

IC9: 0700 Nutrition Services

1.0 STANDARD

All staff shall prepare and deliver food in a manner that ensures safety and prevents potential for food- acquired illnesses.

2.0 PROCEDURE

Staff in the Nutrition/Food Services area shall comply with all relevant legislation, regulations, by-laws and staff education requirements established by the Public Health Act as represented by the Environmental Health Division of the local health unit, for example:

- storing, handling, preparation and serving of food and beverages
- cleaning, disinfection and maintenance of food service surfaces and storage areas
- maintaining potable (drinkable) water
- cleaning, disinfecting and maintenance of dishes, utensils and equipment
- quality control strategies outlined in Food Safety Plan

Consult the Environmental Health Inspector, local health unit regarding exclusions of food handlers with (potentially) infectious health conditions, for example:

- <u>skin</u> boils, abscesses, cuts, open sores
- respiratory coughing, sneezing, runny nose
- gastrointestinal diarrhea, vomiting, Hepatitis A

Hand Hygiene: All individuals (staff, volunteers, residents) who handle food shall perform hand hygiene:

<u>before</u>:

- starting work each day
- handling any food

<u>after:</u>

- using the toilet, touching the mouth, nose, ears, eyes, hair
- handling raw food
- contact with unclean equipment and work surfaces, soiled clothing, wash rags

Disposable dishes are not necessary for residents with any type of communicable disease.

Trays from residents on transmission based precautions do not need to be segregated or treated differently than any other tray.



Unit staff will remove any visible blood or body fluids from food trays before the trays are returned to the Food Services Department.

In the Food Services area, staff dismantling soiled trays shall wear personal protective equipment.

3.0 REFERENCES

Health Canada Infection Control Guidelines; Ministry of Health Food Safe Level 1and 2; Communicable Disease Regulations

Health Canada: Infection Control Guidelines, Routine Practices and Additional Precautions for Preventing the Transmission of Infection in Health Care. July 1999