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# COVID19 Business Specific Health & Safety Form

# TASTING ROOMS and BARS

**NOTE:** In order to self-certify compliance at [www.mendocinocountybusiness.org](http://www.mendocinocountybusiness.org/), you must **read and implement** the County of Mendocino-specific guidelines for Tasting Rooms and Bars issued in the June 12, 2020 Public Health Order.

In order to fill out this form and create a health and safety plan for your business, refer to the [State of California Guidelines for Tasting Rooms and Bars](https://covid19.ca.gov/pdf/guidance-restaurants-bars.pdf) and the [County of Mendocino Public Health Order dated June 12, 2020](https://www.mendocinocounty.org/home/showdocument?id=36100). A health and safety plan is required to operate.

1. We will have numerous signs from the County website instructing guests not to enter if they have any symptoms, to maintain 6 ft social distance and to wear a facial covering to enter.
2. Guests will be asked to wear facial covering to enter. Employees will be provided with masks and gloves, hand sanitizer and hand washing areas will be available to employees and guests.
3. We have instructed all employees to follow the State and County guidelines for handwashing, masks and social distance.
4. Employees are to monitor their health and not report to work if they have any symptoms. We are providing PPE and sanitation equipment and instructions.
5. We will have appropriate signage and sanitation in many locations. Guests with any symptoms will not be permitted, employees will sanitize surfaces regularly, we will remind all guests of safe social distancing practices. We will direct guests to a different area to wait for restrooms in order to enable social distancing.
6. We will have an employee on site to encourage guests to use outdoor area.
7. We will have an employee on site to remind guests of social distancing requirements.
8. We are cash only. Hand sanitizer will be available at money transfer areas.
9. What are your hours of Operation (restrictions apply): 12PM to 12AM.
10. We do not take reservations but we will have an employee on site to regulate capacity and social distance protocol.
11. We will encourage guests to use our outdoor patio and we have applied with ABC to temporarily expand the premise into the back garden to allow for more space for guests.
12. We don’t use menus.
13. Our employees are well trained in proper sanitation procedures and have received copies of the new guidelines.
14. We don’t use communal glasses or buckets. All glassware will be single use and cleaned after each use in our sanitizing dishwasher.

*Your Business Specific Health & Safety Plan will become public record.*