

IDAHO WINE COMMISSION

Covid-19 Reopening Suggested Guidelines for Wineries in Idaho

**** This document includes *suggestions* on guidance to wineries/cideries for reopening in the State of Idaho. The Idaho Wine Commission does not encourage or condone businesses to operate outside of the parameters of the [Statewide Order](#) in place through the end of April 2020.**

**** Wineries and Cideries should also check with the health department and other local jurisdictions if they did not previously serve food to see if there are additional licenses, inspections or other regulations that they had not previously been subject to.**

The Idaho Wine Commission is providing suggested guidance for wineries/cideries to begin building their plans for ensuring the safety of employees and patrons. ***It is required that you work with your local Health Districts to formulate a plan for tasting room operations.***

Implementing the following guidance is suggested:

- Place posters or signage ([printable resources available from the CDC](#)) at the entrance to your workplace and in high visibility areas that encourages patrons to:
 - Not to enter the business if they are feeling ill;
 - Utilize cough and sneeze etiquette, and hand hygiene.
- Provide soap, water, and alcohol-based hand rubs in multiple locations and routinely refill. Instruct employees to clean hands often with an alcohol-based hand sanitizer or washing with soap and water for at least 20 seconds after using the restroom and on a frequent basis throughout the day.
- Encourage employees to avoid touching their face, including eyes, nose, and mouth with unwashed hands, for their safety and that of others in the workplace.
- Routinely clean commonly touched surfaces, e.g. tables, counters, desks computers, door handles, etc., by following [CDC Cleaning and Disinfecting Protocols](#) and using recommended cleaning products.

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Social Distancing | Protecting Customers & Staff

Increasing the physical distance between people can reduce the spread of disease. Ways your business can maintain a distance of 6 ft. for both employees and patrons include but not limited to:

- If you plan on opening your Tasting Room, consider going Reservation Only to control crowds and reduce foot traffic
- Close your bar top area of your tasting room
- It is suggested guests not move about in the tasting room, instead they have to be waited on by servers from the winery
- It is suggested if you offer food and seating please make sure there are no more than 6 people at a table and the tables are at least 6 feet apart
- It is suggested to not offer wine by the glass for on-premise consumption if you do not offer food, as bars and bar areas in restaurants are still closed
- If you do open your Tasting Room, limit customer **occupancy to 50%** inside your Tasting Room
- Limit the number of patrons allowed in your business to accommodate social distancing practices
- Increase curbside, pickup, and shipping options
- It is suggested to not have live music
- It is suggested to not have special events that will draw a large crowd
- Servers **should** wear cloth face coverings
- Servers **should** wear protective gloves
- Use social distancing standards in waiting areas and have employees encourage social distancing
- Report any symptoms of illness to the supervisor

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High Contact Process Suggestions

Businesses that have a higher contact with the public are suggested to implement the following practices:

- Utilize gloves and cloth face coverings, especially when unable to maintain social distancing and for processing transactions
- When handling payment transactions, consider utilizing online transactions, or having customers insert cards into card readers without coming into contact
- Consider emailing receipts in place of paper receipts
- Explore having an employee designated to handle payment transactions only and another to handle bags/containers of food. If handling payment transactions in conjunction with bags/containers of food, wash hands and/or use hand sanitizer between customers
- Wipe down all chairs and tables after a customer leaves your business

Additional Suggested Business Operations

- Place hand sanitizing stations at the entrance and at the register
- Sanitize all front of house contact surfaces every two hours - including pens, doorknobs, screens, phones, tables, chairs, credit card keypads, ipads after each customer touches them
- Use disposable menus
- Adjust store hours to allow adequate time to clean
- Add social distancing reminders in the tasting room
- Management-level employees should monitor compliances
- Follow daily sanitation protocols
- Where possible, prop open often used doors to increase air flow and limit touch points
- Post maximum occupancy permitted inside the facility
- Where possible, expand outside seating to limit indoor proximity
- Tastings of a “flight” of wine could be poured at one time rather than requiring repeated visits for each selection. Small groups could be offered a carafe of each selection

The Idaho Wine Commission is providing this document for informational purposes only.