



September Information Spot Light

How can we create a culture of Food Safety?
~Make it easy for staff to do the right thing when it comes to sanitation.

Start with training on day one! It only takes one to make someone sick. Providing training, information and proper equipment such as digital thermometers is essential from the beginning!

Providing key staff with certifications like ServSafe is great. Those certified can then use their knowledge to watch guests and support other staff and volunteers. One better would be to offer a 30 minute food safety training for all volunteers and staff who work in or around food services.

Location Spot Light – Methodist Health Systems

During August, September and October, each of the Hospitals in the Methodist Health System has a Farmers Market each month where we bring in additional Seasonal Fruits and Vegetables from our Produce vender (Lofferedo) and pair up with additional items made with items that could be purchased, and additional baked goods. These items are then sold in our Guest and Employee Café. These events are great moral boosters and fun non-work themed events that staff enjoys!



NEBRASKA ANFP CHAPTER FALL SEMINAR

Did you get your registration in??

September 28 and 29, 2017

Location: Sysco Lincoln, Lincoln NE

Pay Pal Option is loaded on our ANFP
Chapter Events Page!!

HOPE TO SEE EVERYONE ONE THERE!!

Happy September Birthdays!!!

9/4 – Angel Mobley
9/6 – Linda Truscott
9/8 – Debra Cool
9/12 – Andrea Haffey
9/15 – Thomas Miller
9/16 – Angela Mannel
9/16 – Judy Walton
9/22 – Nancy Krysl
9/24 – Tricia Schuller
9/25 – Shari Mohr
9/26 – Paula Fandry

Holidays are coming!!

What fun and Exciting things are you planning on?? Send in Stories (with pictures) to NEANFP@gmail.com so we can Spot Light you, your location and your staff!!!

Spot light – CDM of the Month!!!

Does anyone have recommendations for the “ANFP Connect” CDM of the Month??

Do you know a colleague or yourself that has shown dedication and exceptional skills within our profession? Send us your suggestions!

September is Fire Safety Month!!! How can you help Prevent Fire in your facility??

All dietary staff should know the building evacuation plan, what the fire alarm sounds like, how to turn on the fire alarm, where to find a fire extinguisher, and how to use it.

Did you know the kitchen is where more fires occur than anywhere else in any healthcare facility and that cooking is the one of the top activities that causes fire?

Following are steps we can take to avoid a cooking fire:

1. Never leave cooking food unattended – pay extra attention when frying, grilling or broiling food. If you have to leave the kitchen, even for a second, turn off the stove.
2. Check your food regularly while cooking and remain in the kitchen while cooking.
3. Use a timer so you'll remember that the stove or oven is on.
4. Don't wear loose clothing or dangling sleeves while cooking.
5. Keep anything that can catch fire - pot holders, oven mitts, wooden utensils, paper or plastic bags, food packaging, and towels or curtains—away from your stove, oven or any other appliance in the kitchen that generates heat.
6. Clean cooking surfaces on a regular basis to prevent grease buildup.

In addition, keep in mind the following:

- Never leave dish rags or aprons near a hot surface.
- Never leave stoves or other equipment unattended when in use.
- Clean range hoods and stoves on schedule to help reduce build-up.
- Don't overload electrical outlets.
- Don't force three-pronged cords into two-prong outlets.
- Don't use equipment with a frayed cord or bent prongs.

Don't use equipment that smokes, sparks or otherwise arouses suspicion.

Credit from ANFP Connect ~ Cesar Roggero Food Services Director Collingswood Nursing & Rehab Center

The Holiday season is upon us.... Who is up for Recipe sharing? Send in your locations favorite holiday dish, a staff big hit, or your cafeteria's Holiday biggest Tradition!

What is your favorite Cookie Recipe?

What specials do you offer Residents during Thanksgiving & Christmas?

What do you do for your staff to celebrate the holidays?

Share your thoughts and ideas so we can share with each other!! This is one of the best assets that Nebraska ANFP can give us!! Brainstorming ideas or hearing what other locations do may spark an idea for another! TEAM WORK!!!

SEND ALL IDEAS, THOUGHTS AND RECIPES to NEANFP@gmail.com



DIAMOND AWARD COMMITTEE



ATTENTION ALL NEBRASKA ANFP

Anyone wishing to join a committee to work towards earning and winning the DIAMOND AWARD at the 2018 ANFP ACE Awards please contact Allison Adrian. Either during this weeks conference or via the following:

NEANFP@gmail.com or Allison.Adrian@nmhs.org