

Section for Long Term Care
Regulation
Provider Meeting, Fall 2017

**Food Safety and Kitchen Requirements,
483.60 (i)**

- ▶ Discuss the Kitchen/Food Service Survey Protocol
 - Food Storage Requirements
 - Food Preparation
 - Food Service Sanitation
 - Survey/Inspection protocols

Food and Nutrition Services

- ▶ The facility must- (F371 /F812)
- ▶ Procure food from sources approved or considered satisfactory by federal, state, or local authorities.
 - May include food items obtained directly from local producers, subject to applicable State and local laws or regulations.
 - Does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food handling practices
 - Does not preclude residents from consuming foods not procured by the facility

Food and Nutrition Services

- ▶ 19CSR 30-87.010, 020, 030
 - Sanitation Requirements for Long-Term Care Facilities (all levels)
- ▶ 19 CSR 30-85.052
 - Dietary Requirements for ICF and SNF
- ▶ 19 CSR 30-86.052
 - Dietary Requirements for RCF and ALF

Food and Nutrition Services

- ▶ *Food Storage*
 - Refrigerators and Freezers
 - Appropriate temperatures for storing (refrigerator and freezer)
 - At or below 0 degrees F
 - At or below 41 degrees F (ICF/SNF)
 - At or below 45 degrees F (RCF/ALF)

Food Safety Requirements

- ▶ Are refrigerated foods covered, dated, labeled, and shelved to allow air circulation?
- ▶ Are foods stored correctly (e.g., cooked foods stored above raw meat, egg and egg-rich foods refrigerated)?

Food Safety Requirements

- ▶ **Dry storage**
 - Evidence of rodents/pests on shelves, floor, cupboards
 - Is stored food covered? Are lids closed and sealed? Are food containers in good condition? Dents? Evidence of damage to packaging? Is food stored off of the floor?

Food Safety Requirements

- ▶ **Food Preparation**
 - Eggs, cracked or sound at time of use
 - Thawing practices of frozen raw meat
 - Thawed in refrigerator or under cold, running water?
 - Is microwave oven acceptable for thawing?
 - Food contact surfaces
 - Appropriate measures to prevent food-borne illness?

Food Safety Requirements

- ▶ **Sanitation**
 - Hot foods maintained at the appropriate temperature
 - Cold foods maintained at the appropriate temperature
 - Condition of food trays, dinnerware, and utensils
 - Foods covered until served
 - Food protected from contamination during transportation and distribution
 - Employee handwashing (before and after handling food)
 - Prep staff using clean utensils when necessary and following infection control practices (what are those?)

Food Safety Requirements

- ▶ Holding temps:
 - Steam table-140 degrees F (RCF/ALF)
 - 135 degrees F (ICF/SNF)
 - Room trays- 120 degrees F
- ▶ Survey/Inspection protocol:
 - Testing of steam table temperatures (all food items) at the end of food service to determine true holding temperature

Food Sanitation-Pests

- ▶ Pests
 - Flies
 - Mice
 - Cockroaches
- ▶ Sources/Causes (most common and easiest to fix)
 - Trash cans uncovered
 - Doors propped open
 - Lack of preventative measures (monthly exterminator)
 - Not following exterminator recommendations
 - Supervisor staff routinely monitoring to ensure first two bullet points

Food Safety Requirements

- Food protected from contamination during transportation and distribution
- Employee handwashing (before and after handling food)
- Prep staff using clean utensils when necessary and following infection control practices (what are those?)
- Food prep equipment (dishes, pans, and utensils) sanitized to destroy potential food borne illness
- Dishwasher water temperatures (wash and rinse) to ensure appropriate sanitizing

Survey/Inspection Protocols

- ▶ Dishwashing
 - Automatic dishwasher:
 - Proper temperature
 - Chemical sanitation
 - Three compartment sink:
 - Wash/rinse/sanitize
 - Chemical use according to manufactures instructions

Survey/Inspection Protocols

- ▶ Dishware Drying
 - Air dried
 - Method of drying
 - Are dishes stacked

Survey/Inspection Protocols

Information in:

- Observations of staff during meal prep and food service
- Interview with dietary staff
- Record review

Survey Protocols

- ▶ Test tray
 - Surveyor assesses sufficient quantity for a test tray
 - Request a test tray off a hall cart and replace with new tray from the line
 - Test food temperatures (hot and cold)
 - Taste the food items assessing for palatability, flavor, seasoning, temperature
 - Interview dietary staff regarding any identified issues

Survey Protocols

- ▶ Weight- Are there identified problems with residents weight (both loss and gain)
 - Review sampled residents weights
 - Interview dietary and nursing staff about residents food intake
 - Meal service observations

Complaints

- ▶ Food complaints? (taste, amount, quantity, temperature, quality)
 - Review sampled residents weights
 - Interview dietary and nursing staff about residents food intake
 - Interview residents/family members
 - Meal service observations


