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Title 28@ HEALTH AND SAFETY

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Part IV@ Health Facilities

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Subpart C@ Long-Term Care Facilities

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Chapter 211@ PROGRAM STANDARDS FOR LONG-TERM CARE NURSING FACILITIES

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Section 211.6@ Dietary services

211.6 Dietary services

(a)

Menus shall be planned and posted in the facility or distributed to residents at least 2 weeks in advance. Records of menus of foods actually served shall be retained for 30 days. When changes in the menu are necessary, substitutions shall provide equal nutritive value.

(b)

[Reserved].

(c)

[Reserved].

(d)

[Reserved].

(e)

[Reserved].

(f)

Dietary personnel shall practice hygienic food handling techniques. Employees shall wear clean outer garments, maintain a high degree of personal cleanliness and conform to hygienic practices while on duty. Employees shall wash their hands thoroughly with soap and water before starting work, after visiting the toilet room and as often as necessary to remove soil and contamination.