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# Food Safety & Its Impact on Clinical Outcomes in the Long-Term Care Setting

PRESENTED BY:

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

April 2, 2024 | 10:00 am - 12:00 pm

2.0 CELLS
APPROVED BY CBDM FOR DIETARY CES

APPROVED BY NAB FOR LNHAs & ALAS



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## **PROGRAM OVERVIEW:**

Food safety in long-term care settings presents a significant 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.

Speaker Kelly Hellberg will cover the most critical areas that need to be monitored to assure that food is being handled in a way to keep residents safe and avoid any negative outcomes. Safety in the kitchen not only limits the likelihood of food borne illness, but also assists with avoiding negative clinical outcomes, such as weight loss.

In this session, attendees will:

- Understand the principles of safe food handling, from delivery through distribution, and key areas to be aware of in the process
- Recognize frequently cited areas of concern in food and nutrition
- Gain insight by learning from actual survey citations to understand how food safety, safe food handling and resident outcomes are connected

# **TARGET AUDIENCE:**

Administrators, Executive Directors, Dietary Staff, Nursing Staff, Rehabilitation Professionals, and other Interdisciplinary Team Members

# **OUR SPEAKER**



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 ප** DETAILS



\$199 Non-Members

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

Tuesday, April 2, 2024 10:00 am -12:00 pm

PLEASE NOTE! Cost per connection. Multiple participants may listen in on one connection at the cost of one registration. Multiple connections from the same facility will be invoiced an additional registration fee.

# CONFIRMATIONS

Confirmations will be sent once a registration is processed. Connection information will be sent one day prior to each session.

- A link to the webinar program and call-information
- A credit form
- Handouts
- An evaluation form

# NYSHFA | NYSCAL'S CANCELLATION POLICY

No refund will be issued after the webinar.

# QUESTIONS?

**Erin Armstrong** 

NYSHFA-NYSCAL, ORG



# FOOD SAFETY & ITS IMPACT ON CLINICAL OUTCOMES IN THE LONG-TERM CARE SETTING

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