Everyday Chinese Restaurant – Organization-specific guidance plan – date: 9/4/2020

1. General Requirements
* No dine-in service until governor lifted the Emergency Order. Customers cannot come into the restaurant.
* Follow the requirements of the Guam Food Code
* Prohibit sick employees in the workplace
* Strict handwashing practices. Staffs must wash hands and sanitize every time after serving one customer from curbside pickup.
* Wash, rinse, and sanitize food contact surfaces every hour or any time contamination occurs or is suspected.
* Person-in-charge = certified food manager, must be on site all time during operating hours.
* All employees must wear face mask, and practice social distancing.
1. Employee Health
* Pre-work screening is conducted by PIC, to include taking employee temperatures.
* Employees must immediately report symptoms to PIC
* If an employee is showing COVID-symptoms, or have been found positive for virus, employee must follow CDC or DPHSS guideline, and do not report to work.
* Employees must wear face mask, wash hand regularly, practice social distancing at any time at work.
1. Cleaning and Disinfecting
* No dine-in service. Customers cannot come into the restaurant.
* Intensify detail-cleaning and disinfection of entire restaurant
* Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:
* Before each use.
* Between uses when preparing different types of raw animal foods, such as eggs, fish, meat, and poultry.
* Between uses when preparing or handling known allergens such as tree nuts, peanuts, gluten products, dairy, and soy ingredients.
* Any time contamination occurs or is suspected.
* Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment using the following procedure:
* Wash surface with detergent solution.
* Rinse surface with clean water.
* Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer’s label. Use premixed solution, and test with approved test strips at the start of each shift.
* Place wet items in a manner to allow airdrying.
1. Ventilation
* Maximize fresh air through use of existing ventilation system
* If fans are used, steps need to be taken to minimize air from fans blowing from one person directly at another individual.
1. Social Distancing and Other Protective Measure
* No dine-in service until governor lifted the emergency order.
* All employees must wear face mask and maintain 6 ft separation.