

When your Nutritional Services team is short on staff, you need all hands on deck in order to provide residents with their favorite part of the day; their meals. Below is a list of tasks that need to be done in order to safely provide food to your residents. As you go through the list, if someone on the team does not know how to do the task, simply click on the link for training on "How To" complete it.

TASK: **TRAINING:**

1. Run the laundry system	Laundry Process Video
2. Run the dishwasher	Ware Washing Video
3. Use a three-compartment sink	3-Sink Dishwashing System 3-Sink Dishwashing Video
4. Correctly use chemical products	Cleaning Matrix
5. Disinfect surfaces	Products That Kill Coronavirus
6. Sanitize food contact surfaces and food carts	3-Bucket Cleaning Video
7. Start the oven, hood system and steam table	Refer to manufacturer's instructions
8. Locate website and login information to order supplies for each department	Website: Username: Password:
9. Identify menu non-negotiables: • Location of the menus and recipes located • Therapeutic diets/textures • Purée process • End cooking temperatures • Handling leftovers	Modified Diets Part 1 Video Purée Process Video Dysphagia Product Guide End Cooking Temperatures Leftover Logic
10. Correctly turn off all equipment	Locate closing checklist

THINGS TO CONSIDER:

RESOURCES:

	1. Can you order out and safely provide nutrition to your entire population?	
	2. Can you have someone prepare food early so you just reheat and serve?	
	3. Can you order frozen, pre-made meals to have available?	Convenience Entrées and Products
	4. Can you order puréed molds and pre-thickened liquids?	Convenience Dysphagia Products









