



WISCONSIN DEPARTMENT
of **HEALTH SERVICES**

Wisconsin HAI Long-Term Care Education Series

March 23, 2023

Today's Agenda

Food Safety in Nursing Homes and Assisted Living Facilities

- **Vickie Bergquist, MS, RDN, CD, Division of Quality Assurance**



WISCONSIN DEPARTMENT
of HEALTH SERVICES

Preventing Food Safety Citations in Nursing Homes and Assisted Living

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Division of Quality Assurance

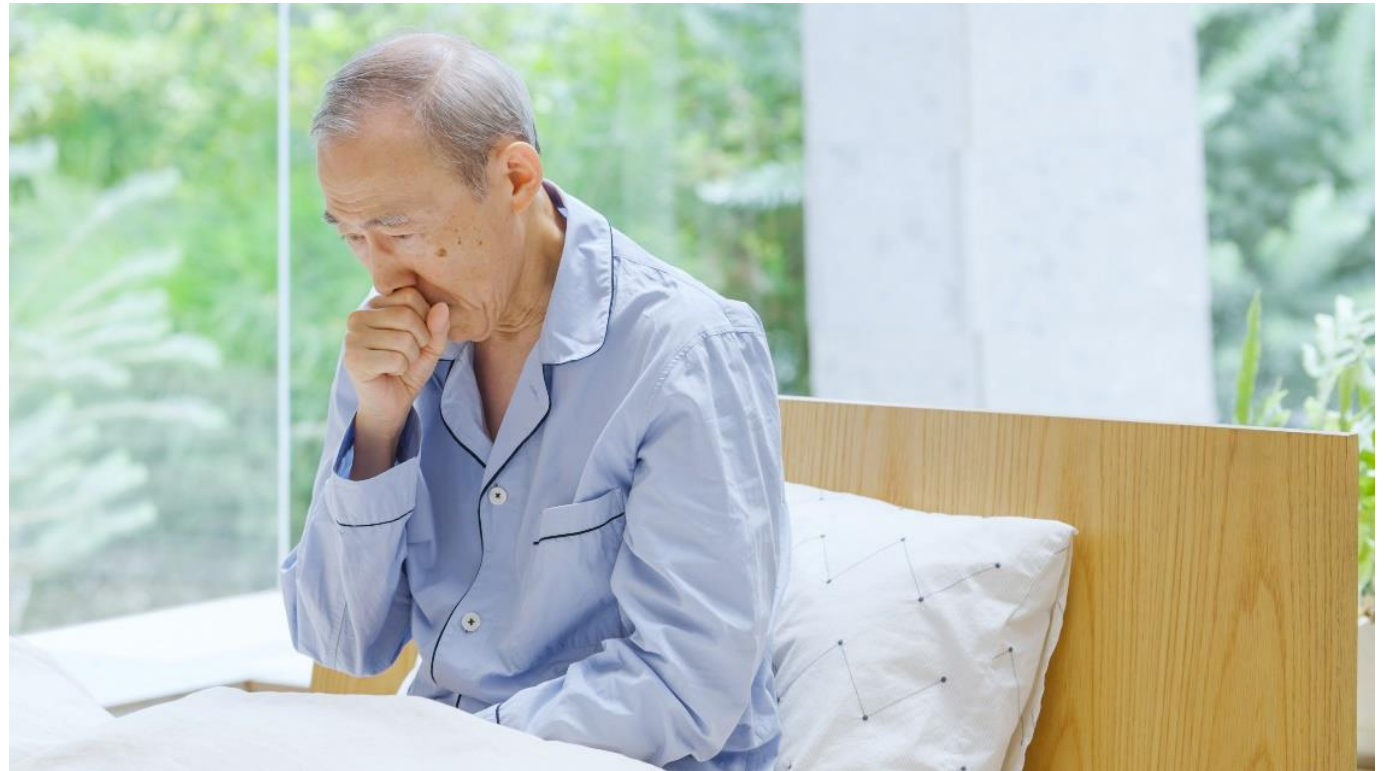
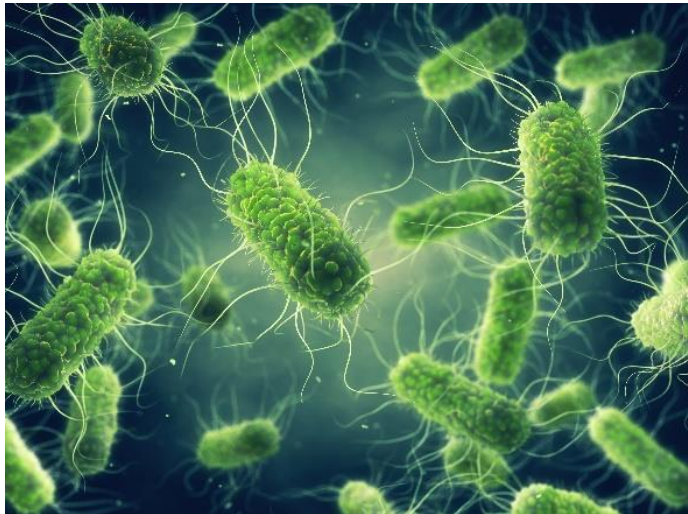
March 23, 2023

