

## **449.4082 Service of food; dietary consultants**

### **1.**

Adequate facilities and equipment for the preparation, service and storage of food must be provided and meet the standards of the Division.

### **2.**

The dining area must be separated from the area used to prepare food.

### **3.**

Tables and chairs must be of proper height and of sufficient number to provide seating for the number of clients authorized for the facility. They must be sturdy and have easily washable surfaces. Chairs must be constructed so that they do not overturn easily. Tables must be designed to accommodate persons in wheelchairs.

### **4.**

Meals must be served by employees who have received training in the sanitary preparation and handling of food.

### **5.**

Each meal must provide one-third of the daily nutritional allowances recommended by the Food and Nutrition Board of the Institute of Medicine of the National Academies.

### **6.**

Any client who is in the facility for 5 hours or more a day must be served a meal. If he or she is in the facility for more than 6 hours in any day, additional nourishment

must be provided.

**7.**

Meals must be served in a manner suitable for the client and prepared with regard for individual preferences and religious requirements. Special diets and nourishment must be provided as ordered by the client's physician. If meals are prepared within the facility, the facility must consult with a licensed dietitian for at least 4 hours each month on the planning and serving of meals. If meals are prepared outside of and delivered to the facility, the facility shall develop and provide an alternative for any client on a special diet. The facility shall not accept a client who requires a special diet if it cannot develop an alternative which conforms to the client's prescribed diet.