

GREEN SUPERMARKET

COVID-19 MITIGATION PLAN

A. General Requirements and Restrictions

- Operate at no more than the percent of occupancy rate for the facility, including employees, as identified in current or future Executive Orders.
- Screen employees and customers before entering the facility and ask if they are experiencing any possible COVID symptoms.
 - Anybody with COVID symptoms will not be permitted in the facility.
 - Employees with COVID symptoms are not permitted to work
- Hand sanitizer will be available for employees and client's use upon entering the establishment.
- Post signage at the entrance door for employees and vendors to wear mask and to practice social distancing.
- Follow the requirements of the Guam Food Code that applies to COVID-19 mitigation:
 - Prohibiting sick employees in the workplace;
 - Strict handwashing practices;
 - Have procedures and schedule to clean and sanitize surfaces
 - Ensuring Person-In-Charge (PIC) is on site during operational hours

B. Employee Health and Hygiene

- Encourage employees to frequently wash their hands with soap and water for at least 20 seconds or use an alcohol-based hand sanitizer containing at least 60% alcohol.
- Provide and maintain protective equipment and supplies for employees to perform enhanced cleaning/disinfection.

C. Cleaning and Disinfection

- Clean and disinfect frequently touched surfaces such as door handles, counters, POS machine, credit card machine, and pen for credit cards periodically throughout the shift but also:
 - At the beginning and end of every shift.
 - Increase cleaning and disinfection of the entire establishment.
 - Ensure that toilet facilities and handwashing sinks are thoroughly and regular cleaned and disinfected.
 - Have adequate approved cleaning and disinfection supplies to perform enhanced cleaning and disinfection.

D. Social Distancing and Other Protective Measures

- To the extent possible, all staff shall maintain 6 feet separation.
- Face coverings is required to be worn by all food employees and customers.
- Stagger shifts, breaks, and meals so that employees are not in the same areas at the same time.