

§418.110(m) Standard: Meal service and menu planning.

The hospice must furnish meals to each patient that are—

Interpretive Guidelines §418.110(m)

The intent of this regulation is to assure that the nutritive value of food is not compromised and destroyed because of prolonged food storage, light, and air exposure.

Food should be palatable, attractive, and served at the proper temperature as determined by the type of food.

- Food-palatability refers to the taste and/or flavor of the food.
- Food attractiveness refers to the appearance of the food when served.
- Food temperature is food served at preferable temperature (hot foods are served hot and cold foods are served cold) as discerned by the patient and customary practice.