

RETAIL GROCERY IN RESTAURANTS

Information on the Practice and Examples from Tennessee



The Tennessee Department of Environment and Conservation, Office of Policy and Sustainable Practices is aware of the impact that COVID-19 has on our food systems. We created this document to provide regulatory context and examples of Tennessee food service establishments offering retail and grocery sales services. Adding these offerings has a variety of associated benefits for both the food service establishment and its supply chain. This has been identified as a best practice to support supply chain continuity and expand market access for produce and other agricultural products.

OVERVIEW

An estimated 50%* of all food produced in the U.S. is sold to consumers through food service establishments. The COVID-19 pandemic has resulted in the widespread closure or interruption of food service establishments across the country causing significant food supply chain disruptions. As a result, farmers, agribusiness, processors, and distributors are facing unprecedented levels of surplus produce, milk, poultry, and other specialty food products leading to temporary increases in food waste at farms and processors. The four restaurants identified below provide examples of how adding services, in this case, retail and grocery, can support local food systems and also help address shortages of goods and products for consumers.

*USDA Economic Research Service

CAFE ROZE

Nashville, TN

In addition to a takeout menu and daily family dinner menu, Cafe Roze opened Roze Bodega.

"The focus in the bodega has been to try to stock as many local farmers and vendors as possible so that they can also continue serving the community. We've decided to continue operating this way for the foreseeable future while we continue to monitor data on a daily basis," says owner and executive chef, Julia Jaksic.

Through Roze Bodega, customers can place orders online for a variety of items, including produce, meats, dairy, prepared food, dry good, including toilet paper, and various beverages. Orders can be picked up or delivered. [Visit their site.](#)



THE WALNUT KITCHEN

Maryville, TN

The Walnut Kitchen offers takeout orders and has also opened a pop-up grocery store. "We saw that people in our community were struggling to buy things like chicken and milk, and also saw the opportunity to stay open. This time has been overwhelming for everyone and we want to continue to serve our community," says Natasha Orsi, Assistant Manager and Farm Manager of The Walnut Kitchen. The store is open 11am-6pm Tuesday-Saturday and offers Take + Bake meals, as well a variety of meats, produce, pantry items, and dairy products. Customers must place an order online or call for same day orders and have the option to pay before picking up inside or curbside. [Visit their site.](#)



BREAD & BUTTER

Chattanooga, TN

Bread and Butter, a local artisan bakery and market, has expanded the items offered to meet the community's needs. "We didn't have an online store before this started, so we had to quickly develop one in order to continue to serve our community, and reduce the health risk for everyone," says owner Victoria Capdevielle. They are offering breads, pastries, sandwiches, take and bake items, and grocery items such as produce, eggs, dairy, pantry items, and even toilet paper. Customers can place orders online or by phone. [Visit their site.](#)

TAMBOLI'S PASTA AND PIZZA

Memphis, TN

Tamboli's Pasta and Pizza has transformed into Tamboli's Mobile Deli, to continue to provide food to their customers and support local farmers. Every day from 4pm to 6pm, customers can purchase food from Tamboli's menu, take and bake items, and grocery items from local farmers and food producers, including produce, meats, eggs, dairy, coffee, breads, spices, oils, and honey. Orders can be picked up curbside or delivery within 30 minutes of their Midtown location. Additionally, 10 percent of profits from the Mobile Deli are donated directly to the Mid-South Food Bank. [Visit their site.](#)



Regulatory Context

In Tennessee, food service establishments are regulated by the Tennessee Department of Health while stores selling food products are under the purview of Tennessee Department of Agriculture. Currently, if a restaurant is interested in expanding offerings to sell retail, grocery, and/or bulk products, the Tennessee Department of Health reviews these requests. If you are a food service establishment interested in adding retail and grocery sales, please reach out to your local health department for more information by clicking [HERE](#).



Get Food Smart TN

Get Food Smart TN is Tennessee's initiative to reduce food waste throughout the state. We assist restaurants, schools, government entities, organizations, grocery stores, agriculture, and other businesses in starting and enhancing food waste initiatives. During this unprecedented time, please feel free to reach out to us for assistance by clicking [HERE](#).