

SECTION .0700 – NUTRITION AND FOOD SERVICE

10A NCAC 14D .0701 FOOD PROCUREMENT AND SAFETY

- (a) The kitchen, dining and food storage areas shall be clean, orderly and protected from contamination.
- (b) All food and beverage being procured, stored, prepared or served by the facility shall be protected from contamination.
- (c) All meat served to residents shall have been processed at a United States Department of Agriculture (USDA) approved processing plant.
- (d) There shall be at least a three-day supply of perishable food and a five-day supply of non-perishable food in the facility based on the menus, for both regular and therapeutic diets.

*History Note: Authority S.L. 2011-104;
Eff. October 1, 2012.*