

**Nutrition Ink**  
Dietary CQI Monitoring Form

Facility: \_\_\_\_\_ Year: \_\_\_\_\_

Area	1 <sup>st</sup> Qtr	2 <sup>nd</sup> Qtr	3 <sup>rd</sup> Qtr	4 <sup>th</sup> Qtr
Nutrition Care				
Dietary Management				
Dining and Resident Meal Service				

**Procedure:**

RD to complete one CQI monthly with one of the above being monitored each month.

If the expected goal of 90% is not met, then meet with the Administrator and FSS to discuss additional monitoring needs and time allocation. Work with the team to provide suggestions on meeting these performance standards. Copy to Administrator, FSS, DON, and Nutrition Ink monthly.

**Nutrition Ink**

Nutritional Care Documentation CQI

**Facility:** \_\_\_\_\_

**Reviewer:** \_\_\_\_\_

#		POINT	1 <sup>ST</sup> QTR	2 <sup>ND</sup> QTR	3 <sup>RD</sup> QTR	4 <sup>TH</sup> QTR
		Value				
	Date:					
1	Weights done timely	1				
	Monthly and weekly weights reported to RD	1				
	Height & weight done on admission	1				
	Significant Wt changes assessed by NAR team & reported to MD	1				
	Reweighs done within 48 hrs as needed	.5				
2	Traycards match physician orders	1				
	Dietary is notified of all diet order changes	.5				
3	% intake is recorded accurately	1				
	% nourishment is recorded accurately	1				
4	Audit 10 charts for the following:					
	Nutrition assessments completed timely	1				
	Calorie, protein, and fluid needs accurately calculated	1				
	Appropriate diet order	1				
	Diet adequacy assessed	1				
	MDS completed and signed by dietary	1				
	Triggers/at risk and potential for risk have been assessed and Care Planned	1				
	Care Plan has measurable goals and is updated timely	.5				
	High risk residents are assessed within 7 days and monthly thereafter	1				
5	RD recommendations implemented within 3-5 days (consistent)	1				
6	RD receives weekly skin reports	1				
7	Diet Manual has been approved by MD and RD annually and updated every 5 years	.5				
8	Diet Manual at each Nurses station	.5				
9	Monthly dietary in-services are done	1				
	RD does at least 2 dietary & 1 nursing inservice per year	1				

Divide number of points by total number of items observed = % performance

Goal 90%

Plan of Action: attached

### Justification Section

w e I g h t s	
Tray cards/Diet order	
% Intake	
C A h u a d r I t t	
Section 5	
Section 6	
Section 7	
Section 8	
Section 9	

Nutrition Ink  
Dietary Management CQI

Facility: \_\_\_\_\_

Reviewer: \_\_\_\_\_

	Title 22 = T Cal Code = CC F Tag = F	Regulation	Points	1 <sup>st</sup> Qtr	2 <sup>nd</sup> Qtr	3 <sup>rd</sup> Qtr	4 <sup>th</sup> Qtr
			Value	Date	Date	Date	Date
<b>1</b>	<b>Menus</b> approved by RD	T 72341 F 363	1				
M	Menus reviewed/approved by Resident Council		1				
E	Menu is dated and 2 weeks posted in dining areas	F-363 T-72341(a)	1				
N	Menu is on file 30 days	T-72341 (g)	.5				
U	Menu changes are equal nutritional value	F-366 T 72335 (a)	1				
S	FSS & RD signs and dates changes		1				
	Changes are posted for residents	T- 72341(c)	1				
<b>2</b>	<b>Recipes</b> available and followed	F-364 T-72335(a) (7)	2				
P	Production Sheets are available and followed	F-363	2				
R	Diet tally is available and updated at least weekly		1				
E	HACCP procedures are followed (cool down)	F-371 CC-114002.1	1				
P	Cooks know CCP temperatures	CC-114004	1				
A	Proper hand washing; hairnets and aprons	F-371 CC-113973	3				
R	Food contact surfaces are sanitized after each use, dish cloths are kept in sanitizing buckets	F-371 CC-114095	2				
A	Modified texture diets are appropriate	F-367	1				
T	Appropriate use of gloves	F-371 CC-113973	1				
I	Appropriate portions/scoop sizes	F-363	.5				
O	Thickened liquids & fortified foods appropriate	F-367 T 72335	1				
N	Cooks know how & when to calibrate thermometers	CC-113947	2				
	Foods are prepared to conserve nutrient value	F-364	1				
	Appropriate garnishes including purees	F-364	2				
<b>3</b>	Food checked upon delivery, no dented cans	F-371 T 72349(2)	.5				
S	Food is rotated		.5				
T	Food items covered, labeled and dated. Leftovers are thrown away after 7 days	F-371	3				
O	Refrigerator Temperature Log	F-371	1				
	Freezer Temperature Log	F-371	1				
	Dish Machine Temperature Log	F-371	1				
	Trayline Temperature Log	F-371	1				
	Multiple Refrigerator Log	F-371	1				
R	Proper thawing of food	F-371 CC-114020	1				
A	Food not stored with chemicals	F-371 T-72343 CC-114254.2	1				
G	Nothing stored on the floor	F-371	.5				

