

SUBJECT: FOOD FROM OUTSIDE SOURCES

EFFECTIVE

DATE: 04-20-11 (replaces 08-17-09)

Reviewed (no changes):

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APPROVED BY:

Executive Director

Medical Director

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POLICY

It is the policy of McIntosh Trail CSB that food safety and sanitation policies must be taken into consideration for the overall welfare of the consumers. Only food from sources approved by local, state or federal agencies can be served to consumers at each facility.

PROCEDURE

1. Food from government agencies, which have been approved as allowable, kept at proper temperatures, and using other sanitation guidelines, may be incorporated into the menus.
2. If groups or organizations provide food for the facility consumers, the administrator must approve. Food purchases from hospitals, restaurants, etc. are approved since those vendors are inspected by county officials. Food which is prepared in individual homes is NOT to be served to the consumers at the facility (e.g., pot luck dinner brought in by church group). Store purchased food items are approved at the discretion of the administrator or program director (e.g. sealed items such as a sheet cake from a local grocery store).
3. Employees, outpatient consumers and their children, may bring their own food which will be kept in designated areas.

## FOOD FROM OUTSIDE SOURCES

### REASONS WHY THE FACILITY DOES NOT ACCEPT FOODS FROM NON-APPROVED SOURCES

1. The food that is prepared in the facility is under strict guidelines from the time it is grown or raised on the farm, prepared at the factory, delivered to the facility and served. However, these guidelines cannot be enforced upon foods from outside; therefore, outside food is unacceptable.
2. Federal and state guidelines require that all food be cooked or reheated at certain temperatures and held below 40°F. or above 140°F. and only for two hours during service. We cannot be certain that foods from outside sources have been kept at these temperatures nor for how long. If food is not kept at these temperatures, bacteria could grow very rapidly and cause food poisoning. Families may bring in foods from approved restaurants; however, it would not be known at which temperatures they were kept and for how long before consumed.
3. There is also a concern about cross contamination from raw meats infecting other foods. An example is the many cases of E-coli poisoning. E-coli can be especially deadly to the elderly, young children, and people with compromised immune system. Storage and food preparation cannot be monitored in individual homes.
4. One of the largest causes of food poisoning is improper hand washing. Most people do not know how to correctly wash their hands or how frequently to wash their hands when preparing foods. We cannot monitor this situation if foods are prepared in the home.
5. Legally, the facility is responsible for foods served to consumers.