

# Food Safety Requirements Use and Storage of Food Brought to Residents

For All Staff

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# Food Safety Policy

## Objectives:

- Obtain a basic understanding of the new changes to the facility Food Safety Policy
- Understand the role and responsibilities of the facility when visitors bring in food and beverages for the residents



# Introduction

- The nursing home Requirements of Participation (RoP) are the regulations that set minimum standards for nursing homes.
- The RoP were rewritten in October 2016.
- The changes in regulations go into effect over the next three years, in phases.



# Overview of the Regulation

## Food safety requirements

The facility must

- Procure food from sources approved or considered satisfactory by federal, state or local authorities.
  - This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.



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# Overview of the Regulation

Food safety requirements.

- Does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food handling practices
- Does not preclude residents from consuming foods not procured by the facility.



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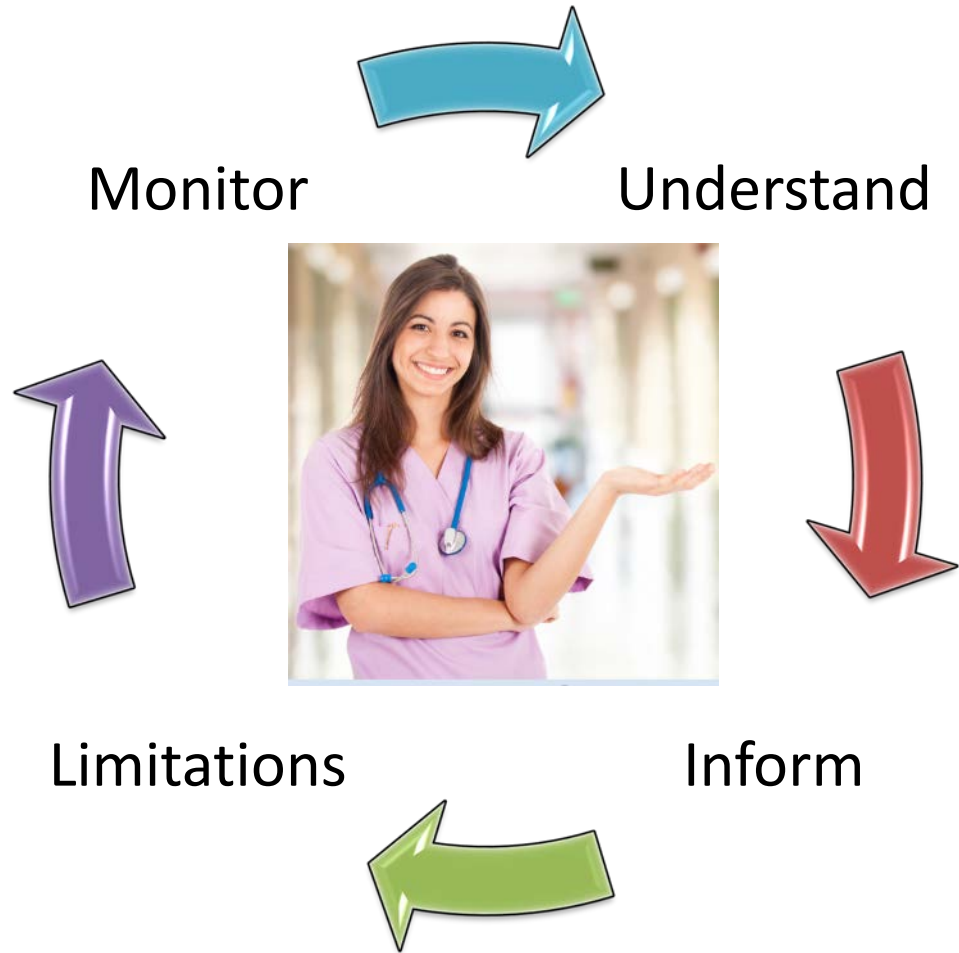
# Overview of the Regulation

- Store, prepare, distribute and serve food in accordance with professional standards for food service safety.
- Have a policy regarding use and storage of foods **brought to** residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption.



# Facility Response

- Understand
- Inform
- Limitations
- Monitor



# Understand - Food Safety and Sanitation



- Nursing home residents risk serious complications from foodborne illness as a result of their compromised health status.
- Unsafe food handling practices represent a potential source of pathogen exposure for residents. Sanitary conditions must be present in health care food service settings to promote safe food handling.





# Inform - Food Safety and Sanitation

Safe food handling for the prevention of foodborne illnesses begins when food is received and continues throughout the facility's food handling processes.

- Received through the kitchen
- Home grown
- Brought In



# Inform - Food Safety and Sanitation

*Insert P&P template for food safety requirements for food/beverages brought in*



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# Prevention of Food Borne Illness

- Hand washing
- Employee health
- Proper food temperatures during preparation and storage



# Inform – Residents and Representatives

- Verbally or in writing
- Included
  - Which staff members to give food and beverage to for storage
  - Proper food labeling and dating
  - Proper food handling
  - Resident right to consume food and beverages brought in by family and visitors



# Staff - Your Role and Responsibility

- Inspect containers for tight fitting lids
- Label container with food item name and date
- Place in refrigerator or freezer immediately to keep foods out of the temperature danger zone of 41-135 degrees
- Report refrigerator temperatures above 41 degrees



