

ADDENDUM

WWCC Phase 1 & 2 Higher Education & Critical Infrastructure Workforce Training Restart COVID-19 Requirements

Program Specific Information: Enology & Viticulture Summer Quarter

EV 230: Advanced Vineyard Management

- Site Supervisor- Joel Perez
- Instructors- Joel Perez, Leonard Law
- Location- Port of Walla Walla
- Supervisor/Instructor entry & exit times- 7:30 am-4:30 pm; MTW, 6/22-8/6, 2020
- Student entry & exit times- 8:00 am-4:30 pm; MTW, 6/22-8/6, 2020
- Check-in: Enter EV-Lab on crushpad and exit EV-Lab by Barrel Hall
- Entry & Exit Locations- Enter EV-Lab on crushpad and exit EV-Lab by Barrel Hall, then transfer to vineyard where the second instructor will supervise as students enter the vineyard according to their respective row assignments

EV 203: The Science of Winemaking III

- Site Supervisor- Leonard Law & Timothy Donahue
- Instructors- Timothy Donahue, Sabrina Lueck
- Location- Crushpad, Cellar Floor, Barrel Room, Wine Lab, Wine Storage, Dry Goods Room, and staff offices; most operations will remain outdoors although limited access to the areas cited here may be needed for additional supplies
- Dates & Times- On-site instruction will not begin until after July 15 and will not exceed 5 days; the specific schedule will be completed at least one week prior to the first day of on-site instruction

EV 189: Sensory Analysis of Wine

- Site Supervisor- Leonard Law or Timothy Donahue (varies by day)
- Location- Crushpad for pickup of wine kits on Mondays from 12-4:30 pm from 6/22-8/6

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

- Site Supervisor Name & Phone #: Joel Perez, 858-761-4649
- Site Supervisor Name & Phone #: Leonard Law, 509-992-7992
- Site Supervisor Name & Phone #: Timothy Donahue, 509-956-8838
- Walla Walla Dept. of Health Phone #: 509-524-2650

COVID-19 Safety Training

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

Social Distancing

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

- The cellar entry and exit will be considered a potential chokepoint and monitored accordingly
- Each student is assigned a different vineyard section consisting of 2 to 3 rows; they work only in their section and will not be allowed to enter any other sections in the vineyard
- No more than 10 students will be checked in at a time in order to maintain social distancing requirements; this will require staggered group start times that will be assigned by the instructors
- During instruction time students will be staggered between 5 rows to maintain social distance while enabling instructors to communicate instructions
- Work spaces for enology coursework will be marked out and procedures designed to ensure social distancing

Personal Protective Equipment – Employer/Training Program Provided

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

- Approved face coverings
- Gardening gloves and protective eyewear for viticulture work
- Disposable gloves for cleaning and sanitation actions

Sanitation & Cleanliness

Employees, students and student interns will adhere to all rules and protocols stated in the WWCC plan. Program specific practices will include:

- Portable restrooms will be located at Myles Anderson and Stan Clarke Vineyards; soap and water will be provided
- All persons will spray down the portables after each use using a 6% bleach solution
- Downstairs restrooms in the EV building will be attended to throughout the day and after each day by custodial staff
- 75% ethanol sanitizer will be available in all rooms and external locations as per the Food Safety Modernization Act (FSMA) requirements for sanitary wine manufacturing

Employee and Student Health/Symptoms

Employees, students and student interns will adhere to all rules and protocols stated in the WWCC plan.

Location Visitors

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

- Any contractors who will be working on equipment located in the vineyard will be required to adhere to the same rules and protocols stated in the WWCC plan