GUESTS:

* GUESTS DESIGNATED ENTRANCE WILL BE THROUGH THE 3RD FLOOR MAIN ENTRANCE OR THE 2ND FLOOR STAIRCASE.
* TEMPERATURE SCREENING HAS BEEN COMPLETED AT EITHER FIRST FLOOR UNDERWATER WORLD OR ENTRY TO GARAGE (SEE UNDERWATER WORLD GUAM OPERATING PLAN)
* UPON GUEST ENTRANCE, GREET THEM, SHOW THEM SANITATION TABLE AND HAVE THEM SANITIZE THEIR HANDS, HAND THEM PAPER MENUS, SHOW THEM TO THEIR TABLE.
* ALL GUEST REQUIRED TO HAVE THEIR MASK ON UPON LEAVING THEIR TABLES (USING RESTROOM, GOING TO THEIR CAR, etc).
* IF GUEST LEAVES THE BUILDING AND RE-ENTER, THEY MUST SANITIZE AGAIN.
* GUEST IS ONLY ALLOWED TO BE MASK FREE AT THEIR TABLE.

CASHIER:

* MUST BE THE ONLY PERSON HANDLING THE POS SYSTEM AND RECEPTION AREA.
* PAYMENTS, PUNCHING IN ORDERS
* AFTER PAYMENT, CASHIER MUST USE 146 SANITIZER FOR POS SYSTEM, CREDIT CARD MACHINES AND SEROUNDING AREAS

SEVERS: \*RUNNING ANYTHING TO GUESTS TABLE REQUIRES HAVING GLOVES ON, MUST BE CHANGED OUT FOR EACH VISIT TO GUEST TABLE.

* GREET GUEST, TAKE ORDERS, THROW AWAY MENUS
* TURN IN GUESTS ORDER TO CASHIER AND DROP OFF MISENPLACE TO GUESTS TABLE
* SHARE PLATES
* WRAPPED SILVERWARE
* PAPER NAPKINS/WET NAPS
* ALL SAUCES OR SPICES WILL BE GIVEN TO GUESTS IN A RAMEKIN
* GLASSWARE: GUEST WILL RECEIVE NEW GLASS FOR EVERY REFILL OR NEW DRINK REQUESTED
* BUSSING TABLES: ALWAYS USE GLOVES AND THOUROUGHLY WASH HANDS WITH HOT WATER AND SOAP.
* FLIPPING TABLES: SPRAY 146 SANITIZER TO THE TABLES AND CHAIRS, WIPE DOWN WITH PAPER TOWEL.
* ALL GLASSWARE WILL BE BROUGHT TO THE DISH ROOM UPON CLEARING GUESTS TABLES.

BARTENDERS:

* THE ONLY PERSON ALLOWED MAKING GUESTS DRINKS.
* MUST BE WEARING GLOVES FOR EACH DRINK NEEDED TO BE MADE.
* 3 COMPARTMENT SINK IS NOT OPERATIONAL. BACKSTOCK ALL GLASSWARE FROM DISH ROOM.
* NO GUESTS WILL BE SEATED AT THE BAR COUNTER. \*\*Update: Guests may be seated at Bar upon request up to 50% capacity. No groups over 4 permitted at bar. There must be 2 bar stools between any group. A group is defined as 2-4 guests who are on the same check.

ALL SEA GRILL EMPLOYEES:

* EMPLOYEE ENTRANCE WILL BE THROUGH PREP KITCHEN ENTRANCE/EXIT.
* TEMPERATURE SCREENING MUST BE COMPLETED FOR EACH EMPLOYEE AND TEMP OVER 100F (OR SHOWING OTHER SYMPTOMS) WILL BE SENT HOME
* MUST WASH HANDS AT SMOKING AREA HAND WASHING STATION BEFORE ENTERING THE BUILDING.
* EMPLOYEE WILL BE ALLOWED TO PARK AT THE ROOFTOP AREA UPON AVAILABILITY.
* ALL EMPLOYEES MUST BE IN COMPLETE AND CLEANED UNIFORMS BEFORE ENTERING THE BUILDING.
* MASK MUST BE APART OF YOUR UNIFORMS AT ALL TIMES

TUMON TACOS:

All Procedures outlined in this Sea Grill document apply to staff and guest interaction at SG. Additional measures for this space include:

* Floor plan rearranged to create maximum distance between guest and food warmers as well as cashier and cook
* All low tables and chairs removed. 2 stand up tables will be spaced 6’+ apart. Only other available seating is outside the building
* Entry screening handled by UnderWater world since Tumon Tacos is located in their lobby (see UWW Guam Operation plan previously submitted to DPHSS)