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12VAC5-371-350. Food service.

A. Food service shall be staffed for not less than 12 hours during the day and evening. Duty schedules shall be retained for at least 30 days.

B. At least three meals, served at regular intervals, shall be provided daily to each resident, unless contraindicated as documented by the attending physician in the resident's clinical record.

C. A between meal snack of nutritional value shall be available upon request to each resident or in accordance with their plan of care.

D. Therapeutic diets shall be prepared and served as prescribed by the attending physician.

E. Food shall be served in a palatable and attractive manner, with proper equipment provided, so that hot food will be hot (140°F or more) and cold food cold (41°F or less) when it leaves the kitchen or steam table.

F. Visitors or employees assigned to other duties in the nursing facility shall not be allowed in the food preparation area during food preparation and resident meal service hours, except in cases of emergency.

G. Weekly menus, including therapeutic diets, substitutes, and copies of menus, as served, shall be retained on file for 12 months.

H. Each nursing facility shall have sufficient quantities of trays, glassware, dishes and flatware for individual resident use.

I. Disposable dinnerware or tableware shall be used only for emergencies, for infection control, as part of special activities, or as indicated in a resident's plan of care.

J. All trays set up in advance of mealtime must be covered.

K. Suitable tray racks shall be provided.

Statutory Authority

§§[32.1-12](#) and [32.1-127](#) of the Code of Virginia.

Historical Notes

Derived from Virginia Register Volume 13, Issue 17, eff. July 1, 1997.

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