

**ENTER NAME OF FACILITY**

Policy and Procedure  
Food Safety Education

**POLICY**

Residents are permitted to store and consume food that is obtained from outside the center. As a result, it is the policy of this facility to:

- Provide storage space for outside food/beverages that are distinct from the facility food storage units;
- Educate residents, representatives, family, visitors, and staff regarding **food safety**, specifically: the safe and sanitary storage, handling, appropriate usage, and consumption of food/beverages brought in from the outside.

**PROCEDURE**

- I. **Education for Resident/Representative/Others**
- II. **Education for Staff**
- III. **Establishment of Permissible Storage/Reheating Equipment**

I. **Education for Resident/Representative/Other**

1. Via handout, postings, and verbal instruction, the facility will provide education on **food safety**:
  - a. To residents and their representatives
  - b. As appropriate to family members and other visitors
2. Residents et al will be asked to sign a form acknowledging their understanding of the policy and education
3. Interpretation services will be available for non-English speaking staff

II. **Education for Staff**

The facility will provide education to staff that includes, but won't be limited to:

- a. Hand hygiene
- b. Personal health
- c. Safe and sanitary food handling and storage
- d. Labeling requirements
- e. Safe cooling/reheating processes
- f. Safe and sanitary use of food thermometer
- g. Hot/cold holding temperatures
- h. Preventing cross contamination
- i. Cleaning requirements
- j. Monitoring/disposal requirements

Staff will be advised of their responsibility for assessing and reheating resident's food, as well as assisting residents with consumption of food when needed.

III. **Establishment of Permissible Storage/Reheating Equipment**

1. Food/beverages brought in from the outside are permitted to be stored in designated areas (i.e., pantries/refrigerators on the unit)
2. Microwaves designated for outside food/beverages will also be available in designated areas
  - a. A guide (attached) for safe and sanitary microwave/thermometer use will be posted anywhere they are in use

All facility pantry refrigeration units will have internal thermometers to monitor for safe food storage temperatures. Units must maintain safe internal temperatures in accordance with state and federal standards for safe food storage temperatures. (Optional designation here) will monitor and document unit refrigerator temperatures daily.