10A NCAC 13D .2701 PROVISION OF NUTRITION AND DIETETIC SERVICES

...(g) Food must be prepared to conserve its nutritive value and appearance.

(h) Food shall be served at the preferred temperature as discerned by the resident and customary practice, in a form to meet the patient's individual needs and with assistive devices as dictated by the patient's needs. Hot foods shall leave the kitchen (or steam table) above 140 degrees F; and cold foods below 41 degrees F; and freezer temperatures at 0 degrees F or below.

(i) If patients require assistance in eating, food shall be maintained at the appropriate temperature until assistance is provided.