1. Tables are located 6 feet apart
2. Tastings are by appointment only
3. Employees are required to self-assess using the online tools
4. Implementation of personal protective equipment such as masks and other protective measures deemed appropriate
5. Communication and education of employees to carry out COVID-19 mitigation plans and protocols have been implemented
6. Hand sanitizer is available at all tables for employees and customers
7. Wipe tables, pens and surfaces on a very frequent basis and between customers
8. Provide training to employees on COVOD-19 measures for customer-facing activities such as interacting with customers and sanitizing standards.