Objectives

• Identify key components for infection protocol in food delivery
• Acquire Isolations standards to create Food Delivery Policies
• Learn how to partner with other departments (Infection Preventionist Nurse) to create active oversight tools
Food Service Delivery

Paper or Porcelain?
In the spirit of trying to keep things as "normal" as possible, use your dishware! The warewashing equipment used by communities can handle sanitizing the dishes.

Regulatory Compliance

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

CDC

I. M. Dishes and eating utensils
The combination of hot water and detergents used in dishwashers is sufficient to decontaminate dishes and eating utensils. Therefore, no special precautions are needed for dishware (e.g., dishes, glasses, cups) or eating utensils. Resealable dishware and utensils used for patients requiring Transmission-Based Precautions or 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, norovirus, hepatitis C virus, and infectious agents that infect the gastrointestinal tract and are transmitted by the fecal/oral route (e.g., norovirus, rotavirus, norovirus).

Sanitizing Your Dishware

CLEAN THOROUGHLY & ROUTINELY
CLEAN & DRY
Frequently touched objects and surfaces with a properly registered disinfectant.

- Door handles and push plates
- Keyboards and computer
- Toilet flush levers

CLEAN & SANITIZE
Follow warewashing standards for plates, glass, silverware and other ware.

Learn more: ecolab.com/coronavirus

Last updated 3/16/2020
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

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

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
Standard Precautions Review

Cohorting consists of two components:
- Client/patient/resident cohosting
- Staff cohosting

Patient cohosting 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 cohorting is not appropriate because displacement of residents from their own rooms will often cause harm to the resident, e.g., anxiety, disorientation. Staff cohosting is applicable in all healthcare facilities.

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.
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.

Contact Defined

Contact Precautions

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

Placard Example

Standard Precautions

Select Personal Protective Equipment (PPE) you deem necessary. Remember Hand Hygiene.
**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.
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).
**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.
Best Practice: Make your Meal Delivery Policy Plan Doable for all involved

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