

FOOD SAFETY GUIDE FOR FOOD AND BEVERAGES BROUGHT IN FROM OUTSIDE AND STORED IN FACILITY PANTRY/REFRIGERATER

This facility will not accept home-cooked food in a frozen state!

LABEL IT!

All food and beverage items being stored in the facility pantry or refrigerator must be:

- ✓ Labeled with the resident's name
- ✓ Labeled with the date brought in (unless the items are in their original containers marked with a manufacturer's expiration date)

Though not mandatory, we recommend that all food items be stored in sealed containers / packaging to prevent staleness, leakage, and pest infestation.

REFRIGERATE IT!

*Refrigerate perishable foods within 2 HOURS

Don't Cross Contaminate!

- ✓ Use separate utensils to stir different food items
- ✓ Use separate bowls to reheat different food items
- ✓ Sanitize food thermometer after use

Cook it!

- ✓ If a facility designated microwave oven is used to reheat foods, loosely cover and stir often to heat evenly (staff will reheat for residents without a representative present)
- ✓ Only use microwave-safe dishes for reheating
- ✓ For ready to eat foods that require heating before consumption and are in the original packaging, follow the manufacturer directions. If there is no manufacturer's directions (i.e., home-cooked food), then a food thermometer is recommended in order to ensure food is heated to a safe temperature of 165 °F. (NOTE: It is recommended that leftover foods only be reheated once before discarding.)



BE CLEAN, BE HEALTHY!

- ✓ Wash hands for 20 seconds with soap and water **before, during, and after preparing food - - and before eating**
- ✓ Do not touch food if you are ill
- ✓ Do not touch ready-to-eat foods with bare hands
- ✓ Wash utensils and dishware
- ✓ Wipe countertop if spillage occurs
- ✓ Wash fresh fruits and vegetables under running water before eating

The location of designated pantry and refrigerator is:

Thermometers and swabs for cleaning located at:

SAFETY ALERT:
Always check with the Nurse regarding diet orders and or any questions about this policy!

DISCARD IT!



All food and beverage items stored in the facility pantry / refrigerator must be thrown out:

- ✓ On the manufacturer's expiration date
- ✓ 72 hours after the date it was brought in
- ✓ Upon spoiling

BEVERAGE SAFETY:

- ✓ **Do not** reheat beverages/liquids at a power level higher than 8
- ✓ **Do not** reheat beverages/liquids for longer than 45 seconds; if resident states the temperature is not warm enough, continue to microwave in 30 second intervals until it has reached desired warmth
- ✓ **Do not** leave cognitively impaired or physically disabled residents alone with reheated beverages/liquids

Need help retrieving, heating, or eating? Staff is here to assist residents as needed!

Facility is responsible for discarding any expired, spoiled, or unlabeled food that is discovered.