

70907 Dietetic Service Staff

Section 70275 shall be replaced by the following:

(a)

A registered dietitian shall be employed on a full-time, part-time or consulting basis for approval of all menus and participation in development or revision of dietetic policies and procedures and in planning and conducting in-service education programs.

(b)

Sufficient dietetic service personnel shall be employed, oriented, trained and their working hours scheduled to provide for the nutritional needs of the patients and to maintain the dietetic service areas. If dietetic service employees are assigned duties in other service areas, those duties shall not interfere with the sanitation, safety or time required for dietetic work assignments.

(c)

A record shall be maintained of the number of persons by job title employed full or part-time in dietetic services and the number of hours each works weekly.

(d)

Hygiene of Dietetic Service Staff. (1) Dietetic service personnel shall be trained in basic food sanitation techniques, shall be clean, wear clean clothing, including a cap and/or a hair net and shall be excluded from duty when affected by skin infection or communicable diseases. Beards and mustaches which are not closely

cropped and neatly trimmed shall be covered. (2) Employee's street clothing stored in the kitchen area shall be in a closed area. (3) Kitchen sinks shall not be used for handwashing. Separate handwashing facilities with soap, running water and individual towels shall be provided. (4) Persons other than dietetic personnel shall not be allowed in the kitchen area unless required to do so in the performance of their duties.

(1)

Dietetic service personnel shall be trained in basic food sanitation techniques, shall be clean, wear clean clothing, including a cap and/or a hair net and shall be excluded from duty when affected by skin infection or communicable diseases. Beards and mustaches which are not closely cropped and neatly trimmed shall be covered.

(2)

Employee's street clothing stored in the kitchen area shall be in a closed area.

(3)

Kitchen sinks shall not be used for handwashing. Separate handwashing facilities with soap, running water and individual towels shall be provided.

(4)

Persons other than dietetic personnel shall not be allowed in the kitchen area unless required to do so in the performance of their duties.