


LaPointe-Fisher Nursing Home Ltd. 	Health and Safety Manual	
System Loss or Failure Dietary Department (Code Grey)	Section 4	Page 1

POLICY

To ensure the nutritional needs of residents are met during a disruption of essential services and other emergencies. In addition to provide safe work practices and procedures for all workers during a disruption of essential services.

Procedure

- FSNM shall ensure there is a 3 day supply of disposable products in the home at all times (Styrofoam cups, plates, bowls, plastic cutlery)
- FSNM shall ensure there is a 3 day supply of food inventory at all times.

Events & Failures and Responses

Power failure or Elevator failure

- Use emergency meal listed below;
- When preparing meals, divide into 2 batches for each floor;
- Use disposable products to set tables;
- Food is to be carried to each floor with the assistance of all staff on duty including management.
- Dietary aides shall go to each floor to dish up the meal.

Dishwasher Breakdown

- Regular meals are to be served;
- Ice cream maybe used for a dessert alternative;
- Use disposable products to set tables.

Cooler Breakdown

- Check breaker for cooler power supply is turned on and not accidentally been turned off.
- If cooler is determined to be an extensive failure exceeding the allowable safe limits for food storage temperature within the following shall be followed; (temperature rise above 40 degrees F.
 - Do not use any of the cooked or uncooked meat or protein foods in the cooler. This food should be put in bags and labeled ' do not use' then frozen until authority is given to discard.
 - Eggs, cheese, and produce are usable and may be served;

- Milk and whip topping must be temperature checked and if it has risen above 40F it must not be used and shall be discarded;
- If food for meals is not usable use emergency meal listed below.
- Extensive failures shall initiate the rental of a large portable walk in cooler which shall be parked outside closest to the building service entrance.

Freezer Breakdown

- Check breaker for freezer power supply is turned on and not accidentally turned off.
- If freezer is determined to be an extensive failure exceeding the allowable safe limits for food storage temperature within, the following shall be followed; (temperature rise above 0 degrees F.
 - All protein foods such as fish, chicken and all other meats that have started to thaw shall be cooked and implemented in the menu or may be refrozen after cooking.
 - Extensive failures shall initiate the rental of a large portable walk in freezer which shall be parked outside closest to the building service entrance.

Oven and Stove Breakdown

- Use emergency meal listed below

Toaster Breakdown

- Serve buttered bread or muffins in place of toast.

Meals that cannot be served

- If a recipe does not turn out or a casserole is overcooked, etc., do not serve, use the emergency meal listed below;

Emergency Meals

- Breakfast
 - Cold cereal
 - Cheese portions or slices
 - Buttered bread or muffins
 - Milk and juice
- Lunch
 - Sandwiches (tuna, salmon, peanut butter, cheese)
 - Beet salad
 - Ice cream
 - Milk and juice
- Supper
 - Cold cuts
 - Potato salad
 - Cold veggies, tossed salad
 - Canned fruit
 - Milk and juice

Meal time changes and dining environment

- If meal times need to be changed, the RN on duty shall be consulted to work out time changes. Residents should be brought to the dining room for all meals. In the event that the building is cold, consult with the RN as to where all residents are to eat, (ie. Dining rooms vs. bedrooms)

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