

SAFETY FIRST

For You



Guest Rooms

- Intense Cleaning Process
- Guest Rooms Remain Unoccupied For 1 Day
- Limited Stayover Services
- Room Keys Disinfected / Digital Key Services
- Disposable Drinkware
- Contactless In-Room Dining Served in Disposable Containers



Dining Facilities

- Increased Table/Chair Spacing
- Tables & Chairs Disinfected After Every Guest
- Food Service Employees In Appropriate PPE
- Outdoor Patio Seating Available
- Single Use Menus
- Minimized Table Settings



Employees

- Single Employee Entrance
- Employee Temperatures Checked Before Entering
- Appropriate PPE Worn
- Frequent Hand Washing
- Coronavirus Safety Champion
- Regular Safety Training



Meetings + Events

- Increased Table/Chair Spacing
- Separate Serving & Cleaning Team Members
- Sanitizing Wipes Available in Meeting Rooms
- Hand Sanitizing Stations in All Meeting Rooms
- Enhanced Food Service & Safety Procedures



Public Spaces

- Social Distancing Signage
- Clear Barriers at Check-In
- Furniture Spacing Increased
- Elevator Maximum Occupants of 4 Guests
- Frequent Disinfecting
- Hand Sanitizing Stations Provided Throughout
- Easy Stairwell Access



Health + Wellness

- CDC Health & Safety Guidelines Reviewed Daily
- Individual Guest Room Air Conditioning and Heat Controls
- Hotel Location Near Downtown Perfect for Walking Outside



Fitness & Recreation

- Fitness Center Currently Closed per the Tennessee Pledge.



General

- Hospital-Grade Disinfectants Used Throughout Hotel
- Increased Cleaning Schedules
- Observing Physical Distancing
- Following State/Local Laws & Safety Guidelines



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Meeting & Event Safety



Physical Distancing

- Strictly Adhering to Federal, State & Local Guidelines and Restrictions
- Increased Space Between Tables & Chairs
- Reduced Meeting Room Capacities
- Increased Isle Width
- Meeting Diagrams Provided in Advance
- Public Space Furniture Spacing Increased
- Increased Physical Distancing Signage



Cleaning + Disinfecting

- Hospital-Grade Disinfectants
- Tables + Chairs Disinfected Prior to Meeting Start & During Lunch
- Frequent Cleaning & Disinfecting of All Rooms, Public Spaces & Equipment
- Hand Sanitizer Stations Available in Meeting Rooms & Public Spaces
- Sanitizing Wipes Available in Meeting Rooms
- Doors Opened During High Traffic Times to Reduce Touch Points



Catering Service

- Separate Serving & Clearing Staff
- All Food Prepared Following Strict Food Safety Protocols
- Food Service Employees In Appropriate PPE
- No Courses or Beverages Pre-Set on Tables
- Silverware Pre-Rolled in Sanitary Area
- Single Serve Condiments Used When Possible
- Bottled Water Replaces Water Stations & Pitchers
- Hotel Staff Serve Food at Buffet Stations
- Interval Buffet/Break Service to Reduce Crowding
- Buffet Utensils Replaced Every 15 Minutes
- Smaller Buffet Quantities Replaced More Frequently
- Staff Members Present to Enforce Physical Distancing at Buffet Stations
- Cash Bars Require Separate Cashier at an Additional Fee
- Single Serve Beverages at Break Stations
- One-Way Foot Traffic When Possible
- Outdoor Event Space Available