**Section 250.1630 Menus and Nutritional Adequacy**

a) Menus shall be prepared at least one week in advance. Menus for the current week shall be dated and posted. Menus shall be kept on file no less than 30 days.

b) Menus shall be planned, and followed, to meet the nutritional needs of patients in accordance with physicians' orders and, to the extent medically possible, in accordance with the current recommended Dietary Allowances established by the Food and Nutrition Board, National Research Council. When changes in the current day's menu are necessary, substitutions shall provide equal nutritive value and shall be recorded on the original menu.

c) Menus shall be different for the same day of consecutive weeks.

d) Supplies of staple foods for a minimum of a one week period and supplies of perishable foods for a minimum of a two day period shall be maintained on the premises. Supplies shall be appropriate to meet the requirements of the menu.

e) Records of all food purchased shall be kept on file for less than 30 days.