

Elbert County
5-STAR Restaurant Certification
Variance Protection Program

Individual Business Application

Elbert County 5-STAR Restaurant Certification

The variance protection program supports local businesses in their efforts to implement safe practices related to COVID-19. Participation is a completely voluntary and was introduced to provide a path to reopen indoor dining. This program serves as a directory of dining establishments recognized for their efforts to keep our community safe and open.

By completing this packet (pages 3-5), you are expressing interest in participating in the Restaurant Variance Protection Program (5-star). Once approved, an Elbert County Public Health representative will visit your facility to assess measures related to COVID-19 safety practices.

Need assistance?

If you need assistance filling out this application or have any concerns or questions regarding how you might meet the requirements, please email or call the Administrative Committee member for your area:

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What are the benefits?

Level	Eligibility	Benefit for Certified Businesses
Green	An automatic capacity increase process is already built into Protect Our Neighbors	Increases consumer confidence
Blue	Eligible	Certified businesses can operate with an additional 50 people added to their cap
Yellow	Eligible	Certified businesses can operate at Blue capacity levels
Orange	Eligible	Certified businesses can operate at Yellow capacity levels
Red	Eligible ONLY if a county has had a 2 week sustained decline in incidence, percent positivity, and hospitalizations	Certified businesses can operate at Orange capacity levels
Purple	Not eligible	Not eligible

Who is eligible?

Once the program is authorized in Elbert County by the state, individual dining establishments who choose to apply may be certified by submitting this application for approval. The next few pages provide detailed guidance on the requirements. Restaurants seeking certification agree to meet specific standards of operation that then allow fewer restrictions on dining capacity (and allows resumption of indoor dining even in level RED).

What if cases rise in a community?

If a county sees a significant rise in cases or hospitalizations, then the program is suspended. This automatically occurs if the region reaches more than 90% of their county's/RETAC ICU hospital capacity.

If a county is in mitigation, or a stricter local public health order in lieu of moving on the dial, all businesses must follow the dial level of their county and are not eligible for capacity increases during that period.

5-Star Certification Business Application

All fields Required

Date: _____

Business Name

Your answer

Business Address

Your answer

Contact Name

Your answer

Phone Number

Your answer











Email address

Your email

Ideal time for a pre-certification assistance visit?

Your answer

BUSINESS SPECIFIC WRITTEN IMPLEMENTATION & COMPLIANCE PLANS (required)

Mitigation Strategies	CERTIFIED QUALIFICATIONS	Implementation Plan Details
MASKS ARE MANDATORY AND ENFORCED Masks are only removed for eating and drinking indoors. While talking to servers/hosts, waiting to order or for food, or talking to others at the table while not actively eating, masks must be replaced. Signage provided by County	 Required	(i.e., display signage, employee training plan)
TABLE AND HOUSEHOLD DISTANCING Table distancing must be 10' if the county is in RED or at appropriate level for other colors. In RED, tables may only have members from the same household. Signage provided by County	RED - 10' ORANGE -6' YELLOW-6'	(i.e., shown in floor layout plan)
Regular sanitation and cleaning of high touch surfaces	 Required	(i.e., sanitation log used for tracking and monitoring)
Daily employee symptom and exposure checks Sample employee screening form provided	 Required	(i.e., employee screening log used for tracking and monitoring)
Screen for symptoms and record customer names and contact info to support tracing Sample form provided	 Required	(i.e., customer screening log used for symptom checks and contact information)
RESERVATIONS If not using reservations, must document how you will ensure people from different households remain 10' apart and do not congregate while waiting. You must also keep a log of what table a customer occupied. See screening information above	 Recommended	(i.e., reservation log used for tracking and contact information)
Process for outbreak detection, reporting, and response	 Required	See Guidance Below
VENTILATION IMPROVEMENT BY: <ul style="list-style-type: none"> ● HVAC improvements, or ● HEPA filters appropriate for space size, or ● Permanently open windows. State Ventilation guidelines included	 Required	<ul style="list-style-type: none"> ● Proof of compliance <ul style="list-style-type: none"> ○ Example: HVAC vendor certification of maintenance schedule and filter efficiency ○ Example: Note windows on floor plan
Exposure notification app promotion & outreach to employees and customers Signage provided by County	 Required	Display signage
PUBLICLY DISPLAYED INSTRUCTIONS FOR A CUSTOMER TO LODGE COMPLIANCE COMPLAINTS TO THE ADMINISTRATIVE COMMITTEE Signage provided by County	 Required	Display signage
EXTRA EFFORT TO CREATE SPECIAL HOURS OR ACCOMODATIONS FOR AT RISK POPULATIONS		(i.e., describe implementation plan)

