



Isolation Trays During COVID-19 Webinar



Isolation Trays During COVID-19

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Objectives



1. Discuss CDC guidelines for COVID Isolation Precautions
2. Identify best practice procedures for isolation tray pass, retrieval and cleaning

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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

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In Room Dining



- Cluster care: Bundling res care to limit exposure and conserve PPE
- Assigning or cohorting healthcare personnel to care only for patients infected or colonized with a single target pathogen limits further transmission of the target pathogen to uninfected patient (CDC)

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In Room Dining



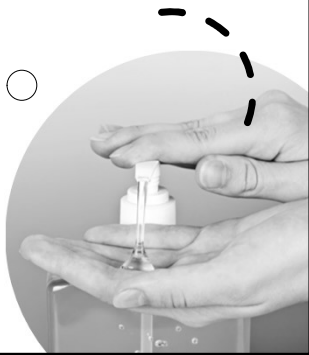
- Interpretation
 - FS staff remains in the kitchen
 - Do not deliver or pick up trays unless it is the FSM
 - FS staff may take food close to the COVID unit, but not enter the unit

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In Room Dining – Extra Precautions

- Isolation meal easily identified -
 - Red tray, red napkin, writing "ISOLATION" on the ticket
 - Tray is placed at the bottom rack of the cart
- Bagging soiled trays after meals -
 - Staff outside the hallway will have a plastic bag for the soiled tray
 - Staff inside will place the soiled tray into the bag without leaving the room
 - Staff outside the hallway will seal the bag and place it at the bottom rack of the cart
- Once done, staff will wash their hands



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Dishwashing Procedure

- Standard precaution
- Dishmachine

LOW TEMP DISH MACHINE

Wash & Rinse – 120 F or higher
Test Strip – 50 – 100 ppm

Month/Year: _____

[illegible]

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Dishwashing Procedure – Extra Precautions

- Isolation trays are returned to the kitchen and handled with universal precautions
- In addition, the following PPE are used by the dishwasher on the dirty end of the dish area
 - Apron
 - Single-use gloves
 - Mask
 - Safety goggles or a face shield

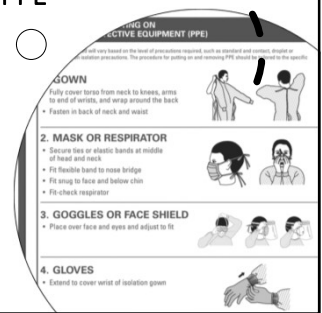


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Sequence for Putting on PPE

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

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



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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>



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Dishwashing Procedure – Extra Precautions (continued)

- Isolation trays and dishware are run last
- PPE removed and hands washed, prior to putting away clean dishes
- Or assign another staff member to do this



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All Disposables

- All leftover food, dishes and utensils will be disposed of in the isolation room, in a disposable plastic bag
- No leftover food, dishes, or utensils will be returned to the kitchen
- Adaptive equipment will be bagged, placed at the bottom of the cart and returned to the kitchen



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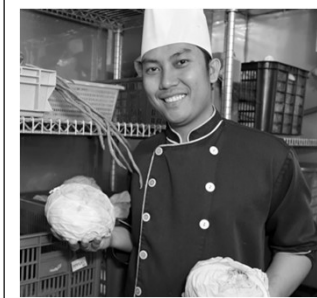
Disinfecting Food Carts

- Food carts
- Disinfectants that kill the 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

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Key Takeaways

- Standard precautions for COVID 19 are recommended by the CDC
- Additional precautions in the food service department benefits residents/patients and provides extra protection for the food service team



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Thank you!



To Anna de Jesus for Supporting this Webinar
Contact: annad@nutritionalliance.com

For more information

- Visit www.beckydorner.com/COVID-19
- Sign up for our free electronic newsletter to stay up to date on current news
- References and resources provided with handout
- Contact: info@beckydorner.com or <https://www.beckydorner.com/about/contact/>

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References and Resources from
Isolation Trays During COVID-19 Webinar with Anna de Jesus,
MBA, RDN 4/29/20



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References and Resources

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<https://www.cdc.gov/coronavirus/2019-ncov/hcp/long-term-care.html>
 - b. 2007 Guideline for Isolation Precautions: Preventing Transmission of Infectious Agents in Healthcare Settings
<https://www.cdc.gov/infectioncontrol/pdf/guidelines/isolation-guidelines-H.pdf>
 - c. Using Personal Protective Equipment (PPE)
<https://www.cdc.gov/coronavirus/2019-ncov/hcp/using-ppe.html>
 - d. Interim Infection Prevention and Control Recommendations for Patients with Suspected or Confirmed Coronavirus Disease 2019 (COVID-19) in Healthcare Settings
<https://www.cdc.gov/coronavirus/2019-ncov/hcp/infection-control-recommendations.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>
3. US Environmental Protection Agency List N: Disinfectants for Use Against SARS-CoV-2
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
4. US Food and Drug Administration (FDA)
 - 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

- Becky Dorner & Associates, Inc. <http://www.beckydorner.com/covid19/>
 - COVID-19 Webinar Series <https://www.beckydorner.com/tips-resources/covid-19-webinar-series/>
 - 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>
- Becky Dorner & Associates References for purchase
 - Emergency/Disaster Plan for Food and Dining Services
 - Book only <https://www.beckydorner.com/product/emergency-disaster-plan-for-food-and-dining-services-2018-edition-book-only/>
 - 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>
- Hobart Blog: Sanitization & Clean Kitchens: Your Dishmachine & the Coronavirus <https://blog.hobartcorp.com/blog/sanitization-clean-kitchens-your-dishmachine-the-coronavirus>
- Ecolabs Resources
 - Coronavirus (COVID-19): Preparation and Response, Strategies for Long Term Care and Senior Living Communities <https://www.ecolab.com/pages/coronavirus-long-term-and-acute-care-precautions>



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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)

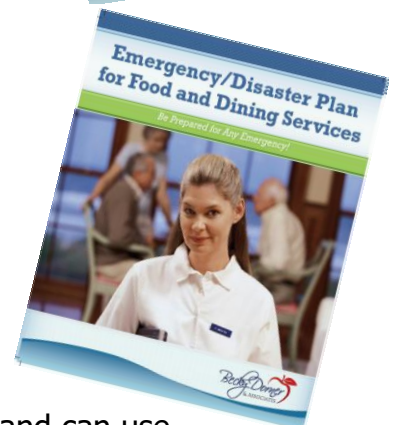
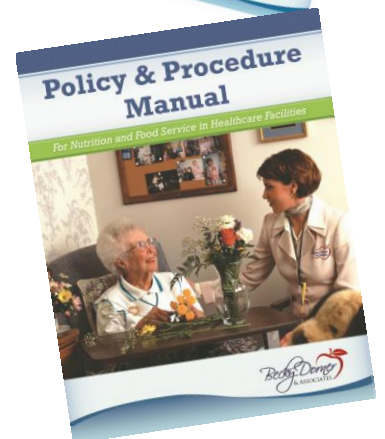
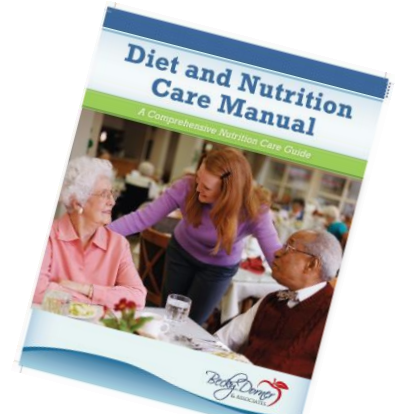
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