



# POSI-CHECK RESTAURANTS OVERVIEW

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POSI takes an in depth look at management commitment, infection control roles and responsibilities, training, and resource allocation in addition to an assessment of the physical environment.

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## Module areas include:

- MANAGEMENT COMMITMENT
- INFECTION CONTROL TEAM
- INFECTION CONTROL RISK ASSESSMENT
- RESOURCING & EQUIPMENT REQUIREMENTS
- STAFF SAFETY
- STAFF TRAINING
- STAFF ILLNESS PRACTICES
- PERSONAL PROTECTIVE EQUIPMENT
- GENERAL HYGIENE PRACTICES
- HAND HYGIENE
- RESPIRATORY HYGIENE
- GENERAL CLEANING PRACTICES
- EMERGENCY CLEANING PRACTICES
- DESIGNING FOR CLEANLINESS
- HIGH CONTACT SURFACES
- ENVIRONMENTAL CLEANING
- RESTAURANT ENVIRONMENT & FACILITIES
- VENTILATION SYSTEMS
- KIDS AREA & FACILITIES
- DELIVERY AND TAKEAWAY PRECAUTIONS
- OUTBREAK PROCEDURES
- COMMUNICATION POLICIES
- NOTIFICATION OF REPORTABLE CASES
- DOCUMENTATION & RECORDS
- CLEANING CHEMICAL MANAGEMENT
- CLEANING EFFECTIVENESS MONITORING