

Dining Out at Home

Restaurant Selection Criteria

Health, Sanitation, Licensure, and Regulation

- I. The Area Agency on Aging of Pasco-Pinellas, Inc. (AAAPP) or designee will complete a review of the DBPR website and in accordance with the Department of Elder Affairs Programs (DOEA) manual to assure that:
 - The restaurant's three most recent local health inspection reports have no significant citations and no recurring citations;
 - Assure that the restaurant has not had any closures or Administrative Complaints from a regulatory agency regarding food safety/sanitation in the past 12 months; and
- II. The restaurant must meet or exceed the local food service licensing, health regulations and agrees to:
 - Notify the AAAPP and Nutrition Provider immediately of any closures (temporary or permanent) or Administrative Complaints against the restaurant;
 - Notify the AAAPP and the Nutrition Provider within 24 hours of any sanitation inspections and provide a copy of the report;
 - A written, executed Memorandum of Understanding (MOU) outlining the service provided will be maintained by the AAAPP.
- III. The restaurant will submit the following prior to being selected:
 - Copy of the restaurant 's current food service license;
 - The three most recent local health inspection reports;
 - Menus for approval
 - A copy of the Professional Food Manager's certificate(s);
 - An insurance certificate stating current policy coverage and, if available, evidence of umbrella or excess liability policy;
 - Work with the AAAPP to negotiate a unit cost

Restaurant's Operational Capabilities (Must have the appropriate capabilities to administer components of the program to include but not limited to):

- I. Must permit unannounced access to the food preparation area to the local nutrition provider, AAAPP or State Agency staff;
- II. Will be required to work with nutrition providers on pre-defined meal or meal options.
 - Must utilize menus that have been reviewed and approved by a nutrition provider's qualified dietitian. The menu used should be the current restaurant menu to the greatest extent possible.

The restaurant must be willing to perform at a minimum the following tasks:

- I. Follow the procedures established by the AAAPP or nutrition provider to validate that participants are registered and authorized for consumption of corporate dining meals, as appropriate.
- II. Use the system established by the nutrition provider to document the total number of meals served to participants monthly;

- III. Use the system established by the nutrition provider to document the total number of unduplicated participants;

Training:

- I. Prior to working with client specific information, the restaurant agrees to have staff participate in required HIPAA training as it is deemed necessary.
- II. If the restaurant is delivering food directly, the entity agrees to complete abuse, neglect, self-neglect and exploitation training designated online by the Department of Children and Families.