BLM Inc. – dba Social

922 S. Marine Drive

Tamuning, GU 96913

671-787-4086

Social Operational Outline

1. General Requirements and Restrictions
* Operate at no more than 50% capacity 49 persons including staff(Max Occ. Load 99).
* Patrons arriving must wear mask, signage will be posted outside - NO MASK NO ENTRY.
* Additional signage will be posted outside to wait for temperature check, temperature will be taken and PIC will ask if customer is feeling any symptoms of illness. Any persons showing signs of illness will not be permitted inside.
* Signage will be posted throughout establishment of new policies and procedures
* Suspend fundraising events and use of pool tables, dart boards, ping pong table, dancing
* Follow requirements of Guam Food Code that apply to COVID-19 mitigations that apply (we are not a restaurant)
* Implement Time Keeping Charts of employee hand washing, bathroom cleaning and surface wipe down
* Designate PIC each shift to take temperatures and record keeping
1. Employee Health and Hygiene
* Temperature screen employees at beginning of shift
* Any employee must immediately report symptoms to PIC
* PIC to follow all CDC guidelines if employee tests positive
* Supply employees with proper PPE, hygiene supplies and behaviors
* Post proper hygiene signage for employees and customers
1. Ventilation
* Turn on bar ventilation system at beginning of shift
* Adjust fans accordingly
1. Cleaning and Disinfection
* Employees to follow posted Time Keeping Charts of cleaning and disinfecting procedures
* Use single serve products when possible
* Use disposable cleaning products when possible
* Promote hand washing and sanitation to customers – “did you wash you’re hands”, “would you like some hand sanitizer”
* Follow CDC’s Cleaning and Disinfecting Decision Tool
* Implement all Social Distancing and other protective measures
1. Social’s Covid-19 Informational Binder
* Employee’s must read and acknowledge all information provided in Social Covid-19 Binder
* Practices and procedures – record keeping
* Keep up to date on Public Health Policies and implement best practices and procedures