Food Service Observations and Interviews

**Food Services:** General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).

- [ ] Overall cleanliness of kitchen area (6505)
- [ ] Proper hand hygiene and glove use (02305 and 02310) during food preparation and service
- [ ] Staff cleanliness, use of hair restraints and hygienic practices (02325, 02335, 02410)
- [ ] Food stored with proper temperature controls (for example, no potentially hazardous foods, such as beef, chicken, pork thawing at room temperature) (03510)
- [ ] Food from approved sources (03200) (for example food from known providers, no home prepared items)
- [ ] No ill food workers present (02220)
- [ ] Chemicals labeled and properly stored (07200)
- [ ] Person in charge to provide a copy of the food handlers' cards for meal preparation staff observed during the meal observed in this inspection. (02120)
- [ ] Person in Charge describes process for staff to report illnesses and procedures used when an ill food workers reports an illness (02205, 02220, 02225)
- [ ] Person in Charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)
- [ ] Person in Charge or designee describes steps taken to prevent cross-contamination of food items (03306)

**Notes:**

**Food Preparation and Service:** Observe for proper food preparation, thawing of frozen items, areas used for food preparation, and proper temperature controls, for example.

- [ ] Person in Charge or designee describes how food contact surfaces are thoroughly cleaned/rinsed/sanitized (4640 washing, 04645 rinsing, 04700 sanitization)
- [ ] Person in Charge describes process to check food temperatures
- [ ] Person in Charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F, ground meat at least 155°F, fish and other meats 145°F)
- [ ] Person in Charge or designee describes how food items are properly reheated (03400)
- [ ] No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300)
- [ ] Proper hand hygiene and glove use (see above)
- [ ] Fruits and vegetables are thoroughly rinsed (washed) (03318)
- [ ] Hot foods held at ≥135°F prior to serving (03525) *(facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer)*
- [ ] Cold foods held at ≤41°F prior to serving (03525) *(facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer)*

**Notes:**
### Food Storage: Observe for food storage to prevent contamination and to promote proper temperature controls.

- Store rooms free from rodents and pests (06550)
- Refrigerator temperature is maintained at ≤41°F (internal temperature of potentially hazardous food must be at ≤41°F) (03525)
- Foods are frozen in freezer (no specific temperature requirement) (03500)
- Raw meats stored below or away from ready to eat food (03306)
- Potentially hazardous foods are properly cooled (within two hours going from 135°F to 70°F and then to ≤41°F within a total of six hours or following the rapid cooling procedure of continuous cooling in a shallow layer of 2 inches or less, uncovered, protected from cross contamination, in cooling equipment maintaining an ambient air temperature of ≤41°F or other methods as described in regulation) (03515)

**Notes:**

### Food Storage: Observe for food storage to prevent contamination and to promote proper temperature controls.

- **Menus:**
  - Provide Variety
  - Are nutritious, meets the clients’ dietary needs
  - Are palatable and served at proper temperature (if issues with food palatability temperature and/or palatability, consider obtaining a meal sample)
  - Are attractively served
  - Alternate choices for entrees are available
  - Prescribed diets available per diet manual
  - Menus are posted

- **Dining Observation:**
  - Clients who need assistance for eating or swallowing concerns receive it timely, appropriately and in a dignified manner
  - Meals are distributed in a timely manner
  - For each sampled client being observed, identify any special needs and interventions planned to meet their needs
  - Tables adjusted to accommodate wheelchairs
  - Clients prepared for meals, dentures, glasses and/or hearing aides are in place
  - Adaptive equipment is available per need
  - Clients at the same table are served and assisted concurrently
  - Sufficient staff are available for the distribution of meals and assistance
  - Sufficient time is allowed for clients to eat
  - Sufficient dining space available in all dining areas
  - Dining atmosphere is pleasant
  - Family members are accommodated for dining with their client
  - Meals are provided as written on posted menu
  - Meals provided in client rooms are served promptly to ensure proper

**Notes:**

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Additional notes: