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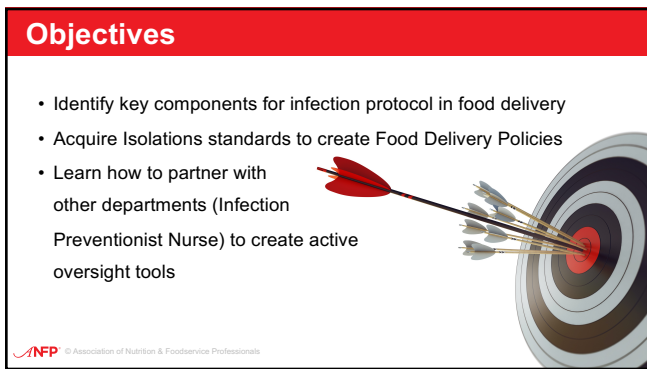
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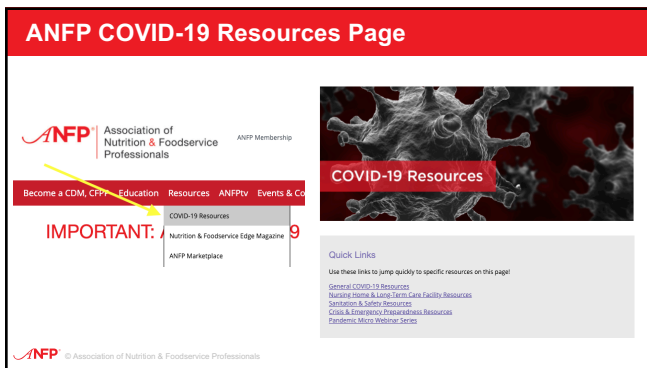
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## Food Service Delivery



**Paper or Porcelain?**  
In the spirit of trying to keep things as “normal” as possible, use your dishware! The ware-washing equipment used by communities can handle sanitizing the dishes.

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## Regulatory Compliance

F-tag F880, Infection Prevention and Control  
F-tag E0024, Emergency Preparedness Policies and Procedures



Centers for Disease Control and Prevention  
on 2/18/2020 10:00 AM

Guideline for Isolation Precautions: Preventing Transmission of Infectious Agents in Healthcare Settings (2007)

### II.M. Dishware and Eating Utensils

The combination of hot water and detergents used in dishwashers is sufficient to decontaminate dishware and eating utensils. Therefore, no special precautions are needed for dishware (e.g., dishes, glasses, cups) or eating utensils; reusable dishware and utensils may be used for patients requiring Transmission-Based Precautions. In the home and other communal settings, eating utensils and drinking vessels that are being used should not be shared, consistent with principles of good personal hygiene and for the purpose of preventing transmission of respiratory viruses, *Herpes simplex virus*, and infectious agents that infect the gastrointestinal tract and are transmitted by the fecal/oral route (e.g., hepatitis A virus, noroviruses). If adequate resources for cleaning utensils and dishes are not available, disposable products may be used.

<https://www.cdc.gov/infectioncontrol/guidelines/isolation/prevention.html>

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## Sanitizing Your Dishware

### ▶ CLEAN THOROUGHLY & ROUTINELY


#### CLEAN & DISINFECT

frequently touched objects and surfaces with a properly registered disinfectant.

- Light and air control switches
- TV and remote controls
- Door handles and push plates
- Faucets and toilet flush levers
- Telephones and computers
- Other surfaces as needed



All surfaces that may have contacted respiratory secretions, urine or feces according to standard infection control procedures.

 Learn more: [ecolab.com/coronavirus](https://ecolab.com/coronavirus)

Last updated 3/16/2020

**ECOLAB®**

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### Warewashing – Know Which You Have

**Sanitation: Hot Water Sanitizing**

Typically

- Wash Cycle minimum 160° F
- Final Rinse Cycle minimum 180° F
- At Dish Level minimum 160° F



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### Warewashing – Know Which You Have

**Sanitation: Chemical Sanitizing**

For both the Final Rinse Cycle Chemical Concentration and Temperature Requirements.

