

★ Count ON ME NC ★

A MUTUAL COMMITMENT TO KEEP EVERYONE HEALTHY & SAFE

The Count On Me NC program is focused on providing the necessary knowledge and information needed to manage COVID-19 within businesses as restrictions are relaxed. These free courses provide a consistent approach based on state and national guidelines. The voluntary program is designed to incorporate the best available science in social and physical distancing, employee health and cleaning, sanitizing and disinfection and is presented in an easy format in both English and Spanish. Each of these short training sessions are under 30 minutes and delivered online in an engaging and interactive format.

Participating businesses will be recognized on the website CountOnMeNC.org.

RESTAURANTS

Courses customized for:

- Managers
- Front of House Staff
- Back of House Staff

OTHER BUSINESSES:

Courses customized for:

- Cleaning and Disinfecting Surfaces for COVID-19 Management
- General Best Practices for COVID-19 Management in Hospitality and Tourism Settings





RESTAURANT COMPLIANCE CHECKLIST

Yes	No	Not obs	Question
Changes to Normal Operations			
			Are signs posted advising customers to not enter if symptomatic?
			Are there signs and floor markings to help with distancing in waiting areas?
			Are dining rooms reorganized to ensure six feet of distance between guests?
			If self-service is open, is there an attendant available to monitor the buffet?
			Are condiments and place settings stored off table?
Cleaning and Disinfection			
			Does the business have a plan for cleaning and disinfection of high-touch surfaces?
			Are tables being cleaned and disinfected in between seatings?
			Are menus either single use or disinfected between guests?
			Are chemicals and contact times used appropriate for COVID-19 disinfection?
Hygiene and Health			
			Are cloth face coverings provided for staff and do they know how to wear them?
			Are employees required to take the health survey before their shift?
			Is hand sanitizer available for guests and staff?
			Are signs reminding of hand hygiene and proper handwashing posted for customers and staff?