

**Worksite Specific COVID-19 Prevention Plan
County of Ventura, State of California**

Business Name: _____

**Business Sector: Bars and Wineries --
Indoors**

**Person Responsible
for Implementing Plan:** _____

COVID-19 General Checklist Items for Employers (Release Oct 6, 2020)	Procedure (write a short statement on how you will address the checklist item)	Frequency (hourly, daily, etc...)	Resources Needed (gloves, signage, barriers etc...)
1 Check state and local guidelines corresponding to the current Tier level of the County of Ventura.			
2 The following local rules which are more restrictive than the state guidance shall be followed: (a) only members of the same household may sit together at a single table, and (b) Bars must be closed to on-premise dining between 11:00 p.m. and 5:00 a.m			
1. Worksite Plan			
1 Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person at each establishment to implement the plan.			
2 Identify contact information for the local health department where the restaurant is located for communicating information about COVID-19 outbreaks among employees or customers.			
3 Train and communicate with employees and employee representatives on the plan.			
4 Regularly evaluate the establishment for compliance with the plan and document and correct deficiencies identified.			
5 Investigate any COVID-19 illness and determine if any work-related factors could have contributed to risk of infection. Update the plan as needed to prevent further cases.			
6 Identify close contacts (within six feet for 15 minutes or more) of an infected employee and take steps to isolate COVID-19 positive employee(s) and close contacts.			
7 Adhere to the guidelines below. Failure to do so could result in workplace illnesses that may cause operations to be temporarily closed or limited.			

8	Use of face coverings, in accordance with the CDPH guidance.			
2. Employee Training				
1	Information on COVID-19, how to prevent it from spreading, and which underlying health conditions may make individuals more susceptible to contracting the virus.			
2	Self-screening at home, including temperature and/or symptom checks using CDC guidelines.			
3	The importance of not coming to work if employees have a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.			
4	To return to work after a COVID-19 diagnosis only after 10 since symptom onset and 72 hours of no fever.			
5	To seek medical attention if their symptoms become severe, including persistent pain or pressure in the chest, confusion, or bluish lips or face. Updates and further details are available on CDC's webpage.			
6	The importance of frequent handwashing with soap and water, including scrubbing with soap for 20 seconds (or using hand sanitizer with at least 60% ethanol or 70% isopropanol when employees cannot get to a sink or handwashing station, per CDC guidelines).			
7	The importance of physical distancing, both at work and off work time (see Physical Distancing section below).			
8	<p>Proper use of face coverings, including:</p> <ul style="list-style-type: none"> o Face coverings do not protect the wearer and are not personal protective equipment (PPE). o Face coverings can help protect people near the wearer, but do not replace the need for physical distancing and frequent handwashing. o Employees should wash or sanitize hands before and after using or adjusting face coverings. o Avoid touching the eyes, nose, and mouth. o Face coverings should be washed after each shift. 			

9	Information on employer or government-sponsored leave benefits the employee may be entitled to receive that would make it financially easier to stay at home. See additional information on government programs supporting sick leave and worker's compensation for COVID-19, including employee's sick leave rights under the Families First Coronavirus Response Act and the Governor's Executive Order N-51-20, and employee's rights to workers' compensation benefits and presumption of the work-relatedness of COVID-19 pursuant to the Governor's Executive order N-62-20.			
10	Train any independent contractors, temporary or contract workers, and volunteers in these policies and ensure they have necessary PPE.			
3. Individual Control Measures & Screening				
1	Provide temperature and/or symptom screenings for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment. Make sure the temperature/symptom screener avoids close contact with workers to the extent possible. Both screeners and employees should wear face coverings for the screening.			
2	If requiring self-screening at home, which is an appropriate alternative to providing it at the establishment, ensure that screening was performed prior to the worker leaving the home for their shift and follows CDC guidelines, as described in the Topics for Employee Training section above.			
3	Encourage workers who are sick or exhibiting symptoms of COVID-19 to stay home.			
4	Employers should provide and ensure workers use all required protective equipment, including face coverings and gloves where necessary.			
5	Employers should consider where disposable glove use may be helpful to supplement frequent handwashing or use of hand sanitizer; examples are for workers who are screening others for symptoms or handling commonly touched items. Workers should wear gloves when handling items contaminated by body fluids.			
6	Face coverings are strongly recommended when employees are in the vicinity of others. Workers should have face coverings available and wear them when at work, in offices, or in a vehicle during work-related travel with others. Face coverings must not be shared.			

