

# CORONAVIRUS DISEASE (COVID-19)

## THS Food & Nutrition Division Guidance and feeding Protocols



**Audience:** Food & Nutrition leaders, ministry stakeholders, colleagues & guests

**Revision Date:** 03/16/22

**Version:** Version #5

To provide clarification and guidance on Food & Nutrition Services related to patient, resident, retail and catered services during our System response to the COVID-19 pandemic. The following are being implemented to temporarily modify and adjust our operating procedures and standards in order to keep patients, colleagues and visitors safe.

There is no evidence to support transmission of COVID-19 associated with food and CDC guidance is to follow routine procedures for cleaning of reusable eating utensils, glasses, and other service wares. Trinity Health FANS and COVID-19 Steering Committee have come together to make the following recommendations related retail/patient/resident meal service:

### **Patient/Resident feeding:**

- It is not necessary to use disposable dishware, drinking glasses or eating utensils to patients on isolation precautions for COVID-19. Use routine, reusable utensils, dishware and drinking glasses. The cleaning by Food Services after use will inactivate all coronaviruses including SARS-CoV-2, the cause of COVID-19.  
<https://www.cdc.gov/coronavirus/2019-nCoV/hcp/infection-control.html>
- FANS frontline colleagues should adhere to patient feeding protocols leveraging all standard precaution procedures as well as Isolation precautions for patients who are placed/identified/quarantined, per any order. Food services colleagues will provide food trays for patients in isolation precautions for COVID-19 consistent with ministry policies and procedures for patients under transmission-based precautions. Food services colleagues will wear appropriate PPE that is required to enter the room used for isolation described in the PPE Guidebook; [ppe-guide-booklet.pdf \(trinity-health.org\)](#).
- Feeding in large communal dining areas for at risk, senior and immune compromised populations should be evaluated where exposure is high. Routine dining services in such settings, including large social gatherings and routine meal periods should be adjusted based on the rate of COVID-19 in the community in which the ministry is located.

### **UPDATED- FANS Colleagues entering patient rooms, delivering or retrieving trays for COVID-19 populations During Contingency or Crisis Staffing Condition:**

In instances where contingency or crisis staffing condition may exist where there are significant shortages in clinical colleague staffing that the direct care team don't feel they can sustain tray delivery, as outlined above, FANS personnel may be utilized ensuring the following criteria:

- Any colleague entering the isolation room must wear full PPE: N95 respirator or equivalent, eye protection, gown and gloves – because the tray delivery is such as brief interaction- ***note- this could consume a notable amount of PPE inventory***; (i.e. FANS team member would need to don and then doff all this attire after exit and re-don when entering the next room of a patient in isolation precautions). See also [ppe-guide-booklet.pdf \(trinity-health.org\)](#)
- For N95 respirator, FANS team member would need to be fit tested on use of this device – we're not sure how many, to date, have been included in this fit testing procedure. FANS teams would need to be fit tested and trained on proper use of PPE prior to implementation.
- FANS frontline colleagues would need training locally on safe practices involving donning and doffing of PPE – if not previously done this would need to be included before resuming this work practice. This training should be coordinated with the local FANS leadership and Infection Prevention teams.

