

2.8 NHSGGC Food Hygiene Ward Kitchens: Control of Infection Committee Policy:

The policy objective is to ensure that ward based staff are aware of their responsibilities in relation to food hygiene in local clinical areas.

- All ward based staff are required to wear a clean plastic apron of the appropriate colour immediately prior to handling and serving food and beverages
- Patient's food cannot be reheated at ward level. High risk contents of snack boxes e.g. sandwiches and yoghurts, must be discarded within 2 hours of service
- Oral Nutritional Supplements should be discarded 4 hours after opening
- Fridges should be cleaned weekly and the temperature checked and recorded daily (should operate between 1 ° C–5 ° C). They should be used for food storage only and should be checked for out of date food daily which should be discarded
- Microwaves ovens are for staff food only
- All staff are required to wash their hands before and after contact with food.
- It is important to offer hand washing facilities /wipes for each patient
- Some staff illnesses should be reported to the Occupational Health Service

Food Hygiene: Ward Kitchens, Control of Infection Committee Policy (2010)
For the full Policy see e-version

NHSGGC
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