

79213 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 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. Exceptions may be allowed on weekends and holidays providing the total daily food needs are met. Not more than fifteen (15) hours shall elapse between the third and first meal. (2) When a non-inpatient program exceeds four hours, nourishment or snacks shall be available. (3) In facilities licensed for fifty (50) patients or more, a full-time employee qualified by formal training or experience shall be responsible for the operation of the food service. If this person is not a dietitian, provision shall be made for consultation from a person so qualified. Menus shall be made available for review by the patients served or their designated representatives and the Department upon request. (4) If patients participate in food preparation and/or service to inpatients as part of their interdisciplinary recovery plan they shall comply with the same policies and

procedures as those required of food service employees. (5) Pesticides and other toxic substances shall not be stored in food storerooms, kitchen areas, or where kitchen equipment or utensils are stored, or accessible to patients. (6) Supplies of staple foods for a minimum of one week and perishable foods for a minimum of two days shall be maintained on the premises. (7) 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. (8) All utensils used for eating and drinking and in the preparation of food and drink, shall be cleaned and sanitized after each usage.

(1)

Arrangements shall be made so that each patient has available at least three meals per day. Exceptions may be allowed on weekends and holidays providing the total daily food needs are met. Not more than fifteen (15) hours shall elapse between the third and first meal.

(2)

When a non-inpatient program exceeds four hours, nourishment or snacks shall be available.

(3)

In facilities licensed for fifty (50) patients or more, a full-time employee qualified by formal training or experience shall be responsible for the operation of the food service. If this person is not a dietitian, provision shall be made for consultation from a person so qualified. Menus shall be made available for review by the patients served or their designated representatives and the Department upon request.

(4)

If patients participate in food preparation and/or service to inpatients as part of their interdisciplinary recovery plan they shall comply with the same policies and procedures

as those required of food service employees.

(5)

Pesticides and other toxic substances shall not be stored in food storerooms, kitchen areas, or where kitchen equipment or utensils are stored, or accessible to patients.

(6)

Supplies of staple foods for a minimum of one week and perishable foods for a minimum of two days shall be maintained on the premises.

(7)

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.

(8)

All utensils used for eating and drinking and in the preparation of food and drink, shall be cleaned and sanitized after each usage.

(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.