

Foursight Wines, Inc. Reopening Plan
14475 Highway 128, Boonville, CA 95415

1. Signage

- a. Signs posted on the tasting room door in English and Spanish, stating customers should: avoid entering the facility if they have a cough, shortness of breath or difficulty breathing, fever, chills, muscle pain, sore throat, or new loss of taste or smell; maintain a minimum six-foot distance from one another; sneeze and cough into a cloth or tissue or, if not available, into one's elbow; and not shake hands or engage in any unnecessary physical contact.
- b. Signage posted on the tasting room door outlining social distancing protocol.
- c. Signage in the employee bathroom and cellar area stressing the importance of hand washing, as well as in the customer bathroom.

2. PPE

- a. Disposable masks and gloves will be available to all employees and guests
- b. A face shield will also be available for employees

3. Employee Training

- a. Information will be provided on COVID-19, how to prevent it from spreading, and which underlying health conditions may make individuals more susceptible to contracting the virus.
- b. Employees are asked to self-screen at home, including temperature and symptom checks using CDC guidelines. Employees have been provided with a Sismo non-contact forehead thermometer to conduct temperature checks.
- c. Employees will be given information about importance of not coming to work if they have a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.
- d. To seek medical attention if their symptoms become severe, including persistent pain or pressure in the chest, confusion, or bluish lips or face.
- e. 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 or 70% isopropanol when employees cannot get to a sink or handwashing station, per CDC guidelines).
- f. The importance of physical distancing, both at work and off work time
- g. Proper use of face coverings including: Face coverings do not protect the wearer and are not personal protective equipment (PPE). Face coverings can help

protect people near the wearer, but do not replace the need for physical distancing and frequent handwashing. Employees should wash or sanitize hands before and after using or adjusting face coverings. Avoid touching eyes, nose, and mouth.

- h. Face coverings should be washed after each shift, except when using a disposable face covering, which can be disposed of after each shift.
- i. No contract or temporary workers are used; if they are, they will be trained as with all employees
- j. Employees have been provided with information about Emergency Paid Sick Leave and sick days provided by the employer

4. Employee Healthy & Safety:

- a. Everyone who can work remotely has been asked to do so
- b. All employees have been told not to come to work if sick.
- c. Symptom checks are being conducted before employees may enter the work space.
- d. All desks or individual work stations are separated by at least six feet.
- e. Break rooms, bathrooms, and other common areas are being disinfected frequently, on the following schedule:
 - i. Break rooms: n/a
 - ii. Bathrooms: each hour and/or after each use, if possible
 - iii. Office area & equipment: Before departing each day
 - iv. Disinfectant and related supplies are available to all employees at the following location(s): employee bathroom and winery cellar area
 - v. Hand sanitizer effective against COVID-19 is available to all employees at the following location(s): tasting room, winery cellar and outdoor tasting space
 - vi. Soap and water are available to all employees at the following location(s): tasting room bathroom, employee bathroom, winery cellar
 - vii. Copies of this Protocol have been distributed to all employees.
 - viii. Describe other measures: Disposable gloves and masks are provided for all employees, as well as face shields upon request.

5. Guest Health & Safety

- a. Appointments will be taken for all tastings
- b. All tastings will be outdoor, until the health order changes and it is safe to be inside
- c. Tables will be well in excess of 6' apart

- d. Pours will be pre-poured in disposable cups, or small carafes
- e. Metal tables have been purchased for easier sanitation
- f. Tasting menus will be disposable, as will all other materials to be given to the guest
- g. Orders will be placed via a contactless ipad system
- h. Employees will be properly trained as per above
- i. Guests may not bring their own wine bags, wine stems, or any other items brought from home

6. Preventing Crowds from Gathering:

- a. Guests using the restroom facility will be limited to 1 at a time
- b. No guests will be inside the facility other than for restroom use
- c. All merchandise has been removed
- d. Signs are on the tasting room area door reminding people to stay at least 6 feet apart
- e. Curbside orders are pre-paid, or placed via phone before the customer approaches the building
- f. Curbside pick-up area is separate from the tasting space
- g. All employees have been instructed to maintain at least six feet distance from customers and from each other, except employees may momentarily come closer when necessary to accept payment, deliver goods or services, or as otherwise necessary

7. Enforcing Physical Distancing:

- a. Signage outside the tasting room area reminds people to be 6' apart
- b. Tape or stickers in front of the door outlines proper distancing
- c. Guests will be reminded if necessary

8. Payment Method:

- a. We are using a new, contactless system via our ipad. Guests who make a reservation will have credit card information on-file before their arrival. If they do not, contactless payment options are still available

9. Hours of Operation:

- a. We will be available for limited appointments Friday-Monday, 11-4

10. Reservations:

- a. Reservations can be made via our Web site or Tock

11. Outdoor Area:

- a. All tastings will be outdoor. We have more than 47,000 square feet of outdoor space, with plans for approximately 3 tables within that are.

12. Menus:

- a. Disposable menus will be provided

13. Employee Training with Drop-Stops, etc.

- a. We do not use drop-stops
- b. Pours will be placed in small carafes or disposable cups instead of from the bottle, so the bottle will not come into contact with patrons' used items

14. Dump Buckets, etc.

- a. We will provide disposable cups instead

15. Other:

- a. Food:
 - i. We are not serving any food or "bar snacks" at this time

16. Cleaning:

- a. Employees have been trained using the CDC guidelines for cleaning and disinfecting.
- b. Disinfectant wipes are available, as is soap and water and a disinfectant approved for the coronavirus
- c. Hand sanitizer and soap and water is readily available
- d. Gloves and face shields are available, as are chemical-resistant gloves
- e. Surfaces or items that may be touched by guests and employees will be regularly sanitized, as per above