

§ 76383. Food and Nutrition Services - Staff.

(a) A dietitian shall be employed on at least a part-time basis in all facilities. A part-time dietitian shall provide at least 13 hours of services each calendar month.

(b) If a dietitian is not employed full-time, a full-time person shall be employed who meets the requirements of a dietary service supervisor and shall be responsible for the operation of the food service. The dietetic supervisor may also cook, provided time is allowed to meet managerial responsibilities.

(c) Staff shall be employed, oriented, trained and their working hours scheduled to provide for the nutritional needs of the clients 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 time schedules shall be posted.

(e) Food and nutrition 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 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 food and nutrition services personnel shall not be allowed in the kitchen areas unless required to do so in the performance of their duties. This does not exclude from the kitchen area clients in an organized training program as specified in their individual program plans.

(f) Smoking shall not be permitted in kitchen areas.

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

22 CCR § 76383, 22 CA ADC § 76383