guidance on use of the kitchen via signage
Dining room	• High risk infection area due to communal eating situation • Contamination when persons enter and touch surfaces, door	• Sanitation stations • Ensure social spacing & restriction of numbers • Co-ordinated dining times to ensure social spacing

	• handles, heaters, windows, tables, chairs • Social distancing constraints	• Cleaning/sanitizing after every meal • COVID safe signs displayed
Lounge room	• High risk infection area due to communal seating situation • Contamination when persons enter and touch surfaces, door handles, sit on seats • Social distancing constraints	• Sanitation stations • Hand washing notices required • Cleaning/sanitizing after every use • COVID safe signs displayed
Bedrooms	• Infection transfer by pillows, linen doonas, blankets, heaters, windows	• Cleaning/sanitizing after use • Doona covers will be provided and are to be placed in laundry bags at the end of each week with sheets etc. Any blankets used are to be also laundered in the same way. • COVID safe signs displayed
Bathrooms	• Contamination when persons enter and touch surfaces, door handles, sinks, shower facilities, heaters, windows	• Each bedroom will be allocated a bathroom. Guests will only utilise their allocated bathroom during their stay. • Cleaning/sanitizing after use • Hand washing notices required • COVID safe signs displayed
General use areas	• Contamination when persons enter and touch surfaces, door handles, heaters, windows • Door handles, railings	• Cleaning/sanitizing after use • Sanitation stations • Hand washing notices required • COVID safe signs displayed
Laundry	• Contamination when persons enter and touch surfaces, door handles, sinks, washing machine, dryer, storage, heaters, windows	• Cleaning/sanitizing after every use • Hand washing notices required • COVID safe signs displayed • Only clothes just washed in the washing machine are to be placed in the tumble drier
Drying room	• High risk infection area due to communal storage of ski clothes exposed to resort facilities that may be contaminated • Contamination when persons enter and touch surfaces, door handles, heaters	• This area is high risk and needs to be managed carefully. • Wherever possible, clothes, gloves, beanies, helmets and balaclavas are to be dried in bedrooms, and the drying room is to be used for boots only to minimise evaporation and clothes touching. Boots to be spaced out to avoid contact with other boots. • Drying room must be wiped with disinfectant daily, clothes and ski gear separated by room occupation.
General	• Provide tools for people to use to self check and sanitize.	• Forehead thermometer has been provided for the lodge (medical supplies). • adequate supplies will be made available

Maximum numbers in specific areas at any one time to achieve social distancing guidelines

Kitchen	9m2	2 persons max
Dining area	18m2	4 persons max
Lounge	33m2	8 persons max
Breakfast room	9m2	2 persons max
Bedrooms	various	2 persons max (allocated persons only)
Air lock/Laundry	12m2	3 persons max
Drying room	6m2	1 person max
Ski room	12.5m2	3 persons max
Games Room	32m2	8 persons max
Sauna	The sauna is not to be available for use during winter 2020	nil

Appendix B
Merriment Ski Lodge

Cleaning guidelines to help prevent the spread of COVID-19 based on Federal/State Guidelines, 2020

	Method/Approach	Actions
	Ventilate rooms before you clean.	Allow fresh air to circulate for at least 20 minutes. If possible, leave all windows open during the entire cleaning process.
	Wash your hands thoroughly before and after each cleaning.	Use soap and water, and scrub for at least 20 seconds. If that's not possible, use a hand sanitizer with at least 70% alcohol.
	Wear disposable gloves while you clean.	Gloves should be thrown out after each cleaning. Make sure to wash your hands immediately after gloves are removed
	Clean, then disinfect.	Cleaning is when you use soap or detergent and water to remove dirt, germs and impurities. Disinfecting refers to the use of chemicals like bleach or alcohol to kill germs. Doing both is the best way to reduce the spread of infection.
	Use the right disinfectant.	Diluted household bleach solutions, cleaning products with at least 70% alcohol, and most common disinfectants are believed to be effective against the coronavirus. Bleach is a strong chemical and care should be taken when using it.
	Focus on frequently touched surfaces.	Light switches, doorknobs, and tap handles are just a few of the areas you'll need to disinfect.
	Lounges and other soft, porous surfaces.	Carefully remove any visible dirt or grime, then use the appropriate cleaner for the material. If possible, machine-wash items according to the manufacturer's instructions.
	Wash all linen at the highest heat setting recommended by the manufacturer	That includes mattress covers, kitchen towels, and blankets. Wear gloves when handling dirty laundry.
	Consider vacuum risks	Change vacuum filters every vacuum cycle.

General Cleaning Checklist for Lodge Areas

Area	Items to Clean/disinfect	
General	Doorknobs/surfaces Cleaning appliances: Fans and lamp chains Garbage and recycling bins Hairdryers Hanging space Ironing boards and irons Keys/keypads	Laundry – sinks, washers, storage Light switches/pulls Railings Tabletops Thermostats/heaters Window sills and window handles Vacuum cleaners Washer/dryer units
Kitchen	All utensils, appliances, pots/pans, etc Cabinet handles and pulls Doorknobs Dishwashers Condiments: oil, salt and pepper shakers, commonly used spices and containers, etc.	Kitchenware that isn't dishwasher safe Sinks, benchtops Ovens/microwaves Fridges – handles, internal areas Window sills and window handles
Bathrooms	Shower curtains/doors Showers and tubs Sinks	Tap handles and spouts Toilets Window sills and window handles
Dining	Doorknobs Railings Lamp chains/switches Light switches/pulls	Railings Tabletops/seats Window sills and window handles
Lounge	Doorknobs Railings Lamp chains/switches Light switches/pulls	Lounges especially arm rests Railings Tabletops Window sills and window handles
Bedrooms	Hangers and luggage racks Bedheads/foot Nightstands/side tables	Cupboards/dressers Bedding – doonas, pillows, linen Window sills and window handles