

Basic Safe Food Handling Practices

1. Proper food handling to prevent food borne illness:
 - a. Wash hands for at least 20 seconds prior to handling food and during food preparation if: you change tasks, touch anything on your person, use the restroom
 - b. Do not eat, drink, smoke, or chew gum while preparing food
 - c. Wear clean clothing when preparing food
 - d. Avoid wearing rings & watches, which could harbor bacteria
 - e. Do not handle food if you are ill
 - f. Make sure food was thawed in a proper manner: under cold running water within 2 hours, in the refrigerator, or during the cooking process
 - g. Do not hold foods in the TEMPERATURE DANGER ZONE 41-135 degrees
2. Perishable foods such as meat, poultry, fish and dairy products must be frozen or refrigerated immediately after grocery shopping
3. Leftovers should be used in 3 days or discarded
4. All refrigerators should be kept at or below 41 degrees F, freezers should be 0 degrees F or lower cold enough to keep frozen foods solid to the touch
5. Leftovers should be reheated to a minimum temperature of 165 degrees
6. All food should be covered completely with a lid or secure covering
 - Please remember to follow these safe food handling practices for the safety of yourself and those you are feeding and remember when you bring food into Riverview for a friend or loved one all food should be labeled with the contents, date, and name of the resident.
 - Due to our COVID-19 precautions-residents are not permitted to eat or drink during visits. Food or drink that is brought in during a visit will be stored and labeled appropriately and offered to the resident following the visit.