

## **Attachment G: Tasting Rooms /Sales Rooms (e.g. Breweries, Wineries, and Cideries)**

Tasting/sales rooms are encouraged to continue to do retail business without tasting services to limit group contact and exposure. If tasting/sales rooms so choose, they can provide limited tasting services. Tasting/sales rooms must take the necessary time to ensure each of the following is adequately addressed before opening to the public.

- Customers or patrons should be asked about symptoms before entering or participating in the activity, and service or participation should be declined if they are symptomatic.
- Limit number of customers to 30% of seating capacity.
- Do not allow customers to wait in the lobby area or lines outside of the door, implement a reservation system, notify customers via text/call when their tasting table is ready.
- Post signs at entrances regarding face coverings, and post signs throughout the facility as needed to remind customers of social distancing and proper hygiene.
- Require customers to wear cloth face coverings in order to enter the business and keep them in place until they have reached their table.
- Make reasonable accommodations for vulnerable populations who are still under the Stay at Home advisement. (e.g. seating assistance, special hours)
- Ask customers if they are experiencing any symptoms prior to seating them in the tasting area, do not allow them to enter if they are.
- Group parties shall be limited to six members of a single household.
- Groups will be limited to their table, retail shop and bathrooms.
- Brews and ciders shall be limited to eight 4 oz samples per customer, wines shall be limited to eight 1 oz samples per customer
- No other consumption will be allowed on the premises either by bottle or by glass.
- Picnic areas will be used for outdoor tastings only – no picnicking will be allowed
- Implement one-way entry/exit and directional walkways as much as possible.
- Tasting services shall follow strict physical distancing practices (6 feet). Tables shall be spaced at a distance that allows for customers to remain at a 6-foot distance.
- Perform environmental cleaning and disinfection of bathrooms and high touch surfaces every 2 hours and maintain a cleaning log.
- Staff handling dirty dishes must wear gloves and an apron.
- Individual spit cups are to be provided in place of dump buckets.
- Tables and seating are to be sanitized between customers.
- Staff must wash and/or sanitize their hands between each customer.
- Monitor employees for one of the following symptoms:
  - Cough
  - Shortness of breath/difficulty breathing
- Or two or more of the following symptoms:
  - Fever
  - Chills
  - Repeated shaking with Chills
  - Muscle Pain
  - Headache
  - Sore throat

New loss of taste or smell

**Symptomatic employees MUST be excluded from the workplace**

- Employees and contracted workers shall be required to wear a non-medical cloth face covering over the nose and mouth, individuals who cannot wear a mask shall not be permitted to work at this time.
- Implement or maintain physical barriers for high-contact settings (e.g. Cashiers)
- Implement touchless payment methods where possible.
- Stagger shifts if feasible to decrease employee numbers at the business.