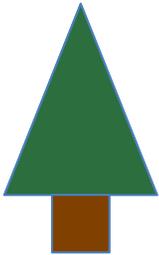


JAM Session: Food Safety During the Holidays



The holiday season brings potlucks, treats, and increased food sharing. In healthcare settings, unsafe food handling can lead to foodborne illness or place vulnerable patients at risk. This JAM Session provides practical guidance to keep holiday food safe in the hospital.



Safe Food Storage:

- Keep refrigerated foods at **40°F or below**.
- Food placed in hospital refrigerators must include:
 - Patient name
 - Room number
 - Date placed
- Food may be stored **no more than 24 hours** unless Dietary Services approves otherwise.

Cooking & Reheating:

- Cook poultry to **165°F**; meats to at least **145°F**.
- Reheat leftovers to **165°F** before serving.

Cold Food Safety:

- Keep chilled foods at **41°F or below**.
- Use ice trays or chilled serving dishes.

Hot Food Safety:

- Keep hot dishes at **135°F or above**.
- Use warming trays or slow cookers.

Prevent Cross-Contamination:

- Use separate utensils for raw and cooked foods.
- Sanitize food prep areas.

Stay Home if Sick:

- Staff with fever, diarrhea, vomiting, or respiratory symptoms must not prepare food.

Hand Hygiene:

- Clean hands before/after touching food or utensils.

Access the short video here:



https://drive.google.com/file/d/1nZ_txDOoB4MzNqm3zA1xYQ6NH1O71GBM/view?usp=sharing