

TITLE 83 - JAIL STANDARDS BOARD - STANDARDS FOR JUVENILE
DETENTION FACILITIES

CHAPTER 9 - FOOD SERVICES

001 Food Service Supervision. The facility's food service operation shall be supervised by a designated employee who has experience and/or training in meal preparation, menu planning, staff supervision, ordering procedures, health and safety policies, theft precautions, and inventory control.

001.01 If food is obtained through a food service contract from an outside source, provisions shall be made to assure that the contractor complies with the applicable section of these Standards.

002 Dietary Allowances. The current edition of the publication "Recommended Dietary Allowances" of the National Academy of Sciences shall guide the preparation of menus to ensure a nutritionally balanced diet.

003 Menu Planning. All menus shall be planned, dated, and available for review at least one week in advance. Notations shall be made of any changes in the menu. Menus shall be kept at least one (1) year after use.

004 Special Diets, Medical. Special diets prescribed by a physician shall be followed according to the orders of the treating physician or dentist.

005 Special Diets, Religious. Provisions shall be made for special diets when a juvenile's religious beliefs require adherence to particular dietary practices. The facility administrator or his/her designee should contact appropriate clergy to secure diet specifications, as necessary.

006 Food Service Records. The facility shall maintain an accurate record of all meals served to juveniles, including special diets. The items served and the time and date served shall be recorded. A notation shall also be made when a juvenile refuses to eat.

007 Review of Menus. Menus and records of meals served shall be reviewed at least annually by a dietician or nutritionist to verify nutritional adequacy. The facility shall maintain documentation of the dietician's or nutritionist's review and verification. Subsequent menus shall be promptly revised to eliminate any deficiencies noted.

008 Providing Meals. Three meals, at least one of which includes a hot entree, shall be served daily.

008.01 Meals must be served at approximately the same time every day. No more than fourteen (14) hours shall elapse between the evening meal and breakfast the next day unless an evening snack is served. If snacks are provided, up to 16 hours may elapse between the evening meal and breakfast.

008.02 Youth out of the facility attending court hearings or other approved functions when meals are served shall have a meal provided upon their return if they have not already eaten.

008.03 If meals are provided to staff, the menu should be the same as provided to juveniles.

009 Palatability. Food flavor, texture, temperature, appearance and palatability shall be considered in food preparation. Food shall be served promptly after preparation. Procedures shall ensure hot food is served hot and cold food is served cold.

010 Use of Food as Disciplinary Sanction Prohibited. Food shall not be withheld from juveniles, nor the menu varied as a disciplinary sanction.

011 Supervision of Meals. All meals shall be served under the direct supervision of facility employees to prevent favoritism, careless serving, or waste. Juveniles may be assigned to assist with preparation, serving and clean-up of meals as long as they are supervised by staff.

012 Control of Utensils. The facility shall have a control system for the issuance and return of all food preparation and eating utensils.

012.01 An adequate supply of appropriate serving utensils shall be maintained to accommodate preparation and serving requirements.

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012.02 An adequate supply of food preparation equipment shall be maintained.

013 Sanitation. Food service and related sanitation practices shall comply with the requirements of the State Health Department or other appropriate regulatory body.

013.01 The facility administrator shall solicit at least an annual sanitation inspection by a qualified entity. The results of such inspections shall be documented and the facility administrator shall take prompt action to correct any identified problems.

013.02 A daily inspection of all food service areas and equipment shall be conducted by the facility administrator, food service personnel, or other facility employee who is familiar with food service sanitation requirements and practices.

013.03 If food is obtained through a contract for food service from a source outside the facility, the facility shall maintain documentation that the food service provider complies with applicable food service sanitation codes based on an annual inspection by the appropriate regulatory authority.

014 Screening of Food Service Workers. Written policy shall provide that all persons assigned to food service work, including juveniles, shall be in good health and free from any communicable or infectious diseases, vermin, or open, infected wounds.

015 Personal Hygiene. All persons assigned to food service work shall be required to maintain adequate personal hygiene and cleanliness and wear sanitation gloves and hairnets or caps while working.

016 Food Service Sanitation Training. All persons assigned to food service work shall be familiar with appropriate food service sanitation practices and requirements.

017 Dishwashing. All dishes, utensils, pots, pans, trays, and food carts used in the preparation, serving, or consumption of food shall be washed and rinsed promptly after every meal. Disposable utensils and dishes shall not be reused.

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018 Cleaning Schedule. A daily cleaning schedule shall be established and followed to ensure the entire food service area is kept clean and sanitary.

019 Sanitation, Food Storage Areas. All storage and pantry areas shall be maintained in clean and sanitary condition at all times, and kept free from contamination from any source at all times.

020 Sanitation, Garbage Handling. All garbage shall be stored in water tight containers with plastic trash liners and tight fitting covers. Garbage shall be removed at least daily.

021 Food Storage. All food or food products, prepared or in bulk, shall be stored in clean, seamless containers after opening of the original container. Non-perishable food shall be stored off the floor on washable shelving and shall be protected from flies, rodents, vermin, overhead leakage, and away from excessive heat. All perishable food, meat and dairy products, fresh fruit and fresh vegetables shall be refrigerated at the proper temperature to maintain them in their best condition until used.

022 Rotation of Food Items. All items stored for future use shall be rotated on a first in, first out basis. All food that is opened, but not used, may be saved and stored for later use if date opened is marked. All opened food shall be used within an appropriate time to avoid spoilage or shall be thrown away.

023 Storage of Cleaning Supplies. Soaps, detergents, waxes, cleaning compounds, insect spray, and any other toxic or poison materials shall be kept in a separate, locked storage area.

024 Construction, Kitchen Floors. Kitchen floors shall be constructed of smooth, durable material to provide an easily cleanable surface.

025 Construction, Other Surfaces. All kitchen walls, shelves, ceilings, and cabinets shall be finished with smooth, washable light-colored finishes to provide easily cleanable surfaces.

026 Lighting. At least 20 foot-candles of artificial lighting shall be provided in the kitchen.

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027 Ventilation. Adequate ventilation shall be available to dispel excessive heat, steam, condensation, obnoxious odors, vapors, smoke, and fumes from the kitchen area.

028 Screening of Vent Openings. All vent openings to outside air shall be screened to prevent entrance of dirt, dust, and other contaminants.

029 Water Supplies. Adequate supplies of hot and cold water shall be available in the kitchen. Water required for washing and rinsing shall be available in sufficient quantities at the temperatures required by the "Food Service Sanitation Manual."

030 Toilet. Toilet and lavatory facilities shall be available to food service workers in the vicinity of the kitchen.

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