**\*FOLLOW MANUFACTURERS RECOMMENDATIONS**

Generally the concentration requirements are

- 50-100 parts per million (chlorine)
- 150-400 parts per million (quaternary)

**Will have staff/manager test dish machine water with pH paper strip**

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### IPAC and the CDM, CFPP

**Infection Prevention and Control (IPAC):**  
Evidence-based practices and procedures that, when applied consistently in health care settings, can prevent or reduce the risk of transmission of microorganisms to health care providers, other clients/patients/residents and visitors.

**Defined Food Delivery Policy and Procedure**



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## Standard Precautions Review

PPE	Standard/ Universal Precaution	Transmission-Based Precautions		
		Contact	Droplet	Airborne
Handwashing & Skin integrity				
Gloves	PRN	At all times	PRN	PRN
Gown	PRN	At all times	PRN	PRN
Mask	PRN	PRN	At all times, 3ft	At all times, N95
Goggles	PRN	PRN	PRN	PRN
Cohort	Yes	Yes	Yes	No
Misc.	Sanitize, Sterilize, & Antimicrobials			Respiratory protection (must cover mouth & nose)

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## Standard Precautions Review

Cohorting consists of two components:

- Client/patient/resident cohousing
- Staff cohousing

Patient cohousing is applicable in acute care settings for control of transmission of microorganisms or outbreaks. In long-term care homes, movement of residents to achieve geographical cohousing is not appropriate because displacement of residents from their own rooms will often cause harm to the resident, e.g., anxiety, disorientation. Staff cohousing is applicable in all healthcare facilities.

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## Standard vs. Transmission

Implementation of these "Standard Precautions" is the primary strategy for successful nosocomial infection control. "Transmission-Based Precautions" are for patients known or suspected to be infected by epidemiologically important pathogens spread by airborne or droplet transmission or by contact with dry skin or contaminated surfaces.

### Standard Precautions

Standard Precautions are designed to reduce the risk of transmission of microorganisms from both recognized and unrecognized sources of infection in hospitals and Care Facilities.

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## Standard vs. Transmission

### Transmission-Based Precautions

Transmission-Based Precautions are designed for patients documented or suspected to be infected with highly transmissible or epidemiologically important pathogens for which additional precautions beyond Standard Precautions are needed to interrupt transmission in hospitals.

There are three types of Transmission-Based Precautions: Airborne Precautions, Droplet Precautions, and Contact Precautions. They may be combined for diseases that have multiple routes of transmission. When used either singularly or in combination, they are to be used in addition to Standard Precautions.

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## Contact Defined

### Contact Precautions

Used in addition to Routine Practices to reduce the risk of transmitting infectious agents via contact with an infectious person.



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## Placard Example

### Standard Precautions

Select Personal Protective Equipment (PPE) you deem necessary  
Remember Hand Hygiene

#### Contact

Examples: C.Diff, MRSA, VRE

#### Droplet

Examples: Influenza, Respiratory Infections

#### Airborne

Examples: TB, Chicken Pox, Measles

#### PPE

\*Gown and gloves for any contact with patient and environment, or cleaning  
\*Remove PPE before leaving room

#### PPE

\*Surgical mask for those within 3' feet  
\*Remove PPE before leaving room

#### PPE

\*N95 or PAPR respirator for all entering room  
\*Remove N95 or PAPR after leaving room

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### Placard Example

<b>Transport</b> *Staff notifies receiving dept. of isolation status *Patient wears clean hospital gown or robe and washes hands *If using cart/chair or Peds pt - Use a clean sheet or blanket to cover patient *Staff does not use PPE outside of room	<b>Transport</b> *Staff notifies receiving dept. of isolation status *Patient wears surgical mask *Staff does not use PPE outside of room	<b>Transport</b> *Staff notifies receiving dept. of isolation status *Patient wears surgical mask *Staff does not use PPE outside of room
<b>Room</b> *Clean room with bleach wipes *Private room	<b>Room</b> *Routine cleaning *Private room	<b>Room</b> *Routine cleaning *Private, negative air pressure room

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### Droplet Defined



**Droplet Precautions**  
Used in addition to Routine Practices for clients/patients /residents known or suspected of having an infection that can be transmitted by large infectious droplets.

