

NUTRITION PROGRAM Responsibilities of the Area Agency on Aging and Independent Living	DAIL-NP-17.1
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Policy

The Department for Aging and Independent Living contracts for direct service provision through the Area Agencies on aging and Independent Living (AAA) and ensures meals are in compliance with the requirements of the Older Americans Act and 910 KAR 1:190. The department also requires that the AAA's provide guidance and monitoring to subcontracted providers.

Procedure

The Area Agency on Aging and Independent Living shall:

- (1) Retain one copy of the daily menu, as served, for a period of three years;
- (2) Assess the level of need for congregate and home-delivered meals within the planning and service area. Establish procedures, subject to the approval of the Department for Aging and Independent Living, for prioritizing participants to receive home delivered meals. This prioritization shall include both Homecare and Title III-C-2 eligible individuals;
- (3) Maintain a policy and procedure on prioritizing the waiting list based on greatest social and economic need and the Older Americans Act target population (low income minority, older individuals with limited English proficiency, older individuals residing in rural areas, and low-income minority communities).
- (4) Coordinate with other appropriate services in the community and assure that these services do not constitute unnecessary duplication of services;
- (5) Conduct monitoring to ensure compliance with 910 KAR 1:190 and the Department for Aging and Independent Living's Standard Operating Procedures ;
- (6) Maintain policy and procedure to:
 - (a) minimize the overproduction of food;
 - (b) tracking the overproduction of food;
 - (c) action to be taken when overproduction of food occurs; and
 - (d) to ensure provider agencies operate in compliance with the established policy;
- (7) Develop procedures for use by service providers to assess the need for home-delivered meals among the participants, including procedures for reassessments;
- (8) Develop clear, written policies subject to the approval of the Department for Aging and Independent Living for use by its service providers regarding contributions for services. These policies shall address as a minimum, the use of suggested contribution schedules, contribution policies for staff and guests

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and provisions for protecting the confidentiality of individual client contribution amounts;

- (9) Monitor the food service operation (production, distribution and service systems including both congregate and home delivered) a minimum of 12 times per year to evaluate compliance with the Nutrition Program Policy;
- (10) When the Area Agency on Aging and Independent Living is designated as the Nutrition Service Provider as a result of a waiver; the Area Agency on Aging and Independent Living shall be responsible for compliance with the Nutrition Program Policy;
- (11) When the food service is to be contracted, the request for proposal shall describe the complete service.
- (12) Assure that a nutrition service provider provides:
 - (a) At least one (1) meal per day in a congregate nutrition site or provide home delivered meals based upon a determination of a participant's needs;
 - (b) That the maximum number of eligible older individuals, with emphasis on the frail, those with greatest social and economic need, and the isolated, have the opportunity to participate.

NUTRITION PROGRAM Home Delivered Meals Eligibility	DAIL-NP-17.2
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Policy

Home delivered meals are available and provided to only those individuals that meet the eligibility requirements.

Legal Authority

Older Americans Act of 1965 as revised.
910 KAR 1:190

Procedure

- (1) The case manager or Independent Care Coordinator shall review documentation that shows an applicant for home delivered meals:
 - (a) Is unable to attend a congregate meal; or
 - (b) No one lives in the home that is capable of preparing a nutritious meal on a regular basis.
- (2) Eligibility for a home delivered meal through the Homecare program shall be in accordance with 910 KAR 1:180.
- (3) All assessment, eligibility, home visits, and service provisions shall be entered into the Aging Services data base within ten (10) business days.

NUTRITION PROGRAM Home Delivered Meals Delivery	DAIL-NP-17.2.1
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Policy

Home delivered meals are to be handled in a safe and time sensitive manner to ensure the correct temperatures are maintained from production of the food until the delivery process is complete.

Legal Authority

Older Americans Act of 1965 as revised.
910 KAR 1:190

Procedure

- (1) Meals shall be delivered only to eligible persons in their homes.
- (2) Meals may be left with a designee of the older person provided that the designee has been informed of the requirements of the Nutrition Program, and has indicated a willingness to comply with those requirements.
- (3) The designee shall provide assurance that they are able to store hot foods in a manner that maintains the temperature above 135° F or store the hot food below 41° F and store the cold food below 41°F.
- (4) All meal drivers shall be trained on proper meal delivery; including:
 - (a) Transporting meals in a sanitary manner;
 - (b) Methods to help maintain meal temperatures;
 - (c) Only leaving a meal when the delivery driver sees or hears the participant and shall not leave a meal without acknowledgement of the delivery by the participant.
- (5) The AAAIL shall monitor the delivery routes to ensure proper delivery of meals.

