

# Washington State Food and Beverage Phase 2 Reopening Requirements, Guidelines and Best Practices

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# WELCOME

The coronavirus disease (COVID-19) is infectious and caused by the virus SARS-CoV-2. Mitigation of COVID-19 disease has required constraints on certain businesses and the requirement for Washingtonians to “Stay Home Stay Healthy.” Those actions have “flattened the curve” of COVID-19 infection rates and hospitalizations. Business and social activity can be restored once public health gating criteria are met (e.g. a downward trajectory of documented cases) and core preparedness of health systems and businesses are in place (e.g. capabilities for testing and contact tracing).

One aspect of core preparedness is the ability for businesses to implement measures that minimize the spread of COVID-19. This document provides guidance on establishing those measures for wine tasting rooms. The guidance is advisory in nature, informational in content, and is intended to assist Washington wineries in providing healthful and sanitary environments for their customers and employees.

The majority of the guidelines herein are based on the Washington Governor’s office Phase Two Reopening for Guidance for Reopening Restaurants, Bars, Breweries, Brewpubs, Wineries, Tasting Rooms, and Distilleries. Those points are indicated with a blue arrow.

This document was prepared based on information made available by the Washington State Department of Health (DOH), and the Federal Center for Disease Control (CDC) as of the date first set forth above. **This document is intended to be a resource for developing your own operational rules and procedures. It is not intended to provide or replace legal, financial, or operational advice. Additional local laws, regulations and guidelines (county health departments) may apply that are not addressed here. It is strongly recommended that you consult with your advisors and regularly check for updates from the sources relied on herein and other appropriate sources to remain current regarding this ongoing matter.** Periodic review of these guidelines will be performed to adapt them as the health risk from SARS-CoV-2 increases or decreases but may not always be up to date with the most current information made available by state, local and other authorities.

## Resources:

*Employers, please visit the website below to set a consultant near you*

[www.lni.wa.gov/DOSHConsultation](http://www.lni.wa.gov/DOSHConsultation) | [www.lni.wa.gov/safety-health/safety-topics/topics/coronavirus](http://www.lni.wa.gov/safety-health/safety-topics/topics/coronavirus)  
or email [DOSHConsultation@lni.wa.gov](mailto:DOSHConsultation@lni.wa.gov)

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### **Washington Food And Beverage Phase 2 Reopening:**

A winery tasting room and food & beverage operation must adopt a written procedure for dine-in service that is at least as strict as the Phase 2 procedure below and complies with all safety and health requirements.

## **Procedure for Dine-in Service**

### **BUSINESSES MUST:**

Food and beverage providers must ensure strict adherence to all measures established by the Governor's guidance, the Department of Labor & Industries (L&I) [Coronavirus \(COVID-19\) Prevention: General Requirements and Prevention Ideas for Workplaces](#), and the [Washington State Department of Health Workplace and Employer Resources & Recommendations](#) (DOH). All businesses are strongly encouraged to require their customers to use cloth face coverings when interacting with their staff.

- Hand sanitizer should be available at entry for all staff and patrons (assuming supply availability).
- No bar seating is permitted during Phase 2. If an establishment has bar seating it must be closed off to prohibit use.
- If the establishment does not offer table service, they must have protocols in place to ensure adequate social distancing at food and drink pick-up stations, and seating within their dining area.
- All parties and tables must be 5 guests or less.
- Guest occupancy must be 50% of maximum building occupancy or lower as determined by the fire code. Outdoor seating is permitted but must also be at 50% capacity. Outdoor seating does not count toward the building occupancy limit. Outdoor seating must follow all other requirements in this document.
- Tables must be placed far enough apart when measured from occupied chair to occupied chair, to ensure dine-in guests seated at a table are a minimum of 6 feet away from guests at adjacent table, or there must be a physical barrier or wall separating booths or tables.
- It is strongly suggested customers wear a cloth face covering anytime they are not seated at the table (while being seated or leaving, or while going to the restroom).
- Buffets and salad bars are not permitted at this time but may be addressed through subsequent interpretive guidance.

- If the establishment offers table service, have a way to capture customer information if they voluntarily offer it including telephone/email contact information, and time in. This will facilitate any contact tracing that might need to occur.
- Single use menus are required for in-person dining.
- Any condiments typically left on the table (ketchup, soy sauce, etc.) must be single-use or sanitized after each use.
- Restaurants must have implemented a plan to ensure proper physical distancing in lobby/waiting areas/payment counters.
- Minimize the number of staff serving any given table. It is strongly recommended that one staff person take a table's order, bring all of their beverages/food/utensils, take their payment, etc.

