

Long-Term Care Survey Alert

Infection Control: INFECTION CONTROL CHECKLIST FOR THE KITCHEN

Raymond Otero, an infection control consultant in Richmond, KY, suggests facilities maintain an infection control checklist for the kitchen and dietary service, including these questions:

1. Is there a written infection control manual for dietary services?

2. Is there a written work restriction guideline for communicable disease?
3. Is food prepared in scheduled time frames?

4. Does the food leave the kitchen in scheduled time frames?

5. Is there documentation of temperature recordings in the dry food storage area (68 to 72 degrees Fahrenheit)?

6. Are frozen foods maintained at 0 degrees F. or below?
7. Are temperature recordings being made for the freezers?

8. Is food transported in a way that protects against contamination (i.e., covered containers, wrapped or packaged)?

9. Are frozen foods thawed in the refrigerator?

10. Is there a physical separation of clean and dirty functions in the dietary kitchen?
11. Is there a written contingency plan if the refrigerator or freezer breaks down?