

1 10A NCAC 13E .0803 is adopted with changes as published in 31:06 NCR, pp. 462-474, as follows:

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3 **10A NCAC 13E .0803 MENUS**

4 (a) Menus shall be prepared according to the U.S. Department of Health and Human Services (HHS) and the U.S.
5 Department of Agriculture (USDA) Dietary Guidelines for ~~Americans~~ Americans, which is incorporated by reference
6 with all subsequent amendments and editions and is available at no cost at <http://www.health.gov/dietaryguidelines>.

7 (b) Menus shall be maintained in the kitchen and identified as to the current menu ~~day day~~, and cycle for any given
8 day for guidance of food service staff.

9 (c) Any substitutions made in the menu shall be of equal nutritional value, appropriate for therapeutic ~~diets~~ diets, and
10 documented to indicate the foods actually served to participants.

11 (d) Menus shall be planned to take into account the food preferences and customs of the participants.

12 (e) A licensed ~~dietitian/nutritionist~~ dietitian or nutritionist, pursuant to G.S. 90, Article ~~25~~ 25, shall plan or review all
13 menus, including all therapeutic diets. The facility shall maintain verification of the licensed ~~dietitian/nutritionist's~~
14 dietitian or nutritionist's approval of the therapeutic ~~diets~~ diets, including an original signature by the licensed
15 ~~dietitian/nutritionist~~ dietitian or nutritionist and the licensure number of the licensed ~~dietitian/nutritionist~~ dietitian or
16 nutritionist.

17 (f) The facility shall have a matching therapeutic diet menu for all ~~physician-ordered~~ physician or appropriate licensed
18 health professional ordered therapeutic diets, for guidance of food service staff.

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20 *History Note: Authority G.S. 131D-6.1;*

21 *Eff. April 1, 2017.*