**TO THE EXTENT POSSIBLE BUSINESSES SHOULD, BUT ARE NOT REQUIRED TO:**

Post clear signs listing:

- COVID-19 Symptoms
- Asking employees and customer with symptoms to stay home
- The Maximum Occupancy to maintain physical distancing requirements, and consider establishing an outdoor reception area
- Consider expanding outdoor seating areas.
- Consider establishing customer traffic patterns that reduce personal contact.
- Consider propping open often-used doors to limit touch points.

## Employee Safety and Health

A food and beverage operating during Phase 2 has a general obligation to keep a safe and healthy facility in accordance with state and federal law, and comply with the following COVID-19 worksite-specific safety practices, as outlined in Governor Jay Inslee's "Stay Home, Stay Healthy" Proclamation 20-25, and in accordance with the Washington State Department of Labor & Industries [General Requirements and Prevention Ideas for Workplaces](#) and the Washington State Department of Health Workplace and Employer Resources & Recommendations at [www.doh.wa.gov/Coronavirus/workplace](http://www.doh.wa.gov/Coronavirus/workplace).

**All businesses are required to post signage at the entrance to their business to strongly encourage their customers to use cloth face coverings when inside the business.**

### **BUSINESSES MUST:**

Employers must specifically ensure operations follow the main L&I COVID-19 requirements to protect workers, including:

- Educate workers in the language they understand best about coronavirus and how to prevent transmission and the employer's COVID-19 policies.
- Maintain minimum six-foot separation between all employees (and customers) in all interactions at all times. When strict physical distancing is not feasible for a specific task, other prevention measures are required, such as use of barriers, minimize staff or customers in narrow or enclosed areas, stagger breaks, and work shift starts.
- Provide personal protective equipment (PPE) such as gloves, goggles, face shields and face masks as appropriate or required to employees for the activity being performed. **Cloth facial coverings must be worn by every employee not working alone on the jobsite unless their exposure dictates a higher level of protection under Department of Labor & Industries safety and health rules and guidance.** Refer to [Coronavirus Facial Covering and Mask Requirements](#) for additional details.
- Ensure frequent and adequate hand washing with adequate maintenance of supplies. Use disposable gloves where safe and applicable to prevent transmission on tools or other items that are shared.
- Establish a housekeeping schedule that includes frequent cleaning and sanitizing with a particular emphasis on commonly touched surfaces.
- Screen employees for signs/symptoms of COVID-19 at start of shift. Make sure sick employees stay home or immediately go home if they feel or appear sick. Cordon off any areas where an employee with probable or confirmed COVID-19 illness worked, touched surfaces, etc. until the area and equipment is cleaned and sanitized. Follow the [cleaning guidelines set by the](#)

[CDC](#) to deep clean and sanitize.

A site-specific COVID-19 Supervisor shall be designated by the employer at each job site to monitor the health of employees and enforce the COVID-19 job site safety plan.

A worker may refuse to perform unsafe work, including hazards created by SARS-CoV-2. It is unlawful for their employer to take adverse action against a worker who has engaged in safety-protected activities under the law if their work refusal meets certain requirements.

Employees who choose to remove themselves from a worksite because they do not believe it is safe to work due to the risk of COVID-19 exposure may have access to certain leave or unemployment benefits. Employers must provide high-risk individuals covered by Proclamation 20-46 with their choice of access to available employer-granted accrued leave or unemployment benefits if an alternative work arrangement is not feasible. Other employees may have access to expanded family and medical leave included in the Families First Coronavirus Response Act, access to use unemployment benefits, or access to other paid time off depending on the circumstances.

**TO THE EXTENT POSSIBLE BUSINESSES SHOULD, BUT ARE NOT REQUIRED TO:**

- Consider providing extra hand-washing facilities for customer use in and around the business. Hand sanitizer is effective on clean hands; businesses may make hand sanitizer (at least 60% alcohol-based content) available to customers. Hand sanitizer must not replace hand washing by employees.
- Strongly encourage all customers to wear cloth, paper or disposable face coverings. Customers do not need to wear face coverings while seated at the table. If a business sets a policy that all customers are required to wear cloth, paper or disposable face coverings, business management should consult with their legal counsel to determine whether or not such a requirement can be enforced.
- *Consider using No Touch Payment options, e.g. Apple Pay and Google Pay.*
- *Have employees use a dedicated POS (e.g. iPad) that they immediately sanitize if a customer touches it. Offer to sign "X" on behalf of the customer to avoid contact.*
- *Encourage employees to avoid using other workers' phones, desks, offices, or other work tools and equipment when possible.*

**TO THE EXTENT POSSIBLE BUSINESSES SHOULD, BUT ARE NOT REQUIRED TO:**

- Assign a designated greeter or host to manage customer flow and monitor distancing while

waiting in line, ordering, and during the entering and exiting process. Do not block egress for fire exits.

