



GUEST EXPERIENCE

Fall 2021 Private Events & Weddings Standards & Responsibilities

*We are excited to welcome you to Pippin Hill.
The safety of our employees and guests is our highest priority.
We've pulled together these guidelines to ensure a safe and secure
environment for our employees and our guests.*

OUR COMMITMENT

As we continue to monitor the effects of COVID-19 in our community and beyond, our commitment remains to ensure that our operation provides a safe and healthy environment for customers to enjoy themselves. We have implemented comprehensive 'best practices' safety procedures for our Pippin Hill guests and our service teams. This is a shared responsibility for us and our planners in cooperation with our clients.

We look forward to working with you!



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COLLABORATION *Roles & Responsibilities*

Due to the nature of hosting private events; we as the venue and operator have the responsibility for ensuring adherence to all safety procedures, policies, current code requirements, legal and policy recommendations in our venue on behalf of our clients. The client and their planner appropriately have the responsibility to communicate the operating protocols to their guests in advance, and proactively manage their guests behavior to adhere to the defined safety measures.

COMMITMENT TO A FULLY VACCINATED STAFF

All client-facing guests for events are fully vaccinated at Pippin Hill.

CURRENT MASK CODE

For the foreseeable period, our fully vaccinated staff will agree to wear masks during events upon clients' health risks requests.

VENDOR CERTIFICATION

All policies and procedures will be forwarded to all vendors contracted for the private event / wedding 30-days prior to enable follow-up questions.

EVOLVING STANDARD | 30 DAY OUTLOOK

For current safety and personal communications effectiveness, we work with the private event / wedding planners to ensure an understanding of our protocols, and discuss an action plan should a concern or additional safety request arise -- social distancing, flow and distancing at bars, mask wearing, dancing spacing. While we are whole-heartedly committed to adding additional safety measures while monitoring the local and national levels of cases and vaccinations, we will determine any final operational changes at 30-day in advance of the event date.

THE PIPPIN COMMITMENT

Our Safety & Sanitation Protocol

Pippin Hill's first priority is the health and safety of our employees, guests, and the community in which we operate. While we have developed additional policies and procedures to minimize the risk associated with COVID-19, we cannot guarantee that you will not become infected. By visiting Pippin Hill, you acknowledge the contagious nature of COVID-19, and you voluntarily assume all risks of injury and illness in the event that you may be exposed to or infected by COVID-19. You agree to release and hold Pippin Hill harmless from any claims for any COVID-19-related illness you may incur.



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Operating Procedures & Commitments

SANITATION

Guest and employee hand sanitizer and handwashing stations will be set up at entrances and exits, upon requests only. We are regularly and thoroughly disinfecting all food and beverage service areas and surfaces and have fully trained our staff on Health Department and CDC guidelines.

We ask that our guests consider their own health and opt to not visit if they don't feel well. Our staff are required to not come in if they don't feel well. To respect the wellbeing of others, our standard is to perform daily wellness checks with all of our staff, including symptom assessment and being diligent in not allowing anyone exhibiting symptoms to come to work.

RESTROOMS

Cleaned and disinfected regularly, with EPA-approved disinfectants against COVID-19. Particularly high-touch surfaces such as faucets, toilets, stall doors, doorknobs, countertops, diaper changing tables.

VIRAL FOGGING OF PUBLIC AREAS

We have treated our spaces utilizing fogging with an EnviroShield® system, a commercial medical-grade disinfection that eliminates over 99.99% of bacteria and viruses. This includes dangerous bacteria like salmonella and E. coli, common viruses like the cold and flu, and disinfectant-resistant pathogens like MRSA. These disinfectants are listed on the EPA's List

for use on emerging pathogens like Coronavirus. Our EnviroShield Endure® antimicrobial surface treatment adds another layer of defense by continuing to protect surfaces and help eliminate germs for up to three months. Its active ingredient has the highest EPA rating as well, so it's also safe for your guests and the environment.

CIRCULATING AIR TREATMENTS

We have upgraded and installed ultraviolet lights and High-Merv filters in our building HVAC systems, providing a top standard of protection for the circulating air.

Ultraviolet lights were shown to kill mold, viruses and bacteria more than 100 years ago. Today, UV lights are used for germicidal use in hospitals, restaurants and schools. They have been shown effective in killing and sterilizing an HVAC system. In 2012, a study at Duke University Medical Center showed that UV lights killed 97% of bacteria that were resistant to antibiotics, the so-called superbug bacteria that are the toughest to kill. The Journal of Applied and Environmental Biology reported in 2001 that germicidal UV radiation significantly reduces airborne fungi in air handling units.

Our High-Merv filters remove significantly smaller particles from the air resulting in it being much cleaner, and virtually no debris gets into the HVAC system where it can promote bacteria and fungus growth.



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DAY OF EVENT MANAGEMENT

Procedures and Precautions

CLOSING TASTING ROOM PRIOR TO PRIVATE EVENT/WEDDING

The winery will close at least 1.5 hours before the start of the event and we will use that time to clean the areas utilized during our operating hours. We are asking that guests please not enter the Tasting Room or Granary before the start of the event, due to our extensive protocols to pre-clean the facility. They are welcome to enjoy the lawns, the outdoor grounds & gardens.

DINNER SERVICE

We are continuing to provide our signature 'mirror' tableside dinner service.

BARS

We do have a custom plexiglass protective shield available upon request that affixes to our bars as a protective shield between the guest and bartender. The bartender will place the drinks on the bar for the guest to pick up. Glasses will not be reused - bartenders and servers will provide the guest with a new glass.