

# Ensuring Proper Sanitation: For Food Safety During a Pandemic Webinar

## Ensuring Proper Sanitation: For Food Safety During a Pandemic

Presenter:

Pam Brummit, MA, RD, LD



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## Objectives

1. Implement and maintain proper sanitation procedures to keep food safe during a pandemic
2. Communicate information with food and nutrition team members



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## Pam Brummit, MA RD/LD

- Founder/President of Brummit & Associates, Inc.
- Over 40 years consulting
- Speaker, Author
- Taught the Dietary Managers course for 30 years and ServSafe for 25 years
- Past Chair of DHCC; Currently the Professional Development Coordinator for DHCC
- Award winning RDN

Disclosures: Pam is on the Advisory Council for Hormel Health Labs however she certifies that no conflict of interest exists for this program



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## Kitchen Inspections

- Purchasing
- Receiving
- Storage
  - Dry
  - Refrigerator
  - Freezer
  - Chemical
- Preparation
- Dish Machine
- Equipment
- Employees



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## Store Room

- Floor
- Lights
- Shelves/racks
- Containers
- Dates/labels
- Dented cans
- Temperatures
- Rotation
- Open items
- Adequate supply
- Spice containers



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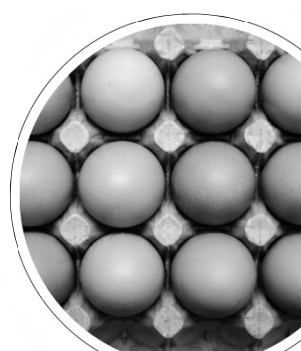
## Refrigerators/Freezers

- Floor
- Walls/ceilings
- Shelving
- Lights
- Space
- Temperatures
- Dated/labeled/rotated
- Left over covered
- Cooked above raw
- Raw animal foods separate
- Expiration dates

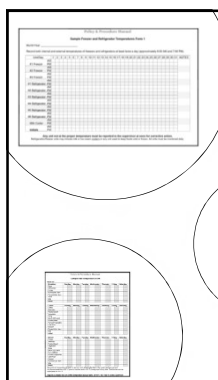
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## Pasteurized Eggs

- Why
- What to do when not available
- CMS guidance



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## Temperature Logs

- Dry storage
- Refrigerator
- Freezer
- Food
- Dishmachine
- Sanitizing Bucket

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## Flow of Food


- Receiving
- Storing
- Thawing
- Preparation
- Cooking
- Holding
- Cooling
- Reheating



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## Calibration of Thermometers

- Calibrate thermometers regularly to assure accuracy



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## Sanitizing Buckets

- How to set up
- When to change
- Keeping a log

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## Dishmachines

- High temp
- Low temp
- Set up
- Keeping logs
- Air dry



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## Manual Warewashing

- Clean Sink
- Set up
  - Wash
  - Rinse
  - Sanitize
  - Air Dry
- Keeping logs



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## Chemicals

- Storage
- Floor
- Janitor sink
- Mops/brooms



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## Hand Sinks

- Clean
- Supplies
- Trash Can
- How many needed



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## Glove Use

- Regulations
- Fit
- When to use



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## Employees

- Competencies
- Hair restraints
- Uniform/aprons
- Jewelry
- Hand Hygiene
- Food handler permits



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## Meal Service

- Temperatures
- Time
- Dining Room Clean
- Serving equipment
- Bare hand contact
- Hands washed
- Clean tablecloths



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## Equipment

- How often to clean
- What to look for



- Oven
- Stove Top
- Hoods
- Filters
- Fryers
- Mixers
- Food Processors
- Microwave
- Toaster
- Slicer
- Other

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## Storage of Pots, Pans, Utensils, Dishes

- Nesting
- Dust
- Cracks/chips
- Dry



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## Pest Control

- Have a good preventive program in place
- What to do if vermin are found



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## Use of Technology



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## Bumps in the Road

- Availability of platforms and programs
- Technology skills
- Techniques for pictures



