

WHITING FORENSIC HOSPITAL

Nursing Policy and Procedure Manual

SECTION E: INFECTION CONTROL CHAPTER 22: INFECTION CONTROL MEASURES

POLICY & PROCEDURE 22.2.1: FOOD STORAGE PROCEDURES

Standard of Practice:

The Registered Nurse will ensure that nursing staff follow appropriate food storage guidelines and procedures for Infection Control purposes.

Standard of Care:

The patient can expect that food will be stored safely.

Procedure:

1. All perishable patient foods placed in unit refrigerators or freezers that **do not** have a date on them will be tagged with a (*discard by*) sticker, by nursing staff.
2. Items placed in freezer should be dated by staff and discarded within one month.
3. Items with their own use by date, i.e., milk, yogurt, will be discarded by date on carton.
4. Patient sandwiches will be discarded by end of date on sandwich.
5. Opened canned juice will be placed in plastic pitchers and discarded within 72 hours.
6. All other perishable items will be discarded within 24 hours if not consumed.
7. Any questions about specific items shelf life should be directed to the Dietitian for the unit or the Food Service Director.
8. **Nursing Supervisor on the night shift will check the refrigerator for unlabeled and/or expired items. They will also ensure completion of the refrigerator temperature log nightly.**