

## **Regulatory Requirements related to Infection Control Oversight of Food Services**

### **Center for Medicare and Medicaid Services (CMS)**

#### **Conditions of Participation**

#### **Chapter 482.28**

#### **(Infection Control Education and Oversight of Safety in Food Handling)**

3. There must be administrative and technical personnel competent in their respective duties.

*Interpretive Guidelines §482.28(b)(3) The therapeutic diet manual must be approved by the dietitian and the medical staff. The publication or revision date of the approved therapeutic diet manual must not be more than 5 years old. The therapeutic diet manual (or copies of it) must be available to all medical, nursing and food service personnel.*

### **The Joint Commission**

#### **Elements of Performance**

#### **PC 02.02.03**

#### **(Infection Control Oversight of Safety in Food Handling)**

01. The hospital assigns responsibility for the safe and accurate provision of food and nutrition productions.

06. The hospital prepares food and nutrition products using proper sanitation, temperature, light, moisture, ventilation, and security.

11. The hospital stores food and nutrition products, including those brought in by patients or their families, using proper sanitation, temperature, light, moisture, ventilation, and security.

#### **IC 01.03.01**

#### **(Risk Assessment -Infection Control Oversight of Safety in Food**

## **Handling)**

The hospital identifies risks for acquiring and transmitting infections based on the following: The care, treatment, and services it provides.

### **IC01.05.01**

#### **(Infection Control Oversight of Safety in Food Handling)**

06. All hospital components and functions are integrated into infection prevention and control activities. (See also HR.01.04.01, EPs 2 and 4)

### **IC 02.02.01**

#### **(Infection Control Education and Oversight of Safety in Food Handling)**

The hospital implements its methods to communicate responsibilities for preventing and controlling infection to licensed independent practitioners, staff, visitors, patients, and families. Information for visitors, patients, and families includes hand and respiratory hygiene practices. (See also HR.01.04.01, EP 4; IC.01.05.01, EP 7)  
Note: Information may have different forms of media, such as posters or pamphlets

### **IC 02.03.01**

#### **(Employee Health Services and Infection Control)**

01. The hospital makes screening for exposure and/or immunity to infectious disease available to licensed independent practitioners and staff who may come in contact with infections at the workplace.

02. When licensed independent practitioners or staff have, or are suspected of having, an infectious disease that puts others at risk, the hospital provides them with or refers them for assessment and potential testing, prophylaxis/treatment, or counseling.

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## **California State Law: Title 22**

### **Article 3**

#### **Standard 70271**

##### **(Infection Control Oversight of Safety in Food Handling)**

Dietetic service means providing safe, satisfying and nutritionally adequate food for patients with appropriate staff, space, equipment and supplies.

#### **Standard 275**

##### **(Infection Control Oversight of Safety in Food Handling)**

f. Hygiene of Dietetic Service Staff. (1) Dietetic service personnel shall be trained in basic food sanitation techniques, shall be clean, wear clean clothing, including a cap and/or a hair net and shall be excluded from duty when affected by skin infection or communicable diseases. Beards and mustaches which are not closely cropped and neatly trimmed shall be covered. (2) Employee's street clothing stored in the kitchen area shall be in a closed area. (3) Kitchen sinks shall not be used for handwashing. Separate handwashing facilities with soap, running water and individual towels shall be provided. (4) Persons other than dietetic personnel shall not be allowed in the kitchen area unless required to do so in the performance of their duties.

#### **Standard 277**

##### **(Infection Control Oversight of Safety in Food Handling)**

Equipment of the type and in the amount necessary for the proper preparation, serving and storing of food and for proper dishwashing shall be provided and maintained in good working order. (1) The dietetic service area shall be ventilated in a manner that will maintain comfortable working conditions, remove objectionable odors and fumes and prevent excessive condensation. (2) Equipment necessary for preparation and maintenance of menus, records and references shall be provided. (3) Fixed and mobile equipment in the dietetic service area shall be located to assure sanitary and safe operation and shall be of sufficient size to handle the needs of the hospital.

b. Food Supplies. (1) At least one week's supply of staple foods and at least two (2) days supply of perishable foods shall be maintained on the premises. Supplies shall be appropriate to meet the requirements of the menu. (2) All food shall be of good quality and procured from sources approved or considered satisfactory by federal, state and local authorities. Food in unlabeled, rusty, leaking, broken containers or

cans with side seam dents, rim dents or swells shall not be accepted or retained. (3) Milk, milk products and products resembling milk shall be processed or manufactured in milk product plants meeting the requirements of Division 15 of the California Food and Agricultural Code. (4) Milk may be served in individual containers, the cap or seal of which shall not be removed except in the presence of the patient. Milk may be served from a dispensing device which has been approved for such use. Milk served from an approved device shall be dispensed directly into the glass or other container from which the patient drinks. (5) Catered foods and beverages from a source outside the hospital shall be prepared, packed, properly identified, stored and transported in compliance with these regulations and other applicable federal, state and local codes as determined by the Department. (6) Foods held in refrigerated or other storage areas shall be appropriately covered. Food which was prepared and not served shall be stored appropriately, clearly labeled and dated. (7) Hermetically sealed foods or beverages served in the hospital shall have been processed in compliance with applicable federal, state and local codes.