



BC WINE INDUSTRY PROTOCOL IN RESPONSE TO COVID-19

To focus efforts on reducing the impact of COVID-19 in British Columbia, the BC Wine Institute (BCWI) is following the direction and guidance of interior and provincial health officials and the Public Health Agency of Canada to recommend the following pro-active precautionary measures.

Below is a COVID-19 protocol that BC wineries are encouraged to follow:

Winery

- BC wineries should provide signage at winery entry door asking visitors to not visit if they have traveled internationally or are exhibiting [COVID-19 symptoms](#).
- BC wineries should post information on hand washing best practices and ensure [posters](#) are located throughout the winery to remind all guests of proper hand washing techniques.
- BC wineries should offer sanitizing stations and increase the regularity of scheduled cleanings and ventilation where possible; regularly clean and sanitize the common areas - door handles, fridge door handles, automatic door operator plates, pin pads, countertops and anything hands touch.
- BC wineries should increase scheduled cleanings of public and staff washrooms.
- BC wineries should ensure their sanitizing solutions are mixed as per manufacturer's directions and change the solution and cleaning cloth often.

Employers & Management

- Employers or management should provide a written sick policy with reference points on COVID-19 instruction for employees (include the advice outlined in this document).
- BC wineries should make every effort to communicate regularly with their employees to ensure they have the information and support that they need to stay healthy during the COVID-19 crisis.



- Employees who do not feel well need to be instructed to stay at home.
- BC wineries should make every effort to provide employee training specifically related to COVID-19 on hand washing, sanitary standards, respiratory etiquette (coughing and sneezing in sleeve), avoidance of touching face and safe work practices.
- BC wineries should ensure employees are aware of [COVID-19 symptoms](#) and be supported and feel comfortable in not serving a guest who is demonstrating the symptoms.
- BC wineries should supply individual hand sanitizer for employees.

Employees

- BC winery employees should practice social distancing (2 metres) and self-monitor their own health which includes not coming to work if feeling unwell.
- BC winery employees should regularly clean their workspaces including the register and computer keyboards and should wash or sanitize their hands on a frequent basis.

Events & Tours

- BC wineries should look to postpone larger events and gatherings and review the date as more information becomes available. Note the Province has communicated that events larger than 50 people are [not permitted in British Columbia](#) at this time.
- BC wineries should eliminate high-hand touch features from any tours, remind guests to sanitize their hands, sneeze/cough into their sleeve and make efforts to limit the number of people on the tour to secure safe social distancing (2 metres).

Tasting Room & Spittoon

- BC wineries should avoid overcrowding tasting rooms and host a minimum number of tastings that respects the space and social distancing requirements (2 metres).
- BC winery staff should sanitize the tasting room counter after every tasting.



- BC wineries should move to individual disposable cups versus freestanding spittoons that require sharing or reaching over other people to spit into. Consider identifying or initialing individual disposable cups to avoid mix-up.
- If not using disposable tasting cups, test your dishwasher throughout the day with appropriate test strips to ensure the proper temperature is reached and adequate sanitary chemical is dispensed. Failing this, please move to disposable cups.
- BC winery employees emptying spittoons or disposing of cups should wear rubber gloves and wash hands or use hand sanitizer before and after.
- BC wineries should make sure every wine bottle being poured never touches the patron's wine glass. If the bottle touches the lip of the glass it is a potential cross-contamination point.
- BC wineries should eliminate shared crackers, chocolates, nuts or any items in the tasting room or on the tasting bar that could be common touch points.

Winery Restaurants

- BC winery restaurants should be practicing social distancing and increase the level of distance in winery restaurant by removing tables and increasing space between tables (2 metres).
- BC winery restaurants should consider not pre-setting tables and having glassware and utensils arrive at the table after the guest has been seated.
- BC winery restaurants should ensure payment process including pin pad is sterilized after each use in the restaurant.
- Where possible, increase scheduled cleanings of BC winery restaurant restrooms to ensure sanitation and sanitary products are available.
- BC winery restaurants employees should follow the sanitary and hygiene protocols listed above.