How to turn a table like an OR: tips on infection control with reopening distillery tasting rooms

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What we are going to discuss

- Colorado Law and lines of revenue
- Tasting rooms
 - Types
- Tours
- What do we expect the rules will be for reopening
- Cleaning Guidelines
- Air purification
- Contactless payments
- E-commerce
- Hand sanitizer
- Personal Protective Equipment



On-site tasting

Satellite tasting room

Paid tasting

Direct sales by bottle

Direct sales by glass

Self distribution

Cocktails

Merchandise

ASCAsurvey of more than 150 craft distillers

87% of craft distillery tasting rooms have closed as a direct result of COVID-19.

38% of these distilleries closed their tasting rooms proactively, while 47%

were forced to shutter by government mandate.

Almost 60% of distilleries have already laid off or furloughed staff, while the remaining respondents noted they would likely do so in the coming weeks.

Nearly 70% of craft distilleries are still producing spirits for the time being.

Without government stimulus, 67% of distilleries will be forced to close within three months; 32% of those respondents will only last a month or less.

More than 75% of craft distillers plan to produce hand sanitizer in an effort to support the national shortage.



- 43 percent of distillery employees have been let go or furloughed
 - 14 employees before the COVID-19 crisis and has let go nearly 6 employees.
- 64 percent sales decline.
- 63 percent of respondents reported canceling purchases of agricultural products or other inputs such as stills, bottles and barrels.



Two-thirds of respondents do not believe they will be able to sustain their businesses for more than 6 months.

42 percent of distillers do not anticipate being able to sustain their businesses for more than 3 months

21 percent of distillers do not anticipate being able to sustain their businesses for more than 3-6 months.









Three Prongs

Patron Safety

Employee Safety

Facility Management



Patron safety

- Limit the number of customers in the restaurant
- Tables should be spaced at least 6 feet apart
- Limit tables to no more than 4-6 guests per table
- Mark any indoor or outdoor waiting area so that social distancing standards are met (options can include a text system to alert guests of available seating, an intercom system, or only one member of a party being allowed to wait in the waiting area)
- Bar areas should remain closed or plexiglass barriers
- Live music should not be permitted
- Screen customers for illness upon their entry into the restaurant



Employee safety

- Screen all employees reporting to work for COVID-19 symptoms with the following questions:
- Have dedicated face coverings (i.e., only used by one person) worn by all employees, at all times
- Gloves are single use
- Practice recommended social distancing to the greatest extent possible— "Further is safer"
- Hygiene practices—wash hands more frequently, avoid touching face, practice good respiratory etiquette when coughing or sneezing
- Consider ServSafe COVID-19 training for all food handlers as soon as possible

Tasting rooms



Tasting Rooms









Tours



Georgia

- 10 people per 500 square feet of dining space
- **Masks required.** Employees must wear face masks. The coverings need to be cleaned or replaced daily.
- Signs up. You'll see signs posted on entrances, particularly stating that no one with a fever or symptoms of COVID-19 is permitted in the facility.
- · Provide sanitizer.
- Social distancing. no more than six people to a table.
- Sanitize frequently. Between diners, staff will be cleaning and sanitizing table condiments, digital ordering devices, check presenters, self-service areas, tabletops, and commonly touched areas, and discarding singleuse items.
- No self-service stations. The restaurants will be using rolled silverware and eliminate table presets.
- Use paper menus or technology. more paper menus, mobile ordering, mobile access to menus to plan in advance, text on arrival for seating, and contactless payment options.
- Barriers encouraged. Similar to grocery stores and other retailers, you will likely see plexiglas when you pay at the counter in order to provide a barrier.

Tennessee

- Screen all employees reporting to work for COVID-19 symptoms
- Temperature screening employees
- Direct any employee who exhibits COVID-19 symptoms
- Implement workplace cleaning and disinfection per CDC guidelines
- Have dedicated face coverings and dedicated gloves
- Limit the number of customers in the restaurant to 50% of seating capacity
- Tables should be spaced at least 6 feet apart
- Limit tables to no more than 6 guests per table
- Mark any indoor or outdoor waiting area so that social distancing standards are met
- Bar areas should remain closed
- Screen customers for illness upon their entry into the restaurant

Tennessee

- Mitigate exposure in the workplace by implementing social distancing guidelines and modify scheduling
- Implement workplace cleaning and disinfection practices, according to <u>CDC guidelines</u>, with regular sanitization of high-touch surfaces at least every two hours
- Sanitize all front-of-house contact surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum
- Place hand sanitizer stations in restaurant lobby and bathrooms, as well as at cashier stations
- Use menus that are disposable or sanitized between each use
- Use **rolled silverware/napkins stored in sealed bins** (gloves should be used by staff while rolling silverware in designated sanitary areas)
- Sanitize all tabletop items, including condiments, after each table turns (or use disposables)
- Sanitize chairs, especially where contact occurs, after each table turns
- Do not offer self-serve buffets, condiments on a counter for use by multiple tables, or beverage station re-use

Texas

- 10 people per 500 square feet of dining space
- rural counties with fewer than five confirmed cases of the new coronavirus, restaurants can serve up to 50% of their regular capacity
- six people will be allowed at a table
- 6 feet apart
- to-go and delivery service
- encouraged to have an employee open doors

What this might look like for tasting rooms?

