

St. Mary of Providence Center

Infection Control Policy and Procedures In Response to COVID-19

We are closely following the CDC (Center for Disease Control) for updates and want to let you know we are taking extra precautions to provide the safest environment possible for everyone at St. Mary of Providence Center.

Our aim is to make St. Mary of Providence Center as safe as possible for everyone while maintaining an atmosphere of warm hospitality.

What are we doing to prevent COVID-19?

- Professional Sanitation of all buildings used by a retreat group will occur between each retreat group using AQUAOX Infection Control Systems.
- The swimming pool is also using the same AQUAOX Infection Control Systems and is frequently sanitizing all commonly touched surfaces. Showers at the pool are temporarily suspended. Swimmers are encouraged to bring their own water bottle and flotation devices.
- Our team will continue to clean and sanitize the facility throughout the day using approved CDC procedures and cleaning supplies.
<https://www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html>
<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html>
- We have also increased cleaning protocols to be sure all doorknobs and other surfaces are sanitized more frequently.
- Masks are required upon entrance into a building and when in the company of another non-household member.
- Hand sanitizer automatic dispensers have been made available at the main entrance of each building used by retreatants and the entrances of the four Senior Living buildings and the Pool
- Retreat groups are asked to sign an agreement to policies and procedures, which includes a waiver of liability
- Retreat group organizers are responsible to monitor temperature and symptoms of group members upon arrival and during retreats.
- Individuals making private retreats are asked to self-monitor or submit to daily temperature checks.
- Guest room assignments are assigned keeping in mind the need for social distancing and sanitation or are assigned one guest per room unless the guests are from the same household.

- In both Dalton House and the Mansion, all linens and blankets are being laundered using recommended protocol, after every retreat group.
- If any guest or employee contracts COVID-19, St. Mary's will inform all retreatants who were here with and within 14 days of that individual.
- We will follow all recommendations and updates given by the Archdiocese of Philadelphia regarding sacraments and liturgical gatherings and services.
<http://archphila.org/arise/>
- Kitchen staff and Sisters have received ServSafe certification administered by the National Restaurant Association which instructs on proper storage, food preparation, cleaning and sanitation.
- St. Mary's Kitchen is licensed by Chester County Health Department to operate a retail food facility and as such we follow the guidance for retail food facilities.
<https://www.chesco.org/DocumentCenter/View/54142/Fact-Sheet---COVID-19-Food-Facilities>
- The kitchen is inspected annually by Chester County Health Department and is in compliance, with no violations.
- Dining facilities now have Plexi-glass installed along the cafeteria line in addition to the sneeze guards as well as touch-free drink dispensers and rolled silverware.
- Our staff will serve you at meals in the cafeteria line in order to maintain as many touch-free surfaces as possible.
- Modifications to seating arrangements have been made to maintain safe distancing.
- Outdoor seating has been made available.

What can you do to prevent the spread of COVID-19?

- If you are sick or not feeling well, if you have a fever, a cough or difficulty breathing, please stay home.
- Guests who have recently traveled abroad or to any hot spots or have been in contact with anyone who has COVID within the past 14 days, should wait to visit us until after a fourteen day quarantine.
- Wear your mask upon entrance into a building and when in the company of another non-household member.
- Practice Social Distancing. Follow the 6 feet floor markers when coming through the food service line.
- Please wash your hands frequently and thoroughly for at least 20 seconds.
- Use the hand sanitizer available at the entrance of the building.