NUTRITION PROGRAM Meal Planning Therapeutic Diets	DAIL-NP-17.3
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Policy

Meals that are in compliance with the Dietary Guidelines and provide 1/3 of the Dietary Reference Intakes are suitable for most persons that require a therapeutic diet and don't require further modifications.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) Monitor the provider agency to ensure compliance with the approved menus;
- (2) Provide applicants and participants with information on the nutritional requirements of the program and as a result the meals meet participant dietary needs for low sugar, low salt, low fat and low cholesterol without further modification.

NUTRITION PROGRAM Meal Planning Additional Foods	DAIL-NP-17.3.1
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Policy

Condiments and additives to allow individuals to prepare their meals to their own taste shall be provided when meal appropriate, and shall not be counted as fulfilling any part of the nutritive requirements.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) The meal service provider shall provide meal appropriate condiments to include:
 - (a) sugar substitutes;
 - (b) pepper;
 - (c) herbal seasonings such as Mrs. Dash;
 - (d) lemon;
 - (e) vinegar;
 - (f) non-dairy coffee creamer;
 - (g) salt;
 - (h) sugar;
 - (i) mayonnaise,
 - (j) catsup;
 - (k) mustard;
 - (l) fat-free butter flavoring;
 - (m) any other condiments that are meal appropriate
- (2) Butter or margarine shall be provided as appropriate and will count as part of the nutritive value of the meal.

NUTRITION PROGRAM Food Preparation Food Preparation Guidelines	DAIL-NP-17.4
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Policy

The preparation of food for the nutrition program for older adults shall be in accordance with the nutritional guidelines to meet the 1/3 daily nutritional allowance and shall be made pleasing to the taste by utilizing appropriate seasonings that do not alter the nutritional analysis.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Food Preparation Guidelines

- (1) Prepare foods without adding salt unless salt is specified in the recipe and has been calculated in the nutritional analysis.
- (2) Flavor foods by using herbs, spices, salt-free seasoning, lemon juice, lime juice, vinegar, etc
- (3) When using high sodium condiments such as ketchup, barbeque and teriyaki sauce, prepared mustard, seasoned salts, bouillon, pickles and olives, balance the menu with low sodium choices. Light soy sauce should be used to replace regular soy sauce and used infrequently. Low sodium condiments are strongly encouraged. The sodium content of the condiments should be considered in menu planning.
- (4) Monosodium glutamate, MSG, shall not be used in food preparation.
- (5) Use low fat cooking methods such as baking, broiling or steaming. Minimize the addition of fat to vegetables.
- (6) Use all types of fish, lean cuts of meat, and poultry without skin.
- (7) Select low sodium versions of canned soups, tomatoes, vegetables, and salad dressings in place of regular canned/bottled items.
- (8) Offer fruit desserts: fruit cup, fruit crisp, fruit cobbler, fruited gelatin
- (9) Select low fat, low sodium cheese when feasible.
- (10) Make sauces and gravies without fat. Add starch to cold liquid, instead of blending starch with fat, before cooking to thicken.
- (11) Substitute vegetable oils (ex. canola oil) for shortening, margarine for butter. The amount of trans and saturated fats should be limited. Lard should not be used.
- (12) Expand the use of fresh and frozen vegetables and fruits, which contain no added salt.

