

77077 Dietetic Services

(a)

The total daily diet for patients shall be of the quality and in the quantity necessary to meet the needs of the patients and shall meet the "Dietary Reference Intakes: The Essential Guide to Nutrient Requirements" (2006) adopted by the National Research Council of the National Academy of Sciences, Institute of Medicine, hereby incorporated by reference, adjusted to the age, activity and environment of the group involved. All food shall be of good quality and be selected, stored, prepared and served in a safe and healthful manner. The following shall apply: (1) Arrangements shall be made so that each patient has available at least three meals per day. Not more than fourteen (14) hours shall elapse between the third and first meal. (2) A facility may choose to purchase, store and prepare the required food for its patients, or it may choose to purchase prepared meals from other appropriate sources, through a written contract. (3) When a non-inpatient program exceeds four hours, nourishment or snacks shall be available. (4) A person shall be designated by the administrator to be responsible for the management and operation of the food service. This may be provided by a full-time or part-time employee with the facility, or through a written contract with an outside supplier or food service. If this person is not a dietitian, provision shall be made for consultation from a person so qualified, who shall provide this consultation at least 4 hours every three months. If total food service is by

contract, a staff member will be designated to monitor the operation of the food service within the facility. (5) If patients participate in food preparation and/or service to inpatients as part of their interdisciplinary treatment plan, they shall comply with the same policies and procedures as those required for food service employees. (6) Pesticides and other toxic substances shall not be stored in the food store rooms, kitchen areas, or where kitchen equipment or utensils are stored, or accessible to patients. (7) Supplies of staple foods for a minimum of two days shall be maintained on the premises. (8) All kitchen equipment, fixed or mobile, and dishes, shall be kept clean and maintained in good repair and free of breaks, open seams, cracks or chips. (9) All utensils used for eating and drinking and in the preparation of food and drink shall be cleaned and sanitized after each usage. (10) The facility shall maintain a written plan to provide patients' food service in emergencies.

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(b)

Provisions shall be made to provide patients with access to beverages and nourishments at times when the main dietary service is not in operation.