RULE §19.1107 Menus and Nutritional Adequacy

...f) The dietary department must keep a seven-day supply of staple foods and a two-day supply of perishable foods at all times. The facility is allowed the flexibility to use food on hand to make substitutions at any interval as long as comparable nutritional value is maintained. Any substitution of menu items must be recorded on the day of use. See also §19.1719(o)(1) of this title (relating to Other Rooms and Areas) for information concerning storage areas.

Food

Each resident must receive and the facility must provide:

1) food prepared in accordance with established professional food preparation practices and by methods that conserve nutritive value, flavor, and appearance;
2) adequate amounts of food that is palatable, attractive, and at the proper temperature;
3) food prepared in a form designed to meet individual needs;
4) substitutes of similar nutritive value to residents who refuse food served; and
5) food that is prepared and served on schedule.

RULE §19.1111 Sanitary Conditions

a) The facility must:

...2) store, prepare, and serve food under sanitary conditions, as required by the Texas Department of Health food service sanitation requirements.

RULE §19.318 Other Rooms and Areas

... (k) Food storage areas.

(1) Food storage areas must provide for storage of a seven-day minimum supply of nonperishable staple foods and a two-day supply of perishable foods at all times.
(2) Shelves and pallets must be moveable wire, metal, or sealed lumber, and walls must be finished with a nonabsorbent finish to provide a cleanable surface.
(3) Dry food storage must have a venting system to provide for reliable positive air circulation.
(4) The maximum room temperature for food storage must not exceed 85 degrees Fahrenheit at all times. The measurement must be taken at the five-foot level.
(5) Foods must not be stored on the floor. Dunnage carts or pallets may be used to elevate foods not stored on shelving.
(6) Sealed containers must be provided for storing dry foods after the package seal has been broken.
(7) Food storage areas may be located apart from the food preparation area as long as there is space adjacent to the kitchen for necessary daily usage.