



Food safety at Glenview

Food Register

Because we cannot guarantee the safety of food bought to Glenview from home, a grocery store, or a takeaway shop, we must keep a record of it in case it leads to contamination or an outbreak of illness.

It's crucial for us to maintain a safe environment for all at Glenview.

We request that you label, and write a description of any food you bring in to the facility in the **Food Register at reception**. This will help us trace a source if necessary, and maintain the highest standards of food safety.

FOR FOOD NOT SUPPLIED OR COOKED BY GLENVIEW

- Record all food in the **Food Register** at reception.
- Label all food with a name and date.
- Staff are NOT permitted to store or reheat any food brought into Glenview.
- High-risk food items such as poultry, fish, dairy products, meat, eggs, and rice must be consumed at the time of being brought into the home, not stored for later.
- Residents must consume all other food (excluding preserves) within 24 hours.
- Products such as preserves, jam and pickles, must be labelled with a name and date and used only by the resident/client.

Room refrigerators

Glenview acknowledges that a fridge in a resident's room provides positive benefits but also poses risks with food safety.

Glenview reserves the right to remove access to a fridge if it is deemed to be a risk to a resident or client.

The maintenance and cleanliness of each room fridge remains the responsibility of the resident and family. Regular cleaning and defrosting are necessary for food safety. Glenview can arrange for staff to assist with cleaning for a fee, if needed.

Glenview residents and their families must assume responsibility for the safety and suitability of food products not supplied by Glenview and consumed on the premises.

Thank you for your understanding.