



NEW SPACES AND SAFETY MEASURES AT OREGON'S BREWERIES

Contact Jonathan Manton – manton@sawneeservices.org

BAERLIC BREWING CO.

Portland (two locations)



“We spent more than \$10k and several weeks preparing the space and staff training knowing that we needed to create a ‘destination’ beer garden as many other establishments such as ours have set up outside dining experiences as well. If there’s a chance in hell we can keep our staff safe and properly employed, then that’s an investment we’re willing to make.” -**Owner Ben Parsons**

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- 6,000 sq. ft. lot with (16) tables spaced at minimum 8’ apart.
 - 100% of customer seating is outside in the open air
 - 1-Way entrance with a 10’ wide lane cordoned off with rope and stanchions
 - When placing an additional order, you Exit the seating area through 10’ wide lanes and re-enter through the main entrance
 - Touchless Ordering
 - Single Use compostable cups
 - ADA accessible Porta Potty with hand washing station
 - Laminated placards on all tables alerting customers whether a table is clean or not. One side labeled Green for go (table has been sanitized within the last 15 minutes) One side labeled Red (not sanitized recently or customers have just left)
 - When ordering, there is a solid 6’ of distance between the customer and our FOH employee. This is achieved with bar-height tables stacked to create a deeper footprint.
 - Electric fans blowing out of the roll up door or order window to create air exiting the building, minimizing the risk of contaminated air entering staff workspace.
 - Bus your own tables to minimize risk for staff
 - Masks mandatory upon entering the lot
 - Masks mandatory when not seated at table
 - We are following ALL protocols passed down from the ODA and Multnomah County Health in accordance with the OHA and CDC guidelines.
 - 20% Service fee added on all orders to maintain staff pay rates
 - We provide face shields, masks, and masks to all employees as needed
 - CDC supported Coronavirus-tested surface sanitizers

THUNDER ISLAND BREWING

Cascade Locks



- Closed off the inside of the Taproom to the public to maintain the utmost cleanliness in preparing your food and drink. Guests must inquire about a table at the host stand.
- Added six porta-potties that are sanitized hourly.
- Added an outdoor hand-washing station.
- Touchless transaction: All orders must be placed online for both takeout and dine-in service.
- We are not accepting cash. Customers pay via a smartphone app.
- Meeting all mask requirements.
- All dine-in seating is outside on our patio with tables spaced at least 6-feet apart.
- ADA/Family restroom is available as needed.
- Investment of thousands of dollars and significant staff time

DOUBLE MOUNTAIN

Hood River and Portland

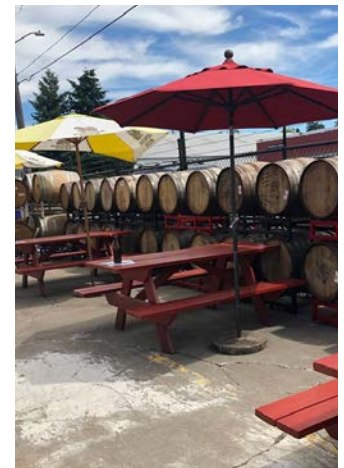
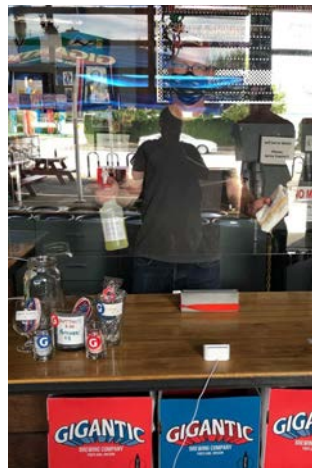


“Our main objects have been to maintain and improve our sanitary procedures, make sure staff is masked, and set up a system for bringing people in the door that is clearly communicated and executed. We don’t allow customers in the building without greeting them outside by their server, who then escorts them to their table. They are masked while in the restaurant unless eating or drinking at their table. We took advantage of the expanded outside adjacent dining rules through the OLCC and our cool city in Hood River and installed 4 parklet outside dining areas. We are loving them and our customers really appreciate the feeling of dining outside..” -**Owner Matt Swihart**

