

Leamington Mennonite Home  
Long Term Care

**QUALITY & RISK MANAGEMENT  
POLICY AND PROCEDURE**

<b>CATEGORY:</b> Quality & Risk Management - Dietary & Nutrition	<b>SUBJECT:</b> Food Temperatures – Point of Service	<b>SECTION:</b> H <b>POLICY:</b> 4
<b>DATE:</b> July 12, 2022	<b>Administrator's Signature:</b> _____	

**FOOD TEMPERATURES – POINT OF SERVICE**

**POLICY:**

Food temperatures will be taken at point of service prior to serving food to residents. Food temperatures must be minimum of 140°F (60°C) for hot food and no more than 40°F (4°C) for cold food.

**PROCEDURE:**

The Director of Dietary Services will:

- 1) Print and have available a Meal Delivery Area Worksheet or other point of service temperature form for each day of the month.
- 2) Instruct dietary aides to record the temperature of all foods prior to meal service on the form provided.
- 3) Instruct dietary team to take the corrective action if the temperatures of food do not meet the minimum temperature.

The Dietary Team will:

- 1) Unload cambro containers and place all hot food immediately on the hot plate/steam table.
- 2) Place all cold food items in the refrigerator until the items are required for dining room service.
- 3) Place all milk based items in Cam-Chillers or on ice.
- 4) Place ice in cold beverages such as water, juices.
- 5) Sanitize the pocket thermometer with an alcohol swab or recommended food safe sanitizer prior to taking the temperature of each food item.
- 6) Insert the thermometer into each food for 15 seconds.
- 7) Take the following corrective action if the temperatures of food do not meet the minimum temperature:
  - a. **Cold  $\leq$  40°F (4°C)** – Corrective Action if not acceptable: #1. Place in freezer, Re-Check, and Contact Cook immediately
  - b. **Hot  $\geq$  140°F (60°C)** – Corrective Action if not acceptable: #2. Contact Cook immediately, Re-heat, and Re-check temp
- 8) Document on the food temperatures on the Meal Delivery Area worksheet column noted Temp 1 or other point of service form:

- 9) Document any corrective action taken by writing a description of the corrective action on the Food Temperature Corrective Action Form.
- 10) Write the new acceptable temperature in the Temp 2 column of the Meal Delivery Area Worksheet or other corrective action Form.
- 11) Print Food Temperature Corrective Action Form for each servery area monthly and file for 1 year.