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Policy and Procedure

DATE: 12/10/2010

REVISION: (1) (2) (3)

FOOD SERVICE POLICY

SUBJECT: Gloves, Requirement to Wear

POLICY: It is the policy of this facility to utilize gloves per the 2009 Food Code.

PROCEDURE:

1. Gloves shall be worn when contacting food and food contact surfaces if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings (other than a plain ring, such as a wedding band), uncleanable orthopedic support devices, or finger nails that are not clean, neatly trimmed, and smooth.
2. Whenever gloves are worn, they shall be changed, or replaced as often as hand washing is required (refer to policy and procedure). When single-use gloves are used they shall be replaced after removal.
3. Food Code prohibits contacting Ready-to-eat Foods (RTE) with bare hands, such as raw vegetables, fruit, salads, plating garnishes, toasting bread). Wearing gloves prevent direct contact. NOTE: To prevent gloves from becoming contaminated while working with RTE foods, consider using only one glove for touching the RTE and keep the other hand free to handle a knife, open a refrigerator door, and other duties while working on the trayline.

Reference: Food code 2009 3-801.11(f)

POLICY AND PROCEDURE MANUAL
Disaster Menu - Puree

These menus are planned for the worst disaster, when there would be no electricity or gas to use for cooking. These are not nutritionally adequate and are meant for use during a short period of time.

THREE DAY DISASTER MENU		
DAY ONE		
BREAKFAST	LUNCH	DINNER
JUICE-1/2 CUP COLD CEREAL-1 CUP BREAD/MARGARINE❖ MILK-8 OZ	PUREE CHICKEN-1/2 CUP SOFT FRESH VEGETABLES-1/2 CUP PUREE (THOSE ON HAND) PUREE FRUIT-1/2 CUP MILK-8 OZ	CANNED PUREE BEEF-1/2 CUP PUREE VEGETABLE-1/2 CUP PUREE FRUIT-1/2 CUP CRACKERS/MARGARINE MILK-8 OZ
DAY TWO		
BREAKFAST	LUNCH	DINNER
JUICE-1/2 CUP COLD CEREAL-1 CUP BREAD/MARGARINE❖ MILK-8 OZ	PUREED BEEF -1/2 CUP PUREE FRUIT-1/2 CUP CRACKERS 4 SQ MILK-8 OZ	CANNED PUREE TURKEY-1/2 CUP PUREE FRUIT-1/2 CUP CRACKERS/MARGARINE-4SQ MILK-8 OZ
DAY THREE		
BREAKFAST	LUNCH	DINNER
JUICE-1/2 CUP COLD CEREAL-1 CUP BREAD/MARGARINE❖ MILK-8 OZ	PUREE TUNA SALAD ❖-1/2 CUP PUREE FRUIT-1/2 CUP CRACKERS/MARGARINE MILK-8 OZ	CANNED PUREED CHICKEN-1/2 CUP PUREE FRUIT-1/2 CUP PUREE VEGETABLE-1/2 CUP CRACKERS/MARGARINE-4 SQ MILK-8 OZ

USE MASHER FOR: CANNED FRUIT, CANNED VEGETABLES AND TUNA SALAD IF NO ELECTRICITY TO PUREE.

SOAK: BREAD, CRACKERS, PEANUT BUTTER AND JELLY SANDWICH & COLD CEREAL.

FOR DIABETICS: WASH CANNED FRUIT; USE UNSWEETENED CEREALS

DIRECTIONS FOR USING NF DRY MILK (NFDM): 1/3 CUP NFDM MIXED WITH 8 OZ WATER

❖ Omit unless box specifies does not need refrigeration. Some margarines can be left at room temperature.

❖ Do not use salad dressing (mayonnaise type) that has been opened and left unrefrigerated. Open new jar or use lemon juice.

Reference: per Gloria Johnson Barrows, lead dietitian, department of licensing & certification, Sacramento, CA	<ol style="list-style-type: none"> 1. Not necessary to specify exact foods - only meal pattern 2. Disaster foods do not need to be stored separately.
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Disaster Menu - Dialysis

These menus are planned for the worst disaster, when there would be no electricity or gas to use for cooking. These are not nutritionally adequate and are meant for use during a short period of time.

