

Dietary services.

Each community alternative home shall provide dietary services that meet at least the following standards:

- (A) Each day, the home shall make available at least three nourishing and appetizing meals to all residents. The home shall have food, including snacks, reasonably available to meet the individual needs of all residents;
- (B) The home shall prepare food for residents who have special dietary needs in accordance with dietary instructions from a physician or licensed dietitian. The home shall obtain the following information from the physician or dietitian:
 - (1) A written list of permitted and excluded foods;
 - (2) Recommended meal patterns and food preparation techniques;
 - (3) A list of resources that the home can consult for additional guidance.
- (C) The home shall maintain at all times a one week supply of staple and a two-day supply of perishable foods;
- (D) The home shall observe, supervise and assist a resident if the resident requests or needs observation, supervision, or assistance. The home shall ensure that food texture is appropriate to the individual needs of the resident, except that no syringe feedings are permitted;
- (E) The home shall prepare, cook, serve, transport, and store food in a manner that protects it against contamination and spoilage. The home shall assure that the kitchen and dining areas are cleaned after each meal;
- (F) The home shall provide and maintain clean and sanitary kitchen and dining areas, and a clean and sanitary supply of eating and drinking utensils, pots, and pans for use in preparing and eating meals and snacks;
- (G) The home shall place food scraps and trash in garbage cans with tight-fitting lids and bag liners, and shall empty garbage cans daily, or more often if needed;
- (H) The home shall provide meals that include a variety of foods accommodating religious restrictions and ethnic and cultural preferences of residents, in accordance with the home's policy; and
- (I) If applicable, the home shall have a valid food service license, issued under Chapter 3732. of the Revised Code, and shall meet the appropriate food service operation licensure standards prescribed by Chapter 3701-21 of the Administrative Code.

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