



TERM

2017 – 2018: CA ANFP Chapter Board of Directors:

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Treasurer-Elect:
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The **California Chapter of ANFP** is an affiliate of the national not-for-profit association. ANFP was established in 1960 that today has over 14,000 professionals dedicated to the mission of providing optimum nutritional care through foodservice management.

Vision -The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.

Mission - Position the Certified Dietary Manager as the expert in foodservice management and food safety.

If you have any questions regarding California ANFP, our activities or events, or if you would like to employ a CDM, CFPP in your facility, please contact any of our [state officers](#).

**THIS YEARS
SPRING SEMINAR WAS A SUCCESS!**

**THANK YOU: ATTENDEES,
SPEAKERS**

&

VENDORS WHO PROVIDED FOOD:

**HSPI *Foster Farms*Hormel*US
Foods**

& Fieldstone

CA ANFP SPEAKERS - From left to right: Linda Handy MS RD CA (Retired) State Surveyor Author, Consultant * Jo Miller, MPH RD - Meals For All * Karmen Kortie CDM: Simply Thick * Christi Krueger MS RD



Our attendees



The delicious food



RENEW MEMBERSHIP

Renew your membership and continue to receive the many member benefits ANFP offers: [Renew membership](#)

BECOME A MEMBER

Join over 14,000 foodservice professionals and become a member of the ANFP. [New membership](#)

2017-2018 CA ANFP CHAPTER BOARD MEMBERS



From left to right: **Volunteer** - Maira Lindstrand * **Treasurer-Elect: Dhammika Ekanayake**, CDM, CFPP * **Secretary: Mariel Guzman**, CDM, CFPP * **Treasurer: Esthela Conlu**, CDM, CFPP * **President: Jennifer Sorenson** CDM, CFPP * **President-Elect: Kyle Evans**, CDM, CFFP, AOS Culinary Degree

COMPETENCIES FOR FOOD AND NUTRITION SERVICES EMPLOYEES

§483.60(a) Staffing The facility must employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition services department, taking into consideration resident assessments, individual plans of care and the number, acuity and diagnoses of the facility's resident population.

CLICK ON LINK: [Employee Competency Check List](#)

Phase III

What's Yet to Come? Phase III: November 28, 2019

The CMS-phased approach for the rollout, spreading out implementation of the various requirements over three years, ends with the implementation of Phase III on November 28, 2019. The three phases were categorized based on CMS's assessment of each revision's complexity and the extent to which interpretive guidance and survey processes will need to be revised.

Phase III has requirements that need more time to implement (personnel hiring and training, implementation of systems, approaches to quality), so it was set for three years after November 28, 2016 and requires all areas from Phases I and II to be compliant.

Proposed Phase III Areas of Compliance

§483.85 Compliance and Ethics/Ethics Committee/Facility Compliance & Ethics Designee

§483.21 Comprehensive Person - Centered Care Planning/Trauma informed care

§483.40 Behavioral Health Services/Residents with history of trauma/PTSD

§483.75 QAPI - Quality Assurance and Performance Improvement/Full Implementation of QAPI and integration of Infection Preventionist

§483.90 Physical Environment/Resident call light next to the bed
§483.95 Training Requirements/Training requirements for all staff, contractors, volunteers

A Work in Progress: Preparing for Phase III Implementation

§483.85(c)(1) Compliance and Ethics

The operating organization for each facility must develop, implement, and maintain an effective compliance and ethics program that contains, among other elements, established written compliance and ethics standards, policies, and procedures to follow that are reasonably capable of reducing the prospect of criminal, civil, and administrative violations under the Act and promote quality of care, which include, but are not limited to

- The designation of an appropriate compliance and ethics program contact to which individuals may report suspected violations, as well as an alternate method of reporting suspected violations anonymously without fear of retribution; and
- Disciplinary standards that set out the consequences for committing violations for the operating organization's entire staff; individuals providing services under a contractual arrangement; and volunteers, consistent with the volunteers' expected roles.