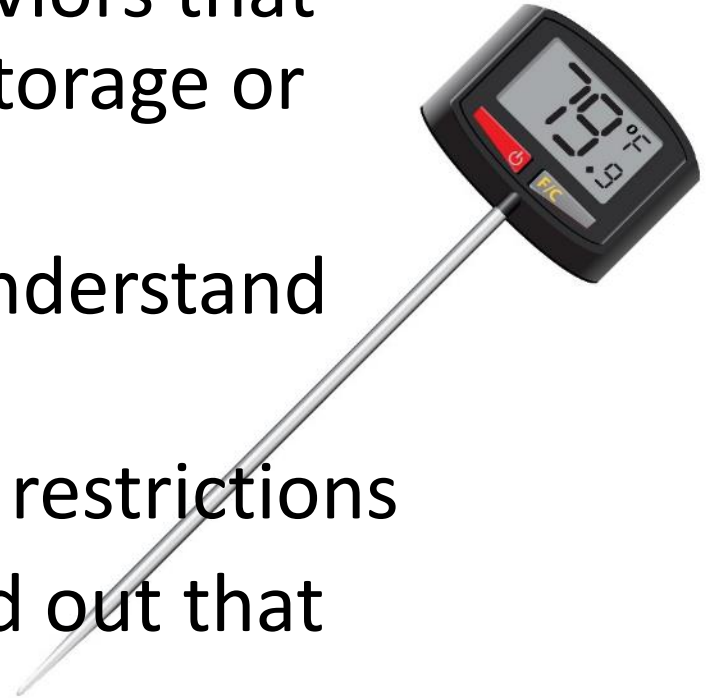
# Staff – Your Role and Responsibility

- No bare hand contact with “ready to eat food” including bread, peeled bananas, hard boiled eggs, cookies, etc.
- Follow facility policy when reheating leftovers to 165 degrees for holding.
- Ready-to-eat foods must be heated to at least 135 degrees for holding.



# Limitations

- Resident has specific behaviors that contradict safe handling, storage or consumption
- Family or visitors do not understand clinical or other factors
- Resident refusal of dietary restrictions
- Resident likes to leave food out that requires refrigeration
- Others



# Monitor

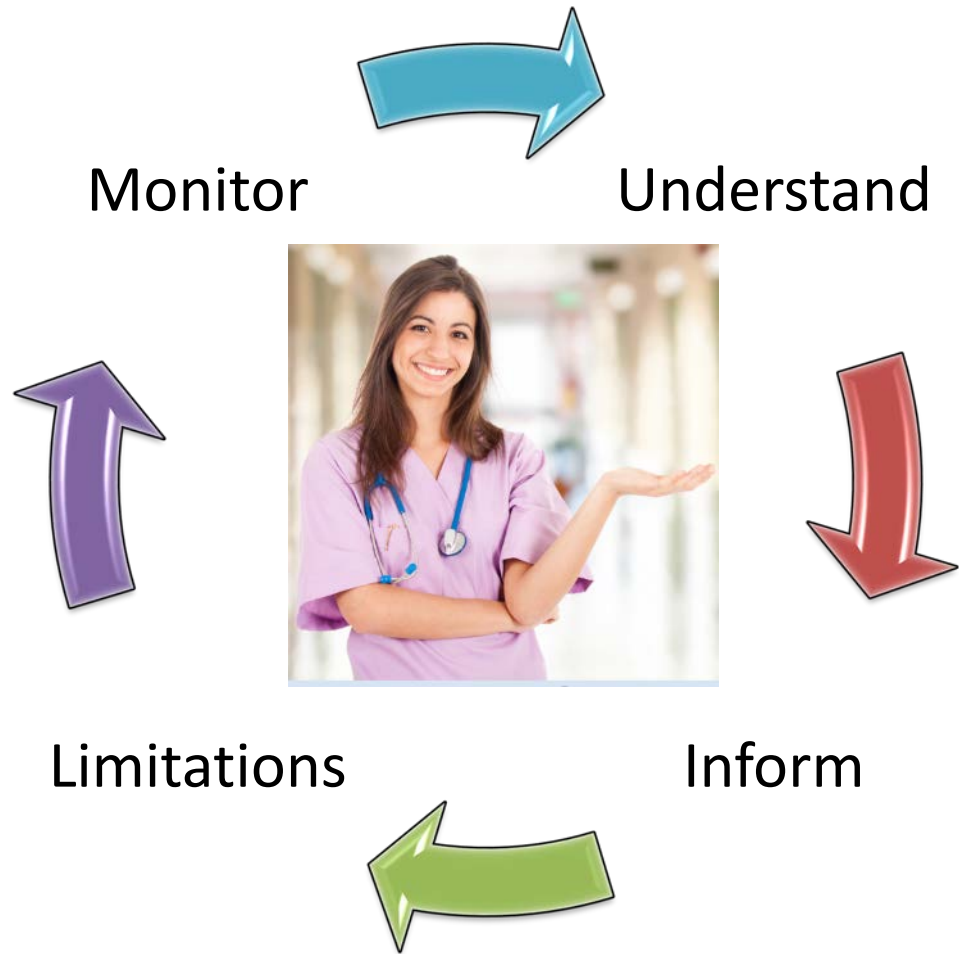
- Food Audit
- New and Re-Admissions
- Resident Interviews
- Family Interviews
- Resident Council
- Housekeeping logs
- Problem/Concern Process
- Observations
- QAPI





# Summary

- Understand
- Inform
- Limitations
- Monitor



# Questions?



Resources:

"SOM - Appendix PP." *SOM - Appendix PP*. CMS, n.d. Web.  
<https://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/SurveyCertificationGenInfo/Downloads/Survey-and-Cert-Letter-17-07.pdf>

**THANK YOU FOR PARTICIPATING IN  
THIS EDUCATION SESSION!**



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