



Food safety at ward level

Policy

It is NHS Ayrshire & Arran policy to ensure that the highest standards of food safety are maintained at all times.

There is a legal obligation on all staff involved in food service that they do not compromise food safety through poor personal hygiene.

Ward staff must take all necessary steps to avoid cross contamination of food.

Food service to patients must commence as soon as the food trolley is delivered to the ward to ensure that legal food temperatures are met:

- Hot food above 63°C.
- Cold food must be stored below 5°C.

The essentials of food hygiene

- Keep yourself clean and wear clean clothing
- ALWAYS wash your hands before serving food and ESPECIALLY after using the toilet or blowing your nose
- Ensure cuts and sores are covered with a high visibility waterproof dressing
- Avoid unnecessary handling of food
- Patients' food must never be re-heated at ward level
- Tell your charge nurse at once of any skin, nose, throat or bowel problem
- Ward fridges must only be used for short-term storage of patients' COLD food, provided by catering department, for example, milk, yoghurt, storing of sandwiches and food supplements
- Staff food must never be stored in ward "patient" fridges
- Ensure all food service areas, equipment and utensils are clean
- Visitors must be advised not to bring high risk pre-prepared foods onto the ward, as harmful bacteria such as Salmonella, Campylobacter, Listeriosis and E-coli can cause serious illness.
- If you see something wrong - tell your supervisor/line manager

ALWAYS REMEMBER - FOOD POISONING CAN KILL!