



LOURDES A. LEON GUERRERO
GOVERNOR, MAGA' HAGA'

JOSHUA F. TENORIO
LT. GOVERNOR, SIGUNDO MAGA' L'HEI

GOVERNMENT OF GUAM

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



LINDA UNPINGCO DENORCEY, MPH
DIRECTOR

LAURENT SF DUENAS, MPH, BSN, RN
DEPUTY DIRECTOR

JOSEPHINE T. O'MALLAN
DEPUTY DIRECTOR

June 6, 2020

DPHSS Guidance Memorandum 2020-15

RE: Minimum Requirements for Operations of Food Courts

Outlined below are the requirements for the opening and operation of food courts. This guidance is in addition to applicable requirements set forth in the Minimum Requirements for Dine-In Restaurants of DPHSS Guidance Memo 2020-12.

Food Court Operations

A. General Restrictions and Requirements

- Post signage at the entrance and throughout the facility to remind employees and patrons of new policies.
- Conduct screenings of patrons before entering the facility.
 - This may include temperature checks, and/or questionnaire for COVID-19 symptoms.
 - Patrons with symptoms are not be permitted in the facility.
- Chairs, seating, and benches should be reconfigured to enable physical distancing and operate at no more than the percent of occupancy rate for the facility, including employees, as identified in current or future Executive Orders.
- Prohibit the use of high touch items such as food court trays.
- Employ cleaning and disinfection measures to reduce patron exposure.
 - Clean and disinfect frequently touched surfaces at least daily and shared objects each time they are used. For example:
 - Chairs, tables, and benches; and
 - Door handles and surfaces of restrooms, handwashing stations, and diaper-changing stations.
- Create a regular cleaning/disinfection schedule for daily operations.
 - Consider using checklists to ensure thorough cleaning/disinfection of high touch surfaces, equipment, and common areas of the facility.
- Provide and maintain an adequate supply of cleaning and disinfection products for both employees and patrons to use.
 - Consider increasing the frequency of trash removal to account for the additional waste created from increased disinfection.
- Ensure that toilet facilities and handwashing sinks are thoroughly and regular cleaned and disinfected.

B. Employee Health and Hygiene

- Screen all employees reporting to work for COVID-19 symptoms; employees with symptoms are not be permitted to work.
- Provide and maintain personal protective equipment (PPE) for employees to perform enhanced cleaning/disinfection.
- Stagger shifts, breaks, and meals whenever possible.
- Conduct training for employees on enhanced disinfection and proper PPE use based on CDC guidelines.


LINDA UNPINGCO DENORCEY
Director