

Home-related – Triggered

 Home Name: _____ Inspection Number: _____ *(hard copy use only)*

Date: _____

Inspector ID: _____

Definition / Description

Palatability: Agreeable or pleasant, especially to the sense of taste
(Merriam-Webster Dictionary)

Dietary Reference Intakes (DRIs): The Dietary Reference Intakes (DRIs) are a comprehensive set of nutrient reference values for healthy populations that can be used for assessing and planning diets. DRIs replace previously published Recommended Nutrient Intakes (RNIs). They are established in the reports overseen by the United States National Academies and published by National Academy Press, as they may exist from time to time.
(Health Canada)

Therapeutic Diet: Therapeutic Diets are:

- (i) Prescribed to manage, control, or ameliorate diseases and conditions through manipulation of macronutrients, micronutrients, electrolytes, fibre and volume of fluid intake.
- (ii) Prescribed to meet energy requirements for anabolism, or to attain or maintain reference weight range for height.
- (iii) Prescription may include oral nutrition products such as modular, nutritionally complete or specialized supplements.
- (iv) Prescription may include alterations in food texture and fluid consistency, which must be combined with the complete therapeutic diet order.

(Adapted from the College of Dietitians of Ontario and Dietitians of Canada)

Texture Modified Diet: A diet specifically prepared to alter the consistency of food in order to facilitate oral intake. Diets for residents who can only take liquids that have been thickened to prevent choking are also included in this definition (RAI-MDS 2.0).

Adulteration: Food is adulterated if it contains a substance, ingredient, extraneous matter or residue, which renders the food unfit for human consumption or presents a significant or unreasonable risk of illness or injury if ingested.

Use

This IP is a home-related triggered task used to review food quality during the annual inspection of the LTC home.

The inspector may also select and complete this IP when a concern(s) related to food quality is raised while conducting any type of inspection.

The inspection focuses on the licensee's obligations to ensure that dietary services provides:

- Menu planning
- Food production
- Availability of supplies and equipment.

Procedure

Each section within this IP contains statements that provide guidance to the inspector in the collection of information during an inspection and may not be applicable in every situation. The information collected will be used to determine whether a home is in compliance with the LTCHA.

This IP contains two (2) parts:

- Part A: Menu Planning, Food Production, Supplies and Equipment
- Part B: Contributing Factors

During the Annual Inspection:

1. Assigned inspector(s) will open and complete the triggered task, using one (1) IP only.
2. All questions in Part A must be completed unless not applicable.
3. If non-compliance is identified in Part A, inspector(s) will proceed to Part B and complete the applicable questions.
4. If there is no non-compliance identified in Part A, Part B is not required to be completed unless other concerns related to food quality have been identified.
5. The inspector must document evidence to support non-compliance in the 'Notes' section when answering 'No'.

PART A: Menu Planning, Food Production and Supplies and Equipment

Determine through observation, interview and record review whether dietary services in the home provide for:

- Food and fluids that are safe, adequate in quantity, nutritious and varied
- A menu cycle that is acceptable to residents
- A menu cycle that meets the nutritional needs of the home's population
- Food with an appetizing aroma and appearance, which is varied in color and texture
- Food that is generally well seasoned (use of spices, herbs, etc.)
- Food served at preferable temperatures (hot foods are served hot and cold foods are served cold).

Information Gathering			
Notes			

Observation

No.	Yes	No	N/A	Question	Act/Reg.
1.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are food and fluids served at a temperature that is both safe and palatable to the residents?	r. 73 (1) 6
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
2.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are all food and fluids prepared, stored, and served using methods which preserve taste, nutritive value, appearance and food quality?	r. 72 (3) (a)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
3.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are all food and fluids prepared, stored, and served using methods which prevent adulteration, contamination and food borne illness?	r. 72 (3) (b)
Notes					

Menu Planning

No.	Yes	No	N/A	Question	Act/Reg.
4.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is the menu cycle a minimum of 21 days in duration?	r. 71 (1) (a)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
5.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Does the menu cycle include menus for regular, therapeutic and texture modified diets for both meals and snacks?	r. 71 (1) (b)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
6.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Does the menu cycle include alternate choices of entrees, vegetables and desserts at lunch and dinner?	r. 71 (1) (c)

