

Definitions of Safety Measures Followed by R&DE Stanford Dining

Throughout the document we refer to these safety measures. The specific processes are found here:

Physical Distancing Requirements



Avoid physical contact with others.
Maintain a distance of at least six (6) feet between yourself and others at all times.
Do not shake hands, fist-bump, high-five, elbow-bump, or hug another person.
Gathering in groups is not permitted.

Proper Face Covering

Face coverings refer to any well-secured, washable fabric construction or disposable mask that covers the mouth and nose and wraps under the chin, which is required to be worn by everyone in the workplace at all times.

The primary purpose of the face covering is to protect oneself and other people from unknowingly spreading Covid-19.

Vented face coverings can allow spread of droplets and are not allowed to be worn in the workplace.

Face coverings provide a physical barrier to protect the user from splashes of large droplets of body fluids that may contain bacteria or viruses in the immediate surroundings. They also protect other people against infection from the person wearing the face covering.

Washable and disposable face coverings are available to employees at all times. Face coverings must be worn at work to remain in compliance with university requirements and Santa Clara County orders.

See here for EHS [Use and Care of Face Covering](#).

Wearing a face covering is not a replacement for practicing physical distancing and good personal hygiene practices. When performed together, they can best help prevent the spread of the virus in the community.

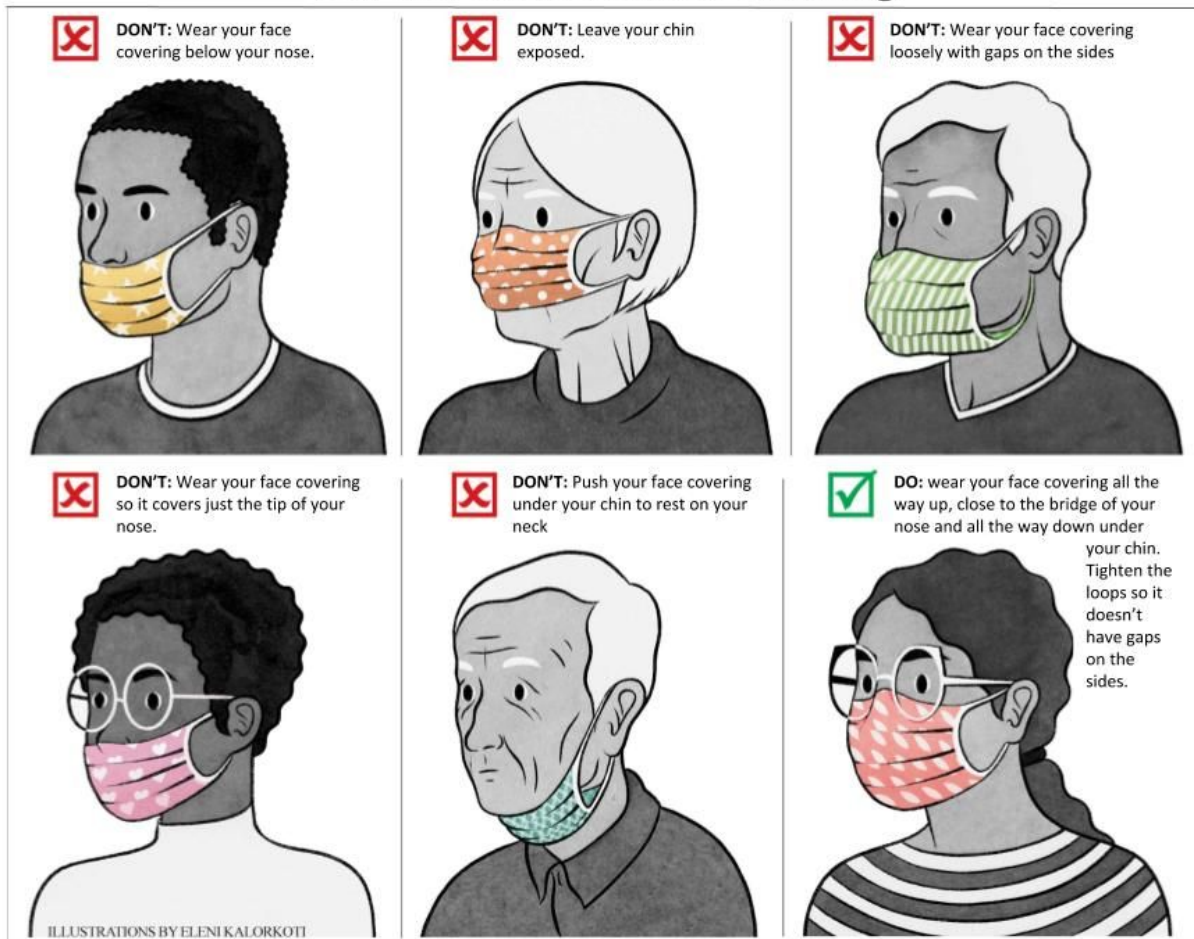
How to wear a face covering properly:

1. Wash your hands with soap and water or use the hand sanitizer.
2. Cover your mouth and nose with the face covering



3. Make sure there are no gaps between your face and the face covering.
4. Avoid touching the front of the face covering while using it;
5. If you do, wash your hands as instructed below.
6. Replace the face covering with a new one as soon as it is damp or soiled.
 - Ask your manager or supervisor for a new face covering.
7. To remove the face covering:
 - Loop your finger into the strap
 - Pull the strap away from the ear, or behind your head.
 - Put it in the face-covering laundry bag to be laundered.
 - Discard disposable face coverings in the trash bin.
 - Wash your hands with soap and water or use hand sanitizer.

