

# COUNTY OF LOS ANGELES DEPARTMENT OF HEALTH SERVICES

Policy Title:	FOOD BROUGHT IN TO PATIENTS FROM OUTSIDE					
Category:	2 - Patient Rights				Policy No.:	214
Originally Issued:		2/1/2002		Update (U)/Revised (R):		6/27/2018
Distribution: Hospital-Wide ⊠		If not Hospital-Wide, Other:				

#### **PURPOSE:**

To prevent foodborne illness caused by food brought in to inpatients from outside the hospital.

## **DEFINITION(S):**

None

#### **POLICY:**

Due to the potential for foodborne illness, family and visitors are discouraged from bringing food from the outside to inpatients in the hospital. Exceptions apply to dying and extended care patients.

#### PROCEDURE:

- Nursing staff will make every attempt to verbally discourage patients' family and visitors from bringing food from the outside to patients.
- Food and Nutrition Services (FNS) fills each patient's diet orders according to strict food safety and sanitation guidelines. Food provided by FNS is purchased, prepared, stored and delivered according to the nationally recognized and Joint Commission mandated HACCP (Hazard Analysis Critical Control Point) Program, and is determined to meet the patient's nutritional requirements under the supervision of a registered dietitian.
- Only food from FNS is stored in the ward kitchenettes. FNS personnel will check the safety of the food stored in the ward kitchenettes daily, and will discard all non-FNS food items.
- If perishable food are brought in, it must remain at the patient's bedside and shall be consumed immediately. Nursing staff shall discard perishable food after two (2) hours at the bedside. Leftovers may not be placed in the ward kitchenette and/or refrigerator.
  - ➤ EXCEPTION for extended stay patients on 2F, 6A, and 6C: If perishable food is brought in, it may be stored in the ward kitchenette refrigerator. The food must be appropriately labeled with the patient's identifying information and the date and time

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received. No food product should remain in the ward kitchenette refrigerator for more than 72 hours. Nursing staff shall discard perishable foods accordingly.

- If non-perishable food is brought in, it must remain at the patient's room and must be completely sealed to avoid attracting vermin.
- FNS is not responsible for the safety of non-FNS food.
- In some units, there may be a cabinet and/or refrigerator designated for "Staff Only", but these cabinets and/or refrigerators may not be used to store patient food.

### **ATTACHMENTS/FORMS:**

None

# **REFERENCE(S)/AUTHORITY:**

None

#### **APPROVED BY:**

Bonnie Bilitch (Chief Nursing Officer) Judith Maass (Chief Executive Officer) Shannon Thyne (Chief Medical Officer)