



Restaurant Selection Criteria

Health, Sanitation, Licensure, and Regulation

1. 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

AAA Responsibilities:

I. The AAAPP will review all information submitted by the restaurant to ensure they meet the minimum requirements to participant in the Dining Out at Home Program.

II. The AAAPP will provide written notification to the Department of Elderly Affairs' (DOEA) Registered Dietitian at prior implementation of the restaurant-based meal service.

III. The AAAPP will provide the DOEA an accurate listing of all the Congregate Meal Sites and Food Service Vendors to include newly acquired restaurant providers and will follow DOEA Programs[AM1] and Services Manual requirements to report any changes within 48 hours of the change.

IV. The AAAPP may inspect and copy documentation for monitoring purposes.



SENIORS in SERVICE

GEARED UP TO SERVE

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 provide a pre-defined meal or meal options for approval by a qualified dietitian
- III. Developed menus will be reviewed and approved by a qualified dietitian. The menu used should be the current restaurant menu to the greatest extent possible. Menus should also demonstrate cultural sensitivity to the greatest extent possible.
- IV. The pre-defined menu or menu options must comply with approved guidelines.

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

- I. Provide participants with written menus that are in at least 14-point font;
- II. Follow the procedures established by the AAAPP or nutrition provider to validate that participants are registered and authorized for consumption of corporate dining meals.
- III. Use the system established by the nutrition provider to document the total number of meals served to participants monthly;
- IV. 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.

If you are a restaurant interested in working with us, please
email us at DiningOutAtHome@AAAPP.org