

Pandemic Preparedness Planning Considerations - Foodservice FSR



	DINING AREA	RESTROOMS	KITCHEN	EMPLOYEES
Phase 1- Low risk of human cases	Follow Current procedures			
Phase 2 - Higher risk of human cases	Follow Current procedures			
Phase 3- No or very limited human-to-human transmission	<p>Follow current procedures. Assess your preparedness status and collaborate with vendor partners on response readiness. CDC's Pandemic Influenza Planning Checklist may be useful- http://www.pandemicflu.gov/plan/businesschecklist.html</p> <p>Evaluate facility usage, lead times and stock shelf life and their impact on ordering supplies. Identify essential employees and visiting vendors.</p> <p>Reinforce hand hygiene and cough etiquette. Begin employee training regarding infection control, essential employee status, PPE use and communication .</p>			
Phase 4 - Evidence of significant human-to-human transmission (localized)	<p>Follow Phase 6 procedures in impacted area.</p> <p>Consider ordering any supplies needed for possible pandemic, including additional cleaning, sanitation and PPE.</p> <p>Consider planning for extended take-out menu.</p> <p>Facilities receiving travelers from impacted areas should follow Phase 6 procedures as appropriate.</p> <p>Finalize and educate all associates on Influenza Control Procedures.</p>			
Phase 5 - Evidence of significant human-to-human transmission (regional)	<p>Follow Phase 6 procedures in impacted areas.</p> <p>Reinforce procedural training.</p> <p>Maintain inventory as needed.</p> <p>Facilities receiving travelers from impacted areas should follow Phase 6 procedures as appropriate.</p>			
	Consider providing alcohol-based hand sanitizer.	Follow current procedures.	Review inventory and orders for take-out menu.	<ul style="list-style-type: none"> • Closely monitor employee health. • Reinforce personal hygiene. • Consider only essential travel to and from affected region.
Phase 6 - Efficient and sustained human-to-human transmission (global)	<p>Follow local public health recommendations related to local activity and need for isolation or closing.</p> <p>Consider offering masks for symptomatic guests.</p> <p>Limit face-to-face contact between employees, customers, and vendors and modify practices (e.g. hand shakes, etc.)</p>			
	<ul style="list-style-type: none"> • Follow the high level influenza control procedures globally. • Clean touch points hourly (register, counter, public entryway). • Provide alcohol based hand sanitizers in public areas (dispenser preferred), especially near touch points. • Consider closing public gathering areas such as buffet, ba'rs and potentially table service. Consider offering take out only. 	<ul style="list-style-type: none"> • Deep clean at least 3 times/day with hourly touch point disinfecting when used frequently. 	<ul style="list-style-type: none"> • Diligently practice food safety procedures, especially the potential for cross contamination or contamination by infected individuals. • Reduce staff to essential employees only. 	<ul style="list-style-type: none"> • Provide hand sanitizer, RTU disinfectant spray or wipes, and tissues for employees. • Have employees wipe down all personal hand contact surfaces like register, keyboard and phones frequently. Clean staff areas hourly. • Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Send symptomatic employees home.