NUTRITION PROGRAM Food Safety and Personal Hygiene State Food Service Code	DAIL-NP-17.5
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Policy

The handling and preparing of food shall be conducted in safe and hygienic conditions to ensure the safety of the food service workers and participants of the nutrition program.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) Standards for food handling and personal hygiene shall be in accordance with the State Food Service Code (902 KAR 45:005).
- (2) These standards include but are not limited to the following:
 - (a) Hairnets, hats or scarves shall be required for all persons preparing food. Persons serving food shall wear appropriate hair restraints to prevent the contamination of food, equipment and utensils. All staff and volunteers shall wear protective clothing such as aprons or smocks. Disposable gloves shall be used to serve those foods, which are not served with utensils.
 - (b) All staff and volunteers shall be free of contagious disease and transmittable infections while preparing and serving food.
 - (c) Hands shall be washed before starting work and as often as necessary to keep them clean particularly after smoking, eating, drinking, or using the toilet. Hand sinks shall be accessible.
 - (d) Food handlers' certificates shall be up-to-date and posted, when required by the local regulatory agency.
 - (e) All vehicles used to transport food shall be kept clean and sanitary.

NUTRITION PROGRAM Congregate Meal Service Carryout Foods	DAIL-NP-17. 6
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Policy

Congregate meals are to be consumed at the congregate site and are not to be distributed as a carry out meal. The congregate meal service is not only to provide a nutritionally balanced meal, but to provide for social interaction with others.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) Participants shall be allowed to carry out leftover food items from their own meal;
- (2) Left over foods that are carried out shall comply with 910 KAR 1:190
- (3) The United States Department of Agriculture Food Safety and Inspection Service Food Safety Information handout titled "Leftovers and Food Safety" shall be provided to participants and posted in a visible location near the food service area.

NUTRITION PROGRAM Nutrition Education	DAIL-NP-17.7
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Policy

An ongoing Nutrition Education Program shall be implemented that provides education for all participants of the nutrition program for the elderly.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) An annual nutrition education plan shall be developed by the Area Agency on Aging and Independent Living and the nutrition service providers.
- (2) The plan shall include a minimum of one session each month at each nutrition site.
- (3) The plan shall include a variety of topics using a wide range of teaching techniques.
- (4) The plan shall include how educational materials shall be provided to home delivered meal clients at least monthly.
- (5) The DAIL Senior Health and Wellness Newsletter may be utilized to meet the nutrition education requirements monthly.
- (6) Nutrition Education topics shall include at least the following:
 - (a) Nutrition and its relevance to health promotion and disease prevention;
 - (b) Consumer approaches to food safety and food purchasing;
 - (c) Food fads and diets;
 - (d) Physical activity; and
 - (e) Activities to modify behavior and improve health literacy, including providing information and optimal nutrients.

NUTRITION PROGRAM Nutrition Program Costs	DAIL-NP-17.8
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Policy

Complete and accurate information regarding the cost of nutrition program is critical to the statewide operation of the program and reporting costs at the state and federal levels.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

A standardized single method for computing actual meal costs shall be used. This computation shall be referred to as the ready-to-serve meal cost and the food service and delivery cost.

(1) Ready-to-Serve Meal Cost

- (a) Food Costs: Include the cost of raw food
- (b) Non-Food Costs: Include the costs of serving supplies, disposables, cleaning materials, and all non-capital items used in the preparation of food. (Paper goods, disposables, eating and serving utensils, detergents and other cleaning supplies and equipment)
- (c) Labor Costs - Food Preparation: Include the costs of labor for food preparation; cooking, and portioning bulk foods; and delivery of food to the site of service. Labor costs shall include:
 - 1. Fringe benefits are also included;
 - 2. Wages paid to all persons who prepare food.;
 - 3. Wages for persons who prepare and maintain the sanitary condition of the kitchen and storage areas; and
 - 4. Wages paid for time spent in food and supplies inventorying, storing and receiving and in direct supervision of kitchen employees.
- (d) Equipment Costs: Include the costs of such capital items as ranges, dishwashers, trucks and vans, steam tables, freezers, etc.
- (e) Utility Costs: Include the costs of space and related utility costs incurred for food preparation, including equipment operation costs and costs for maintenance and repair.
- (f) Other Costs: Include the non-labor costs of transporting food, food storage, insurance, and general liability.

