



January 11, 2021

Governor Brown  
900 Court Street NE  
Salem, OR 97301

Dear Governor Brown,

As with so many industries across the state, Oregon's craft breweries continue to feel the economic impact from the pandemic and current statewide restrictions. We estimate current revenue loss across the industry into the millions and permanent closures to continue, with the most recent being the historical Portland Brewing Company.

In late December, we surveyed our members for an update on their current situation – below is a summary:

- Respondents were from 26 counties across the state, with 53% based in Multnomah County.
- 94% of the respondents are currently open for business, offering the following services:
  - Beer to go – 100%
  - Food to go – 56%
  - Delivery – 50%
  - Outdoor dining – 68%
  - Indoor dining – 3% (only 1 respondent is located in a county allowing indoor dining)
- 81% of the respondents have financially invested in modifications to their facilities, both indoor and outdoor, in order to ensure the safety of the teams and customers, as well as stay in compliance with state regulations.
  - Modifications include: tents, heaters, firepits, UV lighting for sanitizing, plexiglass barriers, commercial HVAC systems, HEPA filters, hand sanitizer stations, and more.
- 53% of the respondents were unable to access funding from the most recent round of state grants via the \$55 million allocated by you. Due to the counties handling applications and disbursement of funds, the criteria for eligibility was not consistent across the state and left many without access.
- Since the two-week freeze, 78% of respondents have had to lay off team members once again.
- When asked if their business could permanently close within the next 3-6 months, 17% said yes and 42% were unsure.

In an effort to help keep these businesses alive, I am reaching out to you today with regards to the current outdoor dining guidance and the following proposed changes:

- Outdoor dining capacity currently limited to 50, including staff – we would like to propose a modification to the capacity limit based off of square footage and current social distancing guidelines vs the current one-size-fits-all principle. We have multiple members with larger outdoor areas, many of which, as noted above, have already invested in outdoor structures and heating in order to offer safe outdoor dining.

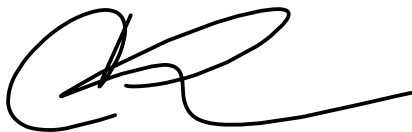
- Outdoor structure guidance – we would like to propose current guidance regarding outdoor structures be modified to align with Washington state guidance.
  - Current guidance mandates any outdoor space with a temporary or fixed cover must have at least seventy-five percent of the square footage of its sides open for airflow.
  - Due to the inclement winter weather that we have experienced across the state, outdoor dining under the current guidance is not conducive to a pleasant dining experience for guests. We propose a change to align with the following WA state guidance:
    - Outdoor structures should have no more than two walls to provide appropriate ventilation UNLESS they meet one of these ventilation requirements:
      - Structures can have three walls if another opening exists that is large enough to create cross ventilation.
      - Smaller outdoor dining structures, such as pods/igloos must:
        - Ensure the sanitation guidance is strictly followed.
        - Be limited to one dining party (six people) at a time.
        - Keep doors and windows open when the structure is inhabited.
        - Ensure the structure is aired out between dining parties. Wait 10 minutes to air the structure out before cleaning and sanitizing. A new party may not be seated until after sanitizing.
        - Be as open as possible during cleaning and sanitizing and at a minimum, employees shall wear disposable masks (for medium risk).
        - Ensure orders and food delivery occur outside of the structure.

We recognize the immense stress you and the Oregon Health Authority are under to ensure public safety and to minimize the spread of COVID-19. Since the initial lockdown back in March of last year, our industry has proven time and time again that the health and safety of their teams and customers is a top priority. They have suffered immense economic and staffing losses, and yet, they continue to heed and comply with Executive Orders and all state guidance. We do not want to see another brewery shutter its doors or another team member lose their job.

We ask you today to please take into consideration our proposed changes. We feel these minor changes are indeed a lifeline for our members and can potentially keep their doors open until it is safe once again to open indoor dining.

Thank you for your time and I look forward to hearing from you.

Cheers!



Christina LaRue  
Executive Director, she/her