



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



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## DPHSS Guidance Memo 2020-23

Re: Minimum Requirements for Operations of Bars and Taverns

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

Outlined below are general requirements, employee health, cleaning 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.
- 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.
- Suspend organized events such as fundraising event, tournament, etc.
- Prohibit the use of game equipment such as game machines, pool tables, dart boards and other areas where people may congregate that have high-touch surfaces.
- Prohibit the use of dance floor.
- Follow 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 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 PIC, to include taking employee temperatures.
- Employees must immediately report symptoms to PIC.

- 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. Discontinue use of wet rag method (use disposable products instead).
- Between seating, clean and sanitize digital ordering devices, check presenters, tabletops, and other common touch areas.
- Clean and sanitize reusable menus after each customer, throw paper menus after each customer, or list menu on a board, if possible.
- Regularly disinfect liquor bottles, pour stations, taps, ice scoops, etc.
- Cover any exposed clean silverware, dishes, and glasses. Relocate hanging glasses to a covered area.
- It is highly recommended to use only single service articles.
- It is highly recommended to cover chairs if made of fabric and other porous materials with non-porous material for easy cleaning and disinfection.
- 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 regular 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 your ventilation system.
- If fans are used, steps need to minimize air from fans blowing from one person directly at another individual.

### Social Distancing and Other Protective Measures

- Seating arrangements are to configured to ensure minimum of 6 feet of separation between tables.
  - Install physical barriers between booths, or
  - Provide adjacent seating only on those sides of booth where there is an average height of greater than 42 inches.
- Limit the number of customers in the bar at one time.

- Mark distances of 6 feet for customers waiting for ID check
- For live music, ensure there is ample distance (6-foot minimum) between musicians and customers.
- Social distancing measures based on square footage should take into account service areas and guest areas and use floor markings, signs, barriers, etc. for enforcement.
- Face coverings required by all employees and guests.
- Customers are to remove face mask only to consume food and beverage; talking is strongly discouraged without a face mask.
- Provide hand sanitizers for guests to use at entrances and other designated locations.

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 guidelines 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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