



Assisted Living Residence (ALR) Dietary/Food Service

Residence: _____ Date of review: _____

Surveyor name: _____

Surveyor Instructions: Observations of the following should be conducted during the survey.

Section I, Dietary Review (Pertains to all facilities)

Menus/Certification in Food Safety	Indicate Compliance	
	YES (√)	NO(√)
<p>All menus, including alternate choices, shall be planned at least one week in advance, to meet the standards for nutritional care in accordance with <i>Dietary Reference Intakes: The Essential Guide to Nutrient Requirements</i>, incorporated above at § 2.2(A) of this Part, and to provide for a variety of foods, adjusted for seasonal changes, and reflecting the dietary preferences of residents.</p> <ol style="list-style-type: none"> 1. Menus shall indicate nourishments available to residents between evening meal and bedtime. 2. Menus shall be posted in a conspicuous place in the dietary department and in resident areas. 		
<p>All food services shall be conducted in accordance with the rules and regulations pertaining to Certification of Managers in Food Safety (Part 50-10-2 of this Title) that include but are not limited to the following provisions:</p> <ol style="list-style-type: none"> 1. Each residence where potentially hazardous foods are prepared shall employ at least one full-time, on-site manager certified in food safety who is at least 18 years of age. 2. Residences that primarily serve the elderly and individuals with diminished immune systems shall have a manager certified in food safety present during preparation of all hot, potentially hazardous foods. 3. Residences that have a licensed capacity of 26 or more residents and that employ 10 or more full-time equivalent employees directly involved in food preparation shall employ at least two full time, on-site managers certified in food safety. 4. Residences that have a licensed capacity of 25 or less residents and that employ five or less full-time equivalent employees involved in preparation and serving of food, shall only be required to employ one full-time manager certified in food safety. <p>(Refer to regulations if manager certified in food safety has terminated employment.)</p>		

Assisted Living Residence (ALR) Dietary/Food Service

Section II, Dietary Review

Date, most recent inspection by RIDOH's Center for Food Protection: _____ Citations: ___ Yes ___ No

Skip this section if the residence:

- Had a deficiency-free inspection conducted by RIDOH's Center for Food Protection in the last 60 days; **and**
- There has been no change in the food service director/manager who is certified in food safety since the most recent inspection conducted by RIDOH's Center for Food Protection.

Hygiene and Cleanliness	Indicate Compliance	
	YES (√)	NO(√)
Are hand sink(s) stocked (paper towels, soap) and accessible?		
Are employees practicing appropriate hand hygiene?		
Are employees wearing gloves or using clean utensils to handle ready-to-eat food and following infection control practices?		
Are food contact surfaces of equipment kept clean? (slicer, mixer, inside of ice machine)		
Are non-food contact surfaces kept clean? (shelving, refrigerator and freezer shelves, floors)		
Is dry storage maintained in a manner to prevent rodent/pest infestation?		

Food Storage/Preparation	Indicate Compliance	
	YES (√)	NO(√)
Is the refrigerator temperature 41° F or lower and are foods in the freezer frozen solid?		
Are refrigerated foods covered, dated, labeled, and shelved to allow for air circulation?		
Are foods stored correctly in the refrigerator and freezer (cooked foods above raw meat in refrigerator)?		
Are frozen, raw meats and poultry thawed in the refrigerator, microwaved as part of the cooking process, or submerged under cold, running water?		
Are foods cooked to the appropriate temperature to destroy pathogens? 165° F: poultry, stuffed fish, stuffed meat, stuffed pasta, stuffing, raw animal foods cooked in microwave, casseroles. 155° F: Ratites, mechanically tenderized and injected meats, eggs unless broken and prepared in response to a consumer's order and for immediate service. 145° F: eggs broken and prepared in response to consumer's order and for immediate service. 135° F: fruits and vegetables that are cooked for hot holding. Beef/ Lamb: Per Food Code		
Are cooked foods cooked down safely? (shallow pans, cooling paddles, etc.) 135° to 70° F in two2 hours; 135° to 41° F within four hours; total cooling process cannot exceed six hours.		
Are hot foods maintained at 135° F or higher and cold foods maintained at 41° F or lower when serving from the tray line?		
Are food contact surfaces and utensils cleaned to prevent cross-contamination and food-borne illness?		

Assisted Living Residence (ALR) Dietary/Food Service

Residence: _____ Date of review: _____

Surveyor name: _____

Food Service Sanitation	Indicate Compliance	
	YES (√)	NO(√)
Are food preparation equipment, dishes, and utensils effectively sanitized to destroy bacteria that can cause food-borne illness?		
Is dishwasher's hot water 140° F and rinse cycle 180° F or is the chemical sanitation per the manufacturer's instructions followed to achieve effective washing and sanitizing?		
Is the facility following correct manual dishwashing procedures (three-compartment sink, correct water temperature, chemical concentration, and immersion time)?		

Date/Time/ Source	Notes