	Title 22 = T Cal Code = CC F Tag = F	Regulation	Points	1 <sup>st</sup> Qtr	2 <sup>nd</sup> Qtr	3 <sup>rd</sup> Qtr	4 <sup>th</sup> Qtr
		T-72343(b) CC-114047					
E	Shelving clean		.5				
	Emergency food : Date:	F-517 T-72335	2				
	Water Supply: Date:	F-517	2				
	Disaster menu posted		.5				
4	Floors clean	F-371	1				
E	Ceiling, walls, and vents clean	F-371	.5				
Q	Free from infestation	CC-114259	1				
U	All equipment is clean	F-371	1				
I	Cleaning schedule posted and followed		.5				
P	Ice scoop washed daily	F-371	1				
5	Adequate chemicals for dish machine and 3 compartment sink; no greasy pans	CC-114095	.5				
	No cross contamination between dirty and clean. Dishes are dry, without chips, or food particles. Test Strips/Temperature logs	CC-114103	.5				
	Floor mats on the floor, racks off the floor		1				
6	Can opener is clean, without build up & sharp blade	F-371 CC-114139	.5				
	Hand sink with towels, soap & hands-free trash can	CC-113952	1				
	Garbage cans are clean and covered	F-371 T-72345(e)	.5				
	Utility and food delivery carts are clean	F-371	.5				
	Scoops for flour & sugar are not left in the product	F-371	.5				
	<b>Total Score:</b>						
7	Serv Safe Certificate or Equivalent	CC-113947.3(a)	2				
	Employees may drink from enclosed cup	CC-113977(b)	.5				
	Only Pasteurized Eggs used	CC-114091(c)	1				
	<b>Physical Plant</b>						
	Toilet Facilities in good order	CC-114276	.5				
	Shelving in good condition		.5				
	Floors in Good Repair	CC-114268	1				
	Ceiling, walls, and vents in good repair	CC-114271	.5				
	Lights Operational with protective covers	CC-114252	1				
	All equipment is in working order		1				
	Dumpsters are shut and free of clutter	F-372 CC-114245	.5				
	Janitor closet is clean and orderly		.5				
	<b>Total Score:</b>						

