

Nelson Family Vineyards Health and Safety Plan

- Describe the type of signage you will have and locations.
 - a. Signage is located at both entrances and bar
 - b. remind the public that they should use face coverings while not drinking
 - c. remind the public to social distance. 6ft minimum
 - d. remind the public to wash their hands with soap for at least 20 seconds or to use hand sanitizer
- Describe the PPE you will provide to your employees and guests.
 - a. Guest are required to have their own PPE in order to enter
 - b. Tasting room employees will be provided face coverings and gloves
- Describe your plans for training employees and temporary workers on the use of PPE; disinfection; sanitation and other cleaning techniques.
 - a. Employees will be trained on our business operations protocol before their first working shift.
 - b. Verbal and electronic reminders about PPE, disinfection, and sanitation will happen throughout the Covid-19 period.
 - c. The importance of frequent handwashing with soap and water, including scrubbing with soap for 20 seconds (or using hand sanitizer with at least 60% ethanol (preferred) or 70% isopropanol (if the product is inaccessible to unsupervised children) when employees cannot get to a sink or handwashing station, per CDC guidelines).
 - d. Perform thorough cleaning in high traffic areas, such as customer waiting areas and lobbies, break rooms, lunch areas and areas of ingress and egress including host stands, entryways, stairways, stairwells, escalators, handrails, and elevator controls. Frequently disinfect commonly used surfaces including doors, door handles, crash bars, light switches, waiting area chairs, credit card terminals, ATM PIN pads, receipt trays, bus tubs, serving trays, phones, toilets, vehicle keys, and handwashing facilities.
 - e. Frequently clean items touched by patrons, especially those that might attract contact from

children including candy and toy vending machines, arcade games, decorative fish tanks, display cases, decorative fountains, etc.

- f. Clean touchable surfaces between shifts or between users, whichever is more frequent, including but not limited to working surfaces, phones, registers, touchpads/touchscreens, tablets, timeclocks, appliances, kitchen and bar utensils and implements, oven doors, grill and range knobs, carts and trolleys, keys, etc.
 - g. The frequent cleaning of work stations including computers, telephone, mice, and printers.
 - h. Cleaning PPE at the end of the day.
 - i. Which cleaning products work for each situation. For example, Clorox wipes can be used on the keyboard and frequently touched areas. Face visors will be cleaned with alcohol wipes.
- Describe your plans for protecting your employees' health
 - a. Covid-19 training
 - b. "Tailgate" follow up training
 - c. Self-screening training
 - d. Emphasis on the importance of PPE and physical distancing
 - e. Conduct all business possible outdoors
 - Describe your plans for protecting the health of clients and guests.
 - a. Physical distancing of customers
 - b. Reservations when possible
 - c. Require PPE before entering
 - d. Signage
 - e. Require PPE for employees
 - f. Training of employees how not to transmit the virus from the bottle to a glass and vice versa.
 - g. Guests will be trained in new protocols throughout their visit.
 - h. Individual red Solo cup dump buckets
 - Describe how you will prevent crowds from gathering at your facility.

- a. Large events like concerts have been canceled.
 - b. Traffic at the tasting room is small and therefore crowding has never been a problem.
 - c. At least 6 feet of distance will be between guests' tables.
 - d. All members of a customer group must be present before seating and hosts must bring the entire group to the table at one time. Whenever possible, ask guests to be seated rather than standing to discourage unnecessary movement.
 - e. Any area where guests or employees queue should also be clearly marked for appropriate physical distancing.
 - f. Reservations are encouraged.
 - g. When maximum capacity is reached, new guests will be turned away.
- Describe how you will enforce physical distancing at your facility.
 - a. Training of employees
 - b. Visual reminders such as signage at entrance doors and property grounds, and markings on the ground/floors.
 - c. Verbal reminders to guests- 6ft social distancing, masks are to be worn up until tastings begin.
 - Describe the payment methods you will use (contactless is preferred)
 - a. All forms of payment will be accepted. Contactless payment is available/recommended to all guests.
 - What are your hours of Operation (restrictions apply): 10 AM to 5 PM.
 - Reservations are encouraged. What are your methods for taking reservations and appointments?
 - a. Phone reservations will be used.
 - b. All guests will be registered with at least a name and phone number in case there is a COVID outbreak. The contact information can be used by the health department to trace and alert the guests.
 - Describe your plans for utilizing outdoor areas to promote social distancing.
 - a. We have a massive outdoor area. Tables will be spread apart to allow safe passage of guests

- from other tables. 6ft minimum at the very least between guest seating areas.
- Describe your system for providing menus to clients. (Menus must be disposable, digitally available, or made viewable from video-screens or "no-touch" pads.)
 - a. One time use menus will be provided to customers.
 - How will you train employees from using equipment such as "drop stops", or allowing bottlenecks to make contact with patrons' used cups, glasses, etc.?
 - a. This document will be reviewed with employees
 - b. Other training documents in our Covid-19 handbook will be discussed with employees
 - c. Team meeting for training in a discussion on how to implement further COVID health and safety protocols, and improve practices at NFV.
 - What are your alternatives for communal dump buckets, spit buckets, spittoons, etc.?
 - a. Red Solo cups or something similar will be distributed to each individual guest.
 - b. Cups will be disposed of at the conclusion of the visit.
 - c. Guests will be trained in new protocols throughout their visit.

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