#### **Retail/Catered Environments:**

- Retail cafeterias and other points of retail operations, (e.g. coffee stations, micro-markets, etc.) may remain fully operational at this time. Changes in this position will be address as needed under contingency planning and response. Trinity's position is that all ministries will adhere to Trinity Guidelines, consistent with the CDC, unless local or state requirements or rules are more restrictive. In these instances the ministry will follow applicable local or state requirements.
- Adhere to physical distancing strategies. To that end- Limiting seating in the café (close the second half of the dining area, asking staff to utilize break rooms where physical environs are often more limited without large crowds; eliminate/remove tables from service to space out to ensure 6' distance).
- Sanitize tables after every meal and during service time. (Recommend that FANS Depts have a dedicated employee assigned to the dining room to sanitize tables and chairs after each customer use during peak hours)
- Using wrapped or self-contained disposable cutlery and condiments is recommended
- Ice should be dispensed from a closed container with either gravity fed dispensing or single use, disposable utensils after each instance.
- Self Service Environments**
  - Ministries that are classified as substantial / high rates of community COVID-19 infection, based on CDC classification, should continue to assess practicality and sustainability of these options as the most effective control is to discontinue self-serve venues.
  - Ministries that are in Low and Moderate rates of community COVID-19 infection, based on CDC classification, can resume self-serve stations ensuring that all customers will maintain ministry infection prevention precautions while in the cafeteria:
    - All who enter the cafeteria need to wear a facemask or other face covering while in the section of the cafeteria until they are seated to eat or drink items they have purchased.
    - Maintain physical distancing while awaiting the time to obtain salad or other items from the self serve area and for visitors that are not part of the same household, maintain distancing while at the salad bar.
    - Provide alcohol-based handrub (ABHR) dispensers at convenient locations, e.g. at the entrance & end of the self-serve venue along with reminders to clean hands after handling common use utensils and prior to eating.
    - Provide disposable vinyl gloves at the entrance to the self-serve venue and ask patrons to don gloves prior to utilizing self-serve venue or encourage those using the cafeteria to clean hands with Anti Bacterial Hand Rinse..

- FANS colleagues working in the cafeteria will periodically either replace or disinfect common food handling utensils, e.g. every 4 hours or during periods of low activity in between high volumes of customers.
- Increased presence/installation of hand sanitizer in cafés, coffee shops, micro markets and conference centers at ministry locations
- Cashiers to wear gloves, utilize hand sanitizers and ensure all work stations are clean at all times.
- Encourage the use of grab & go/pre packaged items for large catered events or plated items.
- To limit traffic and potential exposure, please limit/suspend external vendor deliveries to patient care areas and common areas. Vendors visiting patient care areas must adhere to all Trinity visitor masking and vaccination requirements.

#### **Food & Nutrition Services staff guidelines and adherence:**

- All FANS colleagues should ensure proper hand hygiene at all times and in accordance with all regulatory compliance (state, local, FDA, TJC and CDC).
- Any Foodservice staff should remain home if sick, per normal protocol. Personal hygiene standards should also be adhered.
- All food handling protocols should continue to satisfy all FDA, CMS, local, state and TJC regulations
- THS managed sites should refer to operating procedures for THS FANS Hospitality operating standards. All other Trinity Health sites should refer to their standard operating policies and procedures for food handling guidance as set forth by your managing entity/partner.

#### **Warewashing/Dishwashing:**

This means the cleaning and SANITIZING of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT.

- **The combination of hot water and detergents used in dishwashers is sufficient to decontaminate dishware and eating utensils. Therefore, no special precautions are needed for dishware (e.g., dishes, glasses, cups) or eating utensils; reusable dishware and utensils may be used for patients requiring Transmission-Based Precautions.**

Source: <https://www.cdc.gov/infectioncontrol/pdf/guidelines/isolation-guidelines-H.pdf>

- (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:
  - (1) For a stationary rack, single temperature machine, 74°C (165°F);
  - (2) For a stationary rack, dual temperature machine, 66°C (150°F);
  - (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); or
  - (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).
- (B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F).

