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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 September 22, 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://files.covid19.ca.gov/pdf/guidance-restaurants-bars.pdf) the [County of Mendocino Public Health Order dated September 22, 2020](https://www.mendocinocounty.org/home/showdocument?id=37424) and the [County of Mendocino Facial Coverings Order dated July 2, 2020](https://www.mendocinocounty.org/home/showdocument?id=36531). A health and safety plan is required to operate.

**NOTE: EFFECTIVE JULY 13, 2020, BARS, BREWPUBS, BREWERIES, AND PUBS MUST CLOSE ALL OPERATIONS, BOTH INDOOR AND OUTDOOR. BARS, BREWPUBS, BREWERIES, AND PUBS MUST CLOSE ALL OPERATIONS BOTH INDOOR AND OUTDOOR STATEWIDE, UNLESS THEY ARE OFFERING SIT-DOWN, OUTDOOR DINE-IN MEALS. ALCOHOL CAN ONLY BE SOLD IN THE SAME TRANSACTION AS A MEAL.**

**TASTING ROOMS MUST DISCONTINUE INDOOR OPERATIONS.**

1. Describe the type of signage you will have and locations. We have signs posted all around the outdoor seating area to remind customers and employees of social distancing and mask wearing requirements.
2. Describe the PPE you will provide to your employees and guests. Employees are provided with gloves and hand sanitizer. They have elected to wear their own face coverings.
3. Describe your plans for training employees and temporary workers on the use of PPE; disinfection; sanitation and other cleaning techniques. All have been trained in sanitation, mask wearing and hand washing. We have signage to remind them.
4. Describe your plans for protecting your employees' health. Employees will have proper social distance from each other and customers. We are requiring masks wearing by employees and customers unless they are eating or drinking.
5. Describe your plans for protecting the health of clients and guests. Requiring social distancing and mask wearing. Limiting number of patrons allowed at one time. Sanitizing surfaces regularly.
6. Describe how you will prevent crowds gathering at your facility. We will have an employee at the entrance to monitor capacity and encourage social distancing.
7. Describe how your will enforce physical distancing at your facility. Our employee at the door will be able to see and manage our guests and remind them to social distance.
8. Describe the payment methods you will use (contactless is preferred). We are cash only, employee handling cash will have access to gloves and hand sanitizer at all times.
9. What are your hours of operation (restrictions apply): 12PM to 10 PM.
10. Reservations are encouraged. What are your methods for taking reservations and appointments? NA
11. Describe how you will monitor physical distancing. Our door person will monitor and remind customers to socially distance themselves.
12. Describe your plans for utilizing outdoor areas to promote social distancing. Our garden space is the only space open to the public, so we are only open outdoors.
13. Describe your system for providing menus to clients. (Menus must be disposable, digitally available, or made viewable from video-screens or "no touch" pads.) Drink lists will be on posterboard, hanging behind the ordering area.
14. How will you train employees from using equipment such as "drop stops", or allowing bottle necks to make contact with patrons’ used cups, glasses, etc.? We have a bus tub station for used glasses to be transported in. Employees will wear gloves when moving tubs and washing glasses.
15. What are your alternatives for communal dump buckets, spit buckets, spittoons, etc.? NA

**Self-certify**

Go to [www.mendocinocountybusiness.org](http://www.mendocinocountybusiness.org), click **Self-Certification** in numbered item 5, select Tasting Rooms and Bars from the dropdown menu, upload your plan and complete the self-certification process online. Alternatively, you may mail the completed certification form (with any required attachments) to: County of Mendocino Environmental Health, 860 N. Bush Street, Ukiah, CA 95482.

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