



1



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#### **Essential Health Care** Worker

The dietitian is "essential", but virus exposure is high if traveling from building to building

- · Oversee food preparation, service and storage
- Participate in QAPI



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#### **Onsite or Remote Work**

- Facility administration will give direction on whether RDN is allowed onsite
- Considerations may include: • Does the RDN work in more than one facility
- Does the RDN work in more than one facility (increases risk)?
- Are there COVID-19 positive or suspected positive cases in the facility?
   Is the RDN at high risk for complications of the virus?
- If allowed onsite, follow entrance medical testing and PPE recommendations
- Do you need to bring your own PPE?

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Make Your Meet-Ups Fun Remote work can have its moments - share them!

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**Staying Focused** 





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Structure an Efficient Day

- need to add to your list?
- Review weekly skin/pressure injury report - add new to your list

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#### Communication

- Discuss in-room dining and communicate any dining concerns (Remote auditing)
   O Meal delivery time concerns
- O Palatability/temperature concerns
- Adequate staff assistance
   Communal dining situation
- O Communal dining situations
- Share ideas for prevention of dehydration and weight loss for your facility
- Creative snack programs
- Fortified meals for any at risk residents
  Replace milk with health shake on meal trays
- Jello, popcicles, ice cream, smoothies



# Nutrition Recommendations. May Change During Pandemics. Under these circumstances, patients/residents are more likely to lose weight due to social isolation, depression and less staff attention. May need to find alternate means of monitoring nutrition if weights are suspended (i.e. mid upper arm circumference along with meal intake). May be making recommendations facility-wide vs individual care (i.e. may fortify all





- Act as a barometer for the stress level of the food and nutrition department and report up as needed
- Be supportive and have an understanding ear
- Offer services to help
- Additional charting relief for the CDM
   If not already, run the nutrition risk meeting
- Assist with other tasks that can be done offsite - menu changes/extensions, budget monitoring, etc.



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of monitoring nutrition if weights are suspended (i.e. mid upper arm circumference along with meal intake) • May be making recommendations facilitywide vs individual care (i.e. may fortify all meals served in-room)

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References and Resources from Working Remotely: Guidelines for the Registered Dietitian Nutritionist with Sue Stillman-Linja, RDN, LD 4/22/20



### Visit <u>www.beckydorner.com/covid19</u> for up to date information.

#### **Government References and Resources**

- Centers for Medicare & Medicaid Services
  - Appendix PP State Operations Manual (Scroll down to Appendix PP and click on it. See F 801 beginning on page 532) <u>https://www.cms.gov/Medicare/Provider-Enrollment-and-</u> <u>Certification/GuidanceforLawsAndRegulations/Nursing-Homes</u>
  - CMS Critical Element Pathways (scroll down) <u>https://www.beckydorner.com/tips-resources/regulatory/</u>
- US Food and Drug Administration (FDA)
  - Food Code <u>https://www.fda.gov/food/fda-food-code/food-code-2017</u>
  - Food Safety During Emergencies <u>https://www.fda.gov/food/food-safety-during-</u> emergencies/food-safety-and-coronavirus-disease-2019-covid-19

#### Resources on Becky Dorner & Associates, Inc. http://www.beckydorner.com/covid19/

- 1. Consulting Dietitian Remote Charting Guidelines (S&S Nutrition Network) <u>https://www.beckydorner.com/wp-content/uploads/2020/03/Consulting-Dietitian-Remote-Charting-Guidelines.pdf</u>
- 2. Checklist for Dietary Manager Working Remotely with RDN (S&S Nutrition Network) <u>https://www.beckydorner.com/wp-content/uploads/2020/04/Checklist-for-Dietary-</u> <u>Manager-Working-Remotely-with-RD.pdf</u>
- Checklist for DON or Assistant DON Working Remotely with RDN (S&S Nutrition Network) <u>https://www.beckydorner.com/wp-content/uploads/2020/04/Checklist-for-DON-and-SLP.pdf</u>
- 4. Remote Set of Eyes (S&S Nutrition Network) <u>https://www.beckydorner.com/wp-</u> content/uploads/2020/04/Remote-Set-of-Eyes-Consultant-Dietitian-Audit.pdf
- Kitchen Checklist for COVID-19 Precautions (S&S Nutrition Network) <u>https://www.beckydorner.com/wp-content/uploads/2020/04/RDN-Checklist-for-Covid-19-Precautions.pdf</u>
- Temporary Sanitation Review During COVID-19 Restrictions (Brummit & Associates, Inc.) <u>https://www.beckydorner.com/wp-content/uploads/2020/04/COVID-19-Sanitationchecklist.pdf</u>

- COVID-19 Webinar Series <u>https://www.beckydorner.com/tips-resources/covid-19-webinar-series/</u>
- Staff Training Resources <u>https://www.beckydorner.com/tips-resources/covid-19-staff-training/</u>
- Front of the House QA Audit (Anna de Jesus) <u>https://www.beckydorner.com/wp-content/uploads/2020/03/NA\_Covid-19-foh2-checklist.pdf</u>
- Back of the House QA Audit (Anna de Jesus) <u>https://www.beckydorner.com/wp-content/uploads/2020/03/NA\_covid-19-boh-checklist2.pdf</u>

#### **Resources for Purchase**

- 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 <u>https://www.beckydorner.com/product/policy-procedure-manual/</u>
- Emergency/Disaster Plan for Food and Dining Services
  - Book only <u>https://www.beckydorner.com/product/emergency-disaster-plan-for-food-and-dining-services-2018-edition-book-only/</u>
  - Book with CPE Course <u>https://www.beckydorner.com/product/emergency-disaster-plan-for-food-and-dining-services-2018-cpe-self-study-program/</u>



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# Our most popular publications include:

- Diet and Nutrition Care Manuals (2019 Comprehensive or Simplified)
- 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, 3<sup>rd</sup> Edition (2019)
- Nutrition for the Older Adult (2019)
- Food Code 2017 Course (2019)

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Diet and Nutrition Care Manual