

POLICY AND PROCEDURE PERTAINING TO ASSISTED LIVING FOOD CODE

POLICY

It is the policy of Gleseners Assisted Living (GAL) to ensure our facility follows Minnesota Statutes 144G.52 process in regard to the Minnesota Food Code

THE MINNESOTA FOOD CODE – SELECT REQUIREMENTS FOR FOCUS OF THE LALD AND STAFF

PURPOSE:

To define and clarify the Minnesota Food code and requirements for highly susceptible populations and priority 1 items

PROCEDURE

I. GAL will follow the requirements listed below Pre-termination meeting

- A. If you serve food, you must comply with the Food Code.
- B. All licensed AL establishments must have a person in charge (PIC) in the establishment at all times you are preparing or serving food.
- C. The PIC must be knowledgeable about the Code and the required food safety measures.
- D. Most AL establishments will be required to employ a Certified Food Protection Manager (CFPM).
- E. Ill employees must not be allowed to work in food preparation and food service.
- F. All employees must wash their hands after using the toilet. (Please see other hygiene requirements.)
- G. Employees are not allowed to handle “ready-to-eat (RTE)” food with their bare hands (use tongs, bakery paper, gloves).
- H. Food must be received, stored, date marked, prepared, and served serv in a safe manner.
- I. Food must be protected from all contaminants.
- J. Only approved equipment and utensils can be used in food preparation, storage, and service.
- K. Ware washing equipment such as dishwashers and washing machines must meet standards.
- L. All equipment must be kept clean and in good repair.
- M. (Skipping construction requirements—there is a construction guide)
- N. Toxic items must be labeled and kept separate from any food or food preparation and storage equipment and utensils.
- O. Must comply with other Minnesota statutes and rules governing drinking water and wastewater treatment.
- P. Must follow the attached food code guideline.

REFERENCED POLICIES

None

REFERENCED FORMS

Time and temp requirements for food
 Time/Temperature Control for Safety Food
 Person in Charge
 Illness Reporting for Food Establishments
 Employee Personal Hygiene
 Cleaning and Sanitizing
 Approved Sources
 Date Marking
 Handwashing for Employees