Brutocao Cellars Business Re-opening Plan

Brutocao Cellars (tasting room)

13500 Highway 101

Hopland, CA 95449

Approximate 1500 square footage

These are steps we are taking so that our guest and employees follow to ensure their health and safety during the pandemic of 2020, Covid 19.

Signage

Public Entrance (north deck door)

1. Sign that reads if they have any following symptons-do not enter
2. Sign that reads about social distancing
3. Sign that tells you how to cough into your elbow
4. We will also have marked on ground 6 foot distancing tape at entrance

Public exit doors(Hwy 101 frontage-east facing & Parking lot-west facing)

1.Will have exit signs on inside and outside doors

2. Also arrows on floor to show exits

3. Will also have the 3 signs (as the Public entrance)

Employee Training

1.Info on Covid 19- what it is, how it spreads and who is susceptible

2.Self screening at home and what to look for:

a. Frequent cough

b. Fever

c. Difficult breathing

d. Chills

e. Muscle pains

f. Headaches

g. Sore throats

h.Recent loss of smell & taste

3.Don’t come to work if employee doen’t feel weel or if a member of the household have Covid 19

4. Have employee seek medical help if symptons persist

5. Frequent handwashing with soap & water (at least 20 seconds) and also use of hand sanitizer throughout their shift.

6. Proper use of face coverings (see Appendix A County of Mendocino Facial Covering eff. May 1,2020)

a.Face mask do not protect wearer (not PPE)

b. face mask help protect people near the wearer

c. always wash/sanitize before/after adjusting mask on face

d. avoid touching eyes, nose, and mouth

7. The importance of Social Distancing

Measure to Protect Employee Health

All employees have been told to not come to work sick

Sympton checks are being conducted before employee enters work area (Employee can self evaluate)

Work stations/desk are social distancing of more than 6 feet

Employee break rooms are disinfected after each use

Employee rest rooms are disinfected after each use

Door handles are wiped down/disinfected when used

Disinfectants/cleaning supplies are available to employees behind the big tasting bar-back counter

Hand sanitizers are available at entry check in, behind tasting bar, at each desk/workstation

Employee hand sinks(2) with soap and water behind tasting bar on back counter

Measures to Prevent Crowds from Gathering

We will be taking reservations only- getting the # in the group, email address and phone #, names of guest

No more than 3 groups at a time (max. 14 people total)

Guest must have mask before entering, if they don’t have one, we can provide them with one

Once checked in,have an employee escort our guest to their tables, once seated then the guest mask can come off.

Guest cannot get up and move around. If they have a child with them, child MUST be sitting at all times.

If guest cannot adher to rules, they will be asked to leave.

Tastings will be for 45 minutes, with 15 minutes allotted for sanitizing area.

**Outside seating-**we have over 1200 square feet on our patio deck.

We have tables over 10 feet apart for social distancing.

All rules from above indoor applies to outdoor as well

Measures to Keep People at Least 6 Feet Apart

Have signs outside entrance informing guest to social distance at least 6 feet apart

Place tape at least 6 feet apart on ground outside and inside with signs directing customers to use markings to maintain distancing

Have guest order at one end (non-used) tasting bar, picking up at other end.

Remind employees to always keep 6 feet distance from quest and other workers, unless momentarily to pour wine, take order or accept payment

Measure to Prevent Unnecessary Contact

Do not let employees handle bags /boxes that customers bring from home to use.

Do not use dump buckets- we will supply guest with their one time use “spit” cup, which will be thrown away after use

Will use laminated or single use tasting notes. Will wipe down with disinfectant for the laminated or throw away the single use tasting notes.

Measures to Increase Sanitation

We will have a schedule for daily disinfecting, hourly disinfecting and each use disinfecting, an employee will be assigned for each duty.

We have 2 handwashing sinks behind tasting bar with soap & water, hand sanitizer for employees.

We will have a hand sanitizer station at entry door for our guest. Guest can go to restrooms to wash hands-soap & water

After guest leave, we will sanitize chairs, tables, anything they touched. ( Including pens and credit card machines)

You may contact the following person with any questions/comments about this plan:

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