

2015 ASVO Wine Show Best Practice Recommendations

Addendum 1 (2020): Hygiene Requirements

This addendum introduces a new sub-section (Hygiene Requirements) to the 2015 ASVO Wine Show Best Practice Recommendations Section 4.5 RECOMMENDATIONS. WINE JUDGING PROCESS

4.5.0 Hygiene requirements

It has become increasingly important to give due consideration to hygiene practices when conducting a wine show to minimise infection risk. Wine Shows should have a safety plan that includes hygiene and any specific conditions or compliance required by local jurisdictions.

- 4.5.0.a Display signage in the tasting area to encourage people to practice hand hygiene, cough etiquette, and respiratory hygiene whilst in the venue.
- 4.5.0.b Any Stewards or Judges who exhibit cold or flu-like symptoms at the time of judging should not attend.
- 4.5.0.c Body temperature of Stewards and Judges should be taken at the start of the day. It is recommended to use a tympanic (ear) thermometer, as they have been shown to have superior accuracy compared to other anatomical locations. The normal temperature range using a tympanic thermometer is between 35.5 °C and 37.7 °C. Always use disposable caps and clean the thermometer with an ethanol-based hygiene wipe between people.
- 4.5.0.d Ensure Stewards and Judges have the facilities and are encouraged to regularly wash their hands (for a minimum twenty seconds) using either or both;
 - 4.5.0.d.i Soap (unscented) and Water: Wet your hands with clean, running water (warm or cold), turn off the tap, and apply soap. Lather your hands by rubbing them together with the soap. Lather the backs of your hands, between your fingers, and under your nails. Scrub your hands for at least 20 seconds. Rinse your hands well under clean running water. Dry your hands using a clean disposable paper towel.
 - 4.5.0.d.ii Hand Sanitiser (unscented) containing minimum 70% alcohol: Apply the gel product to the palm of one hand. Rub your hands together covering all the surfaces of your hands and fingers until your hands are dry. This should also take 20 seconds.
- 4.5.0.e Judges and Stewards should respect social distancing in working areas, social spaces, during judging, and score collation areas, and organisers should ensure there is enough space provided so this can be achieved.
- 4.5.0.f Judges and Stewards should wear lab coats or aprons. Lab coats or aprons must be removed before going to the restroom and should be laundered fresh each day.
- 4.5.0.g A fresh, clean glass should be used for each wine exhibit. Glasses should be cleaned immediately after use using a glass washer at 50-55 °C, rinsing thoroughly with fresh hot water at 60-70 °C, and then air-dried. Glasses should not be cleaned using a cloth as this may cross contaminate (or introduce off odours) the glasses. If water leaves water marks, you may need to invest in a mobile RO unit (commercial units are available under the Winterhalter brand) to reduce the electrical conductivity of the rinse water.
- 4.5.0.h Wine glasses should not be shared by Judges. This includes call back wines and trophy judging.

- 4.5.0.i Buffets and self-service foods should be avoided as they are known to have increased food safety risks due to the general public being responsible for serving themselves. Utensils should be cleaned thoroughly and wrapped or disposable utensils should be supplied.
- 4.5.0.j Stewards involved in cleaning, removal of glasses or emptying of spittoons should wear appropriate PPE including face masks and rubber gloves.
- 4.5.0.k Routine cleaning of frequently touched surfaces using appropriate detergent/disinfectant solutions or wipes is effective. Particular attention should be paid to horizontal surfaces such as tables, chairs and frequently touched surfaces such as handrails, door handles, tablets, and computer keyboards / mouse. Cleaning and disinfecting are two different processes:
 - 4.5.0.k.i Cleaning means physically removing germs, dirt and organic matter from surfaces.
 - 4.5.0.k.ii Disinfecting means using chemicals to kill germs on surfaces. It's important to clean before disinfecting because organic matter and dirt can reduce the ability of disinfectants to kill germs.
 - 4.5.0.k.iii Cleaning products should be chosen that are approved for the surface to be cleaned. In general, combined detergent/disinfectant solutions or wipes are acceptable for hard surfaces. Avoid using bleach and ensure cleaning solutions do not introduce additional background smells to the tasting areas.
- 4.5.0.l Carpets should be regularly vacuumed - ideally with a vacuum cleaner fitted with a HEPA filter.
- 4.5.0.m Exhibitor tastings should consider the above points in addition to the following;
 - 4.5.0.m.i Crowd density should be considered with density of 1 person per 4 m² or less.
 - 4.5.0.m.ii Spittoons should only be placed on the floors at least 2 m from the tasting tables. This is to prevent splashing on people, tables, bottles, or glasses.