

# Dining Survey Readiness Guide

Based on the CMS-20053 Dining Observation critical pathway, this tool is designed to assist providers in preparing for the annual Ohio Department of Health survey of their dining operations.

## Meal Service:

- Use proper handling techniques.
- No contact with clothing.
- Handle glasses on outside.
- Silverware is picked up by handle.
- Proper hygiene.
- Hair restraints are used when serving food.

## Lighting and Sound:

- Adequate and comfortable lighting.
- Sound should not interfere with social interaction.
- Residents do not have trouble concentrating.
- Residents have control over unwanted noise.

## Food Quality and Temperature:

- Food is palatable and at an appropriate temperature.
- Food placement, color, and texture meets the needs of residents who have vision or swallowing deficits.
- Residents are satisfied.

## Meal Frequency:

- Meals are served within mealtimes.
- Organization of meal service.
- Meal alternatives and snack availability.
- Ensure all residents received a meal.

## Assistance, Devices, and Positioning:

- Cue, prompt, or assist residents with eating as needed.
- Adequate assistance is provided in rooms and in dining rooms.
- Staff identify and provide adaptive equipment such as adaptive utensils, cups, plates, etc.
- Proper positioning.

## Homelike Environment:

- Trays used only as needed.
- Review medication times to ensure they do not interfere with the quality of dining.

## Ventilation:

- Good air circulation.
- Temperature and humidity are comfortable.
- Drafts are controlled.
- Rooms are well ventilated.
- No offensive odors.

## Temperature:

- Staff respond to complaints about the temperature in the dining room.
- Room temperatures are between 71–81 degrees Fahrenheit.

## Choice:

- Residents are involved in choosing where they eat, when they eat, and their food preferences.
- Staff are aware of resident preferences.
- Drink preference is honored.

## Dignity:

- Meals served to all residents at a table at the same time.
- Appropriate utensils and napkins are provided.
- Clothing protectors are worn by choice.
- Tables are cleared after all residents at a table finish their meal.
- Staff talk with residents who are provided assistance.
- Residents have adequate time to complete their meal.
- Confidentiality maintained.
- Timely response to requests.

## Infection Control:

- Staff have no uncovered wounds, infection, or illness.
- Appropriate hand hygiene.

## Equivalent Food Substitutes:

- Staff offers residents food and drink substitutes.
- Staff attempt to determine why residents refuse a substitute item.

## Space and Furnishings:

- Clean and well-maintained space.
- Residents and staff can easily move in case of an emergency.
- There is no resident crowding.
- Furniture is adequate, functional, and structurally sound.
- Chairs and wheelchairs fit appropriately.