



**BERGEN COUNTY HEALTH CARE CENTER**

*A distinguished reputation for quality care.*

July 2, 2021

Dear BCHCC family,

- All residents have received a COVID-19 vaccination.
- Weekly testing of unvaccinated staff is continuing. Results have been negative.
- All visitations (in-person, window, virtual) are arranged by our activities department. They make every effort to accommodate your requests.
- Please review the following policy about food brought by visitors.

The safety and wellbeing of our residents is paramount. Additionally, as the Health Care Center is the residents' home, we do permit visitors to bring food to add to that environment. To assure both are accomplished responsibly, this policy outlines the rules that govern food that is brought in from outside the facility.

1. All foods brought into the facility by family members or visitors must be marked with the current date, labeled with resident's name and checked by the charge nurse to ensure that the food is allowed on the resident's prescribed diet plan. This includes both homemade food items and those purchased from retail food establishments.
2. The charge nurse will counsel the family member/visitor if the food is not allowed on the resident's diet. Counseling will include the potential problems that may develop as a result of eating such foods.
3. Food or beverages in the original containers marked with manufacturer expiration dates and unopened do not have to be re-labeled for storage. When such containers are opened, the date they are opened will be documented on the container; contents will be thrown away three days from that 'opened' date.
4. Food or beverage items without a manufacturer's expiration date, such as those purchased from retail food establishments, should also be dated upon arrival in the facility and thrown away three days after the date marked.

*MISSION: Bergen County Health Care Center is committed to providing individualized, exceptional and compassionate services to our residents, nurturing mind, body and spirit to support optimum quality of life and independence.*

5. Permitted foods that do not need refrigeration will be kept in the resident's room stored in plastic containers with tight-fitting lids. Refrigerated foods will be destroyed after three (3) days.
6. Raw eggs or dishes made with raw eggs for consumption (i.e. eggnog, poached eggs) are not permitted.
7. Any suspicious or obviously contaminated food or beverages must be thrown away immediately by the nursing staff. No food is to be shared with others, unless approved by a nurse, the Dietitian or Food Service Manager.
8. Any questions, or concerns in real time, regarding food temperatures, food storage and or other such safety issues should be directed to the Food Service Manager and/or Dietitian.

**Food should be stored at the appropriate temperature to maintain safety:**

- Cold foods: Less than 41° F.
- Hot Foods: Hold at 140° F or higher.
- Foods that are leftover should be stored promptly and cooled to 41° F or less within 4 hours.
- Foods that are leftover should be reheated to an internal temperature of 165° F for a minimum of 15 seconds.

Please remember that issues specific to a resident should be directed to the cottage staff or Harvey and Diane. They can be reached at 201-750-8310 or email us at [hsilberstein@co.bergen.nj.us](mailto:hsilberstein@co.bergen.nj.us) or Diane (acting DON) at [dholzberg@co.bergen.nj.us](mailto:dholzberg@co.bergen.nj.us) . Please visit our website at <https://www.co.bergen.nj.us/health-care-center> and view our food menus, activity calendar and outbreak plan.

Sincerely,

Harvey Silberstein, Administrator     Diane Holzberg, Acting DON

*MISSION: Bergen County Health Care Center is committed to providing individualized, exceptional and compassionate services to our residents, nurturing mind, body and spirit to support optimum quality of life and independence.*