



## **Garden State Wine Growers Association Re-Opening Plan**

The Garden State Wine Growers Association is a non-profit organization of New Jersey-based wineries, vineyards and allied businesses. It serves as a centralized information repository, resource and clearing house for industry members, and offers a unified voice advocating for issues important to the entire range New Jersey winery and vineyard operations.

The following is a plan for wineries in New Jersey to reopen while safety guidelines are still in place for the Covid-19 pandemic. This will be a flexible plan that will be adapted to meet changing conditions.

These protocols have been developed based on established governmental health and safety guidance (CDC, OSHA, FDA and NJ Health Dept.) and consultations with national wine organization Wine Institute, a private, non-profit trade association of wineries and associate members engaged in industries related to wine production and distribution and extensive input from the member wineries of the Garden State Wine Growers Association.

### **Education and Training - Staff Safety Guidelines**

Wineries Must:

- Educate employees prior to reopening to the public on:
  - Proper sanitization and personal hygiene requirements consistent with Centers for Disease Control (CDC) guidance
  - Importance of not coming to work if sick
  - Symptom criteria for [COVID-19](#)
- Create and maintain records of employee training on all required health and safety protocols.

Wineries Should:

- Develop educational materials for employees on social distancing and hygiene requirements.
- Develop health and safety guidance to display for customers on social distancing and hygiene requirements related to tasting room visits.
- Post signage as required by individual counties to ensure that customers meet the six-foot distancing requirement.

Employee Wellness Screenings:

- Provide for daily wellness screens of employees following city, county, state and EEOC guidance on primary symptom checks for COVID-19.

Wellness screens should include the following questions:

- Have you developed any of the following symptoms:
- Shortness of breath or trouble breathing?
- Cough?
- Fever or feel feverish?
- Any other symptoms that might indicate you are ill?

Wineries must follow appropriate privacy requirements when wellness checks are conducted and provide a privacy notice to each employee and retain a copy on file.

<https://www.hhs.gov/sites/default/files/february-2020-hipaa-and-novel-coronavirus.pdf>

### **GSWGA Best Practices - Sanitization**

- All employees should observe current CDC guidelines
- All tasting room employees should sanitize their hands or wash with soap and water on a regular basis
- Employees to use only sanitization materials that are approved for use in contact with food as described on the label
- Employees wear gloves as required by sanitization material label instructions when performing cleaning, sanitizing or disinfecting activities
- Gloves must be non-latex and must prevent cross-contamination by replacing gloves after touching faces or changing tasks (e.g. food preparation versus taking out garbage)
- Employees will be encourage to change gloves frequently and at a minimum after each break in work activity

### **GSWGA Best Practices - Distancing and Occupancy for Tasting Rooms and Outdoor Areas**

- Wineries to monitor number of customers on premises at one time to ensure physical distancing requirements are maintained and to comply with any capacity restrictions imposed by state and local authorities
- Consider timed appointment only, until an assessment of guest management social distancing effectiveness can be evaluated
- Inform customers at time of reservation that face coverings will be required when arriving in tasting area, placing orders and paying. Customers do not need to wear face coverings while seated at the table once service begins.
- No one with fever or cough to be permitted into winery – signs to be posted
- Limit all parties to six people or fewer who have chosen to congregate together. People in the same party seated at the same table do not have to be six feet apart

- Groups of 4-6 people must make prior appointments to allow the winery to configure tables to meet social distancing parameters from other customers
- Seating will be configured to comply with physical distancing requirement of at least six-foot spacing of tables.
- Floor markings will be used to ensure customers maintain a six-foot distance while waiting to pay or be seated
- Wineries should update their floor plans and layouts to meet these guidelines
- All employees to wear protective gear (Masks/gloves) at all times
- Employees must maintain a six-foot distance from other employees and customers
- Wineries should provide contactless payment systems for payment of all tastings and purchases

### **Outdoor Spaces**

- Guests in outside area will be spaced to comply with CDC social distancing and safety guidelines. No activity between individuals would be permitted that would be contrary to social distancing and other mitigation requirements,
- Wineries to provide table service and outside bars

