

Adult Care Home (ACH) Policy Guidance

Policy Name: Food Preparation and Distribution

Written By: ACHP

Effective Date:

ACH Operator Name:

Policy applies to: Operator Resident Manager All ACH Staff

Who is performing this action?

All staff in the adult care home who prepare and serve meals and snacks to the residents.

What actions are to be taken?

All food must be prepared according to safe food handling guidelines in compliance with MCAR 023-080-800. Adequate storage must be available to maintain and store food at proper temperature. Food storage and food preparation areas must be free from food that is spoiled or expired. Utensils, dishes, glassware and other cooking equipment must be washed in hot soapy water, rinsed and then stored in a manner to prevent contamination. All home-cooked meals must be prepared and served in the home where the residents live. Food preparation areas and equipment must be kept in good repair and remain free from debris or offensive odors.

Oregon Health Authority establishes the guidelines for safe food handling in the home at [Food Safety for the Public](http://link.multco.us/oha.food.safety) (link.multco.us/oha.food.safety).

When are these actions taken?

These actions are to be taken at all snack and meal prep times in consideration of resident health, safety and wellness.