

MEETING MINUTES  
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES  
AND  
GUAM HOTEL AND RESTAURANT ASSOCIATIONS  
FRIDAY, JULY 24<sup>TH</sup> | 2:00 PM

ATTENDEES:

DPHSS: Kathryn Delmundo; Marilou (NAME###)

GHRA: Mary Rhodes, Rene Logie, Tes Reyes-Burrier, Earl Thomas, Calvin Harris

Executive Order

- 2020 – Executive Order 29 specifically states “supersedes” or supplements
- Capacity & Occupancy
  - o 50% occupancy limit for dine-in establishments
    - Tables should be 6 feet apart minimum
    - Inclusive of employees working during that time
  - o 50 pax occupancy limit for outdoor congregation
    - Congregation defined as group of 2 or more people from differing households
  - o Group bookings
    - Separation of people not in the same household
- Banquets
  - o Banquet bookings allowed up to 50% occupancy of banquet room/banquet hall
    - Tables to be separated by 6’ minimum distance
    - Groups seated to separate tables with members of same household only
- Spacing
  - o Recommended to use long tables for better social distancing
  - o Tables across from each other
  - o Safety measures are in place to protect the customers
- Table setting
  - o Side station and items susceptible to contamination to be separated from high traffic or guest areas
  - o Tables settings away from public areas; may be placed at table only when guest is seated
- Bar Service / Bar Stool
  - o Customers may sit at a bar if proper distance in place between customer and employee; and
  - o All customer items, utensils, glassware, etc. are protected and located behind the bar to avoid contamination

Guam Food Code

- Sanitizing vs Disinfecting cleaning:

- Sanitizing for use with food contact surfaces
  - Clean, Sanitize and air dry food contact surfaces
- Disinfection for cleaning non-food contact areas
  - High frequency areas, frequently touched surfaces that does not come in contact with food
  - Disinfecting solution is more harmful to humans if ingested
- ServeSafe Certification
  - Required to have one Manager or Supervisor on duty with ServeSafe Certification

#### Pandemic Policy

- Copy of Pandemic Policy per establishment to be mailed to Pcor3plans@dphss.guam.gov
- Once a DPHSS license is suspended, DRT is notified in case further action is needed or Sanitation Permit needs to be suspended
- Sanitation policy in place at each establishment
  - High Touch Areas to be cleaned more frequently (i.e. door handles, check books, etc.)
  - Timing & Frequency of cleaning depends on volume and traffic of establishment
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#### Public Health Inspections

- Mandatory enforcement of items included in Executive Order
  - If E.O. says “shall”, then it is required
  - Recommendation of items for best practice only; not enforced
- DPHSS to provide checklist to the establishment
- Guam Food Code to be enforced during inspections
- 48 hours to correct critical violations

#### Critical violations

- Use of face masks is mandatory
- Tables must be separated by minimum 6’ to practice social distancing
- Occupancy limits are followed
- Cleaning & Disinfection policy is in place and being followed
- Guam Food Code is adhered to
- All self-service items have been eliminated

#### Non-Critical violations

- Pandemic Plan must be in place and emailed to DPHSS
- Post signage on doors and in the facility
- Temperature checks are not required, but recommended
- Separate Entrance and Exit, if possible
  - Recommended for establishment to mitigate ingress & regress