

SERVING HOT LIQUIDS SAFELY

Coffee needs to be brewed at 195°F to 205°F to extract the full flavor.

Tea needs to be brewed at 185°F to 200°F

Hold coffee between 175°F and 190°F to maintain fresh brewed flavor.

COFFEE SERVICE TEMPERATURE MAY DEPEND ON A FEW FACTORS:

- 1. Palatability:** Temperature affects palatability, and varies from person to person based on personal preference. For some, coffee at 120°F may taste warm, while others may prefer coffee at 160°F or above. For best coffee taste, serve at above 150°F.
- 2. Burn Risk:** Full thickness burns can occur at 120°F. Older adults may be more susceptible to burns than younger persons, particularly residents who are immobilized in a wheelchair.

SAFETY CONSIDERATIONS:

- 1. Can residents access heating and brewing equipment?**
 - a. Supervise the area
 - b. Place protective heat shield around the coffee brewing equipment
 - c. Use toggle covers to reduce risk of accidental dispensing; ensure toggles do not have self-locking feature when in "down" position.
- 2. Self-Service of Hot Beverages**
 - a. Supervise the area
 - b. Do not overfill the carafes or service containers
 - c. Use only carafes with safety or screw-top lids rather than loose covers
 - d. Pre-pour beverages whenever possible, into drinking cups with lids
 - e. Insulated plastic mugs and foam cups keep beverages hotter than china cups
- 3. Serving Hot Liquids**
 - a. Don't overfill drinking cups
 - b. Place beverage away from the edge of the table and near resident's dominant hand
 - c. Explain to the resident that a hot liquid is being served
 - d. Place beverage in the resident's field of vision
 - e. Transfer hot beverage from coffee urn to a serving container which may cause the temperature to drip—coffee served directly from the brewing urn will be hotter
 - f. Let the beverage cool uncovered for a bit before serving
 - g. Evaluate resident's ability to manage hot beverages independently
- 4. If Spill Occurs....**
 - a. Cool the area quickly by flushing with cold water
 - b. Remove clothing where hot liquid spilled if possible
 - c. Cover with dry sterile dressing

Reference: The consultant Dietitian fall 2005 volume 30 number 2, article is called Accidental Hot Liquid Spills by Lynda Gluch, RD, LD and Sharon Emley, MS, RD, LD



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