



Serving of Food – during and after events

Bowls WA and Bowls Australia have been fielding questions regarding the provision of food at bowling clubs. To this end, we can provide the following recommendations, advising that all clubs must continue to stay aware of Government regulations and advice surrounding this matter, especially in an environment where the situation may change rapidly.

Hygiene Course

All staff and volunteers associated with service of food and/or bar service must complete the required COVID Hygiene Courses. Details of these courses are available here: <https://hospitalityhygiene.com/>

COVID Safety Plan

Phase 4 restrictions do require an up-to-date COVID Safety Plan, and the certificate must be on display in your Club. The plan should address the provision of food should the Club plan to do so.

The safety plan template is available here: https://www.wa.gov.au/sites/default/files/2020-06/COVID-19-Safety-Plan-Phase-4-Food-Businesses-and-Licensed-Premises_0.pdf

Provision of Meals

Bowls WA suggests that all meals, including lunches provided at carnivals, be served individually plated and directly to patrons seated at their table. This should include all elements available on the one individual plate, rather than any “self-service” options like a salad bar or shared plates of food in the middle of tables.

Service directly to the table also avoids lines which are difficult to manage in a COVID friendly manner.

After game snacks (including after pennant match sandwiches and the like)

Bowls WA recommends that clubs should not be serving shared platters of food (sandwiches, party pies, cheese and biscuits etc) to tables while Phase 4 restrictions are in place. Should Clubs devise a method of serving any of these types of food using an individual serve approach (eg. Individually packaged cheese and biscuits, or sandwiches) then this would be appropriate, but may be a costly solution. At this time it may be prudent to leave this post game offer out until we move to Stage 5 – perhaps a free drink for the opposition may suffice.

Cake stalls etc

Whilst this may be a popular method of raising funds, Bowls WA advises against the running of cake stalls or other “bring a plate” type events during this time. Unfortunately, the safe and hygienic provision of such items is unable to assured, hence this recommendation.

Sausage Sizzles/Barbecues

Again, avoiding lines and self-service is the advice. So having approved people doing the preparation and then serving the food directly to patrons is the recommendation.

Clearly these are recommendations, with our best advice to simply follow the Government regulations. We appreciate that Club hospitality make look slightly different until we move to Stage 5, but encourage that should you have any questions please just get in touch with Bowls WA or your local RBM and we will endeavour to assist.
