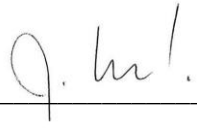


Leamington Mennonite Home

POLICY AND PROCEDURE

CATEGORY: Dietary	SUBJECT: Food Storage	SECTION: F
DATE: September 2004	Administrator: 	POLICY: 3
REVISION DATES:	Dietary Director: _____	

FOOD STORAGE

POLICY:

All food items will be stored and maintained at LMH complaint with the OPHU standards.

OBJECTIVES:

To ensure all food shall be stored and maintained in a manner that prevents contamination, spoilage or food borne illness. As well, retain maximum nutritional value and quality, and enhance effective food production.

PROCEDURE:

- All food supplies shall be checked at point of delivery by the Director of Dietary Services and/or designate for quality and freshness.
- Food shall be obtained from regulated and approved sources with any exceptions approved Registered Dietitian.
- All fresh food items shall be stored at a temperature between 38°- 40° F. Temperatures are taken morning and evening to ensure this.
- All frozen food items are immediately placed at delivery in the freezer at a temperature of - 20°C.