



Executive Offices
420 Delaware Drive, P.O. Box 2222
Fort Washington, PA 19034

PHONE 215 661 8330

FAX 215 661 8320

ActsRetirement.org

Where Loving-Kindness Lives

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Dear Residents,

Keeping our residents safe and healthy by preparing and serving meals in a sanitary manner is of the utmost importance each and every day. For many years, Acts has shown its commitment to safe food handling through training and in-servicing for all culinary services staff, including certification through the ServSafe Food Safety Training program. ServSafe is accredited by the American National Standards Institute (ANSI) Conference for Food Protection (CFP). Servsafe training and certification is recognized by more federal, state, and local jurisdictions than any other food safety certification.

With the advent of the coronavirus (COVID-19), safe food handling by both staff and residents is an ongoing focus. We encourage our residents to practice safe food handling in their homes by following these recommendations:

- Wash your hands with soap and warm water for at least 20 seconds before handling or eating food.
- When preparing food, be sure to start with clean cutting boards, dishes, utensils and countertops. Clean these items between preparing raw meat, seafood and poultry and food that will not be cooked before eating. Use paper towels rather than cloths.
- Clean the tops of cans before opening.
- Consume any take-out or delivered meals on the day you receive it. Consume or throw away any leftovers within 3 days.
- Discard foods left at room temperature longer than 2 hours.
- Refrigerate or freeze your meal within 2 hours of pick-up or delivery. Be sure to thaw your meal in the refrigerator or microwave, never defrost by leaving it on the counter.
- Reheat food to an internal temperature of 165°F. If you use a microwave for reheating, be sure to stir or rotate the food for even heat distribution.

Our goal is to keep you healthy and well in the coming days and weeks. If you have any questions at all, please contact the Acts Culinary department in your community.

Warmest Regards,,