

COVID-19 Safety Plan Lightning Rock Winery Tasting Room

1. Reservations

- a. Online reservation system in place (Facebook/website/Instagram and TOCK)
- b. Guests pay for tasting online in advance of arrival.
- c. Options to pre-purchase wine before attending tasting to minimize contact with staff

2. Parking

- a. Parking space to be compliant with social distancing.

3. Patio Tasting Room Procedure

- a. Tastings are conducted on our licenced outdoor patio, tasting room and picnic area.
- b. Socially acceptable spacing is noted on the floor should two parties arrive simultaneously (guest party #1 finds their tasting table while party #2 waits for their turn).
- c. Maximum of 6 guests at station #1 and station #2. Social distancing between stations.
- d. Mandatory application of hand sanitizer (guests and staff) prior to tasting
- e. A clearly marked sign detailing the tasting expectation will be posted at each tasting station.
- f. Biodegradable spittoons to be used instead of regular. These will be disposed of after each tasting.
- g. Guests can purchase additional wines or pick up wines purchased online prior to visiting.
- h. The purchase of wine is done via a counter with a plexiglass screen between staff/customer and is sanitized after each purchase.
- i. POS is sanitized after each use.
- j. Guests return to their vehicles.

4. Tasting Room Procedure

- a. Winery minimizes contact with guests by installing reservation software and or accepting reservations over the phone.
- b. Guests pay a tasting fee in advance of tasting. (where they can)
- c. Staff to adhere to regular hand washing, sanitizing of all surfaces before, during and after reservations. Masks/face shields to be always worn inside.
- d. Winery to ensure glasses are washed in the dishwasher with sanitizing cycle.
- e. Wines are poured using all mandatory safety precautions and food safe requirements.
- f. The licenced patio tasting surface (table/glass top of the puncheon) area is thoroughly sanitized prior to the guest's arrival.
- g. Wines bottles are sanitized and placed on the sanitized tasting area prior to the guest's arrival.
- h. Should the guest wish to purchase additional bottles, this can be done so in the tasting room.

- i. Use of a plexiglass screen to be always used on the counter.
 - ii. Guests use contactless credit/debit card machines for purchasing.
 - iii. Handling of purchased wine bottles to be done by staff using masks.
 - iv. Wine located behind counter and handed to guest.
- i. All surfaces sanitized after guests leave (counters/screens/door handles/payment machines)
- j. Toilet thoroughly sanitized on a regular schedule.

5. Winery Staff

- a. All winery staff have a thorough knowledge of the above COVID-19 Safety Plan as set out above.
- b. All winery staff have reviewed industry-specific protocols on worksafebc.com.
- c. All staff are aware of occupancy limits at the winery.
- d. All staff are aware of the rules and guidelines on how to conduct themselves.
- e. All staff have reviewed the information on selecting and using masks and understand the limitations thereof.
- f. All staff have been trained in the proper use of masks.
- g. All staff have read the guide to proper handwashing.
- h. All staff are aware of and have read the BC Covid-19 Self Assessment Tool