

SERVING FOOD SAFELY



RESIDENTS DECIDE:

- What They Want to Eat
- When They Want to Eat
- Where They Want to Eat



PROMOTE SAFE FOOD CHOICES

YOU WILL KEEP PEOPLE SAFE BY:

- Eliminating food-borne illness
- Controlling infection
- Enhancing independence
- Reducing accidents such as spills and choking.



HAND WASHING IS THE MOST IMPORTANT STEP TO PREVENT FOODBORNE ILLNESS

- Always wash hands if they are soiled, after sneezing, after using the restroom, after cleaning tables.
- Wash your soapy hands for 20 seconds.
- Always be sure to wash your hands after assisting another person with eating or after touching dirty dish and glassware.

IF A FOOD EMPLOYEE HAS A WOUND ON A FINGER, USE A FINGER COT OR BAND AID TO COVER IT, AND THEN WEAR A SINGLE-USE GLOVE OVER IT.



LABELS AND DATES FOR SAFETY

Food and beverages brought in must be in a resealable container or package. Food is labeled with name of item, resident's name, room number, date delivered, use by date, and who delivered it.

Name of item: cheese pizza
 Resident name: Mary Hurway Room: 124
 Date delivered: 10/15/18 Use by date: 10/18/18
 Delivered by: Jane Hurway

SERVE BEVERAGES AT APPETIZING TEMPERATURES



When refilling a beverage, do not touch lip of pitcher with rim of a used cup or glass

KEEP FOOD SAFE TO EAT

Keep hot food hot (135F), and cold food cold (41F). If food has been sitting at room temperature for over 2 hours, discard the food item.

PRACTICE SAFE MEAL SERVICE

- It is good practice for people to restrain long hair while serving.
- Do not use bare hands to touch rolls, toast, sandwiches or any food items.
- Always offer to cut up meat.
- Butter or slice rolls, toast and sandwiches.
- Do not stand over a person when assisting with feeding to eliminate flexing the neck upward.
- Always use the proper positioning, adequate table heights 
- Non-disposable dishes, cups and flatware that are light weight and easy to handle
- Table top and tableware with contrasting colors, and surfaces free from glare.

Equipment used for food storage must be maintained in good repair and be NFPA approved



ACCORDING TO THE NATIONAL FOOD CODE, AS LONG AS PEOPLE THAT ARE SERVING SERVERS ARE NOT PREPARING OR TOUCHING THE FOOD, HAIRNETS NOR GLOVES NEED TO BE WORN.



DON'T HANDLE PLATES, BOWLS, UTENSILS AND GLASSWARE WHERE THE FOOD TOUCHES

