

Promotional: Safe Food Handling for Clinical Staff

You **MUST print this for Continuing Education purposes and keep with your certificate of completion.

Requirements:

For successful completion of this educational activity and receipt of 0.5 contact hour(s), the learner must:

1. Participate in 30 minutes of continuous learning.
2. Complete a quiz with a minimum score of 85%.
3. Complete an evaluation form.

Educational activity description:

In the healthcare setting, knowledge of food safety can protect staff and those that they care for. The most important part of food safety is using proper food-handling safety practices. This educational activity reviews best practices for preventing foodborne outbreaks in facilities caused by exposure to pathogens (germs) anytime along the process of receiving, storing, preparing, cleaning, transporting, and serving.

Target audience:

The target audience for this educational activity is nurses and nursing assistants across all healthcare settings. This is an intermediate level educational activity. Information is geared to practitioners with a general working knowledge of current practice trends and literature related to the subject matter. The focus is on increasing understanding and competent application of the subject matter.

Readability/Reading Level:

The readability/reading level of this course is 9th-10th grade.

Learning outcome:

At the completion of this educational activity, the learner will be able to demonstrate knowledge about safe food handling for clinical staff by passing a quiz with 85% or greater accuracy.

Learning objectives:

At the completion of this educational activity, the learner will be able to:

1. List four (4) ways to minimize the danger of food contamination with food handling.
2. Select four (4) ways to minimize the danger of food contamination with food service.
3. Identify two (2) regulatory considerations associated with food handling.

Author:

Linda Shubert, MSN, RN, NPD-BC, CDP®

Linda has 30 years of nursing experience working with the older adult across rehabilitation, home health, geriatric case management, acute care, and long-term care settings. Linda has held a variety of clinical, teaching, and administrative positions including Director of Nursing and Staff Development Coordinator which introduced her to the regulatory climate of the long-term care industry. Linda is an advocate for competency-based training for all employees to promote quality outcomes for the older adult in the long-term care setting.

Reviewer:

Kendal Kennedy, MS, RDN

Kendall Kennedy's experience includes working as a clinical dietitian in a long-term care facility in Jacksonville, Florida. She helped create a 3-week cycle menu following kosher guidelines, while ensuring residents received high-quality, tasteful, and nutritious meals and snacks. She conducted monthly kitchen audits to identify any areas of concern regarding food storage, preparation, distribution, and service. Also, she tested trays weekly for temperature, taste, texture, and overall appearance. In addition to her work in the food service department, Kendall also provided timely and appropriate nutrition assessments and interventions, updating the resident's care plan as needed.

Planning committee:

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