***COVID19 Business Specific Health & Safety Form***

***TASTING ROOMS and BARS***

*Bee Hunter Wines*

*Boonville, California*

*707-895-3995*

***1. Describe the type of signage you will have and locations.***

* front door signage: Please maintain 6-ft social distance and masks are required until seated.
* Bathroom signage includes: Hand washing instructions

***2. Describe the PPE you will provide to your employees and guests.***

* Masks for employees are always required and for guests until seated at their personal, socially distanced tables.
* Masks for sale at no mark up for guests.
* Hand sanitizer always available for all.

***3. Describe your plans for training employees and temporary workers on the use of PPE; disinfection;*** ***sanitation and other cleaning techniques.***

* Bee Hunter team members are taking every precaution to ensure the safety of our customers & staff.
* We have immediately implemented measures to ensure our facility is clean and safe for your visit.
* It is our goal to take every step necessary to make your visit safe and enjoyable.

***4. Describe your plans for protecting your employees' health***

* Masks and hand sanitizer will be provided for employees. A sink for handwashing is available behind the tasting room bar.

***5. Describe your plans for protecting the health of clients and guests.***

* Smaller Groups
* Tastings conducted by appointment only
* Groups Socially Distanced (6ft apart)
* Contactless payment options
* hand sanitizer dispensers
* Plastic screens between staff members and guests at tasting room bar
* Increased & routine disinfecting of all surfaces
* All employees will be trained on proper sanitation, as outlined by the CDC
	+ (i.e. washing hands for 20 seconds with soap and water, sneezing into elbows, wearing masks and gloves, staying home if sick).
* Staff will regularly clean restrooms and sanitize all touch points.
* All employees and guests will be required to follow Federal, State, and local guidelines for social distancing, masks, and interactions.

***6. Describe how you will prevent crowds gathering at your facility.***

* The Tasting room will only serve customers who have made an appointment for tasting. Groups without an appointment will be asked to return when they do have an appointment.

***7. Describe how your will enforce physical distancing at your facility.***

* Using duct tape on the ground and strategically placed wine barrels to make socially distanced “nooks”

***8. Describe the payment methods you will use (contactless is preferred)***

* Contactless Payment through our website. The tasting room associate will instruct customers to access on their own personal device. If this is challenging for the customer the tasting room associate will be able to use our POS tablet and enter data manually.

***9. What are your hours of Operation (restrictions apply): AM to PM.***

* 11am - 5pm

***10. Reservations are required. What are your methods for taking reservations and appointments?***

* Initially we are requesting that people email beehunterwines@gmail.com. We will have a virtual scheduling platform tock.com implemented by early next week.

***11. Describe your plans for utilizing outdoor areas to promote social distancing.***

* Week 1 &2 - Limited outside seating to 4 groups with a maximum of 4 people. Instructional tape on the floor and wine barrels placed to physically distance groups.
* Future - Will evaluate possible indoor seating depending on real world experiences and input from customers and staff.

***12. Describe your system for providing menus to clients. (Menus must be disposable, digitally available,*** ***or made viewable from video-screens or "no touch" pads.) COVID19 Business Specific Health & Safety*** ***Plan: TASTING ROOMS and BARS 2***

* Printed disposable paper tasting menu for each group.

***13. How will you train employee from using equipment such as "drop stops", or allowing bottle necks to*** ***make contact with patrons’ used cups, glasses, etc.?***

* Each group will be provided with one glass for tasting. The tasting room associate will pour the wine selection into a carafe and the customer will pour carafe wine into their own glass. Carafes will be washed in dishwasher before reuse.

***14. What are your alternatives for communal dump buckets, spit buckets, spittoons, etc.?***

* Disposable sip cups for each guest.