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Food Safety Considerations in the Long-Term Care Setting

PRESENTED BY:

Ms. Kelly Hellberg, MS, RD, CDN CMS COMPLIANCE GROUP, INC

April 6, 2021 | 10:00am - 12:00pm

Webinar

2.0 CEUS

APPROVED BY NAB FOR LINHAS & ALAS

APPROVED BY CBDM FOR DIETARY CES



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PROGRAM OVERVIEW:

Ensuring food safety to avoid negative outcomes in long-term care settings is a daily challenge for Food Service Directors. Whether it is ensuring proper handling, good infection control practices, or maintaining a competent, well-trained staff, the complexities of meeting regulatory requirements can be overwhelming. The presenter will provide insight into key areas and systems that should be monitored to keep residents safe, including delivery, proper storage, handling, cooking and distribution, Best practices for meeting the challenge of safety in a COVID-19 world will be discussed. Attendees will: Understand the principles of safe food handling, from delivery through distribution, and key areas to be aware of in the process; Learn from real-life examples of frequently cited deficient practices in the kitchen and where to focus for improvement and Recognize key challenges to operating a kitchen and conducting meal service during and post-COVID-19

OUR SPEAKER



MS. KELLY HELLBERG, MS, RD, CDN, is a Dietary
Consultant with CMS Compliance Group, working with the
firm's nursing facility clients. Kelly assists facilities with
preparation for and assistance during recertification surveys
and performs Quality Assurance auditing of dietary and
kitchen policies and procedures and clinical
care/documentation. She provides directional guidance to
facility staff for QA monitoring and develops audit tools for
use by facilities for self-monitoring to ensure practices are
consistent with acceptable standards of practice. Her

post-acute and long term care experience includes working as Director of Food and Nutrition and Chief Clinical Dietitian at nursing facilities. Kelly holds a Master of Science in Nutrition and Exercise and a Bachelor of Arts, Food, Nutrition and Exercise from City University of New York, Queens College. She is a member of the American Dietetic Association, LIDA and Phi Epsilon Omicron.

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GENERAL INFORMATION & DETAILS



Available for LNHAs, ALAs, and Dietary CEs (CBDM)

Tuesday, April 6, 2021 10:00am -12:00pm

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QUESTIONS?

Erin Armstrong

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FOOD SAFETY CONSIDERATIONS IN THE LONG-TERM CARE SETTING

REGISTRANT INFORMATION NAB Identifier: Title: Facility Name: _____ Address: City, State, Zip: _____ Fax: **PAYMENT INFORMATION** MEMBERS: \$125 | NON-MEMBERS: \$175 PLEASE SEND YOUR REGISTRATION TO ERIN ARMSTRONG VIA EMAIL: earmstrong@nyshfa-nyscal.org | FAX: 518.426.4051 MAIL TO: Foundation for Quality Care • 33 Elk Street • Suite 300 • Albany • NY • 12207 Check American Express Mastercard Discover Credit Card Number: _____ Exp. Date _____ Name on the Card: ____ Cardholder Signature.* Total Amount Due: \$ * I authorize NYSHFA/NYSCAL/FQC to use the above Discover, MasterCard, VISA, or AMEX to charge applicable registration fees. I also understand that registration fees of those who cancel the day of the program or fail to attend are forfeited. PLEASE NOTE: Payment Will Show on Your Credit Card Statement as NYS Health Facilities Association.



