310:675-9-4.1. Supplies and equipment

... (b) The minimum level of supplies including but not limited to food and other perishables is a three (3) day supply. [Source: Added at 9 OkReg3163, eff 7-1-92 (emergency); Added at 10OkReg 1639, eff 6-1-93; Amended at20 Ok Reg 2399, eff [7-11-03]

310:675-5-9. Dietary facilities

Shall be provided in such size as required to implement the type of food service system selected:

1) Control station for receiving food supplies.
2) Storage space for four (4) days' supply including cold storage.
3) Food preparation facilities as required by program. Conventional food preparation systems require space and equipment for preparing, cooking, and baking. Convenience food service systems such as frozen prepared meals, bulk packaged entrees, individual packaged portions, or systems using contractual commissary services will require space and equipment for thawing, portioning, cooking, and/or baking.
4) Handwashing facility(ies) in the food preparation Area.
5) Resident meal service space including facilities for tray assembly.

...14) Self-dispensing ice making facilities. May be in area separate from food preparation area but must be easily cleanable and convenient to dietary facilities. Bulk ice dispensing units must be accessible only to authorized staff members.

310:675-9-13.1. Food storage, supply and sanitation

(a) Food shall be stored, prepared and served in accordance with Chapter 257 of this Title (relating to food service establishments) with the following additional requirements.

(b) Ice machines available to the residents, or the public, shall be a dispenser type, or have a locking enclosure.

(c) A whole, intact, fruit or vegetable is an approved food source. The food supply shall be sufficient in quantity and variety to prepare menus for three (3) days. Leftovers that are potentially hazardous foods shall be used, or disposed of, within twenty-four (24) hours. Non-potentially hazardous leftovers that have been heated or cooked may be refrigerated for up to forty-eight (48) hours.

(d) Milk, milk products and eggs.
Only grade A pasteurized fluid milk, as defined by the Oklahoma Grade A Milk and Milk Products Act, Title 2 O.S. §7-401 through 2 O.S. §7-421, shall be used for beverage and shall be served directly into a glass from a milk dispenser or container.

Powdered or evaporated milk products approved under the U.S. Department of Health and Human Services’ Grade “A” Pasteurized Milk Ordinance (2003 Revision), may be used only as additives in cooked foods. This does not include the addition of powdered or evaporated milk products to milk or water as a milk for drinking purposes. Powdered or evaporated milk products may be used in instant desserts and whipped products, or for cooking. When foods, in which powdered or evaporated milk has been added, are not cooked, the foods shall be consumed within twenty-four (24) hours.

Milk for drinking shall be stored at a temperature of 41° or below and shall not be stored in a frozen state.

Only clean, whole eggs with shell intact, pasteurized liquid, frozen, dry eggs, egg products and commercially prepared and packaged hardboiled eggs may be used. All eggs shall be thoroughly cooked except pasteurized egg products or pasteurized in-shell eggs maybe used in place of pooled eggs or raw or undercooked eggs.

e) Applicability. This section shall only apply to food prepared or served by the facility, within the licensed facility. [Source: Added at 9 OkReg3163, eff 7-1-92 (emergency); Added at 10OkReg 1639, eff6-1-93;Amended at24 Ok Reg 2030, eff6-25-071;Amended at 25 Ok Reg 2482, eff 7-11-08]

a) Food shall be stored, prepared and served in accordance with Chapter 255 of this Title with the following additional requirements.

1) All staff in the food service area shall use hair nets or caps.
2) Hot foods shall be served at a palatable temperature range of 110° - 120° F (43.3° - 48.8° C.)

b) All ice, used in food or drinks, shall be from a satisfactory source, and handled and dispensed in a sanitary manner. Ice machines available to the residents, or the public, shall be a dispenser type, or have a locking enclosure.

c) All food supplies shall be from approved sources. Damaged merchandise or home processed foods shall not be used. The food supply shall be sufficient in quantity and variety to prepare three days menu. Leftovers that are potentially hazardous foods shall be used, or disposed of, within twenty-four hours. Non-potentially hazardous leftovers that have been heated or cooked may be refrigerated for up to forty-eight hours.

d) Milk, milk products and eggs.

1) Only grade A pasteurized fluid milk, as defined by the Oklahoma Grade A Milk and Milk Products Act, shall be used for beverage and shall be served directly into a glass from a milk dispenser or container.

2) Powdered or evaporated milk products approved by the U.S. Department of Health and Human Services may be used only as additives in cooked foods. This does not include the addition of powdered or evaporated milk products to milk or water as a milk for drinking purposes. Powdered or evaporated milk products may be used in instant desserts and whipped products, or for cooking.
When foods, in which powdered or evaporated milk has been added, are not cooked, the foods shall be consumed within twenty-four hours.

3) Milk for drinking shall be stored at a temperature of 35° F. (1.6° C.) to 40° F. (4.4° C.) and shall not be stored in a frozen state.

4) Only clean, whole eggs with shell intact, pasteurized liquid, frozen, dry eggs, egg products and commercially prepared and packaged hard boiled eggs may be used. All eggs shall be thoroughly cooked.

f) Kitchen room temperature. The maximum room temperature in the food preparation area shall not exceed 90° F. (32.2° C.)