

SHAKER PLACE REHABILITATION AND NURSING CENTER



Dietary Department **Food Distribution to Residents**

POLICY:

Food brought in by family or other visitors is permitted provided care is taken to ensure food is handled properly for safe and sanitary storage and consumption. All residents have the right to accept food brought in from family members /friends. Nursing should be notified prior to food being given to a resident to ensure food item is appropriate for the resident's consistency and/or diet.

PROCEDURES

Nursing Department

- When food prepared outside of the Food and Nutrition Services Department is brought in for residents, designated nursing staff must verify that the resident has no allergies or sensitivities and the food is appropriate for the resident's diet prescription.
- Nursing should document in the resident's chart that the resident consumed food items that were brought in from outside.
- If the prepared food is not served immediately to the resident, the food must be stored in a container with a tight-fitting lid, clearly labeled with the resident's name and room number, the date the food was brought to the resident and also the use-by date.
- Residents will be made aware that food is stored on the unit. Residents will inquire with nursing staff when they are ready to eat. Nursing staff may also inquire with residents about when they would like to have their outside meal. Nursing staff will verify food is within expiration date, heat as appropriate and bring to resident's room / location.
- Resident and family will be informed that if the food is not consumed within 72 hours it will be discarded for food safety concerns.
- If the food is potentially hazardous (see Food Safety policy), it must be stored under appropriate refrigeration in the unit's pantry refrigerator. These foods may not be stored in the Food and Nutrition Services Department.
- Dietary will be responsible for keeping the unit's pantry refrigerator in compliance with food safety by checking and recording the refrigerator's temperature once a day. The Maintenance Department will be notified if temperature is found to be non-compliant (above 41°F).

- If the prepared food must be reheated before service, it may be reheated in the microwave oven available on the unit. Staff will follow safe food handling practices (see Food Safety policy) and ensure that reheated foods are heated to 165°F for at least 15 seconds before being served to the resident. These foods may not be brought into, or reheated in, the Food and Nutrition Services Department.
- Thermometers, temperature log and training will be provide to designated nursing staff.
- When cooking temperature control for safety (TCS) foods in the microwave, rotate and stir foods during the cooking process so that all parts of the food are heated to a temperature of at least 165° F.
- NOTE: Residents and family members will be informed, on admission, that only designated staff are authorized to use the facility microwave.

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Policy Date 8/2022