

Understanding DPHSS COVID -19 Guidelines and Inspections

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Introduction

- Applicable Executive Orders (EO) and DPHSS Memo
 - **EO 2020-30; 2020-29; 2020-28; 2020-27** – PCOR1 declared, allowing the operation of certain businesses and prohibition of certain services
 - **DPHSS Guidance memo 2020-37; 2020-36** – Authorized businesses and services during PCOR 1
 - **DPHSS Memo 2020-25** – non-compliance with EO and DPHSS memo is considered a public nuisance, which are misdemeanors and may result in the suspension or revocation of the Sanitary Permit

General Requirements

- Written COVID-19 organizational-specific response plan
 - Employee health, to include having a plan in place if someone is or become sick
 - Cleaning and disinfection procedures
 - Ventilation
 - Social distancing and other protective measures



Inspections

- Sanitation Inspection
 - Guam Food Code for Eating and Drinking
 - ✓ Graded
- Executive Order and DPHSS Guidance
 - Public and Private Premises
 - ✓ Non-Graded



Inspection Checklist for Eating and Drinking

Item No.	Criteria	In Compliance with Executive Order and Industry Guidance	
	General Requirements		
1	Has a written policy and procedures for COVID-19 prevention and control measures prior to re-opening, which address the following:	Y	N
	a. Employee health, to include having a plan in place if someone is or becomes sick	Y	N
	b. Cleaning/sanitizing procedures	Y	N
	c. Social distancing and other protective measures	Y	N

Inspection Checklist for Eating and Drinking

2	Operates at no more than the authorized occupancy rate	Y	N
3	Prohibits the use of high touch items such as food trays	Y	N
4	Prohibits the operation of salad bars, buffets, and/or self-service operations	Y	N
5	Follows the requirement of the Guam Food Code that also applies to COVID-19 mitigation:	Y	N
	a. Prohibiting sick employees in the workplace	Y	N
	b. Strict handwashing practices, to include when and how	Y	N

Inspection Checklist for Eating and Drinking

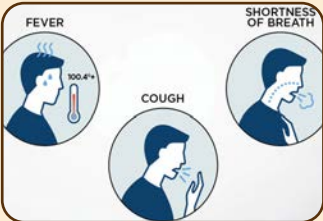
	c. Strong procedures and practices to clean and sanitize surfaces	Y	N
	d. PIC is on site and is a certified food manager	Y	N
	Employee Health		
6	Screens employees and patrons before entering the facility	Y	N
7	Possesses adequate supplies to support healthy hygienic behaviors	Y	N
8	Posted signage for employees and patrons on good hygiene and sanitation practices	Y	N

Employee Health



Pre-work screening

- Check for COVID-19 symptoms
- Taking employee temperatures



Employee symptoms

- Must report symptoms (cough, fever of 100.4°F or higher, shortness of breath)



Healthy hygienic practices

- Enforce frequent and proper handwashing and hygienic practices



Post signs for employees and customers

- Signage on good hygienic and sanitation practices

Stop the Spread of Germs

Help prevent the spread of respiratory diseases like COVID-19.



Stay at least 6 feet
(about 2 arms' length)
from other people.



Cover your cough or sneeze with a
tissue, then throw the tissue in the
trash and wash your hands.



When in public, wear a
cloth face covering over
your nose and mouth.



Do not touch your
eyes, nose, and mouth.



Clean and disinfect
frequently touched
objects and surfaces.



Stay home when you are sick,
except to get medical care.



Wash your hands often with soap
and water for at least 20 seconds.

Employee Health (cont.)

- CDC Guidance/Recommendations for Businesses w/ suspected/confirmed COVID-19 infection:
 1. In some cases, you do not need to shut down your facility.
 2. If less than 7 days since sick employee has been in the facility, close off areas used by the sick person.
 3. Wait 24 hours before cleaning and disinfecting. During this time, increase air circulation in these areas.
 4. Intense cleaning and disinfecting of area (will be discussed in detail in next section).