7	Establishments must take reasonable measures, including posting signage in strategic and highly-visible locations (especially entrance), to remind the public of all rules including that they should use face coverings while not eating or drinking and practice physical distancing, frequently wash their hands, use hand sanitizer, and not touch their face.			
8	Provide disposable gloves and aprons to staff handling dirty dishes or trash bags and change frequently. Change and/or disinfect frequently, as applicable.			
9	Guests and visitors should be screened for temperature and/or symptoms upon arrival, asked to use hand sanitizer, and to wear a face covering when not eating or drinking. Employers have the right to cancel reservations for individuals/parties with symptomatic guests.			
10	Display a set of clearly visible rules for customers and personnel at entrance(s) that are to be a condition of entry. The rules could include instructions to use hand sanitizer, maintain physical distance from other customers, avoid unnecessary touching of restaurant surfaces, contact information for the local health department, and changes to services. Whenever possible, the rules should be available digitally, include pictograms, and included on/with menus.			
11	Dishwashers should use equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields. Dishwashers must be provided impermeable aprons and change frequently. Reusable protective equipment such as shields and glasses should be properly disinfected between uses.			
12	Provide face coverings for customers who arrive without them.			
4. Cleaning and Disinfecting Protocols				
1	Perform thorough cleaning in high traffic areas, such as customer waiting areas and lobbies, break rooms, lunch areas and areas of ingress and egress including host stands, entry ways, stairways, stairwells, escalators, handrails, and elevator controls. Frequently disinfect commonly used surfaces including doors, door handles, crash bars, light switches, waiting area chairs, credit card terminals, ATM PIN pads, receipt trays, bus tubs, serving trays, water pitcher handles, phones, toilets, and handwashing facilities.			

2	Frequently clean items touched by patrons, especially those that might attract contact from children including candy and toy vending machines, decorative fish tanks, display cases, decorative fountains, etc.			
3	Clean touchable surfaces between shifts or between users, whichever is more frequent, including but not limited to working surfaces, phones, registers, touchpads/touchscreens, tablets, timeclocks, appliances, kitchen and bar utensils and implements, oven doors, grill and range knobs, carts and trolleys, keys, etc.			
4	Ensure all water systems are safe to use to minimize risk of Legionnaire's disease.			
5	Avoid sharing audio equipment, phones, tablets, laptops, desks, pens, and other work supplies wherever possible. Never share PPE.			
6	Discontinue shared use of audio headsets and other equipment between employees unless the equipment can be properly disinfected after use. Consult equipment manufacturers to determine appropriate disinfection steps, particularly for soft, porous surfaces such as foam earmuffs.			
7	Provide time for workers to implement cleaning practices during their shift. Cleaning assignments should be assigned during working hours as part of the employees' job duties.			
8	Procure options for third-party cleaning companies to assist with the increased cleaning demand, as needed.			
9	Equip spaces such as dining rooms, bar areas, host stands, and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes to all staff directly assisting customers.			
10	Ensure that sanitary facilities stay operational and stocked at all times and provide additional soap, paper towels, and hand sanitizer when needed.			
11	When choosing cleaning chemicals, employers should use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list and follow product instructions. Use disinfectants labeled to be effective against emerging viral pathogens, diluted household bleach solutions (5 tablespoons per gallon of water), or alcohol solutions with at least 70% alcohol that are appropriate for the surface. Provide employees training on manufacturer's directions and Cal/OSHA requirements for safe use. Workers using cleaners or disinfectants should wear gloves as required by the product instructions.			

12	Increase fresh air circulation by opening windows or doors, if possible to do so.			
13	Consider installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas.			
14	Provide menus via alternative, low-touch methods, if possible, such as disposable paper menus, non-touch chalk or white boards, and digital menus that customers can view on a personal electronic device. Provide disposable order numbers/table trackers if possible. If alternatives cannot be provided, properly disinfect menus, order numbers, etc. before and after customer use. Consider options that allow customers to order ahead of time.			
15	Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc. These should be supplied individually to customers as needed. Do not leave card stands, flyers, napkin holders, or other items on tables.			
16	Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible. Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use.			
17	Pre-roll utensils in napkins prior to use by customers. Employees must wash hands before pre-rolling utensils in napkins. The pre-roll should then be stored in a clean container. After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands.			
18	Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized. Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use. Use disposable items if proper cleaning of reusable items is infeasible.			
19	Takeout containers must be filled by customers and available only upon request.			
20	Dirty linens used at dining tables such as tablecloths and napkins should be removed after each customer use and transported from dining areas in sealed bags. Employees should wear gloves when handling dirty linens.			

