



Disinfecting vs Sanitizing for Food Safety During COVID-19 Webinar

Disinfecting vs Sanitizing for COVID-19

Presenter:
Anna de Jesus, MBA, RDN
President, Nutrition Alliance, LLC



1

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2

Objectives

1. Define and differentiate - sanitizing versus disinfecting
2. Identify high touch areas that need frequent disinfecting




3

Anna de Jesus, MBA, RDN

- President of Nutrition Alliance, LLC established in January 2000
- Well respected in the field of nutrition and dining services
- 30 years experience in various roles as consultant, regional dietitian, food service director, expert witness, author and speaker


Disclosures: Anna de Jesus has no disclosures to report and certifies that no conflict of interest exists for this program



4

Definitions


- Cleaning - refers to the removal of germs, dirt, and impurities from surfaces
- Sanitize - refers to reducing the number of bacteria on a surface to a safe level. Kills 99.99%
- Disinfecting - refers to using chemicals, for example, EPA-registered disinfectants, to kill germs on surfaces.
- Contact time - amount of time required for a surface to remain wet in order for germicidal activity to take place



5

Disinfectants that Kill Coronavirus

- EPA list <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- CDC and bleach dilution
 - 5 T or 1/3 c bleach to 1 gallon water
 - Or 4 tsp bleach per quart of water
- Never mix bleach with ammonia or other chemicals
- Wear rubber gloves
- Mix in a well-ventilated area
- Mix a fresh batch every 24 hours



6

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Disinfecting High Touch Areas

- Handles, knobs, push plates, light switches
- Food carts, utility carts, beverage carts
- Hand sinks, soap and sanitizer dispensers



7

Disinfecting High Touch Areas

- Dispensers – beverages, coffee, tea
- Trash receptacles
- Restaurant menus
- Telephone, keyboard and point of sale (POS) systems

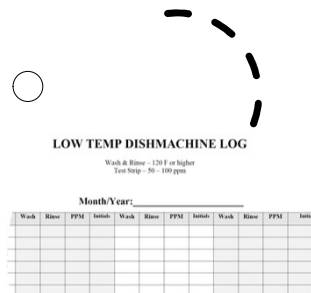


8

Dishmachine

Low temperature or chemical sanitizing dishmachine

- Wash and rinse 120°F
- Chlorine – 50 – 100 ppm
- Check at least 3 times a day

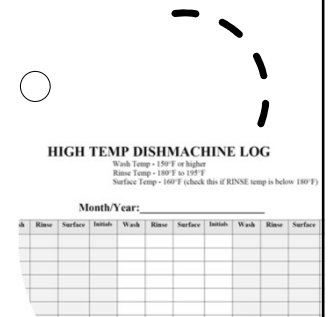


9

Dishmachine

High temperature or hot water sanitizing dishmachine

- Wash - 150°F
- Rinse – 180°F
- Surface temp – 160°F
- Check at least 3 times a day

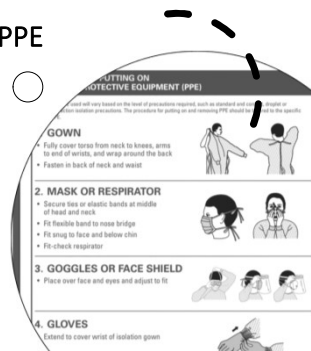


10

Sequence for Putting on PPE

- Handwash
- Apron or gown
- Mask
- Safety goggles or face shield
- Gloves

CDC: <https://www.cdc.gov/hai/pdfs/ppe/ppe-sequence.pdf>

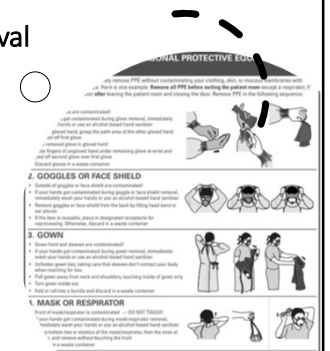


11

Sequence for PPE Removal

- Gloves
- Goggles or face shield
- Apron or gown
- Mask
- Handwash

CDC: <https://www.cdc.gov/hai/pdfs/ppe/ppe-sequence.pdf>



12

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Key Takeaway

Disinfecting and not just sanitizing frequently, is the new normal



13

Thank you!



To Anna de Jesus for Supporting this Webinar

Contact: annad@nutritionalalliance.com

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- References and resources provided with handout
- Contact: info@beckydorner.com or <https://www.beckydorner.com/about/contact/>

14

14



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References and Resources

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<https://www.cdc.gov/coronavirus/2019-ncov/hcp/long-term-care.html>
 - b. Using Personal Protective Equipment (PPE)
<https://www.cdc.gov/coronavirus/2019-ncov/hcp/using-ppe.html>
2. Centers for Medicare & Medicaid Services
 - a. Appendix PP State Operations Manual (starting on page 531, with information on F812 Food Safety Requirements starting on page 552, and information on eggs on pages 561-562) <https://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/GuidanceforLawsAndRegulations/Nursing-Homes>
 - b. Kitchen Observation <https://www.beckydorner.com/wp-content/uploads/2018/05/CMS20055Kitchen-3680.pdf>
 - c. Dining Observation <https://www.beckydorner.com/wp-content/uploads/2019/09/CMS-20053-Dining.pdf>
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 - a. Food Code
<https://www.fda.gov/food/fda-food-code/food-code-2017>
 - b. Food Safety During Emergencies <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>
5. Environmental Protection Agency (EPA): Disinfectants and Drinking Water/Wastewater
<https://www.epa.gov/coronavirus>
6. ServeSafe (National Restaurant Association): Coronavirus: What Can You Do?
https://www.serve-safe.com/ServSafe/media/ServSafe/Documents/Coronavirus_COVID-19_Info_TipsforRestaurants.pdf

