

- **An example of Level 3, Actual harm (physical or psychological) that is not immediate jeopardy, includes, but is not limited to:**
 - Based on a resident’s current comprehensive assessment, the resident’s nutritional needs changed; however facility staff did not change or updated a menu to meet the nutritional needs of this resident. As a result this resident experienced significant weight loss.

- **Examples of Level.2 - No actual harm with a potential for more than minimal harm (physical or psychological) that is not immediate jeopardy, include but are not limited to:**
 - The facility failed to ensure the resident’s menus and/or the individual resident’s food plan met her/his nutritional needs and preferences.
 - A repetitive menu was provided to the residents resulting in complaints about the lack of variety in food options.

- **An example of Level 1 - No actual harm with a potential for minimal harm includes but is not limited to:**
 - While no resident complaints were received during survey, it was observed that food items were being substituted with equally nutritious foods, but not noted or updated on the menu and residents were not notified of the change.

F804

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§483.60(d) Food and drink

Each resident receives and the facility provides—

§483.60(d)(1) Food prepared by methods that conserve nutritive value, flavor, and appearance;

§483.60(d)(2) Food and drink that is palatable, attractive, and at a safe and appetizing temperature.

INTENT §483.60(d)(1)-(2) - To assure that the nutritive value of food is not compromised and destroyed because of prolonged:

- (1) Food storage, light, and air exposure; or
- (2) Cooking of foods in a large volume of water; or
- (3) Holding on steam table.

DEFINITIONS §483.60(d)(1)-(2)

“Food attractiveness” refers to the appearance of the food when **served** to residents.

“Food palatability” refers to the taste and/or flavor of the food.