

**HOMES FOR THE AGED
ONSITE INSPECTION – KITCHEN & DINING AREA**

- ___ 1953(1) Prepare and post regular and therapeutic or special menus for current week. Changes written on the menu to show as actually served.
- ___ 1953(2) Menus maintained for 3 months.
- ___ 1954 Meal census ___ Kind/amount of food for 3 months
- ___ 1976(5) Kitchen, dietary area & all food stored, prepared, served or transported protected against potential contamination
- ___ 1976(6) Food & drink clean, wholesome, manufactured; handled, stored, prepared, served safe for human consumption. (hot foods maintained at 140°F or above/cold foods at 40°F or below)
- ___ 1976(7) Perishable foods stored at temperatures which protect against spoilage. (freezer temperature 0°F or below and refrigerator at 40°F or below)
- ___ 1976(8) A reliable thermometer provided for each refrigerator and freezer
- ___ 1976(9) Individual portion of food served & not eaten shall be destroyed.
- ___ 1976(10) Separate storage area for poisonous material provided away from food service and storage areas. Poisonous material identified as such and only used under such conditions that it will not contaminate food or constitute a hazard to residents, personnel or visitors.
- ___ 1976(11) Food service equipment, multi-use utensils; smooth, easily cleanable, and durable.
- ___ 1976(12) Food service equipment and work surfaces shall be installed in such a manner as to facilitate cleaning and be maintained in a clean and sanitary condition, and in good repair.
- ___ 1976(16) Storage area for housekeeping items and janitor closet convenient to kitchen and dietary area.
- ___ 1976(13) Multi use utensil used in food storage, prep, transport or serving shall be thoroughly cleaned and sanitized – stored and handled protected from contamination. (Dishwashing temps 180°F for a plate to reach 160°F. If chemical sanitation is also utilized, hot water has to be at 130°F.)
- ___ 1976(14) Single use eating/drinking article shall be stored, handled & dispensed in sanitary manner and used only once.
- ___ 1976(15) Ice shall be manufactured, stored, transported & handled in sanitary manner.
- ___ 1976(2) lavatory for handwashing with goose neck inlet and wrist, knee or foot control. Soap and single use service towels available at each lavatory.
- ___ 1979(3) Hazardous and toxic materials shall be stored in a safe manner.
- ___ 1980 Soap and single use towels shall be available for the use of employees and visitors. Use of the common towel is prohibited.