- Limit the number of staff who serve individual parties. Consider assigning the same employee to each party for entire experience (service, bussing of tables, payment). An employee may be assigned to multiple parties but must wash hands thoroughly or use hand sanitizer (60-95% alcohol content) when moving between parties.
- Assign employee(s) to monitor customer access to common areas such as a restroom to ensure that customers do not congregate.
- Encourage reservations or advise people to call in advance to confirm seating/serving capacity. Consider a phone reservation system that allows people to queue or wait in cars and enter only when a phone call or text.
- Where possible, “bottlenecks” will be mitigated, e.g. bathrooms, reception areas, and wine bar
- Possibly mark spots on the floor to indicate six (6) feet separation.
- Post COVID-19 Information on your website.
- Consider new sales and service strategies that support social distancing. Identify facility and/or system modifications required for implementing the new strategies.
- Where possible, expand outside seating to limit indoor proximity,
- Consider promoting glass pours and bottle sales, and
- Consider pouring tastings of a “flight” at one time rather than repeated visits for each selection. Small groups could be offered a carafe of each selection.

## Cleaning and Sanitization Guidelines

Employees should consider:

- Frequently disinfect all common areas and touch points, including payment devices.
- Disinfect customer-contact surfaces at tables between each customer/dining party including seats, tables, condiment containers, and all other touch points.
- Routinely clean and disinfect all frequently touched items in the workplace, such as iPads, keyboards, telephones, remote controls, kitchen surfaces, tables and chairs, desks, bathroom surfaces, doorknobs, work tools, and equipment.
- For disinfection, use [EPA-registered disinfectants](#). Utilize disposable disinfectant wipes to clean frequently touched surfaces on a regularly scheduled basis.
- Develop a [cleaning check list](#) with timing required for various surfaces.
- Provide disposable wine spit-cups
- Frequently sanitize the collection areas for used glasses, dishes, silverware after each use.
- Consider not polishing wine and water glasses to reduce potential contamination.
- Wash all dishes in a dishwasher (in sanitization mode) or wash, rinse, or sanitize manually.

## Organizational and Administrative Considerations

- Provide employees with education and training on [COVID-19 risk factors](#)
- Physical Distancing and Occupancy Protocols
- Infection Prevention Measures
- Operational Measures
- Cleaning and Sanitization Guidelines, and Personnel Illness Management
- Implement a system for confidential employee suggestions
- Maintain forums for answering employees' concerns
- Establish a confidential process for employees to report personal illness and contact with individuals that have COVID-19 or flu symptoms (e.g. temperature, cough, etc.)
- Ensure availability of masks, sanitizing gel, wipes, and EPA-registered disinfectants



## Personnel Illness Management Guidelines

The CDC provides guidelines for [Managing Persons with Potential COVID-19](#) . Employees with symptoms of respiratory illness must stay home. This includes those with a fever (100.4° F or greater), or other symptoms like cough and sore throat, headache and body aches.

- The need for an employee to self-quarantine out of concern for potential SARS-CoV-2 infection should be addressed on a case-by-case basis based on the CDC guidelines reference above, and state and federal employment laws.
- If an employee tests positive for SARS-CoV-2, or has symptoms of COVID-19 like temperature, cough, or sore throat, they must follow CDC guidelines for [Discontinuing Home Isolation](#) prior to returning to work.
- Employees will inform their supervisor regarding any exposure to persons with COVID-19 or exposure to any person that has symptoms of COVID-19.
- Employees must inform their supervisor after becoming sick, even at home. Employers must maintain health information as confidential.

**No beverage service or restaurant may operate until they can meet and maintain all the requirements in this document, including providing materials, schedules and equipment required to comply. No reopening inspections are required prior to a restaurant reopening provided they meet and maintain all requirements in this document.**

All issues regarding worker safety and health are subject to enforcement action under L&I's Division of Occupational Safety and Health (DOSH).

- Employers can request COVID-19 [prevention advice and help](#) from L&I's Division of Occupational Safety and Health (DOSH).
- Employee Workplace safety and health complaints may be submitted to the L&I DOSH Safety Call Center: (1-800-423-7233) or via e-mail to [adag235@lni.wa.gov](mailto:adag235@lni.wa.gov).
- General questions about how to comply with agreement practices can be submitted to the state's Business Response Center at <https://app.smartsheet.com/b/form/2562f1caf5814c46a6bf163762263aa5>.
- All other violations related to Proclamation 20-25 can be submitted at <https://bit.ly/covid-compliance>.

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