

Sanitation Solutions



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Instructions

Slides for the Inservice:

- The slides can be shown on computer or projected on a screen using a data projector.
- You can show the slides directly from the Acrobat file by simply clicking on the icon that looks like a computer screen. Or you can go to the tool bar and click on “View” and “Full Screen” to show the slides on your screen.
- Then click the down arrow button or the page down button on your keyboard.

Presenter’s Notes for the Inservice:

- Review the presenter’s notes prior to presenting the slides.
- The presenter’s notes offer additional information not included on the slides, suggestions for how to present some of the information, and activities you may want to incorporate.

Handouts for the Inservice:

- Simply copy the handouts and the pre- post-tests for participants.
- Do not provide the answer key for the pre-post tests.
- You can choose to give the test before and after the training, or just after the training to determine the effectiveness of your inservice and whether or not additional training is needed.



Objectives for Today

Participants will learn how to enhance food safety and reduce food contamination through demonstration of proper:

1. Hand washing techniques
2. Dish washing and sanitizing
3. Cleaning and sanitizing of equipment and work areas
4. Pest and garbage control






Dry Storage Areas

- Foods must be 6" off floor/18" from ceiling
- Clean/organize shelves
- Sweep floors daily
- Store chemicals/non-food items away from food
- Remove damaged cans or packages
- Keep at room temperature: 50-70° F
- Cover, label, and date all opened foods

Use first in, first out method (FIFO)



Dry Storage Areas

- Foods must be 6" off floor/18" from ceiling
- Clean/organize shelves
- Sweep floors daily
- Store chemicals/non-food items away from food
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- Keep at room temperature: 50-70° F
- Cover, label, and date all opened foods

Use first in, first out method (FIFO)

Dry storage areas must be clean and organized.

- Food items must be 6" off the floor and 18" from the ceiling.
- Shelves should be clean and organized. Floors should be swept at least daily.
- Chemicals should be stored separately. Store non-food items in one area of the dry storage room.
- Remove damaged cans or packages.
- Keep the storeroom at room temperature: 50-70° F.
- Any food not stored in its original container must be labeled. Any food not stored in its original container must be labeled (for example, sugar that is removed from bags and stored in a different container).

Be sure to rearrange foods so that the oldest foods will be the first foods pulled off the shelves ("first in, first out" or FIFO).


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F371 Sanitary Conditions

According to CMS guidelines, skilled nursing facilities must:


- Store, prepare, distribute, and serve food under sanitary conditions
- Follow proper sanitation and food handling practices to prevent the outbreak of foodborne illness (FBI)



Food Service Observation

- Servers will focus their observations of the kitchen and the facility's storage, preparation, distribution, and service of food to residents


The focus is on preventing the contamination of food and the spread of foodborne illness (FBI)



Food Storage

- Refrigerator and freezer shelves and floors should be clean and free of spillage
- Foods should be free of slime and mold
- Use the first in, first out (FIFO) method
- Freezer temps: 0° F or below and
- Refrigerator temps: maintain food at 41° F or below

Cover, label, and date all items in refrigerators and freezers



Dry Storage Areas

- Foods must be 6" off floor/18" from ceiling
- Clean/organize shelves
- Sweep floors daily
- Store chemicals/non-food items away from food
- Remove damaged cans or packages
- Keep at room temperature: 50-70° F
- Cover, label, and date all opened foods

Use first in, first out method (FIFO)

