COVID-19 SANITATION PRECAUTIONS & PRACTICES Apple a Day



Kirby family, patients and visitors.

Here in Apple a Day Café, we love to serve you. We put our fellow team members, patients, visitors, and vendors' happiness and safety first. We want to see you in our Café, enjoying the creations of our talented crew of foodies and culinary brains.

Health and sanitation has always been the pinnacle of our focus. Excellence and stewardship are part of our core values and we maintain both of these pillars with 9 certified food protection managers (IL requires 1). It is also why we consistently score very successfully with the health department and have a nationally ranked patient satisfaction scores in the 90th percentile. We are following national, state and local guidance and have kept in close contact with our local Dewitt-Piatt county health department. We are in complete compliance with their guidelines.

Furthermore, we have taken special care to ensure the health and safety of everyone who enters our restaurant and receives meals from our food service establishment amidst the pandemic. We work very closely with our Infection Control Director and support staff who are responsible for evaluating, reviewing, analyzing, and assisting in the development and design of procedures to ensure our sanitation practices are being done correctly and to protect our employees, patients, and visitors. Our Infection Control Director and support staff are up to date and have regular communication with the CDC, WHO, state of Illinois and local health departments. This team of individuals is researching, communicating, and implementing needed changes to ensure the health and well-being of our community on a daily basis.

Everyone continues to enjoy the wholesome and nutritious meals from Apple a Day Café!

Below you will find details of our current, yet evolving, sanitation practices.

Food & Nutrition Services Department:

- Doors are secured with only essential staff allowed to enter.
- All delivery personnel are masked before entry.
- No outside vendors, tours, or caterings allowed during this
- Employee temperatures are recorded before each shift and no one is allowed to work with a temp above 100.4
- All employees complete a health screen in addition to the temperture record before reporting to work.
- Kitchen and all equipment is sanitized 2 times per shift.
- All food surfaces are sanitzed every hour.
- Hand sanitizer is available liberally at all points of entry/exit.
- 7-person maximum capacity in the Servery at a time for effective social distancing.
- Socially distanced indoor and outdoor seating available
- Timers sound every 30 minutes to change sanitation buckets.

Food Prep:

- Handwashing as required plus every 30 minutes.
- Gloves, masks, and hair restraint worn.
- Our assistant director has taken contiuing education webinar through the FDA regarding food safety during COVID-19.
- Our department coordinator is dedicated to keeping a log and checklist of daily sanitation practices and is responsible for ensuring all tasks are completed.
- Individually dispensed utensils, disinfectant wipes,
- Individually packaged condiments are always available.
- Hand sanitizer must be used by everyone entering the Café before touching any self-service bar.
- Soup ladles and salad bar utensils are replaced every hour.
- Beverage stations are monitored for disposible cup use. gloved hands, and frequent sanitation of hands.
- There are no personal drink cups allowed in the café.

Apple a Day invites you Monday-Friday to join us for breakfast or lunch service. Happy hour begins at 2p for special priced drinks and food items. We are here for you and look forward to serving you soon. Find our menu on our website www.kirbyhealth.org or Facebook page @Apple a Day Cafe! For any questions or concerns please do not hesitate to contact Sara Wade at 762-2115.

Sincerely.

Sara E. Wade MS, RDN, LDN-Director Food & Nutrition Services

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