

LONG TERM CARE SURVEY

SURVEY AREA	OBSERVATION	INTERVIEWING	RECORD REVIEW	EVALUATION FACTORS	CROSS REFERENCE
<p>F207 (Cont'd)</p> <p>INTENT</p> <p>To provide foods that are safe and nutritious</p> <p>SNF 495.1125(e)</p>	<ul style="list-style-type: none"> - No rust on shelves - No dripping or spillage on shelves and floors - Degree to which diet modification is commensurate with residents tolerance and capability - Residents for meal satisfaction - Observe appearance of food color, texture, aroma, and flavor - Less than 75% of meal is consumed - Type of substitutions provided 		<ul style="list-style-type: none"> - Progress notes - Diet card - Day's menu substitute record 	<p>Dietary personnel are clean and free of infectious disease. They practice acceptable techniques and procedures to keep foods at proper temperatures and protected against contamination.</p> <p>Is dietary information pertinent to dietary modification?</p> <p>Has resident been assessed for eating program to maintain independence?</p> <p>The food substitute is of similar nutritive value as the refused item (e.g., milk refused, alternate of calcium rich food should be provided.</p>	