

**2920.5400 FOOD SERVICE.**

Subpart 1. **Sanitation and health regulations.** When the facility provides or contracts for food service, the service must comply with and meet all sanitation and health regulations.

Subp. 2. **Health rules.** Food service must be provided according to parts 4626.0010 to 4626.1870.

Subp. 3. **Dietary standards.** It is mandatory that facility menus meet recognized dietary standards. A facility's menu content and cycle must be reviewed at least biennially by a registered dietitian or nutritionist to ensure compliance with the rules specified in subpart 2 unless there have been no changes to the menu. The review and findings must be documented and kept on file.

Subp. 4. **Manager.** If the facility is preparing the meals, the facility must have a certified food manager.

Subp. 5. **Therapeutic diets.** A facility must have policies and procedures to address therapeutic diets that have been ordered by a physician.

Subp. 6. **Religious diets.** A facility must have a written policy and procedure that addresses requests for special diets by residents to accommodate religious dietary laws.

Subp. 7. **Substitutions.** A facility must keep records of one menu rotation and substitutions actually served. Substitutions must be of equal nutritional value.

Subp. 8. **Hot meals.** One of the meals served daily must be a hot meal.

**Statutory Authority:** *MS s 241.021*

**History:** *9 SR 1655; 36 SR 635*

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