

**Effective November 28, 2017**

**POTENTIAL TAGS FOR ADDITIONAL INVESTIGATION §483.60(a)(1)-(2)**

*During the investigation of F801, 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 requirements that may be considered when non-compliance has been identified include, but are not limited to, the following but are not limited to:*

- §483.25(b)(1), F686, Pressure Injury
  - Determine if the facility identified, evaluated, and responded to a change in a resident's skin integrity.
- §§483.25(g)(1)-(3), F692, Nutrition/Hydration Status
  - Determine if the facility identified, evaluated, and responded to a change in nutritional parameters, anorexia, or unplanned weight loss, dysphagia, and/or swallowing disorders in relation to the resident's ability to eat.
- §§483.25(g)(4)-(5), F693, Tube Feeding Management
  - Determine if the facility identified, evaluated, and responded to the use of a nasogastric and gastrostomy tubes.

**F802**

**(F362)**

**§483.60(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).**

**§483.60(a)(3) Support staff.**

**The facility must provide sufficient support personnel to safely and effectively carry out the functions of the food and nutrition service.**

**§483.60(b) A member of the Food and Nutrition Services staff must participate on the interdisciplinary team as required in § 483.21(b)(2)(ii).**

**DEFINITION §483.60(a)(3)-(b)**

**"Sufficient support personnel" means having enough dietary and food and nutrition staff to safely carry out all of the functions of the food and nutrition services. This does not include staff, such as licensed nurses, nurse aides or paid feeding assistants, involved in assisting residents with eating.**

**PROCEDURES §483.60(a)(3) and (b)**

- *Through observations and interviews determine if there are sufficient support personnel to safely and effectively carry out the meal preparation and other food and nutrition services as defined by facility management.*
- **Observe and interview residents to determine if their needs and preferences are met, if the food is palatable, attractive, served at the proper temperatures and at appropriate times? If concerns are identified, determine if they may be related to insufficient or inadequately trained personnel.**

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- Do observations and/or interviews indicate there are sufficient staff to prepare and serve meals in a timely manner and to maintain food safety and temperature?
- Determine who represents food and nutrition services at interdisciplinary team meetings.

When evaluating timeliness, factors that should be considered include but may not be limited to:

- Meals or nutritional supplements are provided in accordance with a resident's medication requirements;
- Meals intended to be "hot" are served as such and are maintained at the desired temperature when provided to the resident;
- ★ Meals or nutritional supplements are provided to residents within 45 minutes of either a residents request or less depending on the facility's scheduled time for meals.

If a concern with having sufficient staff is identified, determine if the staffing levels provided were based on the facility assessment. If a concern with the facility assessment is identified, see §483.70(e), F838, Facility Assessment.

**F803** ( F363 )

**§483.60(c) Menus and nutritional adequacy.**

**Menus must-**

§483.60(c)(1) **Meet the nutritional needs of residents in accordance with established national guidelines.;**

§483.60(c)(2) **Be prepared in advance;**

§483.60(c)(3) **Be followed;**

§483.60(c)(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;**

§483.60(c)(5) **Be updated periodically;**

§483.60(c)(6) **Be reviewed by the facility's dietitian or other clinically qualified nutrition professional for nutritional adequacy; and**

§483.60(c)(7) **Nothing in this paragraph should be construed to limit the resident's right to make personal dietary choices.**

**INTENT §483.60(c)(1)-(7) - To assure that menus are developed and prepared to meet resident choices including their nutritional, religious, cultural, and ethnic needs while using established national guidelines.**

**DEFINITIONS §483.60(c)(1)-(7)**

**"Reasonable effort"** means assessing individual resident needs and preferences and demonstrating actions to meet those needs and preferences, including reviewing availability of