

WHAT REFERENCE DOCUMENTS DOES THE CDM, CFPP NEED IN PREPARING COMMUNITIES?

FOOD BROUGHT IN FROM AN OUTSIDE SOURCE POLICY 2018

Survey team will ask for a copy of this policy...

Surveyor **ENTRANCE CONFERENCE WORKSHEET**

INFORMATION NEEDED FROM FACILITY WITHIN ONE HOUR OF ENTRANCE

Line item #12 ...Policy for food brought in from visitors.

CMS verbiage effective under Phase II November 28, 2017

F813 §483.60(i) Food Safety Requirements

§483.60(i)(3) 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.

GUIDANCE §483.60(i)(3)

The facility must have a policy regarding food brought to residents by family and other visitors. The policy must also include ensuring facility staff assists the resident in accessing and consuming the food, if the resident is not able to do so on his or her own. The facility also is responsible for storing food brought in by family or visitors in a way that is either separate or easily distinguishable from facility food.

The facility has a responsibility to help family and visitors understand safe food handling practices (such as safe cooling/reheating processes, hot/cold holding temperatures, preventing cross contamination, hand hygiene, etc.). If the facility is assisting family or visitors with reheating or other preparation activities, facility staff must use safe food handling practices.

PROBES §483.60(i)(3)

Interview family and/or visitors who bring food in to a resident to determine:

- If he or she was provided the policy about the use and storage of foods brought in by family or visitors.
- If the policy was provided in a language he or she could understand.
- If safe food handling practices were explained to him or her. Interview facility staff to determine:
- If they are aware of the facility policy addressing food brought in by residents, family, or visitors and how to apply it.
- Who is responsible for sharing the facility policy with residents, families, and visitors?
- How the facility ensures the resident, family, and/or visitors understand the policy.
- If they are assisting with reheating, preparation, or storage of the food, if they understand safe food handling practices.

POTENTIAL TAGS FOR ADDITIONAL INVESTIGATION §483.60(i)(3)

During the investigation of F813, the surveyor may have identified concerns with additional requirements related to outcome, process, and/or structure requirements. The surveyor is advised to investigate these related requirements before determining whether non-compliance may be present at these other tags. Examples of some of the related requirements that may be considered when non-compliance has been identified include, but are not limited to, the following:

Effective November 28, 2017

- §§483.60(i)(1)-(2), F812, Food safety requirements
 - o Determine if concerns are identified with the safe storage, handling, or service of food.

Template of a written Food Safety Policy to cover the regulation.

This policy template should be reviewed to ensure that the facility's specific protocols and operational procedures are addressed.

Each line item should be verified by a staff member knowledgeable and/or responsible for the competency. Information must be reflective of the facility's resident population as appropriate.

F813 §483.60(i) Food Safety Requirements

§483.60(i)(3) 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.

Policy:

It is the policy of the Food and Nutrition Services Department to prepare and deliver food safely to our residents, families, and staff. This policy will ensure proper handling, serving and storage of any food items brought into our community from all outside sources. The Food and Nutrition Services Director and staff will ensure proper safe food handling practices are observed as demonstrated by the departments Food Safety competencies and education to prevent foodborne illness outbreaks.

Procedure:

1. It is a resident Right to obtain foods from outside sources such as ordering takeout, and foods brought in by the residents's family and friends. The facility staff will make every effort to advise the resident of foods that allowed within their diet restriction. However, the resident has the right to make food choices that may not follow his/her diet restriction.
2. All food or beverages brought into the Community for resident consumption will be checked by a staff member before being accepted for storage. Any suspicious or obviously contaminated food or beverage will be discarded immediately.
3. Foods or beverages brought in from the outside will be labeled with the resident's name, room number and dated by staff with the current date the item(s) are brought into the facility for storage.
4. Residents with Dietary Restrictions, texture modifications, adaptive equipment needs, dietary staff will advise and assist as necessary to ensure the residents diets/devices are being followed/provided.
5. Food or beverage items may be stored in facility pantries, refrigerators or freezers, or resident's personal room refrigerators, if applicable.
 - a. Foods that do not require refrigeration may be stored in a resident's room or in the unit pantry. Food or beverage in the original container that is past the manufacturer's expiration date will be discarded by facility staff.
 - b. All cooked or prepared food brought in for a resident and stored in the facilities refrigerator or personal room refrigerator will be dated when accepted for storage and discarded after 72 hours/3 days. No home-prepared food items that are canned or preserved will be permitted.
6. In support of our Communities Residents, families, and visitors in understanding safe food handling practices, a copy of the food handling safety guidelines will be included/reviewed with our admission paperwork and reviewed annually during Care Conferences.
(Provided Food Safety Documents)

Food and Nutritional Services Department

DATE EFFECTIVE _____ REVISED _____

APPROVED BY _____

Sample informational documents from reliable resources US Food Safety.gov that could be used to cover educating of residents, families and visitors listed under item #6 in the Policy Template.

FOOD SAFETY ON THE MOVE

Hitting the road for a picnic or cookout? Cases of food poisoning peak in the summer months, so if you're on the move with food, remember these food safety tips! For more go to www.fda.gov.



BRING SOAP TO WASH HANDS



Always wash hands before and after handling food. Soap and water is best. Hand sanitizer will do if nothing else is available.

HOT CAR? NO COOLERS IN TRUNK!



Trampies crawl in the air conditioned passenger compartment, but in a hot trunk (in a hot day!) they die! Food in the trunk for more than 1 hour.

DON'T LET FOOD SIT OUT!



Perishable foods should not be left out of refrigeration for more than 2 hours - reduced that to just 1 hour in a hot day (90°F+).

PACK PLENTY OF ICE



Pack lots of ice in ice packs or wet cloths to keep food cold. Get new food to substitute for ice packs every 24 hours. Avoid refreezing.

KEEP RAW MEAT SEPARATE



Keep raw meat, sea food and poultry separate from washed fruits and vegetables.

USE A FOOD THERMOMETER



Use a food thermometer to make sure your foods are cooked to a safe internal temperature and not overcooked. You can't tell by looking.

REMEMBER!
Most harmful bacteria grow fastest between 40°F and 140°F. Keep food out of this temperature range as long as possible.

SAFE COOKING TEMPERATURES

| | |
|--|------|
| POULTRY, CHICKEN, TURKEY, DUCK, GOOSE | 165° |
| GROUND BEEF | 160° |
| STEAK, PORK, LAMB, VEAL, PORK CHOPS, STEAKS, CHOPS | 145° |

Partnership for Food Safety Education www.FoodSafety.gov

5 Steps to FOOD SAFETY

- ## 1 Be Clean, Be Healthy



Wash hand when necessary



Do not work with food if you are ill



Never touch ready-to-eat food with bare hands
- ## 2 Keep It Cool, Keep It Hot



Keep cold foods at 41°F / 5°C or below



Keep hot foods at 140°F / 60°C or above
- ## 3 Don't Cross-Contaminate



Don't store raw foods over cooked or ready-to-eat foods.

Never prepare ready-to-eat foods on the same surface or with the same utensils used to prepare raw animal proteins.
- ## 4 Wash, Rinse, & Sanitize



1. Wash



2. Rinse



3. Sanitize

Properly wash, rinse and sanitize all food contact utensils and equipment
- ## 5 Cook It & Chill It



Cook food until it reaches a proper internal temperature.



Rapidly cool food to 41°F / 5°C or below.