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- *Note: While these are a few highlights, Double Mountain has extensive reopening guidelines it uses to train and inform staff.*
 - Even before current mask requirements, Double Mountain enforced strict mask guidelines.
 - If a guest doesn’t have a mask, we have a disposable one for them to purchase for \$1.
 - Our seating capacity will be about 50% of our normal capacity and NO bar seats
 - Guests must enter through the FRONT DOOR ONLY for table seating.
 - The side door will be for service access only, the ADA door will be for To-Go order pick up (obviously if a person with a disability needs to enter through this door we will accommodate them)
 - Guests will check in at the host stand. If not on a wait, they will be taken to a table and given ONE menu.
 - If we are on a wait they will be added to the list. They can not wait inside! They can not get a beer while they wait! They can wait outside in the designated waiting areas or wait in their cars.
 - Use the handheld to take an order at the table only if you are 100% comfortable and proficient at using it. Otherwise write the order down and enter it at the server station.
 - Once a to-go order is ready it will be placed on the metro rack in the “Front Server Station”

GIGANTIC BREWING

Portland



- Added new south patio.
- Expanded the size of our barrel room.
- We now seat all customers at their table to insure that sit at a cleaned and sanitized table. We clean and sanitize between each group of customers at a table.
- Spaced all tables at least 6ft minimum.
- Created an online ordering system so customers can order from their tables to limit the number of people in line.
- Added plexiglass at bar ordering area.
- Added bussing and sanitizer stations in each seating area of the taproom
- Have two employees working at all times (normally have one), to facilitate the added cleaning, seating of customers and delivering beers.
- The rough cost and additional staff time to make those changes
- Cost of added tables, bussing and sanitizer stations, signage, free masks: \$2000
- Cost of additional staff: \$1000/week

CRUX FERMENTATION PROJECT

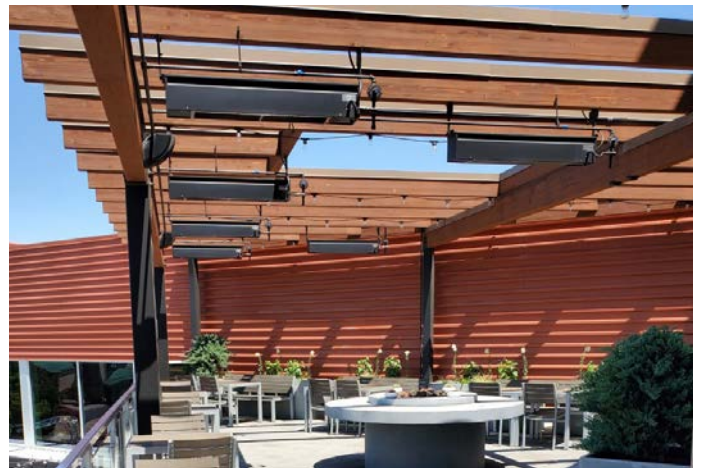
Bend



- We're keeping everyone outside except when ordering but even then our garage doors are open for good air flow
- Tables are at least 6' apart with circles and lines painted in the grass to guide good social distancing behavior (~\$500)
- We are implementing one-way traffic at both of our bars where guests order beer and food (see photo)
- We're using single-use, disposal boxes and utensils which is an additional cost.
- We've rented two 20x40 tents to accommodate guests outside (~\$8,500 for the summer)
- Created and posted numerous signs and lines on the floor to encourage social distancing and sanitary practices (~\$500)
- We have multiple hand sanitizer stations (~\$400)
- All staff is wearing masks and gloves (~\$1000)
- Hired additional staff to wipe down tables and surfaces, keep bathrooms extra clean, monitor capacity, and allow us to implement safer practices so there is minimal contact with guests

WORTHY BREWING

Bend



“Here at Worthy we have taken every precaution to ensure the guests feel safe and comfortable. We have gotten great reviews on Facebook and Google about our ability to make the guest feel safe and welcome.” -**Executive Chef Monica Kline**

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- Every staff member handling food or plates must be wearing gloves
 - Plexiglass has been installed in our booths as well as some bend seating in the pub
 - All patio tables have been moved and measured to meet to distancing guidelines
 - We sanitize every menu after every guest as well as tables and chairs
 - We do not refill a guests glass, we get them a new one
 - We have various stations around the pub for ordering with stickers placed so
 - We sanitize table numbers given after each guest- there are stations for used table numbers and menus

