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## **Kitchen Facilities, Sanitation and Food Storage**

### **1016.1 PURPOSE AND SCOPE**

The purpose is to establish and implement written policy and procedures for the storage of food and sanitation of the kitchen in juvenile facilities. This policy applies to all juvenile facility staff.

### **1016.2 AUTHORITY AND REFERENCES**

- Board of State and Community Corrections Title 15 § 1466;
- California Retail Food Code;
- Health and Safety Code Division 104 Part 7, Chapters 1-13, §§ 113700 et seq.

### **1016.3 POLICY**

Kitchen facilities, sanitation, food preparation, service and storage shall comply with standards set forth in Health and Safety Code (H & S), Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code (CalCode).

### **1016.4 KITCHEN FACILITY STANDARDS**

In juvenile facilities where youth prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable CalCode standards may be waived by the local health officer:

- (a) H & S Sections 114130-114141;
- (b) H & S Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125;
- (c) H & S Sections 114149-114149.3. Regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;
- (d) H & S Sections 114268-114269; and
- (e) H & S Sections 114279-114282.

### **1016.5 FOOD STORAGE**

Kitchen staff are responsible for controlling all food items, i.e., accounting for all food removed from storerooms and freezers.

No food items are to leave the kitchen without prior approval from the duty officer (DO) or the food services manager.

### **1016.6 SANITATION**

Single-service, disposable paper, plastic utensils, and flatware are acceptable, but should only be used once per serving.

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When available, food service workers assist the cooking staff in food preparation, storage, and cleaning the kitchen and dining room.

Kitchen staff are responsible for the cleanliness of the kitchen, all equipment contained therein, and the storage areas.

**1016.7 KNIFE STORAGE**

[REDACTED]

Each facility manager(s) or designee shall develop a site-specific checklist that lists all knives and other sharp objects located in their facility, which can be utilized to inventory such items on a daily basis.

**1016.7.1 DOCUMENTATION**

All knives and other sharp objects shall be accounted for on a daily checklist that requires a signature from two staff: a kitchen staff and either the food services manager or the DO.

The food services manager shall retain completed and signed checklists for one year.

**1016.7.2 LOST OR MISPLACED KNIVES**

If it is determined that a kitchen knife or sharp object is lost or misplaced:

- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]

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