21	Thoroughly clean each customer dining location after every use. This will include disinfecting tables, chairs, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions. Many EPA-approved disinfectants require minimal contact time (seconds to one minute) against human coronavirus.			
22	Close areas where customers may congregate or touch food or food ware items that other guests may use. Provide these items to guests individually and discard or clean and disinfect after each use, as appropriate. This includes but is not limited to: (a) Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc. (b) Self-service machines including ice, soda, frozen yogurt dispensers, etc. (c) Self-service food areas such as buffets, salsa bars, salad bars, etc.			
23	Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.			
24	Do not leave out after-meal mints, candies, snacks, or toothpicks for customers. Offer them with the check or provide only on request.			
25	Install hand sanitizer dispensers, touchless if possible, at guest and employee entrances and contact areas such as driveways, reception areas, in dining rooms, near elevator landings, etc.			
26	Discontinue use of shared entertainment items such as board games, pool tables, arcade games, vending machines, etc. Close game and entertainment areas where customers may share items such as bowling alleys, etc.			
27	Continue to follow existing codes regarding requirements for sanitizing (rather than disinfecting) food contact surfaces.			
28	Consider using disposable seat covers, particularly on porous surfaces. Discard and replace seat covers between each use. Provide disposable or washable covers on pillows used in seating areas and change/wash them after each use.			
5. Physical Distancing Guidelines				
1	Prioritize outdoor seating and curbside pickup.			
2	Provide takeout, delivery, and drive-through options for customers. Use contactless pick-up and delivery protocols.			
3	Encourage reservations and appointments when possible to allow for time to disinfect eating and drinking areas.			

4	Ask customers to wait in their cars away from the establishment and alert them that their table is ready through their mobile phones. Avoid using “buzzers.”			
5	Adjust maximum occupancy rules and implement measures to physically separate workers and customers by at least six feet using measures such as reconfiguring space, installing physical partitions or visual cues (e.g., floor markings, colored tape, or signs to indicate to where workers should stand).			
6	Install physical barriers where maintaining physical distance of six feet is difficult.			
7	Clearly mark areas where people queue for appropriate physical distancing.			
8	Prop open doors or automate opening if possible. Establish directional hallways and passageways.			
9	Remove tables and chairs from dining areas, use visual cues to show they are unavailable, or install Plexiglas or other physical barriers to separate customers.			
10	Close bar seating so workers can maintain six feet of physical distance from customers at all places behind the bar.			
11	Have customers order from tables instead of the bar, and deliver orders to their tables. If customers must order from the bar, reconfigure the space so they maintain six feet of distance from bartenders and other workers.			
12	Limit the number of patrons at a single table.			
13	Discontinue open seating. All members of a customer group must be present before seating and hosts must bring the entire group to the table at one time. Whenever possible, ask guests to be seated rather than standing to discourage unnecessary movement.			
14	Adjust music volume so that employees can maintain distance from customers to hear orders.			
15	Implement peak period queueing procedures, including a host to remind customers to practice physical distancing.			
16	Limit the number of employees serving individual customers or groups			
17	Encourage use of credit cards and contactless payment. Cash payments must be exact			
18	Do not seat customers where they cannot be six feet away from employee work and food and drink preparation areas.			
19	Adjust in-person meetings, if they are necessary, to ensure physical distancing			
20	Stagger employee breaks, in compliance with wage and hour regulations, if needed.			

*After completing a written COVID-19 Prevention Plan, businesses should register at www.vcreopens.com

21	Reconfigure, restrict, or close common areas, like employee break rooms, provide alternative where physical distancing can be practiced, and discourage employees from congregating.			
22	Reconfigure spaces to allow at least six feet of distance between people dining, working, and passing through areas.			
23	Reconfigure kitchens or work to maintain physical distancing in those areas where practical.			
24	Do not conduct activities that encourage movement and shared items, such as karaoke, open mics, trivia games, pub crawls, etc			
25	Do not conduct services and activities that carry an increased risk of contamination from sharing and splashing			
26	Keep dance floors closed and discontinue performances that encourage large gatherings			
6. Additional Considerations for Tasting Rooms				
1	Provide a clean glass for each tasting.			
2	Provide disposable cups to each guest instead of using communal buckets or spittons.			
	Do not touch beverage container necks to cups, glasses, etc., when pouring wine, beer, or spirits.			
3	Ensure tasting group appointment times do not overlap			
4	Discontinue tours that combine individuals from different households into the same tour group.			
5	Tour guides must maintain at least six feet of physical distance from customers/visitors.			

This document serves as notice of participation and compliance with the guidelines set forth by the State of California and the County of Ventura. This checklist and procedures shows how our firm complies with orders to reopen our business in compliance with State and county orders regarding the Covid crisis.

Signature: _____

Date: _____