

Alabama

LONG TERM CARE

HOSPITAL

Qualifications: N/A

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LTC Reference:

LTC Summary: Amendment date: July 30, 2016

420-5-10-.12 Dietary Services.

(1) The facility must provide each resident with a nourishing, palatable, well balanced diet that meets the daily nutritional and special dietary needs of each resident. (a) Staffing. The facility must employ a qualified dietitian either full-time, part-time, or on a consultant basis. 1. If a qualified dietitian is not employed full time, the facility must designate a person to serve as the director of food service who receives frequently scheduled consultation from a qualified dietitian. 2. "Qualified Dietitian" - Is one who is currently licensed in the State of Alabama in accordance with the provisions contained in current state statutes as governed by the Alabama Board of Examiners for Dietetic/Nutrition Practice.

Hospital Reference: 420-5-7 Hospitals: 420-5-7.14 Food and Dietetic Services

Hospital Summary: Amendment date was on August 26, 2013

420-5-7-.14 420-5-7-.14 Food Dietetic Services.

(1) The hospital shall have organized dietary services that are directed and staffed by adequate qualified personnel. However, a hospital that has a contract with an outside food management company may meet the requirements of this rule if the company has a dietitian who serves the hospital on a full-time, part-time, or consultant basis, and if the company maintains at least the minimum standards specified in this rule and provides for constant liaison with the hospital medical staff for recommendations on dietetic policies affecting patient treatment.(2) Organization.(a) The hospital shall have a full-time employee who:1. Serves as director of the food and dietetic service;2. Is responsible for the daily management of the

dietary services; and 3. Is qualified by experience or training. (b) There shall be a qualified dietitian, full-time, part-time, or on a consultant basis. (c) There shall be administrative and technical personnel competent in their respective duties. (3) Diets. Menus shall meet the needs of the patients.

(a) Therapeutic diets shall be prescribed by the practitioner or practitioners responsible for the care of the patients. (b) Nutritional needs shall be met in accordance with recognized dietary practices and in accordance with orders of the practitioner or practitioners responsible for the care of the patients.

(c) A current therapeutic diet manual approved by the dietitian and medical staff shall be readily available to all medical, nursing, and food service personnel.

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

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LTC Reference: Title 7 Health and Social Services Chapter 12. Facilities and Local Units, Article 5. Nursing Facilities, Section 720 Dietetic Service (7 AAC 12.720 (b) and (o))

LTC Summary: A facility must employ (1) a full-time dietitian who is registered by the American Dietetic Association; or (2) a full-time dietetic service supervisor to supervise the dietetic service; and (3) a registered dietitian on a consulting basis.

In this section, a "dietetic service supervisor" means a person who (1) is a graduate of a dietetic technician or dietetic manager training program, corresponding or classroom, approved by the American Dietetic Association; (2) is a graduate of a course approved by the department that provided 90 or more hours of classroom instruction in food service supervision, and who has a minimum of two years of experience as a supervisor in a health care institution with consultation from a dietitian; (3) has training and experience in food service supervision and management in a military service equivalent in content to the programs in (1) or (2) of this subsection; (4) has completed all nutrition and related coursework necessary to take the registration examination required to become a registered dietitian by the American Dietetic Association; (5) is certified by the Certifying Board for Dietary Managers of the Dietary Managers Association; (6) has completed a dietary manager course curriculum approved by the American Dietary Manager Association, is registered by the American Dietetic Association, and is qualified to take the examination required to become certified by the certifying board for dietary managers of the Dietary Managers Association; or (7) has at least three years of experience in institutional dietary management, 200 or more documented contact hours with a dietitian registered by the American Dietetic Association, and 30 or more continuing education credits that (A) have been approved by the American Dietetic Association or Dietary Managers Association; and (B) directly relate to food service management and clinical nutrition.

Hospital Reference: Title 7 Health and Social Services Chapter 12. Facilities and Local Units, Article 3. General Acute Care, Rural Primary Care Hospitals and Critical Access Hospitals, Section 720 Dietetic Service (7 AAC 12.720 (b) and (o))

Hospital Summary: 7 AAC 12.720 (b) (2). (o) In this section, a "dietetic service supervisor" means a person who (1) is a graduate of a dietetic technician or dietetic manager training program, corresponding or classroom, approved by the American Dietetic Association; (2) is a graduate of a course approved by the department that provided 90 or more hours of classroom instruction in food service supervision, and who has a minimum of two years of experience as a supervisor in a health care institution with consultation from a dietitian; (3) has training and experience in food service supervision and management in a military service equivalent in content to the programs in (1) or (2) of this subsection; (4) has completed all nutrition and related coursework necessary to take the registration examination required to become a registered dietitian by the American Dietetic Association; (5) is certified by the Certifying Board for Dietary Managers of the Dietary Managers Association; (6) has completed a dietary manager course curriculum approved by the American Dietary Manager Association, is registered by the American Dietetic Association, and is qualified to take the examination required to become certified by the certifying board for dietary managers of the Dietary Managers Association; or (7) has at least three years of experience in institutional dietary management, 200 or more documented contact hours with a dietitian registered by the American Dietetic Association, and 30 or more continuing education credits that (A) have been approved by the American Dietetic Association or Dietary Managers Association; and (B) directly relate to food service management and clinical nutrition.

Arizona

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

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LTC Reference: Title 9 Health Services, Chapter 10 Health Care Institutions, Article 4 Nursing Care Institutions (9 A.A.C. 10, Article 4). Sections R9-10-423 - Food Services

LTC Summary: R9-10-423. A registered dietitian reviews a food menu before the food menu is used to ensure that a resident's nutritional needs are being met, documents the review of a food menu, and is available for consultation regarding a resident's nutritional needs; and if a registered dietitian is not employed full-time, an individual is designated as a director of food services who consults with a registered dietitian as often as necessary to ensure that the nutritional needs of a resident are met.

Hospital Reference: Title 9 Health Services, Chapter 10 Health Care Institutions, Article 2 Hospitals

Hospital Summary: R9-10-231. Dietary Services-

An administrator shall require that (5) Dietary services are provided under the direction of an individual qualified to direct the provision of dietary services according to policies and procedures; (6) there are personnel members on duty to meet the dietary needs of all patients; (7) personnel members providing dietary services are qualified to provide dietary services according to hospital policies and procedures.

Arkansas

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

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LTC Reference: 004 Office of Long Term Care - Long Term Care Provider Manual, Chapter 560 Dietetic Services

LTC Summary: Staff supervisory responsibility for the dietetic services is assigned to a full-time, qualified dietetic service supervisor or Certified Dietary Manager. A qualified supervisor is one who: (1) Completed an approved foodservice supervisor's course; (2) is certified by the Certifying Board for Dietary Managers; (3) for facilities with 50 or more beds, is enrolled in a foodservice supervisor course approved by the Office of Long Term Care. For purposes of these regulations, this means a course of education and training in foodservice or foodservice supervision provided by a licensed and accredited educational institution. Certified Dietary Managers and foodservice supervisors shall complete fifteen (15) hours per year of continuing education courses approved by the Office of Long Term Care. For purposes of these regulations, this means education courses offered by the Dietary Managers Association or comparable body approved by the Office of Long Term Care.

Hospital Reference: Rules and Regulations for Hospitals and Related Institutions, Section 17: Food and Nutrition Services (2016)

Hospital Summary: A. Administration (1). The Food and Nutrition Services shall be under the daily, including weekends, onsite supervision of a qualified individual. The individual shall be at a minimum a certified dietary manager and: a. Be responsible for the daily management of clinical and administrative dietetic aspects of the service by formulating, reviewing and revising policies and procedures for all Food and Nutrition Services practices; b. Ensure that all personnel in the service are oriented in their respective duties; c. Implement a maintenance program to ensure food service facilities, equipment and utensils are maintained in a safe, clean, sanitary manner and are replaced at specific intervals or as needed; d. Participate on hospital-wide departmental committees as required; e. Ensure that trained staff is maintained for daily administrative and clinical nutrition practices. A minimum of a two week current work schedule shall be posted and reflect all positions, including the department director; and f. Develop, implement and maintain a system for record keeping relating to all department functions dependent on the department's scope of services, e.g., patient assessments, counseling, diet instructions, temperatures, educational programs, etc. g. A hospital

within a hospital may contract with the host hospital for food and nutrition services. Contracted services shall: i. Be under a current agreement; and ii. Shall meet all requirements of this section.

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

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LTC Reference: Section 1265.4

LTC Summary: A licensed health facility shall employ a full-time, part-time, or consulting dietitian. A health facility that employs a registered dietitian less than full-time shall also employ a full-time dietetic services supervisor who has completed at least one of the following educational requirements: (1) a baccalaureate degree with major studies in food and nutrition, dietetics, or food management and has one year of experience in the dietetic service of a licensed healthcare facility; (2) a graduate of a dietetic technician training program approved by the American Dietetic Association, accredited by the Commission on Accreditation for Dietetics Education, or currently registered by the Commission on Dietetic Registration; (3) a graduate of a dietetic assistant training program approved by the American Dietetic Association; (4) is a graduate of a dietetic services training program approved by the Dietary Managers Association, is a certified dietary manager credentialed by the Certifying Board for Dietary Managers, maintains this certification, and has received at least six hours of in-service training on the specific California dietary service requirements contained in Title 22 of the California Code of Regulations prior to assuming full-time duties as a dietetic services supervisor in a health facility; (5) is a graduate of a college degree program with major studies in food and nutrition, dietetics, food management, culinary arts, or hotel and restaurant management and is a certified dietary manager credentialed by the Certifying Board for Dietary Managers, maintains this certification, and has received at least six hours of in-service training on the specific California dietary service requirements contained in Title 22 of the California Code of Regulations prior to assuming full-time duties as a dietetic services supervisor in a health facility; (6) a graduate of a state-approved program that provides 90 or more hours of classroom instruction in dietetic service supervision, or 90 hours or more of combined classroom instruction and instructor led interactive Web-based instruction in dietetic service supervision; (7) received training experience in foodservice supervision and management in the military equivalent in content to paragraph (2), (3), or (6).

Hospital Reference: Section 1265.4.

Hospital Summary: Regulations are consistent with nursing home standards above.

Qualifications: CDM, CFPP/Course

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Colorado

LONG TERM CARE

HOSPITAL

Qualifications: Meet Exam Pathway

Qualifications: N/A

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LTC Reference: Standards for Hospitals & Health Facilities - Chapter V Long Term Care Facilities, Section 11.3 Dietary Services (IV CCR 11.3)

LTC Summary: LTC Summary: 13.3 PERSONNEL

The administrator shall designate a Registered Dietitian who meets standards established by the Commission on Dietetic Registration to be responsible for the dietary services. A. If not a Registered Dietitian, the designee shall receive regularly scheduled consultation for dietary services oversight from a Registered Dietitian and have applicable qualifications that meet at least one of the criteria listed below. 1. A Bachelor's degree with a major study in food, nutrition, dietetics, or hotel and/or restaurant management. 2. An Associate's degree with a major in dietetic technology, food management, culinary arts or hotel and/or restaurant management. 3. Eligible to take the exam for certifying dietary managers or culinary certification from a national credentialed organization. 4. A graduate of a state approved course of 90 hours for food service management and two years food service management experience. 5. Military education and training equivalent to subsection (2) or (4), or 6. A combination of training and experience deemed appropriate by the nursing home administrator to meet the expectations for providing comprehensive dietary services oversight.

Hospital Reference: DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

Health Facilities and Emergency Medical Services Division

STANDARDS FOR HOSPITALS AND HEALTH FACILITIES CHAPTER 4 - GENERAL HOSPITALS

Hospital Summary: www.healthfacilities.info

Part 19. DIETARY SERVICES

19.1 The hospital shall have an organized food dietary service that is planned, equipped, and staffed to serve adequate meals to patients. Food prepared outside the hospital shall be from sources that comply with these regulations and other applicable laws and regulations.

19.2 Dietary services shall be directed by a person qualified by education, training, competencies, and experience.

19.3 A registered dietitian shall be responsible, on a full-time, part-time, or consultant basis, for the nutritional aspects of care, including but not limited to, the evaluation of the nutritional status and needs of patients, the review of modified and special diets for nutritional adequacy, and patient counseling.

19.4 If 24-hour dietary services are not provided, other means of providing adequate nourishment for patients shall be made available.

19.5 Dietary services shall be integrated, as necessary, with other departments and services of the hospital, including but not limited to, infection prevention and control and pharmacy.

19.6 The nutritional needs of the patients shall be met in accordance with recognized dietary standards and in accordance with orders of the physician or licensed independent practitioners responsible for the care of the patient, a registered dietitian, or a qualified nutrition professional as authorized by the medical staff and in accordance with state law governing dietitians and nutrition professionals.

19.7 The hospital shall develop and implement policies and procedures based on nationally-recognized guidelines and standards of practice that address, at a minimum, the following:

(A) The triggers and processes for conducting a nutritional risk screening or assessment of clinically relevant malnutrition, and the integration of therapeutic interventions into the patient's care plan.

(B) Infection control methods for the provision of services to patients in isolation. These policies and procedures shall be developed in conjunction with and reviewed periodically by the Infection Prevention and Control Committee. Food served to patients in isolation because of infectious diseases shall be served with disposable utensils.

(C) Food condition, preparation, handling, and storage, in accordance with nationally-recognized guidelines.

(D) Methods to ensure hygienic practices, addressing, at a minimum, the following concepts: staff hygiene, food-contact surfaces, dietary services equipment, utensils, warewashing, clean environment, storage, and waste disposal.

19.8 Therapeutic diets and nourishments shall be served as prescribed by the attending licensed independent practitioner, registered dietitian, or qualified nutrition professional. A current diet manual approved by the dietitian shall be available to all medical, nursing, and food service personnel for fulfilling dietary prescriptions.

19.9 Menus shall be varied to meet patient needs. Food allergies and intolerances, personal tastes, desires, cultural patterns, and religious beliefs of patients shall be considered and, if applicable, reasonable menu adjustments made.

Connecticut

LONG TERM CARE

HOSPITAL

Qualifications: N/A

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LTC Reference: Public Health Code 1913D8T Skilled Nursing Facilities, Section Q, Dietary Services

LTC Summary: (q) Dietary services.

(1) Each facility shall meet the daily nutritional needs of the patients by providing dietary services directly or through contract. Sec. 19-13-D page 79 (6-07) (2) The facility shall:

(A) Provide a diet for each patient, as ordered by the patient's personal physician, based upon current recommended dietary allowances of the Food and Nutrition Board of the National Academy of Sciences, National Research Council, adjusted for age, sex, weight, physical activity, and therapeutic needs of the patients;

(B) Adopt a diet manual, as recommended by the facility dietitian or dietary consultant and approved by the facility's medical staff. Such manual shall be used to plan, order, and prepare regular and therapeutic diets;

© Employ a dietetic service supervisor, who shall supervise the overall operation of the dietary service.

If such supervisor is not a dietitian, the facility shall contract for regular consultation of a dietitian.

(D) Employ sufficient personnel to carry out the functions of the dietary service and to provide continuous service over a period of 12 hours, which period shall include all mealtimes.

(3) The facility shall ensure that the dietary service:

(A) Considers the patients' cultural backgrounds, food habits, and personal food preferences in the selection of menus and preparation of foods and beverages pursuant to subdivisions

(2) (A) and (2) (B) of this subsection;

Qualifications: N/A

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- (B) Has written and dated menus, approved by a dietitian, planned at least seven days in advance;
 - (C) Posts current menus and any changes thereto with the minimum portion sizes in a conspicuous place in both food preparation and patient areas;
 - (D) Serves at least three meals, or their equivalent, daily at regular hours, with not more than a 14-hour span between evening meal and breakfast;
 - (E) Provides appropriate food substitutes of similar nutritional value to patients who refuse the food served;
 - (F) Provides bedtime nourishments for each patient, unless medically contraindicated and documented in the patient's care plan;
 - (G) Provides special equipment, implements or utensils to assist patients while eating, when necessary;
 - (H) Maintains at least three-day supply of staple foods at all time.
- (4) All patients shall be encouraged to eat in the dining room unless medically contraindicated.
- (5) Records of menus served and food purchased shall be maintained for at least 30 days.

