REOPENING DINING CHECKLIST DURING A PANDEMIC

DINING VENUE AND SERVICE

☐ All Staff, residents and visitors are required to use face coverings/masks, wash hands or use ABHS frequently, and maintain social distance of at least 6-feet as much as possible.

☐ Designated areas/markings indicate 6-foot distancing for residents/staff while waiting to be seated.

☐ Instructional signage is posted on COVID 19 signs and symptoms, infection control precautions and other facility practices.

☐ Residents must wear face coverings/masks any time they are not eating or drinking and when staff approach their table.

☐ Tables are placed to ensure that residents are at least 6-feet apart. Cohort residents & staff. A physical barrier (clear divider) may be used but does not replace the 6-foot distancing.

☐ Laminated menus that can be disinfected are used, otherwise use spoken or disposable menus.

☐ Centerpieces may only be used if easily cleaned and disinfected between service/seatings.

☐ Tables may be pre-set with tablecloths, beverageware & wrapped silverware, unless contamination is likely.

☐ Tables are cleared of all items including tablecloths and placemats, after each service.

☐ Condiments like salt & pepper are provided on request. Use either pc packets or individual containers that are cleaned and sanitized after each use (e.g., ramekins). Discourage residents from sharing items.

☐ When order-taking, allow at least 3-foot social distance by servers. Residents have masks on while ordering.

☐ Sanitize hands (ABHS) between residents, and whenever contamination occurs.

☐ Encourage visitors to use touchless payment options and sanitize any pens or other equipment after each use.

☐ No tableside preparation, action stations or self-service buffets.

☐ Keep dining times at 1 hour to minimize exposure.

☐ Leftover containers provided only upon request.

☐ No activities including singing, piano playing, to avoid added exposure.

CLEANING AND DISINFECTING

☐ Disinfect each dining location before opening each day and after every use.

☐ Disinfect highly touched surfaces (e.g., doors, handles, faucets, tables, chairs) and high traffic areas (e.g., waiting areas, hostess stand) after each meal.

☐ ABHS available at each entrance and exit to dining venues and at point of sales area.

☐ Reusable items (e.g., utensils, plates, glasses) are properly washed, rinsed and sanitized after each use.

VENTILATION

☐ If possible, windows and/or doors are open to ventilate areas.

☐ Consider use of air purifiers/HEPA filter for smaller dining venues, if unable to ventilate well.

☐ Allow the dining area to ventilate for at least 15 minutes between service.

☐ Maintenance ensures proper maintenance of HVAC system and air flow.