



LOURDES A. LEON GUERRERO
GOVERNOR, MAGA HACA

JOSHUA F. TENORIO
LT. GOVERNOR, SIGUNDO MAGA LAHA

GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



LINDA UNPINGCO DENORCEY, MPH
DIRECTOR

LAURENT SF DUENAS, MPH, BSN, RN
DEPUTY DIRECTOR

JOSEPHINE T. O'MALLAN
DEPUTY DIRECTOR

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Re: Minimum Requirements for Dine-In Restaurants REVISED

The additional requirements outlined below supplements the Guam Food Code (GFC), which is the regulations that governs the operation of retail food establishments, such as restaurants, on island. The purpose of this document is to require additional measures, which must be taken to reduce the risk of transmitting COVID-19 from person-to-person spread and touching of contact surfaces.

Salad bars, buffets, and self-service operation of any kind are prohibited. Outdoor dining is encouraged and recommended.

Outlined below are general requirements, employee health, cleaning and disinfecting, ventilation, social distancing, and other protective measures:

A. General Requirements and Restrictions

- Operate at no more than the percent of occupancy rate for the establishment, including employees, as identified in current or future Executive Orders.
- Where foods are displayed, sneeze guards must in place.
- Cafeteria style dining (food employees serving the food) is permitted with appropriate physical barriers in place.
- Follow the requirements of the Guam Food Code that also applies to COVID-19 mitigation:
 - Prohibiting sick employees in the workplace;
 - Strict handwashing practices, to include when and how;
 - Strong procedures and practices to clean and sanitize surfaces;
 - Ensuring person-in-charge (PIC) is a certified food manager; and
 - Ensuring PIC is on site at all time during operating hours.
- Have procedures and maintenance of records in place prior to re-opening, which address the following:
 - Employee health, to include having a plan in place if someone is or becomes sick;
 - Cleaning/sanitizing procedures; and
 - Social distancing and protective equipment.

B. Employee Health

- Pre-work screening is conducted by PIC, to include taking employee temperatures.

- Employees must immediately report symptoms to PIC.
- If an employee is showing COVID-symptoms, or have been found positive for the virus, the establishment must follow CDC guideline or DPHSS guideline, whichever is more stringent.
- Promote healthy hygiene practices and have adequate supplies to support health hygiene behaviors.
- Post signage for employees and customers on good hygiene and sanitation practices.

C. Cleaning and Disinfection

- Intensify detail-cleaning and disinfection of entire establishment.
- Focus on high-contact areas (i.e. door handles, tables, counters, utensils).
- Avoid all food-contact surfaces when using disinfectants.
- Between seating, clean and disinfect table condiments, digital ordering devices, check presenters, tabletops, and other common touch areas.
- Eliminate table presets.
- Clean and disinfect reusable menus after each customer, throw paper menus after each customer, or list menu on a board, if possible.
- Create a schedule for the cleaning and disinfection of restrooms that identifies who, when, what, and how and based on frequency of use.
- It is highly recommended to cover chairs if made of fabric and other porous materials with non-porous material for easy cleaning and disinfection or disposable coverings as an alternative (such as paper covering).
- Follow CDC's *Cleaning and Disinfecting Decision Tool*.

Food establishments must also ensure cleaning, sanitizing, and disinfecting chemicals being used are authorized to be used in a food establishment. Manufacturer's specifications SHALL be followed. It is a violation of the GFC to use chemicals not authorized to be used in a food establishment or to use approved chemicals in a way that does not follow manufacturer's specifications.

D. Ventilation

- Maximize fresh air through use of existing ventilation system.
- If fans are used, steps need to be taken to minimize air from fans blowing from one person directly at another individual.

E. Social Distancing and Other Protective Measures

- Dining areas and seating arrangement are to be configured to ensure minimum of 6 ft separation between tables. Booth seating is exempted from the 6ft separation requirement provided that physical barriers are installed between booths or existing barriers are tall enough to adjacent parties.
- Social distancing measures should take into account service areas and guest areas and utilize floor markings, signs, barriers, etc. for enforcement.
- Provide separate entrance and exit, if possible.
- Post signage at entrance that no one with COVID-19 symptoms is to be permitted inside to include commonly associated symptoms.
- Face coverings required to be worn by all food employees. To the extent feasible, all staff shall maintain 6 ft separation.

- Customers are to remove face mask only to consume food and beverage; talking is strongly discouraged without a face mask.
- Require customers to utilize hand sanitizer or wash their hands upon entry.
- Establish ingress/egress to and from restrooms to establish paths that mitigate proximity for guests and staff.

Notably, according to the Food and Drug Administration (FDA) and Centers for Disease Control and Prevention (CDC), there is currently no evidence to support transmission of COVID-19 associated with food. The GFC requirements are already stringent and reduce the likelihood of foodborne disease transmission, if followed. Thus, GFC requirements must also be adhered to in addition to the requirements listed on this document.

For further questions, please contact the Division of Environmental Health at 300-9579; 8:00 a.m. to 5:00 p.m., Monday through Friday.



LINDA UNPINGCO DENORCEY, MPH
Director