



Q EVENTS BY METROPOLIS - OUR COMMITMENT TO HEALTH AND SAFETY

The safety and wellbeing of our guests, staff and suppliers is always a priority.

Q Events by Metropolis is taking every reasonable precaution to ensure the continued health and safety of our guests, staff and suppliers as we continue monitor the COVID-19 situation.

Our current cleaning procedures and compliance with food safety standards ensure that we provide a safe environment at all times. Our current standards include:

- Crockery and cutlery is sterilised at time of washing
- Latex gloves are used by front and back of house staff when handling food, cleaning equipment and setting cutlery and glassware
- All front and back of house surfaces are sterilised on a daily basis
- All bathrooms are sterilised prior to each event

We are closely monitoring updates and advice provided by the Australian Federal and Victorian State Governments and will continue to adjust to new policies and procedures as they are communicated.

During this period of heightened health awareness, we have taken additional precautions to mitigate the risk to your health:

- Provision of hygiene stations including hand sanitiser and tissues at entrances and through the venue
- Signage is displayed within the venue advising guests on good hygiene and handwashing practices and to utilise hygiene stations in addition to their standard hygiene processes
- All staff will be monitored for symptoms and staff who are potentially at risk will not be rostered to work for the recommended self-isolation period.
- Frequently touched surfaces such as light switches, furniture and door handles have been added to our sterilisation procedures and along with bathrooms will be cleaned through the event.
- Balcony doors may remain open during events to allow circulation of fresh air

We thank you for your support and cooperation as we navigate this situation together.