Notes	
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No.	Yes	No	N/A	Question	Act/Reg.
7.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Does the menu cycle include alternate beverage choices at meals and snacks?	r. 71 (1) (d)

Notes	
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No.	Yes	No	N/A	Question	Act/Reg.
8.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is the menu cycle approved by a registered dietitian who is a member of the staff of the home?	r. 71 (1) (e)

Notes	
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No.	Yes	No	N/A	Question	Act/Reg.
9.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is the menu cycle reviewed by the Residents' Council?	r. 71 (1) (f)

Notes	
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No.	Yes	No	N/A	Question	Act/Reg.
10.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is the menu cycle reviewed and updated at least annually?	r. 71 (1) (g)

Notes	
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No.	Yes	No	N/A	Question	Act/Reg.
11.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Does each menu provide for adequate nutrients, fibre and energy for the residents based on the current Dietary Reference Intakes (DRIs)?	r. 71 (2) (a)

Notes	
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No.	Yes	No	N/A	Question	Act/Reg.
12.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Does each menu provide for a variety of foods, including fresh seasonal foods, each day from all food groups in keeping with Canada's Food Guide?	r. 71 (2) (b)

Notes	
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Food Production

No.	Yes	No	N/A		Act/Reg.
13.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are all menu items prepared according to the planned menu?	r. 72 (2) (d)
Notes					

No.	Yes	No	N/A		Act/Reg.
14.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are there standardized recipes and production sheets for all menus?	r. 72 (2) (c)
Notes					

No.	Yes	No	N/A		Act/Reg.
15.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are menu substitutions comparable to the planned menu?	r. 72 (2) (e)
Notes					

Supplies and Equipment

No.	Yes	No	N/A	Question	Act/Reg.
16.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is there sufficient storage capacity to support the menu requirements?	r. 72 (6) (a)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
17.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is there institutional food service equipment with adequate capacity to prepare, transport and hold perishable hot and cold food at safe temperatures?	r. 72 (6) (b)
Notes					

PART B:
Contributing Factors

Determine through record review and interview with the individual responsible for dietary services whether there is an organized program of dietary services for the home that provides:

- Policies and procedures for dietary services and hydration which are developed in consultation with the dietitian
- A record keeping system.

Information Gathering

Notes	
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No.	Yes	No	N/A	Question	Act/Reg.
18.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Do the nutrition care and hydration programs include the development and implementation, in consultation with a registered dietitian who is a member of the staff of the home, of policies and procedures relating to nutrition and dietary services and hydration?	r. 68 (2) (a)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
19.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are menu substitutions documented on the production sheet?	r. 72 (2) (g)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
20.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are records maintained of purchases relating to the food production system, including food delivery receipts, and kept for at least one year?	r. 72 (4) (a)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
21.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are records maintained of the approved menu cycle, and kept for at least one year?	r. 72 (4) b
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
22.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are records maintained of all menu substitutions, and kept for at least one year?	r. 72 (4) (c)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
23.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are records maintained that specify the number of meals prepared each week for persons who are not residents of the home, and kept for at least seven years?	r. 72 (5) (a)
Notes					

No.	Yes	No	N/A	Question	Act/Reg.
24.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are records maintained that specify the revenue and internal recoveries made by the licensee relating to the sale or provision of any food or beverage prepared in the home, including revenue and internal recoveries made from cafeteria sales and catering, and kept for at least seven years?	r. 72 (5) (b)
Notes					

Based on information collected during the inspection process, the inspector may determine the need to select and further inspect other related care/services areas. When this occurs, the inspector will document reason(s) for further inspection in Ad Hoc Notes, select and complete other relevant IPs related to Food Quality, for example:

- Accommodation Services – Housekeeping
- Accommodation Services – Maintenance
- Dining Observation
- Infection Prevention and Control
- Nutrition and Hydration
- Quality Improvement
- Reporting and Complaints
- Safe and Secure Home
- Snack Observation
- Sufficient Staffing
- Training and Orientation