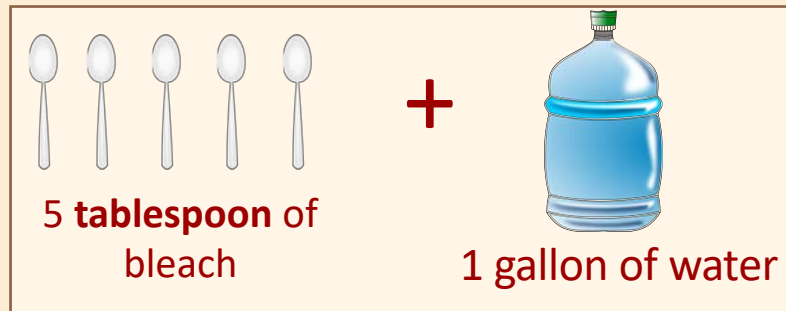


Inspection Checklist for Eating and Drinking

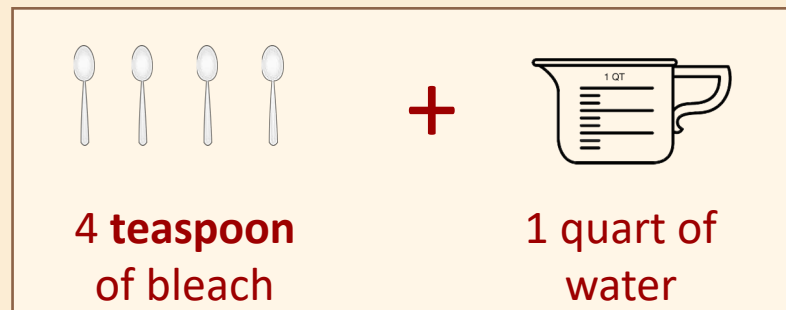
	Cleaning and Disinfection		
9	Has a cleaning and disinfection procedures and schedule in place for common areas, highly touch surfaces, and the entire establishment	Y	N
10	Possesses adequate cleaning and disinfection products and PPE to perform enhanced cleaning/disinfection	Y	N
11	Follows CDC's cleaning and disinfecting guidelines	Y	N
	Ventilation		
12	Maximizes fresh air through use of existing ventilation system	Y	N
13	Minimizes air from fans blowing from one person directly at another individual	Y	N

Cleaning and Disinfection (cont.)

- Use only sanitizing and disinfecting chemicals authorized for food establishments
- Always read and follow the directions on the label
- You can dilute regular household bleach to use as a disinfectant:



OR



Inspection Checklist for Eating and Drinking

	Social Distancing and Other Protective Measures		
14	Implements social distancing of at least 6 feet and posting of appropriate signage	Y	N
15	Posted signage at entrance stating that no one with COVID-19 symptoms is permitted inside	Y	N
16	Appropriate physical barriers are in place for cafeteria style dining and booth seating	Y	N
17	For congregations or social gatherings:		
	a. Total number of people, including employees, do not exceed the capacity permitted in the most recent E.O. (including ballroom and private rooms)	Y	N
	b. Total number of people in each party do not exceed the number allowed for congregations or social gatherings in most recent E.O.	Y	N

Social Distancing (cont.)

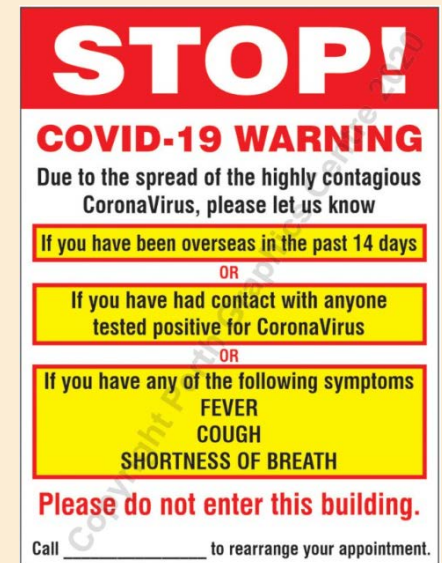
- When in operation, social distancing must be practiced for all areas of the establishment
- Floor markings, signs, or barriers must be used



Floor markings

Other Protective Measures

- Post a sign at entrance that no one with COVID-19 symptoms is permitted inside; include symptoms