Hospital Reference: Public Health Code 2000. Dept. of Public Health, 19-13-D3. Short-term hospitals, general and specific. Section (h) Dietary Service

Hospital Summary: (h) Dietary service. (1) Adequate space, equipment and qualified personnel shall be provided to ensure proper selection, storage, preparation, and serving of regular and special diets to patients at regularly scheduled hours. (2) Menus shall be prepared and shall meet basic nutritional needs. (3) Methods of dishwashing and sanitizing, food handling and garbage disposal shall comply with requirements of the Department of Public Health.

Delaware

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

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LTC Reference: Chapter VII. Minimum Staffing Levels for Residential Health Facilities

LTC Summary: 1164. Every residential health facility must at all times provide nutrition and dietetics staffing adequate to meet the care needs of each resident. The staffing level must, at a minimum, include a full-time foodservice manager. Any foodservice manager hired after July 1, 2000, must be a registered dietitian or a certified dietitian/nutritionist, a registered dietetic technician, a certified dietary manager, or must have a Bachelor of Science or associate degree in foodservice management or related field.

Hospital Reference: State of Delaware Food Code 2014 (or current version)

Hospital Summary: Chapter 2. Management and Personnel. 2-102.11 Demonstration. Based on the risks inherent to the food operation, during inspections and upon request, the person in charge at the time of inspection, shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by compliance with this code by having no violations of priority items during the current inspection, by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or by responding correctly to the inspector's questions as they relate to the specific food operation. Section 2-102.12 As of March 21, 2017 one employee shall be a required Certified Food Protection Manager.

Florida

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

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Qualifications: N/A

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LTC Reference: 59A-4.110 Food and Nutrition Services.

LTC Summary: (1) The Administrator must designate one full-time person as a Director of Food and Nutrition Services.

(2) The Director of Food and Nutrition Services must be a qualified dietitian licensed in the state of Florida under Chapter 468, Part X, F.S., or a person who meets the requirements in Title 42 Code of Federal Regulations (CFR) subsection 483.60(a)(1) or (2), hereby adopted in this rule and available at: <https://www.ecfr.gov/current/title-42/chapter-IV/subchapter-G/part-483/subpart-B/section-483.60>. If the Director of Food and Nutrition Services is not a qualified dietitian, the facility shall obtain consultation from a qualified dietitian. The qualified dietitian functions at a minimum include:

- (a) Assessing the nutritional needs of residents;
- (b) Developing and evaluating regular and therapeutic diets, including texture of foods and liquids, to meet the specialized needs of residents;
- (c) Developing and implementing person-centered education programs involving food and nutrition services for all facility staff;
- (d) Overseeing the budget and purchasing of food and supplies, and food preparation, service and storage; and
- (e) Participating in the quality assurance program, when food and nutrition services are involved.

Hospital Reference: 59A-3.240 Nutritional Services

Hospital Summary: All licensed hospitals shall have a dietetic department, service or other similarly titled unit which shall be organized, directed and staffed, and integrated with other units and departments of the hospitals in a manner designed to assure the provision of appropriate nutritional care and quality food service.

(1) Nutritional Care: The dietetic department shall be directed on a full-time basis by a registered dietitian or other individual with education or specialized training and experience in foodservice management, who shall be responsible to the chief executive officer or his designee for the operations of the dietetic department. (2) If the director of the dietetic department is not a registered dietitian, the hospital shall employ a registered dietitian at a minimum on a part-time or consulting basis to supervise the nutritional aspects of patient care and assure the provision of quality nutritional care to patients. The consulting dietitian shall regularly submit reports to the chief executive officer concerning the extent of services provided.

Georgia

LONG TERM CARE

HOSPITAL

Qualifications: N/A

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LTC Reference: Ga. Comp. R. & Regs. r.111-8-56-.06 Dietary Services

LTC Summary: 111-8-56-.06 Dietary Service

(1) Each home shall employ the services of a qualified dietitian. (American Dietetic Association or equivalent qualifications). The services of the dietitian shall not be less than eight (8) hours per month. (2) Meals, adequate as to quantity and quality, shall be served in sufficient numbers with a maximum of five (5) hours apart with no longer than fourteen (14) hours between the evening meal and breakfast. Between meal and bedtime snacks shall be offered each patient. (3) A nutritionally adequate diet shall be provided all patients and adjusted to patient's age, sex, activity, and physical condition. Nutrient concentrates and supplements shall be given only on written order of a physician. (4) Menus shall be planned or approved by a qualified dietitian and dated. Used menus shall be kept on file for a period of thirty days for reference by the patient's physician and personnel of the home. (5) Modified diets shall be provided in accordance with written orders of a physician or dentist. An approved diet manual shall be readily available to food service personnel. (6) Sufficient perishable foods for a twenty-four hour period and nonperishable foods for a three-day period shall be on the premises for use in an emergency.

Hospital Reference: GA Comp. R. & Regs. r. 111-8-40-.23 Food and Dietary Services

Hospital Summary: The hospital shall have an organized food and dietary service that is directed and staffed by an adequate number of qualified personnel to meet the nutritional needs of hospital patients. All hospital food service areas and operations shall comply with current federal and state laws and rules concerning food service.

(a) Organization of Food and Dietary Services.

1. Food Service Manager. The hospital shall have a manager of food and dietary services who has training and experience in management of a food service system in a health care setting and receives on-going training. The responsibilities of the manager shall include:

(i) Overall coordination and integration of the therapeutic and administrative aspects of the service; (ii) Development and implementation of policies and procedures concerning the scope and conduct of dietary services, including food preparation and delivery systems; (iii) Orientation and training programs for dietary service personnel and other hospital personnel involved in food delivery on all applicable dietary services policies and procedures, including personal hygiene, safety, infection control requirements, and proper methods of waste disposal; (iv) The implementation of a system to ensure that prescribed diets are delivered to the correct inpatients; (v) Maintenance of a staff of sufficient numbers of administrative and technical personnel competent in their assigned duties to carry out the dietary service program; (vi) Procurement of food, paper, chemical, and other supplies sufficient to meet the anticipated food service needs of the hospital; and (vii) Implementation of procedures to rotate all food items to ensure use in a timely manner.

Hawaii

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

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LTC Reference: HAR 11-94.2 Nursing Facilities, September 16, 2022, Effective Date.

LTC Summary: "Dietary Manager" means (1) a dietitian who meets the requirements of section 448B-5, HRS; (2) a graduate of a dietetic technician training program approved by the American Dietetic Association; (3) an individual certified by the Certifying Board for Dietary Managers of the Dietary Managers Association; (4) an individual who has successfully completed an approved course curriculum in any of the following, and has taken annual continuing education credits to keep up with current foodservice trends and practices, as set forth by the Dietary Managers Association: (A) State approved course that includes at least ninety or more hours of classroom or correspondence instruction, plus two years of work experience of which at minimum, nineteen months were at the managerial level and remainder as a nutritionist; (B) a two or four-year college degree in foodservice management and nutrition; or (C) a United States military training program in foodservice management with the attainment of a grade E-5 or its equivalent according to the brand of service.

Hospital Reference: Title 11, Chapter 93 Broad Service Hospitals

Hospital Summary: 11-93-2: "Dietetic Service Supervisor" is a person who (1) is a qualified dietitian; or (2) is a graduate of a training program for dietetic technicians approved by the American Dietetic Association or is a dietary manager approved by the Dietary Managers Association; or (3) is a graduate of a state-approved course that provided 90 or more hours of classroom or correspondence instruction in foodservice supervision and has had experience as a supervisor in a healthcare institution with consultation from a dietitian; or (4) is a graduate of a college or university with a baccalaureate degree after majoring in studies of food and nutrition, dietetics, or foodservice management and has had one year of supervisory experience in providing dietetic services of a healthcare institution; or (5) has training and experience in foodservice supervision and management in a military service equivalent in content to the programs in paragraphs (2), (3), and (4) of this definition. 11-93-8 (f) Organization and Staffing: The dietary department shall be directed by a dietitian and have sufficient dietitians and trained personnel to carry out the dietetic services. In facilities licensed for less than 25 patients, the dietary department shall be directed by a full-time trained Dietetic Service Supervisor with consultation from a dietitian.

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

Nate Elkins, Chief

Nate Elkins, Chief

Bureau of Facility Standards

Bureau of Facility Standards

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LTC Reference: IDAPA 16.03.02 - Rules and Minimum Standards for Skilled Nursing

LTC Summary: 107. DIETARY SERVICE.

The following requirements must be met: (3-20-20)

01. Approved Diet Manual. A current diet manual approved by the Department and available in the kitchen (the Idaho Diet Manual is approved by the Department). (3-20-20) 02. Preparation and Correction of Menus. That menus are prepared at least a week in advance and corrected to conform with food actually served (items not served deleted and food actually served written in.) The corrected copy of the menu and diet plan is to be dated and kept on file for thirty (30) days.

Hospital Reference: IDAPA 16.03-14 - Rules and Minimum Standards for Hospitals 002 - Definitions 311 - Dietary Service

Hospital Summary: 320. DIETARY SERVICE. Dietetic services shall be organized and function in a manner to meet the nutritional needs of all patients admitted to the hospital. (12-31-91)

01. Dietary Supervision. The dietary service in each hospital shall be under the supervision of a person who by education or specialized training and experience is knowledgeable in food service management. (10-14-88) a. This person shall be responsible for management of the food service, and represent the department in interdepartmental meetings. (10-14-88) b. The nutritional aspects of patient care shall be supervised by a qualified dietitian. (10-14-88) IDAHO ADMINISTRATIVE CODE IDAPA 16.03.14 Department of Health and Welfare Hospitals Section 320 Page 29 c. The dietitian shall correlate and integrate the dietary aspects of patient care with the patient, patient's chart and the patient's care plan. (10-14-88) d. When the dietitian serves as a consultant only, she shall train and instruct the food service supervisor and/or nurses to take diet histories, instruct patients, and transmit dietary information to the charts.

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

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LTC Reference: 77 Ill. Adm. Code Chapter 1, Dept. of Public Health, Part 300, Skilled Nursing and Intermediate Care Facilities Code, 300.330 Definitions; 300.2010 Director of Foodservices.

LTC Summary: A Dietetic Service Supervisor is a person who: (1) is a dietitian; (2) is a graduate of a dietetic technician or dietetic assistant training program, correspondence or classroom, approved by the American Dietetic Association; or (3) is a graduate, prior to July 1, 1990, of a Department-approved course that 90 or more hours of classroom instruction in foodservice supervision and has had experience as a supervisor in a healthcare institution which included consultation from a dietitian; or (4) has successfully completed an DMA - approved dietary managers course; (5) is certified as a dietary manager by the Dietary Managers Association; or (6) has training and experience in foodservice supervision and management in a military service equivalent in content to the programs in items (2), (3), or (4) of this definition.

A Dietitian is a person who is a licensed dietitian as provided in the Dietetic and Nutrition Services Practice Act [225 ILCS 30].

Hospital Reference: Section 250.1610 Dietary Department Administration

Hospital Summary: (a) ORGANIZATION There shall be an organized department of dietetics, and a well-defined plan of operation designed to meet the needs of the patients whether the services are centralized, decentralized or provided under contractual agreement.

(b) STAFFING: DIETETIC SERVICE DIRECTOR The dietetic department shall be directed by a full-time person who is qualified by dietetic and food service management training and experience, preferably a registered dietitian, whose responsibilities shall include, but are not limited to, the following:

1) developing written policies and procedures to include but not necessarily be limited to: A) responsibilities and authority for the operation; B) standards of nutritional care for all regular and therapeutic diets including supplemental feedings; C) medically prescribed diet orders and alterations in diets or diet schedules such as holding trays, late trays, and times for

accepting diet changes; D) patient tray identification; E) food preparation, storage and service; F) personal hygiene; G) sanitation and safety; H) ancillary dietetic services including food storage preparation and service in kitchens and dining areas on patient care units; formula supply; vending operation; and ice making; I) conferences -departmental and interdepartmental, clinical, executive and/or administrative; J) training programs for personnel; and K) patient education programs.

2) planning menus for all general and therapeutic diets in accordance with the current recommended Daily Dietary Allowance of the Food and Nutrition Board, National Research Council, and in accordance with the principles of good dietetic management; 3) planning, organizing, directing, controlling and evaluating all management aspects of the dietetic services including such things as budget and/or interpretations of financial reports; purchasing and/or requisitioning food, dietetic supplies and equipment, food cost, food storage; food preparation; food service; safety; sanitation; record keeping; personnel scheduling and evaluating; 4) planning, implementing and/or conducting education programs for orientation, on-the job training, in-service and continuing education on a regular, routinely scheduled basis for all professional staff; 5) administering all the nutritional aspects of patient care including, but not necessarily limited to: A) taking nutrition histories and recording in patients' medical charts; B) interviewing patients regarding food habits; C) giving diet counseling to patients and their families; encouraging patient participation in planning their own diets; D) participating in appropriate ward rounds and conferences, or by other methods; sharing specialized knowledge with medical and nursing staffs and other appropriate interdisciplinary team members involved in the care of the patient; E) consulting with patient care team(s). c) CONSULTATION 1) When the full-time dietetic service director, for legitimate, documented reasons, is not a qualified registered dietitian or qualified nutritionist, the hospital shall employ a qualified registered dietitian on a part-time (minimum of 20 hours per week) or on a consulting basis. The hours of consultation in the hospital shall be dependent upon the size, needs and complexity of the hospital and dietetic service but in no case shall there be less than a minimum of eight hours of consultation per month. 2) If consultant dietetic services are used, the consultant's visits are to be at appropriate times and of sufficient duration and frequency to provide continuing liaison with medical, nursing and patient care teams; to advise the administrator; to give patient counseling; to give guidance to the director and staff of the dietetic service; to approve all menus and administrative nutritional aspects of patient care; to participate in development and/or revisions of dietetic policies and procedures; and to assist with planning and conducting orientation; in-service and continuing education programs for dietary and other appropriate personnel.

Indiana

LONG TERM CARE

HOSPITAL

Qualifications: N/A

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LTC Reference: Comprehensive Care Facilities (Skilled Nursing/Nursing Facilities, "SNF/NF")

410 IAC 16.2-3.1-20 Dietary services

LTC Summary: 410 IAC 16.2-3.1-20 Dietary services

(b) The facility must employ a qualified dietitian either full time, part time, or on a consultant basis.

(c) If a qualified dietitian is not employed full time, the facility must designate a qualified person to serve as the director of food service who receives frequently scheduled consultation from a qualified dietitian.

(d) A qualified dietitian is one who is certified under IC 25-14.5. However, a person employed by a health facility as of July 1, 1984, must: (1) have a bachelor's degree with major studies in food management; (2) have one (1) year of supervisory experience in the dietetic service of a health care institution; and (3) participate annually in continuing dietetic education.

(e) The food service director must be one (1) of the following:

(1) A qualified dietitian.

(2) A graduate or student enrolled in and within one (1) year from completing a division approved, minimum ninety (90) hour classroom instruction course that provides classroom instruction in food service supervision who has a minimum of one (1) year experience in some aspect of institutional food service management.

(3) A graduate of a dietetic technician program approved by the American Dietetic Association.

Qualifications: N/A

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(4) A graduate of an accredited college or university with a degree in foods and nutrition or food administration with a minimum of one (1) year experience in some aspect of food service management.

(5) An individual with training and experience in food service supervision and management in a military service equivalent in content to the program in subdivisions (2), (3), and (4).

