Lava Lounge 19 June 2020

626 Asahi Building, Pale San Vitores Road

Tumon, Guam 96913

Overview:

Lava Lounge was established in 2011. We are a Karaoke & Cocktail bar offering a variety of beverages. We have 4 comfortable VIP rooms that can accommodate up to 15 people with large screen TV’s. We also have a lounge that can host private parties, fundraisers, etc.

Mission:

Our mission is to create a safe and enjoyable atmosphere for folks to socialize and show case their talent.

COVID-19 Plan:

We understand that the more individuals interact with others, and the longer the interaction, the higher the risk of COVID-19 spread. In order to ensure the safety of our staff and our guests while we enjoy the luxury of being able to open our doors during this pandemic crisis we must comply with government guidance memos. Therefore, we have put together a plan to assist with ensuring the safety of everyone whom step foot in our establishment.

* No Mask, No Entry – Face coverings are most essential in times when physical distancing is difficult. We must also take into consideration that face mask shall not be placed on individuals who has trouble breathing or is unconscious. Anyone who is incapacitated or otherwise unable to remove the cloth face covering without assistance.
* Ensure adequate supplies to support healthy hygiene behaviors. Supplies include soap, hand sanitizers, paper towels, tissues, disinfectant wipes, cloth face coverings (as feasible), and disposable gloves.
* Signs and Messages in highly visible locations (e.g. at entrances, in restrooms) that promote everyday protective measures and describe how to stop the spread of germs such as by properly washing hands and properly wearing face covering.
* Maintain Healthy Environments – Clean and disinfect frequently touched surfaces (e.g. door handles, cash registers, workstations, sink handles, restroom stalls) at least daily, or as much as possible and as required by health departments. Clean shared objects (e.g. payment terminals, tables, countertop/bars, receipt trays, condiment holders) between each use.
* Use of disposable products
* Use gloves when removing garbage or handling and disposing of trash. Wash hands after removing gloves.
* Modified Layouts and Procedures by changing bar layouts to ensure that all customer parties remain at least 6 feet apart.
* Physical Barriers and Guides such as tape on floors or sidewalks and signage, to ensure that individuals remain at least 6 feet apart.
* Staff Training to ensure staff are trained in safety actions.
* Recognizing Signs and Symptoms by conducting temperature screening and/or symptom checking of staff and guest safely and respectfully
* Preparing for Sick Employees – Advising sick employees of home isolation criteria. Ensure that they are not to report to work and notify their manager or health officials and close contacts.