Learning Objectives

- Identify the five major risk factors and how they contribute to foodborne illness
- Explain the importance of food safety
- Assess your kitchen's food safety program to determine any areas of concern
- Explain the difference between a pasteurized egg and an unpasteurized egg and why that is important

Foodborne Illnesses

- One in six Americans (or 48 million people)
- 128,000 hospitalized
- 3,000 die



Highly Susceptible Population

- Compromised immune system
- More susceptible to infections
- Harder to fight the infection



CDC's most recent surveillance data shows highest percentages of persons hospitalized with foodborne illness and who eventually died from it were those age 65 and older.

Five Critical Risk Factors

- Poor personal hygiene
- Improper holding temperatures
- Improper cooking temperatures
- Food from unsafe sources
- Contaminated equipment



Personal Hygiene

- Handwashing
- Hair restraints
- Illness
- Dirty clothing



Employee Health and Personal Hygiene Handbook



[Employee Health and Personal Hygiene Handbook](#)

Cooking Temperatures



Minimum cooking temperatures
Internal temperature that is hot enough to kill harmful germs

Holding Temperatures

Cold Food
Less than 41° Fahrenheit



Hot Food
Greater than 135° Fahrenheit



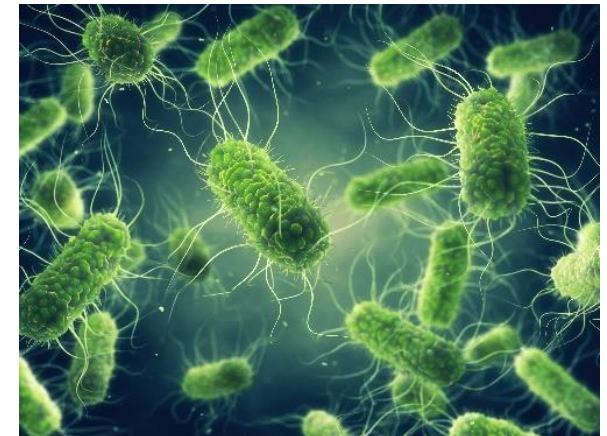
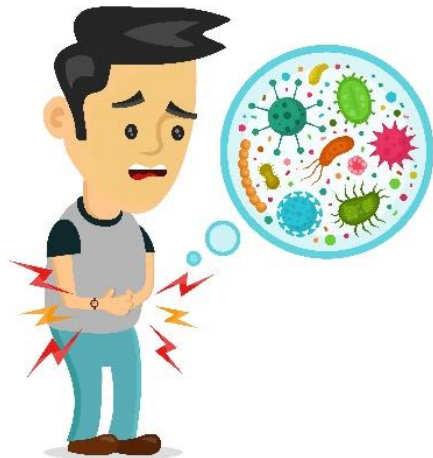
Danger Zone

41° Fahrenheit ← danger zone → 135° Fahrenheit

Bacteria multiplies rapidly

Doubles in number in 20 minutes

One bacterium can become over 1,000,000 bacteria in
as little as five hours



Food From Unsafe Food Sources

Sources not approved or considered satisfactory by federal, state, or local authorities

- Home-canned food items
- Picking mushrooms from the backyard
- Eggs directly from the farm



Contaminated Equipment





Microorganisms from
fingers that have just
handled soiled dishware

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**Microorganisms
from fingers that
have touched hair**



**Microorganisms
from fingers that have
rubbed nose and mouth**

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Don't forget to turn the faucet off with a paper towel



Microorganisms from handwashing sink faucet handle

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**Microorganisms from the counter
under a food film box**

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Sample of microorganisms found on a food film box in a production kitchen



