

## **73343 Dietetic Service-Staff**

### **(a)**

Food Service Supervisor. A full-time person qualified by training and experience shall be employed to be responsible for the operation of the food service.

### **(b)**

Professional Dietitian. If the facility accepts or retains patients in need of medically prescribed special diets, the menus for such diets shall be planned by a dietitian.

### **(c)**

Sufficient staff 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 services, those duties shall not interfere with the sanitation, safety or time required for dietetic work assignments.

### **(d)**

Current work schedules by job titles and weekly duty schedules shall be posted.

### **(e)**

Dietetic services personnel shall be trained in basic food sanitation techniques, wear clean clothing, including a cap 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. (1) Employees

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

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