

Kitchen Checklist for Covid-19 Precautions

Upon entering the facility, check the following:

- Check the dishmachine
 - Are PPM levels adequate, or is the rinse temperature 180°F?
 - Are dish machine logs filled in and are temperatures appropriate?
 - Are proper dishmachine processes posted?
 - Are chemical levels adequate to ensure proper sanitizing?
 - Check for frequent handwashing and cross contamination risk.
- Observe handwashing practices
 - Are employees washing hands frequently, correctly and for 20 seconds minimum?
 - Are handwashing procedures posted?
 - Are there adequate soap and paper towels?
- Observe staff practices
 - Do they touch their hair, face or other body parts?
 - Are gloves in use and if so are they changed frequently with hand washing in between changes?
- Countertops
 - Are countertops being cleaned then wiped down with bleach, quat or other EPA approved sanitizing agent?
 - How often is the sanitizing agent changed? Guidance is to change sanitizing buckets twice as often as normal and wipe down surfaces after every food contact
 - Check manufacture's guidance for sanitizer contact time, PPM and proper temperature of sanitizing water
- Sanitizing buckets
 - Check to be sure that sanitizing buckets have the correct level of chemical by using a test strip to monitor PPM
 - Sanitizing solution concentration will need to be according to EPA approval and the manufacturers guidelines
- High touch surfaces
 - Are all contact surfaces door handles, faucets, refrigerator and oven handles sanitized at end of each shift with quat or bleach solution?
 - Clean handles on common fridge/freezer units in nursing area daily at a minimum
- Make sure staff have been inserviced on signs/symptoms of Covid-19 symptoms and know when they are not allowed to report to work

Kitchen Checklist for Covid-19 Precautions

- Miscellaneous
 - Sanitize hall carts before and after being sent to the hall for delivery with EPA approved sanitizer and procedure
 - Aprons need to be in use and removed when leaving the kitchen
 - Check for record of ice machine cleaning and maintenance on file

Talking points to share with food and nutrition services staff:

- Food is not a major COVID transmission risk factor, but we still need to be vigilant about sanitation. The infection starts with the respiratory system not the digestive tract.
- The infection can be spread by respiratory air droplets or contaminated hands. It can live on plastic and stainless steel for up to 72 hours and cardboard for up to 24 hours. Transmission occurs when the virus is inhaled into the lungs or lands on mucus membranes or from transmission via hand contact with the eyes, mouth and nose.
- According to the CDC, there is no evidence that COVID-19 can be spread to humans through drinking water or food.
- If a resident is diagnosed with COVID-19 it is recommended that their meals be served on disposables. For all others receiving room trays, Universal Precautions are adequate.
- Use of PPE for kitchen staff is likely not necessary and will depend of the facility guidance.