



<b>Policy #: D013</b>	<b>Department: Dietary</b>
<b>Date Issued: October 2015</b>	<b>Date Reviewed:</b>
<b>Facility: The Mount Continuing Care Community</b>	
<b>Approved by: Lindsay Dickieson, Administrator</b>	

### ***Events, Functions, and Gatherings Involving Residents and Food:***

Residents, families, visitors and guests may use The Mount for special events, functions, gatherings, and parties. All events must be arranged with Administration or Activities prior to the event. Hosts must follow policy D013 and A038. The Mount assumes no responsibility for food that is brought into the facility.

The following policies are intended for foods donated or brought in to the care facility for the purpose of an event, gathering, party, or function **where the residents may attend**. (This policy is separate and different than bringing food in to give to an individual resident.)

#### **Allowable perishable foods that may be donated or brought in (these foods can remain at room temperature safely):**

- Home baked or store bought baked goods that do not have to be refrigerated (cream or meringue based foods are higher risk and are not allowed)
- Nuts and peanut butter, honey, syrup and candy
- Jams, jellies, only if store purchased or made in an inspected kitchen
- Bread, crackers, cookies, cakes, dry cereals
- Margarine, mustard, ketchup
- Raw fruit, cooked fruit, raw vegetables (not cooked vegetables)
- Hard cheese (for a short time at room temperature).

#### **Foods that are unsafe and not allowed to be brought for functions:**

- Raw or cooked meat, poultry, fish
- Salads, dressings, gravies
- Processed meats (eg. bologna, hot dogs, ham, sausages, hamburgers, etc.)
- Milk and milk products (except hard cheeses)
- Custards, puddings
- Cooked vegetables, cooked cereals, potato, macaroni and similar salads
- Wild game and other foods from unapproved, uninspected sources (i.e. trout, duck, geese, etc)
- Home-made egg nog or any home bottled / canned jam, jelly, shellfish, beans, vegetables, salsa, etc.

#### **Other important notes:**

- Items that look unsavory or are questionable will be discarded. Foods that are not on the approved list must be discarded. Leftover food must be discarded.
- Food brought in may not come in contact with The Mount's commercial kitchen or be mixed with food from The Mount.
- Staff are not responsible for food preparation and service for groups unless prior arrangements have been made with Administration.
- Set up and clean-up is the responsibility of the group using the space. Garbage bins will be provided. Please bring anything else you require for clean-up. We ask that you leave the space the way you found it. Fees may apply for space, set-up, or clean up in the event that the space is not left in satisfactory condition for the next users.
- Use of items from The Mount's kitchen are not allowed without prior approval. Groups should be prepared with their own napkins, cutlery, plates, serving utensils and dishes, etc.
- Use of The Mount's kitchen for any food prep or clean-up (doing dishes, etc.) is not allowed. Please plan accordingly - i.e. disposable items or items you plan to take with you.
- Fees may apply for rental of space, food and/or cleaning services provided by The Mount.