Title 22 = T	Cal Code = CC	F Tag = F	Regulation	Points	1 <sup>st</sup> Qtr	2 <sup>nd</sup> Qtr	3 <sup>rd</sup> Qtr	4 <sup>th</sup> Qtr
			Staff Minimizes bare hand contact on ready to eat foods	F-371 CC-114091 CC-113953.3	1			
			Bedside Temps and Dining room are ~ 50 & 120 deg F (this is to differentiate between Serving Temps and Holding) for no more than 4 hours. Foods must be palatable	F-364 T-72335 CC-114000 ((2))	1			
			Holding Temps for PHF are 41 and 140 deg F♦	F-371 CC-113996	2			
			Staff Avoids Cross contamination	F-371 CC-113980	2			
			Food shall be labeled to indicate the time that is four hours past the point in time when the food is removed from temperature control	F-371 CC-114000 (1)	.5			
			Fruits and Vegetables that are cooked for hot holding shall be cooked to a minimum temp of 140 deg F♦	F-371 CC-114010	.5			
			Cooked and Refrigerated Food that is prepared for immediate service in response to an individual consumer order may be served at any temperature	F-364 CC-114014	.5			
			Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified	F-371 CC-114051	1			
			Foods are reheated to a minimum of 165 deg F within 2 hrs	F-371 CC- 114016 (d)	1			
			PHF will be discarded after 7 days	Food Code	2			
			Test Strips used in sanitizing buckets 100 ppm	Food Code	.5			
<b>Total Score:</b>								

Revised 1/2010

Divide number of points by total number of items observed = % performance.

Goal 90%

Plan of action: attached

♦ = Per policy minimum temperature is 140° F – hot holding equipment loses 20° in 30 minutes will not meet F 364 & T 72335 (7) if 135° is minimum temperature

Justification Section

M e n u s	
P r e p a r a t i o n	
S t o r a g e	
E q u i p	
Section 5	
Section 6	

## Nutrition Ink

### Dining Room Monitoring and Resident Meal Service CQI

Facility: \_\_\_\_\_ Reviewer: \_\_\_\_\_

	F-Tag	Point	1 <sup>st</sup> Qtr	2 <sup>nd</sup> Qtr	3 <sup>rd</sup> Qtr	4 <sup>th</sup> Qtr
		Value				
<b>Administration</b>						
Date:						
Dining room atmosphere: soothing music, quiet, table cloths, centerpieces		1				
Facility has a dining committee with restorative dining program		1				
<b>Total Score</b>						
<b>CNAs</b>						
Clothing protectors - appropriate use		.5				
Food delivered and served timely (within 15 minutes)		1				
Entire table served at the same time		.5				
Table height appropriate	Title 22-72335	1				
Food served off the trays		.5				
Residents assisted as needed	F-338	1				
Residents are properly positioned	F-338	1				
Aides are seated when assisting	Title 22-72335	1				
All residents are offered an HS snack each night	F-336	1				
Alternates are offered when requesting or when intake in < 75%	F-332	1				
<b>Total Score</b>						
<b>Dietary</b>						
Correct diet order, food preferences are honored, condiments are available	Title 22-72335	1				
Plate of food appears attractive with garnish	F-329	1				
Residents have beverages per traycard		1				
Adaptive equipment is available	F-338	.5				
Test trays are done weekly		.5				
Serving temperatures (at bedside or in dining room) for hot foods are > than 120 degrees (record temps on test tray below)	F-340	1				
Serving temperatures for cold foods are < 50 degrees (record temps on test tray below)	F-340	1				
FSS makes meals rounds 1 X per week		1				
Percent of residents on pureed diets is < 20% (if over write Plan of Action)		.5				
Percent of residents on supplements is < 30% (if over write Plan of Action)		.5				
Water pitchers are sanitized and refilled at least daily.		.5				
<b>Total Score</b>						
<b>Higher Quality</b>						
Feeding strategies on traycard		.5				
<b>Total Score</b>						

Revised 1/2010

Divide number of points by total number of items observed = % performance

Goal 90%

Plan of Action :

attached

## Justification Section

D I n I n g	
Section 2 Plate pres/beverages	
Section 3 CNA/Adap Equip	
Tray Temps	
Meal Rounds	
HS Snack Offered	
Section 7 (% of Purees/supplements)	
Section 8	
Section 9	
Section 10	

**Nutrition Ink**  
CQI Plan of Action

Facility: \_\_\_\_\_ Completed by: \_\_\_\_\_

Area/Item	Facility Action Plan	Completion Date