



REOPENING DINING CHECKLIST DURING A PANDEMIC

DINING VENUE AND SERVICE

- ☐ All Staff, residents and visitors are required to use face coverings/masks, wash hands or use ABHS frequently, and maintain social distance of at least 6-feet as much as possible.
- ☐ Designated areas/markings indicate 6-foot distancing for residents/staff while waiting to be seated.
- ☐ Instructional signage is posted on COVID 19 signs and symptoms, infection control precautions and other facility practices.
- ☐ Residents must wear face coverings/masks any time they are not eating or drinking and when staff approach their table.
- ☐ Tables are placed to ensure that residents are at least 6-feet apart. Cohort residents & staff. A physical barrier (clear divider) may be used but does not replace the 6-foot distancing.
- ☐ Laminated menus that can be disinfected are used, otherwise use spoken or disposable menus.
- ☐ Centerpieces may only be used if easily cleaned and disinfected between service/seatings.
- ☐ Tables may be pre-set with tablecloths, beverage ware & wrapped silverware, unless contamination is likely.
- ☐ Tables are cleared of all items including tablecloths and placemats, after each service.
- ☐ Condiments like salt & pepper are provided on request. Use either pc packets or individual containers that are cleaned and sanitized after each use (e.g., ramekins). Discourage residents from sharing items.
- ☐ When order-taking, allow **at least** 3-foot social distance by servers. Residents have masks on while ordering.
- ☐ Sanitize hands (ABHS) between residents, and whenever contamination occurs.
- ☐ Encourage visitors to use touchless payment options and sanitize any pens or other equipment after each use.
- ☐ No tableside preparation, action stations or self-service buffets.
- ☐ Keep dining times at 1 hour to minimize exposure.
- ☐ Leftover containers provided only upon request.
- ☐ No activities including singing, piano playing, to avoid added exposure.

CLEANING AND DISINFECTING

- ☐ Disinfect each dining location before opening each day and after every use.
- ☐ Disinfect highly touched surfaces (e.g., doors, handles, faucets, tables, chairs) and high traffic areas (e.g., waiting areas, hostess stand) after each meal.
- ☐ ABHS available at each entrance and exit to dining venues and at point of sales area.
- ☐ Reusable items (e.g., utensils, plates, glasses) are properly washed, rinsed and sanitized after each use.

VENTILATION

- ☐ If possible, windows and/or doors are open to ventilate areas.
- ☐ Consider use of air purifiers/HEPA filter for smaller dining venues, if unable to ventilate well.
- ☐ Allow the dining area to ventilate for at least 15 minutes between service.
- ☐ Maintenance ensures proper maintenance of HVAC system and air flow.