

GRAZIANO FAMILY of WINES TASTING ROOM



COVID19 Business Specific Health & Safety Form TASTING ROOMS and BARS

NOTE: In order to self-certify compliance at 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](#) and the [County of Mendocino Public Health Order dated June 12, 2020](#). A health and safety plan is required to operate.

1. Describe the type of signage you will have and locations. *8 1/2" x 11" FRONT WINDOW & DOOR*
2. Describe the PPE you will provide to your employees and guests. *NITRILE GLOVES & FACE COVERS*
3. Describe your plans for training employees and temporary workers on the use of PPE; disinfection; sanitation and other cleaning techniques. *READ THROUGH GUIDELINES & DEMONSTRATE*
4. Describe your plans for protecting your employees' health *FACE COVERINGS, GLOVES, WASH HANDS OFTEN*
5. Describe your plans for protecting the health of clients and guests. *WEAR FACE COVER & 6' DISTANCE*
6. Describe how you will prevent crowds gathering at your facility. *APPOINTMENT ONLY & CURB SIDE DELIVERY*
7. Describe how you will enforce physical distancing at your facility. *1 GROUP (MAX 6) AT A TIME*
8. Describe the payment methods you will use (contactless is preferred) *CREDIT CARD*
9. What are your hours of Operation (restrictions apply): *10AM to 5 PM.*
10. Reservations are encouraged. What are your methods for taking reservations and appointments? *PHONE*
11. Describe your plans for utilizing outdoor areas to promote social distancing. *NOT USING OUTDOORS*
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.) *DISPOSABLE 8 1/2" x 11" PAPER*

13. 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.? *USE GLOVES & FACE COVERINGS*

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

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