PREPARING TO RESUME LPC DINING SERVICES

WHAT WE CAN APPLY FROM FDA AND CDC GUIDANCE

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AGENDA:
CORE TOPICAL AREAS FROM CDC/FDA

- General Overview
- Delivery & Take Out
- Social Distancing Measures
- Phased Planning to "Reopen"
- Infection Control
- Employee Health
- Employee/Customer Education & Compliance
- Tools and Resources
GENERAL OVERVIEW: COMMONALITIES

- **FDA**: Builds on Existing Safe Food Handling Guidance
- **CDC**: Builds on Existing COVID-19 Personal Hygiene Guidance
- **Both Feature**:
  - Employee Health: Prevention and Mitigation
  - Intensified Infection Control & Monitoring
  - Delivery & Take Out Modification Guidance
DELIVERY AND TAKE OUT: KEY TAKE-AWAYS

- **Disinfection**: High Touch Surfaces, Vehicles, Food Carriers
- **Pick Up Zones**: Signage & Directions
- **No Touch**: Deliveries, Texts, Money Exchanges
- **Food**: Wrapping, Temperature Maintenance
DINING & SOCIAL DISTANCING: CDC

- **Physical Barriers:** Floor guides, sneeze guards, partitions
- **Touchless Services:** Order ahead, remote notice technology, avoid self-serve areas.
- **Employee Traffic Control:** Staggered shifts, schedule & task rotations, occupancy limits
- **Closing Considerations:** State/Local community spread
Step 1: Drive-through, delivery and take-out ONLY.

Step 2: Open with very limited indoor capacity, and/or outdoor dining.

Step 3: Normal operations with social distancing.
“INTENSIFIED” INFECTION CONTROL

1. Clean & Disinfect
2. Disposables / No Touch
3. Check & Enhance
4. What to Avoid
5. Organize & Schedule
6. Create Layout/ Barriers
“INTENSIFIED” INFECTION CONTROL

1. Clean & Disinfect:
   • High touch surfaces
   • Food contact & prep surfaces
   • Beverage equipment
   • Tables, chairs
   • Restrooms/ Frequency
   • Disinfectants: EPA Guidance
“INTENSIFIED” INFECTION CONTROL

2. Disposables / No Touch:
   • Menus (online/ paper)
   • Condiments & food wrappers
   • Shared food / appetizers
   • Utensils, dishes, serving spoons
   • Doors
   • Trash bags, cans
   • Payment options
   • OR: Wear gloves, wash, disinfect, wash hands.
“INTENSIFIED” INFECTION CONTROL

3. **Check & Enhance:**
   - Ventilation systems / fresh air
   - Water features / systems
   - Individual disinfection stations
   - Ware washing machines
“INTENSIFIED” INFECTION CONTROL

4. Avoid:
   • Customer-brought food/ items
   • Chemical residue on surfaces
   • Self-serve areas
“INTENSIFIED” INFECTION CONTROL

5. **Organize & Schedule:**
   - Routine & timing for cleaning
   - Safe & correct storage
   - Take out, delivery, order ahead services
   - Food inspection, storage, labeling
“INTENSIFIED” INFECTION CONTROL

6. Create Layout/ Barriers:
   • Spacing indicators
   • Limited seating capacity
   • Sneeze guards/ partitions
   • Hands free spaces
EMPLOYEE HEALTH & PREVENTION:

- **Stay Home**: If sick, if tested positive, if exposed to COVID-19.
- Return to Work Guidelines (CDC)
- Hand/ respiratory hygiene
- Require face coverings
- Manage High Risk Employees
- Staggered Shifts
- Public transit to work
- Designated COVID point of contact
- Implement flex leave policies
- Back up staffing plan
- Daily health / symptoms checks
- Promote health eating, sleeping, stress management, exercise
- Monitor sick employees at home
- Plan for absenteeism spikes
EMPLOYEE / RESIDENT EDUCATION:

• Symptoms of COVID
• How COVID is spread
• Hand/ respiratory hygiene
• Clean/ Disinfection Plan
• No-share items/ services
• Masks: how to wear, clean, & when
• Signage. Signage. Signage
• Virtual trainings

• Avoid: large groups, lines, tables
• Available supply: PPE, hand sanitizers
• Travel risks and restrictions
• Social distancing & environmental controls
• Communication systems
EMPLOYEE / RESIDENT COMPLIANCE:

- Quality control, inspections
- Hazard assessment
- Rollback Plans
- Alternatives for social distancing
- Remote ordering, pick up, delivery
- Remove/ rearrange furniture
- Barriers, partitions, ropes
- Eliminate self-serve
- Eliminate access to dishware, utensils, napkins, shared food
- Reduce shift size, staggered tasks
- Staggered seating, reservations
- Eliminate waiting areas, gathering areas
- Travel restrictions, requirements
- High risk and exposure plans
ONLINE TOOLS AND RESOURCES:

FDA TOOLS/ RESOURCES

• Best Practices for Reopening Restaurants
• Reopening Food Establishment Food Safety Checklist
• Best Practices for Restaurants During COVID 19

CDC TOOLS/ RESOURCES

• Reopening Readiness Checklist
• Interim Restaurant Reopening Guidance
• Considerations for Food Establishments
• Restaurant Reopening Decision Tool