COVID-19 Public Health Recommendations for Supportive Living/Designated Supportive Living/Home Living

Please visit our ahs.ca/covid for up-to-date recommendations and information.

GENERAL INFORMATION

Communication:

- Use appropriate signage to notify and inform staff and visitors.
- All existing visitor restrictions apply including essential visitor policy and health screening assessment.
- Ensure approved visitors to ill clients/residents are wearing appropriate personal protective equipment (PPE). Demonstrate for visitor how to utilize PPE appropriately.

PREVENTION

Strict Hand Hygiene:

- Reinforce frequent and thorough hand hygiene before and after providing care to clients/residents, after touching used client/resident care equipment or soiled environmental surfaces.
- Assist clients/residents with frequent hand hygiene.
- Alcohol based hand rubs containing at least 70% alcohol are as effective as soap and water when hands are not visibly soiled.
- Wash hands with soap and water if visibly soiled or if they feel dirty.
- Plain soap and water are recommended following glove removal when caring for residents

Personal Protective Equipment:

- Use of PPE is required for any situation where someone is displaying or reporting symptoms of illness:
- Staff must use mask and eye protection when within 2 metres of resident.
- Staff must additionally use gown and gloves when providing direct care.
- Resident must wear clean clothing and procedure mask if leaving room for urgent medical reasons.
- Visitors must comply with essential visitor policy and PPE requirements (similar to staff requirements described above - depending on type of interaction).
Restriction of Symptomatic Clients/Residents:

- Symptomatic clients/residents must stay in their rooms with meals served in their rooms.
- If urgent medical transfer is required, resident(s) must wear clean clothing and procedure mask when leaving room.

Enhanced Cleaning:

- High touch surfaces and common areas require frequent cleaning and disinfection, **minimum three times a day**. Pay particular attention to door knobs, light switches, staff rooms, desktops, washrooms and other high touch surfaces.
  - Cleaning refers to the removal of visible dirt, grime and impurities. Cleaning does not kill germs but helps remove them from the surface.
  - Disinfecting refers to using chemical to kill germs on surfaces. This is most effective after surfaces are cleaned.
  - **Both steps are important to reduce the spread of infection.**
- Use a **disinfectant** that has a Drug Identification Number (DIN) and a virucidal claim. Be sure to follow the instructions on the label to disinfect effectively. Alternatively, you can prepare a bleach water solution with 100 ml of unscented household bleach per 900 ml of water.
- Be sure to use take the appropriate precautions when using chemicals for cleaning and disinfecting. Consult the product’s Safety Data Sheets.

Staffing:

- Symptomatic staff must not attend the facility. They should be self-isolating. Ensure staff health screening assessment policy is in place.
- Assign staff to care for asymptomatic clients/residents before symptomatic clients/residents.
- Minimize movement of staff between units/floors, especially if some units are not affected.
- Ideally, staff assigned to housekeeping duties should not be involved in food preparation or food service during outbreaks. If this is not possible, ensure meticulous attention is paid to IPC practices.

Food Service:

- Close buffet lines; discontinue all self-serve.
- Discontinue all resident assistance with kitchen duties or meal service.
- Ensure all tables are free of miscellaneous items such as water pitchers, salt and pepper shakers, etc. Provide single service packets of condiments directly to residents.
- Discontinue use of tablecloths.
- Ensure social distancing for sitting at tables when residents are in the dining room for meal service: maximum 2 residents/table.
- Minimize size of group of residents eating at any one time (e.g. use multiple eating rooms, staggered mealtimes, etc.) Explore having residents eat in shifts or have tray service to their room.
- Clean and disinfect all tables and chairs after each meal sitting.
- Clean and disinfect all carts and trays used for food service before re-use.

Groups/Social Activities

- Cancel all group activities.