

Infection Prevention Compliance Checklist

S = Satisfactory NI = Needs Improvement N/A = Not Applicable N/O = Not Observed

Meal Trays and Nourishment Rooms

Observation	S	NI	N/A or NI	Action Needed
Hand hygiene performed prior to serving food or handling meal trays				
Clean meal trays are stored separately from dirty meal trays				
Meal trays are handled per facility practice/policy				
Meal trays and utensils from isolation rooms are handled per facility practice/policy				
Meal carts are free of newspapers and other non-dietary items				
Only resident food in resident refrigerator in nourishment room				
Refrigerator temperature log available and documents daily temps				
Items in refrigerator appropriately labeled				
No expired items in refrigerator				
Refrigerator is clean with no spills noted on shelves				
Refrigerator appears to be working properly				
No ice scoops or any other items stored in ice machine				
Ice machine appears clean and free of water deposits				
Ice machine seal is intact and free of mold and/or mildew				
Ice machines are drained and cleaned regularly as per manufacturer's instructions				
Coffee machine appears clean				
Other canned/boxed foods are not expired and do not appear damaged				
Cups and lids are stored properly				
Eating utensils and condiments are properly stored.				
No soiled food trays are stored in the nourishment room.				
Nourishment room is clean and organized				

Name of Person Making Observation	Date of Observation	Date of Follow-up	Action Needed Completed