

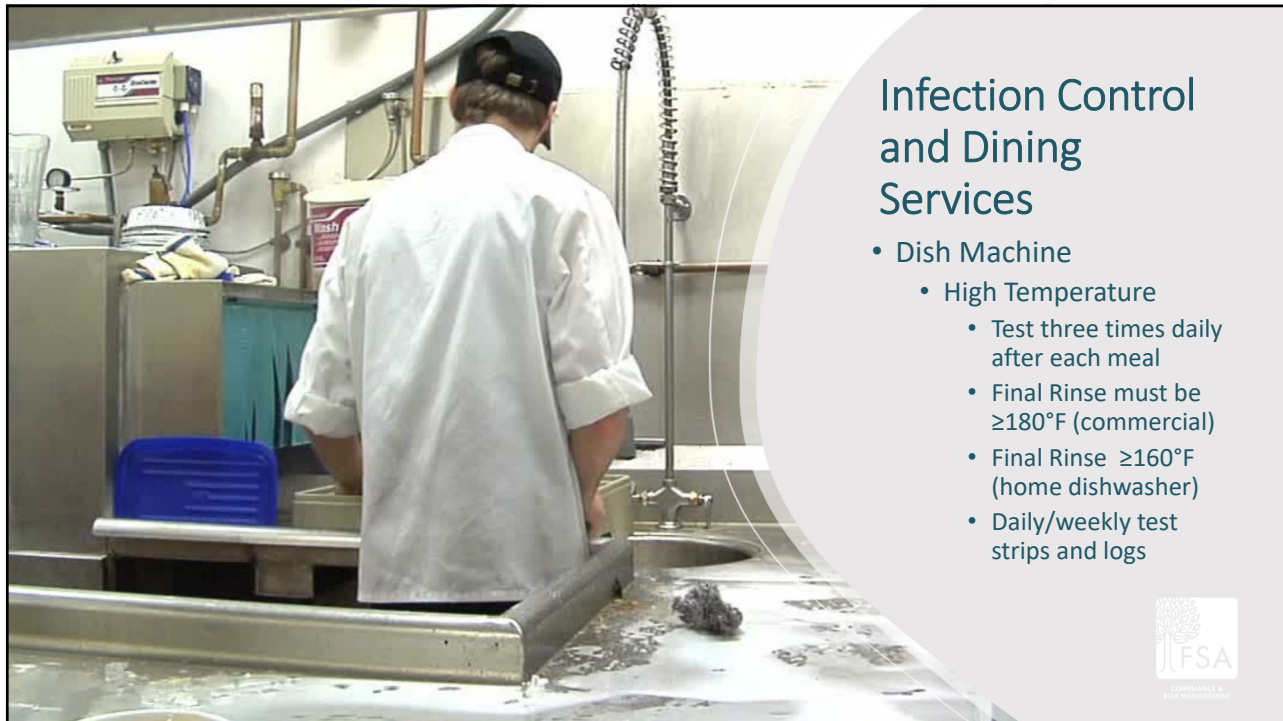
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Infection Control and Dining Services

- Kitchen
 - Hair Nets
 - Beard Guards
 - Trash Cans
 - Sanitizer Buckets and Solution



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Infection Control and Dining Services

- Dish Machine
 - High Temperature
 - Test three times daily after each meal
 - Final Rinse must be $\geq 180^{\circ}\text{F}$ (commercial)
 - Final Rinse $\geq 160^{\circ}\text{F}$ (home dishwasher)
 - Daily/weekly test strips and logs



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Infection Control and Dining Services

- Dish Machine
 - Low Temperature
 - Final rinse 120°F with Chemical Sanitizer
 - Test three times daily after each meal
 - Must use sanitizer strips to test levels
 - Chlorine Sanitizer levels 50-200 ppm



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Infection Control and Dining Services

- One Person Dish Machine Operation
 - Don gloves to scrape and load dirty dishes
 - Doff gloves and wash hands
 - Don clean gloves to remove and put away clean dishes

Always make sure dishes, pots, pans, etc. are thoroughly dry before stacking and putting away.



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Infection Control and Dining Services

- Serving Area (behind the line)
 - Must wear gloves, hairnets and beard guards
 - Change gloves and wash hands frequently and when moving between food contact surfaces and non-food contact surface
 - Change gloves and wash hands before touching all ready cooked/prepared food



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Infection Control and Dining Services

- Dining Room
 - Hand Hygiene for Residents and Staff
 - Staff do not have to wear gloves or hairnets in the dining room
 - Sanitizing hands between serving each resident
 - Gloves must be worn when handling with food



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Infection Control and Dining Services

Questions?



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