- Groups of no more than 4-6
- Tables at least 6 feet apart
- 25-50% of occupancy (note that many tasting rooms in Colorado do not have occupancy)
- Screening of patrons on entrance
- No bar seating
- Personal protective equipment for staff

Not just following the rules-Patron Safety



Guidelines for Turning a Table

- Beginning of shift
 - Visual inspection
 - Overhead lights and furniture damp dusted with clean lint free dampened with approved agent

"With spray-and-wipe products, consumers often wipe the product up before it can do its job. But in studies done, they are more likely to let a surface air-dry after swabbing it with the wipe, giving the disinfectant compounds time to work"

After each tasting

- After each service all contaminated service items will be cleaned
- All horizontal surfaces and furniture wiped
- Floors and walls spot cleaned

End of service cleaning

Mechanical friction and an approved agent

- Lights
- All furniture and equipment, including wheels
- Floors
- Handles of cabinets and push plates
- Ventilation faceplates
- All horizontal surfaces
- Sinks
- Wet mop entire room
- Electronic monitors, POS screens

Equipment

- Mop
- Spray bottle
- Disposable low lint cloth
- Rubber gloves
- Ladder

- Gloves
- Mask

Products

- Restaurant supply stores should provide adequate EPA cleaning materials
- Alcohol solutions with at least 70% alcohol may also be used.
- 5 tablespoons (1/3rd cup) bleach per gallon of water
- Consider end of shift spray treatment

ELECTROBIOCIDE"

99.9999% KILL RATE (6 LOG)

CTERIA

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Hung House House (HIV)

H1N1 (Influenza Type A)

Hepatitis

Human Immunodeficiency Virus

Rhinovirus

Coronavirus "All products meet EPAls Criteria for use against SAR-2 the virus that causes COVID-19

Methicillin-resistant Staphylococcus aureus (MRSA)

Vancomycin-resistant Enterococcus faecalis (VRE)

Mycobacterium tuberculosis (awaiting EPA authorization)

Bacillus subtilis - surrogate for Anthrax (Non EPA GLP test)

Tests by ATS, Eagan, MN, & USDA Micro Chem Labs, Euless, TX

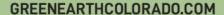
	ACTIVE INGREDIENT IN LEADING BRANDS			ELECTRO-BIOCIDE	
	BLEACH	PHENOLS	QUATS	CHLORINE DIOXIDE	
TOXICITY STUDY	Category I Highest Toxicity	Category II Moderate Toxicity	Category III Low Toxicity	Category IV Practically Non-Toxic	EPA Toxicity Rating
ACUTE ORAL	Up to and including 50mg/kg	>50 thru 500 mg/kg	>500 thru 5000 mg/kg	>5000 mg/kg	Category IV Practically Non-Toxic
ACUTE DERMAL	Up to and including 200mg/kg	>200 thru 2000 mg/kg	>2000 thru 5000 mg/kg	>5000 mg/kg	Category IV Practically Non-Toxic
ACUTE INHALATION	Up to and including 0.05mg/liter	>0.05 thru 0.5 mg/liter	>0.5 thru 2.0 mg/liter	>2.0 mg/liter	Category IV Practically Non-Toxic
EYE IRRITATION	Corrosive (mwanible destruction of accular tissue) or consol tredvement or inflation pensioting for more than 21 days	Corneal involvement or irritation clearing in 8-21 days	Corneal involvement or irritation clearing in 7 days or less	No effects	Category IV Practically Non-Toxic
SKIN IRRITATION	Corrosive (Tissue destruction into the dermis and/or scarring)	Severe irritation at 72 hours (severe erythema or edema)	Moderate irritation at 72 hours (moderate erythema)	Non sensitizer*	Category IV Practically Non-Toxic

Non-Toxic: Same Toxicity as Tap Water

Tests by Tax Monit or / BSR Labs, Oak Park, IL EPA Taxicity Definition Category. Tap Water is Cat IV

LOG PEDLICTIONS

- 1 log reduction means the number of germs is 10 times smaller
- 2 log reduction means the number of germs is 100 times smaller
- 3 log reduction means the number of germs is 1000 times smaller • 4 log reduction means the number of germs is 10,000 times smaller
- 5 log reduction means the number of germs is 100,000 times smaller
- 6 log reduction means the number of germs is 1,000,000 times smaller
- . 7 log reduction means the number of germs is 10,000,000 times smaller



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"Making People a Priority"

green earth

Electronics

Tablets, touch screens, keyboards, and remote controls.

- Consider putting a wipeable cover on electronics.
- Follow manufacturer's instruction for cleaning and disinfecting.
 - If no guidance, use alcohol-based wipes or sprays containing at least 70% alcohol. Dry surface thoroughly.



