# *Testa Vineyards, LLC*

# *6400 North State Street*

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# A close up of a sign  Description automatically generated

# COVID19 Business Specific Health & Safety Form

# TASTING ROOMS and BARS

*June, 25, 2020*

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

***We will have printed the Mendocino County Tool Kit signage and the COVID19 INDUSTRY GUIDELINES :Restaurants, Bars, Wineries guidelines and plan at our entrance and inside for our staff.***

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

***Employees will have masks, gloves, handwashing station and disinfectant spray, wipes and lotions. Following COVID19 INDUSTRY GUIDELINES :Restaurants, Bars, Wineries guidelines and plan***

***Guests will have to provide their own masks – disinfectant lotion will be available and hand washing station separate from employee bathroom.***

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

***The Mendocino County Tool Kit, Talking about safe practice as keeping mask on, washing hands and social distance of 6ft or more, wiping surfaces with disinfectant between groups, after each group leaves. . Following COVID19 INDUSTRY GUIDELINES :Restaurants, Bars, Wineries guidelines and plan***

1. Describe your plans for protecting your employees' health

***Masks, distance, hand washing 20 seconds minimum, if feel at all ill do not come in to work. No direct contact with guests, always 6 foot distance. Use disposable wine glasses or letting them keep their glass as part of tasting fee. Having tray with tasting wine glasses pre poured and labeled with tasting sheet. Not allowing people inside .***

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

***Keep social distance, masks on and make sure everyone is aware they have to have the mask on if leave their table. Posted signs. Using disposable glasses or letting them keep their glass as part of tasting fee. Having tray with tasting wine glasses pre poured and labeled with tasting sheet. Not allowing people inside . Cleaning all surface with disinfectant after each group leaves. Limit guests to groups of 10 or less and with the appointment needed never have more than 25 people onsite at one time.***

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

***We will be open by appointment only – guest will be outside at tasting tables that have over 6 foot distance. We have a capacity of up to 25 guests. Tables spread apart. CLOSED sign at entrance.***

1. Describe how your will enforce physical distancing at your facility. – ***Tasting by appointment only and only groups of 10 or less and knowing our ability to do so at safe distance will limit to 25 person maximum amount. Set tasting times.***
2. Describe the payment methods you will use (contactless is preferred) – ***Credit card – swipe or write it and we can hand enter. We have a window to separate guest from employee for this.***
3. What are your hours of Operation (restrictions apply):  ***11 AM to 5 PM typically. – but only by appointment – for private party tasting***
4. Reservations are encouraged. What are your methods for taking reservations and appointments? – ***Call in, and we do have a online reservation system we will activate when allowed to open.***
5. Describe your plans for utilizing outdoor areas to promote social distancing.

***All outdoor seating.***

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.)

***Disposable/ paper tasting menues and purchase orders.***

1. 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.?

***Employees – will stay inside – serve onto a pick up spot that the group leader will pick up from there. We will not go out to clean up until the group has left the table and we will have our protective gear on to clean up – that will go into garbage/recycle bin. Limiting our reservations - putting 6 foot marks on concrete by check out areal and bathroom is one person only – but the path to bathroom also have 6 foot markers.***

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

***Disposable spit bucket per table/group.***

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

**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) the [County of Mendocino Public Health Order dated June 19, 2020](https://www.mendocinocounty.org/home/showdocument?id=36264) and the [County of Mendocino Facial Coverings Order dated June 19, 2020](https://www.mendocinocounty.org/home/showdocument?id=36270). A health and safety plan is required to operate.