

PANDEMIC POLICY

MANAGING FOOD DELIVERY

This policy will incorporate the following CMS Regulations/Federal Guidelines:

Food and Nutrition Services

§483.60 Food and Nutrition Services

§483.30 F-Tag F880 Infection Prevention and Control

Life Safety Code F-Tag E0024 Emergency Preparedness Policies and Procedures Volunteers/Staffing

§483.60(i) Food and Nutrition Services

This requirement expects that there is ongoing communication and coordination among and between staff within all departments to ensure that the residents' daily nutritional and dietary needs and choices are met. Reasonable efforts to accommodate these choices and preferences must be addressed by the facility.

Purpose

Pandemic Outbreak: Additional precautions are needed to prevent transmission of infections in healthcare settings. Staff interactions with residents/patients need clear guidelines to keep this vulnerable population safe as well as preventing staff from contracting and spreading the virus.

Scope

- All foodservice and nursing staff in healthcare settings are educated in universal pandemic practices.
- Indications: Routine meal service and tray delivery to residents with contact droplet or airborne precautions.
- Expectations: Outbreaks and exceptional infectious diseases require different procedures for food delivery that would be developed outside this guideline.

Outcomes

- Residents/Patients in long-term care settings receive hot meals in a timely manner.
- Staff minimize transmission of infections during the dining service and delivery/pick up of meal trays.

References

www.cdc.gov/coronavirus/2019-ncov/

www.cms.gov/files/document/4220-covid-19-long-term-care-facility-guidance.pdf

www.govregs.com/regulations/expand/title42_chapterIV_part483_subpartB_section483.60#title42_chapterIV_part483_subpartB_section483.60

Food and Nutritional Services Department

DATE EFFECTIVE _____ REVISED _____

APPROVED BY _____

Template of a written Managing Food Delivery Policy to cover the regulation.

This policy template should be reviewed to ensure that the facility's specific protocols and operational procedures are addressed.

Each line item should be verified by a staff member knowledgeable and/or responsible for the competency. Information must be reflective of the facility's resident population as appropriate.

§483.60 Food Service/Distribution is the process involved in getting food to the resident. This may include holding foods hot on the steam table or under refrigeration for cold temperature control, dispensing food portions for individual residents, family style and dining room service, or delivering trays to residents rooms or units, etc.

F813 §483.60 (i) Food Safety Sanitary conditions must be present in healthcare foodservice settings to promote safe food handling. CMS recognizes the FDA Food Code and the CDC Centers for Disease Control and Prevention's food safety guidance as national standards to procure, store, and serve food in long-term care facilities in a safe and sanitary manner.

ROOM TRAY SERVICE - IN ROOM DINING

Hand Hygiene

1. Gloves are not required for the delivery of food to the resident room/neighborhood but are required for meal tray pick up.
2. Staff must decontaminate hands by proper hand washing (preferred) or use of hand sanitizers (when hand washing sinks are not available) when outside the kitchen in the following situations:
 - Prior to leaving and returning to the Kitchen
 - Prior to starting meal delivery
 - Prior to entering or exiting resident rooms/common areas
 - Between each glove change
 - After meal delivery and pick up to patients on contact or droplet precautions
 - As needed before handling the next tray or touches contaminated surfaces

Standard Tray Delivery and Pick up Procedures

1. Foodservice workers will not pick up any trays that contain bodily fluids. Nursing staff will assume removal of tray following proper infection control policies.
2. Nursing staff will assist with preparing the resident's room for placement of the room tray so that Dietary staff will minimize touching potentially contaminated surfaces while handling food tray and its contents.

Food Handling and Preparation

Residents with dietary restrictions, texture modifications, adaptive equipment needs: dietary staff will advise and assist as necessary to ensure the residents diets/devices are being followed/ provided in-tray service or limited communal dining settings.

All food and nutrition services staff have successfully completed a food safety training and have documented food safety competencies including in facility audits performed on a routine basis.

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DINING SERVICE - COMMUNAL DINING

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Hand Hygiene

1. Gloves are required for the delivery of food to the resident tables, and during dining room clearing.
2. Staff must decontaminate hands by proper hand washing (preferred) or use of hand sanitizers (when hand washing sinks are not available) when outside the kitchen in the following situations:
 - Prior to leaving and returning to the Kitchen
 - Prior to starting meal delivery
 - Prior to entering or exiting dining rooms/common areas
 - Between each glove change
 - After contact with resident

Dining Service - Environment

1. Table placement should follow the 6 foot distance remove any extra tables to avoid added clutter
2. Remote communal dining areas set up for social distancing as well
3. Residents table positioning limit the numbers to follow the social distancing 6 ft distancing
4. Staggered dining times to accommodate the numbers
5. Condiments use single serve or bring to table and distribute individually by dietary staff
6. Sanitizer Wipes for residents to use prior to meal service
7. Paper napkins for infection control

Food Handling and Preparation

Residents with Dietary Restrictions, texture modifications, adaptive equipment needs, dietary staff will advise and assist as necessary to ensure the residents diets/devices are being followed/ provided in tray service or limited communal dining settings.

All Food and Nutrition Services staff have successfully completed a food safety training and have documented food safety competencies including in facility audits performed on a routine basis.

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