**Drew Family Cellars Tasting Room Safety Plan 6/30/2020 Mendocino County**

**Tasting Room Location 9000 Hwy 128 Philo, Ca 95466  
Business License number 126955**

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

**We will have signage at our entrance walkway and in our window explaining safety Covid 19 Public Health requirements of masks and physical distancing and their responsibility to self screen for any signs of illness before entering our space. Any person who is displaying any signs of illness will be asked to leave.**

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

**We will provide masks and gloves to our employees as well as a hand washing sink and surface sanitation products. Guests will need to provide their own masks. Guests will be offering hand sanitizer upon entering our tasting area.**

3.Describe your plans for training employees and temporary workers on the use of PPE; disinfection; sanitation and other cleaning techniques.  
  
**We will provide verbal training on requirements of mask wearing, physical distancing , handwashing and surface sanitation requirements for during the service and in between guests. Glassware is washed in a standard glasswasher using 180 degree water. This information will be written as well and provided to each employee**.

4.Describe your plans for protecting your employees' health  
  
**We will be offering outside tasting to 2- 6 guests at a time. 6 feet distancing will be maintained. Employees will be required to wear masks during contact with guests. Employees will be required to wear gloves and mask when handling glass ware. Employees will be required to stay home if they have any cold or flu symptoms. They will be asked to monitor their own health for any signs of illness and notify us of any signs of illness.**

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

**We are limiting our number of guests to 6 people at a time in our outside area. Physical distancing of 6 feet apart will be the standard. Guests will be required to wear a mask when not tasting. Hand sanitizer will be offered to all guests.**

6. Describe how you will prevent crowds gathering at your facility.  
  
**We are limiting our tastings to 6 people total in our tasting area. Appointments will be encouraged to stagger number of people at any given time. People will be asked to come back later if we are full.**

7.Describe how your will enforce physical distancing at your facility.  
  
**We will limit the number of tasters to 6 people in our outside tasting area . We will have two outside pub tables and one counter that will be spaced 6 feet apart. Excess people will be asked to come back at a designated time to avoid crowding**.

8.Describe the payment methods you will use (contactless is preferred)  
  
**We will have an ipad that will be touched by employees only.**

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

**We are open Thursday – Monday 11am-5pm**10.Reservations are encouraged. What are your methods for taking reservations and appointments?

**Customers are asked to email us to make an appointment. An appointment system will be added soon.**

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

**We have put a counter on wheels in our door way to offer outside tasting as well as adding two small pub tables outside on our porch area. They will be kept 6 feet apart.**

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.)

**Menus will be placed under glass on counter top , counter top will be sanitized with 70% Alcohol based cleaner between guests. Disposable menus will be available to guests as well**.