

requirements that may be considered when non-compliance has been identified include, but are not limited to, the following:

- §483.10(f), F561, Self-determination.
 - Determine if the facility allowed residents to choose to accept food from any friends, family, visitors, or other guests.
- §483.10(g)(16), F581, Notice of Rights, Rules, and Services.
 - Determine if the policy is not provided orally and in writing and in a manner the resident can understand.
- §483.60(i)(1)-(2), F812, Food safety requirements
 - Determine if concerns are identified with the safe storage, handling, or service of food.

F814

(Rev. 173, Issued: 11-22-17, Effective: 11-28-17, Implementation: 11-28-17)

§483.60(i) Food Safety Requirements

The facility must –

§483.60(i)(4)- Dispose of garbage and refuse properly.

PROBES §483.60(i)(4)

- Are garbage and refuse containers in good condition (no leaks) and is waste properly contained in dumpsters or compactors with lids or otherwise covered?
- Are areas such as loading docks, hallways, and elevators used for both garbage disposal and clean food transport kept clean, free of debris and free of foul odors and waste fat?
- Is the garbage storage area maintained in a sanitary condition to prevent the harborage and feeding of pests?
- Are garbage receptacles covered when being removed from the kitchen area to the dumpster?

F825

(Rev. 225; Issued: 08-08-24; Effective: 08-08-24; Implementation: 08-08-24)

§483.65 Specialized rehabilitative services.

§483.65(a) Provision of services.

If specialized rehabilitative services such as but not limited to physical therapy, speech-language pathology, occupational therapy, respiratory therapy, and rehabilitative services for mental illness and intellectual disability or services of a lesser intensity as set forth at §483.120(c), are required in the resident's comprehensive plan of care, the facility must—

§483.65(a)(1) Provide the required services; or

F813

(Rev. 173, Issued: 11-22-17, Effective: 11-28-17, Implementation: 11-28-17)

§483.60(i) Food Safety Requirements

The facility must –

§483.60(i)(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.

GUIDANCE §483.60(i)(3)

The facility must have a policy regarding food brought to residents by family and other visitors. The policy must also include ensuring facility staff assists the resident in accessing and consuming the food, if the resident is not able to do so on his or her own. The facility also is responsible for storing food brought in by family or visitors in a way that is either separate or easily distinguishable from facility food.

The facility has a responsibility to help family and visitors understand safe food handling practices (such as safe cooling/reheating processes, hot/cold holding temperatures, preventing cross contamination, hand hygiene, etc.). If the facility is assisting family or visitors with reheating or other preparation activities, facility staff must use safe food handling practices.

PROBES §483.60(i)(3)

Interview family and/or visitors who bring food in to a resident to determine:

- If he or she was provided the policy about the use and storage of foods brought in by family or visitors.
- If the policy was provided in a language he or she could understand.
- If safe food handling practices were explained to him or her.

Interview facility staff to determine:

- If they are aware of the facility policy addressing food brought in by residents, family, or visitors and how to apply it.
- Who is responsible for sharing the facility policy with residents, families, and visitors?
- How the facility ensures the resident, family, and/or visitors understand the policy.
- If they are assisting with reheating, preparation, or storage of the food, if they understand safe food handling practices.

POTENTIAL TAGS FOR ADDITIONAL INVESTIGATION §483.60(i)(3)

During the investigation of F813, the surveyor may have identified concerns with additional requirements related to outcome, process, and/or structure requirements. The surveyor is advised to investigate these related requirements before determining whether non-compliance may be present at these other tags. Examples of some of the related