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DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES  
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## DPHSS PUBLIC HEALTH ADVISORY TYPHOON RECOVERY NO. 2026-04

April 19, 2026

### *Notice To All Health-Regulated Establishments Affected By Power And/Or Water Outages & Boil Water Notice*

Hagåtña, Guam – The Division of Environmental Health (DEH) of the Department of Public Health and Social Services would like to remind all health-regulated establishments (HREs) to ensure appropriate measures are taken in protecting its customers following Typhoon Sinlaku:

#### **I. HREs Affected by Power and/or Water Outages**

##### **A. Food Establishments, Including Retail Water Manufacturers and Beverage Vending Machines**

1. Power and water must always be available to operate your business.
2. If there is no power and/or water, the establishment must cease operation, unless an alternative source can be provided.
3. If a generator is used as an alternate power source, operators must ensure that all cold holding temperatures are maintained at **41°F or below** for refrigerator units, at **0°F or below**, for freezer units, and all hot holding temperatures are maintained at **140°F or above** for all hot holding units.
4. All perishable food (i.e. meat, poultry, fish, eggs, milk, cut melons, cut tomatoes, cut leafy greens, sprouts) must be maintained at **41°F or below** or **140°F or above** and must be discarded if it does not meet the proper holding temperatures.
5. Frozen food that is still somewhat thawed or has ice crystals can still be refrozen or used immediately.
6. Discard perishable food that has been in the refrigerator for more than **seven days**.
7. Hot water shall be provided for all handwashing sinks, three-compartment sinks, and ware-washing machines.

##### **B. Schools and Child Care Establishments**

1. Adequate lighting must be provided to prevent hazards and promote comfortable visual environment.
2. Ventilation shall be adequate to provide proper circulation of needed air within a room by either windows or mechanical ventilators. Classrooms shall **not exceed a temperature of 83°F**.
3. If a generator is used as an alternate power source, food operations must follow the requirements listed above.
4. Hot water shall be provided for all handwashing sinks, three-compartment sinks, and ware washing machines.

#### **II. HREs Affected by the Mandatory Boil Water Notice**

The Guam Waterworks Authority (GWA) has issued a mandatory Boil Water Notice for parts of Guam that lost water service for more than 48 hours. This means that GWA water in these areas is currently not considered an approved source for use.

HREs that lost water service for more than 48 hours must **temporarily cease operations** (BWN) unless safe water requirements are met. To continue operating during the Boil Water Notice, HRE must either:

- Boil GWA water before use, **or**
- Use an **approved alternative water source** for all activities such as handwashing, ware-washing, and the preparation of food, drinking water, beverages, and ice.

Approved alternative water sources include the following not affected by the BWN:

1. Commercially bottled drinking water.
2. Potable water in closed, food-grade portable water containers.
3. Enclosed vehicular tanks with potable water.
4. On-site water storage tanks filled prior to the Boil Water Notice.
5. A direct connection to another approved water source.

### **Retail Water Manufacturers and Beverage Vending Machines**

DEH is coordinating with the Guam Environmental Protection Agency to schedule a joint visit to affected retail water manufacturers, water vending machines, and bottling plants as soon as next week. This will include an assessment and water sampling to help support facility reopening as soon as requirements are met.

Once the Boil Water Notice is lifted, all affected HREs will need to complete the following before reopening:

1. Flush all pipes by running cold water for 10–30 minutes.
2. Clean and sanitize all equipment that uses water (such as ice machines, beverage dispensers, and dishwashers) according to manufacturer’s instructions.
3. Run water softeners through a regeneration cycle.
4. Flush hot water tanks.
5. Flush drinking fountains for about 10 minutes.
6. Replace and sanitize water filters.
7. Properly clean and flush ice machines according to manufacturer’s instructions, including discarding existing ice and flushing the water line.

Retail stores and other food establishments that only store and sell **unopened, pre-packaged** Non-Potentially Hazardous Foods/Time-Temperature Control for Safety food, such as canned food, chips, and candies may continue operation during the Boil Water Notice provided the following measures are taken.

1. Food is properly stored, away from contamination.
2. There is adequate supply of running water:
  - All handwashing sinks and utility sinks must have adequate running water.
  - Adequate water pressure must be provided to all fixtures, equipment, and non-food equipment that are required to use water, such as toilet facilities.

For further information about this requirement, please contact the Division of Environmental Health via email at [dphss-deh@dphss.guam.gov](mailto:dphss-deh@dphss.guam.gov).

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