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## Nursing Home COVID-19 Leadership Roundtable and Office Hours: Lower Infections - Laundry and Food Services

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August 17, 2022

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## Objectives

- Evaluate infection control gaps in practices in the laundry and food services.
- Review regulatory requirements.
- Explore how to easily implement evidence-based practices.



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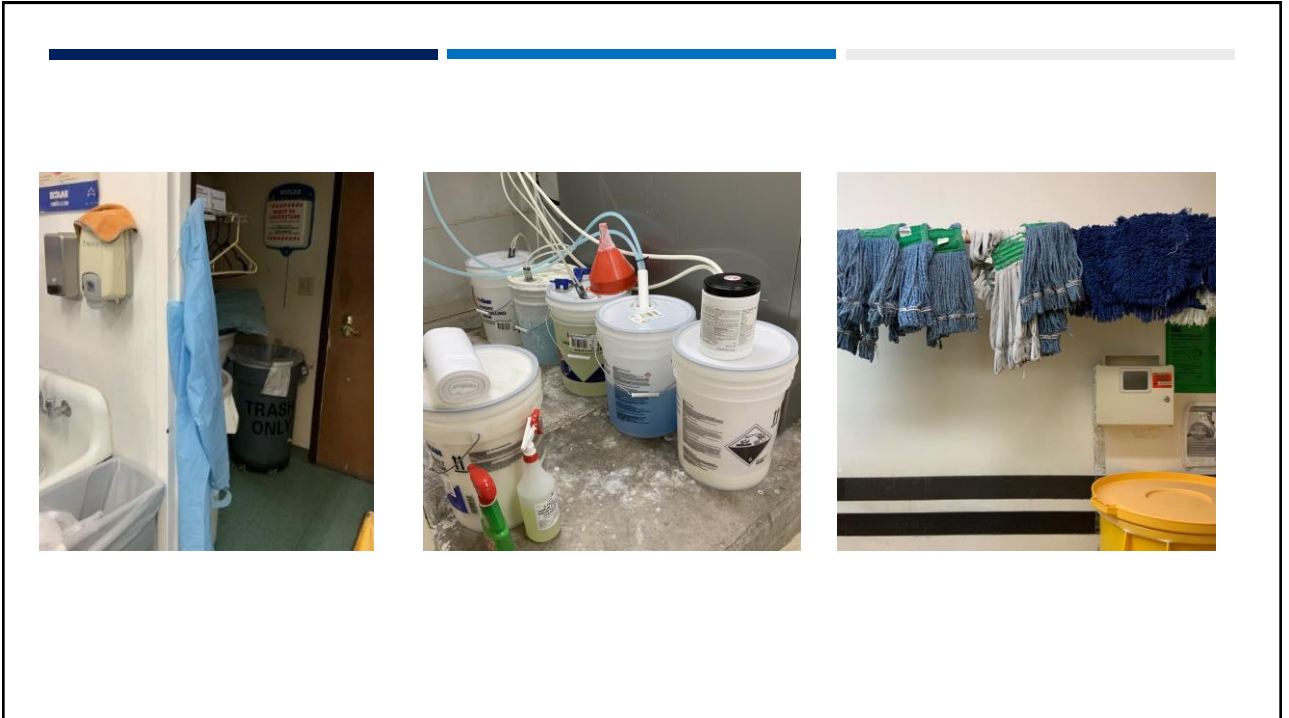
**LOWER INFECTIONS**  
**LAUNDRY AND FOOD SERVICES**

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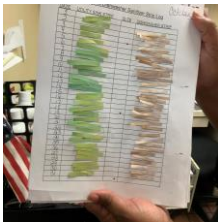
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## FOOD SERVICES

- Ensure there is a clear separation between the clean and dirty areas and dirty food carts are not stored in the clean area.
- Per CMS regulations, the facility is required to store, **prepare, distribute, and serves food under sanitary conditions to prevent foodborne illness.**
- Per CMS guidance, ensure equipment in the kitchen, such as refrigerators, food carts, tray line equipment, freezers, dishwashers, ovens, stoves, and ranges etc. is maintained in safe operating condition and according to manufacturers' specifications.

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## Dishwashers



- Dishwashing machines use either heat or chemical sanitization methods. **Manufacturer's instructions must always be followed.**
- High Temperature Dishwasher (**heat sanitization**):
  - Wash - 150-165 degrees.
  - Final Rinse - 180 degrees or 165 degrees for a stationary rack, single temperature machine.
- Low Temperature Dishwasher (**chemical sanitization**):
  - Wash - 120 degrees F; and
  - Final Rinse - 50 ppm (parts per million) hypochlorite (chlorine) on dish surface in final rinse.
  - **The chemical solution must be maintained at the correct concentration, based on periodic testing, at least once per shift per shift,** and for the effective contact time according to manufacturer's guidelines.

