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Title 22@ Social Security

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Division 5@ Licensing and Certification of Health Facilities, Home Health Agencies, Clinics, and Referral Agencies

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Chapter 4@ Intermediate Care Facilities

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Article 3@ Services

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Section 73345@ Dietetic Service-Equipment and Supplies

## **73345 Dietetic Service-Equipment and Supplies**

### **(a)**

Equipment of the type and in the amount necessary for the proper preparation, serving and storing of food and for proper dishwashing shall be provided and maintained in good working order. (1) The dietetic 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 in the dietetic service shall be located to assure sanitation and safety and shall be of sufficient size to handle the needs of the facility.

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Fixed and mobile equipment in the dietetic service shall be located to assure sanitation and safety and shall be of sufficient size to handle the needs of the facility.

### **(b)**

Food Supplies. (1) At least one week's supply of staple foods and at least two days' supply of perishable foods shall be maintained on the premises. Supplies shall be appropriate to meet the requirements of the menu and therapeutic diets ordered. (2) All food shall be of good quality and procured from sources approved

or considered satisfactory by federal, state or local authorities. Food in unlabeled, rusty, leaking, broken containers, or cans with side seams or rim dents or swells shall not be accepted or retained. (3) Milk, milk products and products resembling milk shall be processed or manufactured in milk product plants meeting the requirements of Division 15 of the California Food and Agricultural Code. (4) Milk shall be served in individual containers, the cap or seal of which shall not be removed except in the presence of the patient. Homogenized milk may be served from a dispensing device which has been approved for such use. Milk served from a milk-dispensing device shall be dispensed directly into the glass or other container from which the patient 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 appropriately covered. Food which was prepared and not served shall be stored appropriately, clearly labeled and dated.

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