



# TOP 10

## Ways to Survive CMS Phase II

**ANFP** | Association of Nutrition & Foodservice Professionals

- 1.** Be prepared to show your CDM, CFPP certification and make sure it has not expired!
- 2.** IF YOU ARE NOT CDM, CFPP certified but are in the process of obtaining it, have a plan in place that includes your enrollment and acceptance paperwork and a timeline for completion!
- 3.** Gather materials to create a survey binder for Food & Nutrition Services (FNS) that contains all the requested documents based on the [New Survey Pathways: Entrance Conference Survey](#).
- 4.** Have a written staff competencies and skills checklist in place for your FNS staff.
- 5.** Implement mock surveys and skills audits based on the [Critical Element Pathways for Dining and Kitchen](#).
- 6.** Have your Baseline Care Plan procedure—a joint effort with your RDN—in place for newly-admitted residents. (This needs to be completed within 48 hours of admittance.)
- 7.** Have a policy in place for food brought in from visitors or outside sources and facility gardens.
- 8.** Create FNS Quality Assurance (QA) and Performance Improvement (PI) goals and be an active member of your facility's QAPI Committee.
- 9.** Familiarize yourself with the new FNS regulations under §483.60 and Surveyor Interpretive Guidance in Appendix PP. A member of FNS is now required to participate on the Interdisciplinary Team (IDT) and only an RDN or CDM, CFPP are qualified based on Scopes of Practice.
- 10.** BE CONFIDENT in your CDM, CFPP competencies and the [CDM, CFPP Scope of Practice](#), and always **lead by example!**