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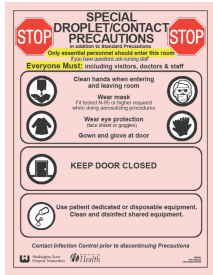
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### Placard Example



**Special Droplet/Contact Precautions**  
*If patient has diarrhea and/or C. difficile add Contact Enteric Precautions*

**LIMIT VISITORS AND DOCUMENT ANYONE THAT HAS CONTACT WITH THE PATIENT AND NOTIFY EMPLOYEE HEALTH**

Display sign outside the door. At patient discharge, remove sign after room is terminally cleaned.

For use with:

- Respiratory viruses including COVID-19

**Diapers/Urinals:**  
No special procedures. Kitchenware sanitized in dishwasher.

**Equipment and Supplies:**


- Only essential supplies in room.
- Use dedicated or disposable equipment when available.
- Minimize use of cellphones/pagers.
- Clean and disinfect reusable equipment including intravenous pumps, cell phone or pagers if used in room, and other electronics, supplies, and other equipment prior to removing from patient's room.
- Crutch blood pressure cuff and stethoscope are cleaned and disinfected between patients.

**Waste and Linen Management:**  
For COVID-19, follow local and state public health guidelines Category B for medical waste handling. Bag linen in the patient's room.

**Private Room:**  
If not available, room with patients that have the same organism but no other infection.

**Room Cleaning:**  
Routine cleaning procedures with addition of cubical curtain changes per hospital procedure.

**Transport:**  
Essential transport only. Patient should remain in room except for medical necessity. Patient should wash their hands. Place patient in clean gown. Place surgical mask on patient. Clean and disinfect transport vehicle. Alert receiving department regarding patient's isolation precaution status.

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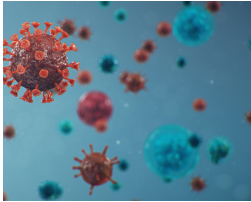
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### Airborne Defined

Used in addition to Routine Practices for clients/patients/residents known or suspected of having an illness transmitted by the airborne route (i.e., by small droplet nuclei that remain suspended in the air and may be inhaled by others).



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### Actual Policy Managing Food Delivery

		Unit Staff	Food Services staff
Routine (no contact precautions in place)	Delivery	Clear over bed table	Place the tray on the over bed table following standard tray delivery procedures
	Pick up	No preparations required	Wear gloves, pick-up tray and return it to tray cart. Gloves are removed upon completion of tray pick-up, discarded appropriately, hands are decontaminated prior to leaving unit
Contact Precaution (Orange and Yellow precautions)	Delivery	Clear over bed table	Place the tray on the over bed table following standard tray delivery procedures. Decontaminate hands before and after delivery of tray
	Pick up	No preparations required	Wear gloves, pick-up tray and return it to tray cart. Remove gloves, decontaminate hands and don new gloves prior to next tray pick-up

