

Five Examples of Hand Hygiene during Mealtime

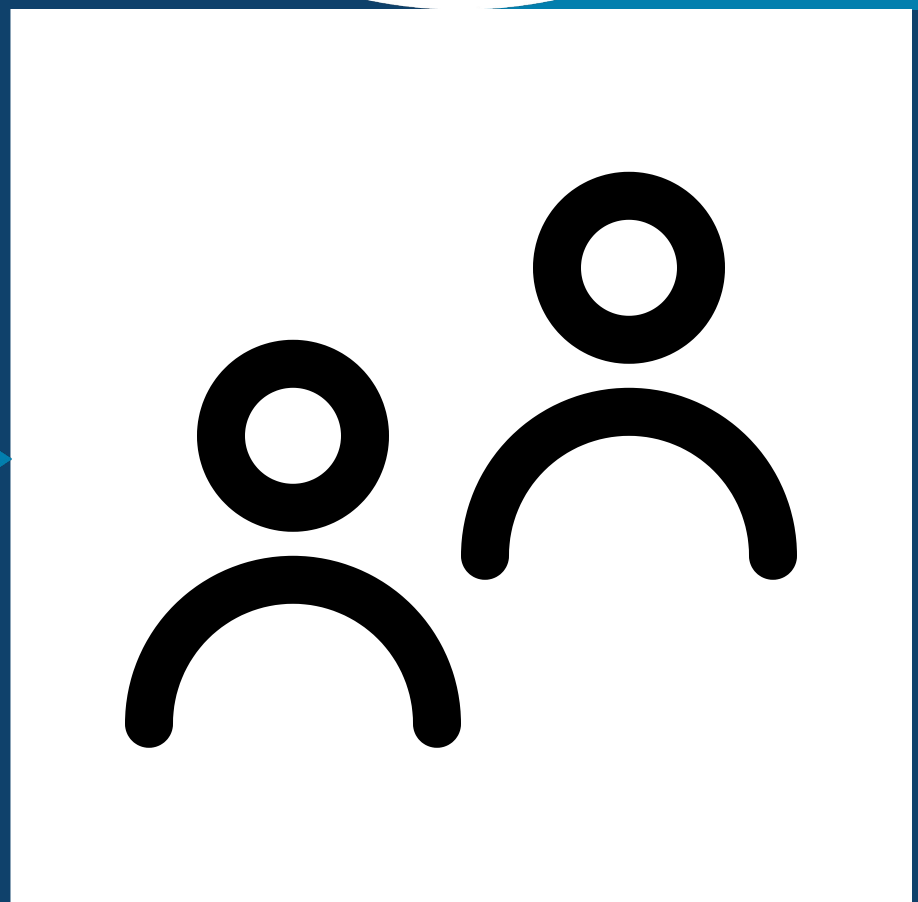
1



Before and after feeding residents

Germs can be introduced through the oral route, such as with eating and drinking, and may cause illnesses if hand hygiene is not done properly before and after feeding residents.

2



Between residents when feeding two residents simultaneously

Hand hygiene should be performed whenever moving between different residents, including during mealtimes when feeding residents at the same table.

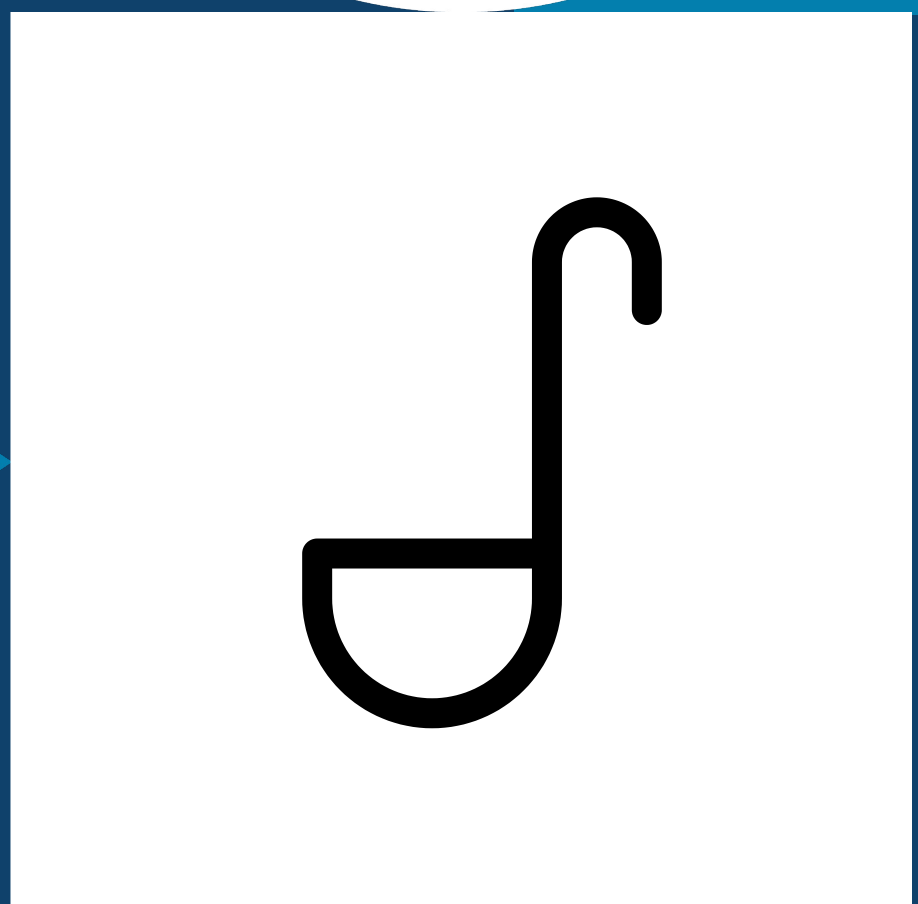
3



Before and after wearing gloves

Hand hygiene should be performed before and after wearing gloves. Gloves should be used when handling ready-to-eat foods, entering a transmission-based precautions room, and as needed per Standard Precautions when contact with bodily fluids or contaminants is expected. Use a gown, eye protection, and mask as indicated.

4



Before and during food service

Clean hands before serving and if food service would get interrupted, such as with answering the phone, perform hand hygiene before returning. Perform hand hygiene before interacting with tongs or utensils that come in contact with food.

5



Before and after dropping off a tray in a resident's room.

Hands should be cleaned when entering a room to drop off or pick-up a tray and also when leaving the room.

- Moments of hand hygiene during mealtimes, such as when feeding residents and dropping off food trays to residents' rooms, are important to follow to prevent infection and illnesses in residents.
- Encourage and facilitate resident hand hygiene to further decrease the risk of transmission.

