

Standard Intent:

Appropriate therapeutic diets are important to patients' well-being and recovery. Food choices take into consideration the patient's age, dietary preferences, and planned care, which may include special dietary needs such as low cholesterol, diabetic diet, and clear liquids, depending on the patient's diagnosis. This required a qualified individual to order the appropriate diet and availability of therapeutic diet. For continuity of care, patients requiring to continue therapeutic diet at home should have the diet prescribed and the patient or family educated on it. The process should be documented in the medical records to ensure continuity of care.

DT.6 The hospital provides safe food services.

DT.6.1 Food preparation, handling, storage, and distribution is safe and guided by professional organizations standards and management systems (e.g., Hazard Analysis and Critical Control Points, HACCP).

DT.6.2 Food preparation, handling, storage, and distribution comply with laws and regulations.

Standard Intent:

Improperly stored and prepared food can cause illnesses, such as food poisoning or food infections. Food illnesses can be particularly dangerous and even life-threatening to hospitalized patients whose conditions are already compromised due to illness, disease, or injury. The hospital must provide for the safe and accurate provision of food and nutrition products by ensuring that the food is stored and prepared at temperatures that prevent the risk of bacterial growth. Cross contamination, particularly from raw foods to cooked foods, is another source of food infections. Cross contamination can result from contaminated hands, countertops, cutting boards, or cloths used to wipe countertops or dry dishes. In addition, the surfaces on which the food is prepared; the utensils, appliances, pots, and pans used for preparing food; and the trays, dishes, and utensils used for serving food can also be a risk for infection if not properly cleaned and sanitized.