

DAY CARE SERVICES FOR OLDER PEOPLE

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OUTCOMES TO BE ACHIEVED:

The handling, preparation and storage of food conforms to the highest standards of hygiene in accordance with appropriate legislation and regulations.

Elements addressed:

- Kitchen Management
- Storage of Foodstuffs
- Food Handling & Preparation
- Vending Machines
- Chilled Water Supplies

#	Performance Indicator / Standard	SCORE	Evidence
18	Staff involved in food handling and preparation are not employed for other duties within the Centre.		
19	There are no undue incidences of diarrhoea or similar illnesses among service users or staff that may indicate poor food hygiene standards.		
20	Food handling staff are required to complete a health questionnaire prior to employment, and after returning from sick leave due to infections, and from foreign holidays.		
21	Food handling staff are required to wear appropriate protective clothing to minimise health risks.		
22	There is a Policy controlling the storage of foodstuffs. This Policy addresses fresh, frozen, chilled (refrigerated) dried, tinned and hot foods as applicable.		
23	Fresh food is stored to a satisfactory standard of cleanliness and hygiene. A dedicated cool area is provided for the storage of fresh produce.		
24	Dried and tinned foods are stored to a satisfactory standard. The area is clean, free from spilt foodstuffs / split packages, and there is evidence of proper stock rotation (sell-by dates).		
25	Frozen and refrigerated food is stored to a satisfactory standard (including milk chillers where applicable).		
26	Refrigerated facilities comply with Food Hygiene Regulations for the storage of meats and dairy produce.		
27	Freezer facilities comply with Food Hygiene Regulations for the storage of raw and cooked foodstuffs.		
28	Frozen, refrigerated and packaged food is regularly checked to ensure sell-by dates are not exceeded.		
29	Temperatures of refrigerators and freezers are checked at the beginning and end of each working day and recorded in accordance with Environmental Health requirements.		
30	Ideal temperature ranges are identified / displayed on the refrigerators / freezers. Records show action taken when readings are found to be consistently outside these limits.		
31	Refrigerator and freezer thermometers are regularly checked for accuracy against a calibrated thermometer, and results recorded.		
32	Calibrated thermometers are marked with re-calibration dates, and these dates have not been exceeded.		
33	Prepared foods requiring interim storage are labelled with date of preparation and / or "use by" date using a colour-coded labelling system.		
34	Milk chillers, refrigerators and freezers are subject to regular de-frosting and cleaning as part of planned cleaning schedules.		

