

## COVID-19 - recommended protocols for Tasmanian wine businesses #V2021

Following are guidelines to assist Tasmanian wine businesses during vintage 2021.

Also refer to the following:

- Tasmanian Government - [official information / guidelines](#) and [Covid-19 Safe Workplaces Framework](#)
  - Cellar Doors - Australian Grape & Wine [best practice protocols](#)
  - Wineries - Australian Wine Research Institute (AWRI) information on [winery sanitisation](#)
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- Strictly follow the official guidelines around social distancing and hygiene measures - make sure workers know this is not optional and anyone not taking them seriously will be advised in no uncertain terms, with disciplinary procedures as appropriate.
  - Enforce social distancing of 1.5 metres at all times.
  - Begin each shift with a daily (outdoors) briefing emphasising the critical importance of personal hygiene (keep 1.5m distance; cover cough/sneezes; frequent handwashing and equipment sanitising; not touching your mouth, nose or eyes).
  - Provide workers with spray bottles with sanitiser solution and/or soap and water for regular use. Ask workers to keep work clothes separate from other / home clothes and wash them frequently.
  - Regularly disinfect all surfaces in commonly used areas (vineyard office/kitchen/tables /benchtops /toilet/ door handles/ screens).
  - Where fire safety rules allow, wedge open internal doors to minimise touching common areas, such as door handles.
  - [Covid safe behaviours](#) - workers should pay careful attention to their wellbeing and that of their colleagues. Workers should stay at home if feeling unwell and should be tested if showing any Covid-19 symptoms.
  - If you have a larger workforce, consider separating into different groups / shifts, without any contact between the separate groups, and thoroughly sanitise between shifts. (If any worker feels unwell, you may wish to isolate the rest of the group).
  - Avoid sharing tools wherever possible. Where not possible, sanitise shared tools after use.
  - Regularly sanitise equipment and machinery (eg bins, trays, vehicle cabs, steering wheels and door handles - frequency depends on use rate, but always when used by a different worker). Where two drivers need to use the same vehicle (eg. ute / grape harvester), sanitise the cab between drivers.
  - Convert all written records to digital - eg. information previously recorded on written forms and handed over (eg to truck drivers) should instead be sent as a photo of the form (which remains with the person who completed it).
  - Any meals provided to staff should be prepared and served under Department of Health guidelines, with effective cleaning protocols in place for cutlery and crockery and using microwavable, sealed pre-prepared meals if available.