

Foodservices – Fact Sheet 1

Monitoring food coming into Aged Care homes from relatives and friends

With all the risks and associated implications of food poisoning, how does a facility monitor food which is brought in by relatives and friends? Foodservices within these homes have strict guidelines on food storage, preparation and disposal. These are in place in the form of a food safety plan and ensure that every possible step is taken to avoid possible food poisoning outbreaks. A food safety plan outlines procedures and system that demonstrate the processes involved in preparing and serving food. These plans are developed identifying where a potential food contamination or hazard could occur. Sound food safety plans should cover the following:

- Delivery and storage of food
- Product recall
- Personal hygiene procedures
- Cross contamination safety guidelines
- Safe wash up procedures
- Use of chemicals
- Safe cooking procedures
- Safe delivery of food items to clients
- If food poisoning does occur, how is this managed



A detailed set of procedures that have covered every facet of your foodservice home including various activities that could potentially introduce a hazard or contamination into your food handling processes.

Foods brought into a home will not be covered by a food safety plan or have the strict guidelines for either hot holding or cold storage. Often this is an area which has been overlooked, especially in nursing homes. This is one area of high risk, but when it comes to a food poisoning outbreak it is essential to know if foods entering a home other than what is provided have caused the incident.

Within the home a food safety plan guideline could include details of how foods entering a home are recorded. It could be as simple as having a book at the front desk

when visitors arrive to sign in to list any food being taken to a resident. Not all foods have to be recorded. The only foods which would need to be recorded would-be home-made products left over meals or specially prepared meals, meats, dairy foods and highly perishable foods. What information would need to be collected. Using a book or sheets of paper the following heading could be used:

Date	Name	Resident	Food item brought into home
17/1/2005	Mrs E Smith	Mrs D Smith	Cheese scones
21/1/2005	D Hardy	Mr E Backman	Yogurt

Shared Refrigeration Space

It is up to the individual home to set guidelines and it also depends on the access residents have to cold storage like refrigerators. Often residents themselves will bring food items in or even have items delivered to them. Making sure that all food going into refrigeration is also labelled correctly.

Resident Name:	Date :
Food item (s)	

If your home needs support, development, review of these resources to build foodservice systems, please contact Dr Karen Abbey (Email: KAbbey@paltd.com.au, Mobile: 0417 608 206)

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