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- (2) Food Service and Delivery Cost (includes delivery cost at the kitchen as well as at the center)
- (a) Portioning Costs: Include the costs of labor for serving foods and labor for home delivery of meals to participants.
 - 1. Fringe benefits are also included;
 - 2. Wages paid to all persons who portion food;
 - 3. Wages for persons who maintain the sanitary condition of the service kitchen and dining areas; and
 - 4. Wages paid to persons who supervise these activities.
 - (b) Delivery Costs: Include the costs of labor for delivering meals to homes of participants and mileage and maintenance of vehicles used for this purpose.
 - (c) Other Nutrition Service Costs: Include costs incurred for nutrition education and nutrition outreach services needed to meet the needs of participants. These costs include personnel, equipment and supplies, etc., which can be properly allocated to the nutrition program. Include the cost, if any, for rental and maintenance of facilities used for nutrition services.
 - (d) Project Management Costs: Exclude expenses incurred for nutrition education and nutrition outreach services.
 - 1. Personnel Costs: Include expenses incurred for the program director and related administrative staff, such as bookkeepers, clerical staff, nutritionists, registered dietitians, etc.
 - 2. Equipment and Supply Costs: Include equipment and supplies related to overall program administration, such as typewriters, computers, software for menu analysis, office supplies, office furniture, cleaning supplies, disposable paper supplies and janitorial supplies.
 - 3. Other General Expenses: Include costs related to overall program management, such as insurance, bonding, licenses, membership fees paid to professional organizations, utilities, repair and maintenance of equipment in centers, pest control, office and site rental, office supplies, insurance and other miscellaneous costs.

NUTRITION PROGRAM Non-Traditional Frozen Meal Approval Standard Operating Procedure	DAIL-NP-17.9
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Policy

Non-traditional frozen meals may be allowed when there are no alternatives available to providing a hot home delivered meal within the safe temperature and time range.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) A request for waiver shall be submitted as part of the area plan in the Waivers and Special Program Approvals section and upon any revision of the plan, which affects this standard operating procedure
- (2) Waivers are only approved for one year.
- (3) A waiver may be given under the following conditions:
 - (a) No traditional meal provider available;
 - (b) Demonstrated need for the individual or the community; and
 - (c) Demonstrated cost-effectiveness; and
 - (d) Ability of the individual to understand directions and utilize the non-traditional or frozen meal.
- (4) Prior to the delivery of non-traditional or frozen meals:
 - (a) An explanation of the reason for the waiver request will include the following:
 - i. Administrative reason for the request
 - ii. Cost effectiveness of the waiver request
 - (b) This waiver will include client assessment regarding the need for the non-traditional or frozen meal. The following information will be required:
 - i. Client's ability to prepare the meal themselves or with available assistance;
 - ii. Availability of a microwave or other appliance to properly prepare the meal;
 - iii. Availability of proper storage appliance (i.e. freezer)
 - iv. Client's choice to receive non-traditional or frozen meal.
 - (c) A policy and procedure for each step in the preparation of the non-traditional meal when prepared in the kitchen where current congregate and home delivered meals are prepared will include the following:

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- i. Preparation of meal (packaging of leftover food is not allowed);
 - ii. Packaging to assure quality and food safety;
 - iii. Freezing times: cooked potentially hazardous foods shall be cooled: (1) within two (2) hours from 135 degrees F to 70 degree 135° F. to 70° F and (2) within a total of 6 hours from 135° F to 41° f or less. Potentially hazardous food shall be cooled within 4 hours to 41° F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. Be sure to identify the equipment used to rapidly freeze the food and the length of time that frozen meal will be stored before delivery.
 - (d) A policy and procedure for delivery of vendor-produced meals will be provided;
 - (e) A policy and procedure that addresses the following nutrition program requirements:
 - i. Menu planning and approval
 - ii. Nutrition education;
 - iii. Participant evaluation
 - iv. Client provision of copies of the menu plan and preparation instructions.
- (5) The AAA will develop a policy and procedure for client contacts. This policy and procedure shall identify the criteria used to determine the frequency of contact. The criteria shall include at least the following:
- (a) Daily contact: Frail, isolated participants without a support system and have a history of falls or a high risk of falls, deficiency of three (3) or more ADL/IADLs, and be at high nutritional risk;
 - (b) Weekly contact: All Home Delivered Meal Participants must be contacted at least weekly.
 - (c) The person making the contact should identify any changes in the participant's support system, possible changes in ADL/IADLs, change in nutritional risk and change in fall risk. Identified changes shall be noted in the participant's record and forwarded to the person responsible for completing re-assessment.
- (6) AAA will develop a policy and procedure that requires assessments/re-assessments to be completed at least every six months using the assessment

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- tool appropriate for the funding source of the meal. The following issues must be addressed in the assessment/reassessment: can participant safely handle the nontraditional meal, are adequate storage and heating facilities available, is the participant able to prepare and consume the meal alone or with available assistance and the frequency of contact that the participant will receive with supporting documentation as specified in #6 of this SOP.
- (7) A copy of the assessment will be kept in the client record.
 - (8) A copy of the waiver will be kept on file, and
 - (9) An approved waiver will be valid for one year.

