

85076 Food Service

(a)

In addition to Section 80076, the following shall apply.

(b)

The licensee shall meet the food service personnel requirements specified in Section 85065(e).

(c)

The following requirements shall be met when serving food: (1) Meals served on the premises shall be served in one or more dining rooms or similar areas in which the furniture, fixtures and equipment necessary for meal service are provided.

(A) Such dining areas shall be located near the kitchen so that food may be served quickly and easily. (2) Tray service shall be provided in case of temporary need.

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(2)

Tray service shall be provided in case of temporary need.

(d)

The licensee shall meet the following food supply and storage requirements: (1)

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

(2) Freezers shall be large enough to accommodate required perishables and shall be maintained at a temperature of zero degrees F (-17.7 degrees C). (3)

Refrigerators shall be large enough to accommodate required perishables and shall maintain a maximum temperature of 45 degrees F (7.2 degrees C). (4)

Freezers and refrigerators shall be kept clean, and food storage shall permit the air circulation necessary to maintain the temperatures specified in (2) and (3) above.

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Freezers and refrigerators shall be kept clean, and food storage shall permit the air circulation necessary to maintain the temperatures specified in (2) and (3) above.

(e)

Clients shall be encouraged to have meals with other clients.

(f)

Clients who do not elect to have all meals provided by the facility as specified in Section 80076(a)(3), but whose conditions subsequently change so that self-purchase of foods and self-preparation of meals is no longer a viable alternative, shall receive full meal service.