BINARY BREWING & UPTOWN BEER

PORTLAND



- During normal times we were able to staff the shop and taproom with just one staff member all nights but Friday, we now have to have 2 staff on at all times to efficiently clean and provide prompt service. This has not only increased labor cost, but decreased the tip amounts the employees are earning in a shift. We have bought more picnic tables as well as material to build a larger beer garden.
 - All service is done outside, no guests are allowed inside the store.
 - All tables are spaced at a minimum of 6 feet, most closer to 8 feet.
 - We have built an outside service counter
- where all interactions take place. This is frequently sanitized.
- Masks are required while ordering (which has been pushed back because it is an outdoor space, this in our opinion is our most like infection point so they are required) and using the restroom.
 - The restroom is sanitized in between each guest.
 - Tables are also sanitized in between each guest.
 - All employees are to wear masks at all times while interacting with customers or pouring their beers.

MIGRATION BREWING

Portland and Gresham (3 locations total)

- We have gotten all food menus for both locations printed on a plastic like paper so that they can be sanitized after every use
- Beer menus are paper and are being printed daily and recycled after each use
- We purchased floor decals that illustrate where to stand 6 feet apart
- All tables are six feet apart
- A number of patio tables are not in use to keep the six foot of distance
- We now have a host to control people coming in, standing in line and directing the general flow of people
- We are working on hopefully getting some patio seating at the Gresham location which will be another investment with the city and tables etc.
- All staff are always wearing gloves
- We made sure our credit card readers accept digital payment
- We are not accepting cash
- We have additional staff to ensure sanitization
- We are sanitizing surfaces every hour
- All staff and patrons have been wearing masks since we have opened
- For individuals without masks we have masks to give them to wear in order to come in
- We expanded our Glisan patio with OLCC to provide more open-air options
- We have \$5,000 invested before we get to the patio and patio seating at Gresham. For us alone if we had to shut back down we would probably have to put an additional 30 people back onto unemployment.
- We worked on the process for 6 weeks to make sure we did everything we could to take this as seriously as we could.

VERTIGO BREWING

Hillsboro



- Reduced our indoor seating by about half pre-covid.
- Increased outdoor seating and added security cameras.
- Added servers to sanitize tables often.
- Installed hand sanitizers.
- Purchased masks for employees and customers.
- Installed floor stickers for distancing
- Costs incurred so far sit about \$2250 (not including the extra payroll)

ALLEGORY BREWING

McMinnville



“We took over our private parking lot and do not have any inside seating at this time and don’t plan on it. .” -Owner **David Sanguinetti**

- Adding an additional station to order that separates the beer poured and the customer. Each employee touches specific things to avoid cross contamination.
- Signage for each table notifying if it is cleaned or needing sanitized.
- Sanitation stations at the bar and bathrooms.
- Masks and gloves for all employees.
- Limited hours.
- No taster trays.
- Removed water station.
- Bus tubs for glassware. Used glasses never touch bar.
- All in all, we’ve had to double and sometimes triple employee count to make this happen at a few thousand dollars cost.

ALESONG BREWING

Eugene



- We've gone to 100% table service (from bar/counter) and are keeping all guests outside except for use of bathrooms.
- Although we don't anticipate it happening often, capacity is limited to the tables we have, so you may be asked to wait in your car until we have seating for you.
- The big cost for us is removing tables to spread them out at least 6 feet apart and adding staff (staffing levels have doubled). More details on our service can be found [here](#).
- Guests are allowed

BEND BREWING CO.

Bend



- All customer seating is now outside.
- All customers are required to be seated by a host when they arrive and remain at that table during their visit.
- New signage that explains the rules for social distancing, wearing masks, etc.
- Multiple stations to wash hands and/or apply sanitizer.
- Our costs to accomplish this have been substantial:
 - outdoor tables - approx. \$3000
 - outdoor tents - approx. \$5000
 - signage - approx. \$500
 - ongoing expenses for employee masks, sanitizer, etc.