Resources

- World Health Organization rolling updates on coronavirus disease (COVID-19)
<https://www.who.int/emergencies/diseases/novel-coronavirus-2019/events-as-they-happen>

- What does the coronavirus do to your body? Everything to know about the infection process <https://www.usatoday.com/in-depth/news/2020/03/13/what-coronavirus-does-body-covid-19-infection-process-symptoms/5009057002/>
- Becky Dorner & Associates, Inc. <http://www.beckydorner.com/covid19/>
 - COVID-19 Webinar Series <https://www.beckydorner.com/tips-resources/covid-19-webinar-series/>
 - Temporary Sanitation Review During COVID-19 Restrictions <https://www.beckydorner.com/wp-content/uploads/2020/04/COVID-19-Sanitation-checklist.pdf>
 - Staff Training Resources <https://www.beckydorner.com/tips-resources/covid-19-staff-training/>
 - Kitchen Checklist for COVID-19 Precautions <https://www.beckydorner.com/wp-content/uploads/2020/04/RDN-Checklist-for-Covid-19-Precautions.pdf>
 - Handwashing Policy and Procedure <https://www.beckydorner.com/wp-content/uploads/2020/03/Policy-and-Procedure-on-Hand-Washing.pdf>
 - Hand Antiseptic Policy and Procedure <https://www.beckydorner.com/wp-content/uploads/2020/03/Policy-and-Procedure-on-Hand-Antiseptic.pdf>
 - Front of the House QA Audit https://www.beckydorner.com/wp-content/uploads/2020/03/NA_Covid-19-foh2-checklist.pdf
 - Back of the House QA Audit https://www.beckydorner.com/wp-content/uploads/2020/03/NA_covid-19-boh-checklist2.pdf
- Becky Dorner & Associates References for purchase
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 - Book with CPE Course <https://www.beckydorner.com/product/emergency-disaster-plan-for-food-and-dining-services-2018-cpe-self-study-program/>
 - Policy & Procedure Manual for Nutrition and Food Service in Healthcare Facilities, Chapters on Food Production and Food Safety, Sanitation and Infection Control, and Cleaning Instructions <https://www.beckydorner.com/product/policy-procedure-manual/>
- Academy of Nutrition and Dietetics <https://www.eatrightpro.org/coronavirus-resources>
 - Dietetics in Healthcare Communities Webinar, COVID-19 Front & Back of the House Precautions, 3/19/20. <https://vimeo.com/398945139>
- Association of Food and Nutrition Professionals (ANFP) <https://www.anfponline.org/news-resources/covid-19-resources>



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- Policy and Procedure Manual (2019)
- Emergency/Disaster Plan for Food and Dining Services (2018)

More titles (see website for all titles – added frequently):

- Nutrition and Integrative Medicine: A Primer for Clinicians (2020)
- The Genomic Kitchen: Your Guide to Understanding and Using the Food-Gene Connection for a Lifetime of Health (2020)
- Salt Fat Acid Heat: Mastering the Elements of Good Cooking (2020)
- Nutrition & Diabetes Pathophysiology and Management (2019)
- Minimum Data Set (MDS) 3.0 RAI Manual v1.17 Course (2019)
- CMS State Operations Manual Appendix PP Course (2019)
- AADE Quick Guide to Medications (2019)
- Sports Nutrition: A Handbook for Professionals, 3rd Edition (2019)
- Nutrition for the Older Adult (2019)
- Food Code 2017 Course (2019)

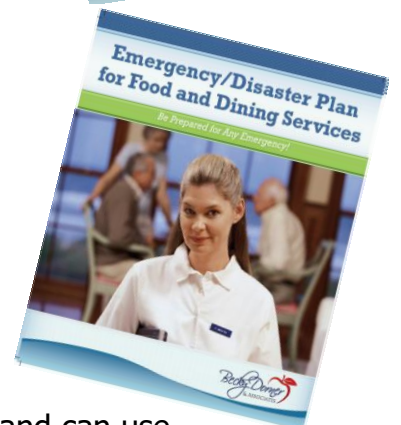
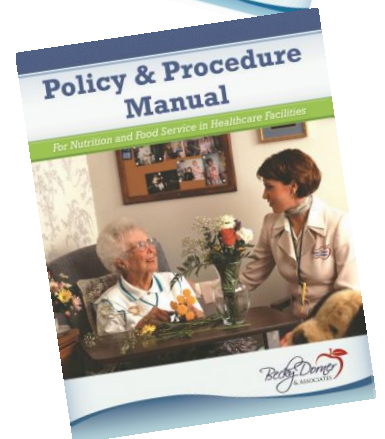
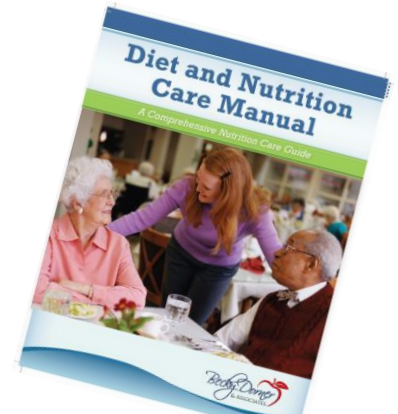
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