



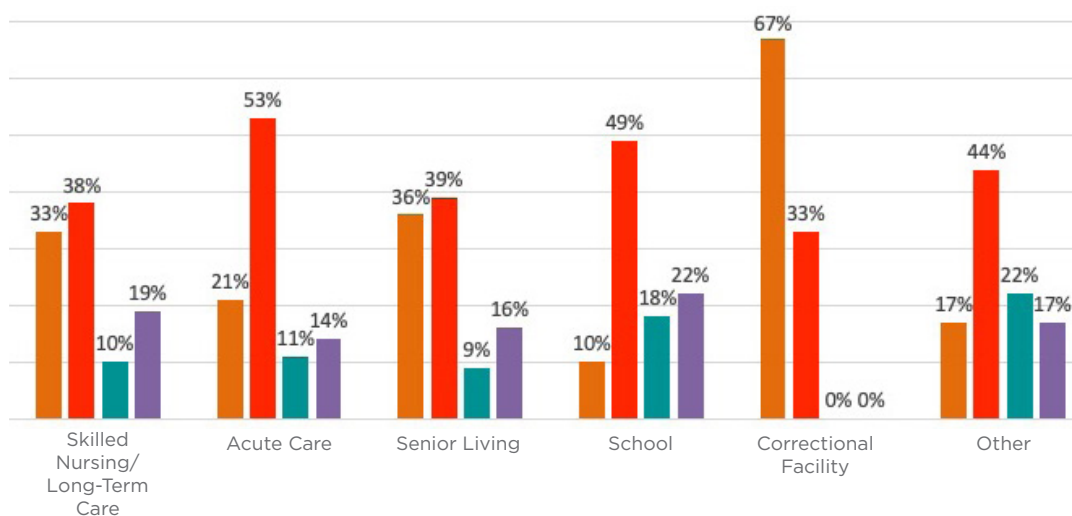
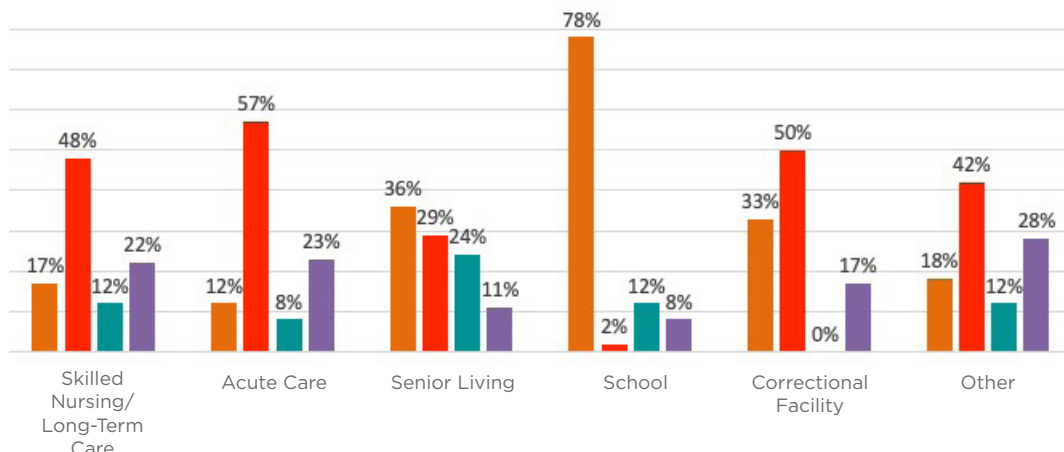
Association of  
Nutrition & Foodservice  
Professionals

# October 2020 COVID-19 Survey Results

## Food Safety & Infection Control

### Did your facility move to using paper products during the pandemic?

- Yes, for all residents/patients/students
- Yes, for COVID-19 positive or quarantined residents/patients/students
- Yes, we did use disposable products for a time, but have returned to using our normal dishware for all
- No, all residents/patients/students continued to be served using our normal dishware



How often is your facility disinfecting "high touch areas" such as light switches, door knobs, etc.?

- Each Shift
- Every 1-2 Hours
- After Use
- Daily

### How do foodservice staff use PPE during their shift?

- All foodservice staff are required to wear masks and/or face shields during their entire shift
- Facemasks are required when working in the kitchen but not face shields
- Facemasks with face shields are required when in direct contact with residents/patients
- All foodservice staff are required to wear masks or face shields when leaving the kitchen, but do not have to wear them in the kitchen.

