## HEALTH & SAFETY GUIDELINES

Painted Rock has implemented the following rules and guidelines in order to ensure the safety of all guests and employees that work and visit our winery, tasting room and vineyard property. We thank you in advance for complying and helping us to keep our community safe.

## **Employees:**

- Have been trained on proper sanitization and personal hygiene requirements consistent with the BC Centre for Disease Control.
- Have been trained on the symptom criteria for COVID-19 and physical distancing requirements.
- Required to inform management of any flu-like symptoms & quarantine for 14 days.
- Operating hours to allow for one-team shift per day along with single role per employee per shift.
- Instructed to wash hands frequently and between all tastings. Additionally, hands must be washed after using the restroom, sneezing, touching the face, blowing the nose, cleaning, going on a break and before or after starting a shift.
- Will wear masks and gloves when preparing food and when physical distancing requirements cannot be maintained.
- Must sanitize the tasting space between each customer including counters, plexiglass and iPads.
- One staff member per shift dedicated to frequently sanitizing all high touch surfaces and washrooms.
- Designated work zones have been created to ensure social distancing.

## **Tasting Room:**

- **RESERVATIONS HIGHLY RECOMMENDED**. Walk-in tastings available only when space and time permits.
- Guests must use hand sanitizer provided prior to entry. Hand sanitizer also to be placed in other strategic locations for staff and customer use.
- Host will collect contact information for one party member of each tasting and retain this information for 30 days.
- Signage posted prior to entry asking guests if they have travelled internationally in the last 14 days or are experiencing any flu-like symptoms.
- Signage posted promoting physical distancing and floor markers used for potential host stand line ups.
- Maximum 4 guests per tasting.
- Tasting stations and host station separated by 2m so that distancing between parties is maintained.
- Monitor the number of customers and staff on premise continuously throughout the day.
- Once the maximum occupancy reached, one person allowed in for every person that leaves.
- Physical barriers used between staff and customers.
- Glassware to be sanitized in our restaurant grade dishwasher after each use.
- All contact surfaces to be sanitized before and after each tasting, including seating, tables, menus, plexiglass and iPads, using two stage process outlined in the WorkSafe BC.
- One staff member per shift dedicated to frequently sanitizing all high touch surfaces and washrooms.
- Bottles are not to touch glassware during pouring to avoid cross contamination.
- Individual disposable cups offered for use as spittoons.
- Debit or credit card purchases only. No cash. All POS systems will be cleaned down after every use.
- Painted Rock will continue to offer online or telephone orders with delivery or curbside pick up.

## **Patio & Picnic Area:**

- RESERVATIONS HIGHLY RECOMMENDED.
- Physical distancing requirements enforced and signage posted.
- Maximum 6 people per picnic group.
- Patio tables positioned 2m apart and cannot be moved together.
- Hand sanitizer available.
- Staff offering tastings outdoors are to stand a reasonable distance from the table when pouring wines and to ensure 6 ft of distance whenever possible.
- Patio tables to be wiped down between each group.
- Picnic groups are to maintain 2m distance from other groups.
- Picnic lunches to be ordered in advanced and packaged in closed containers.
- Outdoor picnic tables and chairs are to be wiped down after each use.
- Outdoor picnic blankets to be sprayed with sanitizing fabric spray after each use.
- Picnic trays to be wiped down after each use.
- Debit or credit card purchases only. No cash. All POS systems will be cleaned down after every use.
- One staff member per shift dedicated to frequently sanitizing all high touch surfaces and washrooms.

