**Infection Control Regulatory Compliance**

**Related to Dietary Services**

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| **F Tag** | **Description** | **Intent** | **Potential Reasons for Deficiency** | **Survey Pathway** |
| 801 | Qualified Dietary Staff | To ensure there is sufficient and qualified staff with the appropriate competencies and skill sets to carry out food and nutrition services.  | * Dietitian / CDM unaware of the facility’s food policy for Foods Brought in From Home / Outside.

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| 802 | Sufficient Dietary Support Personnel | To ensure facility employs sufficient staff with the appropriate competencies and skills set to carry out the functions of the food and nutrition services. | * Dietary staff (Cook and Aide) unable to recall kitchen infection control requirements.
* Cook unable to recall proper temperature of food and the potential risks to residents.
* Dietary staff unaware of the facility’s food policy for Foods Brought in From Home / Outside.
* Dietary staff unaware of how to reheat food that was brought into the facility by a family member.
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| 812 | Food Procurement, Store/Prepare / Serve-Sanitary | To ensure that the facility: Follows proper sanitation and food handling practices to prevent the outbreak of foodborne illnesses. Ensures food safety is maintained when implementing various culture change initiatives such as when serving buffet style.  | * Staff reheat food without knowledge of how long the food item has been sitting at room temperature.
* Facility lacks temperature control protocols for food that is cooked and then cooled down.
* Food from fast food is found sitting in a resident’s room without dates.
* Resident / family stored open containers of food in bedside cabinet.
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| 813 | Personal Food Policy | To assure the facility has a policy regarding food brought to resident by family and other visitors.  | * Facility does not have a policy regarding food brought into the facility from the outside by family or other visitors.
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| 880 | Infection Prevention & Control | To ensure that the facility:Develops and implements an ongoing infection prevention and control program….Establishes facility wide systems for the prevention, identification, investigation and control of infections of residents, staff and visitors.  | * Dietary staff improperly wash hands with soap and water to prevent cross-contamination (i.e., between handling raw meat and other foods).
* Dietary staff observed touching their face while preparing lunch meal whether the cook or dietary aide.
* Staff utilize hygienic practices (e.g., not touching hair, face, nose, etc.) when handling food.
* Linens observed on top of tray from isolation room where dietary staff must handle.
* Family members observed reheating food in a microwave for a resident without washing their hands.
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