

Husch Vineyards

Health and Safety Plan for Tasting Room Operations

Updated 6/12/2020

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

Signage will be posted at our main entrance indicating that we are open. Signage will be posted in the parking lot notifying customers of our procedures. A greeter will repeat key points on our protocols and invite the guests to seat themselves at their designated table.

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

Customers are required to bring their own masks or face shields. Husch employees will be provided with masks (or face shields), and gloves. All employees have been trained in use of PPE.

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

Employees are trained in person from our written safety documentation. Employees will sign a training form to document the training exercise. Trainings may be repeated frequently as procedures and safety measures are updated.

4. Describe your plans for protecting your employees' health

We are not utilizing any indoor areas. We will use our PPE. We are managing the number of concurrent guests allowed. We have reduced/eliminated commonly touched surfaces. We will sanitize commonly touched surfaces on an hourly basis with an EPA-approved disinfection solution. Wine tastes will be pre-poured in a designated area where guests are not allowed. These tastes will be delivered to a staging zone at each table. The guests can retrieve the tastes from the staging zone. All of the above steps can be completed without violating a minimum 6 feet separation.

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

We are not utilizing any indoor areas. We will enforce strong boundaries (at least 20 feet) between groups of guests. We not re-use any materials (menus, glasses, etc) from one group to another. We will provide each group of guests with hand sanitizer at their designated table.

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

We will not accept groups larger than 6 people. We will not accept more than 5 concurrent groups. Given historical traffic at our facility both of these expectations are reasonable. We also have a designated waiting area if a group of guests shows up unexpectedly.

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

Each visiting group will be assigned to its own outdoor table. Locations are separated by a minimum of 20 feet of open lawn.

8. Describe the payment methods you will use (contactless is preferred)

Customers can either 1) read their credit card number aloud to a Husch employee or 2) swipe their own card on a card reader that is fixed to an outdoor post.

9. What are your hours of Operation (restrictions apply):

10am to 4pm

10. Reservations are required. What are your methods for taking reservations and appointments?

By phone. Or email.

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

We are only using outdoor areas.

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.)

Disposable menus will be pre-positioned at tables prior to the arrival of the guests.

13. 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.?

All wine will be poured into glasses in a separate staging area. Only clean, sanitized glasses will be used. Wine will never be poured into a "used" glass.

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

Disposable personal dump buckets will be provided upon request. We will encourage guests to dispose of their dump buckets at easily available garbage cans.