### **Operations**

- Wineries should adhere to all guidance outlined in this document as well as applicable statutes and administrative rules to which the business is normally subject
- Have an established policy regarding refusal of service to customers displaying COVID-19 symptoms
- Prohibit self-service operations
- Glasses are given to guests either free or paid for. Wineries can use plastic glasses
- Sanitize customer-contact surfaces at tables before and after each tasting, including seats, tables, menus and all other touch points
- Use menus that are single-use, cleanable between customers (laminated), online or posted on a whiteboard or something similar to avoid multiple contact points
- Post sanitizing schedules and procedures for all guests to see
- Place hand sanitizers on tasting room bars, indoor and outdoor tables
- Promote all you are doing for the safety of customers and staff on your social media channels
- Establish traffic flow patterns to service and sale areas
- Enhanced frequency of scheduled sanitation – all common areas and touch points such as doors, doorknobs, bathroom surfaces, payment devices and other publicly touched surfaces sanitized hourly
- Open tasting room windows where possible to better ventilate common areas
- Follow all food safety guidelines and comply with Health Department food handling rules
- If possible, provide separate entrance and exit areas for winery tasting room
- No special or private events to be held
- No group tours to be booked
- Controlled parking area with distance regulated between parked vehicles

- Wineries can continue providing curbside service and delivery options to customers

Wineries Should:

- Consider requiring customers to sign a waiver of liability at the time of reservation, since currently there is not adequate testing, contact tracing, effective treatment or a COVID-19 vaccination

Wineries can consider the use of signage to:

- Inform customers that if they are displaying symptoms consistent with COVID-19 they will be asked to leave. Individual counties may have more specific requirements regarding the use of such signage
- [List COVID-19 symptoms](#) at the entrance to winery
- Inform employees and customers with symptoms that they should stay home
- Inform employees on who to contact if they need assistance
- Hand sanitizer must not replace hand washing by employees
- Limit the number of staff serving individual parties. Consider assigning the same employee to each party for the entire experience. An employee may be assigned to multiple parties but must practice proper hand hygiene when moving between parties
- Assign employees to monitor customer access to common areas to ensure that customers do not congregate

Once guidance from the state can be given on social distancing effectiveness this plan can be adjusted to reflect the following:

- All of the elements of plan to be continued
- Private and Public Events that can maintain social distancing guidelines would be allowed.
- On premise consumption allowed in outdoor areas. Maximum 6 people per table.

### **Important Notice & Disclaimer Concerning GSWGA Tasting Rooms Reopening Protocols**

GSWGA is a private, non-profit trade association of wineries and associate members engaged in industries related to wine production and distribution in the State of New Jersey. In an effort to increase health and safety awareness amidst the COVID-19 crisis and to improve health and safety practices at GSWGA member sites, GSWGA is proud to offer these protocols of health and safety related to the reopening of tasting rooms. These protocols offer a series of general best practices related to the reopening of tasting rooms and COVID-19 which were drawn from guidance from federal agencies, including CDC, OSHA, and FDA, Wine Institute, NJ Restaurant Association and input from members. GSWGA disclaims liability for any personal injury, property or other damages of any nature whatsoever, whether special, indirect, consequential or compensatory, directly or indirectly resulting from the publication, use of, or reliance on the materials presented herein.

While GSWGA strives to make the information within these protocols as timely and accurate as possible, GSWGA makes no claims, promises, or guarantees about the accuracy, completeness, or adequacy of the contents of these protocols, and expressly disclaims liability for errors and omissions in the contents of these protocols and the materials incorporated herein. All of the information contained in these protocols is published in good faith and for general information purposes only. All of the information contained in these protocols is strictly at the user's own risk. GSWGA is not undertaking to render professional or other services for or on behalf of any person or entity. GSWGA is not undertaking to perform any duty owed by any person or entity to someone else. Each user of these protocols should rely on his or her own judgment, or as appropriate, seek the advice of a competent professional for assistance.

#### UPDATING OF TASTING ROOMS REOPENING PROTOCOLS

Users of GSWGA Tasting Rooms Reopening Protocols should be aware that the information contained may be superseded at any time by the issuance of new editions or may be amended from time to time through the issuance of amendments, updates or corrections. All documents are dated with the date of last revision. Information contained in the documents is relevant to the date of last revision.

#### OTHER WEBSITES

Users can find links to other websites and materials related to safe public service under COVID conditions. GSWGA has no control over the content and nature of these other websites and the links to other websites do not imply a recommendation for all of the content found on those sites.

#### CONTACT INFORMATION

All questions relating to these reopening protocols should be directed to GSWGA's executive director and/or the chair of GSWGA legal committee.

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