

From: Kester, Tony
To: Beard, Rene <rbeard@aging.sc.gov>
Date: 9/24/2014 3:57:46 PM
Subject: FW: HDM Meal Temps

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-----Original Message-----

From: Vanessa Wideman [mailto:vwideman@uppersavannah.com]
Sent: Wednesday, September 17, 2014 1:17 PM
To: Kester, Tony
Subject: FW: HDM Meal Temps

Tony,

I need help with the below mentioned issue from Piedmont Agency on Aging. The policy from the LGOA P & P Manual, Section 503. Paragraph V.

#7 (on page 42) reads:

7. On a monthly basis, there shall be at least one test meal ordered for each corresponding delivery route. The temperature readings shall be tracked and maintained on file by the provider/contractor and made available for program monitoring.

As you can see from the email below from Kathy Dublin, PAOA has 30 meal routes agency-wide before they begin services in Laurens County on October 1. The volunteers do not come back to the kitchen or nutrition sites after meal delivery and it is very costly for her to have 30 extra meals each month for "temperature testing". Once the thermometers are poked through the HDM coverings--those meals are wasted and not served.

None of their routes have 2 hour delivery times.

Would her suggestion for incremental testing at the kitchen suffice.

Thanks.

Vanessa

-----Original Message-----

From: Kathy Dublin [mailto:kdublin@piedmontaoa.com]
Sent: Wednesday, September 17, 2014 11:13 AM
To: Vanessa Wideman
Cc: 'Kim Harrison'; lcockrell@piedmontaoa.com
Subject: Meal Temps

Vanessa,

I don't want to let this get away from me -- so checking back in with you to see if there's been any further explanation or clarification

about the monthly meal temp testing we talked about in last week's meeting. Kim has verified that we have about (30) meal routes agency wide (that's before we begin services in Laurens.)

We're still looking at the practicality of sending thermometers out by volunteers and how we'll get them back into the office, when we don't require volunteers to make return trips to the kitchen or other sites after they finish their meal routes.

This may not fly at all, but I also had the idea of doing test meal temperatures at the Nutrition Center (kitchen) based on a variable time log.

For instance, if we can verify that meals are always delivered by 12:45 p.m agency wide, we could test (4) meals and log temperature results at fifteen minute increments -- 12:00 p.m., 12:15 p.m., 12:30 p.m. and 12:45 p.m.

We know that over half of our meals are delivered before noon each day -- but this scan of time would capture the latest meal deliveries we operate.

That would allow us to 1) control the temperature readings 2) take away the likelihood of inaccurate readings by volunteers 3) eliminate the investment of funds to purchase so many thermometers and 4) eliminate the volunteer's gas and time to return thermometers used on a testing day.

At some point, good common sense should prevail. We're more than willing to support the underlying spirit of the regulation --- which is ensuring safe temperatures to the last possible meal delivery. We're hoping the reasonable and common sense solution can also be volunteer and expense friendly.

Let me know. As we begin services in Laurens in two weeks, this is an issue we're anxious to nail down.

Thanks Vanessa!