Section 27.0 Dietetic Services

27.1 Each facility shall maintain a dietetic service under the supervision of a full-time person who, as a minimum, is a graduate of a State approved course that provided instruction in food service supervision and nutrition and has experience in the organization and management of food service.

a) When the dietary manager is absent, a responsible person shall be assigned to supervise dietetic service personnel and food service operations.

27.2 When the dietary manager is not a qualified dietitian who is registered or eligible for registration by the commission of dietetic registration and/or licensed by the State, the facility shall obtain per written contractual arrangement adequate and regularly scheduled consultation from a qualified dietitian.

27.3 The responsibilities of the qualified dietitian shall include but not be limited to:

a) advising the administration and the supervisor of dietetic services on all nutritional aspects of resident care, food service and preparation;

b) reviewing food service policies, procedures and menus to insure the nutritional needs of all residents are met in accordance with reference 12;

c) serving as liaison with medical and nursing staff on nutritional aspects of resident care; providing dietary counseling to residents when necessary;

f) planning and conducting regularly scheduled in-service education programs which shall include training in food service sanitation;

g) preparing reports which shall include date and time of consultation and services rendered, which reports shall be signed and kept on file in the facility; and

h) recording observations and information pertinent to dietetic treatment in the resident's medical record;

i) input in care plan development.

...25.5 Policies and procedures shall be established for the dietetic service, pertaining to but not limited to the following:

a) responsibilities and functions of personnel;

b) standards for nutritional care in accordance with reference 12;

c) alterations or modifications to diet orders or schedules;

d) food purchasing storage, preparation and service;
e) safety and sanitation relative to personnel and equipment in accordance with reference 10; and

f) ancillary dietary services, including food storage and preparation in satellite kitchens and vending operations in accordance with reference 10; and

g) a plan to include alternate methods and procedures for food preparation and service, including provisions for potable water, to be used in emergencies.

25.6 All facilities shall provide sufficient and adequately trained supportive personnel, competent to carry out the functions of the dietetic services.

a) The dietetic services shall have employees on duty over a period of 12 or more hours per day, seven days per week.

b) Those employees involved in direct preparation of food (as opposed to distribution of food, dishwashing, etc.) shall not be involved in resident care.

c) Housekeeping and nursing personnel may assist in food distribution, but not food preparation. Careful handwashing shall be done prior to assisting in food distribution.