

Food Serving and Supervision

1017.1 PURPOSE AND SCOPE

The purpose is to establish and implement written policy and site specific procedures to ensure that appropriate work assignments are made and that food handlers are adequately supervised. This policy applies to all juvenile facility staff.

1017.2 AUTHORITY AND REFERENCES

- Board of State and Community Corrections Title 15 § 1467;
- Welfare and Institutions Code §§ 209, 210 & 885.

1017.3 POLICY

Food shall be prepared and served only under the immediate supervision of a kitchen staff member.

1017.4 FOOD SERVICE

Food preparation is based on the daily population. Juvenile facility staff are responsible for informing the kitchen staff of each unit's population on a daily basis.

Food is served by kitchen staff or, when applicable, by food handlers.

- (a) Portions are set by the food services manager or designee.
- (b) Each youth shall be served the same amount of food.
- (c) Hot food needs to be kept at 140' F or above until served to the youth.
- (d) Cold food needs to be kept at 45' F or below until served to the youth.

Food shall be transported in insulated heated/cooled food carts or other containers which may be loaded with pre-served trays or with bulk food containers.

Food transported on a serving platter/container shall be covered and served as rapidly as possible to protect from contamination and to maintain safe temperatures.

Youth who receive transported food receive the same portion given in the dining area. Youth are to finish eating in the dining area and are not to take food back to the living units. Youth who eat in their rooms are not allowed to save food.

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Attachments: None