

INTERIM SOCIAL/PHYSICAL DISTANCING AND SANITATION GUIDELINES BEVERAGE INDUSTRY FACILITY

The following are interim guidelines that employers of beverage industry facilities should consider when readying their businesses for reopening. The best practices are written to describe the current understanding of actions that can be taken to limit or mitigate the spread of COVID-19 in the workplace. It is recognized that not all the best practices can be implemented in all workplaces.

These interim best practices have been identified for employers until and unless the State publishes relevant guidance and best practices, as a part of the State's Resilience Roadmap. Once available, employers should utilize the State's guidance.

A. Measures to Prevent Crowds from Gathering / Encourage Physical Distancing:

- i. Assign an employee to monitor that the maximum number of customers in the facility is not exceeded and physical distancing is being maintained.
- ii. Control physical distancing of people consuming food and beverage by limiting bar service, separating dining tables and restricting table use to keep household parties separated from others by a minimum of 6 feet.

B. Measures to Prevent Unnecessary Hand Contact / Increase Sanitization / Disinfection (beyond requirements in California Retail Food Code):

- i. Bar areas of facility should remain closed to customers.
- ii. Do not allow customers to sit or stand within 6 feet of food, glassware, consumables, or other materials that will be provided to other customers. In bar situations, if 6 feet of separation from such materials is not possible, install Plexiglas or other smooth and easily cleanable shielding materials to prevent contamination.
- iii. Discontinue self-serve operations, such as salad bars, buffets, food sampling, and beverage service stations that require customers to use common utensils or dispensers.
- iv. Offer single use disposable utensils or containers and provide packets of condiments, not bulk dispensed items.
- v. Provide cups, lids, stir sticks etc. upon request and do not provide them via self-service
- vi. Use online ordering, menu boards, single use disposable menus, or use menus which can be sanitized between use (i.e. laminated).
- vii. Evaluate the use of physical barriers for employees that normally have close interaction with customers such as at check-out counters, wine tasting staff, servers, bartenders, etc.
- viii. Assign employee(s) to disinfect high-contact surfaces frequently (e.g. point of sale terminals, counters, tables, restroom surfaces, etc.).

C. Additional Measures to Protect Health:

- i. Provide handwashing stations and hand sanitizer (at least 60% alcohol) for public use.