UT UTOLEDO HEALTH
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Effective date:
Original effective date : 8/2002

Key wo	piy, Ealing, Drinking		
	New policy proposal	<u>X</u>	Minor/technical revision of existing policy
	Major revision of existing policy		Reaffirmation of existing policy

(A) Policy statement

Handling and consumption of food will be managed according to the following procedure. Food and Nutrition Services (FANS) representatives will not serve food prepared outside the department.

(B) Purpose of policy

To protect patients and staff from cross-contamination and infection related to food.

- (C) Procedure
 - (1) Patient Food
 - (a) FANS representatives will not serve food to patients that was prepared outside the FANS department.
 - (b) Family members or friends of inpatients will be discouraged from bringing food from outside of the facility.
 - (c) Foods or beverages brought in by family or friends must be taken directly to the patient's room for immediate consumption.
 - (d) No food or beverages previously in a patient's room will be allowed to be stored in the nourishment room or refrigerator, including items from their meal trays.
 - (e) No open containers or partially eaten foods will be kept inside unit refrigerators (This includes partial individual soda and milk).
 - (f) Stock supply of patient food will be stored in the galley/kitchen of each unit. Commercial or dietary prepared foods will have an expiration date and must be rotated according to the expiration date.
 - (2) Employee Food
 - (a) Employee food will be stored in a separate, designated refrigerator, away from patient food and medications.
 - (3) Eating and Drinking on the Clinical Units

- (a) Due to the structure of the clinical units, it has been determined that eating food will not be allowed in the clinical units, except in the break room or other designated area(s) in the departments.
- (b) Drinking beverages which are covered with lids will be allowed in areas where there are no specimens, medications, or other contaminated equipment.
- (4) Equipment Cleaning
 - (a) FANS will clean dish carts and small spills incurred while restocking the units.
 - (b) Housekeeping will clean nourishment rooms and food service equipment, such as counters, sinks, refrigerators, and microwaves, as needed.
- (5) Food and Nutrition Nourishment rooms located on the inpatient departments to be accessed by UTMC employees and staff only. Visitors and patients will be restricted from accessing these areas.

References:

- Ohio Laws & Administrative Rules: Chapter 3717-1 State of Ohio Uniform Food Safety Code. <u>https://codes.ohio.gov/ohio-administrative-code/chapter-3717-1</u>
- Ohio Department of Health: Food Safety Program https://odh.ohio.gov/know-our-programs/food-safety-program/welcome-to

Approved by:	Policies Superseded by This Policy:
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Daniel Barbee	All Review/Revision Dates:
Chief Executive Officer	6/05
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Joshua Krupinski	
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