

Standard Operating Procedures for

Facility Name: _____

Highly Susceptible Populations* - facilities that provide health care, assisted living services or custodial care.

Why:	These groups of people are more likely than other groups to get a foodborne illness because their immune systems are weakened.
Who:	Food handlers who purchase, prepare and serve food to highly susceptible populations. <input type="checkbox"/> _____
When:	When purchasing, preparing and serving food to highly susceptible populations. <input type="checkbox"/> _____
Where:	Where foods are served or offered for sale to <input type="checkbox"/> elderly <input type="checkbox"/> young <input type="checkbox"/> immune compromised <input type="checkbox"/> _____
How:	Do not serve or offer for sale these foods in a Ready-to-Eat form: <ul style="list-style-type: none"> ○ Raw animal foods, including raw marinated fish, raw molluscan shellfish, steak tartar. ○ Animal food not cooked to the minimum required temperatures such as lightly-cooked fish, rare meat, soft cooked shell eggs, and meringue. ○ Raw seed sprouts. ○ Unpasteurized juices. <input type="checkbox"/> _____
Records:	<input type="checkbox"/> _____
Correction:	Refuse delivery, discard, or completely cook high risk foods. <input type="checkbox"/> _____
PIC Verification:	Review purchasing records and menus to verify that restricted foods are not or served. <input type="checkbox"/> _____

*susceptible populations include – very young (preschool or younger), very old, and/or immune compromised

Prepared or revised by: _____
Signature: _____ Date _____