

Guidance for Food Service in Group, Residential and Personal Care Homes on Mitigating Measure for COVID-19

For Dining Room (only when approved by Public Health Officials)

<p>Entrance and Screening</p>	<ul style="list-style-type: none"> • Encourage proper hand hygiene is to be followed prior to entering the dining room. <ul style="list-style-type: none"> ○ Alcohol-based hand sanitizer shall be made available prior to entering the dining room, or if necessary, dispensed by staff to incoming residents (depending on expected compliance of residents). • Screening of residents for symptoms of COVID19 prior entering the dining room shall be implemented. Any cases or symptomatic residents must stay in rooms and receive tray service. • Promote good respiratory hygiene (cover all coughs and sneezes)
<p>Social Distancing</p>	<ul style="list-style-type: none"> • No guests allowed in the dining room. Visitors are allowed in the facility if they meet the requirements related to compassionate reasons, and the checklist. • Social distancing of 2 meters shall be applied between residents. <ul style="list-style-type: none"> ○ Diners sharing a residence may share a table. • No more than 10 people in a room. <ul style="list-style-type: none"> ○ If a larger dining room is divided to provide more rooms, social distancing must still be practiced. ○ If dividers are used consideration shall be given as to how they can be properly cleaned and disinfected after each meal sitting. Additional consideration should be given to ensure divider are not interfering with airflow or posing a hazard to residents and staff • Measures are to be implemented to ensure residents: <ul style="list-style-type: none"> ○ Go directly to their table and don't congregate in the entrance area, and ○ Return to their residences in a timely manner, no loitering. • Consider allowing healthy residents to have a "buddy" for meal times in dining room where applicable. This pair/group would be set for the duration of the mitigation measures and cannot be changed. It allows people to have a dining partner and some socialization.
<p>Food Service</p>	<ul style="list-style-type: none"> • All communal food (fruit bowl, snacks, coffee, etc.) shall be removed from self-serve. These types of items may be made available if served by staff only. • Commonly touched items should be removed from tables (e.g. salt and pepper, napkins, vases, etc.). <ul style="list-style-type: none"> ○ Single-service packets of condiments can be used if packets are provided directly to each patient/resident, rather than self-serve in a bulk container. Staff may also portion or serve condiments to residents. ○ Unused packets served to residents should be discarded. • If staff are assisting any resident in eating, where possible, it is recommended they wash their hands with soap and water before assisting any other resident. Hand sanitizer may also be used if hands are not visible soiled. • Where possible, pre-set tableware to minimize resident contact with multiple sets of cutlery and plates.
<p>Other Precautions</p>	<ul style="list-style-type: none"> • Dining rooms should be closed or restrict access by residents when not in use. • Surfaces should be cleaned and disinfected following each meal service, including chairs (including the underneath edge of the chair seat), tables, and railings. • Common washrooms in dining areas are to be closed. Remind residents to use washroom facilities in their residences prior to attending meal times. • Staggered meal times according to cohort (i.e. staggered to let a single wing or floor eat at one time so if someone becomes ill, it is easier to identify cohorts, isolate, & contact trace.