

§ 76385. Food and Nutrition Services - Equipment and Supplies.

(a) Equipment of the type and in the amount necessary for the proper preparation, serving and storing of food and proper dishwashing shall be provided and maintained in good working order.

(1) The service area shall be ventilated in a manner that will maintain comfortable working conditions, remove objectionable odors, fumes and prevent excessive condensation.

(2) Fixed and mobile equipment shall be located to assure sanitation and safety and shall be of sufficient size to handle the needs of the facility.

(b) Food supplies shall meet the following standards:

(1) At least one week's supply of staple foods and at least two day's supply of perishable foods shall be maintained on the premises. Food supplies shall meet the requirements of the menu and therapeutic diets ordered.

(2) All food shall be of good quality and obtained from sources approved or considered satisfactory by federal, state or local authorities. Food in unlabeled, rusty, leaking, broken containers or cans with side seam dents, rim dents or swells shall not be accepted or retained.

(3) Milk, when served as a beverage, shall be Pasteurized Grade A or certified unless otherwise prescribed by the physician's diet order. Milk and milk products shall be processed or manufactured in milk product plants meeting the requirements of Division 15 of the California Agricultural Code. Reconstituted powdered milk shall not be used as a beverage for client use.

(4) Milk shall be served in individual containers, from a dispensing device which has been approved for such use or from the original container. In programs approved for family style dining programs, milk may be served from a pitcher or other container. Milk shall be dispensed directly into the glass or other container from which the client drinks.

(5) Catered foods and beverages from a source outside the licensed facility shall be prepared, packed, properly identified, stored and transported in compliance with these regulations and other applicable federal, state or local codes.

(6) Foods held in refrigerated or other storage areas shall be covered. Food which was prepared and not served shall be stored appropriately, clearly labeled and dated.

(7) Spoiled or contaminated food shall not be stored or served.

Note: Authority cited: Section 208 (a), Health and Safety Code. Reference: Section 1276, Health and Safety Code.

22 CCR § 76385, 22 CA ADC § 76385