

# 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 or expanded family and medical leave for specified reasons, such as for self-quarantining 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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