

BROOKHAVEN NATIONAL LABORATORY CLINICAL RESEARCH CENTER POLICY	CRC POLICY:IC- 19.0	PAGE 1 OF 2
	PREPARED BY: B. Pyatt	Infection Control
SUBJECT: Food for Subjects	REVIEWED BY: J. Rowan	CRC Manager
	APPROVED BY: H. Benveniste	Medical Dept. Chair
	EFFECTIVE DATE: 10/01/04	
	REVISION HISTORY: 02	

1.0 **PURPOSE AND SCOPE:**

This document defines general infection control policies and procedures for specifications that meet accepted standards of safety and sanitation for food.

2.0 **GENERAL:**

The facilities involved with clinical research should maintain clean work, storage and equipment for the handling of food and supplies to minimize contamination by microorganisms and chemicals.

3.0 **ACTIVITIES THAT MAY INFLUENCE THE INFECTION RISK TO SUBJECTS AND/OR PERSONNEL:**

- 3.1 Purchase food from reputable dealers.
- 3.2 Purchase food that has been inspected and approved
- 3.3 Select products in commercially filled, unopened packages when possible
- 3.4 Inspect food on delivery and reject damaged containers that may have allowed contamination to occur
- 3.5 Schedule shipments to facilitate availability of freezer/refrigerator space for immediate cold storage
- 3.6 Thaw meat products at refrigerator temperature (1⁰ C/34⁰ F to 7.2⁰ C/45⁰ F) to reduce microbial growth
- 3.7 Avoid thawing and refreezing of meat products

4.0 **INTERVENTIONS:**

- 4.0 Store food only in designated areas
- 4.1 All goods should be stored in clean wrappers or containers with covers and properly marked (e.g., date item received and contents).
- 4.2 Keep storage areas (and vehicles used to transport food) clean.
- 4.3 Store food at least 6 inches above floor level and away from walls to facilitate cleaning and reduce places for pests to find refuge
- 4.4 Rotate stock. Use goods in the order in which they are received
- 4.5 Check all goods on a periodic basis for expiration dates
- 4.6 Food and subject supplies should be stored at proper temperature, utilizing appropriate certified NIST thermometers and maintaining weekly temperature records

5.0 **EXTRINSIC CONTAMINATION MAY RESULT FROM CONTAMINATION INTRODUCED DURING FOOD PREPARATION:**

- 5.1 Indirectly, from one food source to another
- 5.2 From personnel with overt or silent infection: that is, open sores, cuts, or boils (*Staphylococcus* or *Streptococcus* spp.), coughing/sneezing (group A spp. *Streptococcus* spp.), through hands soiled with feces (*Salmonella* spp., hepatitis A, *Shigella* spp.).
- 5.3 Foods that receive extensive handling or are mixed or reconstituted during preparation have higher risk of contamination
- 5.4 Transmission of microorganisms is facilitated by the use of poorly designed or old equipment that is difficult to clean

6.0 **PREVENTIONS**

- 6.1 Wash hands and clean nails after:
 - a. Using the toilet
 - b. Contact with unclean equipment, work surfaces and soiled clothing
- 6.2 Avoid touching food directly. Use implements or gloves to minimize touch contamination
- 6.3 Use commercially filled unopened packages
- 6.4 Select appropriate equipment that is easy to disassemble and clean, eliminating cracks or crevices for microbial growth
- 6.5 All working surfaces, utensils, and equipment should be cleaned thoroughly and sanitized after each period of use
- 6.6 Select appropriate disinfectants, sanitizers, and detergents
- 6.7 Ensure proper installation and maintenance of all equipment

7.0 **HOLDING AND SERVING PREPARED FOODS**

- 7.1 Avoid thawing and refreezing food products
- 7.2 Avoid precooking and holding meats for final cooking
- 7.3 Chill cooked perishable leftover foods to an internal temperature of 7.2°C/45°F (or less) within 2-4 hours of preparation
- 7.4 Hold "hot" foods for serving at 60°C/140°F (or higher)
- 7.5 Protect food from airborne contamination
- 7.6 Distribute food to subjects with a minimum of handling by personnel.

The only official copy of this file is the one online at the Medical Department website under “Clinical Research Center Policy Manual.” Before using a printed copy, verify that it is the most current version by checking the document effective date on the website.