

## Round Pond Estate Re-Opening Protocol

## What you can expect from us



**Healthy Employees** – all employees are screened with a wellness and temperature check daily, upon arrival.



**Masks** – all employees will be wearing masks for the safety and comfort of guests.



**Sanitation** – all tables will be thoroughly cleansed and disinfected frequently, including before and after each guest visit. All high-touch surfaces will be disinfected multiple times throughout the day.



**Physical Distancing** – Tables are spaced 8+ feet apart and Educators will host from a six-foot distance.



**Warm Hospitality** – we will provide the same warm hospitality for which we are known as well as a fun and engaging experience.

## What we ask of you



Wear a mask until you are seated and anytime you leave your table.



Practice physical distancing with employees and guests outside of your party.



**Use hand sanitizer upon arrival.** Multiple sanitation stations are available throughout the property.



**Have fun** and let us know how we can make your visit extra special! Our goal is to make each and every guest feel at home.



## Additional Protocols

We are working in accordance with state and local guidelines to prioritize the safety of our guests and employees.

•Our Estate Tasting Room is currently open by-appointment only.

•All seating is offered outdoors - on our Winery Terrace, in our Olive Grove and in our Estate Gardens.

•The maximum group size that we can accommodate at this time is six.

•All tables are spaced a minimum of eight feet apart.

•Face coverings are available for guests upon request.

•All groups will have one Wine Educator host for the entirety of the visit.

•Employees are screened with a wellness and temperature check daily, upon arrival.

•Employees have received hours of vigorous training in sanitation and safety protocol related to COVID-19.

•Wine Educators and all employees will adhere to the 6-foot physical distance requirement.

•Employees wash and sanitize hands frequently, including before and after touching glassware and table settings. Gloves are worn while pouring wine and while delivering culinary offerings to the table.

•Winery Chef's wear masks and gloves at all times while preparing food and otherwise.

•Tables, chairs & glassware are sanitized prior to guest arrival and between seatings. Frequently touched surfaces will be sanitized multiple times throughout the day.

•Hand sanitizer stations are spaced throughout the winery and gardens; sanitizer and wipes are also readily available upon request.

•Guests and employees are asked to please stay home if they feel ill, have a temperature exceeding 100 degrees or exhibit symptoms related to COVID-19.