(f) The number of consultant dietitian hours shall be commensurate with number of residents, complexity of resident services, and qualifications of food service director with at least the following number of hours being provided: (1) Four (4) hours every two (2) weeks for a facility of sixty (60) residents or less. (2) Five (5) hours every two (2) weeks for a facility of sixty-one (61) to ninety (90) residents. (3) Six (6) hours every two (2) weeks for a facility of ninety-one (91) to one hundred twenty (120) residents. (4) Seven (7) hours every two (2) weeks for a facility of one hundred twenty-one (121) to one hundred fifty (150) residents. (5) Eight (8) hours every two (2) weeks for a facility of one hundred fifty-one (151) residents or more. (g) Sufficient consultant hours shall be provided to allow the dietitian to correlate and integrate the nutritional aspects of resident care services by directing the following functions: (1) Reviewing the resident's medical history, the comprehensive assessment, and assessing the resident's nutritional status. (2) Interviewing and counseling the resident. (3) Recording pertinent resident information on the record. (4) Developing nutritional care goals. (5) Conferring in interdisciplinary care planning. (6) Sharing specialized knowledge with other members of the resident care team. (7) Developing the regular diets to meet the specialized needs of residents. (8) Developing therapeutic diets. (9) Monitoring institutional food preparation and service. (h) A facility must employ sufficient support personnel competent to carry out the functions of the dietary service. (i) Menus must: (1) meet the nutritional needs of residents in accordance with the recommended dietary allowances of the Food and Nutrition Board of the National Research Council, National Academy of Sciences; (2) be prepared in advance; (3) be approved by a qualified dietitian; and (4) be followed. (j) A current diet manual shall be available. (k) The regular menu for the facility must be posted or made available to the residents.

Hospital Reference: Title 410 IN Administrative Code (IAC), Article 15. Hospital Licensure Rules, Rule 1.5 Required Hospital Services; 410 IAC 15-1.5-1 Dietetic Services

Hospital Summary: The food and dietetic service shall have the following:

(1) a full-time employee who serves as director of food and dietetic services, and is responsible for the daily management of the dietary services; (2) a qualified dietitian (full-time, part-time, or on a consulting basis). If a consultant is used, he or she shall (1) submit periodic written reports on the dietary services provided; (2) provide the number of on-site dietitian hours commensurate with (a) the type of dietary supervision required; (b) the bed capacity; and (c) the complexity of the patient care services; and (3) administrative and technical personnel competent in their respective duties.

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

Qualifications: N/A

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Hema Lindstrom

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LTC Reference: Title 481 Dept. of Inspection and Appeals, Section 58 Nursing Facilities, 481-58.24(2) Dietary Staffing-Current as of 6/8/2018

LTC Summary: 58.24(2) Dietary staffing.

a. The facility shall employ a qualified dietary supervisor who:

- (1) Is a qualified dietitian as defined in 58.24(2)“e”; or
- (2) Is a graduate of a dietetic technician training program approved by the Academy of Nutrition and Dietetics; or
- (3) Is a certified dietary manager certified by the certifying board for dietary managers of the Association of Nutrition and Foodservice Professionals and maintains that credential through 45 hours of ANFP-approved continuing education; or
- (4) Has completed an ANFP-approved course curriculum necessary to take the certification examination required to become a certified dietary manager; or
- (5) Has documented evidence of at least two years’ satisfactory work experience in food service supervision and who is in an approved dietary manager association program and will successfully complete the program within 24 months of the date of enrollment; or
- (6) Has completed the 90-hour training course approved by the department and is a certified food protection manager who has received training from and passed a test that is part of an American National Standards Institute (ANSI)-accredited Certified Food Protection Manager Program. (II, III)

Hospital Reference: Title 481 Dept. of Inspection and Appeals, Section 51, Hospitals. 481-51.20 Food and Nutrition Services, 481-51.20(3) Food and Nutrition Service Staff.

Hospital Summary: 51.20(3) Food and nutrition service staff.

- a. A licensed dietitian shall be employed on a full-time, part-time or consulting basis. Part-time or consultant services shall be provided on the premises at appropriate times on a regularly scheduled basis. These services shall be of sufficient duration and frequency to provide continuing liaison with medical and nursing staffs, advice to the administrator, patient counseling, guidance to the supervisor and staff of the food and nutrition services, approval of all menus, and participation in the development or revision of departmental policies and procedures and in planning and conducting in-service education programs.
- b. If a licensed dietitian is not employed full-time, then one must be employed on a part-time or consultation basis with an additional full-time person who has completed a 250-hour dietary manager course and who shall be employed to be responsible for the operation of the food service.
- c. Sufficient food service personnel shall be employed, oriented, trained, and their working hours scheduled to provide for the nutritional needs of the patients and to maintain the food service areas. If food service employees are assigned duties in other service areas, those duties shall not interfere with the sanitation, safety, or time required for food service work assignments.

Kansas

LONG TERM CARE

HOSPITAL

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LTC Reference: Title 26 KS Dept. of Aging and Disability Services Licensure of Adult Care Homes: K.A.R. 26-39-100(w)

LTC Summary: "Dietetic services supervisor" means an individual who: (1) is licensed in the state of Kansas as a dietitian; (2) has an associate's degree in dietetic technology from a program approved by the American Dietetic Association; (3) is a dietary manager who is certified by the board of the Association of Nutrition and Foodservice Professionals (ANFP); or (4) has training and experience in dietetic services supervision and management that are determined by the Kansas department for aging and disability services to be equivalent in content to the requirement specified in items (2) & (3) of this subsection.

"Dietitian" means an individual who is licensed by the Kansas Department of Health and Environment as a dietitian.

Hospital Reference: Title 28 KS Dept. of Health and Environment, Article 34 Kansas Hospital Regulations: K.A.R. § 28-34-1a - Definitions; 28-34-14 - Dietary Dept

Hospital Summary: "Dietetic services supervisor" means a person who is trained and experienced in foodservice administration and meets one of the following requirements: (1) the person is a graduate of a dietetic technician training program approved by the American Dietetic Association or who has completed the educational requirements for certification as a dietary manager. These programs may be classroom or correspondence. A program preceptor shall be a dietitian; (2) the person has the training and experience in dietetic services supervision and management that is determined by the secretary of health and environment to be equivalent to the programs specified in paragraph (g)(1). Each dietetic services supervisor who qualifies under paragraph (g) (2) shall have a minimum of six months of experience as a supervisor in a health care institution.

Kentucky

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

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LTC Reference: § 483.60 - Food and nutrition services.

LTC Summary: The facility must provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident.

(a) Staffing. The facility must employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, taking into consideration resident assessments, individual plans of care and the number, acuity and diagnoses of the facility's resident population in accordance with the facility assessment required at § 483.70(e). This includes:

(1) A qualified dietitian or other clinically qualified nutrition professional either full-time, part-time, or on a consultant basis. A qualified dietitian or other clinically qualified nutrition professional is one who -

(i) Holds a bachelor's or higher degree granted by a regionally accredited college or university in the United States (or an equivalent foreign degree) with completion of the academic requirements of a program in nutrition or dietetics accredited by an appropriate national accreditation organization recognized for this purpose.

(ii) Has completed at least 900 hours of supervised dietetics practice under the supervision of a registered dietitian or nutrition professional.

(iii) Is licensed or certified as a dietitian or nutrition professional by the State in which the services are performed. In a state that does not provide for licensure or certification, the individual will be deemed to have met this requirement if he or she is recognized as a "registered dietitian" by the Commission on Dietetic Registration or its successor organization, or meets the requirements of paragraphs (a)(1)(i) and (ii) of this section.

(iv) For dietitians hired or contracted with prior to November 28, 2016, meets these requirements no later than 5 years after November 28, 2016 or as required by state law.

Qualifications: N/A

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(2) If a qualified dietitian or other clinically qualified nutrition professional is not employed full-time, the facility must designate a person to serve as the director of food and nutrition services who -

(i) For designations prior to November 28, 2016, meets the following requirements no later than 5 years after November 28, 2016, or no later than 1 year after November 28, 2016 for designations after November 28, 2016, is:

(A) A certified dietary manager; or

(B) A certified food service manager, or

(C) Has similar national certification for food service management and safety from a national certifying body; or

(D) Has an associate's or higher degree in food service management or in hospitality, if the course study includes food service or restaurant management, from an accredited institution of higher learning; and

(ii) In States that have established standards for food service managers or dietary managers, meets State requirements for food service managers or dietary managers, and

(iii) Receives frequently scheduled consultations from a qualified dietitian or other clinically qualified nutrition professional.

(3) Support staff. The facility must provide sufficient support personnel to safely and effectively carry out the functions of the food and nutrition service.

902 CABINET FOR HEALTH AND FAMILY SERVICES - DEPARTME Chapter: \902\020.300 (ky.gov)

Hospital Reference: Title 902 Cabinet for Health Services, Dept. for Public Health, Chapter 20 Health Services and Facilities: 902 KAR 20:016. Hospitals; operations and services AND 201 KAR 33:060 Bd of Licensure for Dietitians & Nutritionists -Supervision requirements.

Hospital Summary: (3) Dietary services. (a) The hospital shall have a Dietary Dept., organized, directed and staffed to provide quality foodservice and optimal nutritional care. (b) The Dietary Dept. shall be directed on a full-time basis by an individual who, by education or specialized training and experience, is knowledgeable in foodservice management. (c) The dietary service shall have at least one registered, or registry-eligible dietitian working full-time, part-time, or on a consultative basis, to supervise the nutritional aspects of patient care. (d) Sufficient additional personnel shall be employed to perform assigned duties to meet the dietary needs of all patients. (e) The dietary department shall have current written policies and procedures for food storage, handling, and preparation. (f) Written dietary policy and procedure shall be available to dietary personnel. (g) An in-service training program that includes the proper handling of food, safety, and personal grooming shall be given at least quarterly for new dietary employees.

Louisiana

LONG TERM CARE

HOSPITAL

Qualifications: N/A

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LTC Reference:

LTC Summary: §9833. Dietary Service Personnel

A. The nursing facility shall employ a licensed dietitian either full-time, part-time or on a consultant basis. A minimum dietary consultation time of not less than eight hours per month shall be required to ensure nutritional needs of residents are addressed timely. There shall be documentation to support that the consultation time was given.

B. If a licensed dietitian is not employed full-time, the nursing facility shall designate a full-time person as the dietary manager.

C. Residents at nutritional risk shall have a complete nutritional assessment conducted by the consulting dietitian.

D. The nursing facility shall employ sufficient competent support personnel to carry out the functions of the dietary services.

AUTHORITY NOTE: Promulgated in accordance with R.S. 40:2009.1-2116. HISTORICAL NOTE: Promulgated by the Department of Health, Bureau of Health Services Financing, LR 42:1918 (November 2016).

Hospital Reference: Title 48 Public Health - General, Part I General Administration, Subpart 3 Licensing and Certification, Chapter 93. Hospitals, Subchapter A.General Provisions, §9303. Definitions, and Subchapter G. Food & Dietetic Services, §9379, Organization and Staff.

Hospital Summary: §9379 - Organization and Staffing: (A) (A) Nutritional and Therapeutic dietetic services shall be under the supervision of a registered dietitian, licensed to practice in Louisiana, who is employed full-time, part-time, or on a consulting basis. If the registered dietitian is not full-time, there shall be a full-time dietary manager.

Qualifications: Course

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(B) The dietary manager shall

1. be a qualified dietitian; or
2. be a graduate of a dietetic technician program, correspondence program or otherwise approved by the American Dietetic Association; or
3. has successfully completed a course of study, by correspondence or classroom, which meets the eligibility requirements for certification by the Dietary Managers Association; or
4. has successfully completed a training course at a state-approved school, vocational or university, which includes course work in foods and foodservice, supervision and diet therapy.

Documentation of an eight-hour course of formalized instruction in diet therapy conducted by the employing facility's qualified dietitian is permissible if the course meets only the foods, food service, and supervision requirements.

a. exception. Hospitals with 25 or fewer beds that do not have on site food preparation for patient meals and contract for food services, another full-time employee, i.e., RN or LPN, will be allowed to carry out the responsibilities of the dietary manager. B. The RN or LPN must be qualified by training and experience and employed full time. The director of nursing shall not hold this position. Current as of 2/8/2016

C. The registered dietitian shall be responsible for assuring that quality nutritional and therapeutic dietetic services are provided to patients. This shall be accomplished by providing and supervising the nutritional aspects of patient care including nutritional screening, nutritional assessments of patients at nutritional risk, patient education related to nutritional intake and diet therapy, and recording information in the medical record regarding the nutritional status and care of the patient and the patient's response to the therapeutic diet.

D. The hospital shall employ sufficient support personnel, competent in their respective duties, to carry out the function of the dietary service adequate to meet the nutritional and therapeutic dietetic needs of the patients in accordance with the prescribed plan of care.

E. For hospitals that provide dietary services in accordance with §9377 above, a registered dietitian shall be employed or under contract to assure proper dietary services are being provided in accordance with §9379.B.

Maine

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

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LTC Reference: 10-144 CMR (Code of Maine Rules) Chapter 112 Regulations Governing the Licensing of Skilled Nursing Facilities and Nursing Facilities, Chapter 18 Dietary Services, 18.B.3 and 18.B.4

LTC Summary: 18.B.3. Food Service Supervisor

There shall be a full-time employee who meets the definition of a qualified Food Service Supervisor (Dietetic Service Supervisor) assigned the overall responsibility for dietetic service.

18.B.4. A Food Service Supervisor (Dietetic Service Supervisor) is a person who: a. Is a qualified dietitian; or Eff. 2/1/01 b. Is a graduate of a dietetic technician program, approved by the American Dietetic Association; or is a graduate of the Dietary Managers Association approved course and has passed the Certifying Board for Dietary Managers credentialing exam; or c. Is a graduate of a State-approved course in food service supervision; or d. Has training and experience in food service supervision and management in a military service, equivalent to the requirements in (b) or (c) above.

Hospital Reference: 10-144 CMR (Code of Maine Rules), Chapter 112 Regulations for the Licensure of General and Specialty Hospitals.

