

# Washington Wine Tasting Room COVID-19 Operations

## Program Specific Information: Tausick Way LLC (College Cellars) Tasting Room Operations

**In addition to the Washington Wine Tasting Room Covid-19 Operations protocols developed based on Washington State L & I requirements (attached), employees and student workers will adhere to all rules and protocols stated in the WWCC plan.**

- Site Supervisor- Danielle Swan-Froese
- Staff – Sabrina Lueck, Danielle Swan-Froese, Student Workers (names and days/times TBD after determining their availability.)
- Location- EV Center tasting room, front patio, restrooms, office, upstairs wine storage, kitchen, downstairs wine storage, wine library
- Supervisor and staff prep time: 8 am–5 pm on 6/15-6/17
- Supervisor, staff and student workers entry & exit times: 10 am–6 pm every ThFSaSu beginning 6/18
- Customer entry & exit times- 11 am–4:45 pm every ThFSaSu beginning 6/18
- Entry & Exit Locations- Supervisor, staff, student workers and customers will enter/exit from the EV front door

### **Contact Information for Self-Reporting of Symptoms/Exposure/Infection**

- Site Supervisor Name & Phone #: Danielle Swan-Froese (O) 509-524-5170 / (C) 509-520-2150
- Walla Walla Dept. of Health Phone #: 509-524-2650

## **COVID-19 Safety Training**

Employees and student workers will adhere to all rules and protocols stated in the WWCC plan, including daily attendance and health status checks.

College Cellars has also taken the “Peace of Mind Pledge” developed by Visit Walla Walla/Walla Walla Valley Wine Alliance/Walla Walla Valley Chamber of Commerce ([www.wallawalla.org/peace](http://www.wallawalla.org/peace)).

## **Social Distancing**

Employees, student workers and customers will adhere to all rules and protocols stated in the WWCC plan. In addition:

- Customers are limited to parties of 5 seated at tables spaced at least 6 feet apart; the bar area will not be used
  - Initially seating will be at 3 tables spaced appropriately in the tasting room with a maximum occupancy of 15
  - An LIQ-761 Request for Alteration has been submitted to the WSLCB; once it is approved (approximately by July 1) customers will also be seated at 4 tables in the front patio area with a maximum occupancy of 20 people
- Customers must reserve their times in advance online and will be admitted only at 11 am and 12, 1, 2, 3, and 4 pm, and limited to 45 minutes per visit
- Customers will be served pre-poured tasting flights or may purchase a glass pour; wines will be delivered to the customers table by the tasting room staff member
- Customers will place orders from their table and the orders will be delivered to them prior to their departure
- Customers will be encouraged but not required to wear face masks any time they are not seated
- Staff will remove dirty glassware and clean and disinfect each table space immediately after a group departs

## **Personal Protective Equipment – Employer/Training Program Provided**

Employees and student workers will adhere to all rules and protocols stated in the WWCC plan. Program specific PPE will include:

- Approved face coverings including cloth masks and/or face shields
- Disposable gloves

## **Sanitation & Cleanliness**

Employees, student workers and customers will adhere to all rules and protocols stated in the WWCC plan. In addition:

- Hand sanitizer will be available at the front door and by the point of sale
- All glassware will be cleaned and sanitized in the dishwashers in the kitchen; the dishwashers are monitored and approved by the Walla Walla County Health Department
- Customers will be discouraged from spitting (a common industry practice); a disposable spit cup will be provided upon request with the requirement that the guest must dispose of the cup into the designated receptacle (garbage can)
- Staff will clean and disinfect each table space immediately after a group departs
- Upstairs restrooms in the EV building will be attended to throughout the day and after each day by the Site Supervisor and College Cellars staff
- The counters and high touch areas in the winery will be wiped and sanitized several times a day by the Site Supervisor and College Cellars staff

## **Employee and Student Health/Symptoms**

Employees and student workers will adhere to all rules and protocols stated in the WWCC plan.

## Location Visitors

Employees and student workers will adhere to all rules and protocols stated in the WWCC plan. In addition:

- Customers will be received by appointment only using an online reservations tool or by phone
- Signage will be posted at the door stating that appointments are required with the contact information needed
- Customers will enter and exit by the front doors
- Curbside & Delivery Rules:
  - Many consumers will want to continue to limit contact for some time and these services will remain an important part of operations even as on-site activities resume
  - College Cellars will adopt all temporary curbside and delivery allowances currently available to liquor licensees
  - Wine can be ordered online or by phone and then picked up in the parking lot during Tasting Room operating hours; staff will deliver the wine to the customer in the parking lot