
EVALUATOR MANUAL TRANSMITTAL SHEET

<u>Distribution:</u> <input type="checkbox"/> All Child Care Evaluator Manual Holders <input checked="" type="checkbox"/> All Residential Care Evaluator Manual Holders <input type="checkbox"/> All Evaluator Manual Holders	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 5px;"><u>Transmittal No.</u> 06GLR-01</td> </tr> <tr> <td style="padding: 5px;"><u>Date Issued</u> July 2006</td> </tr> </table>	<u>Transmittal No.</u> 06GLR-01	<u>Date Issued</u> July 2006
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<u>Date Issued</u> July 2006			

Subject:

General Licensing Requirements

Reason For Change:

Section 80076 Food Service

Filing Instructions:

REMOVE – Page 102

INSERT – Page 102

Approved:

Thomas Stahl

7/6/06

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 Date

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80076 FOOD SERVICE (Continued)

80076

(a)(3) POLICY (Continued)**The admission agreement should indicate:**

1. The day(s) of the week and times when the client will or will not be dining at the facility.
2. Estimated average cost of facility meals.
3. Either a “brown bag” meal or money will be provided.

(a)(3) PROCEDURE

Review the admission agreement and interview clients to ensure that clients who dine away from the facility have their prepaid meal service reimbursed by (1) being provided a “brown bag” meal or (2) money to purchase a nutritious meal. Also review the individual Account Funds (LIC 405) to ensure clients are not charged twice.

(a)(4) POLICY

Clients may purchase snacks from a store or facility vending machines by using their own money. This does not relieve the licensee from the responsibility to make nutritious snacks available at the basic rate.

(a)(6) PROCEDURE

Review menus, food supplies, client Pre-placement Appraisal Information form (LIC 603), Appraisal/Needs and Services Plan form (LIC 625) and/or Physician’s Report form (LIC 602) to ensure that the food inventory agrees with the written menu and that the menu provides for clients who have medically prescribed diets.

(a)(7) PROCEDURE

Check canned goods to ensure that they are free from swollen or bulged ends, evidence of product leakage, sharp creases to the body panel, damaged seams and rims, rust spots that indicate perforation is about to occur, flood or fire damage, or major dents on side panels that compromise structural integrity. Generally, minor rust that can be easily removed by buffing, and minor damage or dents to the side panels do not compromise the structural integrity of cans. If cans with dents on side panels can be stacked, their structural integrity generally has not been compromised. [This procedure was developed in collaboration with the California Department of Health Services, Food and Drug Branch, Food Safety Inspection Unit, and based on Guidelines for Evaluation and Disposition of Damaged Food Containers: Cans and Glass (Bulletin 38-L 4th Edition), 1999, published by Food Products Association, Washington, DC. pp 47-64.]