

PANDEMIC GUIDELINES

For this phase of the of the COVID-19 crisis the club brewhouse will have occupancy restrictions until the state declares it is safe to go back to normal operations. The following guidelines are to make sure we maintain social distancing and avoid contamination.

In order to schedule your brew session and access the club brewhouse, you must initial each item below and sign off that you agree to all the terms.

1. RESERVATIONS1 Brewer may brew Tuesday—Thursday.2 Brewers may brew Friday—Monday	3. CLEANING & SANITATION – Spray bottles of bleach solution will augment our normal PBW & Starsan regimen.
You must use the website reservation system and not enter the brew house at an unscheduled time.	After cleaning use bleach spray bottles to DISINFECT EVERYTHING YOU TOUCH! Take your trash to the dumpster.
Schedule no earlier than 15 MINUTES after the previous session ends, do not enter the space while someone is there.	Avoid wasting sanitizer, log the time you mix a batch of Starsan and leave it for the next brewer if it's not fouled.
Make sure you are on time and able to complete your project within 6 HOURS, contact us and reschedule if you can't.	4. SAFETY PRECAUTIONS – Keep at max occupancy of 4 people, and you must follow these procedures.
2. BREWING – Only one brew station and the bottling table are available, along with lagering fridges, storage, and grain store.	Provide your own PPE and wear a mask, use gloves when contacting common things like the keypad, toilet, etc
DO NOT COME IN to the space if you are not feeling well, contact us if you can't make it in for any reason.	Wipe down keezer tap handles and thoroughly clean and disinfect glasses that you use.
STICK TO YOUR STATION and avoid spreading your stuff throughout the brew house.	If you want to bring a co-brewer or friend, contact the other brewer on the schedule and make sure they approve.
Email contact@chaosbrewclub.net and post on Slack if there is a problem, feel free to call Steven or Reed.	If you want to pop-in and check a beer, contact the other brewer(s) on the schedule and make sure they approve.