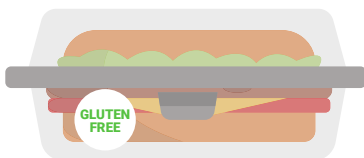


Food Safety Essentials for the Aged Care Industry Checklist

The aged care industry requires specialised practices to ensure the serving of food is safe for elderly patients. The following checklist assists kitchen staff in ensuring that all individual needs can be met.



There are three essential food safety considerations for the Aged Care Industry



Label Food Correctly



Use Insulated Products



Wear Personal Protective Equipment

1 Label Food Correctly

- IDDSI product labels identify food and drinks safe for patients with Dysphagia
- IDDSI labels range use a standardised colour scheme and numbering for easy understanding
- Allergen labels identify food with potentially dangerous ingredients
- Food safety labels provide information such as use by and preparation details to ensures safe and efficient kitchen processes are followed



Food Safety Tip

IDDSI labels ensure that elderly patients receive food and liquids that meet their individual safety needs.

2 Use Insulated Products

- Insulated products are dishwasher safe for easy cleaning
- Lids are available for jugs, mugs, cups and bowls for safe use
- Most insulated products feature ID numbers for easy product identification
- Trays are ideal for transporting food safely to patients



Food Safety Tip

Insulated products provide safe and ideal transportation of food to patients.

3 Wear Personal Protective Equipment

- Personal protective equipment in the kitchen may include masks, hairnets, gloves and face shields.
- Transmission of infectious diseases in aged care facilities is a large risk for patients
- PPE protects at-risk patients from the spread of bacteria from kitchen staff
- Hand hygiene is essential, gloves provide an extra layer of protection



Food Safety Tip

Personal Protective Equipment protects at-risk patients from the spread of nasty bacteria.

Items mentioned in the checklist above are available through the website or through a Fildes Food Safety representative.

