8.15. Dietary Services.
8.15.d. Food. A nursing home shall provide each resident with:
8.15.d.1. Food prepared by methods that conserve nutritive value, flavor, and appearance.
8.15.d.1.A. Meals shall be prepared and served the same day;
8.15.d.2. Food that is palatable, attractive, and at the proper temperature;
8.15.d.2.A. At the time of receipt by the resident, foods shall be at a temperature of no less than 120_F for hot foods and at no more than 50_F for cold foods;
8.15.d.3. Food prepared in a form designed to meet individual needs;
8.15.d.4. Food substitutes of similar nutritive value for food the resident refuses;
8.15.d.5. Food prepared with salt, unless contraindicated by a physician’s order; and
8.15.d.6. Iodized salt, if used.
8.15.g. Sanitary conditions. A nursing home shall:
8.15.g.1. Procure food from sources approved or considered satisfactory by Federal, State or local authorities;
8.15.g.2. Store, prepare, distribute, and serve food under sanitary conditions;
8.15.g.2.A. Hold hot foods above 140_F and cold foods at or below 40_F; and
8.15.g.3. Dispose of garbage and refuse properly.
8.15.h. Emergency supplies.
8.15.h.1. A nursing home shall have a planned three (3) day disaster menu that correlates with the emergency food supply.
8.15.h.2. The emergency food supply shall be maintained on the premises with non-perishable foods and disposable supplies to meet all resident needs for three (3) days.
8.15.h.3. The emergency food supply may be incorporated with the regular stock of food supplies