



LOURDES A. LEON GUERRERO
GOVERNOR, MAGA'HAGA'

JOSHUA F. TENORIO
LT. GOVERNOR, SIGUNDO MAGA LAHI

JUN 24 2020

LINDA UNPINGCO DENORCEY, MPH
DIRECTOR

LAURENT SF DUENAS, MPH, BSN, RN
DEPUTY DIRECTOR

JOSEPHINE T. O'MALLAN
DEPUTY DIRECTOR

DPHSS Guidance Memo 2020-26

Re: Minimum Requirements for Operations of Cosmetology Establishments

Outlined below are general requirements, employee health, cleaning and disinfecting, ventilation, social distancing, and other protective measures for the operation of cosmetology establishments, including school of cosmetology, which is now authorized to operate:

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.
- Conduct screenings of clients before entering the facility
 - This may include temperature checks, and/or questionnaire for COVID-19 symptoms
 - Patrons with symptoms will not be permitted in the facility
- Post signage at the entrance to remind employees and clients of new policies and procedures.
- Sharing of utensils, devices, and tools between employees are prohibited.
- Have procedures and maintenance of records in place prior to re-opening regarding that addresses 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 and Hygiene

- Pre-work screening is conducted by the person-in-charge, to include taking employee temperatures.
- Employees must immediately report symptoms to the person-in-charge.
- If employee is showing COVID-19 symptoms, or have been found positive, the establishment must follow CDC guidelines 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).
- Establish a disinfection routine.
- Between seating of customers, clean and sanitize seats and other common touch areas.
- Create a regular cleaning and disinfecting schedule for daily operations

- Create a checklist to ensure thorough cleaning/disinfection of high touch surfaces, equipment, and common areas of the facility.
- Ensure that toilet facilities and handwashing sinks are thoroughly and regularly cleaned and disinfected.
- Provide and maintain an adequate supply of cleaning and disinfection products for both employees and patrons to use.
- 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>.

D. Ventilation

- Maximize fresh air through the establishment's ventilation system.
- If fans are used, steps need to be taken to minimize air blowing from one person directly at another individual.

E. Social Distancing and Other Protective Measures

- Customer seating arrangements are to be configured to ensure minimum of 6 feet of separation.
- A mask is required by all employees and customers. During the servicing of a customer, the employee may require a customer to wear a mask that secures behind their ears so to promote the continuous wearing of the mask.
- Eliminate magazines and other non-essential items for customers.

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