



Non-Hospital Medical and Surgical  
Facilities Accreditation Program

**ACCREDITATION STANDARDS**

Food Safety

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## Introduction

Food safety is an important part of patient care. Handling and serving food and beverages requires special care and attention. This standard applies to any facility which provides patients with any beverages (with the exception of water), snacks and/or meals.

## Food safety

No.	Description	Reference	Risk	Change
<b>FSP1.0</b>	<b>FOOD SAFETY</b>			
<b>FSP1.1</b>	<b>Essential food safety practices are in place.</b>			
FSP1.1.1	<b>M</b> Food and beverage storage and preparation areas are constructed of materials that are smooth, easily cleanable and impervious to moisture.	1, 2, 3, 5	M	NEW
FSP1.1.2	<b>M</b> Food, beverages, utensils and dishes are stored in dedicated cupboards and drawers.	2, 3, 5	M	NEW
FSP1.1.3	<b>M</b> Food, beverages, utensils and dishes storage cupboards and drawers are visibly clean.	2, 5	H	NEW
FSP1.1.4	<b>M</b> Food and beverages that require cold storage are refrigerated at 4°C or colder.	2, 3, 5, 6	H	NEW
FSP1.1.5	<b>M</b> The temperature of refrigerators used for food and beverage storage is checked and documented daily.	2, 3, 5, 6	M	NEW
FSP1.1.6	<b>M</b> Food and beverage refrigerators are exclusive to food and beverage storage.	2, 3, 5	H	NEW
FSP1.1.7	<b>M</b> Food and beverage refrigerators are visibly clean.	5	H	NEW
FSP1.1.8	<b>M</b> Food and beverages are within their labelled expiry date or best before dates, as appropriate,	2, 5	H	NEW
FSP1.1.9	<b>M</b> Only commercially prepared and packaged food and beverages are served to patients. <i>Guidance: Serving food from commercial caterers or food delivery service is permitted. However, caution must be taken if this food requires reheating.</i>	2, 5, 6	H	NEW
FSP1.1.10	<b>M</b> Only single-use utensils and dishes are provided to patients. <i>Guidance: Where possible, compostable or recyclable products are used.</i>	3, 5	H	NEW

No.	Description	Reference	Risk	Change
FSP1.1.1	<b>B</b> The facility should have a food safety plan. <i>Guidance: A food safety plan should outline the steps on receiving, preparation and storage of food and beverages to make sure it is safe.</i>	2, 4, 5		NEW

## References

1. Canadian Standards Association. Canadian health care facilities. 2<sup>nd</sup> ed. Toronto: Canadian Standards Association; 2018. 583 p. CSA Standard: Z8000-18.
2. BC Centre for Disease Control, Food Protection Services. Food protection: vital to your business [Internet]. Vancouver (BC): BC Centre for Disease Control; [revised 2010; cited 2023 Nov 9]. 39 p.
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4. BC Centre for Disease Control. Writing your own food safety plan – the HACCP way: a guide for food service operators [Internet]. Vancouver (BC): BC Centre for Disease Control; 2009 May 27 [cited 2023 Nov 9]. 28 p.
5. International Society for Quality in Health Care External Evaluation Association. Guidelines and principles for the development of health and social care standards. 5<sup>th</sup> ed. Version 1.1. Geneva (CH): International Society for Quality in Health Care External Evaluation Association; 2022 Mar. 60 p.
6. Public health act: food premises regulation [Internet]. Victoria (BC): King’s Printer; 1999 Jul 9. Section 16, Equipment, utensils and food contact surfaces [amended 2022 Mar 30; cited 2023 Nov 9].