#### **Food Surface Disinfection:**

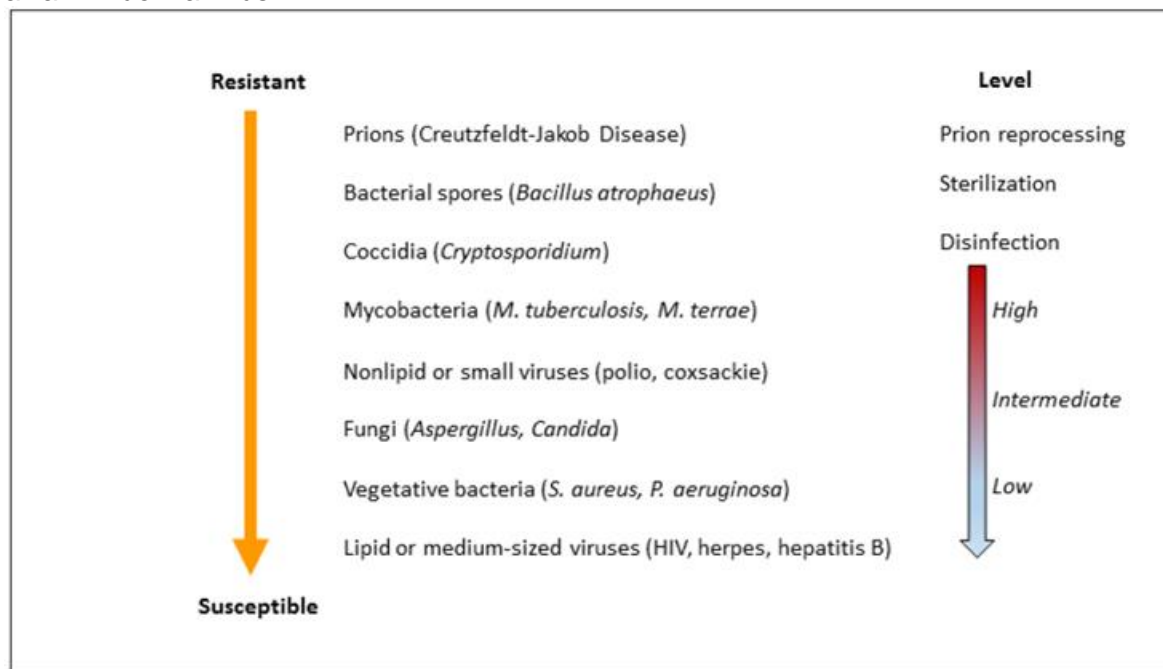
All THS FANS Division operating procedures are consistent with the FDA food code and should be referenced for THS managed sites.

- **Continue to use Ecolab Oasis® 146 Multi-Quat Sanitizer, or Quaternary Ammonium Compound products, as appropriate, for food contact and other surfaces as outlined in THS FANS procedures and standards during our System response to the pandemic of COVID-19. This is a**

quaternary ammonium compound (QAC). As you'll see there are innumerable QACs that have been tested against endemic human coronaviruses (cause a common cold like illness but not COVID-19; same viral structure applies to all members of the coronavirus family) in the EPA's List N.

○ <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

- There is no reason that Oasis 146 is not also effective microbiocidal product against coronaviruses. However because it is for food contact when originally marketed, there was no need nor reason to test it against coronaviruses. Further sanitizers are formulated to be safe to use for food contact surfaces. Other disinfectants in use in our ministries are developed for application to inanimate surfaces in the healthcare setting, e.g. portable medical equipment, bedside rails, overbed table, plumbing fixtures, etc. *and these are not interchangeable nor necessarily safe to use as a food surface sanitizer used by FANS members.*
- Coronaviridae family, are lipid enveloped RNA viruses. Enveloped viruses are as a general rule among the most susceptible pathogens to inactivation after exposure to disinfectants (see Figure 1 below). A recent study found a wide range of disinfectants are effective against a surrogate for coronaviruses that has similar viral structure, including a QAC. [ Dellanno C, Vega Q, Boesenberg D. The antiviral action of common household disinfectants and antiseptics against murine hepatitis virus, a potential surrogate for SARS coronavirus. Am J Infect Control. 2009 Oct;37(8):649-52.]
- Figure 1 has been published in HICPAC, CDC. Guideline for Disinfection and Sterilization in Healthcare Facilities, 2008, that was last reviewed and updated in May 2019. The principles in this guideline can be applied to the Oasis 146 and this product is safe and effective for use as instructed. It's label indicates it is not only effective against other lipid enveloped viruses like herpes simplex virus but also avian influenza virus.



Modified from Russell and Favero<sup>13, 344</sup>.

#### Food & Nutrition Services Food Inventory on Hand:

- There are infrequent stresses in the supply chain due to labor shortages, market volume swings and agricultural impacts. In order to mitigate any risk or failure of essential services and to better prepare for the potential increased volume, adequate **inventory (compliant with regulatory requirements) should be on hand**

**(recommend 4-5 days). Category reports and market updates will be sent weekly by Trinity Health Hospitality Services Corporate teams.**

- Confirmation from all Trinity Health locations will be required, and status checked in the FANS Dashboard Smartsheet.