

Menus

1013.1 PURPOSE AND SCOPE

The purpose is to establish and implement written policy and procedures to ensure menus are planned in a timely manner. This policy applies to all juvenile facility staff.

1013.2 AUTHORITY AND REFERENCES

- Board of State and Community Corrections Title 15 §§ 1461 & 1463;
- Welfare and Institutions Code §§ 209, 210 & 885.

1013.3 POLICY

Menus shall be planned at least one month in advance of their use when kitchen facilities are a part of the facility.

1013.4 MENU PLANNING

Menus are planned at least one month in advance of their use.

- (a) Menus are prepared by the food services manager or designee and are posted in the kitchen.
- (b) Cooks may make changes in the menus with the food services manager's approval.
- (c) If any meal served varies from the planned menu, the change shall be noted in writing on the menu and/or production worksheet.

Menus shall be planned to provide a variety of foods considering the cultural and ethnic makeup of the facility, preventing repetitive meals.

Menus shall be prepared in accordance with the minimum dietary requirements as listed in the Board of State and Community Corrections (BSCC) Title 15 Section 1461.

1013.5 MENU APPROVAL

Menus shall be approved by a registered dietitian before being used.

1013.6 DOCUMENTATION

Menus, as planned and including changes, shall be retained for one year and evaluated by a registered dietitian at least annually.

Date(s) revised: 04/09/2019

05/05/2016

Created: 03/01/2000

Attachments: None