THREE DAY DISASTER MENU		
DAY ONE		
BREAKFAST	LUNCH	DINNER
Juice – ½ Cup ● Cold Cereal – ¾ cup (1 oz) ● ● SF Margarine – 3 pat White Bread – 1 slice Whole Milk – 4 oz	Cheese Slice – 1 oz Unsalted Crackers – 2 pkt LS Vegetables – ½ cup ● ● ● Canned Fruit – ½ cup ● ● ● ● Crystal lite – 4 oz	Sliced Chicken Sandwich (canned chicken) – 2 oz White bread – 1 slice Applesauce – ½ cup (unsweetened for Diabetic) Crystal Lite – 4 oz
DAY TWO		
BREAKFAST	LUNCH	DINNER
Juice – ½ cup ● Cold Cereal – ¾ cup (1 oz) ● ● SF Margarine – 3 pats White Bread – 1 slice Whole Milk – 4 oz	Peanut butter – 2 tbsp Unsalted Crackers – 4 packet Canned Fruit – ½ cup ● ● ● ● Crystal Lite – 4 oz	Sliced Turkey sandwich (canned) – 2 oz White Bread – 1 slice Canned Fruit – ½ cup ● ● ● ● ● Crystal Lite – 4 oz
DAY THREE		
BREAKFAST	LUNCH	DINNER
Juice – ½ Cup ● Cold Cereal – ¾ Cup (1 oz) ● ● SF Margarine – 3 pats White Bread – 1 slice Whole Milk – 4 oz	Tuna Salad Sandwich – ½ cup White bread – 2 slice Canned Fruit – ½ cup ● ● ● ● ● Crystal Lite – 4 oz	Peanut Butter & Jelly Sandwich – 2 tbsp each White bread – 1 slice Canned Fruit – ½ cup ● ● ● ● ● Crystal Lite – 4 oz

- - apple, grape or cranberry juice cocktail
- ● - no Raisin Bran
- ● ● - corn, peas, green beans or wax beans (may us carrots; limit to ¼ cup)
- ● ● ● - Rinse for Diabetics (LCS)

Disaster Inventory

Category	Disaster Inventory Item	based on 25	based on 50	based on 75	based on 100	based on 150	based on 200
JUICES:	JUICE - 1 gallon each	4	8	12	15	23	30
CEREALS:	COLD CEREALS - individual servings **	113	150	225	450	450	900
BREADS:	LOAVES 1.5 LB	4	8	12	15	23	30
	CRACKERS - SALTINES - SF - cases 500 each	1	2	3	3	5	6
	CRACKERS - GRAHAM - case	1	1	1	1	2	2
FATS:	MARGARINE - pats	188	375	563	750	1126	1500
PROTEIN:	TUNA - 65 oz cans	2	4	6	7	11	14
	PEANUT BUTTER - #10 cans	2	3	5	6	10	12
	CHEESE - pounds	4	8	12	15	23	30
	RAVIOLI - #10 cans	2	3	5	6	10	12
	BEEF STEW CANNED - #10 cans	3	6	9	12	18	24
	CHILI BEANS - #10 cans	2	3	5	6	10	12
FRUIT:	CANNED FRUIT - #10 cans ****	6	12	18	24	36	48
VEGETABLES:	VEGETABLES - pounds	6	12	18	24	36	48
MILK:	NON FAT DRY - pounds	5	9	14	18	28	36
WATER:	GALLONS - 1 gallon per day per person	75	150	225	300	450	600
NON FOOD ITEMS:	PAPER PLATES - each	225	450	675	900	1350	1800
	PAPER NAPKINS - each	225	450	675	900	1350	1800
	PAPER BOWLS - each	225	450	675	900	1350	1800
	PLASTIC FORKS - each	225	450	675	900	1350	1800
	PLASTIC SPOONS - each	225	450	675	900	1350	1800
	PLASTIC KNIVES - each	225	450	675	900	1350	1800
	STRAWS - each	113	225	338	450	676	900
	STYROFOAM CUPS - each	375	750	1125	1500	2250	3000
EQUIPMENT:	LARGE DISPOSABLE FOIL PANS - each	2	3	5	6	9	12
	CHLORINE BLEACH - oz	75	150	225	300	450	600
	CAN OPENER (MANUAL)	2	2	2	2	2	2
	CHARCOAL AND GRILL						
	POTATO MASHER						
	MATCHES						

** 1 serving = 1 oz (does not have to be individual boxes)
 **** Rinse for diabetics