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### Policy to Protocol

		Unit Staff	Food Services staff
Droplet Precaution (Green)	Single Bed Room	Clear over bed table, Adhering to additional precautions; tray is taken from trolley and delivered by nursing staff	Trays are left on the trolley and unit staff is notified. <b>Do not enter patient's/resident's/client's room</b>
	Multiple Bed Room (patient on droplet precaution is behind curtain)	Tray for patient on precaution is delivered by nursing staff	Patients not on precautions receive tray following standard tray delivery procedures. Do not deliver to patient on precautions. Leave tray on trolley and notify unit staff.
	Pick-up		
	Single Bed Room	Adhering to additional precautions, nursing staff will return tray to trolley	Does not apply- no pick up by Food Services
Airborne (Blue)	Multiple Bed Room (patient on droplet precaution is behind curtain)	For patient on precaution: Adhering to additional precautions, nursing staff will return tray to trolley	For patients <b>not</b> on precaution: Wear gloves, pick-up tray and return it to tray cart. Remove gloves, decontaminate hands and don new gloves prior to next tray pick-up.
	Delivery	Clear over bed table. Adhering to additional precautions, tray is taken from trolley and delivered by nursing staff	Trays are left on the trolley and unit staff is notified. <b>Do not enter patient's/resident's/client's room</b>
Airborne (Blue)	Pick up	Adhering to Additional Pre-cautions, nursing staff will return tray to trolley	Does not apply- no pick up by Food Services

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## Policy to Protocol

### Dishes, Glasses, Cups, and Eating Utensils

No special precautions are needed for dishes, glasses, cups, or eating utensils. Either disposable or reusable dishes and utensils can be used for patients on isolation precautions.

Used metal trays and dishes do not require special handling. Place on the dietary cart or in an area designated for used dishes. Disposable dishes and utensils are not required.

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## What to Put in Your Policy

Disposable dishes are not required.

Regular food trays, dishes and utensils can be used for all patients on additional precautions.

Food trays and dishware are effectively decontaminated in commercial dish washers with hot water and detergents.

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## Don't Over Complicate it!

Collaborate with your infection preventionist

### Meal Delivery Protocol

Patient meals can be delivered to the patient for patients that are low and medium risk of transmission. Low and medium risk patients are to have meals presented with washable tableware.

Patients that are high risk such as contact, droplet, airborne or protective precautions must have their meals delivered on disposable tableware, and the nurse will deliver the meal to the patient wearing mandatory PPE appropriate to the type of isolation.

Contact Personnel, CDR, MRSA, VRE	Droplet Respiratory Infections	Airborne Tuberculosis, Chicken Pox, Measles
<b>Table</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.	<b>Table</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.	<b>Table</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.
<b>Disposable</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.	<b>Disposable</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.	<b>Disposable</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.
<b>Table</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.	<b>Table</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.	<b>Table</b> No special dishes for patient and personnel. Use disposable or reusable. Reusable only require washing cycle.

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**Best Practice:**  
**Make your**  
**Meal Delivery Policy Plan**  
**Doable for all involved**

**K.I.S.S.**  
**KEEP IT SHORT & SIMPLE**

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### Coronavirus **COVID-19**

**If you have fever and/or cough you should stay at home regardless of your travel or contact history.**

From New information, you are at risk of being infected if you have been in contact with someone who has been infected for 14 days. Check the list of affected areas on [www.hse.ie](#)

**How to Prevent**

- Wash** your hands with soap and water for 20 seconds
- Cover** your mouth and nose with a tissue when coughing or sneezing
- Avoid** touching your face
- Clean** surfaces and objects that may be contaminated
- Stop** if you are feeling unwell, stay at home and get medical advice if needed
- Distance** yourself from others, avoid large gatherings

**All people are advised to:**

- **Reduce** social interactions
- **Keep a distance** of 2m between you and other people
- **Quarantine** those who have had close contact where possible

**Symptoms**  
 • Fever (High Temperature) • A Cough • Shortness of Breath • Breathing Difficulties

**For daily updates visit**  
[www.gov.ie/health/covid-19](#)  
[www.hse.ie](#)

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**Barbara Thomsen, CDM, CFPP, RAC, QCP**  
**Education & Regulatory Outreach Consultant**  
 Association of Nutrition & Foodservice Professionals  
 Phone: 800.323.1908 | Extension 130  
[bthomsen@ANFPonline.org](mailto:bthomsen@ANFPonline.org) | [regs@ANFPonline.org](https://regs@ANFPonline.org)

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