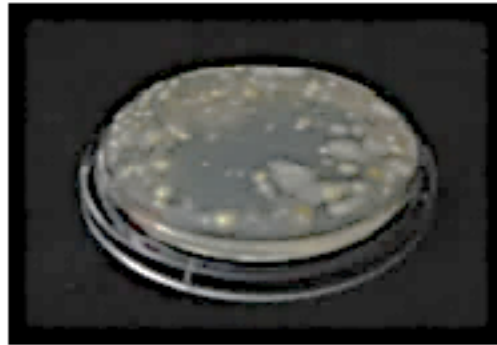
Growth of microorganisms from fingers that have touched a well used food film box

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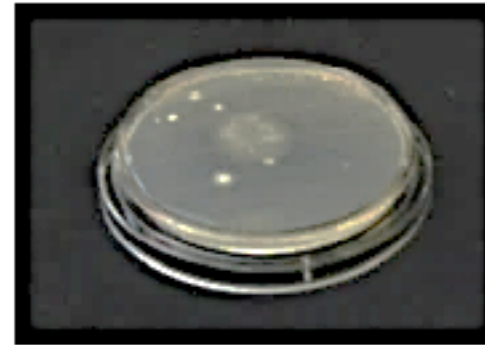
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The glove box isn't that clean!



**Microorganisms from the
glove box in the cooks area**



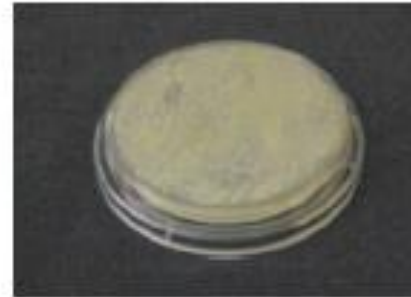
**Microorganisms from the
glove box on service line**

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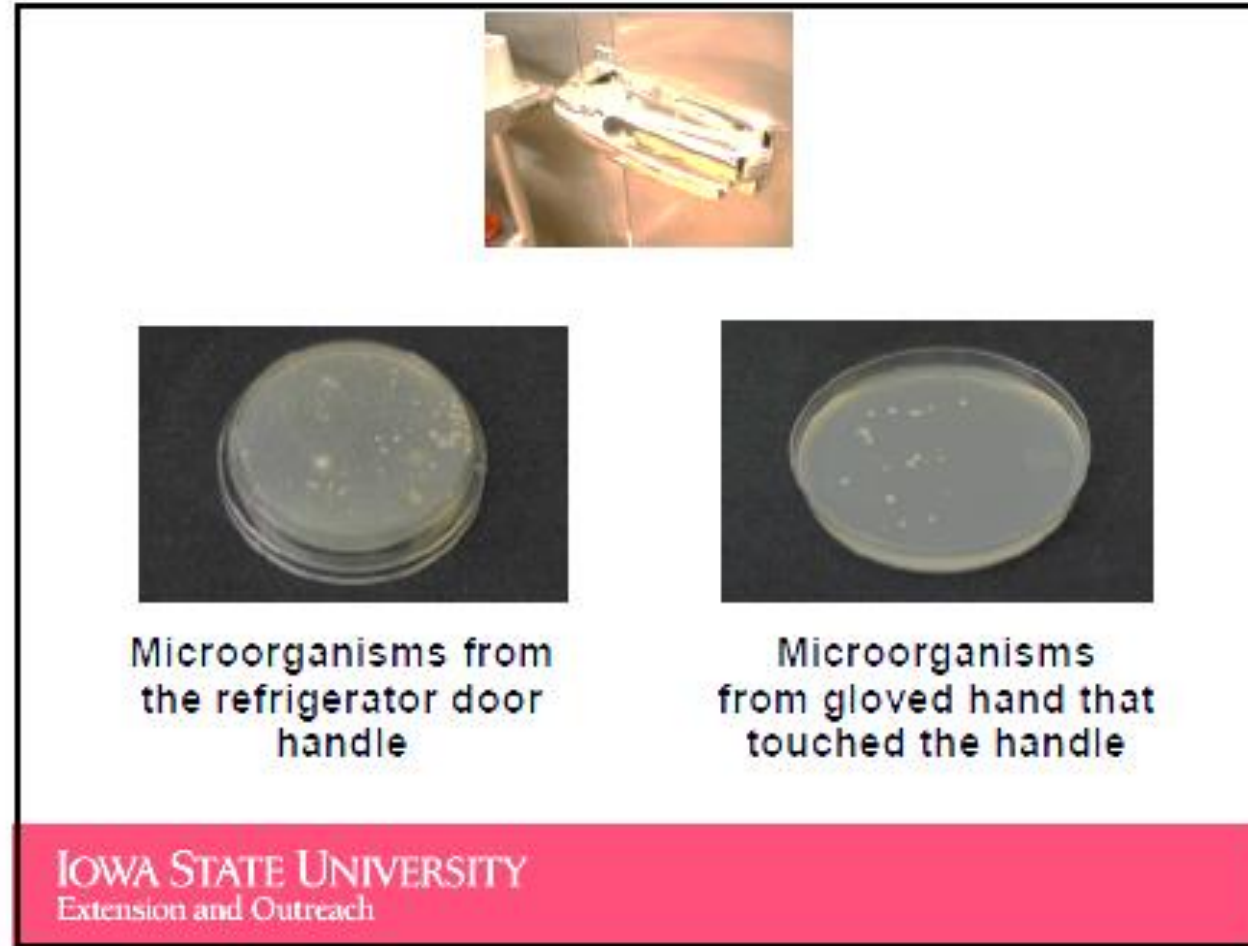
Microorganism from
fingers dried on this apron



