

## **Infection Control in the Food and Nutrition Services Department**

Special attention to infection control in the area of food preparation and employee hygiene such as:

- Proper handwashing
- Handwashing sink is clean, appropriately equipped for use
- Appropriate glove use
- Employees refrain from touching their hair, face, nose and mouth during food preparation and service
- Employees' nails are clean and trimmed.
- Employees report to work in clean clothing/uniform
- Employees afflicted with communicable disease (e.g., fever, cough, body aches)
- Food contact surfaces are smooth, clean, in good repair and sanitized as needed
- Fresh fruits and vegetables are washed prior to service and preparation. Washed fruits and vegetable ready to eat should not be touched with bare hands.
- Food items and food ingredients are handled using scoops, tongs, deli tissue, gloves or other utensils and there is no bare hand contact
- Food and utensils are appropriately covered during transportation
- All dinnerware items (e.g., plates, glasses, silverware), trays and pots and pans are cleaned, sanitized and stored properly
- All kitchen equipment is cleaned and sanitized properly.
- Wiping cloths are stored in sanitizer buckets in between uses and laundered frequently
- Sanitizer buckets are at correct sanitizer strength and temperature (follow manufacturer instructions)
- 3-compartment sink is filled properly and at correct sanitizer strength and temperature (follow manufacturer instructions)
- Dish machine is running at proper temperature or sanitizer strength and appropriate supplies are available to evaluate the safe operation of the dish machine (e.g., maximum registering thermometer, chemical test strips)
- Hands are washed between handling soiled and clean dishes

Applicable isolation policies as they pertain to food service are available and followed

Review facility emergency/disaster preparedness policies, menu, food and water supply

Have an adequate supply of cleaning, sanitizing and personal protection supplies (face masks, gloves, eye protection)

Actively encourage sick employees to stay home (follow facility policy and procedures)

Perform routine environmental cleaning of all frequently touched surfaces such as countertops, telephones and doorknobs. Use the cleaning agents that are usually used in these areas and follow directions on the label.