Guidelines for Businesses

Reopening Tennessee Responsibly







Restaurant Guidelines

It is vitally important to both the state's economy and the food supply chain that restaurants are allowed to begin some operations and put employees back to work. The State of Tennessee recommends the following best practices for restaurants at this time.

Protecting Employees

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

Protecting Customers

- Limit occupancy to 50% of seating capacity
- Space tables 6 feet apart
- Limit seating to 6 per table
- Use social distancing standards in waiting areas
- Keep bar areas closed
- No live music
- Screen customers with basic questions about COVID-19 symptoms



Restaurant Guidelines

Restaurant owners and managers should take additional steps to maintain heightened sanitation standards during this time particularly as it pertains to high-touch surfaces used by multiple customers and employees.

Business Operations

- Sanitize all front-of-house contact surfaces every two hours
- Use disposable menus or sanitize menus between each use
- Use rolled silverware/napkins stored in sealed bins
- Sanitize chairs and all tabletop items after each table turn
- Do not offer self-serve buffets, shared condiments, or beverage station re-use
- Provide ServSafe COVID-19 training for all food handlers





Retail Guidelines

Tennessee retailers are a trusted and important source of goods for our residents as well as a major employer base. The State of Tennessee recommends the following best practices for retail stores at this time.

Protecting Employees

- Wear dedicated cloth face coverings, gloves, and other personal protection items as recommended by the CDC
- Report any symptoms of illness to supervisor
- Provide training on personal protective equipment based on CDC guidelines
- Sanitize hands with soap and/or hand sanitizer
- Stagger shifts, breaks, and meals to maintain social distancing

Protecting Customers

- Limit customer occupancy to 50% of store capacity
- Customers should wear face coverings inside stores
- Consider shopping hours for the elderly, medically vulnerable, and health care workers
- Establish one-way aisles and traffic patterns for social distancing
- Increase curbside, pickup, and delivery service options
- Prompt customers regarding the importance of social distancing



Retail Guidelines

Business Operations

- Establish enhanced cleaning protocols that follow CDC guidelines
- Designate separate entrances and exits
- Use plastic shields or barriers at checkout between the customer and clerk
- Adjust store hours to allow time for enhanced cleaning
- Prohibit the use of reusable bags
- Suspend "self-service" food stations and dining areas
- Suspend the sampling of food and personal hygiene products
- Management-level employees should monitor compliance
- Add social distancing "reminder" signage and announcements