

Policy Applies to:

All Mercy Food Service Staff, External Service Providers, Nursing Staff and Housekeeping staff (who have limited Food Service duties).

Related Standards:

- Food Hygiene Regulations 1974 (SR 1974/169) (as at 27 April 2016)
- Food Regulations 2015
- Food Amendment Act (No 2) 1996
- Food Act 2014
- Health and Safety at Work Act 2015
- EQuIP 1.5.2: The infection control system supports safe practice and ensures a safe environment for consumers/patients and health care/disability support workers.

Rationale:

- The Mercy Hospital Food Service providers are committed to ensuring that all food prepared and served meets safe food handling guidelines and is appetising and nutritious.
- The Food and Nutrition Guidelines (Ministry of Health) and the New Zealand Heart Foundation Guidelines will be met at all times.
- HACCP Principles in the Mercy Hospital Food Control Plan guide the policy and procedures.

Objectives:

- All relevant legislation will be complied with
- All suppliers will be approved contractors
- All appropriate Food and Nutrition Guidelines will be followed to include any medical dietary requirements
- Due diligence will be carried out in relation to food allergies/alerts.

Implementation:

- Adhering to the documented Mercy Hospital Food Control Plan
- All menus approved by a Registered Dietician and entered in CBORD
- Food service staff will be provided with on line gluten free training
- Process training on food reheating will be provided to Nursing and Housekeeping staff
- Food Services staff will have relevant food handling qualifications
- Allergens are managed through CBORD.

Evaluation:

- Audit by DCC Annually
- Food Services internal audit programme
- Laboratory swabbing (Gribbles - MAF) twice a year
- Patient feedback

Associated Documents

Internal

- Clinical Records Management Policy
- Management of Staff with Communicable Diseases
- Disease Specific Isolation Precautions
- Food Services Work Manual
- Mercy Hospital Food Control Plan

External

- "A Guide to Heart Healthy Eating" NZ Heart Foundation, 2009.
- Hazard Analysis and Critical Control Points (HACCP)
- "Nutrition standards for adult inpatients in NSW Hospitals", ACI, 2011.