411-086-0250 Dietary Services
(Effective 08/01/04)

1) DIETARY SERVICES DEPARTMENT.

The facility shall have a dietary services department, which complies with the Food Sanitation
Rules, Oregon Administrative Rules Chapter 333, Divisions 150 through 156.

a) Admittance to the kitchen shall be restricted to those who must enter to perform their duties, to
   government inspectors, or for peer review.

b) Written procedures for cleaning equipment and work areas shall be prepared and enforced.

c) Foods shall be protected from contamination during transportation.

d) There shall be a minimum of one week supply of staple foods and two-day supply of perishable
   foods on the premises.

...5) FOOD PREPARATION AND SERVICE.

a) Foods shall be prepared by methods which conserve nutritive value, flavor, and appearance. A
   file of recipes adjusted to appropriate yield shall be maintained.

b) Foods shall be attractively served in a form cut, chopped, ground, or pureed to meet individual
   needs and delivered to residents at customarily acceptable temperatures.

c) Residents requiring assistance with feeding shall receive timely assistance while food is at
   customarily acceptable temperatures.

d) An identification system shall be established to ensure that each resident receives diet as
   ordered.

411-087-0200 Dietary Services (Effective 1/1/92)

...2) FOOD PREPARATION AREAS. The dietary services area shall include:

a) Space and equipment for preparing, cooking, and baking;

b) Ice making equipment which is easily cleanable. All ice dispensing equipment which is not in the
dietary services area but is accessible to residents shall be self-dispensing;

  c) Space for tray assembly and distribution;

d) Handwash sink; and

e) Design shall provide for flow of clean items/food and soiled items/food in a manner which avoids
potential for contamination.

(3) FOOD RECEIVING, STORAGE and OTHER WORK AREAS. The dietary services area shall include the following which shall not be in the food preparation area:

a) Storage space for 7 days’ supply including cold storage for 2 days’ food needs;
b) An area designated for receiving food supplies;