ZERO PRIOR CITATIONS OF NONCOMPLIANCE	✓	Elbert County Public Health validation
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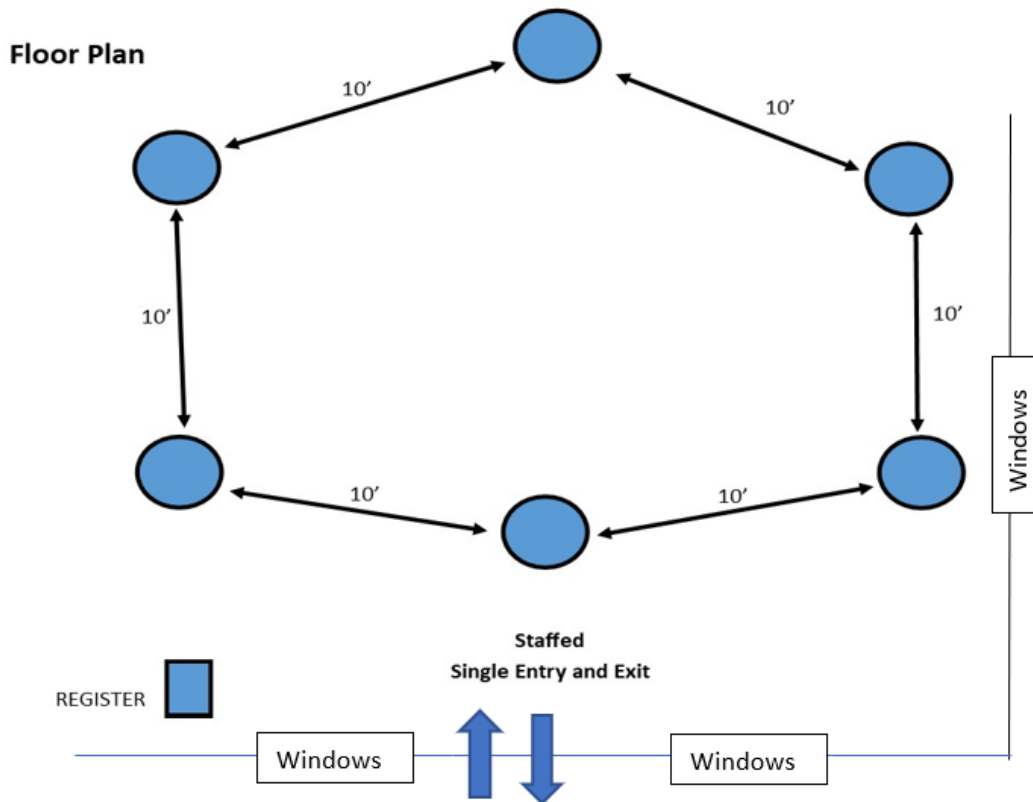
FLOOR LAYOUT (required)

Computer generated or hand-drawn is acceptable

Business Name
 Location Address
 City, State, Zip
 Phone

5-STAR Variance Protection Program

Date



EXAMPLE

A. Supporting templates and documentation

1) Sample Employee symptom screening form:

COVID Symptoms: Cough, Shortness of breath or difficulty breathing, Chills, Muscle aches, Sore throat, New loss of taste or smell										
Employee Symptom Check	Emp 1		Emp 2		Emp 3		Emp 4		Emp 5	
	Fever 100.4°F or above	Syptoms/Exposure	Fever 100.4°F or above	Syptoms/Exposure	Fever 100.4°F or above	Syptoms/Exposure	Fever 100.4°F or above	Syptoms/Exposure	Fever 100.4°F or above	Syptoms/Exposure
Friday, January 1, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Saturday, January 2, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Sunday, January 3, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Monday, January 4, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Tuesday, January 5, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Wednesday, January 6, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Thursday, January 7, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Friday, January 8, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Saturday, January 9, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Sunday, January 10, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Monday, January 11, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Tuesday, January 12, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Wednesday, January 13, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Thursday, January 14, 2021	Y	N	Y	N	Y	N	Y	N	Y	N
Friday, January 15, 2021	Y	N	Y	N	Y	N	Y	N	Y	N

2) Sample Customer symptom screening and contact tracing form

COVID-19: Customer Log						
Businesses are required to keep a detailed log of customer interactions under the 5-Star Certification Variance Protection Program, in case contact tracing becomes necessary. You must fill out and keep this information for each customer interaction, and give these logs to the Elbert County Health Department, if requested. Please write legibly. Retain logs for three months in a secure place.						
Business name: _____						
Business address: _____						
COVID Symptoms: Cough, Shortness of breath or difficulty breathing, Chills, Muscle aches, Sore throat, New loss of taste or smell						
DATE	IN	OUT	TABLE	NAME	PHONE/ EMAIL	Symptoms/Exposures
1/1/2021	9am	10am	1	John Doe	111-111-1111 John@doe.com	Y N

3) Ventilation Information

Natural ventilation

Even with an open window or door, natural ventilation can be limited if inside and outside temperatures are

similar and there is little wind. Below are strategies to increase natural ventilation indoors.

- Ventilation can be increased through cross-ventilation, by opening windows (or doors) at opposite sides of a buildings (but preferably not directly opposite of each other), and keeping internal doors open
- Opening the highest and lowest windows at the same time (especially on different floors) can also help to increase ventilation.
- Local bathroom or kitchen fans that exhaust air outdoors and remove contaminants directly from the room where the fan is located also increase the outdoor air ventilation rate and can be turned on in areas that are occupied to increase ventilation.

