**Section 350.3770 Food Services**

a) The food service in each facility shall be under the operational supervision of a manager or supervisor who has been certified in food service sanitation in accordance with Subpart C of the Department's rules entitled, Food Service Sanitation Code (77 Ill. Adm. Code 750). This person need not be a dietitian or a dietetic service supervisor as required in Section 350.1810(a)(1). This person shall be responsible for ensuring that the food service is in compliance with Section 350.3770 of this Part. This person shall spend at least four hours a week in the performance of these duties. (B)

b) If the person responsible for the food services is not a dietitian he or she shall consult with a dietitian no less than two hours per month.

c) Food should be prepared and served family style to approximate, as nearly as possible, a family living situation. Residents should be allowed and encouraged to serve themselves the appropriate amount of food for a properly balanced diet. Residents shall be allowed and encouraged to choose their own seating arrangements.

d) The facility shall have available at least one copy of a current diet manual acceptable to this Department, located in the kitchen and available to dietary personnel.

e) New or replacement kitchen equipment need not be of an institutional type.

f) ICF/DD of 16 Beds or Less shall also comply with the Sections of the Department's rules entitled, Food Service Sanitation Code (77 Ill. Adm. Code 750) which are listed in Table D.

(Source: Amended at 15 Ill. Reg. 466, effective January 1, 1991)