



Dining Recommendations

1

Discontinue the use of any “buffet tables” where residents, visitors, and/or staff serve themselves.

2

Serve food by staff members trained and provided with appropriate protective equipment, or plate in the kitchen and cover.

3

Remove condiments from tables between meals and sanitize them prior to the next meal or use individual packets

4

Ensure each resident has washed or sanitized their hands prior to each meal and post-meal. Circulate dining areas with hand sanitizer at meal times

5

Take resident temperatures prior to entering the dining area. Any resident that is out of the established range should be assisted to their room for meals

6

Staff documenting food acceptance information should be properly protected with gloves and have their own pen for documentation

7

Provide staff with proper PPE (gloves) for clearing tables and require handwashing be performed immediately after removing gloves.

8

Ensure dining tables and chairs are wiped clean and disinfected after each meal and prior to serving of the next meal.