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



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**DPHSS Guidance Memo 2020-12 Revision 3**

**Re: Guidance for Dine-In Restaurants (Updated)**

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 occupancy rate for the establishment, including employees, as identified in the most recent Executive Order, which addresses this issue.
- Cafeteria style dining (food employees serving the food) is permitted with appropriate physical barriers in place.
- Where foods are displayed, sneeze guards must be in place that provide adequate protection to protect the food, food-contact utensils, and employees serving the food.
- 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 healthy hygienic 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. These surfaces must follow wash, rinse, and sanitizing procedures outlined in the GFC.
- 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.
- Follow CDC's *Cleaning and Disinfecting Decision Tool*, which can be found in <https://www.cdc.gov/coronavirus/2019-ncov/community/cleaning-disinfecting-decision-tool.html>.

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 6 ft separation requirement provided that businesses either:
  - Install physical barriers between booths, or
  - Provide adjacent seating only on those sides of the booth were there is an average booth height of greater than 42 inches.
- 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.
- Highly encourage customers to utilize hand sanitizer or wash their hands.
- Establish ingress/egress to and from restrooms to establish paths that mitigate proximity for guests and staff.
- Highly encourage the use of call-ahead reservations or text-on-arrival for waitlists to minimize clustering at host/ess stands.
- Suspend shared snacks that stay on table between parties.
- For congregations or social gatherings in a food establishment, the following must be met:
  - Total number of people, including employees, cannot exceed the capacity permitted in the most recent Executive Order, which addresses this issue (including ballroom and private rooms);
  - Total number of people in each party cannot exceed the number allowed for congregations or social gatherings in the most recent Executive Order, which addresses this issue; and
  - Follow all social distancing measures mentioned above between groups and the rest of the general public.

“Congregation” or “social gathering” is defined as a meeting for a common and singular purpose of more than one (1) person where the individuals are not members of a single household unit.

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.

  
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