# Kansas Administrative Regulations

## Department of Health and Environment

### Article 34.—Hospitals—Part 2. Ambulatory Surgical Centers.

**28-34-60a. Food services.**

(a) Food service and food service policies and procedures shall reflect the level of services offered to meet the needs of the patients.

(b) The food and nutritional needs of patients shall be met in accordance with physician's orders.

(c) There shall be written policies for food storage, preparation, and service. Policies shall meet the following standards:

(1) There shall be a separate storage area above the floor level for food.

(2) Food transportation equipment shall be cleaned and disinfected daily or after each use if uneaten food or unclean dishes are transported.

(3) There shall be separate hand-washing facilities in the food preparation and service area.

(4) The temperature in each food freezer shall be no higher than 0° Fahrenheit.

(5) Dishes and utensils shall be washed in water at 140° Fahrenheit and shall be rinsed at 180° Fahrenheit, or a ware-washing machine and its auxiliary components shall be operated in accordance with the machine's data plate and any other manufacturer's instructions.

(6) Foods being transported shall be protected from contamination and held at required temperatures in clean containers or serving carts.

(7) Except during preparation, cooking, or cooling, potentially hazardous food shall be maintained at or above 140° Fahrenheit or at or below 41° Fahrenheit.

(8) Storage of toxic agents shall be prohibited in food preparation and food serving areas.

(9) Food returned on patients' trays shall not be reused.

(Authorized by and implementing K.S.A. 65-431; effective April 20, 2001.)

***** Authenticated Kansas Administrative Regulation *****