388-97-1100 Dietary services.

The nursing home must:

... (2) Serve food in an attractive manner and at temperatures safe and acceptable to each resident.

74.42.290 Meal intervals — Food handling — Utensils — Disposal.

... (2) Food shall be procured, stored, transported, and prepared under sanitary conditions in compliance with state and local regulations.

(3) Food of an appropriate quantity at an appropriate temperature shall be served in a form consistent with the needs of the resident.

74.42.320 Sanitary procedures for food preparation.

Facilities shall have effective sanitary procedures for the food preparation staff including procedures for cleaning food preparation equipment and food preparation areas.

[1979 ex.s. c 211 § 32.]

74.42.330 Food storage.

The facility shall store dry or staple food items at an appropriate height above the floor in a ventilated room not subject to sewage or waste water backflow or contamination by condensation, leakage, rodents or vermin. Perishable foods shall be stored at proper temperatures to conserve nutritive values.

[1979 ex.s. c 211 § 33.]