

79699 Dietary Service Equipment, Space, and Supplies

(a)

Equipment of the type and in the amount necessary for the proper preparation, serving and storage of food and for proper dish washing shall be provided and maintained in good working order.

(b)

All food shall be of good quality. Food in unlabeled, rusty, leaking broken containers or cans with side seam dents, rim dents or swells shall not be retained or used.

(c)

Foods held in refrigerated or other storage areas shall be covered. Liquids and foods which are prepared and not served shall be tightly covered, clearly labeled and dated.

(d)

Spoiled or contaminated food shall not be served.

(e)

The dietetic service area shall be ventilated in a manner that will maintain comfortable working conditions, remove objectionable odors and fumes and prevent excess condensation.

(f)

Persons other than dietetic service personnel shall not be allowed in the kitchen

areas unless required to do so in the performance of their duties.

(g)

Smoking shall not be permitted in kitchen areas.

(h)

An office or other suitable space shall be provided for the dietitian or dietetic service supervisor.

(i)

Kitchen sinks shall not be used for hand washing. Separate hand washing facilities with soap, running water, individual towels and waste receptacles shall be provided.