



SERVING POT LUCK DINNERS SAFELY

NUTRITION AND FOOD SAFETY

RESPONSIBILITIES

- When food comes into the community from an outside source, staff members are responsible for the safety of that food to prevent any or all negative outcomes.

UTENSILS

- The utensils used to serve food from outside sources should be separate from the utensils used to serve food prepared by dining services..

TEMPERATURE CONTROL

- Hot foods need to be hot and cold foods need to be cold. All foods need to be temped and out of the danger zone. If temperatures are in the "danger zone" (40°F-140°F), the food needs to be reheated or cooled to reach a safe temperature level.

IDENTIFY FOOD

- People bringing in food from outside sources must tell the staff members what type of food it is and the ingredients that comprise the dish.

TIPS FOR SAFE HANDLING

- Check that the food is free from choking agents, i.e. basil leaves in stews or large pieces of nuts or fruit in a baked item or puddings.
- If foil is covering the food item, check to see if the foil is intact. If it isn't, inspect the food for any pieces of foil that could present a choking hazard.
- Require individuals who bring food into the community to provide the recipe to ensure that people with food sensitivities are not served food products that contain those ingredients, i.e. spicy peppers, peanuts, etc.
- Make sure the container containing the food is clean.
- Do not allow any raw foods like oysters, clams or sushi.

FOOD FOR THOUGHT

- With input from residents and staff, create a community cooking club where residents and family members can choose recipes and prepare the food in the community kitchen under the watchful eye of a kitchen staff member.