

§ 76886. Food and Nutrition Services - Menus.

- (a) Menus for regular, therapeutic and modified diets shall be written at least one week in advance, dated and posted in the facility 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.
- (c) Menus shall provide a variety of foods and indicate standard portions for 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) A copy of the menu as planned and as served shall be kept on file for at least 30 days.
- (f) Records of food purchases shall be kept for one year and available for review by the Department.

Note: Authority cited: Sections 208.4 and 1267.7, Health and Safety Code. Reference: Section 1276, Health and Safety Code.

22 CCR § 76886, 22 CA ADC § 76886