

Use of Microwave Ovens & Food Thermometers on Nursing Units

- Review policy *Use and Storage of Foods Brought to Residents by Family and Visitors*
- Review *Safe Food Handling* guidelines
- Clean/sanitize the microwave oven before each use with a food safe (disposable) sanitizing cloth.
- Place food to be heated in a microwave safe dish and lightly cover it to avoid splattering during heating
- Heat food to appropriate temperatures following Safe Food Handling guidelines
 - >165 ° F for 15 seconds will ensure pathogenic bacteria is killed in all foods, including leftovers
 - Stir food items during microwave heating to ensure even heat distribution
- Use a sanitized thermometer (using a sanitizer wipe/swab safe for food service) to check for safe temperatures prior to service.
- Clean and sanitize the microwave oven and food thermometer after each use
- Food & Nutrition Services department will ensure proper calibration of food thermometer at least monthly or as needed
- Store sanitized thermometer in designated location
- Supervise/assist resident at risks for burns or who need help to eat (as their care plan directs) to maintain their safety and dignity.