Microorganisms
found on this apron

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Microorganisms from
the refrigerator door
handle

Microorganisms
from gloved hand that
touched the handle

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Food Safety Citations

Top Ten

- Nursing Homes
- Assisted Living



Unpasteurized Runny Eggs



Last five years
Seven immediate jeopardies

Pasteurized Eggs



Dishwashing Machine

Last four years

Five immediate jeopardies

Question

How do I know how to store, prepare, distribute and serve food under sanitary conditions for the prevention of food borne illnesses?



Food Safety Standards of Practice

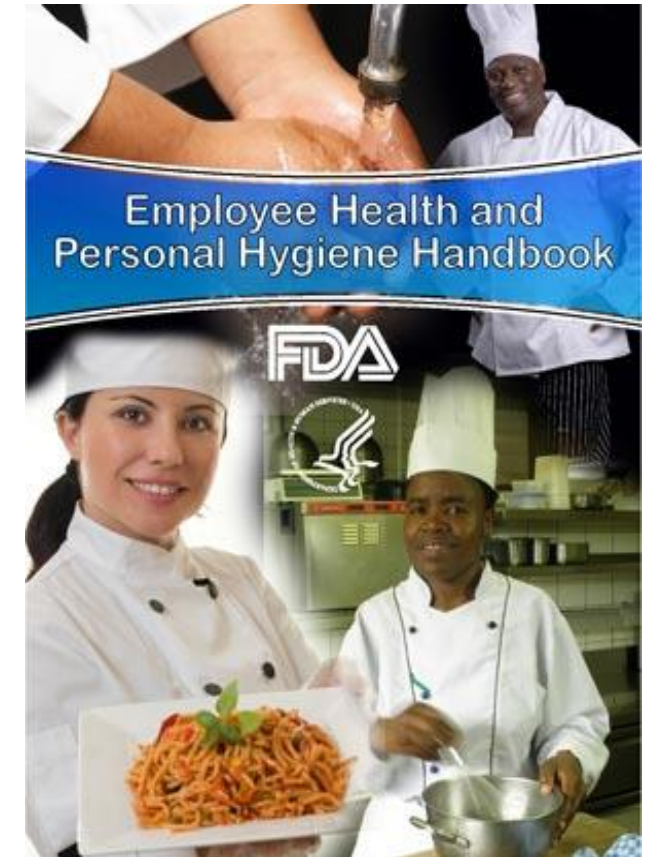
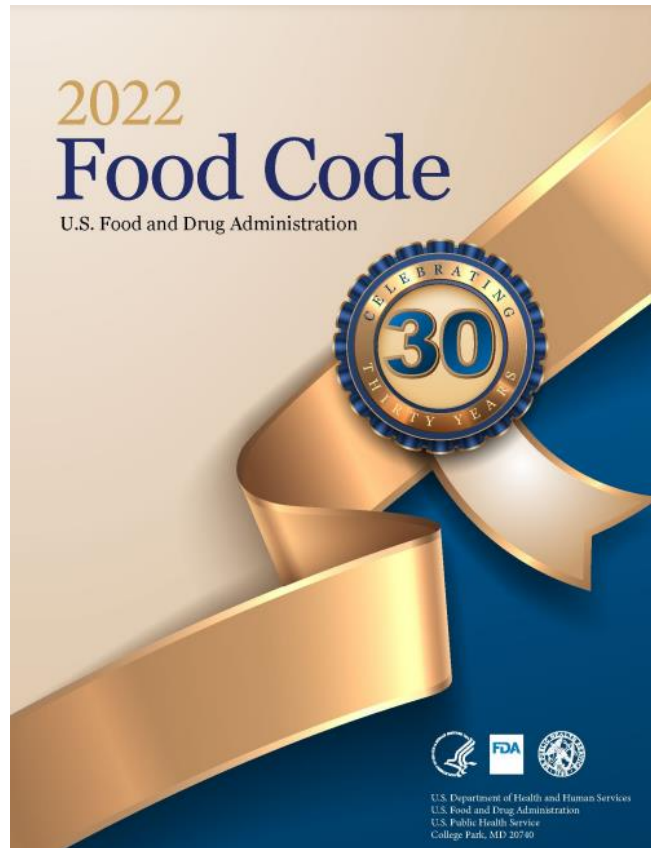
Facilities determine what set of guidelines or professional standards of practice for food safety to follow, implement, and train staff with.