Dos and Don'ts of Face Covering



Proper Handwashing Procedure



Wash hands, including under fingernails, as often as possible with soap and water for at least 20 seconds.

Use an alcohol-based hand sanitizer if soap and water are not available; however, **hand washing is preferable** because soap and water are more effective at inactivating the Covid-19 virus.

Keep fingernails trimmed short.



Dining Hall partitioned handwash station.

Clean hands at these key times:

- When entering the workplace
- After blowing your nose, coughing or sneezing
- After using the bathroom: wash hands in the bathroom and again when re-entering the work area
- Before eating or preparing food
- When switching between different tasks
- After handling trash
- After cleaning activities
- After using public transportation
- After touching a frequently touched surface or object that might be contaminated (for example, door handles and knobs, light switches, shared workstations, public touch screens, handrails, etc)

Taking Gloves On and Off Properly

1. Grab the outside lip of the glove near the wrist area.
2. Holding your arm pointed downwards, peel the glove away from the wrist to turn it inside out.
3. Pull the glove away until it is removed from the hand and hold the inverted glove with your gloved hand.
4. With your ungloved hand, slide your finger(s) under the wrist of the remaining glove.
5. Pull the glove down to remove it from your hand. Be careful not to touch the outer surface.
6. Dispose of the used gloves in a garbage bin and wash your hands.



Cleaning and Sanitizing Procedures for Food Contact Surfaces

Wash, rinse, sanitize food contact surfaces:

- Before each use.
- Between uses when preparing different types of raw animal foods, such as eggs, fish, meat, poultry, or any foods with allergens.
- After a task is interrupted.
- At least every 2 hours.
- Any time contamination occurs or is suspected.

Use the following procedure for the large items and stationery items as listed above:



1. Wash the surface with detergent solution.
2. Rinse the surface with clean water.
3. Sanitize the surface using Oasis 146 (Quaternary ammonia made by Ecolab) at a concentration of 200-400 ppm.
4. Place wet items in a manner to allow air drying.

Electrostatic Disinfecting



R&DE Stanford Dining uses electrostatic sprayers to effectively disinfect all dining halls, including the Central Production Kitchen, to eliminate all pathogens such as Coronavirus that may be present on surfaces. Electrostatic disinfecting is a way of quickly and evenly coating a surface with a disinfectant solution to eliminate pathogens.

Electrostatic disinfecting is achieved by an electrostatic sprayer that gives a negative charge to the disinfecting solution as it exits the nozzle. The charged molecules repel each other but are attracted to the surface they are applied to. The charged molecules enable the disinfecting solution to electromagnetically stick to a targeted surface providing 360-degree coverage. Electrostatic disinfecting provides a broad-spectrum approach to disinfecting a complete surface area and an entire room quickly and effectively.

R&DE Stanford Dining uses one of three disinfectants: PurTabs, Bioesque and Hypochlorous Acid (Cleansmart).

The complete procedure for Electrostatic Disinfecting is available here: [Electrostatic Disinfecting](#)

End of Day Electrostatic Cleaning

This protocol should only be used after all equipment is scrubbed free of debris, rinsed, and dried. The End of Day Disinfecting is the last task performed in the dining hall every day.

The individual who performs the electrostatic disinfecting procedure should immediately leave the premises upon completion.

All surfaces, smallwares, and equipment must be cleaned and put away before starting the End of Day electrostatic disinfecting process.

Managers should delegate different areas for employees to clean in order to follow physical distancing guidelines.

Equipment/Tools Needed

Chemicals: Bioesque Botanical Solution.

Equipment: Electrostatic Sprayer.



Safety Equipment

- Safety Equipment Disposal near building exit.
- Clean Safety Equipment (PPE):
 - Gloves.
 - Face coverings.
 - Non-slip shoes.
- Safety glasses.

Procedure

Prepare the dining hall, kitchen and office spaces for disinfection.

- Ensure that all surfaces are clean and free of debris.
- All food products should be tightly wrapped and stored properly.
- Make sure that all flatware, plate ware, pots, pans and utensils are wrapped or covered to avoid contamination from chemicals.
- Leave any personal items close to the dining hall exit to avoid walking through the disinfected dining hall when closing and leaving the premises.

Once this is accomplished, the designated manager or Food Safety & Sanitation Ambassador (FSSA) should ensure they have clean safety equipment on (face covering, gloves, safety glasses and non-slip shoes).

- Fill the spray tank with Bosque Surface Disinfectant. The designated cleaning person will operate within the space on their own to ensure no other parties contaminate the area during disinfection.
- The cleaner should begin at the designated starting point and spray every surface with Bioesque disinfectant, working the spray up and down as they follow the path and walk to cover all potentially frequently touched and contaminated surfaces.
- Give extra attention to commonly touched surfaces, such as:
 - Reach-in and walk-in refrigerator handles.
 - Door knobs, stove knobs, railings.
 - Counter-top and edges.
 - Keyboards, POS surface, telephone set, safe.
 - Dishwashing area, faucet, spray hose.
 - Furniture.
- Make sure to evenly distribute the disinfectant across all surfaces so that nothing is missed. Ensure that all lower shelving units are being covered with disinfectant.
- After all surfaces are sprayed with disinfectant, dispose of the gloves in a designated area, and fully close the dining hall.