

## SECTION 2. BEVERAGE INDUSTRY FACILITY

In addition to the measures listed in Section 1 All Businesses, additional measures have been identified for specific industry sectors and specific business types. Employers within this Industry should implement the following additional measures:

- A. Training:** No additional measures. See Section 1.
- B. Signage:** No additional measures. See Section 1.
- C. Measures to Protect Employee Health:** No additional measures. See Section 1.
- D. 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.
- E. Measures to Prevent Unnecessary Hand Contact / Increase Sanitization / Disinfection (beyond requirements in California Retail Food Code):**
  - i. 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.
  - ii. Discontinue self-serve operations, such as salad bars, buffets, food sampling, and beverage service stations that require customers to use common utensils or dispensers.
  - iii. Offer single use disposable utensils or containers and provide packets of condiments, not bulk dispensed items.
  - iv. Provide cups, lids, stir sticks etc. upon request and do not provide them via self-service
  - v. Use online ordering, menu boards, single use disposable menus, or use menus which can be sanitized between use (i.e. laminated).
  - vi. 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.
  - vii. Assign employee(s) to disinfect high-contact surfaces frequently (e.g. point of sale terminals, counters, tables, restroom surfaces, etc.).
- F. Additional Measures to Protect Health:**
  - i. Provide handwashing stations and hand sanitizer (at least 60% alcohol) for public use.