Hospital Summary: §482.28 Condition of Participation: Food and Dietetic Services

The hospital must have organized dietary services that are directed and staffed by adequate qualified personnel. However, a hospital that has a contract with an outside food management company may be found to meet this Condition of Participation if the company has a dietician who serves the hospital on a full-time, part-time, or consultant basis, and if the company maintains at least the minimum standards specified in this section and provides for constant liaison with the hospital medical staff for recommendations on dietetic policies affecting patient treatment. Interpretative Guidelines §482.28 The hospital's food and dietetic services must be organized, directed and staffed in such a manner to ensure that the nutritional needs of the patients are met in accordance with practitioners' orders and acceptable standards of practice. The hospital should have written policies and procedures that

address at least the following: • Availability of a diet manual and therapeutic diet menus to meet patients' nutritional needs; • Frequency of meals served; • System for diet ordering and patient trays delivery; • Accommodation of non-routine occurrences (e.g., parenteral nutrition (tube feeding), total parenteral nutrition, peripheral parenteral nutrition, change in diet orders, early/late trays, nutritional supplements, etc); • Integration of the food and dietetic service into the hospital-wide QAPI and Infection Control programs; • Guidelines for acceptable hygiene practices of food service personnel; and • Guidelines for kitchen sanitation. The same standards apply whether the food and dietetic services are provided by the hospital directly, through a contractual agreement, or by off-site vendor. The hospital must be in compliance with Federal and State licensure requirements for food and dietary personnel as well as food service standards, laws and regulations. A-0619 (Rev. 37, Issued: 10-17-08; Effective/Implementation Date: 10-17-08) §482.28(a) Standard: Organization Interpretive Guidelines §482.28(a): The hospital must ensure that the specific food and dietetic services organization requirements are met. A-0620 (Rev. 37, Issued: 10-17-08; Effective/Implementation Date: 10-17-08) §482.28(a)(1) - The hospital must have a full-time employee who— (i) Serves as director of the food and dietetic services; (ii) Is responsible for daily management of the dietary services; and (iii) Is qualified by experience or training. Interpretive Guidelines §482.28(a)(1) The service director must be a full-time employee who has been granted the authority and delegated responsibility by the hospital's governing body and medical staff for the operation of the dietary services. This authority and delegated responsibility includes, the daily management of the service, implementing training programs for dietary staff, and assuring that established policies and procedures are maintained that address at least the following: • Safety practices for food handling; • Emergency food supplies; • Orientation, work assignments, supervision of work and personnel performance; • Menu planning, purchasing of foods and supplies, and retention of essential records (e.g., cost, menus, personnel, training records, QAPI reports, etc); • Service QAPI program. Additionally, the service director must demonstrate, through education, experience and/or specialized training, the qualifications necessary to manage the service, appropriate to the scope and complexity of the food service operations. Survey Procedures §482.28(a)(1) • Verify that the director of the food and dietetic services is a full-time employee. • Review the service director's job description to verify that it is position-specific and that responsibility and authority for the direction of the food and dietary service has been clearly delineated. • Review the service director's personnel file to verify that he/she has the necessary education, experience, and training to manage the service, appropriate to the scope and complexity of food service operations. A-0621 (Rev. 37, Issued: 10-17-08; Effective/Implementation Date: 10-17-08) §482.28(a)(2) - There must be a qualified dietitian, full-time, part-time or on a consultant basis. Interpretive Guidelines §482.28(a)(2) A qualified dietitian must supervise the nutritional aspects of patient care. Responsibilities of a hospital dietitian may include, but are not limited to: • Approving patient menus and nutritional supplements; • Patient, family, and caretaker dietary counseling; • Performing and documenting nutritional assessments and evaluating patient tolerance to therapeutic diets when appropriate; • Collaborating with other hospital services (e.g., medical staff, nursing services, pharmacy service, social work service, etc) to plan and implement patient care as necessary in meeting the nutritional needs of the patients; • Maintaining pertinent patient data necessary to recommend, prescribe, or modify therapeutic diets as needed to meet the nutritional needs of the patients. Qualification is determined on the basis of education, experience, specialized training, State licensure or registration when applicable, and maintaining professional standards of practice. If the qualified dietitian does not work full-time, and when the dietitian is not available, the hospital must make adequate provisions for dietary consultation that meets the needs of the patients. The frequency of consultation depends on the total number of patients, their nutritional needs and the number of patients requiring therapeutic diets or other nutritional supplementation. Survey Procedures §482.28(a)(2) • Review the dietitian's personnel file to determine that he/she is qualified based on education, experience, specialized training, and, if required by State law, is licensed, certified, or registered by the State. • If the dietitian is not full-time, determine that the number of hours spent working is appropriate to serve the nutritional needs of the patients, and that the hospital makes adequate provisions for a qualified consultant coverage when the dietitian is not available.

Maryland

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

Qualifications: N/A

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LTC Reference: Title 10 Dept. of Health and Mental Hygiene, Subtitle 07 Hospitals, Chapter 2 Extended Care Facilities: 10.07.02.01 Definitions, and 10.07.02.13 Dietetic Services

LTC Summary: LTC Summary: 10.07.02.01 Definitions

B. (10). "Dietetic Service Supervisor" means a person who: (a) is a qualified dietitian; (b) is a graduate of a dietetic technician program approved by the American Dietetic Association; (c) is a certified dietary manager who has successfully completed the required course and maintains certification as required by the certifying board for the Dietary Managers Association; (d) is a graduate of a State-approved course that provides 90 or more hours of classroom instruction in food service supervision and has experience as a supervisor in a healthcare institution with consultation from a dietitian; or (e) has training and experience in food service supervision and management in a military service equivalent in content to §B(10)(b) and (d) in this regulation.

10.07.02.13 Dietetic Services B. Supervision. (1) In a nursing home with more than 50 beds, overall supervisory responsibilities for the food service department and food production shall be assigned to a full-time qualified dietetic service supervisor. It shall be the responsibility of the supervisor to delegate relief duties to an individual qualified to serve as relief as stated in Regulation .09I of this chapter. (2) In a nursing home with 50 or fewer beds, exceptions may be made by the Department to allow the supervisor to share cooking responsibilities with the full-time cook.

C. Consultation (1) If the supervisor is not a dietitian, the individual shall receive regularly scheduled consultation from a registered dietitian or other qualified person. In all instances sufficient consultation shall be provided to fulfill all required responsibilities. (2) There shall be a signed agreement between the facility and the consultant dietitian specifying hours and frequency of service responsibilities, and registration number if applicable. (3) Consultation services shall be documented by written reports.

Hospital Reference: Title 10 Dept. of Health and Mental Hygiene, Subtitle 07 Hospitals, Chapter 1 Acute General Hospitals and Special Hospitals (10.07.02.00-32) Hospital Summary: "Qualified personnel" is not defined in the regulations.

Massachusetts

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

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LTC Reference: Title 105 Dept. of Public Health, Chapter 105.000 Licensing of Long Term Care Facilities: 105 CMR 150.001 - Definitions; AND 150.009 Dietary Service

LTC Summary: 150.009: Dietary Service

(A) All facilities shall provide adequate dietary services to meet the daily dietary needs of residents in accordance with written dietary policies and procedures.

(1) Dietary services shall be directed by a food service supervisor and shall be organized with established lines of accountability and clearly defined job assignments.

(2) Dietary services shall be provided directly by the facility, or facilities may contract with an outside food company provided the facility and the food company comply with 105 CMR 150.000; provided the facility or the company has a qualified dietitian who serves, as required in 105 CMR 150.000; and provided the facility and the dietitian provide for continuing liaison with physicians and the nursing staff.

(3) In a SNCF, the dietary services shall provide all residents with a nutritionally adequate diet designed to help them reach their proper physical developmental level and their full feeding potential. The care plan shall indicate procedures instituted to restore an appropriate nutritional level.

(B) All facilities shall provide sufficient numbers of adequately trained personnel to plan, prepare and serve the proper diets to residents. (1) A full or part-time dietitian shall be employed to direct and supervise the dietary services or there shall be a written agreement with a dietitian on a consultant basis to provide these services.

<https://www.mass.gov/regulations/105-CMR-15000-standards-for-long-term-care-facilities>

Hospital Reference: Title 105 Dept. of Public Health, Chapter 130.000 Hospital Licensure:

Hospital Summary: "Qualified personnel" is not defined in the regulations.

Michigan

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

Heather Hosey

Heather Hosey

Health Facility Licensing, Permits and Support Division

Health Facility Licensing, Permits and Support Division

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LTC Reference:

LTC Summary: R 325.45217 Dietary services. Rule 217. A health facility or agency that offers dietary services shall do all of the following:

- (a) Meet all the dietary and nutritional needs of the patient in accordance with the patient assessment and treatment plan.
- (b) Obtain a diet order for each patient upon admission, written by a physician or other qualified health professional, based on patient condition, diagnosis, food restrictions, preferences, and nutritional assessment. After the diet order is obtained, information must be provided to the patient regarding their diet order and how the patient can make food choices from the offerings on the facility menu.
- (c) Offer nutrition counseling and interventions to patients regarding appropriate nutritional intake in accordance with their condition and treatment plan. Nutrition counseling must be provided by a qualified individual.
- (d) Develop and adopt policies and procedures including a diet manual that outlines facility diet orders.

History: 2020 MR 4, Eff. Feb. 21, 2020.

Hospital Reference: Minimum Standards of Operation for Hospitals, Part V, Chapter 13 Dietary

Hospital Summary: A health facility or agency that offers dietary services shall do all of the following:

(a) Meet all the dietary and nutritional needs of the patient in accordance with the patient assessment and treatment plan.

(b) Obtain a diet order for each patient upon admission, written by a physician or other qualified health professional, based on patient condition, diagnosis, food restrictions, preferences, and nutritional assessment. After the diet order is obtained, information must be provided to the patient regarding their diet order and how the patient can make food choices from the offerings on the facility menu.

(c) Offer nutrition counseling and interventions to patients regarding appropriate nutritional intake in accordance with their condition and treatment plan. Nutrition counseling must be provided by a qualified individual.

Minnesota

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: Course

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LTC Reference: Chapter 4658 Nursing Homes; Section 0605 Direction of Dietary Dept. (4658.0605)

LTC Summary: Dietitian. The nursing home must employ a qualified dietitian, either full-time, part-time, or on a consultant basis. For purposes of this chapter, a "qualified dietitian", means a person who: (1) is registered by the Commission on Dietetic Registration of the American Dietetic Association; (2) is licensed under Minnesota Statutes, section 148.624; or (3) has a bachelor's degree in dietetics, food and nutrition, or foodservice management, plus experience in long-term care and ongoing continuing education in identification of dietary needs, and planning and implementation of dietary programs.

2. Director of dietary service. If a qualified dietitian is not employed full-time, the administrator must designate a director of dietary service who is enrolled in or has completed, at a minimum, a dietary manager course, and who receives frequently scheduled consultation from a qualified dietitian. The number of hours of consultation must be based upon the needs of the nursing home. Directors of dietary service hired before May 28, 1995, are not required to complete a dietary manager course.

Hospital Reference: PART 8. DIETARY SERVICES

Hospital Summary: R 325.20801 Supervisor of dietary or food services; qualifications.

Rule 801. (1) Dietary or food services in a home shall be supervised by an individual who meets any of the following qualifications: (a) Is registered by the commission on dietetic registration of the American dietetic association. (b) Has completed all nutrition and related coursework necessary to take the registration examination required to become a registered dietitian. (c) Is a graduate of a dietetic technician training program approved by the American dietetic association. (d) Is a graduate of an approved correspondence or classroom dietetic assistant training program which qualified such person for certification by the hospital, institution, and educational food service society. (e) Is a graduate of a dietetic assistant training program granted approved status by the Michigan department of public health before July 6, 1979. (2) When the dietary or food services supervisor is other than a registered dietitian,

the supervisor shall receive routine consultation and technical assistance from a registered dietitian (R.D.). Consultation time shall not be less than 4 hours every 60 days. Additional consultation time may be needed based on the total number of patients, incidence of nutrition-related health problems, and food service management needs of the facility.

History: 1981 AACS; 1983 AACS. R 325.20802 Policies and procedures. Rule 802. There shall be written policies and procedures for food storage, preparation, and service; written job descriptions for dietary personnel; and in-service training for dietary personnel. History: 1981 AACS. R 325.20803 Nutritional needs of patients. Rule 803. (1) Food and nutritional needs of a patient shall be met in accordance with the physician's orders in keeping with accepted standards of practice which includes most recent recommended daily dietary allowances of the food and nutrition board of the national research council adjusted for age, sex, and activity. (2) Not less than 3 meals or their equivalent shall be served daily, at regular times, with not more than a 14-hour span between a substantial evening meal and breakfast, except that when a substantial snack is served after the evening meal, this time span may be increased to 14-3/4 hours. (3) Therapeutic or special diets shall be provided upon written prescription or order of the physician. (4) Supplementary fluids and special nourishments, as required, shall be provided. (5) A meal shall be prepared and served in an appetizing and sanitary manner. Page 37 Courtesy of www.michigan.gov/orr (6) A table or individual freestanding tray of table height shall be provided for a patient who is able to be out of bed to eat, but who does not go to a dining room. History: 1981 AACS. R 325.20804 Menus; posting; filing. Rule 804. The menu for regular and therapeutic or special diets for the current week shall be posted in the dietary department and either in the patient dining room or a public place as defined in R 325.20104. Changes shall be written on the planned menu to show the menu as actually served. The menu as actually served to patients for the preceding 3 months shall be kept on file in the home. History: 1981 AACS; 1983 AACS. R 325.20805 Meal census; food record. Rule 805. A meal census, to include patients, personnel, and guests, and a record of the kind and amount of food used for the preceding 3 months shall be kept on file in the home. History: 1981 AACS. R 325.20806 Food acceptance record. Rule 806. (1) The food acceptance of a patient shall be recorded as follows: (a) For a period of 14 days immediately following admission. (b) For a period of 14 days immediately following initiation of a change in diet, unless otherwise ordered by a physician. (c) Under any other circumstances, such as abnormal weight loss, for a period ordered by a physician. (2) Food acceptance records shall be retained in the facility.

Mississippi

LONG TERM CARE

HOSPITAL

Qualifications: CDM , CFPP/Course

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LTC Reference: Minimum Standards for Institutions for the Aged or Infirm. Title 15, Part 3, Chapter 45, Subpart 1, Rule 45.2.30.

LTC Summary: Rule 45.2.30 Qualified Dietary Manager. (1) A Dietetic Technician who has successfully graduated from a Dietetic Technician program accredited by the American Dietetic Association Commission on Accreditation and Approval of Dietetic Education and earns 15 hours of continuing education every year approved by the Dietary Managers Association or the American Dietetic Association; (2) A person who has successfully graduated from a didactic program in dietetics approved by the American Dietetic Association Commission on Accreditation and Approval of Dietetic Education and earns 15 hours of continuing education units every year approved by the Dietary Managers Association or the American Dietetic Association; (3) A person who has successfully completed a Dietary Manager's Course approved by the Dietary Managers Association and who passes the credentialing examination and earns 15 hours of continuing education units every year approved by the Dietary Manager's Association or the American Dietetic Association; (4) A person who has successfully completed a Dietary Manager's Course approved by the Dietary Manager's Association and earns 15 hours of continuing education units every year approved by the Dietary Manager's Association or the American Dietetic Association.

Hospital Reference: Minimum Standards of Operation for Mississippi Hospitals, Title 15, Part 3, Subpart 1, Chapter 41, Subchapter 40, Rule 41.40.1 Current- Effective 11/12/2016

Hospital Summary: Rule 41.40.1. The hospital shall have an organized dietary department directed by qualified personnel. However, a hospital which has a contract with an outside food management company may be found to meet this requirement if the company has a therapeutic dietitian who serves, as required by scope and complexity of the service, on a full-time, part-time or consulting basis to the hospital.

Rule 41.40.2. There shall be written policies and procedures for food storage, preparation, and service developed by a qualified dietitian (preferably meeting the American Dietetic Association's standards for qualification).

Missouri

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

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LTC Reference: Title 19 Dept. of Health, and Senior Services, Division 30, Division of Regulations and Licensure, Section for Long-Term Care: Chapter 85: 19 CSR 30-85.052 Dietary Requirements for New and Existing Intermediate Care and Skilled Nursing Facilities

LTC Summary: (15) All facilities shall employ a foodservice supervisor who shall have overall supervisory responsibility for dietary services. The full published regulations can be found at <https://www.sos.mo.gov/cmsimages/adrules/csr/current/19csr/19c30-85.pdf>

Hospital Reference: Title 19 Dept. of Health, Division 30 Division of Health Standards & Licensure, Chapter 20 Hospitals: 19 CSR 30-20.090 Organization and Management for Hospitals (3) Required Patient Care Services (B) Dietary Services

Hospital Summary: 19 CSR 30-20.090 Food and Nutrition Services

(Rescinded November 30, 2019)

Montana

LONG TERM CARE

HOSPITAL

Qualifications: N/A

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LTC Reference:

LTC Summary: There are no current state dietary guidelines for LTCs.

Hospital Reference:

Hospital Summary: A-0618

§482.28 Condition of Participation: Food and Dietetic Services

The hospital must have organized dietary services that are directed and staffed by adequate qualified personnel. However, a hospital that has a contract with an outside food management company may be found to meet this Condition of Participation if the company has a dietician who serves the hospital on a full-time, part-time, or consultant basis, and if the company maintains at least the minimum standards specified in this section and provides for constant liaison with the hospital medical staff for recommendations on dietetic policies affecting patient treatment. A-0620 §482.28(a)(1) - The hospital must have a full-time employee who— (i) Serves as director of the food and dietetic services; (ii) Is responsible for daily management of the dietary services; and (iii) Is qualified by experience or training.

Qualifications: N/A

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Nebraska

LONG TERM CARE

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Qualifications: Course

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LTC Reference: Title 175 NAC Health Care Facilities & Services Licensure, Chapter 12 Skilled Nursing, 12-006.04B2c, 12-006.04D2a Standards of Operational Care & Treatment - Staff Requirements.

