

4664.0490 MEAL SERVICE.

Subpart 1. **Applicability.** A hospice provider that operates a residential hospice facility must comply with this part.

Subp. 2. **Nutritional needs.** A hospice provider must provide services designed to meet the individualized nutritional needs of each hospice patient. Special dietary restrictions must be noted on the patient's plan of care. Food and nutritional supplements must be provided to meet individual needs.

Subp. 3. **Meal preparation.** Employees, volunteers, licensed food service contractors, or providers licensed by the department may provide meal preparation in a residential hospice facility. All employees or volunteers who prepare or serve food must receive training in the safe practices of food handling. Food must be stored, prepared, distributed, and served under sanitary conditions to prevent food borne outbreaks.

Subp. 4. **Kitchen and dining areas.** The kitchen must have a refrigerator, stovetop and oven, exhaust hood, microwave oven, double-compartment sink, and dishwashing machine. The exhaust hood must be located over the stovetop and be vented to the outside. The dining area must be adequate for the hospice patients. "Adequate" means large enough to provide space for both seating and safe circulation of all persons using the dining area.

Subp. 5. **Food service equipment.** In a residential hospice facility licensed for 12 or fewer beds, the kitchen appliances may be domestic-type equipment. Enclosed storage space for nonperishables must be provided in the kitchen. All appliances must be maintained in working order.

Subp. 6. **Fines.** For each violation of the following subparts, the stated fine shall be assessed:

- A. subpart 2, \$350;
- B. subpart 3, \$350;
- C. subpart 4, \$200; and
- D. subpart 5, \$200.

Statutory Authority: *MS s 144A.752*

History: *28 SR 1639*

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