

Unite against COVID-19



COVID-safe sporting events and community gatherings

Guideline

Current as at 2 October 2020

Overview

Being involved in a community club is much more than participating in the activity itself. The current Industry COVID Safe Plans provide guidance to community organisations on how to safely resume play.

The information contained in this document applies to activities planned and undertaken by organisations, such as:

Sporting events

- Carnivals
- Gala days
- Come and try days
- State or regional championships
- Training programs/camps

Community gatherings

- Presentation nights
- Fundraisers
- AGMs/meetings
- Viewing events for national sporting events
- Social events

Principles to follow

1. Activities held by sporting organisations should not compromise the health of individuals or the community.
2. Regular seasonal fixtures and competitions (including finals) should operate in compliance with the approved COVID-safe sports industry plans.
3. Event organisers should identify whether there is an approved COVID-safe plan applicable to your event in whole or in part:
 - a. COVID Safe Industry Plan for specific industries, such as community sports, live music and hotels
 - b. COVID Safe Site-Specific Plan for the venue in which the event is being held, such as a stadium or convention centre
 - c. COVID Safe Professional Sporting Code Plan for professional sporting events.
4. Any other sporting events run outside of regular seasonal fixtures or competitions that are outlined in this guide and are larger than **500 people (indoor events)** or **1,000 people (outdoor events)** and operating in compliance with an approved COVID-safe plan, must notify the Public Health Unit of the event a minimum of 10 business days before the event by emailing COVID-19.Industryplans@health.qld.gov.au.
5. All other events outlined in this guide that are outside of the scope or not solely covered by a COVID Safe Industry Plan must follow the [Industry Framework for COVID Safe Events](#), and where applicable, the COVID Safe Industry Plan.

Information for sporting events

Is your event being held indoors or outdoors?	
Indoors	Outdoors
<p>Any other events run outside of regular seasonal fixtures or competitions such as carnivals, gala days and state championships, larger than 500 people and operating in compliance with an approved COVID-safe plan (industry, site-specific or professional sporting code plan) other than a COVID Safe Event Plan must notify the Public Health Unit of the event a minimum of 10 business days before the event by emailing COVID-19.Industryplans@health.qld.gov.au.</p> <p>Where an event is outside of the scope or not solely covered by the approved COVID-safe plan, please refer to the Industry Framework for COVID Safe Events, which provides further guidance on organising COVID-safe events. The COVID Safe Event Plan or Checklist should refer to the relevant components of the approved COVID-safe plan, which may also be applicable to respective parts of the event. The planned event must be hosted in accordance with the following conditions:</p> <ul style="list-style-type: none"> • Events up to 500 people – can proceed by following the COVID Safe Event Checklist. • Events with 500 to 10,000 people – must develop a COVID Safe Event Plan and submit COVID-19.Industryplans@health.qld.gov.au for approval by the local Public Health Unit. • Events of more than 10,000 people - must develop a COVID Safe Event Plan and submit COVID-19.Industryplans@health.qld.gov.au for approval by the Chief Health Officer. 	<p>Any other events run outside of regular seasonal fixtures or competitions such as carnivals, gala days and state championships, larger than 1000 people and operating in compliance with an approved COVID-safe plan (industry, site-specific or professional sporting code plan) other than a COVID Safe Event Plan must notify the Public Health Unit of the event a minimum of 10 business days before the event by emailing COVID-19.Industryplans@health.qld.gov.au.</p> <p>Where an event is outside of the scope or not solely covered by the approved COVID-safe plan, please refer to the Industry Framework for COVID Safe Events, which provides further guidance on organising COVID-safe events. The COVID Safe Event Plan or Checklist should refer to the relevant components of the approved COVID-safe plan, which may also be applicable to respective parts of the event. The planned event must be hosted in accordance with the following conditions:</p> <ul style="list-style-type: none"> • Events up to 1000 people – can proceed by following the COVID Safe Event Checklist. • Events with 1000 to 10,000 people – must develop a COVID Safe Event Plan and submit COVID-19.Industryplans@health.qld.gov.au for approval by the local Public Health Unit. • Events of more than 10,000 people - must develop a COVID Safe Event Plan and submit COVID-19.Industryplans@health.qld.gov.au for approval by the Chief Health Officer.
Is the event being held at a venue other than the club's usual location?	
No	Yes
<p>Continue to operate in accordance with the relevant COVID Safe Industry Plan.</p>	<p>Refer to the facility's Site-Specific COVID Safe Plan or the businesses Industry COVID Safe Plan.</p>

Is the event providing food and beverage services?	
No	Yes
Continue to operate in accordance with the relevant COVID Safe Industry Plan .	Complete the COVID-19 Checklist: dining and drinking OR adopt the COVID Safe Industry Plan for Food Services .

