Section 27.0 Dietetic Services

27.4 Adequate space, equipment and supplies shall be provided for the efficient, safe and sanitary receiving, storage, refrigeration, preparation and service of food and other related aspects of the food service operation in accordance with reference 10.

27.5 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.

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

...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 hand washing shall be done prior to assisting in food distribution.

27.7 The facility's food service operation shall comply with all appropriate standards of reference 10.

a) Diet kitchens, nourishment stations, and any other related areas shall be the responsibility of the dietetic service.

25.12 Foods shall be prepared by methods that conserve nutritive value, flavor and appearance, and shall be prepared and served at proper temperatures and in a form to meet individual needs. Food substitutes of similar nutritive value shall be offered when residents refuse foods served for good reason.

...c) There shall be a supply of staple foods for a minimum of seven (7) days and of perishable foods for a minimum of two days in the facility.