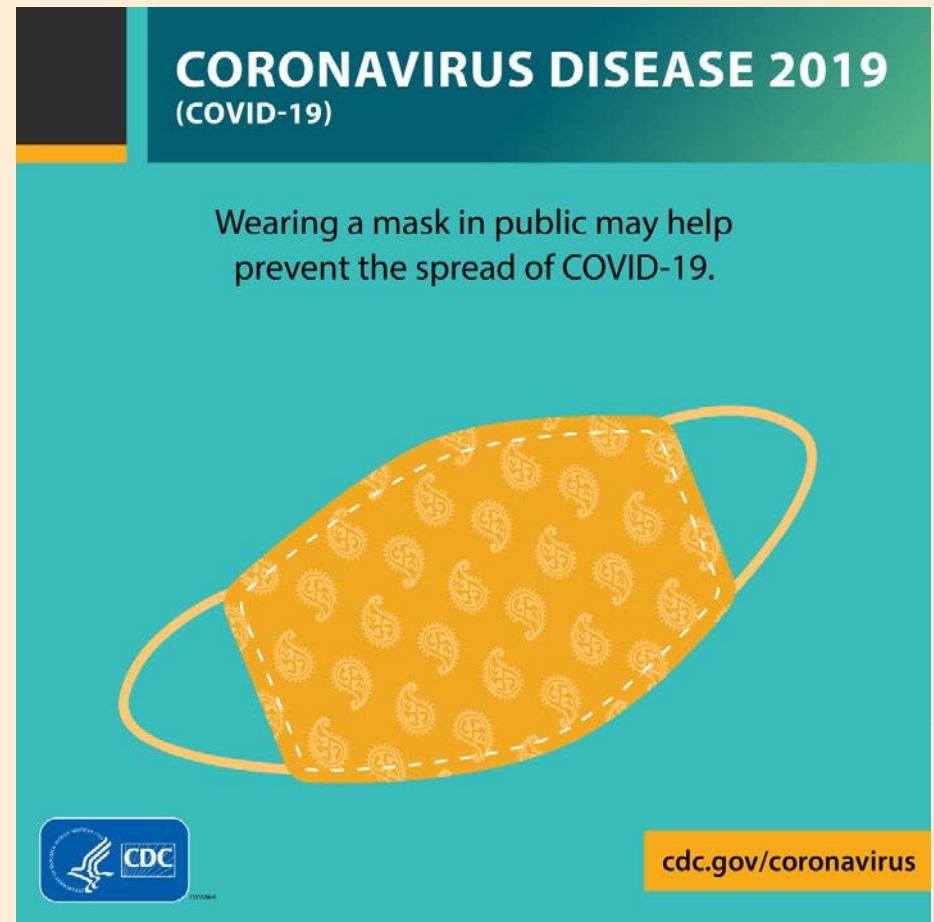


- Encourage customers to use hand sanitizer or wash their hands (Remember: Signage for good hygiene and sanitation practices are required to be posted)



Other Protective Measures (cont.)

- Face Masks
 - All employees are required to wear face coverings while working



Other Protective Measures (cont.)

- Face Coverings (cont.)

- Discourage the use of masks with exhalation valves – it does not stop virus droplets from escaping the mask



Exhalation
valve

- Face shields are not an option in lieu of face masks



Conclusion

- Workplace Operational Plan must be provided and followed
- All requirements of the GFC must be followed
- Establishments are to operate at no more than the authorized occupancy rate
- Any type of self-service operation are prohibited
- Appropriate barriers must provide adequate protection for food, food-contact utensils and equipment, and employees
- Employee health should be screened and monitored

Conclusion (cont.)

- Do not let sick employees work
- Practice good hygienic and sanitation practices for employees and customers
- Clean, sanitize, and disinfect properly by using an EPA-approved chemical
- Practice social distancing
- Wear a face mask



Any Questions?

FOR MORE INFORMATION ABOUT COVID-19

COUNSELING HOTLINE

Mon-Fri, 8am-10pm

(671) 988-5375

(671) 683-8802

(671) 686-6032

 **Guam DPHSS**

 **dphss.guam.gov**

MEDICAL HOTLINE

(medical inquiries only)

Mon-Fri, 6am-10pm

(671) 480-7859

(671) 480-6760

(671) 480-6763

(671) 480-7883

(671) 687-6170 ADA Line

ALL OTHER QUESTIONS JOINT INFORMATION CENTER

Mon-Fri, 8am-5pm

(671) 478-0208

(671) 478-0209

(671) 478-0210

OR DIAL 311



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