Determining a Standard of Practice

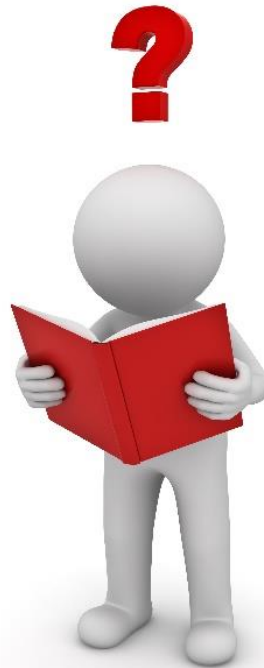
- Based on research and/or expert consensus
- Contained in current manuals, textbooks, or publications, or
- Are accepted, adopted, or promulgated by recognized professional organizations or national accrediting bodies.

Professional Standards of Practice Examples



Another Professional Standard

Manufacturer's directions/how to use



Virtual Group Discussions Food Safety Citations

What went wrong?

What should have been done?



Discussion

- How could the cite have been prevented?
- What successful systems do others have to share with the group?



Case Study

- Maintenance man picks up pork/beef mixture from meat processing facility
- Drives nine miles to nursing home (family picnic)

Resources

- **Wisconsin food code fact sheets:** https://datcp.wi.gov/Pages/Programs_Services/FoodCodeFactSheets.aspx
- **Examples of irreversible temperature measuring devices:**
 - <https://www.thermoworks.com/content/pdf/Dishwasher-Food-Code-White-Paper.pdf>
 - <https://paperthermometer.com/pages/use-of-thermolabels-in-commercial-dishwashers>
- **FoodKeeper:** <https://www.foodsafety.gov/keep-food-safe/foodkeeper-app>
- **Food dating and labeling:** <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/food-product-dating>



HAI Prevention Program Contact Information

HAI Prevention Program

dhswhaipreventionprogram@dhs.wisconsin.gov

608-267-7711

For additional contact information visit

www.dhs.wisconsin.gov/hai/contacts.htm

HAI: Home

For Health Professionals

Basic Information

Antimicrobial Stewardship

Infection Prevention Education

Laboratories

Personal Protective Equipment

Precautions

Reportable Exposures

Reportable Multidrug-Resistant Organisms

Surgical Site Infection Prevention

Surveillance

HAI Infection Prevention Education

The resources below are intended to connect health care facility infection preventionists (IP) with education materials to support their role in preventing, detecting, and responding to healthcare-associated infections.

IPs play an essential role in facility infection prevention policy development, surveillance, and risk assessment.

IPs serve as a resource to other staff and programs within their facilities.

In addition to the state in-person trainings and online references below, there are a number of links to trusted education resources, including the CDC (Centers for Disease Prevention and Control), the Centers for Medicare and Medicaid Services (CMS), and the Association for Professionals in Infection Control and Epidemiology (APIC).



The [IP Starter Kit](#) provides Infection Preventionists a brief background and resources for some of the many infection prevention-related responsibilities within health care facilities.

Resources for infection preventionists Long-Term Care Education series

The long-term care (LTC) education series provides education presentations on topics that include infection prevention, HAIs, antibiotic stewardship, disease surveillance, and outbreak response for staff at skilled nursing facilities, assisted living facilities, local health departments, and other LTC stakeholders. Each session features a new, timely topic presented by the Department of Health Services (DHS) program staff, HAI Infection Preventionists, partner organizations, or other external subject matter experts.

View the [full library](#) of education sessions. **Note:** All 2021 and 2022 education sessions can be found by visiting the full library.

Have a topic request?

Send topic ideas or requests that you have for the long-term care education series or the IP lunch and learn series to DHSWIHAIPreventionProgram@dhs.wi.gov.

Upcoming LTC Education Session

April 27, 2023

**Topic: Antimicrobial Stewardship in Skilled
Nursing Facilities**