



ESF Food Service Observations and Interviews

ENHANCED SERVICES FACILITY NAME		LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	Inspection Type: <input type="checkbox"/> Full <input type="checkbox"/> Complaint: Number _____		
Kitchen on site: <input type="checkbox"/> Yes <input type="checkbox"/> No; if not, location of contracted kitchen:			
A. Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).			
<ul style="list-style-type: none">• Overall cleanliness of kitchen area (06505)• Free from rodents and pests (06550)• 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 from approved sources (03200) (for example, food from known providers, no home prepared items)• 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)• No ill food workers present (02220)• Person in Charge describes process for staff to report illnesses and procedures used when an ill food worker 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)			
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B. Food Preparation: Observe for proper food preparation, sanitation, and storage.			
<ul style="list-style-type: none">• Person in charge or designee describes how food contact surfaces are thoroughly cleaned / rinsed / sanitized (04645, 04700)• Person in charge or designee describes steps taken to prevent cross-contamination of food items (03306)• No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300)• Fruits and vegetables are thoroughly rinsed (washed) (03318)• Raw meats stored below or away from ready to eat food (03306)• Stored food is date marked (03526) (resource: Department of Health Date Marking Toolkit)			
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C. Food Storage: Observe for proper time / temperature controls.

- Food stored with proper temperature controls (for example, no potentially hazardous foods such as beef, chicken, pork thawing at room temperature) (03510)
- Refrigerator temperature is maintained at <40°F (internal temperature of potentially hazardous food must be at <40°F) (03525)
- Foods are frozen in freezer (no specific temperature requirement) (03500)
- Potentially hazardous foods are properly cooled (within two hours of 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 two 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)
- Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F [instantaneous], ground meat at least 158°F [instantaneous], fish and other meats 145°F [15 seconds])
- Person in charge describes process to check food temperatures
- Person in charge or designee describes how food items are properly reheated (03400)
- Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer
 - Hot foods held at ≥135°F prior to serving (03525)
 - Cold foods held at ≤ 41°F prior to serving (03525)

Food Temperature: _____°F; _____(Date and time); _____(location)

Food Temperature: _____°F; _____(Date and time); _____(location)

Food Temperature: _____°F; _____(Date and time); _____(location)

NOTES

D. Menus: Review current and past menus.

Menus (0340):

- Written one week in advance(1)(e)(i)
- Indicate the date, day of week, month, and year (1)(e)(ii)
- Include all food and snacks served that contribute to nutritional requirements (1)(e)(iii)
- Are kept at least six months (1)(e)(iv)
- Provide variety (1)(e)(ii)
- Are not repeated for at least three weeks, except breakfast as outlined in (1)(i)(vii)
- Document on current day's menu and record on original menu when changes in current days menu are necessary (1)(h)
- If an alternate choice in entrees is served, alternate entrees must be recorded on the menu (1)(i)

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E. Meals and Snacks: Observe meal planning to meet resident's dietary needs

Meals and snacks (0430):

- Minimum of three meals provided (1)(a)
- Snacks between meals and in evening are provided at regular intervals (1)(b)
- Provide access to fluids and snacks at all times (1)(c)
- When person centered service plan indicates, resident must have ability to select own snacks and beverages without having to ask staff member for assistance (4)
- Provide sufficient time and staff support for residents to consume meals (1)(d)
- Serve nourishing, palatable and attractively presented meals for age, gender and activities (1)(g)
- Substitute foods of equal nutrient value when changes in current days menu are necessary (1)(h)
- Delivered to resident's room or posted except as specified (1)(e)(i)
- Alternate choices for entrees are available (1)(i)
- Are nutritious, meets the residents' dietary needs (1)(g)
- Are palatable and served at proper temperature (if issues with food temperature and/or palatability, consider obtaining a meal sample) (1)(e)(i)

Meals and snacks served as ordered (0430):

- Prescribed general low sodium general diabetic and mechanical soft food diets according to a diet manual (2)(a)
- Diet manual is available to and used by staff persons responsible for food preparation (2)(i)
- Diet manual is approved by a dietitian (2)(ii)
- Diet manual is reviewed and updated as necessary or at least every five years (2)(iii)
- Prescribed nutrient concentrates and supplements when prescribed in writing by a health care practitioner (2)(b)
- At resident's request provide nonprescribed modified / therapeutic diet and nutritional concentrates or supplements (3)(a)(b)

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F. Dining Service: Observe mealtime dining service			
<ul style="list-style-type: none">Residents who need assistance for eating or swallowing concerns receive it timely, appropriately, and in a dignified mannerMeals are distributed in a timely mannerFor each sampled resident being observed, identify and special needs and interventions planned to meet their needsTables adjusted to accommodate wheelchairsResidents prepared for meals, dentures, glasses, and/or hearing aides are in placeAdoptive equipment is available per needResidents at the same table are served and assisted concurrentlySufficient staff are available for the distribution of meals and assistanceSufficient time is allowed for residents to eatSufficient dining space available in all dining areas (0430)(1)(k)Dining atmosphere is pleasantFamily members are accommodated for dining with their residentMeals are provided as written on posted menuMeals provided in resident rooms are served promptly to ensure proper temperature			
NOTES			