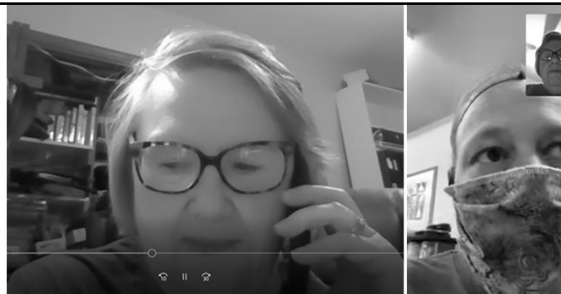
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## Zoom Meetings with RDNs



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## Zoom Meetings with Directors of Food and Nutrition and Administrators

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## Weekly E-blasts



- To CDMs and DONs, administrators with updates on COVID19
- Sharing information
- Discussing issues
- Finding solutions

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## Residents/Patients

- Video chats using Face Time, Zoom or other platforms
- Photo chats using doxy.me



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## Thank you!



To Pam Brummit, MA, RD/LD for Supporting this Webinar

- Contact [brummit@ionet.net](mailto:brummit@ionet.net)

### For more information

- Visit [www.beckydorner.com/COVID-19](http://www.beckydorner.com/COVID-19)
- Sign up for our free e-newsletter to stay up to date on current news
- References and resources provided with handout
- Contact: [info@beckydorner.com](mailto:info@beckydorner.com) or <https://www.beckydorner.com/about/contact/>

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References and Resources from  
*Ensuring Proper Sanitation: For Food Safety During a  
Pandemic Webinar* with Pam Brummit, MA, RDN/LD 4/21/20



Visit [www.beckydorner.com/covid19](http://www.beckydorner.com/covid19) for up to date information.

## Government References and Resources

- Centers for Medicare & Medicaid Services
  - Appendix PP State Operations Manual (starting on page 531, with information on F812 Food Safety Requirements starting on page 552, and information on eggs on pages 561-562) <https://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/GuidanceforLawsAndRegulations/Nursing-Homes>
  - Kitchen Observation <https://www.beckydorner.com/wp-content/uploads/2018/05/CMS20055Kitchen-3680.pdf>
  - Dining Observation <https://www.beckydorner.com/wp-content/uploads/2019/09/CMS-20053-Dining.pdf>
- US Food and Drug Administration (FDA)
  - Food Code <https://www.fda.gov/food/fda-food-code/food-code-2017>
  - Food Safety During Emergencies <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>
- Environmental Protection Agency (EPA): Disinfectants and Drinking Water/Wastewater <https://www.epa.gov/coronavirus>

## Becky Dorner & Associates, Inc. Resources <http://www.beckydorner.com/covid19/>

- Policy & Procedure Manual for Nutrition and Food Service in Healthcare Facilities, Chapters on Food Production and Food Safety, Sanitation and Infection Control, and Cleaning Instructions <https://www.beckydorner.com/product/policy-procedure-manual/>
- COVID-19 Webinar Series <https://www.beckydorner.com/tips-resources/covid-19-webinar-series/>
- Temporary Sanitation Review During COVID-19 Restrictions <https://www.beckydorner.com/wp-content/uploads/2020/04/COVID-19-Sanitation-checklist.pdf>
- Staff Training Resources <https://www.beckydorner.com/tips-resources/covid-19-staff-training/>
- Kitchen Checklist for COVID-19 Precautions <https://www.beckydorner.com/wp-content/uploads/2020/04/RDN-Checklist-for-Covid-19-Precautions.pdf>

