# 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.

1. Describe the type of signage you will have and locations.
* Front gate: A-frame with “By Appointment Only”
* Check in: - frame with safety guidelines listed (masks required, 6’ social distancing, etc). QR code sign for electronic guest waiver. 8 ½ x 11 laminated “masks required” signs and social distancing signs on all outside doors.
* Restrooms: 8 ½ x 11 handwashing signs. 8 ½ x 11 social distancing signs for restroom line. 8 ½ x 11 sign outside of restroom stating to wait outside, only 1 person in hallway at a time.
* Pathways: A-frames directing people to check in with host.
* Check out register: 6’ social distancing stickers on ground.
* Merchandise Area: Please be mindful of touching merchandise, use hand sanitizer provided
1. Describe the PPE you will provide to your employees and guests.
* Employees: Facial masks, disposable gloves, hand sanitizer stations in all service, kitchen and bathroom areas.
* Guests: Disposable mask (unless guest provides their own), brown paper bag to hold individual masks, sani-wipes, hand sanitizer stations.
1. Describe your plans for training employees and temporary workers on the use of PPE; disinfection; sanitation and other cleaning techniques.
* Initial (employee start date) training for all employees with our Environmental Health, Safety and Risk Manager. Training recorded for viewing by employees starting after that date.
* Initial (employee start date) cleaning walkthrough and expectations discussed.
* Daily morning meetings on disinfection and sanitation protocols.
1. Describe your plans for protecting your employees' health.
* Temperature checks at home in the morning prior to leaving for work.
* If anyone is feeling ill they will be sent home to stay home.
* Hourly cleaning and sanitation of all high touch areas, restrooms, kitchen.
* Gloves must be worn when bussing glasses and doing dishes.
* No communal food.
* Single use collateral, menus, pens.
* PPE use. Masks, gloves.
1. Describe your plans for protecting the health of clients and guests.
* Bag with sani-wipes, individual pen, collateral, and bottled water given to each guest.
* Providing masks and requiring masks.
* Hand sanitizer stations around the property and on tables.
* Social distancing requirements.
* Tables at 8’ distance and limited capacity seating.
* Outdoor seating required unless temps exceed 90 degrees.
* Sanitation of tables before and after guests sit. Hourly sanitation of all high touch surfaces, restrooms, etc.
* Single use menus, collateral and pens.
1. Describe how you will prevent crowds gathering at your facility.
* Open by reservation only.
* Manager checking guests in outside, controlling the flow of traffic and groups.
* Limiting seating to 25% capacity.
* Max 4 people per table on patio.
* Large groups of 5-10 (max) may do bottle service under our Oak tree. One group at a time
1. Describe how your will enforce physical distancing at your facility.
* Tables have been moved at least 8’ apart.
* Stickers on ground and signs posted.
* Employee work stations are 6’ apart, only one person in the office and kitchen at a time.
1. Describe the payment methods you will use (contactless is preferred).
* Credit card machine.
* No cash.
1. What are your hours of Operation (restrictions apply): 10 AM to 4:30 PM.
2. Reservations are required. What are your methods for taking reservations and appointments?
* Utilizing TOCK reservation system.
1. Describe your plans for utilizing outdoor areas to promote social distancing.
* Mentioned in previous answers.
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.)
* Single use menus and pens
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.?
* No bottles to tables.
* Glasses will be pre-poured and brought out to the table before guests sit.
* Glasses will not be re-used.
1. What are your alternatives for communal dump buckets, spit buckets, spittoons, etc.?
* Disposable cups

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