

73333 Dietetic Service-Menus

(a)

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

(b)

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

(c)

Menus shall provide a variety of foods in adequate amounts at each meal. Menus shall be different 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.

(d)

Menus shall be adjusted to include seasonal commodities.

(e)

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

(f)

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

(g)

Records of food purchased shall be kept for one year and available for review by

the Department.