Air PurificationHEPA

- Fluid droplets from the cough or sneeze are typically 5 microns
- Single virion (unattached to any fluid droplet), have diameter of approximately 0.12 microns
- CADR-clean air delivery rateshould exceed 240
 - This is about five air exchanges/hour/room size
- Change filters with gloves and surgical mask, preferably outsideclean and disinfect the exterior

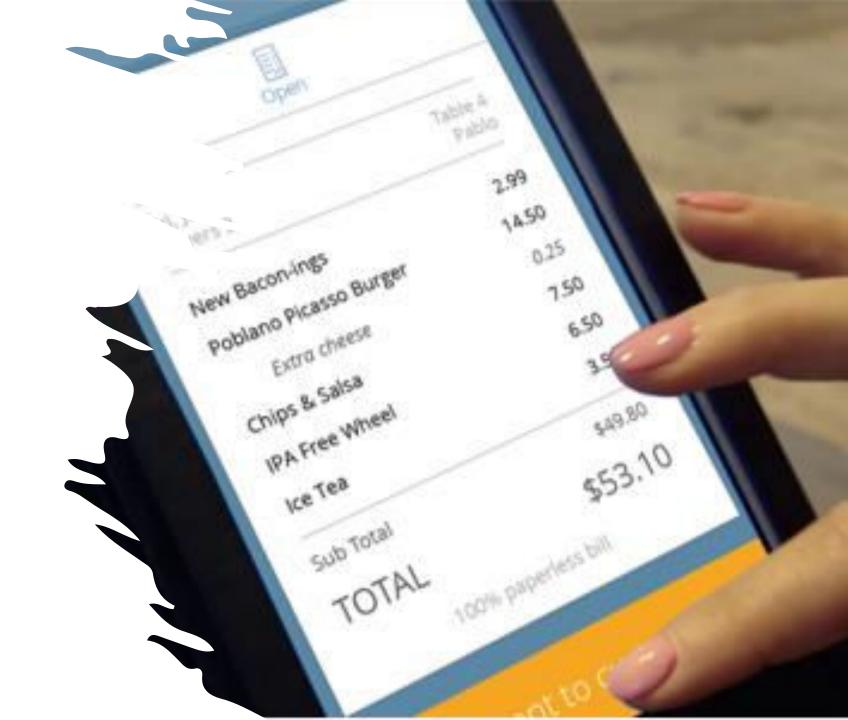


Contactless Payments

- Add a contactless delivery option to your on-line store enabling pre-pay
- Consider adding a flyer or sticker thanking your customers for their support and reassuring them you've taken extra safety precautions with their order
- Used short, informational videos to promote safe contactless

Contactless Payment

- Pay at table
- Google Pay
- Apple Pay



E Commerce

"We pivoted to serving people where they are now: their homes. We have a direct-ship business through FedEx Ground that's been extremely well-received: more than 100 orders in one day alone, compared to maybe one or two a day during normal times. That's 97% of our business right now. The other 3% is from customers opting for our drive-thru and pickup option." Andrew Auwerda, Philadephia Distillery

In the first full day of taking orders, her business sold more than 10 times the amount it usually would on a good Saturday, enabling it to rehire some tasting room employees to service these orders. Becky Harris, Cacoctin Distillery









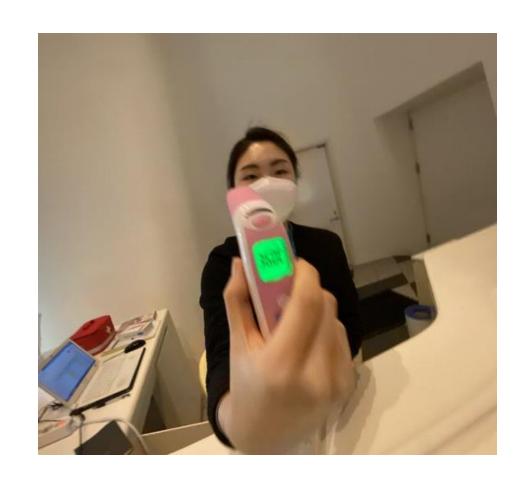
Cocktails to go



Personal Protective Equipment

- Masks
- Gloves –preferably changed between each table
- Hand sanitizer
- Hand washing stations
- Sneeze guards

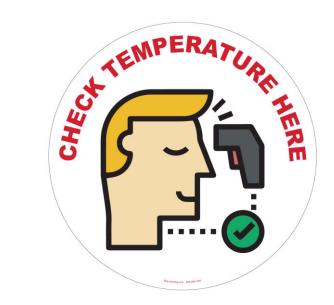
Check in



Signage

- Consider tape for walkways
- Come up with a policy that is alignment with your community, your staff
- Practice how you will communicate with patrons who disagree





Service

- Glass or disposable
- Prebatched
 - Put a video on your website on how you prepare under sterile conditions

This is a beginning of a conversation

Please do not hesitate to contact us Karen Knight, M.D., Golden Moon Distillery karenhknightmd@gmail.com