Tennessee Farm Winegrowers Alliance

The following are recommended guidelines for opening back up in a safe manner.

Protecting Customers

- If you plan on opening your Tasting Room consider going Reservation Only to control crowds (Cellar Pass can help with this)
- If you do open your Tasting Room, Limit customer occupancy to 50% inside your Tasting Room
- If you offer food and seating please make sure there are no more than 6 people at a table and the tables are at least 6 feet apart
- Do not offer wine by the glass for On-Premise Consumption if you do not offer food, as Bars and Bar areas inside Restaurants are still closed.
- Increase curbside, pickup, and shipping options
- Prompt customers regarding the importance of social distancing
- No Live Music
- No Special Events that would bring groups larger than 10 at a time.
- Use social distancing standards in waiting areas and have employees encourage social distancing

Protecting Employees

- Wear face coverings and gloves
- Report any symptoms of illness to the supervisor
- Follow daily sanitation protocols

Business Operations

- Place hand sanitizing stations at the entrance of the business and at the register
- Sanitize all front-of-house contact surfaces every two hours, including pens, doorknobs, keyboards, screens, and phones
- Sanitize Credit Card Keypads/iPads after each customer touches them
- Use disposable menus
- Sanitize chairs and all tabletop items after each table turn
- Adjust store hours to allow time for enhanced cleaning
- Suspend the sampling of food
- Management-level employees should monitor compliance
- Establish enhanced cleaning protocols that follow CDC guidelines
Add social distancing “reminder” signage and announcements

Employer Guidelines

*per State Plan*

- Screen all employees reporting to work for COVID-19 symptoms with the following questions:
  - Have you been in close contact with a confirmed case of COVID-19?
  - Are you experiencing a cough, shortness of breath, or sore throat?
  - Have you had a fever in the last 48 hours?
  - Have you had a new loss of taste or smell?
  - Have you had vomiting or diarrhea in the last 24 hours?

- Temperature screening employees:
  - Best practice: employers to take temperatures on site with a no-touch thermometer each day upon arrival at work.
  - Minimum: Temperatures can be taken before arriving. Normal temperature should not exceed 100.4 degrees Fahrenheit.

- Direct any employee who exhibits COVID-19 symptoms (i.e., answers yes to any of the screening questions or who is running a fever) to leave the premises immediately and seek medical care and/or COVID-19 testing, per CDC guidelines. Employers should maintain the confidentiality of employee health information.

- Implement workplace cleaning and disinfection practices, according to CDC guidelines, with regular sanitization of high-touch surfaces at least every two hours.

- Mitigate exposure in the workplace by implementing social distancing guidelines and modify the scheduling.

- Allow employees to work from home as much as possible.

- Plan for potential COVID-19 cases, and work with local health department officials when needed (e.g., monitor and trace COVID-19 cases, deep clean facilities).

- Covered employers and employees should be aware of the provisions of the federal Families First Coronavirus Response Act, which allows for paid sick leave 8 or expanded family and medical leave for specified reasons, such as for selfquarantining or seeking a medical diagnosis for COVID-19 symptoms.

- Update the Employee Illness Policy to include the symptoms of “COVID-19” or create a COVID-19 specific policy. All staff should sign the policy, and the policy should be posted for confirmation.

- Limit self-service options (customer samples, communal packaging, food/beverages, etc.).

- Post extensive signage on health policies, including the following documents in the workplace to help educate building occupants on COVID-19 best practices:
  - CDC guidance to stop the spread of germs
  - CDC guidance on COVID-19 symptoms

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