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| Area | Action | How Often |
| Whole Venue | Deep clean of all surfaces, e.g. bars, counters, chairs, tables, EGM surfaces, stools and bases, doors, handles, floors, bathrooms and toilets. | Prior to opening each day |
| Kitchen | Disinfectant clean of all surfaces | After each service (twice daily) |
| Restaurant / Bistro | Disinfectant clean of table and chairsEnsure no condiments / cutlery / menus remain on table Single use items disposed of, cutlery cleaned in industrial / commercial dishwasher. | After each patronAfter each patronAfter each patron |
| Bathrooms | Disinfectant clean and dry of all surfaces, including basin, tabletops, door handlesSecure doors in open position if possible. | Hourly (record) |
| Bar Areas | Disinfectant clean of all bar areas, ATM or eftpos machines, TAB/Keno terminals.Disinfectant clean of table and chairs.Service areas to be kept dry. | Hourly (record)After each patronAs often as possible |
| Gaming Room | Disinfectant clean of each machine and any partitionsDisinfectant clean of cash redemption terminals, service areas as per bars | After each patronHourly (record) |

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| Area to be Cleaned | Date/Time | Staff Initial |
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