

Kitchen & Dietary Services Checklist

Sr. No.	Objective Element	Requirements	Yes	No
1	COP.10.c	Is nutritional risk screening conducted for all admitted patients by doctor or nurse?		
2	COP.10.d	Is nutritional assessment performed for at-risk patients with documented diet planning in consultation with treating doctor, patient, or relatives?		
3	COP.10.d	Are diet orders documented including food allergies, likes, and dislikes of patients?		
4	COP.10.d	Is there evidence of monitoring compliance with prescribed diet, including when food is provided by family members?		
5	IPC.2.f	Are kitchen sanitation and food handling practices implemented, including prevention of cross-traffic and dedicated food storage/refrigeration areas?		
6	IPC.2.f	Are food storage areas maintained properly with no food stored on the floor and cleaning supplies kept separate from food items?		
7	IPC.2.f	Are dedicated food preparation areas available and maintained hygienically?		
8	IPC.2.f	Are kitchen staff and food handlers screened for food-borne infections and appropriately immunized (e.g., Hepatitis A, Typhoid)?		
9	IPC.2.f	Are measures in place to prevent flies and insects from contacting prepared or stored food, with documented pest control records?		
10	IPC.2.f	Is food delivered in food service trolleys with temperature control where applicable?		
11	IPC.2.f	Are food samples stored at appropriate temperatures for defined durations as per policy?		

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