LTC Summary: 12-006.04D1: Qualified Dietitian: The facility must employ a qualified dietitian on a full-time, part-time, or consultant basis.

12-006.04D2: Foodservice Director: The facility must designate a person to serve as the director of food service who receives scheduled consultation from a registered dietitian or licensed medical nutrition therapist if a qualified dietitian is not employed full-time.

12-006.04D2a: To qualify as director of foodservice, the employee must be one of the following: (1) a graduate of a dietetic technician program approved by the American Dietetic Association; (2) an individual with a bachelor's degree in foods and nutrition; (3) a graduate of a dietetic assistant program approved by the American Dietetic Association, qualifying for certification by the American Dietetic Association; (4) a graduate of a dietary manager program approved by the Dietary Managers Association, and qualifying for certification by the Dietary Managers Association; or (5) an individual who successfully completes a course in foodservice management offered by an accredited university, community college, or technical college, whose curriculum meets at least the minimum requirements of any of the programs described in 175 NAC 12-006.04D2a, items 1-3, whether or not formally approved by the entities named in those sections.

Hospital Reference: Title 175 NAC Health Care Facilities and Services Licensure, Chapter 9 Hospitals, 9-006.09H General Acute Hospital Requirements - Dietary Services 9-006.06C Nutrition

Hospital Summary: 9-006.06C Nutrition: Each hospital must provide for the daily nutritional needs of all patients, including the provision of any diets ordered by a medical practitioner.

9-006.06C1 A current diet manual acceptable to dietary, nursing and medical staff must be maintained and available for reference.

9-006.06C2 Education on matters of diet and nutrition must be available to patients when appropriate.

9-006.06C3 Assessments of the nutritional status of patients must be conducted by a licensed medical nutrition therapist as required by Neb. Rev. Stat §§ 71-1,286 to 71-1,287 and 172 NAC 61 Regulations Governing the Practice of Medical Nutrition Therapy.

9-006.09H Dietary Services: Dietary services must be provided directly or through written agreement to meet the general nutritional needs of patients and must be supervised by a registered dietitian. If there is not a full-time registered dietitian, a person must be designated as full-time director of dietary services and is responsible for the daily management of dietary services.

9-006.09H1 There must be written policies and procedures established and implemented that provide dietary services to meet patient needs.

9-006.09H2 There must be sufficient number of trained staff to provide dietary services.

9-006.09H3 Menus must be planned, written and followed to meet the nutritional needs of patients.

9-006.09H4 Meals must be served to patients at appropriate intervals.

9-006.09H5 Each hospital stores, prepares, protects, serves and disposes of food in a safe and sanitary manner and in accordance with the Food Code.

Nevada

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: CDM, CFPP

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LTC Reference: NAC 449 Medical and Other Related Facilities. Skilled Nursing Facilities: NAC 449.74525 Dietary Services

LTC Summary: NAC 449.74525 Dietary services. (NRS 449.0302)

1. A facility for skilled nursing shall employ full-time, part-time or as a consultant, a person who is a licensed dietitian. If a licensed dietitian is not employed full-time, the facility shall designate a person to serve as the director of food service who receives frequently scheduled consultations from a licensed dietitian.

Hospital Reference: NAC 449.3385 Dietary Services: Personnel

Hospital Summary: NAC 449.3385 Dietary services: Personnel. (NRS 449.0302)

1. A hospital shall maintain an organized dietary service that is staffed by an adequate number of personnel. The hospital shall ensure that personnel are on duty to provide dietary services for at least 12 hours each day and that the personnel are competent to perform their duties as outlined in their job descriptions. The dietary service must be integrated with the other departments, units and services within the hospital.

2. The dietary service must be under the direction of a licensed dietitian or other professional person who:

(a) Is qualified in the field of institutional management, nutritional sciences or hotel restaurant management;

(b) Has completed an academic program in culinary arts; or

(c) Is certified as a dietary manager by the Association of Nutrition & Foodservice Professionals and has additional work experience with medical and therapeutic diets.

3. The director of the dietary service may be employed on a full-time or part-time basis, or as a consultant.
4. A hospital shall have on staff a licensed dietitian or a consultant who is licensed as a dietitian who shall provide in-service training for all dietetic service personnel and maintain a record of the in-service training provided which includes a description of the subjects covered by the training, the date that the training was given, the duration of the training and a list of the persons who attended the training.
5. Personnel of the dietary service must:
 - (a) Be trained in basic techniques of food sanitation;
 - (b) While working in the dietary service, be clean and wear clean clothing, including a cap or hairnet, or both; and
 - (c) Be excluded from duty when affected by a skin infection or communicable disease.
6. If an employee of the dietary service has a beard or moustache, or both, which is not closely cropped, the employee shall cover the beard or moustache, or both, while on duty.

(Added to NAC by Bd. of Health by R050-99, eff. 9-27-99; A by R068-04, 8-4-2004; R090-12, 12-20-2012)

New Hampshire

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

Qualifications: N/A

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LTC Reference: Title XI Hospitals and Sanitaria, Chapter 151: Residential Care and Health Facility Licensing

LTC Summary: § 483.60 - Food and nutrition services.

The facility must provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident.

(a) Staffing. The facility must employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, taking into consideration resident assessments, individual plans of care and the number, acuity and diagnoses of the facility's resident population in accordance with the facility assessment required at § 483.70(e). This includes:

(1) A qualified dietitian or other clinically qualified nutrition professional either full-time, part-time, or on a consultant basis. A qualified dietitian or other clinically qualified nutrition professional is one who -

(i) Holds a bachelor's or higher degree granted by a regionally accredited college or university in the United States (or an equivalent foreign degree) with completion of the academic requirements of a program in nutrition or dietetics accredited by an appropriate national accreditation organization recognized for this purpose.

(ii) Has completed at least 900 hours of supervised dietetics practice under the supervision of a registered dietitian or nutrition professional.

(iii) Is licensed or certified as a dietitian or nutrition professional by the State in which the services are performed. In a state that does not provide for licensure or certification, the individual will be deemed to have met this requirement if he or she is recognized as a "registered dietitian" by the Commission on Dietetic Registration or its successor organization, or meets the requirements of paragraphs (a)(1)(i) and (ii) of this section.

(iv) For dietitians hired or contracted with prior to November 28, 2016, meets these requirements no later than 5 years after November 28, 2016 or as required by state law.

(2) If a qualified dietitian or other clinically qualified nutrition professional is not employed full-time, the facility must designate a person to serve as the director of food and nutrition services who -

(i) For designations prior to November 28, 2016, meets the following requirements no later than 5 years after November 28, 2016, or no later than 1 year after November 28, 2016 for designations after November 28, 2016, is:

(A) A certified dietary manager; or

(B) A certified food service manager, or

(C) Has similar national certification for food service management and safety from a national certifying body; or

(D) Has an associate's or higher degree in food service management or in hospitality, if the course study includes food service or restaurant management, from an accredited institution of higher learning; and

(ii) In States that have established standards for food service managers or dietary managers, meets State requirements for food service managers or dietary managers, and

(iii) Receives frequently scheduled consultations from a qualified dietitian or other clinically qualified nutrition professional.

(3) Support staff. The facility must provide sufficient support personnel to safely and effectively carry out the functions of the food and nutrition service.

Hospital Reference: Title XI Hospitals and Sanitaria, Chapter 151, Residential Care and Health Facility Licensing

Hospital Summary: The licensee shall have a full-time employee who: (1) Serves as director of the food and dietetic services; (2) Is responsible for daily management of dietary services; and (3) Is qualified by experience or training. (m) The licensee shall employ or contract with a qualified dietician to supervise the nutritional aspects of patient care. (n) If the dietician does not work full-time, and when the dietician is not available, the licensee shall make adequate provisions for dietary consultation that meets the needs of the patients. Source. #9580, eff 10-24-09; ss by #12407, INTERIM, eff 10-24-17, EXPIRED: 4-22-18 New. #13166, eff 1-28-21

New Jersey

LONG TERM CARE

HOSPITAL

Qualifications: N/A

John Calabria, Director

Certificate of Need & Healthcare Facility Licensure

Dept. of Health

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Qualifications: N/A

John Calabria, Director

Certificate of Need & Healthcare Facility Licensure

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LTC Reference: Title 8. Dept. of Health and Senior Services, Chapter 39. Standards for Licensure of Long-Term Care Facilities, Subchapter 17. Mandatory Dietary Services; Subchapter 18. Advisory Dietary Services

LTC Summary: 8:39-17.1 Mandatory structural organization for dietary services: (1) The facility shall designate a full-time foodservice director who, if not a dietitian, functions with scheduled consultation from a dietitian. The foodservice director shall be responsible for the direction, provision, and quality of dietary services.

8:39-18.2 Advisory staff qualifications for dietary services: The director of dietary services or the dietitian is registered by the Commission on Dietetic Registration of the American Dietetics Association (R.D.)

Hospital Reference: Title 8. Dept. of Health and Senior Services, Chapter 43G. Hospital Licensing Standards, Subchapter 10. Dietary (N.J.A.C. § 8:43G-10.3)

Hospital Summary: § 8:43G-10.3 Dietary staff qualifications

(1) There shall be a foodservice director who has a baccalaureate degree from an accredited college or university in food, nutrition, foodservices management, or a related area, or has at least four years of experience in foodservice management in a health care facility and successful completion of Food Management Certification (FMC) and Dietetic Assistant programs or their equivalents.

(2) A registered dietitian shall have full-time responsibility for the clinical aspect of the dietary service.

New Mexico

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Maurella Sooh, District Operations Bureau Chief

Health Facility Licensing & Certification Bureau

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Qualifications: N/A

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LTC Reference: Title 7 Health, Chapter 9 Nursing Homes and Intermediate Care Facilities, Part 2 Requirements for Long Term Care Facilities, Section 7.9.2.52 Dietary Service

LTC Summary: Staff: The dietary service shall be supervised by a full-time supervisor, except that an intermediate care facility with fewer than 50 residents may employ a person to work as supervisor part-time.

Qualifications: The dietary service supervisor shall be either (1) a dietitian; (2) receive necessary consultation from a dietitian and shall have completed a course of study of not less than 90 hours credit in foodservice supervision at a vocational, technical, or adult education school or equivalent, or presently be enrolled in such a course of study, or hold an associate degree as a dietetic technician.

Hospital Reference: Title 7: Health, Chapter 7 Hospitals, Part 2 Requirements for General and Special Hospitals, Section 7.7.2.7 General Definitions and Section 7.7.2.27 Dietary Services

Hospital Summary: "Dietetic service supervisor" means a person who: (1) is a qualified dietitian with one year of supervisory experience in the dietetic service of a health care institution; or (2) is a graduate of a dietetic technician or dietetic assistant training program, approved by the American Dietetic Association, and has consultation from a qualified dietitian; or (3) is a graduate of a state-approved course that provided 90 or more hours of classroom instruction in foodservice supervision and has experience as a supervisor in a healthcare institution with consultation from a dietitian; if the supervisor is not a qualified dietitian, then consultation from a qualified dietitian must be provided.

New York

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

Mary Gates

Ruth Leslie, Acting Director

Division of Nursing Homes and ICF/IID Surveillance

Division of Certification and Surveillance

Dept. of Health

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LTC Reference: Title 10 Dept. of Health, Article 3 Residential Care Facilities, Part 415 Nursing Homes - Minimum Standards, Section 415.14 - Dietary services

LTC Summary: The facility shall employ a qualified dietitian either full-time, part-time or on a consultant basis who shall be responsible for the nutrition services in the nursing home.

(1) The facility shall designate a qualified dietitian or a dietetic service supervisor qualified on the basis of education, training, and experience in foodservice management to serve as the director of foodservice. If the director of foodservice is not a qualified dietitian, such individual shall receive frequently scheduled consultation from a qualified dietitian.

A qualified dietitian is one who is qualified based upon the following requirements: (1) registration by the Commission on Dietetic Registration of the American Dietetic Association; (2) education, training, and experience in identification of dietary needs, planning and implementation of dietary program, or (3) certification as a certified dietitian or certified nutritionist in accordance with Article 157 of the Education Law.

Hospital Reference: Title 10 Dept. of Health, Article 2 Hospitals, Part 405 Hospitals - Minimum Standards, Section 405.23 - Food and dietetic services

Hospital Summary: Organization. The department shall be directed on a full-time basis by an individual who, by education and specialized training or experience, is knowledgeable about foodservice management.

North Carolina

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Beverly Speroff, RD, LDN

Nursing Home Licensure Certification

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LTC Reference: 10A NCAC 13D .2701 PROVISION OF NUTRITION AND DIETETIC SERVICES

LTC Summary: (a) A facility shall ensure that each patient is provided with a palatable diet that meets his or her daily nutritional and specialized nutritional needs. (b) The facility shall designate a person to be known as the director of food service who shall be responsible for the facility's dietetic service and for supervision of dietetic service personnel.

https://www.cms.gov/Regulations-and-Guidance/Guidance/Manuals/downloads/som107ap_pp_guidelines_ltc.pdf

Hospital Reference: SECTION .4700 - NUTRITION AND DIETETIC SERVICES

Hospital Summary: 10A NCAC 13B .4702 ORGANIZATION

(a) The nutrition and dietetic services shall be under the full-time direction of a person who is trained or experienced in food services administration and therapeutic diets. The director shall be one of the following:

- (1) A qualified dietitian;
- (2) Bachelor's degree in Foods and Nutrition or Food Service Management;
- (3) Dietetic Technician Registered (DTR); or
- (4) Certified Dietary Manager (CDM); or
- (5) An individual who is enrolled in a program to complete the minimum qualifications in Paragraph (a)(1)(2)(A)(B)(C) of this Rule.

(b) The nutrition and dietetic services of the facility shall have at least one dietitian either full-time, part-time, or as consultant. The qualifications of the dietitian shall be included in the personnel files. If the director of nutrition and dietetic services is not a registered dietitian, there shall be an established method of communication between the director and the dietitian which ensures that the dietitian supervises the nutritional aspects of patient care and ensures that quality nutritional care is provided to patients. Dietitians or qualified designees shall attend and participate in meetings relevant to patient nutritional care, including but not limited to patient care conferences and discharge planning.

(c) When a dietitian serves only in a consultant capacity, the facility management shall establish and maintain a written contract with the individual defining the responsibilities of the dietitian including requirements for submission of written reports to the hospital administrator and the director of the nutrition and dietetic services describing the extent and quality of the services provided. Frequency of visits of the consultant dietitian shall be defined in the contract. The consultant dietitian shall provide, on site, no less than eight hours of service every two weeks to provide the nutritional aspects of patient care including but not limited to the following:

- (1) approval of regular and modified menus, including standardized recipes;
- (2) performance of nutritional assessments;
- (3) development of nutrition care plans;
- (4) provision of nutrition therapy;
- (5) participation in development of policies and procedures; and
- (6) monitoring and evaluation of the effectiveness and appropriateness of nutrition and dietetic services.

(d) The facility shall establish and maintain written policies and procedures to govern all nutrition and dietetic service activities. These policies shall be developed by the nutrition and dietetic services in cooperation with personnel from other departments or services which are involved with nutrition and dietetic services and they shall be reviewed at least every three years, revised as necessary, and dated to indicate the time of last review. Administrative policies and procedures concerning food procurement, preparation, and service shall be written by the director of the nutrition and dietetic services. Nutritional care policies and procedures shall be written by the qualified dietitian. The nutrition and dietetic service policies and procedures shall include, but not be limited to the following:

- (1) provision of food and nutrition therapy prescriptions/orders;
- (2) development, approval and provision of regular and modified menus, including standardized recipes;
- (3) food purchasing, storage, inventory, preparation and service;
- (4) identification system designed to ensure that each patient receives appropriate diet as ordered;
- (5) ancillary dietetic services, as appropriate, including food storage and kitchens on patient care units, formula supply, cafeterias, vending operations and ice making;
- (6) preparation, storage, distribution, and administration of enteral nutrition programs;
- (7) assessment and monitoring of patients receiving enteral and total parenteral nutrition;
- (8) personal hygiene and health of dietetic personnel;
- (9) infection control measures to minimize the possibility of contamination and transfer of infection, including establishment of monitoring procedure to ensure that personnel are free from communicable infections and open skin lesions; and
- (10) pertinent safety practices, including control of electrical, flammable, mechanical, and radiation hazards.

