

## SUPERIOR HEALTH Quality Alliance

## Infection Prevention and Control Tips Food Service

Based on direct observations in nursing homes in Michigan, Minnesota and Wisconsin, here are some common recommendations to improve food service infection prevention and control processes.

- Wash dirty dishes immediately in a dishwasher with washing temperature between 150°F- 160°F and rinse temperature at 180°F. Check the chemical indicator after each cycle.
- Low-temperature dishwashers can also be used which use chemical sanitization. Check the chemical indicator after each cycle.
- Transport prepared foods in closed food carts or covered containers.
- Clean and disinfect carts after each food service.
- Maintain washer and dispenser per manufacturer guidelines. For example, monthly.
- It is important to remind food worker staff to frequently conduct hand washing, refrain from using cell phones and wearing jewelry during working hours to reduce the risk of Coronavirus Disease 2019 (COVID-19) transmission.
- Masks covering both mouth and nose, should always worn by all food service workers to protect against the contamination of food and cooking equipment.
- Remind the staff not to touch the front of the mask while temporarily removing the mask, preparing food, washing dishes or other activity. If they need to adjust the mask, they should conduct hand hygiene before and after touching the mask.
- If the mask is soiled, damaged or persons are having trouble breathing, the mask should be thrown away in a closed trash can and replaced with a new mask.
- If persons take breaks outdoors and want to remove the mask temporarily, persons may remove and placing them on individually assigned hooks spaced apart sufficiently to prevent contact between masks belonging to different persons.

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