## WAYS TO MAKE SANITATION FUN!

They say that cleaning doesn't have to be tedious and boring. Inspire yourself and your staff; watch a humorous YouTube video on having fun with cleaning! Dance with the mop, take flight with your broom, or jam out to the radio. While these are all fun suggestions, they are not necessarily appropriate at work. So, here are ten engaging and helpful ideas that you can implement in your facility!

## 1 POP UP SESSIONS

The brain can absorb only so much, so make your in-services brief and interactive. Make them short, random, and have staff stand up in a team huddle, keeping everyone's attention!

## 2 SANITATION TREASURE HUNTS

Hide a "treasure map" in an area that gets overlooked on the cleaning list. When a person cleans and finds the map, he or she can claim the "booty." Have a treasure trove of treats for him or her to choose from as a reward.

## 3 SHOW AND TELL

Don't stand up and "preach" the in-service to your staff. Have them see you do it wrong, then quiz them on the correct way and have them show and tell!

## 4 CLEANING PARTIES

Plan a winter and spring deep cleaning. Order pizza and ask staff to stick around after closing time. Plan an easy resident/patient meal that night and make it casual attire (jeans and t-shirts), then dig into some serious scrubbing, defrosting, and polishing!

## 5 PLAN A THEME CLEAN

"Dirty Dining" could be a week where you schedule concentrated short huddles during shift changes to focus on finding bent, chipped, and scratched dishes, discolored items, utensils, carbon covered pans, etc. that you jump in and remove or scrub!

6 LET'S MAKE A DEAL
Give everyone a chance to swap cleaning duties for the month, then audit each other on how well someone else completed the routine cleaning!

7 SKILLS FAIRS
When the nursing department has their annual skills fairs, host a foodservice fair as well. Set up stations for various sanitation trainings, handwashing with glow gel, proper gloving use, how to properly set a place setting, handle cups, utensils, etc. Have a skill check-off sheet that you then can sign off and place in your employees files. Solicit a vendor to donate a gift basket to make it even more fun to participate!

## 8 CREATE A MOCK "DIRTY" KITCHEN

Set up items in the department that could be identified as "un-sanitary." Have your staff do a walkthrough and see if they can find the problem areas. They can complete it in teams or individually, and you can offer a prize for the most findings!

## 9 TRAIN THE TRAINER

Have staff orient their boss on how to keep things clean and serve under sanitary conditions. This is a great way to see current procedures and to solicit input on tasks that need change to ensure you have a proper training/sanitation orientation in place.

## 10 THE QUEEN/KING OF CLEAN

Track your employees each quarter based on timeliness and conscientiousness in getting through the cleaning list, food temperature documentation and general sanitation practices. Enlist other department staff to "report" Queen/King qualities seen in action to help crown the Queen/King of Clean each quarter! Make it a royal affair with a great reward!