(e) Nutrition and dietetic services shall be provided by qualified personnel under supervision to meet needs of patients. The director of the nutrition and dietetic services shall require that personnel assigned to the department perform all functions necessary to meet the nutritional needs of patients. The director or qualified designee shall attend and participate in meetings, including that of department heads, and function as an integral member of the facility.

(f) A facility which has a contract with an outside food management service, shall require as a part of the contract that the company complies with all applicable requirements and standards outlined in Section .4700 of this Subchapter for such service. The contract shall be available for review by the Division.

North Dakota

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

Bridget Weidner, MPH, MT(ASCP)

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Qualifications: N/A

Bridget Weidner, MPH, MT(ASCP)

ND Department of Health and Human Services

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LTC Reference: Title 33. Dept. of Health, Article 7. Licensing Medical Hospitals, Chapter 3.2 Nursing Facilities (N.D. Admin. Code 33-07-03.2-16)

LTC Summary: 33-07-03.2-16. Dietary services

A qualified director of dietary services must be designated to be responsible for the dietary service of the facility. a. A director of dietary services is: (1) A dietitian licensed to practice in North Dakota and registered by the Academy of Nutrition and Dietetics; (2) a graduate of a dietetic technician or dietetic assistant training program approved by the Academy of Nutrition and Dietetics; (3) a certified dietary manager, certified by the Certifying Board for Dietary Managers ; (4) a graduate of a state-approved course that provides ninety or more hours of instruction in dietary service supervision in a healthcare institution with consultation from a licensed and registered dietitian; or (5) an individual trained and experienced in foodservice supervision and management in a military service equivalent to the program described in paragraph 2 or 4.

b. If the director of dietary services is not a licensed and registered dietitian, regularly scheduled consultation from a licensed and registered dietitian must be obtained at least monthly.

Hospital Reference: Title 33. Dept. of Health, Article 7. Licensing of Medical Hospitals, Chapter 1.1 Hospitals (N.D. Admin. Code 33-07-01.1-19)

Hospital Summary: 33-07-01.1-19. Dietary services

The general acute hospital shall provide dietary service to meet the needs of the patients served and shall ensure the following: (1) The hospital shall designate an employee to be responsible for the total foodservice of the facility. If this employee is not a licensed, registered dietitian, the employee must have at least completed a foodservice course approved by the Academy of Nutrition and Dietetics and receive at least monthly consultation from a licensed, registered dietitian consultant.

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Jayson Rogers, Chief

Ohio Department of Health

Bureau of Regulatory Operations

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Qualifications: N/A

Shannon Richey, RN, Survey Administrator

Bureau of Survey and Certification

Office of Health Assurance and Licensing, Bureau of Survey and Certification

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LTC Reference: 3701 Dept. of Health - Administration & Director, Chapter 3701-17 Nursing Homes: 3701-17-18, Paragraph K; 3701-17-07, Paragraph H

LTC Summary: A foodservice manager, pursuant to rule 3701-17-18, of the Administrative Code shall have successfully completed a certification in foodservice course approved by the director in accordance with rule 3701-21-25 of the Administrative Code. Individuals serving as foodservice managers on the effective date of this rule have one year from the rule effective date to comply with this provision.

Hospital Reference: 3701 Dept. of Health - Administration and Director, Chapter 3701-59 Hospitals (3701-59)

Hospital Summary: There are no regulations concerning the dietary department of hospitals. Hospitals must be certified under the Social Security Act 49 Stat. 620 (1935), 42 USC 30, as amended, or accredited by the Joint Commission for the Accreditation of Healthcare Organizations or the American Hospital Association.

Oklahoma

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

Beverly Clark

Long Term Care

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LaTrina Frazier

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LTC Reference: 310: Dept. of Health, Chapter 675, Regulations for Licensure of Nursing and Specialized Facilities, Subchapter 13, Foodservice staff.

LTC Summary: 310:675-13-7. A Foodservice Supervisor shall (1) complete certification as a dietary manager within three years of beginning employment; (2) complete and maintain continuous, ServSafe food safety certification, or a department-approved alternative, within 90 days of beginning employment.

The Foodservice Staff shall complete a basic orientation program before working in the foodservice area. The orientation shall include, but not be limited to the following: fire and safety precautions; infection control; and sanitary food-handling practices. 3) Each Foodservice staff member shall successfully complete a foodservice training program offered or approved by the department within 90 days of beginning employment. Foodservice training shall be renewed as required by the authorized training program.

Hospital Reference: Title 310. Dept. of Health, Chapter 667 Hospital Standards, Subchapter 17. Food and Dietetic Services and Subchapter 39. Critical Access Hospital

Hospital Summary: 310:667-17-1. Organization

(a) The clinical nutritional services shall be under the supervision and direction of a licensed/registered dietitian on a full-time or consultant basis.

(a)(3): If the licensed/registered dietitian is employed on a part-time or consultant basis, a designee for clinical aspects of patient care shall be a certified dietary manager or a registered dietary technician.

Oregon

LONG TERM CARE

HOSPITAL

Qualifications: Course

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Qualifications: N/A

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LTC Reference: 411Dept. of Human Services, Senior and Disabled Services Division, Chapter 086 NF Administration

and Services, Section 0250 Dietary Services (411-86-250) Current as of 10/1/1990

LTC Summary: 411.86.250. (2) Dietary Services Director: (a) Qualifications. Overall supervision of the dietary service shall be assigned to a full-time dietary service director who is a registered dietitian; or (A) is a graduate of a dietetic technician training program (correspondence or classroom) approved by the American Dietetic Association, or dietary management training program approved by the American Dietary Managers Association; and (B) Has on-site consultation, at least monthly.

(i) The consultant shall be a registered dietitian or a person with a baccalaureate degree or higher with major studies in food, nutrition, diet therapy, or foodservice management.

(ii) The consultant shall have at least one year of supervisory experience in an institutional dietary service and shall participate in continuing education annually.

(iii) The visits of the consultant shall be sufficient duration to review dietary systems and assure quality food to the resident.

(b) Responsibilities. The dietary service director has responsibility, with guidance from the consultant if the director is not a registered dietitian, for:

(A) Orientation, work assignments, supervision of work, and food handling technique for dietary service staff. The director shall assure that employees who have or exhibit signs of a communicable disease do not remain on duty;

(B) Participation in regularly scheduled conferences with the administrator and department heads and in the development of dietary policy (OAR 411-085-0210), procedures, and staff development program, and

(C) Menu planning, recommending and/or ordering food and supplies to be purchased, and record-keeping.

(3) STAFFING. The facility shall employ supportive personnel to carry out functions of the dietary service. There shall be food service personnel on duty at least 12 consecutive hours each day.

Hospital Reference: Oregon Administrative Rules- Chapter 333, Division 520, Hospitals, Generally

<https://secure.sos.state.or.us/oard/displayDivisionRules.action?selectedDivision=1368>

Hospital Summary: 333-520-0020 Dietary Services

(1) All hospitals, regardless of classification, shall comply with this rule.

(2) A hospital shall:

(a) Have an organized dietary department, directed by qualified personnel, that conforms to the requirements in OAR 333-150-0000, the Food Sanitation Rules.

(b) Employ supportive personnel competent to carry out the functions of the dietary service, including a full-time director with overall supervisory responsibility for the dietary service and who is:

(A) A qualified dietitian who is registered by the Commission on Dietetic Registration of the Academy of Nutrition and Dietetics;

(B) A person who has received a baccalaureate or higher degree with major studies in food, nutrition, diet therapy or food service management and has at least one year of supervisory experience in a health care dietetic service, and participates in continuing education related to the dietetic profession;

(C) A graduate of a dietetic technician or dietetic assistant training program, corresponding or classroom, approved by the Academy of Nutrition and Dietetics;

(D) A graduate of a state approved course that provides 90 or more hours of classroom instruction in food service supervision and has one year's experience as a supervisor in a health care institution; or

(E) Has training and experience in food service supervision and management in a military service equivalent in content to one of the above criteria for qualifying.

(c) Contract with a dietician with the qualifications listed in paragraph (2)(b)(A) of this rule, if the Director is not a qualified dietitian under paragraph (2)(b)(A) of this rule, and:

(A) Consult at least quarterly with the contractor;

(B) Have on file a contract signed by the consultant and the hospital administrator stating the relationship of the consultant to the hospital, services to be provided, length of contract, terms and hours; and

(C) Require the contractor to submit quarterly reports to the hospital administrator and the committee, council or other reviewing body designated by the hospital as having responsibility for dietary services that include:

(i) The date(s) of visit(s) and length of time spent on premises;

(ii) Staff members seen;

(iii) Services performed;

(iv) Action taken on previous reports;

(v) Problems identified; and

(vi) Recommended action and distribution of the report.

(d) Require the on-site visits of the Consulting Dietitian to be of sufficient duration and frequency to review dietetic systems and assure quality food to the patient.

(e) Provide dietetic services to patients in accordance with a written order by the responsible physician, or other health care practitioner authorized within the scope of his or her professional license, and record appropriate dietetic information in the patient's medical record including the following:

(A) Timely and periodic assessments of the patient's nutrient intake and tolerance to the prescribed diet modification, including the effect of the patient's appetite and food habits on food intake;

(B) A description of the diet instructions given to the patient or family and assessment of their diet knowledge;

(C) A description or copy of the diet information forwarded to another institution upon patient discharge; and

(D) Nutritional care follow-up with the patient's health care practitioner or a health care agency.

(f) Regularly review and evaluate the quality and appropriateness of nutritional care provided by the dietetic service including the nutritional adequacy of all menus.

(g) Ensure that the Dietetic Service is represented on hospital committees concerned with nutritional care.

(h) Serve food that has an appetizing appearance, is palatable, is served at proper temperature and is cooked and served in such a way as to retain the nutrient value of food.

(i) Restrict admittance to the kitchen area to those who must enter to perform assigned duties.

(j) Develop written procedures for cleaning equipment and work areas and enforce those procedures.

Pennsylvania

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

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LTC Reference: § 483.60 - Food and nutrition services.

The facility must provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident.

(a) Staffing. The facility must employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, taking into consideration resident assessments, individual plans of care and the number, acuity and diagnoses of the facility's resident population in accordance with the facility assessment required at § 483.70(e). This includes: (1) A qualified dietitian or other clinically qualified nutrition professional either full-time, part-time, or on a consultant basis. A qualified dietitian or other clinically qualified nutrition professional is one who— (i) Holds a bachelor's or higher degree granted by a regionally accredited college or university in the United States (or an equivalent foreign degree) with completion of the academic requirements of a program in nutrition or dietetics accredited by an appropriate national accreditation organization recognized for this purpose. (ii) Has completed at least 900 hours of supervised dietetics practice under the supervision of a registered dietitian or nutrition professional. (iii) Is licensed or certified as a dietitian or nutrition professional by the State in which the services are performed. In a state that does not provide for licensure or certification, the individual will be deemed to have met this requirement if he or she is recognized as a "registered dietitian" by the Commission on Dietetic Registration or its successor organization, or meets the requirements of paragraphs (a)(1)(i) and (ii) of this section. (iv) For dietitians hired or contracted with prior to November 28, 2016, meets these requirements no later than 5 years after November 28, 2016 or as required by state law. (2) If a qualified dietitian or other clinically qualified nutrition professional is not employed full-time, the facility must designate a person to serve as the director of food and nutrition services. (i) The director of food and nutrition services must at a minimum meet one of the following qualifications— (A) A certified dietary manager; or (B) A certified food service manager, or (C) Has similar national certification for food service management and safety from a national certifying body; (D) Has an associate's or higher degree in food service management or in hospitality, if the course study includes food service or restaurant management, from an accredited institution of higher learning; or (E) Has 2 or more years of experience in the position of director of food and nutrition services in a nursing facility setting and has completed a course of study in food safety and management, by no later than October 1, 2023, that includes topics integral to managing dietary operations including, but not limited to, foodborne illness, sanitation procedures, and food purchasing/receiving;

Qualifications: N/A

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and (ii) In States that have established standards for food service managers or dietary managers, meets State requirements for food service managers or dietary managers, and (iii) Receives frequently scheduled consultations from a qualified dietitian or other clinically qualified nutrition professional. (3) Support staff. The facility must provide sufficient support personnel to safely and effectively carry out the functions of the food and nutrition service. (b) A member of the Food and Nutrition Services staff must participate on the interdisciplinary team as required in § 483.21(b)(2)(ii). (c) Menus and nutritional adequacy. Menus must— (1) Meet the nutritional needs of residents in accordance with established national guidelines.; (2) Be prepared in advance; (3) Be followed; (4) Reflect, based on a facility's reasonable efforts, the religious, cultural, and ethnic needs of the resident population, as well as input received from residents and resident groups; (5) Be updated periodically; (6) Be reviewed by the facility's dietitian or other clinically qualified nutrition professional for nutritional adequacy; and (7) Nothing in this paragraph should be construed to limit the resident's right to make personal dietary choices. (d) Food and drink. Each resident receives and the facility provides— (1) Food prepared by methods that conserve nutritive value, flavor, and appearance; (2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature; (3) Food prepared in a form designed to meet individual needs; (4) Food that accommodates resident allergies, intolerances, and preferences; (5) Appealing options of similar nutritive value to residents who choose not to eat food that is initially served or who request a different meal choice; and (6) Drinks, including water and other liquids consistent with resident needs and preferences and sufficient to maintain resident hydration. (e) Therapeutic diets. (1) Therapeutic diets must be prescribed by the attending physician. (2) The attending physician may delegate to a registered or licensed dietitian the task of prescribing a resident's diet, including a therapeutic diet, to the extent allowed by State law. (f) Frequency of meals. (1) Each resident must receive and the facility must provide at least three meals daily, at regular times comparable to normal mealtimes in the community or in accordance with resident needs, preferences, requests, and plan of care. (2) There must be no more than 14 hours between a substantial evening meal and breakfast the following day, except when a nourishing snack is served at bedtime, up to 16 hours may elapse between a substantial evening meal and breakfast the following day if a resident group agrees to this meal span. (3) Suitable, nourishing alternative meals and snacks must be provided to residents who want to eat at non-traditional times or outside of scheduled meal service times, consistent with the resident plan of care. (g) Assistive devices. The facility must provide special eating equipment and utensils for residents who need them and appropriate assistance to ensure that the resident can use the assistive devices when consuming meals and snacks. (h) Paid feeding assistants—(1) State-approved training course. A facility may use a paid feeding assistant, as defined in § 488.301 of this chapter, if— (i) The feeding assistant has successfully completed a State-approved training course that meets the requirements of § 483.160 before feeding residents; and (ii) The use of feeding assistants is consistent with State law. (2) Supervision. (i) A feeding assistant must work under the supervision of a registered nurse (RN) or licensed practical nurse (LPN). (ii) In an emergency, a feeding assistant must call a supervisory nurse for help. (3) Resident selection criteria. (i) A facility must ensure that a feeding assistant provides dining assistance only for residents who have no complicated feeding problems. (ii) Complicated feeding problems include, but are not limited to, difficulty swallowing, recurrent lung aspirations, and tube or parenteral/IV feedings. (iii) The facility must base resident selection on the interdisciplinary team's assessment and the resident's latest assessment and plan of care. Appropriateness for this program should be reflected in the comprehensive care plan.(i) Food safety requirements. The facility must—(1) Procure food from sources approved or considered satisfactory by federal, state, or local authorities; (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations. (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices. (iii) This provision does not preclude residents from consuming foods not procured by the facility. (2) Store, prepare, distribute, and serve food in accordance with professional standards for food service safety. (3) Have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption, and (4) Dispose of garbage and refuse properly. [81 FR 68864, Oct. 4, 2016, as amended at 87 FR 47618, Aug. 3, 2022] AUTHORITY: 42 U.S.C. 1302, 1320a–7, 1395i, 1395hh and 1396r. CITE AS: 42 CFR 483.60

Hospital Reference: Title 28 Health & Safety, Part IV Health Facilities, Subpart B General and Special Hospitals, Chapter 111 Dietetic Services and Chapter 101 General Information

Hospital Summary: § 111.2. Organization and staffing. The service shall be under the full-time direction of a person who is trained and experienced in food services administration and dietary management. If the director of the services is not the qualified dietitian, there should be an effective method of communication and a close working relationship between the director and dietitian. § 111.3. Dietitian. (a) The dietary services shall have at least one qualified dietitian, either full time, part-time, or as consultant. The resume of the dietitian shall be included in the personnel files. The dietitian shall have training and experience in nutrition, therapeutic diets, and nutritional food service management.

