

**OHIO HEALTH CARE ASSOCIATION
DINING & NUTRITIONAL SERVICES COMMITTEE**

**March 17, 2025, 10:00 a.m.
Zoom Conference Call**

MEETING MINUTES

Chair Amy Kotterman opened the meeting and welcomed committee members. She pointed to the antitrust, conflict of interest and confidentiality policies located in the online folder.

Amy and Heidi discussed the upcoming OHCA conference and the planning for their dining conference in August. They also shared their experiences with survey activity within their communities. Marcy shared her observations about the increase in annual surveys and complaints, as well as the focus on dietician oversight, supervision of exempt practitioners, and appropriate mechanically altered diets. She also mentioned the subjective nature of some survey questions and the importance of timely interventions. The team agreed that the survey process has not eased up and that initial impressions can influence the depth of the survey.

Amy, Melissa, James, Heidi, and Jen discussed the survey responses and issues they've encountered in their respective states. Melissa shared that they've seen a lot of facilities over the 24-mark, glove use, and nutrition recommendations not being completed. James mentioned that they haven't received any surveys from their state in at least a year and a half. Jen shared that they're working on a survey response tool and mentioned that they're hearing about issues like proper procurement and accepting backyard eggs in some communities. Amy emphasized the differences in survey management across states and the increasing issues due to inflation.

Amy discussed the importance of timely follow-ups and the subjective nature of assessments. She highlighted the need for perfection in their processes, as even minor issues can lead to citations. Amy also shared a personal experience where a weight loss issue was overlooked due to a minor discrepancy. She sought advice on how to handle such situations, emphasizing the need to address client needs regardless of MDS documentation. Heidi agreed with Amy's concerns and emphasized the importance of protecting clients' interests.

Heidi discussed the ODH's survey protocol changes, noting that the state had the highest number of overdue facilities in the region. She mentioned that the protocol was altered to prioritize immediate complaint surveys and combine them with non-IJ complaints for a facility. Heidi also highlighted the low number of annual surveys completed in 2024 and the

introduction of surveyors from other states to help with the backlog. Amy shared her experience with contracted surveyors and their positive interactions. Melissa added that some facilities had heard surveyors expressing frustration with their new schedules.

Marcy shared a concerning experience about a kitchen in a facility that was not being managed properly, leading to a minor citation. Amy expressed her understanding of the challenges faced in such situations. Heidi brought up the issue of facilities not paying their vendors, which can lead to immediate jeopardies. Melissa shared a similar experience where a dietary manager's invoices were reviewed to ensure adequate stock.

Heidi discussed the plans for the Dining and Nutritional Services Conference, including the Mini food show and potential sessions on renal disease. Jen proposed a hands-on session on texture modification, which Marcy and Melissa found valuable for both food service directors and dietitians. Amy suggested a panel discussion with providers who have successfully implemented the texture modification process. Jen agreed to pursue this idea and suggested a pre-survey to inform the session.

Amy discussed the theme of National Nutrition Month, which focuses on food connections and healthy eating patterns. She mentioned the upcoming release of the new Dietary Guidelines for Americans and the importance of socialization in food consumption. Melissa shared her community's efforts to revitalize their dining rooms, including using fine dining settings, offering special meals, and encouraging residents to participate in activities before meals. She emphasized the importance of socialization in dining rooms for residents' well-being and suggested that different approaches may work better in different communities.

The team discussed potential topics for a presentation, focusing on food-related themes. They considered partnering to present on a topic, with Amy expressing interest in discussing nutrition and cultural aspects of food. Marcy suggested addressing how to offer a variety of food options within tight budgets, and Jen proposed a "food is medicine" approach. The team also discussed the issue of food waste, with Marcy mentioning the need to offer food to residents regardless of their preferences to avoid waste. The idea of a clinical topic was also brought up, with Marcy offering to use a presentation she had already prepared on GLP-1.

The committee discusses potential topics for an upcoming conference, including managing diabetes in 2025, evidence-based nutrition for wound healing and malnutrition, and managing food waste. They agree to ask Shane Craig craft to give an uplifting "state of the state" presentation at the end. Heidi will create a mock agenda and descriptions of the proposed sessions to send to the committee for review. The group also briefly discusses the upcoming May convention and expo.