OREGON WINE
Tasting Room Operations in response to Covid-19
Physical Distancing and Occupancy Protocols

♦ Determine maximum occupancy to maintain physical distancing requirements and limit the number of customers on premise accordingly.
♦ Ensure tables are spaced at least six (6) feet apart so that distancing of six (6) feet between parties is maintained, including when customers approach or leave tables.
♦ Businesses will need to determine seating configuration to comply with these physical distancing requirements.
♦ Remove or restrict seating to facilitate the requirement of at least six (6) feet of physical distance between people not in the same party.
♦ If booth seating is back to back, only use every other booth.
♦ Ensure customers/parties remain at least six (6) feet apart when ordering (also consider waiting for seating, or waiting to pay).
  ♦ Signs should be posted as necessary to ensure that customers meet the requirements of this guidance.
  ♦ Mark designated spots on the floors where customers will wait in line.
♦ Limit parties to 10 people or fewer. Do not combine parties/guests at shared seating situations who have not chosen to congregate together. People in the same party seated at the same table do not have to be six (6) feet apart.
♦ Prohibit counter and bar seating unless the counter faces a window or wall and at least six feet distance is maintained between parties. Counter and bar ordering are acceptable if the operation finds that this decreases worker exposure. The counter ordering approach requires that food and alcohol are taken to a table that meets distancing requirements for consumption and at least six (6) feet of physical distance is maintained among customers and employees during the ordering process.
♦ If a business is unable to maintain at least six (6) feet of distance, except for brief interactions (for example, to deliver food to a table), it may operate only as pick up/to go service. This applies to both indoor and outdoor seating.
**Infection Prevention Measures**

♦ Require all employees to wear cloth, paper or disposal face coverings. Businesses must provide cloth face covering for employees.
♦ Reinforce that meticulous hand hygiene (frequent and proper handwashing) is of utmost importance for all employees, including chefs, line cooks and waitstaff.
♦ Minimize employee bare-hand contact with food through use of utensils.
♦ Have employees wear gloves when performing cleaning, sanitizing, or disinfecting activities. Please note that for non-cleaning activities, non-Oregon Department of Agriculture (ODA) licensed facility employees are not required to wear gloves. Wearing gloves for activities that might overlap with food handling can foster cross-contamination. If businesses choose to have employees use gloves, they must provide non-latex gloves and employees must prevent crosscontamination by replacing gloves after touching faces or changing tasks (e.g., food preparation versus taking out garbage).
♦ Additional requirements for facilities licensed by the ODA include: No bare-hand contact with food is permitted per their licensing requirements.


**Operational Measures**

♦ Adhere to guidance outlined in this document, as well as all applicable statutes and administrative rules to which the business is normally subject.
♦ End all on-site consumption of food and drinks, including alcoholic beverages by 10 p.m.
♦ Prohibit customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations (also consider water dispensers).
♦ Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single-service packets or from a single-service container. If that is
not possible, condiment containers should not be pre-set on the table and must be disinfected between each customer or dining party.

♦ Not pre-set tables with tableware (napkins, utensils, glassware). Consider setting up seated wine tastings just prior to the arrival of guests.
♦ Use menus that are single-use, cleanable between customers (laminated), online, or posted on a whiteboard or something similar to avoid multiple contact points.