

BINDER BASICS:

# FOOD & NUTRITION SERVICES



*This binder contains a “how-to” framework for initiating and maintaining a meaningful food and nutrition services program.*

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# TABLE OF CONTENTS

## **INTRODUCTION . . . . .1**

Food and Nutrition Services . . . . .1

How to Use This Binder . . . . .1

## **Food Services**

## **CHAPTER 1: JOB DESCRIPTION . . . . .2**

CMS Required Elements . . . . .2

Major Duties and Responsibilities . . . . .3

## **CHAPTER 2: COMPETENCY . . . . .4**

What Training Is Necessary? . . . . .4

Demonstrating Competency . . . . .5

Ways to Evaluate Competency . . . . .5

Frequency of Trainings . . . . .5

## **CHAPTER 3: EMPLOYEE HEALTH & HYGIENE . . . . .6**

Employee Personal Hygiene . . . . .6

Employee Health . . . . .6

Required Employee Training . . . . .6

## **CHAPTER 4: FOOD PROCUREMENT, RECEIVING & STORAGE. . . . .8**

Food Procurement . . . . .8

Food Receiving . . . . .8

Food Storage . . . . .8

## **CHAPTER 5: MENU PLANNING & NOURISHMENT . . . . .11**

Menu Planning Requirements . . . . .	11
Nutritional Value . . . . .	12
Frequency of Meals and Snacks . . . . .	12

## **CHAPTER 6: FOOD PREPARATION . . . . .13**

Step 1: Cross Contamination . . . . .	13
Step 2: Thawing . . . . .	13
Step 3: Final Cooking Temperature . . . . .	14
Step 4: Reheating Foods . . . . .	14
Step 5: Cooling . . . . .	14

## **CHAPTER 7: MEAL SERVICE & DISTRIBUTION . . . . .15**

What is it? . . . . .	15
What is the Purpose? . . . . .	15
Food Safety Requirements . . . . .	15
Potential Risks in Service Areas . . . . .	15
Potential Risks with Food Distribution . . . . .	16
Risks Associated with Food Stored on Units . . . . .	16

## **CHAPTER 8: SANITATION . . . . .17**

What is it? . . . . .	17
Why is it Important? . . . . .	17
How Does Equipment Become Contaminated? . . . . .	17
Proper Sanitation . . . . .	17
Sanitation Plan . . . . .	17
Additional Provisions of the Sanitation Regulation . . . . .	18

## **CHAPTER 9: HAZARD ANALYSIS . . . . .20**

What is it? . . . . .	20
What is its Purpose? . . . . .	20
What are the HACCP Principles? . . . . .	20

## Clinical Nutrition & Resident Dining

<b>CHAPTER 10: MDS QUICK GUIDE . . . . .</b>	<b>22</b>
Section K: Swallowing/Nutritional Status . . . . .	22
<b>CHAPTER 11: NUTRITIONAL ASSESSMENT . . . . .</b>	<b>24</b>
What is it? . . . . .	24
Why is it Important? . . . . .	24
What's the Best Approach? . . . . .	24
When Should it be Completed? . . . . .	24
What are the Primary Goals? . . . . .	25
CMS Guidance Concerning the Assessment . . . . .	25
<b>CHAPTER 12: NUTRITIONAL CARE PLANNING . . . . .</b>	<b>27</b>
CMS Regulations . . . . .	27
F-655 Baseline Care Plan . . . . .	27
F-656 Develop/Implement Comprehensive Care Plan . . . . .	27
F-657 Care Plan Timing and Provision . . . . .	27
Purpose . . . . .	28
Required Components . . . . .	28
Sample Care Plan . . . . .	29
<b>CHAPTER 13: RESIDENT DINING. . . . .</b>	<b>30</b>
Homelike Environment . . . . .	30
Ensuring Dignity. . . . .	31
Resident Self-Determination . . . . .	31
Dietary Needs/Food Substitutions. . . . .	31
Dining Assistance . . . . .	31