

Re-Opening the Dining Room



Stagger dining times to decrease the total number of people in the dining room



Encourage *everyone* to clean hands before entering the dining room



Disinfect surfaces like doorknobs, tables, and carts regularly



Consider modifying layouts, adding physical barriers and social distancing



Avoid sharing items such as menus and condiments

Infection control is a team effort

Everyone also has a role in making sure our communities are as safe as possible to open and remain open.

- Prohibit sick employees in the workplace
- Establish strict hand washing practices that include how and when to wash hands
- Monitor cleaning and sanitizing surfaces frequently



Other considerations

- Residents who are not feeling well should remain in their rooms
- Plan a procedure for new residents to be tested and/or quarantined before coming to the dining room

SOURCE: [CDC.GOV](https://www.cdc.gov)

Best practices in action

Still have more questions or concerns?
We're here to support you! Reach out to your dietitian or RD@DiningRD.com anytime.

