

72341 Dietetic Service-Menus

(a)

Menus for regular and therapeutic diets shall be written at least one week in advance, dated and posted in the kitchen at least one week in advance.

(b)

All menus shall be approved by the dietitian.

(c)

If any meal served varies from the planned menu, the change and the reason for the change shall be noted in writing on the posted menu in the kitchen.

(d)

Menus shall provide a variety of foods and indicate standard portions at each meal. Menus shall be varied for the same day of consecutive weeks. If a cycle menu is used, the cycle shall be of no less than three weeks duration and shall be revised quarterly.

(e)

Menus shall be adjusted to include seasonal commodities.

(f)

Menus shall be planned with consideration of cultural background and food habits of patients.

(g)

A copy of the menu as served shall be kept on file for at least 30 days.

(h)

Itemized records of food purchases shall be kept for one year and available for review by the Department. Food purchases invoices are acceptable provided they list amounts and types of foods purchased.