

## Promotional: WA: Safe Food Handling

**\*\*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 1.5 contact hour(s), the learner must:

1. Participate in 90 minutes of continuous learning.
2. Complete a quiz with a minimum score of 80%.
3. Complete an evaluation form.

### **Educational activity description:**

To be a competent food handler, staff must know and be able to state policies and processes related to their job. In order to develop competence, staff will be observed and interviewed to determine knowledge and skills. They may be asked to demonstrate a particular skill related to their food service job. It is the responsibility of food service employees to review department policies and procedures and ask a supervisor if they have questions.

### **Target audience:**

The target audience for this educational activity is all staff across the assisted living setting. This is an intermediate level educational activity.

### **Purpose:**

The purpose of this educational activity is to enable the learner to identify safe food handling practices.

### **Learning outcome:**

At the completion of this educational activity, the learner will be able to demonstrate knowledge about safe food handling by passing a quiz with 80% 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. Identify four (4) ways to minimize the danger of food contamination with food preparation.
3. Select four (4) ways to minimize the danger of food contamination with food service.

### **Author:**

Linda Shubert, MSN, RN

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:**

Judy Hoff, RN, BSN, MA, PhD

Linda Shubert, MSN, RN

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