



American Craft Spirits Association

TASTING ROOM BEST PRACTICES

For to-go or curbside bottle, cocktail, food, or mixer services.

Be sure to consult your local and state health departments for additional guidelines and expectations.

EMPLOYEE BEST PRACTICES

- Wash hands frequently, for at least 20 seconds. Remember wash after touching face, coughing or sneezing, handling money or credit cards, and touching the POS and telephone.
- Use gloves when touching ready to eat/drink products and during prep. Change gloves every time you have an interruption that causes you to touch something else like the phone, a credit card, the POS, etc.
- Maintain 6 ft distance from other people.
- Stay home if you are feeling sick in any way.

FACILITY BEST PRACTICES

- Sanitize high-touch points more frequently including, all handles, knobs, all refrigerators/freezers, ice machines, menus, restrooms, etc.
- Sanitize prep areas more frequently.
- Stock gloves and sanitizer next to the ice machine; advise staff to use a glove to handle the ice scoop; disinfect the scoop frequently.

TAKE OUT BEST PRACTICES

- Encourage patrons to stay in their cars for curbside pick up
- Maintain distance during hand off by having both parties use outstretched arms
- Do not require credit card signatures in order to avoid close proximity
- Reduce cash handling whenever possible (use google pay, Venmo, apple pay, take payment over the phone, etc.)
- Label all items to prevent potential allergic reactions
- Monitor food to ensure time/temperature guidelines are followed
- Use pre-wrapped utensils if supplying them