Kansas Administrative Regulations

Department of Health and Environment

Article 4.—Maternal and Child Health—Group Boarding Homes and Residential Centers for Children and Youth.

28-4-278. Food service.

(a) Food preparation and storage.

(1) The major food preparation area shall be adequately equipped for the sanitary preparation and storage of food and washing of dishes and utensils. Food shall be prepared and served in a sanitary manner. Kitchens which serve 25 or more persons shall provide separate handwashing facilities in the kitchen. Personnel shall wash their hands before handling food.

(2) Dishes shall have hard-glazed surfaces and shall be entirely free of cracks or chips.

(3) Dishes, kitchen utensils and feeding equipment shall be maintained in a sanitary condition using one of the following methods:

(A) A three-compartment sink supplied with hot and cold running water to each compartment and a drain board for washing, sanitizing, and airdrying;

(B) a domestic-type dishwasher for groups of 24 or fewer persons;

(C) a commercial-type dishwasher with a 12-second rinse with 180° F. water, for groups of 25 persons or more; or

(D) disposable plates, cups, and plastic utensils of food-grade medium weight. Disposable table service shall be used only one time and then destroyed.

(4) Tables shall be washed before and after meals, and floors shall be swept after meals.

(5) Poisonous or toxic materials shall not be stored with, under, or over food.

(6) All perishables and potentially hazardous foods shall be continuously maintained at 45° F. or lower in the refrigerator, or 10° F. or lower in the freezer, with 0° F. recommended. Each cold storage facility shall be provided with a clearly visible, accurate thermometer.

(8) All foods stored in the refrigerator shall be covered.

(9) All foods not requiring refrigeration shall be stored at least six inches above the floor in clean, dry, well-ventilated storerooms or other approved areas with no overhead drain nor sewer lines.

(10) Dry bulk food which is not in an original, unopened container shall be stored in metal, glass or food-grade plastic containers with tight-fitting covers and shall be labeled.

(b) Food safety.

(1) All dairy products shall be pasteurized. Dry milk shall be used only for cooking.

(2) Beef, pork and poultry shall be obtained from government-inspected sources.

(3) Commercially canned food from dented, rusted, bulging or leaking cans, or food from cans without labels, shall not be used. Home-canned foods, other than jams and jellies, shall not be used.

(c) Nutrition.

(1) Meals and snacks shall meet the nutrient needs of the residents according to recommended dietary allowances for age and sex.

(2) Special diets shall be provided for residents as ordered by attending physicians. Efforts shall be made to accommodate religious practices.

(3) Copies of menus served for one month shall be kept on file and available for inspection.

(Authorized by and implementing K.S.A. 65-508; effective May 1, 1986.)

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