

Staff Huddle: Who is at Risk? - Week #1

Recognize who is at risk for food-borne illness.

- People 65 and older.
- People with a weakened immune system.
- Pregnant women.
- Children under 5.



Staff Huddle: Food Safety Guidelines- Week #2

- Very important for all staff to practice hand hygiene before and after handling food or assisting residents.
 - Hand hygiene with soap and water is best for food handling, not alcohol-based hand sanitizer.
- Staff need to practice good hygiene. (e.g., not touch hair, face, nose, etc.) Staff who serve food to residents need to perform hand hygiene after collecting soiled plates and food waste.
- New gloves should be donned before helping residents eat or touching food.
 - Hand hygiene to be performed before and after assisting.
- Residents participating in cooking should also perform hand hygiene and wear disposable gloves when directly touching food or when prepping and cooking food items.



Staff Huddle: What else should we think about for food safety? - Week #3

Remember to keep "cold foods cold and hot foods hot."

- Cold foods can be kept cold by refrigeration or ice baths.
 - Refrigeration temperatures need to be at 40 degrees according to the FDA.
- Hot foods can be in warming trays or steam tables.
 - Keep items at 140 degrees or above.
- Holding foods in the danger zone temperatures which are between 41° F and 135° F pose the greatest risk where food borne pathogens can grow.
- Nourishments and snacks that are held at room temperature and not served within 4 hours of delivery need to be discarded.
- Cookouts, picnics, or meals made for activities need to use the same food safety considerations.



Staff Huddle: Food Safety Continued- Week #4

- What about snacks and or nourishment carts/areas?
 - Are food items dated/labeled?
 - Be aware of “best if use by dates”.
 - Refer to facility’s policy regarding when to dispose of a food item that has been opened.
 - Are foods/items covered to and from transport to residents?
 - Single serving items should be dedicated to one resident.
 - A separate serving spoon/fork should be used with food items used to give medications (ex: applesauce/pudding)
 - Food item should be discarded after serving due to increased risk of bacterial growth.
 - Cleaning Fixed Equipment -
 - When cleaning fixed equipment (e.g. other equipment that cannot be placed in water), it must be washed, rinsed, air-dried, and sprayed with a sanitizing solution. Follow product dilution ratio when mixing sanitizer.

