

not be used.

(8) Food transportation: Food transported into public areas other than the dining room shall be protected from environmental contamination.

[7-1-60, 7-1-64, 5-2-89; 7.9.2.52 NMAC – Rn, 7 NMAC 9.2.52, 8-31-00]

7.9.2.53 FOOD SUPPLIES AND PREPARATION:

A. SUPPLIES: Food shall be purchased or procured from approved sources or sources meeting federal, state, and local standards or laws.

B. PREPARATION: Food shall be cleaned and prepared by methods that conserve nutritive value, flavor and appearance. Food shall be cut, chopped, or ground as needed for individual residents.

C. MILK: Only pasteurized fluid milk which is certified Grade A shall be used for beverages. Powdered milk may be used for cooking if it meets Grade A standards or is heated to a temperature of 165 degrees Fahrenheit during cooking

[7-1-60, 7-1-64, 5-2-89; 7.9.2.53 NMAC – Rn, 7 NMAC 9.2.53, 8-31-00]

7.9.2.54 SANITATION:

A. EQUIPMENT AND UTENSILS:

(1) All equipment, appliances and utensils used in preparation or serving of food shall be maintained in a functional, sanitary, and safe condition. Replacement equipment shall meet criteria established in "Listing of Food Service Equipment" by the national sanitation foundation.

(2) The floors, walls, and ceilings of all rooms in which food or drink is stored or prepared or In which utensils are washed shall be kept clean, smooth, and in good repair.

(3) All furnishings, table linens, drapes, and furniture shall be maintained in a clean and sanitary condition.

(4) Single-service, individually packaged, utensils shall be stored in the original, unopened wrapper until used, may not be made of toxic material and may not be re-used or re-distributed if the original wrapper has been opened.

B. STORAGE AND HANDLING OF FOOD:

(1) Food shall be stored, prepared, distributed, and served under sanitary conditions which prevent contamination.

(2) All readily perishable food and drink, except when being prepared or served, shall be kept in a refrigerator which shall have a temperature maintained at or below forty (40) degrees Fahrenheit.

C. ANIMALS: Animals shall not be allowed where food is prepared, served or stored, or where utensils are washed or stored except in eating areas when food is not being served.

D. DISHWASHING: Whether washed by hand or mechanical means, all dishes, plates, cups, glasses, pots, pans, and utensils shall be cleaned in accordance with accepted procedures which shall include separate steps for prewashing, washing, rinsing, and sanitizing by means of hot water or chemicals or a combination approved by the department.

[7-1-60, 7-1-64, 5-2-89; 7.9.2.54 NMAC – Rn, 7 NMAC 9.2.54, 8-31-00]

7.9.2.55 REHABILITATIVE SERVICES: Each facility shall either provide or arrange for, under written agreement, specialized rehabilitative services as needed by residents to improve and maintain functioning.

A. CONFORMITY WITH ORDERS AND PLAN: Rehabilitative services shall be administered under a written plan of care that is developed in consultation with the attending physician and the therapist(s). The plan of care will be based on physician orders and assessment by the therapist(s).

B. REPORT TO PHYSICIAN: Within two (2) weeks of the initiation of rehabilitative treatment, a report of the resident's progress shall be made to the physician.

C. REVIEW OF PLAN: Rehabilitative services shall be reevaluated at least quarterly by the physician and therapists, and the plan of care updated as necessary.

[5-2-89; 7.9.2.54 NMAC – Rn, 7 NMAC 9.2.55, 8-31-00]