NUTRITION PROGRAM Meal Planning Nutrient Requirements	DAIL-NP-17.9.8
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Policy

Meals are pre - planned and meet the required nutritional analysis as verified through the computer assisted nutrient analysis.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) Menus shall be documented as meeting the nutritional requirements through computer assisted nutrient analysis.
- (2) When one meal is served per day the following shall be provided:

Nutrient	Amount Required	Notes
Calories	Average for week between 675 and 735 calories per meal	No one meal may be less than 625 calories
Protein	15 – 25% of calories	
Carbohydrate	93 Grams (acceptable range is 85 grams – 105 grams)	This requirement is in keeping with the high incidence of diabetes in Kentucky
Fat	Within a one week period the daily average should be ≤ 30% calories	No one meal may be more than 35% fat. Lard may not be used. Limit trans fats
Fiber	Within a one week period the daily average should be 8 g/meal	
Calcium	400 mg per meal averaged over one week	No one meal may be less than 360 mg
Magnesium	140 mg per meal averaged over one week	No one meal may be less than 126 mg.
Zinc	3.7 mg per meal average over one week	No one meal may be less than 3.33 mg
Vitamin A	300 mcg (RE), averaged over one week	

Vitamin B6	.6 mg per meal averaged over one week	No one meal may be less than .54 mg
Vitamin B12	.8 mcg per meal averaged over one week	No one meal may be less than .72
Vitamin C	30 mg per meal average over one week	No one meal may be less than 27 mg
Sodium	1000 mg per meal averaged over one week when one meal is served per day	No more than 1200 mg per meal

(3) The menus must be approved using the attached form.

Menu Approval Sheet
 For use with
Nutritional Analysis for the
Kentucky Senior Nutrition Program

Nutrient	1 Meal per Day	
		Check
Energy	No less than 625; Average 675 - 735 for the week	
Protein	15 – 25% of calories	
Carbohydrate	93 grams (acceptable range = 85 to 105 grams)	
Fat	Weekly average should be ≤ 30% calories (never more than 35%)	
Fiber	8 grams average over one week	
Calcium	No meal less than 360 mg 400 mg per day for weekly average	
Magnesium	No meal may be less than 126 mg 140 mg per meal averaged over one week	
Zinc	No meal less than 3.33 mg 3.7 mg per meal averaged over one week	
Vitamin A	300 mcg (RE) averaged over one week	
Vitamin B6	No meal less than .54 mg .6 mg per meal averaged over one week	
Vitamin B12	No meal less than .72 mcg .8 mcg per meal averaged over one week	
Vitamin C	No meal less than 27 mg 30 mg per meal averaged over one week	
Sodium	no one meal more than 1200 mg ≤ 1000 mg averaged over one week	

I certify that, to the best of my knowledge, each meal in the attached menus provides one-third of the current Recommended Dietary Allowances of the National Academy of Sciences and conforms to the Dietary Guidelines for Americans.

Signature: _____

Date: _____

Licensed Dietitian/ Certified Nutritionist

NUTRITION PROGRAM Nutrition Screening/Assessment/Counseling	DAIL-NP-17.10
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Policy

Nutrition screening shall be provided for all participants of the nutrition program for older persons at least annually.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) The provider agency shall develop policies and procedures that ensure nutrition screening is conducted for all participants of the Nutrition Program for older persons. The policies and procedures must address:
 - (a) How each client is screened, using the questions from the nutrition screening initiative DETERMINE your Nutritional Health Checklist. The checklist must be completed at the initial visit and repeated at least annually. The results of the screening shall be reported to the DAIL.
 - (b) How the nutrition risk information that results from the completion of the checklist is used:
 - i. Identification of participants at nutritional risk; and
 - ii. Identification of when nutrition referrals are appropriate.
- (2) Identification and documentation of action taken as a result of the screening such as referrals. The referrals shall be based on the need identified during the screening. See illustration below:

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Nutrition Screening

	YES
I have an illness or condition that made me change the kind and/or amount of food I eat.	2
I eat fewer than 2 meals per day.	3
I eat few fruits or vegetables or milk products.	2
I have 3 or more drinks of beer, liquor or wine almost every day.	2
I have tooth or mouth problems that make it hard for me to eat.	2
I don't always have enough money to buy the food I need.	4
I eat alone most of the time.	1
I take 3 or more different prescribed or over-the-counter drugs a day.	1
Without wanting to, I have lost or gained 10 pounds in the last 6 months.	2
I am not always physically able to shop, cook and/or feed myself.	2
TOTAL	

- Nutrition Counseling
- Social Services and Nutrition Counseling
- Nutrition Education and Counseling
- Education, Counseling, and Treatment Programs
- Oral Health & Nutrition Counseling
- Social Services
- Social Services and Mental Health Programs
- Nutrition Counseling
- Nutrition Education and Counseling
- Social Services and Nutrition Counseling

- (3) Nutrition screening shall be addressed in the area plan.
- (4) AAAIL will monitor for compliance.

NUTRITION PROGRAM Restaurant Meal Vouchers	DAIL-NP-17.11
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Policy

All contracted providers (Area Agencies on Aging and Independent Living) shall establish a policy and procedure manual for the establishment and ongoing operations of utilizing restaurant meal vouchers.

Legal Authority

Older Americans Act of 1965 as amended
910 KAR 1:190

Procedure

- (1) The Policy and Procedure manual shall be approved by DAIL prior to implementation and will include the process for:
 - (a) Determining eligibility for restaurant meals (Title IIIC);
 - (b) Issuing vouchers for restaurant meals;
 - (c) Restaurant reimbursement for a voucher (i.e. one voucher equal 1 meal and the cost of the meal);
 - (d) Signature of the participant and authorized restaurant personnel on each voucher;
 - (e) Participants picking up the vouchers and receiving nutritional education at the time the vouchers are distributed;
 - (f) Receiving donations and the suggested donation;
 - (g) Tracking donations separately from other programs;
 - (h) Tracking the number of vouchers issued and the number of vouchers used;
 - (i) Vouchers having an expiration date of thirty days from the day of issue;
 - (j) Tracking and disposal of voucher that have not been redeemed.
 - (k) Utilizing non reproducible paper for vouchers or a stamp;
 - (l) Meals being consumed in a congregate setting, no meals are allowed to be carry out and taking left overs home is acceptable;
 - (m) Nutrition screening that meets requirements of DAIL-NP-17.22;
 - (n) Determining the participants satisfaction through comment cards and satisfaction surveys;
 - (o) Senior centers utilizing reservations for meals when restaurant vouchers are utilized in the area they serve;

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- (p) Determining the food cost of restaurant meals to include the cost of creating the vouchers in addition to the cost of the restaurant;
- (q) Identify restaurants that are participating in the voucher program.
- (2) Participants in the restaurant meal voucher program shall be:
 - (a) Provided with a list of restaurants that accept the vouchers;
 - (b) Provided additional information needed to redeem the vouchers such as requirement for signatures, time to pick up vouchers next month, evaluation of the program, program restrictions such as no carry out meals, tips, etc.
- (3) The Area Agency on Aging and Independent Living (AAAIL) shall develop a method for determining the number of restaurant meal vouchers that will be issued, allowing for the number to be adjusted as needed.
- (4) Meals shall meet the nutrient requirements of DAIL – NP- 17.9.8.
- (5) Participating restaurants shall:
 - (a) Be reimbursed for meals via an approved voucher;
 - (b) Provide proof of certificate of occupancy, last 2 food safety inspections, and fire department inspections;
 - (c) Serve only complete, approved meals;
 - (d) Provide detailed meal cost information;
 - (e) Meet Americans with Disabilities Act requirements;
 - (f) Comply with temperature requirements and maintain temperature records;
 - (g) Be approved by DAIL to provide meals through the voucher program prior to providing services.