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# 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.

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

**We have printed/hung signage from Visit Mendocino for Tastings Rooms at the entrances to tasting room and on the tasting room bar. We will also have a big sign at the main entrance reminding people that a reservation is required to enter and to call us if they don’t already have one.**

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

**We will have disposable masks for guests or employees who do not have their own, as well as hand sanitizer for staff and customers.**

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

**All employees will be trained by the tasting room manager before working by themselves. We will be utilizing the State of California CAL OSHA Covid-19 Industry Guidelines to conduct trainings.**Describe your plans for protecting your employees' health

**All tasting room employees will be trained according to state guidelines and will be required to wear masks when serving customers. Hand sanitizer will also be available at all times. Employees will be encouraged to not serve customers who do not abide by the rules set forth by county.**

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

**Employees are required to not come in if they have a fever or any possible symptoms or contact with someone who has tested positive for Covid-19. Both guests and employees will be required to wear masks when inside the tasting room, and tasting room staff will be required to wear masks at all times.**

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

**Guest will be required to have a reservation before entering the tasting room. We have a large 5,000 square foot tasting room where it’s easy to open the doors on nice days and can definitely have different groups of tasters be 6 feet or more apart in the tasting room. We also have both an outdoor patio and garden area with picnic tables. We will encourage tastings outside first. Tables with umbrellas will be designated to be the only ones used in order for groups to separate. We also have floor stickers in the tasting room that are 6 feet apart to help tasters keep their distance.**

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

**If customers do not comply after asking them nicely, we will ask them to leave.**

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

**We will encourage people to use credit cards and will be disinfecting pens after each customer use.**

1. What are your hours of Operation (restrictions apply): **11** AM to  **6** PM.
2. What are your methods for taking reservations and appointments?

**Reservations are required. Call us at 707-485-0322 or email** **events@barraofmendocino.com**

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

**We have a large outdoor garden with several of picnic tables. We will be placing umbrellas at the tables we want guest to use in order to keep groups 6+ feet apart from each other.**

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 will be using disposable paper Tasting Menu’s**

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

**By in-person demonstrations, training them on the proper way to pour the wine without having contact with a patrons’ glass.**

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

**Plastic cups are to be used for individual spittoons. Each tasting party will have their own dump bucket to dispose of the contents from their spittoon.**

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