

PREPARING TO RESUME LPC DINING SERVICES

WHAT WE CAN APPLY FROM FDA AND CDC GUIDANCE

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General Overview



Delivery & Take Out



Social Distancing Measures



Phased Planning to "Reopen"



Infection Control



Employee Health



Employee/ Customer Education & Compliance



Tools and Resources

AGENDA : CORE TOPICAL AREAS FROM CDC/FDA

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

Disinfection: High Touch Surfaces, Vehicles, Food Carriers



Pick Up Zones: Signage & Directions

No Touch: Deliveries, Texts, Money Exchanges

Food: Wrapping, Temperature Maintenance

DELIVERY AND TAKE OUT: KEY TAKE-AWAYS



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

CDC: PHASED PLANNING TO 'REOPEN'

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

I. 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](#)