

## Quick Reference Guide: Food Hygiene Policy

<b>Organism:</b>	<i>Foodborne organisms</i>
<b>Signs &amp; symptoms:</b>	Vomiting &/or diarrhoea &/or fever
<b>Transmission (spread):</b>	Via food contaminated food or faecal oral route.
<b>Person to person spread possible?</b>	Yes
<b>Incubation period:</b>	Variable depending on organism
<b>People most at risk:</b>	Very young, very old & immuno-compromised
<b>Treatment:</b>	Variable depending on organism
<b>Key management &amp; control measures (MUST DO'S):</b>	<ul style="list-style-type: none"> <li>• Check and record refrigerator temperatures twice daily. Keep records for 3 months.</li> <li>• If the refrigerator is not maintaining the required temperature contact Estates/Private contractor urgently. Discard contents or transfer to alternative refrigerator.</li> <li>• Check refrigerator contents daily and discard food that is out of date or not labelled.</li> <li>• Do not store high risk foods (e.g. dairy, eggs, cooked meats &amp; fish when not in sandwiches, and soft cheeses) at ward level.</li> <li>• Ensure all foods are stored in suitable containers.</li> <li>• Undertake hand hygiene and don green apron prior to serving food or drink.</li> <li>• Ensure hot food served at 63°C or higher.</li> <li>• Ensure cold food served at 8° C or lower.</li> <li>• Serve food immediately on arrival on ward.</li> <li>• Keep ward menu cards for 14 days.</li> <li>• If the clinical area has permission from the Infection Prevention and Control Team for a freezer the temperature should be checked and recorded twice daily. Keep records for 3 months.</li> </ul>