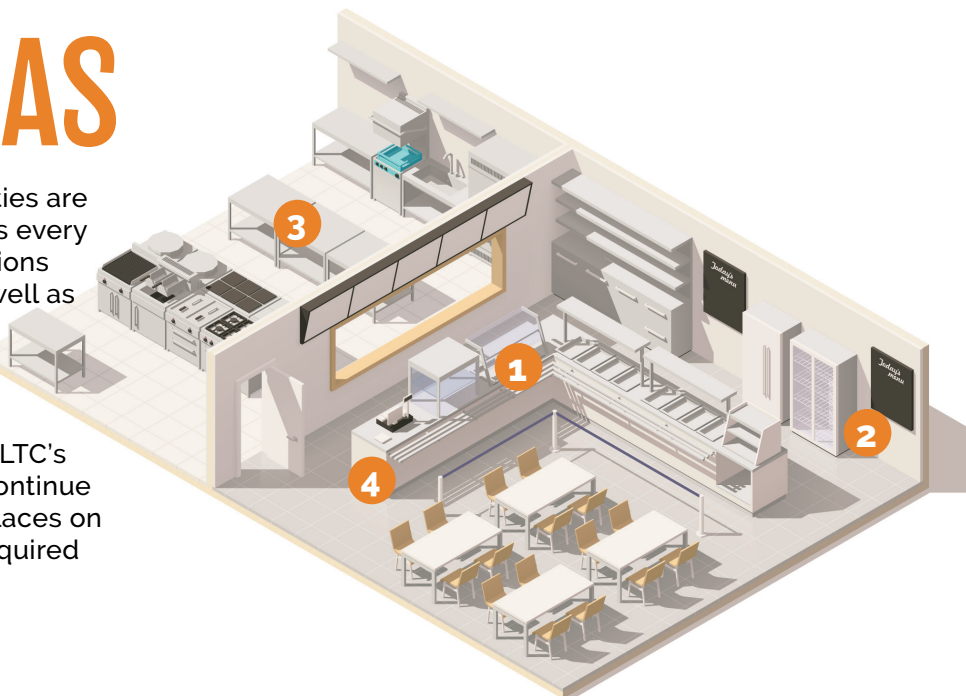


LONG-TERM CARE

DINING AREAS

The Dining areas in Long-Term Care Facilities are used by probably the majority of Residents every day. This area is used for a variety of functions including, breakfast, lunch and dinner as well as many other activities throughout the day. Long-Term Care facilities are taking more steps to ensure their residents are as safe as possible from COVID-19. Activities functions are changing as many LTC's are working to find ways for residents to continue activities, but six feet apart, designating places on the floor where residents can stand the required distance from each other.



PARTNERS IN PROTECTION

FOOD SERVICE SAFETY

Specific best practice protocols need to be implemented to reduce the risk of transmission in both the kitchen and dining room.



HAND HYGIENE REIGNS

The dining area should have at least one hand sanitizer dispenser for every 25 or 50 Residents who will eat during a meal period. Residents should be required to sanitize their hands upon entering the dining area. If the Facility is not able to place the required number of hand sanitizer dispensers, designated staff members should be stationed at each entrance to provide Residents with hand sanitizer.

COLLABORATIVE CLEANING

- Tables/seats should be wiped prior to each meal period by students or designated staff member.
- The Facility will need to assign a specific staff representative to perform sanitizing functions.
- Appliances should be sanitized following food prep activities by the kitchen staff or Environmental Services Team Member.
- Make wipes available in a designated location. Ensure the wipes are safe for food contact surfaces.
- Kitchen staff should be constantly reminded of the importance of washing their hands.

Food Service Counters



1

Have a staff member clean and disinfect once Residents have received their food.

Waste Receptacles



2

The LTC facility should establish a set schedule to ensure the waste receptacles are cleaned and sanitized three times per day or as needed.

Food Prep Areas



Food preparation surfaces should be cleaned and sanitized following food prep activities for the day.

Water Fountain



4

Consider turning off water fountains or converting them into refillable water bottle stations.