Information for community gatherings

Category one events events involving greater than 10,000 people on-site at any given time	
Type of event	Requirement
<p>The following types of events are likely to fall within this category:</p> <ul style="list-style-type: none"> • Large scale participation events in the public domain • Large scale festival-style events. 	<ol style="list-style-type: none"> 1. COVID Safe Event Plan required. 2. Approval by the Chief Health Officer. 3. Plans submitted to COVID-19.Industryplans@health.qld.gov.au. <p>Refer to the Event Industry Framework for guidance on what information is required to be submitted and the requirements of the event organisers.</p> <p>The COVID Safe Event Plan should refer to the relevant components of the approved COVID Safe Industry Plan, which may be applicable to respective parts of the event.</p>
Category two events events involving more than 500 (indoors) or more than 1000 (outdoors) but less than 10,000 people on-site at any given time	
Type of event	Requirement
<p>The following types of events are likely to fall within this category:</p> <ul style="list-style-type: none"> • Medium scale participation events in the public domain • Events in stadiums with designated seating, concerts in venues or on sites with designated seating • Expo-style events in indoor venues such as convention centres • Expo-style events in outdoor venues with managed access such as showgrounds • Business/conference-style events in conference centres/hotels. 	<ol style="list-style-type: none"> 1. COVID Safe Event Plan required. 2. Approval by the Queensland Public Health Unit. 3. Plans submitted to COVID-19.Industryplans@health.qld.gov.au. <p>Refer to the Event Industry Framework for guidance on what information is required to be submitted and the requirements of the event organisers.</p> <p>The COVID Safe Event Plan should refer to the relevant components of the approved COVID Safe Industry Plan, which may be applicable to respective parts of the event.</p>

Category Three Events events involving less than 500 (indoors) or 1000 (outdoors) people on-site at any given time	
Type of event	Requirement
<p>The following types of events are likely to fall within this category:</p> <ul style="list-style-type: none"> • Small-scale participation events and small scale market/stall-style events in the public domain • Events in small to medium sized private venues • Events in community halls. 	<ol style="list-style-type: none"> 1. Complete and adhere to the COVID Safe Events Checklist. 2. Ensure compliance with the COVID Safe Industry Plan for Food Services or complete the COVID-19 Checklist: dining and drinking if facilitating food and beverage services. <p>The COVID Safe Event Checklist should refer to the relevant components of the approved COVID Safe Industry Plan, which may be applicable to respective parts of the event.</p>

Notifying the Public Health Unit

The following information needs to be provided to the Public Health Unit:

- business and trading name of the company/organisation which is holding the event
- key contact person(s) that can answer queries regarding the event (before/during/after)
 - position in organization
 - phone number(s)
 - email
 - postal address
- name of the event
- date(s) and duration of the event (start and finish times)
- location of the event (if multiple locations, each location, start/finish times for each)
- which approved COVID-safe plan(s) they are intending to operate under
- estimated/known number of people attending the event (including staff and spectators).

Overview of activities that will be occurring at the event e.g. sport competition, food stalls, merchandising, entertainment, rides, fireworks, etc.

Case study one

A local club is planning to host an end of season presentation day inside the clubhouse.

To ensure the club can safely manage the number of people in attendance and limit attendance to under 500 people at any given time, they have decided to schedule the different age groups over the course of the day. As the event will be under 500 people, the club has completed the COVID Safe Events Checklist as a self-assessment tool to assess their preparedness to host the presentation day.

Physical distancing must be maintained between people. The club has contact tracing systems in place, hand sanitising stations set up at entry and exit points and the trophies will be laid out on tables for self-collection by recipients.

In addition, the club has decided not to operate the canteen or bar to help limit crossover between groups. Following the conclusion of each group, the club will ensure all high touch surface areas, such as bathroom taps and door handles are thoroughly cleaned before the next group.

Case study two

A regional AFL association is planning to host a function to watch the AFL Grand Final.

The association has ticketed the event and are expecting more than 1000 people to attend. As the event will see more than 1000 but less than 10,000 people, the association has prepared a COVID Safe Event Plan in line with the Industry Framework for COVID Safe Events and submitted the plan for approval to their local Public Health Unit.

In addition, the association will be operating their canteen and bar. To ensure compliance, the association has completed the COVID Safe Checklist; dining and drinking. The association has bought in additional tables and chairs, however they have plans to arrange them in a way that promotes social distancing. They have also developed signage and 1.5m floor markings for high traffic areas, such as the canteen and bar, toilet facilities and general concourse areas.

Event decision tree

The following **event decision tree** will enable event organisers to identify if and how they are able to proceed with their event under Stage Three of the Roadmap and beyond.

