

## In-Room Dining for Infection Control

**Guideline:** In order to control the spread of infectious disease, it may be necessary to implement in-room dining operations.

**Procedure:**

1. Every effort will be made to provide choices to the residents.
2. Meals will be presented attractively.
3. All foods should be covered during transport.
4. Meals served in rooms may be periodically checked at the point of service for palatable food temperatures. Food temperatures of hot foods on room trays at the point of service are preferred to be at 120 °F or greater to promote palatability for the resident. If there is a concern about the temperature or palatability of the meal, a new meal should be ordered from dining services.
5. As a safety and quality measure, food should be consumed or discarded within 2 hours from time of assembly. Label each food delivery cart with a sign that indicates the time the trays were assembled, and the time food should be discarded (see resource attached).
6. Reheat food for palatability, however it is preferable to have a tray replaced with a new meal. Be sure to establish a procedure for communication between the care area and the kitchen.
7. All room trays are sent to the room with the meal card to assure the tray is delivered to the correct resident.
8. Servers will check to be sure the resident has everything they need according to the residents plan of care and the meal is ready for consumption before leaving the resident's room.
9. Residents will be monitored when dining in their rooms by nursing staff. Staff will monitor the resident's food and fluid intake for adequate consumption and offer appropriate meal substitutions to residents, when needed, for a noted poor intake of a food item or an expressed concern about the taste, temperature, quality or appearance of the meal.

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### **ATTENTION**

***Food on this cart must be used or discarded within 2 hours.***

***If a meal is not consumed by designated time, call dining services for replacement meal.***

Deliver to/Care Area:

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**Time Cart Departed Kitchen:**

**Expiration Time:**

*Expiration time is 2 hours after preparation in the kitchen*

Thank you! Food Service Department



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