**PURPOSE:**

In order to prevent the transmission of foodborne or other infections among patients and personnel, measures need to be taken to ensure cleanliness and food safety.

The purpose of the following policy is to establish guidelines to prevent food borne infections through vending machine dispensed items.

**PROCEDURE:**

FOOD STANDARDS

1. All food shall be of good quality and procured from sources approved or considered satisfactory by Federal, State and Local authorities.
2. Milk and milk products shall be procured, processed or manufactured in a milk producing plant, which meets the requirements of Division 15 of the California Code.
3. Food items are, either purchased pre-packaged or produced in the vending commissary.
4. Perishable food items have stamped expiration date and are checked during scheduled service to remove food that has reached the expiration date.

PLANT STANDARDS

1. The food manufacturing plant is inspected and licensed by the Los Angeles County Health Department.
2. The manufacturing plant has unannounced inspections by the Los Angeles County Health Department multiple times each year. Documentation is kept on file by the vendor and is available upon request.

EMPLOYEE STANDARDS

* 1. All vending employees must meet health department standards.
  2. All service personnel receive sixty days training prior to qualifying, which includes infection control practices for:
     1. Food handling
     2. Utensils
     3. Equipment
     4. Personal health and hygiene

CLEANING AND SANITIZING PROCEDURES

1. Machines are serviced and cleaned during scheduled vendor service.
2. Machines are cleaned both inside and outside with a hospital approved disinfectant.

REFRIGERATED VENDING MACHINES

* 1. Cold drinks are refrigerated at 38 to 41 degrees.
  2. Food machines are refrigerated at 40 degrees. Each food machine also has a safety cut-off temperature system which will not accept coins if the temperature rises to above 40 degrees. The machine will not operate until a manual re-set takes place.

TRANSPORTATION OF FOOD FROM PLANT TO VENDING AREA

1. All products are transported at required temperatures established by health department regulations.
2. Milk products are transported at below 40 degrees in sealed dated containers.

**Related Policies:** [IC – 717.0 Food Services](https://secure.compliance360.com/ext/WNNm9kFifPefbqe0Im3aZQ==)

**REFERENCES:**

1. California Health and Safety Code, Division 104, Part 5 (Sherman Food, Drug, and Cosmetic law) (2016) and Part 7 (California Retail Food Code) (2017)
2. California Code of Regulations, Title 17, Public Health
3. UCSD P&P Manual, Environment, Health & Safety. Section 516-10.2. 7/19/10

**POLICY OWNER:**

*Executive Director, Accreditation & Licensing, Infection Prevention, and Emergency Management*