(b) If a consultant dietitian is used, there shall be a written contract which shall clearly define the responsibilities and frequency of visits of the consultant dietitian. This contract, together with the dietitian's regular reports or running log of services performed, shall be available for review by the surveyors of the Department. The consultant dietitian shall provide a minimum of four hours service per week.

Rhode Island

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

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LTC Reference:

LTC Summary: 1.17.3 Dietetic Services

A. Each nursing facility shall maintain a dietetic service under the supervision of a full-time person who, as a minimum, is a graduate of a Rhode Island-approved course that provided instruction in food service supervision and nutrition and has experience in the organization and management of food service. 1. When the dietary manager is absent, a responsible person shall be assigned to supervise dietetic service personnel and food service operations. B. When the dietary manager is not a qualified dietitian who is registered or eligible for registration by the commission of dietetic registration and/or licensed by Rhode Island, the nursing facility shall obtain per written contractual arrangement adequate and regularly scheduled consultation from a qualified dietitian. C. The responsibilities of the qualified dietitian shall include but not be limited to: 1. Advising the administration and the supervisor of dietetic services on all nutritional aspects of resident care, food service and preparation; 2. Reviewing food service policies, procedures and menus to insure the nutritional needs of all residents are met in accordance with Dietary Reference Intakes: The Essential Guide to Nutrient Requirements; 3. Serving as liaison with medical and nursing staff on nutritional aspects of resident care; 4. Advising on resident care policies pertaining to dietetic services; 5. Providing dietary counseling to residents when necessary; 6. Planning and conducting regularly scheduled in-service education programs which shall include training in food service sanitation; 7. Preparing reports which shall include date and time of consultation and services rendered, which reports shall be signed and kept on file in the nursing facility; and 8. Recording observations and information pertinent to dietetic treatment in the resident's medical record; 9. Input in care plan development. D. Adequate space, equipment and supplies shall be provided for the efficient, safe and sanitary receiving, storage, refrigeration, preparation and service of food and other related aspects of the food service operation in accordance with the Rhode Island Food Code (Part 50-10-1 of this Title). E. Policies and procedures shall be established for the dietetic service, pertaining to but not limited to the following: 1. Responsibilities and functions of personnel; 2. Standards for nutritional care in accordance with Dietary Reference Intakes: The Essential Guide to Nutrient Requirements; 3. Alterations or modifications to diet orders or schedules; 4. Food purchasing storage, preparation and service; 5. Safety and sanitation relative to personnel and equipment in accordance with the Rhode Island Food Code (Part 50-10-1 of this Title); and 6. Ancillary dietary services, including food storage and preparation in satellite kitchens and vending operations in accordance with Food; and 7. A plan to include alternate methods and procedures for food preparation and

service, including provisions for potable water, to be used in emergencies. F. All nursing facilities shall provide sufficient and adequately trained supportive personnel, competent to carry out the functions of the dietetic services. 1. The dietetic services shall have employees on duty over a period of twelve (12) or more hours per day, seven (7) days per week. 2. Except as provided in § 1.17.3(F) of this Part, those employees involved in direct preparation of food (as opposed to distribution of food, dishwashing, etc.) shall not be involved in providing resident direct care. 3. Except where employees are designated and qualified as “universal workers”, house-keeping and nursing personnel qualified in accordance with § 1.14.6(A)(6)(b) of this Part may assist in food distribution, and food preparation. Careful hand washing shall be done prior to assisting in food distribution and/or preparation. G. The nursing facility’s food service operation shall comply with all appropriate standards of the Rhode Island Food Code (Part 50-10-1 of this Title). 1. Diet kitchens, nourishment stations, and any other related areas shall be the responsibility of the dietetic service. H. All menus including alternate choices shall be planned at least one (1) week in advance, to meet the standards for nutritional care in accordance with Dietary Reference Intakes: The Essential Guide to Nutrient Requirements and to provide for a variety of foods, adjusted for seasonal changes, and reflecting the dietary preferences of residents. 1. Menus shall indicate nourishments offered to residents between evening meal and bedtime. 2. Menus shall be posted in a conspicuous place in the dietary department and in resident areas. 3. Records of menus actually served shall be retained for thirty (30) days. I. All diets shall be ordered in writing by the attending physician. 1. All diets shall be planned, prepared and served to conform to the physician’s orders and to meet the standards of Dietary Reference Intakes: The Essential Guide to Nutrient Requirements to the extent medically possible. 2. Diet orders shall be reviewed by the attending physician on same schedule as other physician orders. J. There shall be a diet manual, approved by the dietitian and available to all dietetic and nursing services personnel. Diets served to residents shall comply with the principles set forth in the diet manual. K. Each resident shall receive and the nursing facility shall provide at least three (3) meals daily, at regular times comparable to normal mealtimes based upon the individual preference of a resident or group of residents in a residential area and/or at regular times comparable to normal mealtimes in the community. 1. There shall be no more than fourteen (14) hours between a substantial evening meal and breakfast the following day, except as provided in § 1.17.3(K)(3) of this Part. 2. The nursing facility shall offer snacks at bedtime daily. 3. When a nourishing snack is provided at bedtime, up to sixteen (16) hours may elapse between a substantial evening meal and breakfast the following day if a resident, or group of residents in a residential area agrees to this meal span, and there is a nourishing snack. L. Foods shall be prepared by methods that conserve nutritive value, flavor and appearance, and shall be prepared and served at proper temperatures and in a form to meet individual needs. Food substitutes of similar nutritive value shall be offered when residents refuse foods served for good reason. 1. A file of tested recipes, adjusted to appropriate yield, shall be maintained and utilized corresponding to items on the menu. 2. House diets shall be appropriately seasoned. 3. There shall be a supply of staple foods for a minimum of seven (7) days and of perishable foods for a minimum of two (2) days in the nursing facility. M. Food shall be attractively served on dinnerware of good quality, such as ceramic, plastic or other materials that are durable and aesthetically pleasing. N. A dining room shall be available for those residents or residents who wish to participate in group dining in accordance with § 1.19.9(A) of this Part. O. Self-help feeding devices shall be available to those residents who need them to maintain maximum independence in the activities of daily living. P. A nursing facility contracting for food service shall require as part of the contract, that the contractor comply with the provisions of this Part.

Hospital Reference: Rules and Regulations for Licensing of Hospitals (R23-17-HOSP), Section 22.0 Dietary Service (4.6.5) Revised as of 09/2017

Hospital Summary: 4.6.5 Dietary Service

A. Each facility shall maintain a dietary service directed by a full-timer person qualified by training and experience in organization and administration of food service.

B. Each hospital shall have at least one Registered Dietitian, licensed by the state, to direct nutritional aspects of patient care and to advise on food preparation and service.

Reference 2 = Food Code (R23-1, 21-27, Food).

Food Code, Section 2-101.11B indicates "The Food Establishment shall have a manager Certified in Food Safety, as specified in Rhode Island Rules and Regulations pertaining to Certification of Managers in Food Safety (R21-27-CFS)."

South Carolina

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

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LTC Reference: 1405. Meal Service Staff - Regulation 61-17

Standards for Licensing Nursing Homes

LTC Summary: A. The meal service operations shall be under the direction of a dietitian or qualified food service supervisor who shall be responsible for supervising the meal service staff, planning, preparation and serving of food and the maintenance of proper records. A staff member shall be designated, by name or position, to act in the absence of this person. (II) B. A qualified food service supervisor shall be a person who: (II) 1. Is a graduate of a dietetic technician training program approved by the American Dietetic Association; 2. Is a graduate of a course of study meeting the requirements of the American Dietetic Association and approved by the state; 3. Is certified by the Certifying Board for Dietary Managers of the Dietary Managers Association and maintains that credential; 48 | Regulation 61-17 4. Has completed a Dietary Managers Association approved course curriculum necessary to take the certification examination required to become a certified dietary manager; or 5. Has at least three (3) years of training and experience in meal service supervision and management in a military service equivalent in content to the programs described in Sections 1405.B.1 through 1405.B.3.

Hospital Reference: 1503 Management - Regulation 61-16

Qualifications: CDM, CFPP

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Minimum Standards for Licensing Hospitals and

Institutional General Infirmaries

Hospital Summary: The nutrition services shall be under the direction of a dietitian or qualified food and nutrition manager/director who has a written agreement for consultation services by a dietitian. These services shall be organized with established lines of accountability and clearly defined job assignments. A qualified food and nutrition manager/director shall be a person who: A. Is a graduate of a dietetic technician training program approved by the American Dietetic Association; or B. Is a graduate of a course of study meeting the requirements of the American Dietetic Association and approved by the Department; or C. Is certified by the Certifying Board for Dietary Managers of the Dietary Managers Association and maintains that credential; or D. Has at least three (3) years of training and experience in meal service supervision and management in military service equivalent in content to the programs described in paragraph A, B, or C above.

South Dakota

LONG TERM CARE

HOSPITAL

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LTC Reference: LTC Reference: Article 44:73:01:01 Definitions, 44:73:07:11 Director of Dietetic Services.

LTC Summary: LTC Summary: (12) "Dietary manager," a person who is a dietitian, a graduate of an accredited dietetic technician or dietetic manager training program, a graduate of a course that provides 120 or more hours of classroom instruction in food service supervision, or a certified dietary manager recognized by the National Certifying Board of Dietary Managers and who functions with consultation from a dietitian.

Hospital Reference: Article 44:75 Medical Facilities, 44:75:01:01 Definitions; 44:75:07:11 Dietary Manager.

Hospital Summary: Director of dietetic services. A general hospital, specialized hospital, or critical access hospital shall have a full time dietary manager who is responsible to the administrator to direct the dietetic services.

Any dietary manager that has not completed a dietary manager's course, approved by the Association of Nutrition and Foodservice Professionals, shall enroll in the course within ninety days of the manager's hire date and complete the course within eighteen months. The dietary manager and at least one cook shall successfully complete and possess a current certificate from a ServSafe Food Protection Program offered by various retailers, or the Certified Food Protection Professional's Sanitation Course offered by the Association of Nutrition and Foodservice Professionals, or successfully completed equivalent training as determined by the department. Individuals seeking ServSafe recertification are only required to take the national examination.

The dietary manager shall monitor the dietetic service to ensure that the nutritional and therapeutic dietary needs for each patient are met. If the dietary manager is not a dietitian, the facility must schedule dietitian consultations onsite at least monthly. The dietitian shall approve all menus, assess the nutritional status of patients with problems identified in the assessment, and review and revise dietetic policies and procedures during scheduled visits. The facility shall have sufficient personnel to meet the dietetic needs of the patients and provide dietetic services for a minimum of ten hours each day. Source: 42 SDR 51, effective October 13, 2015; 50 SDR 62, effective November 27, 2023.

Tennessee

LONG TERM CARE

HOSPITAL

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LTC Reference: Rule 0720-18 Standards for Nursing Homes; 0720-18-.060 (9) (b)Food and Dietetic Services

LTC Summary: The nursing home must designate a person, either directly or through contractual agreement, to serve as the food and dietetic services director with responsibility for the daily management of the dietary services.

The food and dietetic services director shall be (1) A qualified dietitian; or (2) A graduate of a dietetic technician or dietetic assistant training program, correspondence or classroom, approved by the American Dietetics Association; or (3) An individual who has successfully completed in-person or online coursework that provided ninety (90) or more hours of classroom instruction in food service supervision. If the course has not been completed, this person shall be enrolled in a course and making satisfactory progress for completion within the time limit specified by the course requirement; or, (4) An individual who is a certified dietary manager (CDM), or certified food protection professional (CFPP); or, (5) A current or former member of the U.S. military who has graduated from an approved military dietary manager training program.

Hospital Reference: Rule 0720-14 Standards for Hospitals 0720-14-.06 (9) (b)Food and Dietetic Services

Hospital Summary: The hospital must designate a person, either directly or by contractual agreement, to serve as the food and dietetic services director with responsibility for the daily management of the dietary services.

The food and dietetic services director shall be (1) A qualified dietitian; or (2) A graduate of a dietetic technician or dietetic assistant training program, correspondence or classroom, approved by the American Dietetic Association; or (3) An individual who has successfully completed in-person or online coursework that provided ninety (90) or more hours of classroom instruction in food service supervision. If the course has not been completed, this person shall be enrolled in a course and making satisfactory progress for completion within the time limit specified by the course requirement; or, (4) An individual who is a certified dietary manager (CDM), or certified food protection professional (CFPP); or, (5) A current or former member of the U.S. military who has graduated from an approved military dietary manager training program.

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP/Course

Qualifications: N/A

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LTC Reference: Texas Administrative Code, Title 26, Part 1, Chapter 554, Subchapter L, Food and Nutrition Service.

LTC Summary: The facility must employ sufficient staff with the appropriate competencies and skill sets to carry out the functions of the food and nutrition services, taking into consideration resident assessments, individual plans of care, and the number, acuity, and diagnoses of the facility's resident population in accordance with the facility assessment required at §19.1931 of this chapter (relating to Facility Assessment). This includes: (1) a qualified dietitian, either full-time, part-time, or on a consultant basis. A qualified dietitian: (A) holds a bachelors' or higher degree granted by a regionally accredited college or university in the United States, or an equivalent foreign degree, with completion of the academic requirements of a program in nutrition or dietetics accredited by an appropriate national accreditation organization recognized for this purpose; (B) has completed at least 900 hours of supervised dietetics practice under the supervision of a registered dietitian or nutrition professional; and (C) is licensed as a dietitian by the state of Texas; (2) a dietitian hired or contracted with before November 28, 2016, that does not meet the requirements in paragraph (1)(A) - (C) of this section must: (A) be either: (i) registered by the Commission on Dietetic Registration or; (ii) licensed, or provisionally licensed, by the Texas Department of Licensing and Regulation with at least one year of supervisory experience in dietetic service of a health care facility; and (B) meet the requirements in paragraph (1)(A) - (C) of this section by November 28, 2021; (3) if a qualified dietitian is not employed full-time, the facility must designate a person to serve as the director of food and nutrition services who receives frequent scheduled consultations from a qualified dietitian and who: (A) is a certified dietary manager; (B) is a certified food service manager; (C) has similar national certification for food service management and safety from a national certifying body; or (D) has an associate's or higher degree in food service management or in hospitality, if the course study includes food service or restaurant management, from an accredited institution of higher learning; (4) a director of food and nutrition services who is not a qualified dietitian and does not meet the requirements in paragraph (3)(A) - (D) of this section, and who was designated before November 28, 2016, must: (A) be at least: (i) an associate-in-arts graduate in nutrition and food service management; (ii) a graduate of a dietetic technician or dietetic assistant training program approved by the Academy of Nutrition and Dietetics or the Association of Nutrition & Foodservice Professionals; (iii) a person who has completed a state-agency-approved 90-hour course in food service supervision; or (iv) a person who has training and experience in food service supervision and management in a military service equivalent in content to the programs in paragraph (3) of this section or clauses (i) - (iii) of this subparagraph and has had the person's training credentials evaluated and approved by the nutrition program specialist of the HHSC

Regulatory Services Division; and (B) meet one of the requirements in paragraph (3)(A) - (D) of this subsection by November 28, 2021. (5) Support staff. The facility must provide sufficient support personnel to carry out the functions of the food and nutrition service.

