

## **76373 Food and Nutrition Services-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 and indicate standard portions 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 clients.

### **(f)**

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

### **(g)**

Records of specific food types purchased shall be kept for one year and available for review by the Department.