



GOVERNMENT OF GUAM

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



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NOTICE TO ALL HEALTH REGULATED ESTABLISHMENTS

The Division of Environmental Health of the Department of Public Health and Social Services would like to remind all health-regulated establishments that in the event of a power outage, affected businesses must ensure appropriate measures are implemented in protecting it customers:

All Food and Water Vending Establishments

- Power must be available at all times in order to operate your business.
- If there is no power, the food establishment operators must cease operations.
- If a generator is used as an alternate power source, food establishment operators must ensure that all cold holding temperatures are maintained at or below 41° F for refrigerator units and at or below 0° F for freezer units, and all hot holding temperatures are maintained at or above 140° F.
- Hot water must be provided at a temperature of at least 100° F for all handwashing sinks.

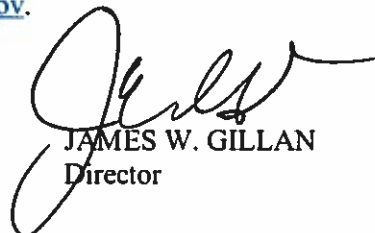
Schools and Child Care Establishments

- Adequate lighting must be provided to promote comfortable lighting environment (i.e., prevention of safety hazards).
- Ventilation shall be adequate to provide proper circulation or needed air within a room by either windows or mechanical ventilators. No class room shall exceed a temperature of 84° F.
- If there is no power, food preparation must cease operations.
- If a generator is used as an alternate power source, food operations must ensure that all cold holding temperatures are maintained at or below 41° F for refrigerator units and at or below 0° F for freezer units, and all hot holding temperatures are maintained at or above 140° F.
- Hot water must be provided at a temperature of at least 100° F for all handwashing sinks.

Food Safety

- Maintain all perishable food below 41° F or above 140° F.
- Discard any perishable food (i.e., meat, poultry, fish, eggs, milk) that has been in refrigerator or freezer at or above 41° F for 4 hours or more.
- Frozen food that is still somewhat thawed or has ice crystals can still be refrozen, or used immediately.
- When in doubt, throw it out.

For further information, please contact the Food Safety Program of the Division of Environmental Health at 735-7221 or via email at dphss-deh@dphss.guam.gov.



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