# A close up of a sign  Description automatically generated

# 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.

**This is the certification for Lula Cellars, 2800 Guntly Road, Philo, CA**

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

We have signage as you enter and throughout the facility that displays our safety protocols, the Mendocino County protocols, the requirement to wear a mask (except when seated), to maintain 6ft social distancing, and if they feel sick or have virus symptoms to not enter.

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

 We have purchased masks and gloves for use by our staff. We also provide hand sanitizer and a washbasin with soap and water. Additionally, we have extra masks available for customers.

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

We used the Mendocino County health and sanitation requirements as a basis for a thorough walk-through on the expectations that masks are to be worn at all times, staff are to disinfect and wash their hands regularly (at a minimum between changing activities) and the proper cleaning of the facilities.

1. Describe your plans for protecting your employees' health

We started by providing them guidance on the Covid-19 virus and its symptoms. We told them they were not to come to work if they exhibited any of these symptoms. We asked that each morning they self-monitor themselves for symptoms, including their temperature. Upon arrival at the winery, we question each employee individually with the recommended wellness questions and document that we got acceptable responses. If we receive an unacceptable response, we will send the employee home. We monitor our employee’s health throughout the day while they are working.

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

All employees will wear a mask when dealing with a customer. All customers are required to wear their own mask until seated at the table. All tables are at least 6ft apart. We have signage to instruct all customers on expected protocols for them to follow. We are having all of our tastings outside on our patio to further protect the health of our guests and employees. Our employees have been instructed to regularly sanitize and wash their hands throughout the day and when changing activities.

1. Describe how you will prevent crowds gathering at your facility.

We require all customers to have a reservation that will allow us to limit us to a maximum of 4 tasting groups at any point in time that we are able to keep socially distant. For customers waiting to be seated, we have signage as to where to stand that is separated a minimum of 6ft. We also have customers exiting the facility through a different exit than the entrance to prevent groups from crossing.

1. Describe how you will enforce physical distancing at your facility.

All tables are a minimum 6ft apart. All guests are required to remain at the table during the tasting. We have signage reminding guests of the social distancing requirement. All of our staff have been instructed to ask guests to maintainproper social distancing and to correct it if they see an issue.

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

We accept credit cards only for payment. We have adopted a wireless chip card reading system that will allow us to have a contactless payment experience and no requirement for a signature. Should the guest need to touch our POS system for some reason we have trained our employees on the proper sanitation of that device prior to its next use.

1. What are your hours of Operation (restrictions apply):

Currently, we are open from 11am to 5 pm Friday through Tuesday, but will only be providing wine tastings on Friday, Saturday, and Sunday at least initially. Monday and Tuesday are for retail sales only.

1. Reservations are encouraged. What are your methods for taking reservations and appointments?

We are currently using a manual reservation system where we obtain a guest’s name, email address, phone number and number of guests. We are in the process of installing the Tock reservation system which is a computer application to allow for on-line reservations that is expected to be functional within the next 10 days.

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

We are only providing tastings in our outdoor patio area at this time.

1. Describe your system for providing menus to clients. (Menus must be disposable, digitally available, or made viewable from video-screens or "no touch" pads.)

We are using a paper menu that is disposed of after each tasting (IE, not reused).

1. How will you train employees from using equipment such as "drop stops", or allowing bottlenecks to make contact with patrons’ used cups, glasses, etc.?

We are not using drop stops. All servers have been instructed should they accidentally touch a glass with the bottle we need to immediately change out the glass and sterilize the bottle.

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

We are using a disposable cup that is thrown away after each tasting.

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