

Imari Compliance Plan 2020 – 2021

Name of Establishment: Imari

Company Name: Guerrero, Ronald

Location: Lot A4, Unit #126, BLDG. 27B Chamorro Village. Hagatna, Guam 96913

Shop Telephone: 489-9007 Cell: 687-7822 / 689-2839

- **Procedures for COVID-19 Prevention and control Measures**

- We will Conduct daily health temperature checks with our thermometer
- If employee is feeling sick we will send them home to do a self quarantine and before they come back to work they must get tested with approval and documents stating they could come back to work from the doctor and nurse
- We will Conduct a hazard assessment of the workplace
- Encouraging employees wear facemask coverings in the workplace, if appropriate
- Implementing policies and practices for social distancing in the workplace
- Improving the building ventilation system

1) Employee Health (Sample communication to Staff):

- All employees must self-monitor for symptoms of COVID-19 and report to their MOD if they have concerns about possible COVID-19 exposure or possible symptoms.
- Any employee developing symptoms of COVID-19 must immediately report to their MOD, avoid contact with any employee in the shop or other people working in the Chamorro village facility and to immediately call DPHSS to inform them.
- Symptomatic employee will be required to self-isolate until tested for COVID-19 and then follow the guidance of the public health professional (e.g. Nurse)
- If the test results are negative for COVID-19 but the employee remains ill and/or symptomatic, they should remain on sick leave and follow the guidance of the public health professional.

COVID-19 Symptoms:

- Cough;
- Fever and/or chills or
- Difficulty breathing

2) Cleaning and Disinfecting

This measure is intended to prevent the transmission of COVID-19 by ensuring that high-traffic surfaces and those frequently touched are correctly disinfected on a regular basis during shop operations.

And WE WILL FOLLOW THE CDC Cleaning and disinfection guidelines at all times.

*Cleaning products: Ecolab solution

Mixing instructions: 6 oz./Gal of hot water

Cleaning Locations:

Table tops, counter top, outside front service counter and plexi glass, doors frequently opened (Door knobs), both hand wash sink area and the 3 compartment sink, refrigeration handles (All handles)

Sanitation Time: (e.g.Open time/ closing time)

We will have cleaning and disinfection procedures in place for common areas, highly touch surfaces and the entire kitchen, We will have areas sanitized every 10 to 15 minutes the time we open to the time we close. Everyday sanitize when start and finish shift, Sanitize multiple times after use of area, sanitizing front order counter

*Disinfecting Products: Disinfecting and sanitization solution
Mixing instruction: at dilution rate of 200 ppm

Disinfecting Location:

Flooring, food contact surfaces, counters, handles in kitchen

Sanitation Time: (e.g.Open time/ closing time)

We will have cleaning and disinfection procedures in place for common areas, highly touch surfaces and the entire kitchen, We will have areas sanitized every 10 to 15 minutes the time we open to the time we close.

Mandatory sanitation and kitchen cleaning will be applied at all times for all areas this will be a daily routine during shop operations.

3) Ventilation

- Shop ventilation will be monitored properly inside with ceiling fans and AC and we will have our doors open at certain times for fresh air to come in.

4) Social Distancing and Other Protective Measure

- We will have proper signages posted inside and in front of our selling booth area for 6ft. social distancing and will have sanitation materials on the front for customer to use-
- All customers and staff must wear your face mask properly at all times, and we will refuse customers orders if not complying with the DPHSS rules and regulations for COVID-19.
- The max in our kitchen will be only 2 staff ALLOWED
- ALL STAFF must wear face mask and sanitize at all times and practice 6ft. social distancing.