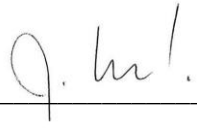


Leamington Mennonite Home

**POLICY AND PROCEDURE**

<b>CATEGORY:</b> Dietary	<b>SUBJECT:</b> Food Samples	<b>SECTION:</b> F
<b>DATE:</b> November 2020	<b>Administrator:</b> 	<b>POLICY:</b> 2
<b>REVISION DATES:</b>	<b>Dietary Director:</b> _____	

**FOOD SAMPLES**

**Policy:**

To provide a standardized method of collecting samples of high-risk foods from each meal. We are to ensure that an adequate amount and quality of the sample in the event of a food borne disease outbreak.

High risk foods are defined as “any food that is capable of allowing growth and or production of pathogenic organisms” Potentially unsafe food include meat, poultry, fish milk-based items, all pureed items.

**Procedure:**

1. The Cook/Dietary Aide will collect 4oz of each high-risk food item. These items will be placed in the container for the appropriate day inside the cooler.
2. The Cook/Dietary Aide collecting the sample will label it with the following information:
  - a. Date of meal
  - b. Mealtime
  - c. Contents
3. The sample will then be stored under refrigerated conditions for a period of one week. After the week it can be discarded by the cook/ aide.