

Mendocino Health and Safety Report

Yorkville Cellars Tasting Room

Yorkville, CA 95494

Submitted June 30, 2020

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

At entrance of tasting area:

Avoid entering property if you have a high temperature, cough or feel unwell.

Please sneeze or cough into a cloth or tissue and dispose of it.

Please wear a mask other face covering until you are seated.

Wear your mask when our employees approach your table

Please maintain 6 feet distance from other visitors and employees.

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

PPE. N95 masks and face shields are available to staff. Each has his own mask as well. Disposable masks will be available to staff to wear over their own mask or alone. Disposable gloves are available to staff. Disposable masks will be available to guests if they are not wearing their own.

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

Managers will train employees to follow procedure below:

Employees will have 30 minutes at the beginning of the day, before the first tasting appointment to:

- Wash hands for 20 seconds with soap and warm water
- Use cleaning spray or a clean rag as appropriate to wipe down keyboard, phones, bar counter, and tables and doorknobs. Discard used rag into box
- Use cleaning spray and another clean rag to wipe down bathroom sink faucets and toilet handle
- Be sure the sanitization stations for customers are full and ready for use

When a customer arrives:

- Secure face mask
- Be sure the customer is wearing their facemask – we reserve the right to refuse service to anyone who is not wearing a facemask and/or shows signs or symptoms of Covid-19
- Customers may remove their masks once they have been seated and placed their order
- When taking wine and glasses to customers, maintain 6 feet distance by standing on pre assigned markers.
- Make sure each group of customers has disposable spit cups if requested.
- Take payment details verbally or if handling credit card, wipe with alcohol before returning to customer.

After a customer leaves:

- Use cleaning spray and a clean rag to wipe down table, chairs and framed menus.
- If restroom was used, wipe door handle, sink faucet and toilet handle.
- When delivery drivers arrive, maintain 6 feet distance, wear mask and wipe door handle after they leave.
- Wash your hands for 20 seconds with soap and warm water after cleaning or handling boxes. Towels to be put in box at end of each day for cleaning

At the end of each day:

- Use cleaning spray and a clean rag to wipe down keyboards, phones, light switches and doorknobs. Discard used rag into the box behind the bar.
- In the restroom use cleaning spray and another clean rag to wipe down the faucets, light switches, door handles, handicap bars, and toilet handle.

4. Describe your plans for protecting your employees' health.

Employees will be asked to self-evaluate by screening for symptoms before coming to work including temperature checks and symptom checks using this check list.

In the last 48 hours, have you had any of the following symptoms?

1. Fever of 100.5 F or above
2. Cough
3. Trouble breathing, shortness of breath or severe wheezing
4. Chills or repeated shaking with chills
5. Muscle aches
6. Sore throat
7. Blue lips
8. Loss of or change, in smell or taste
9. Nausea, vomiting or diarrhea
10. Headache

If they have symptoms they are under instruction to stay home and get tested. Each has been asked to confirm that they are familiar with the testing procedure and has information on where to contact. They have been physically distancing while away from work during the three-month period of lockdown and have been advised to continue to do so.

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

There is a staging area with hand sanitizer and instructions for guests who will be directed to a waiting area. Disposable masks are available on request. Guests will be seated at tables outside with over 10 feet between them. Each table has a bottle of hand sanitizer. Wine tastes will be pre-poured into separate glasses as pre-ordered flights. Glasses will not be refilled. The glasses will be staged on trays several feet from the customer. After each party leaves, the table, chairs, benches, frames containing menus will be cleaned with alcohol or bleach solution. Trays and glasses will be washed and sanitized.

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

We are accepting very limited reservations for tastings with a party maximum of six. We have a large outdoor space; guest arriving without a reservation will be asked to leave or to wait outside where they can conduct a self-guided vineyard tour.

7. Describe how you will enforce physical distancing at your facility.

Tasting areas are in distinct outdoor locations physically distanced. Positions for employees to stand while speaking to customers are marked. We can implement one-way system for restroom use to avoid customers walking past each other. In the event of extreme heat customers can be seated indoors at distinct areas more than 6 feet apart separated by furniture.

8. Describe the payment method you will use.

If customers have not already supplied credit card details when making reservation, they can read their card numbers aloud to employees or call using cell phones. Any item touched will be wiped with alcohol. No cash transactions.

9.What are your hours of operation?

11am-6pm. This allows a half an hour before the first reservation. And also a half an hour after the last guests leave.

10.What are your methods for taking reservations?

Reservations will be made by phone, email, on website or through Toch reservation software.

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

We will conduct tastings outside in predesignated areas.

12.Describe your system for providing menus to clients.

Framed menus will be staged on tasting tables and will be wiped after each tasting. Paper menus will be available if requested to take away.

13.How will you train employees from using equipment such as 'drop stops' or allowing bottle necks to make contacts used cups, glasses, etc.?

We do not use 'drop stops'. Wine will be poured only once into separate clean glasses. Employees are trained not to allow contact with a customer's glass as part of normal procedure.

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

Each tasting area will have individual disposable cups for use as spittoons.