Notice of Instruction

5905 Breckenridge Parkway, Suite F Tampa, Florida 33610 (813) 740-3888 (800) 336-2226 (FL) Fax (813) 623-1342



Notice of Instruction Number: 032409-Buffet-style meals at Congregate Sites-DH

TO: All Nutrition Providers

FROM: Debbie Hofer, Program Manager, (Extension 5585)

DATE: March 24, 2009

SUBJECT: Serving Buffet-Style Meals in the Congregate Dining Sites

The purpose of this notice is to provide guidance regarding buffet-style meal service in congregate meal sites. Specifically, all meal service methods in a congregate dining facility must comply with the Department's *Program and Services Handbook*, the Food Hygiene Code (F.A.C. 64E-11) and local public health and fire code standards.

Buffet-style meal service allows participants the opportunity to self-select meal components. Nutrition programs offering this type of food service method must ensure the following minimum guidelines are in place prior to beginning buffet-style meal service:

- 1. Measured serving utensils are used for each menu item.
- 2. The menu (with serving sizes) is posted on/near the serving line and is printed in at least 14 point font.
- 3. The Qualified Dietitian has conducted menu analysis, and documentation is maintained on the posted menu.
- 4. Staff attend the buffet-style meal service and remind participants of the following:
 - a. Correct serving size and components,
 - b. Importance of taking the appropriate meal items to meet nutritional requirements,
 - c. Importance of not over eating high fat or high sodium items, and
 - d. Importance of reducing wastes; i.e., eat what you take.

WCFAAA and the Department of Elder Affairs are very interested in the successful implementation of buffet-style meals in nutrition projects. If you have any questions or concerns, please do not hesitate to call Debbie Hofer at 813-676-5585 or email at hoferd@elderaffairs.org. Thank you for your cooperation.