

ARE YOU READY TO REOPEN YOUR DINING ROOM?

Here's what you need to do:

CHECKLIST



1. Disinfect surfaces properly

- Always clean properly, removing debris and organic matter, before disinfecting a surface.
- Focus on deep cleaning and disinfecting high-touch surfaces.
- Allow disinfectant to work for the contact time recommended by the manufacturer.
- Conduct a risk-assessment of how frequently high-touch surfaces need to be routinely cleaned and disinfected.
- Use a schedule and checklist in locations that need increased cleaning and disinfecting, including tabletops, chairs, and arms of chairs.
- If using sanitation buckets filled with quaternary sanitizer, check every 2 hours that the correct amount (200-400ppm) of sanitizer is maintained. Sanitizing cloths should be placed in the sanitizing buckets and changed when soiled or at least daily.
- If using a commercial sanitizer, use products that meet EPA disinfection criteria for the surface area.
- Disinfect doorknobs, light switches, faucets, and sinks surrounding the dining room, as well as restroom and lobby areas.



2. Maintain physical distance between residents in the dining room

- Place tables 8 feet apart to account for chairs and maintain 6 feet physical distancing. (use tape on floor to designate)
- If space is needed, schedule more than one seating for each meal.
- If necessary, request residents choose and attend only one communal meal per day.
- Seat the same small group of residents at the same table each day to minimize social contact.



3. Properly handle potentially contaminated meal trays and dishware

- Verify dish machine is reaching 180° if high temperature machine OR ensure cold temperature machine has chlorine-based sanitizer that maintains 50-100ppm.
- The potentially contaminated items should be contained in a plastic bag when delivered to the kitchen.
- Prior to washing the dishware, make sure disposable aprons, gloves, masks, and hand sanitizer are available in the dishroom.
- After putting on Personal Protective Equipment (PPE), open the bagged dishware, throw the plastic bag in the trash container, and scrape leftover food residue into the trash container.
- Begin placing dishware in dishracks and run all racks for 2 full wash cycles, then let air dry.
- PPE should be worn during delivery and pick up of meal trays and dishware.
- Monitor for prompt delivery of meals --especially for food served on disposables -- because food temperatures decrease quickly.



4. Encourage proper handwashing/sanitizing behavior

A 2018 study found humans modify their behavior when being watched by others. It revealed a significantly higher percentage of people will wash their hands properly when they think they are being watched.

- Station staff at hand-sanitation station to ask residents to use hand sanitizer prior to entering dining room
- Place observers near sinks with stop watches to see that staff washes their hands correctly. Install a camera to randomly observe handwashing practices.
- Lead by example. Make sure management properly washes and sanitizes their hands.
- Praise employees when they practice proper hand hygiene. Start a *Hand Hygiene Star* Employee of the Month program.
- Choose products people want to use such as soaps and sanitizers formulated with emollients to keep hands soft and healthy. If the soap smells good, people will use it.
- Install touch-free, reliable, easy-to-service paper towels dispensers.
- Train frequently. Provide easy to-understand awareness materials. Make them fun. Reinforce that by not washing their hands, they could cause an extreme illness or death.



5. Avoid leaving anything on the dining table that can become infected by touch

- Use paper (one-time use) menus or take orders verbally at time of service
- Use single service items, i.e. salt, ketchup, mayo packets
- Use disposable placemats, tablecloths, and napkins
- Eliminate centerpieces

RESOURCES

[Handwashing Poster](#)

[Safe Glove Use](#)

[Temperature logs for Food](#)

[Temperature Log for Dishmachine](#)

[Serving Food Safely](#)

[Safe Food Handling at a Glance](#)

[Room Service Audit](#)

[AHCA Dining Observation Form \(CMS-20053\) 1/2018\)](#)

[EPA document listing disinfectants effective against COVID-19](#)

[ACHA Infection Control Covid 19 8-8-2020](#)

