



ESF Food Service Observations and Interviews

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
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LICENSOR'S NAME	Inspection Type: <input type="checkbox"/> Full <input type="checkbox"/> Complaint: Number _____
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Kitchen on site: Yes No; if not, location of contracted kitchen:

A. Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).

- Overall cleanliness of kitchen area (06505)
- Free from rodents and pests (06550)
- Proper hand hygiene and glove use (02305 and 02310) during food preparation and service
- Staff cleanliness, use of hair restraints, and hygienic practices (02325, 02335, 02410)
- Food from approved sources (03200) (for example, food from known providers, no home prepared items)
- Chemicals labeled and properly stored (07200)
- Person in charge to provide a copy of the food handlers' cards for meal preparation staff observed during the meal observed in this inspection (02120)
- No ill food workers present (02220)
- Person in Charge describes process for staff to report illnesses and procedures used when an ill food worker reports an illness (02205, 02220, 02225)
- Person in charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)

NOTES

B. Food Preparation: Observe for proper food preparation, sanitation, and storage.

- Person in charge or designee describes how food contact surfaces are thoroughly cleaned / rinsed / sanitized (04645, 04700)
- Person in charge or designee describes steps taken to prevent cross-contamination of food items (03306)
- No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300)
- Fruits and vegetables are thoroughly rinsed (washed) (03318)
- Raw meats stored below or away from ready to eat food (03306)
- Stored food is date marked (03526) (resource: [Department of Health Date Marking Toolkit](#))

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C. Food Storage: Observe for proper time / temperature controls.

- Food stored with proper temperature controls (for example, no potentially hazardous foods such as beef, chicken, pork thawing at room temperature) (03510)
- Refrigerator temperature is maintained at <40°F (internal temperature of potentially hazardous food must be at <40°F) (03525)
- Foods are frozen in freezer (no specific temperature requirement) (03500)
- Potentially hazardous foods are properly cooled (within two hours of going from 135°F to 70°F and then to <41°F within a total of six hours or following the rapid cooling procedure of continuous cooling in a shallow layer of two inches or less, uncovered, protected from cross contamination, in cooling equipment maintaining an ambient air temperature of <41°F or other methods as described in regulation) (03515)
- Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F [instantaneous], ground meat at least 158°F [instantaneous], fish and other meats 145°F [15 seconds])
- Person in charge describes process to check food temperatures
- Person in charge or designee describes how food items are properly reheated (03400)
- Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer
 - Hot foods held at ≥135°F prior to serving (03525)
 - Cold foods held at ≤ 41°F prior to serving (03525)

Food Temperature: _____°F; _____(Date and time); _____(location)

Food Temperature: _____°F; _____(Date and time); _____(location)

Food Temperature: _____°F; _____(Date and time); _____(location)

NOTES

D. Menus: Review current and past menus.

- Menus (0340):
- Written one week in advance(1)(e)(i)
 - Indicate the date, day of week, month, and year (1)(e)(ii)
 - Include all food and snacks served that contribute to nutritional requirements (1)(e)(iii)
 - Are kept at least six months (1)(e)(iv)
 - Provide variety (1)(e)(ii)
 - Are not repeated for at least three weeks, except breakfast as outlined in (1)(i)(vii)
 - Document on current day's menu and record on original menu when changes in current days menu are necessary (1)(h)
 - If an alternate choice in entrees is served, alternate entrees must be recorded on the menu (1)(i)

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E. Meals and Snacks: Observe meal planning to meet resident's dietary needs

Meals and snacks (0430):

- Minimum of three meals provided (1)(a)
- Snacks between meals and in evening are provided at regular intervals (1)(b)
- Provide access to fluids and snacks at all times (1)(c)
- When person centered service plan indicates, resident must have ability to select own snacks and beverages without having to ask staff member for assistance (4)
- Provide sufficient time and staff support for residents to consume meals (1)(d)
- Serve nourishing, palatable and attractively presented meals for age, gender and activities (1)(g)
- Substitute foods of equal nutrient value when changes in current days menu are necessary (1)(h)
- Delivered to resident's room or posted except as specified (1)(e)(i)
- Alternate choices for entrees are available (1)(i)
- Are nutritious, meets the residents' dietary needs (1)(g)
- Are palatable and served at proper temperature (if issues with food temperature and/or palatability, consider obtaining a meal sample) (1)(e)(i)

Meals and snacks served as ordered (0430):

- Prescribed general low sodium general diabetic and mechanical soft food diets according to a diet manual (2)(a)
- Diet manual is available to and used by staff persons responsible for food preparation (2)(i)
- Diet manual is approved by a dietitian (2)(ii)
- Diet manual is reviewed and updated as necessary or at least every five years (2)(iii)
- Prescribed nutrient concentrates and supplements when prescribed in writing by a health care practitioner (2)(b)
- At resident's request provide nonprescribed modified / therapeutic diet and nutritional concentrates or supplements (3)(a)(b)

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F. Dining Service: Observe mealtime dining service

- Residents who need assistance for eating or swallowing concerns receive it timely, appropriately, and in a dignified manner
- Meals are distributed in a timely manner
- For each sampled resident being observed, identify and special needs and interventions planned to meet their needs
- Tables adjusted to accommodate wheelchairs
- Residents prepared for meals, dentures, glasses, and/or hearing aides are in place
- Adoptive equipment is available per need
- Residents at the same table are served and assisted concurrently
- Sufficient staff are available for the distribution of meals and assistance
- Sufficient time is allowed for residents to eat
- Sufficient dining space available in all dining areas (0430)(1)(k)
- Dining atmosphere is pleasant
- Family members are accommodated for dining with their resident
- Meals are provided as written on posted menu
- Meals provided in resident rooms are served promptly to ensure proper temperature

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