

481-69.28(6-7) Food Preparation & Service

[481-69.28\(6\)](#) includes requirements for programs engaged in preparing and serving meals and snacks to do so in accordance with state and local health laws and ordinances pertaining to [Iowa Code Chapter 137F](#). If the program limits food activities to the following, they're not required to be licensed as a food establishment:

- All main meals and planned menu items will be prepared offsite and transferred to the program kitchen for service to tenants.
- Baked goods that do not require temperature control for safety and single-service juice or milk may be stored in the program's kitchen and provided as part of a continental breakfast.
- Ingredients used for food-related activities with tenants may be stored in the program's kitchen. Tenant activities may include the preparation and cooking of food items in the program's kitchen if the activity occurs on an irregular or sporadic basis and the items prepared are not part of the program's menu.
- Appropriately trained staff may prepare in the program's kitchen individual quantities of tenant-requested menu-substitution food items that require limited or no preparation, such as peanut butter, or cheese sandwiches or a single-service can of soup. The food items necessary to prepare the menu substitution may be stored in the program's kitchen. These food items may not be cooked in the program's kitchen but may be reheated in a microwave. A two- or four-slice toaster may be used for tenant requested menu-substitution items, but there will be no bare-hand contact.
- Tenant's may take food items left over from a meal back to their apartments, but no leftovers will be stored in the program's kitchen.
- Warewashing may be done in the program's kitchen as long as the program utilizes a commercial dishwasher and documents daily testing of sanitizer chemical parts per million (ppm) and proper water temperatures. Verification by the department of these practices may be conducted during on-site visits.

Lastly, the rule in the dietary section of the state rules includes that all perishable or potentially hazardous food shall be cooked to recommended temperatures and held at safe temperatures of 41 degrees Fahrenheit or below or 135 degrees Fahrenheit or above.

These rules are infrequently cited and generally are related to food temperatures. While it doesn't indicate it is required, most providers maintain logs for the commercial dishwasher, hot and cold foods. Staff should be educated on the proper procedures should

they test temperatures and the food is either not cool or warm enough, such as reheating to an internal temperature of 165 degrees Fahrenheit.