Hospital Reference: Title 25 Health Services, Part I, Chapter 133 Hospital Licensing, Subchapter C Operational Requirements; Rule 133.41; (d) Dietary services.

Hospital Summary: (d) Dietary services. The hospital shall have organized dietary services that are directed and staffed by adequate qualified personnel. However, a hospital that has a contract with an outside food management company or an arrangement with another hospital may meet this requirement if the company or other hospital has a dietitian who serves the hospital on a fulltime, part-time, or consultant basis, and if the company or other hospital maintains at least the minimum requirements specified in this section, and provides for the frequent and systematic liaison with the hospital medical staff for recommendations of dietetic policies affecting patient treatment. The hospital shall ensure that there are sufficient personnel to respond to the dietary needs of the patient population being served.

(1) Organization.

(A) The hospital shall have a full-time employee who is qualified by experience or training to serve as director of the food and dietetic service, and be responsible for the daily management of the dietary services.

(B) There shall be a qualified dietitian who works full-time, part-time, or on a consultant basis. If by consultation, such services shall occur at least once per month for not less than eight hours. The dietitian shall:

(i) be currently licensed under the laws of this state to use the titles of licensed dietitian or provisional licensed dietitian, or be a registered dietitian.

(ii) maintain standards for professional practice;

(iii) supervise the nutritional aspects of patient care;

(iv) make an assessment of the nutritional status and adequacy of nutritional regimen, as appropriate;

(v) provide diet counseling and teaching, as appropriate;

(vi) document nutritional status and pertinent information in patient medical records, as appropriate;

(vii) approve menus; and

(viii) approve menu substitutions.

LONG TERM CARE

HOSPITAL

Qualifications: N/A

Qualifications: N/A

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LTC Reference: Rule R432-150 Nursing Care Facility

LTC Summary: (2) There must be adequate staff employed by the facility to meet the dietary needs of the residents. (a) The facility must employ a dietitian either full-time, part-time, or on a consultant basis. (b) The dietitian must be certified in accordance with Title 58, chapter 49, Dietitian Certification Act. (c) If a dietitian is not employed full-time, the administrator must designate a full-time person to serve as the dietetic supervisor. (d) If the dietetic supervisor is not a certified dietitian, the facility must document at least monthly consultation by a certified dietitian according to the needs of the residents.

Hospital Reference: Rule 432-100 General Hospital Standards; 432-100-32 Dietary Services

Hospital Summary: (1) There shall be an organized dietary department under the supervision of a certified dietitian or a qualified individual who, by education or specialized training and experience, is knowledgeable in foodservice management. If the latter is head of the department, there must be a registered dietitian on a full-time, regular, part-time or consulting basis. (a) direction of the dietary service shall be provided by a person whose qualifications, authority, responsibilities and duties are approved by the administrator. The director shall have the administrative responsibility for the dietary service. (b) If the services of a certified dietitian are used on less than a full-time basis, the time commitment shall permit performance of all necessary functions to meet the dietary needs of the patients.

Vermont

LONG TERM CARE

HOSPITAL

Qualifications: N/A

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LTC Reference: Agency 13. Human Services Agency, Sub-Agency 110. Dept. of Aging and Disabilities, Chapter 005. Licensing and Operating Rules for Nursing Homes, Section 7 Quality of Care (CVR 13-110-005, Sec. 7)

LTC Summary: 7.14 Dietary Services

(a) Staffing. The facility must employ a qualified dietitian either full, part-time, or on a consultant basis. If a qualified dietitian is not employed full-time, the facility must designate a person to serve as the director of foodservice who receives frequently scheduled consultation from a qualified dietitian.

A qualified dietitian is one who is qualified based upon either registration by the Commission on Dietetic Registration of the American Dietetic Association, or on the basis of education, training or experience in identification of dietary needs, planning and implementation of dietary programs.

Hospital Reference: Agency 13. Human Services Agency, Sub-Agency 140. Health Dept., Chapter 019. Hospital Licensing, Article 3. Services and Facilities, 3-948. foodservice--Diet (CVR 13-140-019, Sec. 3-948)

Hospital Summary: There are no regulations concerning the dietary Dept. staffing of hospitals.

Qualifications: N/A

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Virginia

LONG TERM CARE

HOSPITAL

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LTC Reference: 12VAC, Agency 5, Dept. of health, Chapter 371, Regulations for the Licensure of Nursing Facilities, Section 340. Dietary Program (12VACS-371-340)

LTC Summary: 12VAC5-371-340 Dietary and Foodservice Program.

(A) The dietary and foodservice operation shall meet all applicable sections of 12VAC5-421.

12 VAC 5-410-260. Dietary service. (C) If the foodservice supervisor is not a dietitian qualified according to §54.1-2731 of the Code of Virginia, the nursing facility shall have a written agreement for ongoing consultation from a registered dietitian who meets the qualifications of §54.1-2731 of the Code of Virginia to provide guidance to the foodservice supervisor on methods for maintaining the dietary service, planning of nutritionally balanced meals, and assessing the dietary needs of individual residents.

Hospital Reference: 12VAC, Agency 5 Dept. of Health, Chapter 410 Regulations for the Licensure of Hospitals in Virginia, Section 260. Dietary service (12VAC 5-410-260)

Hospital Summary: Each hospital shall maintain a dietary service directed by a full-time person, qualified as allowed in 12VAC5-421. B. Each hospital shall have at least one dietitian, meeting the criteria of §54.1-2731 of the Code of Virginia, employed on either a full-time, part-time, or consultative basis, to direct nutritional aspects of patient care and to advise on food preparation and service. C. Space, equipment and supplies shall be provided for the efficient, safe and sanitary receiving, storage, refrigeration, preparation and serving of food. D. The hospital food service operation shall comply with applicable standards in 12VAC5-421. E. A diet manual, approved by the medical staff shall be maintained by the dietary service. Diets served to patients shall comply with the principles set forth in the diet manual. F. All patient diets, including therapeutic diets, shall be ordered in writing by a practitioner, or by a dietitian as authorized by the medical staff, responsible for the care of the patient. 1. Hospitals and their medical staff may grant privileges to dietitians meeting the criteria of §54.1-2731 of the Code of Virginia to order patient diets, including therapeutic diets, and to order laboratory tests to help determine appropriate diets for the patient. 2. Therapeutic diets include the provision of enteral and parenteral nutrition. G. Pertinent observations and information relative to the special diets and to dietetic treatment shall be recorded in the patient's medical record. A hospital contracting for food service shall require, as part of the contract, that the contractor comply with the provisions of this section.

Washington

LONG TERM CARE

HOSPITAL

Qualifications: Course

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Qualifications: N/A

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LTC Reference: WAC 388-97-1160 Dietary personnel.

Dept of Health WAC 246-215-02107

LTC Summary: The nursing home must have sufficient support personnel capable of carrying out the functions of dietary services and must: (1) Employ a qualified dietitian either full-time, part-time, or on a consultant basis who must: (a) Approve regular and therapeutic menus which meet the dietary allowances of the Food and Nutrition Board of the National Research Council, National Academy of Sciences; (b) Prepare dated menus for general and modified diets at least three weeks in advance; (c) Provide services which include: (i) Nutrition assessment; (ii) Liaison with medical and nursing staff, and administrator; (iii) Inservice training; and (iv) Guidance to the director of food service, and food service staff.

(2) If a qualified dietitian is not employed full-time as the foodservice manager, the nursing home must employ a foodservice manager to serve as the director of foodservice.

(3) The foodservice manager means: (a) An individual who is a qualified dietitian; or (b) An individual: (i) Who has completed a dietetic technician or dietetic assistant training program, correspondence or classroom, approved by the American Dietetic Association / Dietary Managers Association, and (ii) Receives regularly scheduled consultation from a qualified dietitian.

WAC 246-215-02107 Certified food protection manager (FDA Food Code 2-102.12).

(1) By March 1, 2023, FOOD ESTABLISHMENTS must have at least one CERTIFIED FOOD PROTECTION MANAGER on staff as evidenced by a valid certificate available from an ACCREDITED PROGRAM. The certificate must be available upon request. If the CERTIFIED FOOD PROTECTION MANAGER leaves employment for any reason, the FOOD ESTABLISHMENT must have another CERTIFIED FOOD PROTECTION MANAGER on staff within sixty days.

(2) This section does not apply to certain types of FOOD ESTABLISHMENTS deemed by the REGULATORY AUTHORITY to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of FOOD preparation.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-02107, filed 12/15/20, effective 3/1/22.]

Hospital Reference: Title 246 Dept. of Health, Chapter 320 Hospital Licensing Regulations, Food and Nutrition Services (246-320-201).

Hospital Summary: The purpose of this section is to assure patient nutritional needs are met in a planned and organized manner.

Hospitals must:

- (1) Designate an individual qualified by experience, education, or training to be responsible for managing the food and nutrition services;
- (2) Designate a registered dietitian responsible to develop and implement policies and procedures addressing nutritional care for patients;
- (3) Have a registered dietitian available to assess nutritional needs, based on patients' individual nutritional risk screen;
- (4) Develop and regularly update an interdisciplinary plan for nutritional therapy based on current standards for patients at nutritional risk. Monitor and document each patient's response to the nutritional therapy in the medical record;
- (5) Implement, document and monitor a system for providing nutritionally balanced meals that are planned in advance, and respect cultural diversity; and
- (6) Adopt and implement policies and procedures for food service according to chapter 246-215 WAC.

West Virginia

LONG TERM CARE

HOSPITAL

Qualifications: CDM, CFPP

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LTC Reference: Title 64 Division of Health, Series 13 Nursing Home Licensure Rule, 64-13-8. Quality of Care, 8.15. Dietary Services

LTC Summary: 8.15. Dietary Services. 8.15.1. Dietary Staffing.

8.15.1.a. Dietitian. A nursing home shall employ a qualified dietitian either full-time, part-time, or on a consultant basis.

8.15.1.a.1. A qualified dietitian is one who is registered by the Commission on Dietetic Registration and licensed by the West Virginia Board of Licensed Dietitians; or

8.15.1.a.2. Is qualified as defined by the West Virginia Board of Licensed Dietitians, and is licensed by that board to provide professional nutritional services in West Virginia.

8.15.1.a.3. Consultation shall be based upon the residents' needs and shall occur at intervals of no less than 37 days and for no less than eight hours.

8.15.1.b. A dietary manager shall be employed if a dietitian is not employed full-time and shall be one of the following:

8.15.1.b.1. A dietetic technician, registered by the Academy of Nutrition and Dietetics;

8.15.1.b.2. A certified dietary manager, as certified by the Association of Nutrition and Foodservice Professionals;

8.15.1.b.3. A graduate of an associate or baccalaureate degree program in foods and nutrition or food service management; or

8.15.1.b.4. A person enrolled in an approved program to become a certified dietary manager within 60 days of accepting responsibility for the position. This person shall successfully complete the program within the specific timeframes outlined by the enrolled program and shall successfully pass the Certified Dietary Manager (CDM) examination within no more than

two months of completing the approved program. 8.15.1.c. The dietary manager, under the direction of the dietitian, is responsible for the daily operation of the dietetic service.

Hospital Reference: Title 64 Dept. of Health and Human Resources, Series 12 Hospital Licensure, 64-12-7.3.

Hospital Summary: 7.3. Dietetic Services.

7.3.1. The hospital dietetic service shall comply with the Department of Health and Human Resources' Legislative Rule, Food Establishments, W. Va. Code R. §§64-17-1, et seq.

7.3.2. There shall be an organized dietetic service, planned, equipped, and staffed to meet the nutritional needs of the patient population.

7.3.3. The hospital shall have a full-time employee who:

7.3.3.a. Serves as supervisor of the dietetic services;

7.3.3.b. Is responsible for daily management of the dietetic services; and

7.3.3.c. Is qualified by experience or training.

7.3.4. Provisions shall be made for continued in-service training of the designated dietetic service supervisor.

7.3.5. The food services department shall be under the direction of a full-time dietician or a person with training and experience in food service administration. Only a qualified dietician or other person with suitable training may direct the food services department.

7.3.6. Responsibilities of the Director of the Dietetic Services shall include:

7.3.6.a. Approval of menus;

7.3.6.b. Establishment of policies and procedures;

7.3.6.c. Patient and family counseling; and

7.3.6.d. Maintenance of liaison with other services.

7.3.7. There shall be a qualified dietician available on a full-time, part-time, or a consultant basis. A qualified dietician shall be registered or eligible for registration with the Commission on Dietetic Registration of the American Dietetic Association and be licensed in the state of West Virginia by the Board of Licensed Dietitians.

Qualifications: Course

Qualifications: N/A

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LTC Reference: Health and Family Services, Section 132 Nursing Homes, Subsection 63 Dietary services. (HFS 132.63)

LTC Summary: Chapter DHS 132 NURSING HOMES Subchapter VI — Services DHS 132.63 Dietary service.

- (1) DIETARY SERVICE. The facility shall provide each resident a nourishing, palatable, well-balanced diet that meets the daily nutritional and special dietary needs of each resident.
- (2) STAFF. (a) Dietitian. The nursing home shall employ or retain on a consultant basis a dietitian to plan, direct and ensure implementation of dietary service functions.
(b) Director of food services. 1. The nursing home shall designate a person to serve as the director of food services. A qualified director of food services is a person responsible for implementation of dietary service functions in the nursing home and who meets any of the following requirements: a. Is a dietitian. b. Has completed at least a course of study in food service management approved by the dietary managers association or an equivalent program. c. Holds an associate degree as a dietetic technician from a program approved by the American dietetics association. 2. If the director of food services is not a dietitian, the director of food services shall consult with a qualified dietitian on a frequent and regularly scheduled basis.

Note: For in-service training requirements, see s. DHS 132.44 (2) (b).

Hospital Reference:

Hospital Summary: There are no longer hospital regulations related to dietary, food, menu, etc.

Wyoming

LONG TERM CARE

HOSPITAL

Qualifications: Course

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LTC Reference: Aging Division, Chapter 4, and Older Americans Act Section 331-339

LTC Summary: Section 11: Dietetic Services. The facility shall provide dietetic services that meet the nutritional needs of residents according to the science of nutrition. The dietetic service shall operate with safe food handling practices from receipt through service in accordance with the most current edition of the FOOD CODE from the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration. (a) Dietary Supervision. Overall supervisory responsibility for the dietetic service shall be assigned to a full-time qualified dietetic supervisor, (i) if the qualified supervisor is not a registered dietitian, she/he shall be a graduate of a dietetic technician program approved by the American Dietetic Association or a dietary managers' educational program approved by the Certifying Board of Dietary Managers. Training and experience in foodservice supervision and nutrition equivalent in content to the approved educational programs are acceptable.

Hospital Reference: Dept. of Health, Chapter 12, Rules and Regulations for Licensure of Hospitals, Section 4. Definitions AND Section 17 Dietary Services.

Hospital Summary: Section 17. Dietary Services. The hospital shall have an organized dietary service function directed by qualified personnel.

(a) The hospital shall provide dietary services that meet the nutritional needs of patients according to the science of nutrition. (i) Dietary services must operate with safe food handling practices in accordance with the current edition of the Food Code, published by the U.S. Public Health Service, Food and Drug Administration, from receipt through production and service. (b) Dietary Supervision (i) Overall supervisory responsibility for dietary services shall be assigned to a full-time qualified dietary supervisor. (A) If the qualified dietary supervisor is not a registered dietitian, he shall be a Dietetic Technician Registered or a Certified Dietary Manager.