# A close up of a sign  Description automatically generated

# Smith Story Wine Cellars

# 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: 1) No Shoes. No Masks. No Exceptions. 2) 🡨---Safe Distancing 6ft---🡪 3) Online Reservations Only
2. Describe the PPE you will provide to your employees and guests. My husband and I are the owners and only employees. We’ll be wearing masks at all times and have disposable masks to provide any guests without.
3. Describe your plans for training employees and temporary workers on the use of PPE; disinfection; sanitation and other cleaning techniques. We are allowing 45 minute private tastings only to allow a 15 minute disinfection/sanitation between guests visits. Surfaces, doorknobs, bottles, glassware and handwashing.
4. Describe your plans for protecting your employees' health: we are the owners and only employees. We are allowing 45 minute private tastings only to allow a 15 minute disinfection/sanitation between guests visits. Surfaces, doorknobs, bottles, glassware and handwashing. Wines will be prepoured into small decanters for the guests to pour their own flight into one glass for less contact with guests
5. Describe your plans for protecting the health of clients and guests. we are the owners and only employees. We are allowing 45 minute private tastings only to allow a 15 minute disinfection/sanitation between guests visits. Surfaces, doorknobs, bottles, glassware and handwashing. Wines will be prepoured into small decanters for the guests to pour their own flight into one glass for less contact with guests
6. Describe how you will prevent crowds gathering at your facility. Appt. only reservations.
7. Describe how your will enforce physical distancing at your facility. Marked areas that are a minmum 6 ft apart.
8. Describe the payment methods you will use (contactless is preferred) We have always used a touchless online payment software.
9. What are your hours of Operation (restrictions apply: appt. only 10-5pm
10. Reservations are encouraged. What are your methods for taking reservations and appointments? Online and walk-up registration.
11. Describe your plans for utilizing outdoor areas to promote social distancing. No outdoor, private tastings only inside.
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.) use of their own phones to access or a paper disposable a guest will be asked to take with them.
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.? No employees.
14. What are your alternatives for communal dump buckets, spit buckets, spittoons, etc.? disposable cups, poured down the sink then placed in recycle bin.

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