Fan use

Consider using indoor fans in combination with open doors or windows to further increase ventilation. In addition to specialized window fans, box fans or tower fans can be placed in front of a window. Fans can face toward the window (blowing air out of the window) or away from the window (blowing air into the room).

- If a single fan is used, it should be facing (and blowing air) in the same direction the air is naturally moving.
- The direction the air is blowing (in or out of building space) from a particular window or door may change at times, especially on windy days. If these changes are frequent, try moving the fan to another location. Also, you may not need to use a fan on windy days.
- To help reduce risks of airborne transmission, direct the airflow of the fan so that it does not blow directly from one person to another.
- Consider limiting or removing access to the area directly in front of any ground-level fans to prevent people from standing directly in front of the air flow discharge.
- Do not use rotating/oscillating fan heads that create “recirculation” and can push air (that may potentially contain virus particles) around in circles. Keep the fans pointing in one direction
- Oscillating fans may be used if there is no other way to avoid blowing air directly from one person to another. Circulate air away from breathing zones or in an upward direction if at all possible, to avoid fully recirculating the air.

Use a portable air cleaner or air purifier

Air purifiers can help reduce airborne contaminants including viruses in a confined space. However, by itself, a portable air cleaner is not enough to protect people from COVID-19. When used along with other best practices recommended by the CDC, operating an air cleaner can be part of a plan to protect your business.

- Portable air cleaners with HEPA (high-efficiency particulate air) filters are likely the most effective. Other filter types, including ionizers and ozone generators, have not been proven in infection control and can generate harmful byproducts.
- To help reduce risks of airborne transmission, direct the airflow of the air cleaner so that it does not blow directly from one person to another.
- Change filters in portable air cleaners according to manufacturer instructions for use.

HVAC in commercial buildings

The HVAC systems typically filter air before it is distributed throughout a building, so consider upgrading HVAC filters as appropriate for your specific building and HVAC system (consult an HVAC

professional). The CDC recommends upgrading air filters to the highest efficiency compatible with the HVAC system and checking the filter fit to minimize filter air bypass and leakage.

The following best practices will ensure your system is operating optimally and decreasing the risk of indoor air contaminants and potential viral transmission:

- Ensure that you are maintaining the system so that it is operating optimally.
 - Have an HVAC technician perform regular (at least twice per year) maintenance checks, cleaning, and upkeep to ensure the system is running smoothly.
 - Ask an HVAC technician to make a basic assessment of airflow directions and system function and adjust as recommended.
 - Replace filters regularly and use the top-rated filters for the system (HEPA or MERV-13 or higher is best if the system can accommodate it and handle the pressure drop it creates).
 - Set air exchange rates to the highest settings allowed by the system.
- Maximize the dilution of indoor contaminants by running the system as much as possible while the building is occupied.
 - Consider keeping the ventilation system running 24/7. This will ensure that the building is able to purge interior spaces after use.
 - Many buildings have HVAC systems that operate the ventilation system during occupied hours and then off completely at night or other periods when the building is unoccupied. While turning the system off may save energy, maintaining airflow after the space is occupied will help “flush” air through and can clear any contamination of the space that occurred while it was occupied.
 - If HVAC is turned off or airflow rates minimized when the space is unoccupied, it is recommended to turn back on or increase to full capacity and run the system for at least 2 hours before occupancy, and 2 hours after the last cleaning is completed before turning off again.
 - Maintaining air circulation when spaces are not occupied, allows clean air exchange to occur between occupants.
 - If the space will be unoccupied for an extended period of time, turning off the HVAC/ventilation may make sense. Allow the system to flush air through the space for some time after occupants leave (e.g., 24 hours) before shutting it off, and then when restarting the system again before occupancy, allow time for air exchange before the space is reoccupied.
- If COVID-19 cases are identified in the building:
 - Change filters including those in portable units, while the system is turned off (do not have occupants in the space while the system is off). Wear gloves and respiratory protection when changing the filter and dispose of the filter media in a sealed bag.
 - Run the HVAC system at the maximum air exchange rate for which it is designed. It is recommended that the space remains empty of other occupants, if possible, for 24 hours while air exchange occurs.

4) Outbreak Detection, Reporting, and Response Plan Information

If there is a suspected outbreak of COVID-19 originating in a restaurant, Elbert County Public Health will work with restaurant management and owner(s) to implement control measures. ECPH will implement CDPHE protocols for communicable disease investigation, including completion of a COVID-19 Outbreak

Report (an electronic copy of this report will be provided to certified businesses). Outbreak control measures directed may include:

- Temporarily closing the restaurant
- Cleaning and disinfecting the restaurant
- Disposal of food items
- Informing patrons and the public about the outbreak
- Collaborating with ECPH on case investigations and contact tracing efforts.

The restaurant in question agrees to not wait for laboratory confirmation of test results before initiating these processes. Elbert County Public Health will provide specific, clear, and actionable steps for consumers to take to protect themselves from further potential exposure to COVID-19.