



DEPARTMENT OF CORRECTIONS

POLICIES & PROCEDURES MANUAL

SUBJECT:

FOOD PRESERVATION FOR HEALTH INSPECTION

EFFECTIVE DATE:

11 Nov, 98

CHAPTER NO.:

9

POLICY NO.:

493.09.04

SUPERSEDES NO.:

New

DATE:

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No. 7525

1.0 PURPOSE

To provide guidelines for the preservation of inmate/ward meals in the event there is a need for a health inspection.

2.0 REFERENCE

Title 17, Administrative Rules of the Department of Corrections, Section 17-203-41, Food Service Hygiene Practices.

3.0 POLICY

In order that an analysis of inmate/ward meals may be conducted by the Department of Health in the event there is a complaint of food poisoning, the following practices shall be followed:

- .1 Small portions of every item served inmates/wards shall be collected from each meal, placed on a tray, and stored under refrigeration.
- .2 Each tray shall be marked with the date and time the food was cooked and the time it was stored. Procedures shall be established to ensure that staff or inmates/wards do not consume any of the food on the tray while it is under storage.
- .3 Each tray shall be retained 24 hours under refrigeration.
- .4 If there is any complaint of food poisoning, the tray shall be turned over to Department of Health officials.
- .5 If there is no complaint within 24 hours, the tray shall be disposed of.

4.0 SCOPE

This policy shall apply to all correctional facilities of the Department.

Approved: _____

Harold Fall
Director

11-10-88
Date