

MISSISSIPPI STATE VETERANS HOME
TRADITION

MSVA Surveillance Plan
April 24, 2024

The MSVA Surveillance Plan is constructed in a way that allows the MSVA staff and Dietary Vendor Company to work together in accordance with MSDH Food Code Regulation and the Minimum Standards for Institutions for the Aged or Infirm. Setting the precedent for a facility that provides a sanitary environment that our Residents can enjoy a daily dining experience.

The plan will incorporate all state and federal food regulations, sanitation requirements, serving regulations, equipment maintenance, administration service, and manage and maintaining subsistence in the facility.

It is the intent of MSVA Staff to conduct inspections weekly, bi-monthly and monthly. These inspections will include the main kitchen area and all 8 kitchenettes in the facility.

Surveillance Checklists to be used are:

- Clean and Sanitize Food Service Equipment and Surfaces to support dining Facility operations
- Food Service Equipment & Utensil Cleaning
- Facility Maintenance & Sanitation Service
- Dining Room Facility Administration Service
- Manage and Maintain Subsistence
- Food Preparation
- Food Serving