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|  **new vanderbilt rehabilitation and care center** |
| **Administrative** |
| **SUBJECT:** | **Pandemic Plan** | **POLICY: Dining during Pandemic** |
| **CIRCULATED TO:** | **ALL DEPARTMENTS** | **EFFECTIVE DATE:  9/10/20** | **REVISED:****9/10/20** |
| **APPROVED BY:** | **Director of Nursing**Gloria Guno, RN | **MEDICAL DIRECTOR**Dr. Ramsey Joudeh | **ADMINISTRATOR**Max Kenigsberg |

**Policy:** The facility will promote a safe and comfortable meal service for residents to minimize the potential spread of infection and promote quality of meal service to residents. Residents and staff will be provided with education regarding hand hygiene, physical distancing, and any needed monitoring during meal service.

**Procedure**:

1. Residents on each unit will be reviewed to identify any special care needs during Meal Service.
2. Residents who are capable of feeding themselves and are not at risk for choking will have their meals served in their room.
3. Residents who are served meals in their room will be provided with education on the importance of:
* Performing hand hygiene prior to consuming meal
* Utilizing the call bell to alert staff of any difficulties while consuming meal (i.e. coughing, difficulty swallowing etc.)
1. Caregivers will be educated to assist/provide hand hygiene for all residents prior to meal service and to ensure that the resident’s call bell is within reach.
2. Residents with specific behavioral or nutritional issues may be brought into the dining room in intervals while maintaining social distancing.
3. Residents at risk for choking or on aspiration precautions may be provided meals in the dining room, while seated six feet apart or in a central corridor where they can be observed. Suction machine must be readily available with extension cord and plugged in.
4. Residents who require spoon feeding will be served meals last and caregivers will remain with resident and assist with meal consumption.
5. Unit assignments will reflect staff members specific responsibilities during meal time:
* Tray distribution
* Specific residents to feed
* Corridors/Hallways to monitor during meal
1. Trays will be delivered to units in room order rather than by table number, except for those residents eating in dining room.
2. Residents requiring to be hand fed, may eat in the dining room, spaced six apart and caregivers will only feed one resident at a time.
3. When necessary, meals may be offered in intervals to allow fewer residents in common areas, and to ensure that the food temperature is maintained within desired range.
4. Dining room tables must be sanitized after each meal is completed.
5. Representatives will be notified of changes in meal service during a pandemic via Weekly Message.
6. Every effort will be made to redirect residents living with Dementia to ensure protocols are maintained.