IV - B. Institutional Food Service-Nursing Homes

Introduction

In 2015 nursing home kitchens were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 767 observations were made. See Appendix B for complete data related to nursing homes.

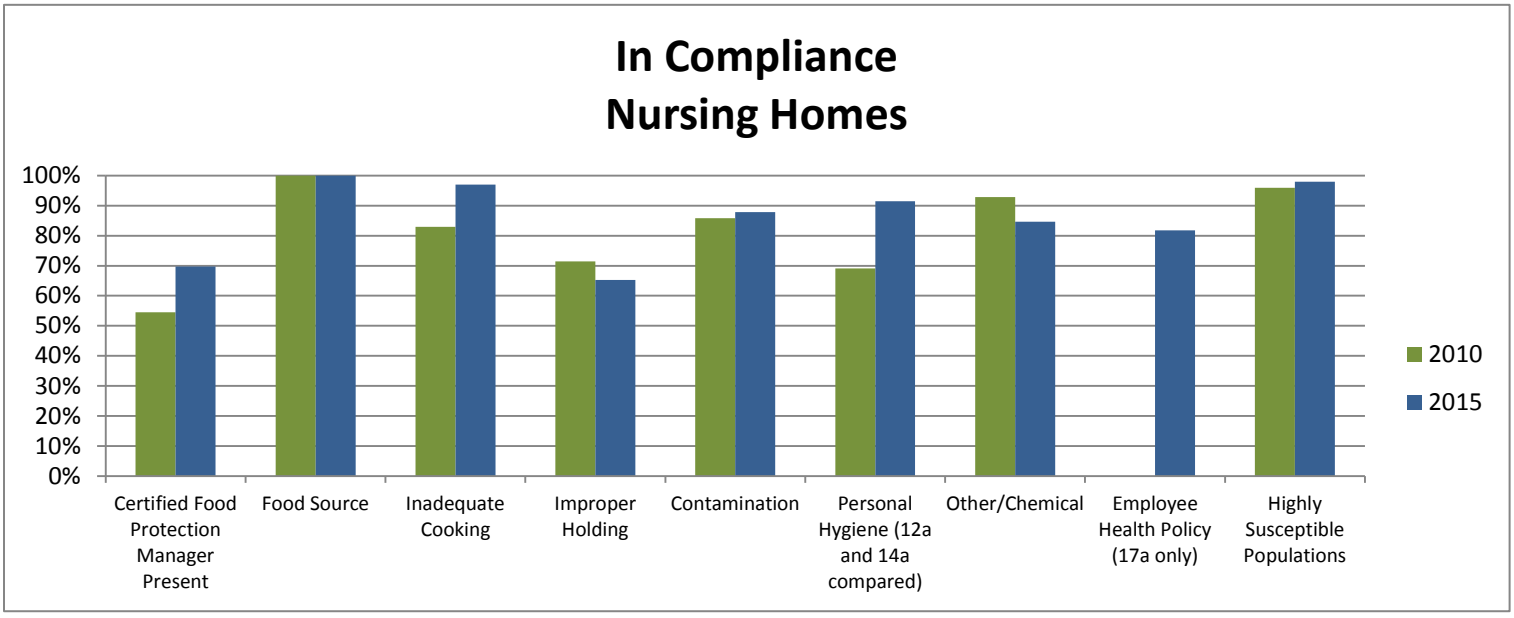
Certified food protection managers (CFPM) (70%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at twenty-three facilities (70% IN compliance).

Employee Health Policy (82%): There was a significant improvement (82%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Nursing Homes					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	66	66	100%	66	66
Inadequate Cooking	83%	34	41	97%	32	33
Improper Holding	**71%**	**135**	**189**	**65%**	**111**	**170**
Contamination	86%	139	162	88%	144	164
Personal Hygiene	69%	134	194	91%	149	163
Other/Chemical	**93%**	**52**	**56**	**85%**	**33**	**39**
Employee Health Policy	0%	0	33	82%	27	33
Highly Susceptible Populations	96%	95	99	98%	97	99
Totals	**78.0%**	**655**	**840**	**85.9%**	**659**	**767**

Overall, the compliance with risk factors at nursing homes improved from 78.0% in 2010 to 85.9% in 2015. Observations for two foodborne illness risk factors reduced in compliance: Improper Holding and Other/Chemical.

Observations for Personal Hygiene significantly increased from 69% to 91%.

Tables H-3 and H-4 show the breakdown of these risk factors into the specific individual data items on the survey instrument.

Table H-3: Improper Holding

Data Item	# IN	Total Observations	% IN
Rapid Reheating for Hot Holding (5a -5d)	16	17	94%
Proper Cooling Procedure (6a-6c)	**16**	**25**	**64%**
Cold Hold (41°F (5°C)) (7a)	**23**	**33**	**70%**
Hot Hold (135°F (60°C)) (8a-8b)	19	21	90%
Time as Public Health Control (TPHC)/Date Marking (9a-9d)	**53**	**91**	**58%**
Total	**127**	**187**	**68%**

The three individual data items with 70% or less compliance for Improper Holding for nursing homes are Proper Cooling Procedure, Cold Hold and Time as Public Health Control.

Proper Cooling Procedure (Individual Data Items 6a, 6b and 6c): Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling foods that are time and temperature controlled for safety (TCS).

Cold Holding at 41°F (Individual Data Item 7a): Maintaining TCS foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Date marking (Individual Data Items 9a, 9b, 9c and 9d): Date marking of refrigerated ready-to-eat, TCS foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* (*Lm*) during cold storage. The importance of date marking of ready-to-eat TCS is accentuated in the nursing home environment because the meals are primarily served to a highly susceptible population.

Table H-4: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	33	39	85%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.