

**Leamington Mennonite Home  
Long Term Care & Retirement Residence**

**POLICY AND PROCEDURE**

<b>CATEGORY:</b> Resident Care	<b>SUBJECT:</b> Food Storage	<b>SECTION:</b> N <b>POLICY:</b> 2i
<b>DATE:</b> September 2004	<b>Administrator's Signature:</b> _____	

**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 and Support 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.