

LONG TERM CARE SURVEY

SURVEY AREA	OBSERVATION	INTERVIEWING	RECORD REVIEW	EVALUATION FACTORS	CROSS REFERENCE
<p>C. Preparation F204 SNF 405.1125(e)</p>	<p>Observe: o Feeding assistance is provided or not provided by staff o Length of time residents sit and wait for meal service o Food is served soon after cooking or refrigerated o Trays are free of spillage of foods or liquids o Foods are appropriately covered and kept at a proper temperature o Cooking and service utensils are clean, sanitary and greaseless o Refrigerated foods must be covered o Leftover and pre-cooked foods must be dated and labeled o All cooked food stored above raw meats in refrigerator o Temperature gauge on or in refrigerator to record temperature o Shelving to allow air circulation o Food not stored in refrigerator must be stored off the floor (This is applicable to food stored in walk-in refrigerator and freezer.)</p>		<p>Review: o Plan of Care o Progress notes o Notes from other professional disciplines to determine rehabilitation potential to self feed, use of assistance devices. o Record of food substitution to determine alternate choice provided o Standardized recipes</p>	<p>The facility has kitchen and dietetic service areas adequate to meet the food service needs. These areas are properly ventilated, arranged, and equipped for sanitary refrigeration, storage, and preparation of food. Equipment and storage areas are clean, well maintained, within proper temperatures ranges, and safe</p> <p>Proper temperatures: (Fahrenheit)  Frozen food storage -- 0 or below  Cold food storage -- 40-45 degrees  Hot food holding equipment -- 140 degrees minimum  Dishwasher wash cycle -- 150 - 160 degrees  Dishwasher rinse cycle -- 160-180 degrees or a color change in the soap; or adherence to manufacturers recommendations</p>	
<p>F205</p>	<p>1. Food is prepared by methods that conserve its nutritive value and flavor.</p>				
<p>F206</p>	<p>2. Meals are palatable, served at proper temperatures. They are cut, ground, chopped, pureed or in a form which meets individual resident needs.</p>				
<p>F207</p>	<p>3. If a resident refuses food served, appropriate substitutes of similar nutritive value are offered.</p>				