**Section 220.2900 Food Service**

a) At least three meals a day shall be provided and prepared by either residential staff or participants assisted by residential staff as needed.

b) Snacks shall be offered between meals and at bedtime.

c) Menus shall be developed according to the participants' preferences, ascertained through a group decision-making process, and shall be reviewed by a dietician.

d) Menus shall be planned at least one week in advance. All menus, as actually served, shall be kept on file for no fewer than 30 days.

e) If a participant's rehabilitation plan includes training in meal planning and preparation, this Part shall not preclude that participant from planning and preparing his or her own meals in the residence.

f) Supplies of staple foods adequate to prepare a minimum of three days meals and of perishable foods adequate to prepare a minimum of three days meals shall be maintained on the premises of each residence.

1) Primary food supply of staple and perishable foods is maintained at a licensee food distribution location.

2) Life skills trainers pick up food supplies in three- and four-day intervals.

3) Access to additional staple and perishable foods is available at the licensee food distribution location.

g) All food served shall be prepared in accordance with the Department's Food Service Sanitation Code (77 Ill. Adm. Code 750).

(Source: Amended at 42 Ill. Reg. 16740, effective August 30, 2018)