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## Dishwashers

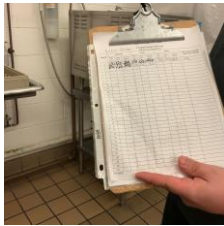


- Consider checking and recording dishwasher temperatures at each meal service.
- Post logs in areas where they are visible, and staff have easy access to logs.
  - i.e., post on the dishwasher or wall close to dishwasher
  - Try to avoid keeping current logs in binders
- Maintain washer and dispenser per manufacturer guidelines. For example, monthly.

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## Manual Washing and Sanitizing



- A 3-step process is used to manually wash, rinse, and sanitize dishware correctly.
  - **Step 1** thorough washing using hot water and detergent after food particles have been scraped off.
  - **Step 2** is rinsing with hot water to remove all soap residues.
  - **Step 3** sanitizing with either hot water or a chemical solution maintained at the correct concentration, based on periodic testing, at least when initially filled and as needed, such as with extended use, and for the effective contact time according to the manufacturer's guideline.
- Facilities must have appropriate and adequate testing equipment, such as test strips and thermometers, to ensure adequate washing and sufficient concentration of sanitizing solution is present to effectively clean and sanitize dishware and kitchen equipment.

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## FOOD STORAGE



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## DRY GOODS



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## Contaminated ice is responsible for: Ice Machines

- Enterobacter
  - Pseudomonas
  - Cryptosporidium
  - Legionella
- Per CMS, appropriate ice and water handling practices prevent contamination and the potential for waterborne illness.
- Keeping the ice machine clean and sanitary will help prevent contamination of the ice.



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<https://www.cms.gov/Regulations-and-Guidance/Guidance/Transmittals/downloads/R48SOMA.pdf>

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## Ice Machines

- Do not handle ice directly by hand, and wash hands before obtaining ice.
- Use a smooth-surface ice scoop to dispense ice.
- Keep the ice scoop on a chain short enough the scoop cannot touch the floor, or keep the scoop on a clean, hard surface when not in use.
- Do not store the ice scoop in the ice bin.
- Ensure the ice scooper is washed daily.



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<https://www.cms.gov/Regulations-and-Guidance/Guidance/Transmittals/downloads/R48SOMA.pdf>

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## Ice Machines

- Contamination risks associated with ice and water handling practices:
  - Staff who use poor hygiene, fail to wash hands adequately, or handle ice with their bare hands are not following appropriate infection control practices when dispensing water and ice.
  - Unclean equipment, including the internal components of ice machines that are not drained, cleaned, and sanitized as needed and according to manufacturer's specifications.

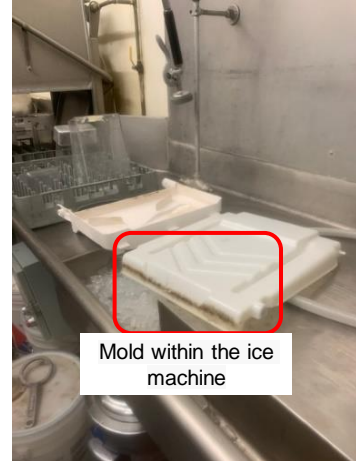


<https://www.cms.gov/Regulations-and-Guidance/Guidance/Transmittals/downloads/R48SOMA.pdf>

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## Cleaning Ice Machines

- Follow the manufacturer's instructions for cleaning.
- Use an EPA-registered disinfectant suitable for use on ice machines, dispensers, or storage chests in accordance with label instructions.
  - If instructions and EPA-registered disinfectants suitable for use on ice machines are not available, use a general cleaning/disinfecting regimen.
  - Flush and clean the ice machines and dispensers if they have not been disconnected before anticipated lengthy water disruptions.
- Conduct microbiologic sampling of ice, ice chests, and ice-making machines and dispensers were indicated during an epidemiologic investigation.
- Consider keeping a log of the ice machine's cleaning schedule.



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[https://www.cdc.gov/infectioncontrol/guidelines/environmental/recommendations.html#anchor\\_1557145914](https://www.cdc.gov/infectioncontrol/guidelines/environmental/recommendations.html#anchor_1557145914)

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<https://bit.ly/3BhfHc1>

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## Upcoming Sessions

**August 24:** Immunization Series Part 1 | *The Importance of Vaccines Including Tools You Can Use*

**August 31:** Immunization Series Part 2 | *Vaccine Conversations*

**September 7:** Immunization Series Part 3 | *Creating a Culture of Immunization*

**September 14:** Dr. Buffy, Session 5 | *Top 5 areas of opportunity for Infection Prevention*



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