- Handwashing Policy and Procedure <https://www.beckydorner.com/wp-content/uploads/2020/03/Policy-and-Procedure-on-Hand-Washing.pdf>
- Hand Antiseptic Policy and Procedure <https://www.beckydorner.com/wp-content/uploads/2020/03/Policy-and-Procedure-on-Hand-Antiseptic.pdf>
- Front of the House QA Audit [https://www.beckydorner.com/wp-content/uploads/2020/03/NA\\_Covid-19-foh2-checklist.pdf](https://www.beckydorner.com/wp-content/uploads/2020/03/NA_Covid-19-foh2-checklist.pdf)
- Back of the House QA Audit [https://www.beckydorner.com/wp-content/uploads/2020/03/NA\\_covid-19-boh-checklist2.pdf](https://www.beckydorner.com/wp-content/uploads/2020/03/NA_covid-19-boh-checklist2.pdf)
- Emergency/Disaster Plan for Food and Dining Services
  - Book only <https://www.beckydorner.com/product/emergency-disaster-plan-for-food-and-dining-services-2018-edition-book-only/>
  - Book with CPE Course <https://www.beckydorner.com/product/emergency-disaster-plan-for-food-and-dining-services-2018-cpe-self-study-program/>

### **Academy of Nutrition and Dietetics**

<https://www.eatrightpro.org/coronavirus-resources>

- Dietetics in Healthcare Communities Webinar, COVID-19 Front & Back of the House Precautions, 3/19/20. <https://vimeo.com/398945139>

### **Association of Food and Nutrition Professionals (ANFP)**

<https://www.anfponline.org/news-resources/covid-19-resources>





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### Our most popular publications include:

- Diet and Nutrition Care Manuals (2019 Comprehensive or Simplified)
- Policy and Procedure Manual (2019)
- Emergency/Disaster Plan for Food and Dining Services (2018)

### More titles (see website for all titles – added frequently):

- Nutrition and Integrative Medicine: A Primer for Clinicians (2020)
- The Genomic Kitchen: Your Guide to Understanding and Using the Food-Gene Connection for a Lifetime of Health (2020)
- Salt Fat Acid Heat: Mastering the Elements of Good Cooking (2020)
- Nutrition & Diabetes Pathophysiology and Management (2019)
- Minimum Data Set (MDS) 3.0 RAI Manual v1.17 Course (2019)
- CMS State Operations Manual Appendix PP Course (2019)
- AADE Quick Guide to Medications (2019)
- Sports Nutrition: A Handbook for Professionals, 3<sup>rd</sup> Edition (2019)
- Nutrition for the Older Adult (2019)
- Food Code 2017 Course (2019)

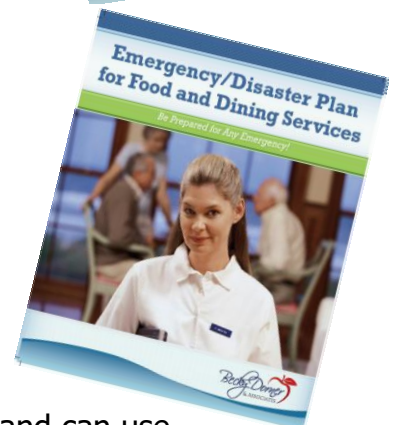
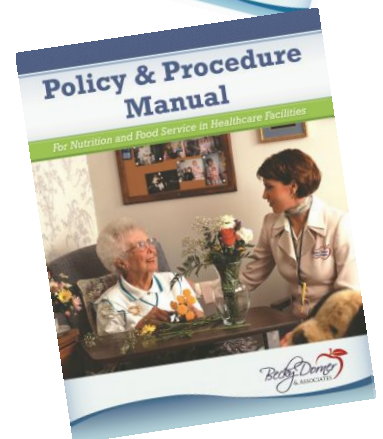
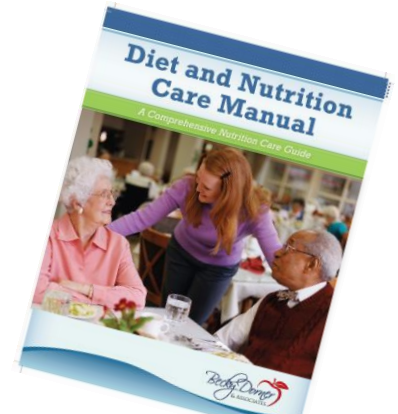
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