§483.75(c) QAPI feedback, data collection, and monitoring

Facility must establish and implement written policies and procedures for feedback, data collection systems, and monitoring, including adverse events monitoring. The policies and procedures must include, at a minimum, the following: Facility maintenance of systems to obtain and use of feedback and input from direct care staff, other staff, residents, and resident representatives, including how such information will be used to identify problems that are high risk, high volume, or problem-prone, and opportunities for improvement.

- Facility maintenance of effective systems to identify, collect, and use data and information from all departments, including but not limited to the facility assessment required at § 483.70(e) and including how such information will be used to develop and monitor performance indicators.
- Facility development, monitoring, and evaluation of performance indicators, including the methodology and frequency for such development, monitoring, and evaluation.
- Facility adverse event monitoring, including the methods by which the facility will systematically identify, report, track, investigate, analyze and use data and information relating to adverse events in the facility, including how the facility will use the data to develop activities to prevent adverse events.

§483.75(d)(2) QAPI systematic approach for quality improvement

The facility will develop and implement policies addressing:

- How they will use a systematic approach to determine underlying causes of problems impacting larger systems;
- How they will develop corrective action that will be designed to effect change at the systems level to prevent quality of care, quality of life, or safety problems; and
- How the facility will monitor the effectiveness of its performance improvement activities to ensure improvements are sustained.

MEMBERSHIP

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OR

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ANFP Chapters

California Chapter Call for Volunteers

It's that time of year to transition into the new volunteer year. We are looking for volunteers to join our chapter. We had a successful 2016-2017 term. Do you want to be a part of the team that shapes the future of the 2017-2018 ANFP California Chapter?

What are we looking for?

CA ANFP is looking for individuals from all foodservice industry and nutrition backgrounds, with varying levels of skills. We are seeking dedicated members that are proactive and embrace change, and that wish to see the California Chapter thrive. We are looking for members who would like to be more active in ANFP, including retired members as well as pre-professional members. Help and support the chapter with small tasks and projects, all members are encouraged to volunteer.

To learn more please contact: caanfp@gmail.com

The value of participation

“We don't have to engage in grand, heroic actions to participate in the process of change. Small acts, when multiplied by many people, can transform a world of professionals” –

Howard Zinn *American author, historian* (Aug 24, 1922- Jan 27, 2010 (age 87))

The value of participation is widely believed to bring people together by strengthening and extending social networks, building trust and shared values thereby enable further collective and community action.

I attended an ANFP Regional meeting in May 2015, it was then that I truly appreciated and knew the worth of my credentials and I realized the value of my career as a CDM. I was overjoyed with my enthusiasm and pride. Since then, I've encouraged qualified co-workers and Dietary staff to pursue a professional career in Food service. I'm happy to say that a 16 year old boy who I hired as a dish washer,(8 years ago is a CDM and employed as a Director of Food & Nutrition today. Our Activity Director is currently preparing for her credentialing exam in the summer. I'm also volunteering for the Board for the CA chapter.

I encourage each and everyone who is proud to be a CDM , to participate, volunteer and be involved.

Dharmika Ekanayake B.S. CDM CFPP

[The Chapter Connection](#)

State chapters are a vital component of ANFP, offering members local benefits including educational programs, networking opportunities, and connections to professional growth...even jobs! ANFP thrives because of the efforts of its volunteers. The association grows in credibility and reputation as a result of volunteer input, and each volunteer gains experience and leadership as a result of participation in ANFP activities.

When do your credentials expire? If you don't know it's a good idea to find out:

- How many CE units do I need to keep my credential?
- How long do I have to achieve?
- Where should I go to get CE units?

The Annual Conference and Regional meetings are a great place to earn a lot of CE units in one place. If that is not possible you can purchase bundles on the ANFP website.

Check the CE opportunities by clicking here. [CE Units on Sale](#)

Managing your CE units learn how: [Track your CE units](#)

