**Section 701.110 Food Services**

a) Meal and Food Service

1) Food must be of sufficient nutritional value and provide a minimum of 1,800 to 2,000 calories for adults and 2,500 to 3,000 calories for juveniles per day.

2) Food quantity must be sufficient to satisfy, within reason, the detainee's needs.

3) Three meals shall be provided at reasonable and proper intervals, adhering to recognized breakfast, lunch and dinner schedules, with no more than 14 hours between the evening meal and next morning breakfast.

4) A beverage other than water shall be served with each meal.

5) Of the three meals provided for each 24 hours of detention, one shall be a balanced and complete hot meal.

6) Special diets shall be adhered to when prescribed by jail medical staff.

7) The jail administrator may elect to provide meals and food service by one or more of the following methods:

A) Contract for catered food service.

B) Provide frozen or otherwise pre-prepared meals that have been processed by the procedure required to produce a condition suitable for consumption.

C) Food preparation and service in an on-site kitchen with food service staff who are employees of the facility.

8) At least one full-time cook or the food service provider shall have food services sanitation manager certification from the Illinois Department of Public Health.

9) Detainees may abstain from any foods the consumption of which violates their required religious tenets.

A) Menu items may be substituted when a detainee's religious beliefs prohibit the eating of particular foods.

B) The detainee may submit a written request to the jail administrator for an alternative diet.

C) The jail administrator may confer with religious leaders or faith representatives in determining whether to grant any such requests.

b) Menus

1) Menus shall be preplanned and copies of the menu served shall be maintained for a period of three months.

2) The menu shall be diversified so as to avoid the monotony of a standardized diet.

c) Food Preparation and Service

1) Food service operations, whether contractual or on-site, shall be conducted in conformance with the Illinois Department of Public Health Food Service Sanitation Code (77 Ill. Adm. Code 750).

2) Detainees shall be screened by medical staff prior to commencing work in food services areas.

3) Employees and detainees shall be visually evaluated at the beginning of each shift. Any individual with boils, infected wounds or respiratory infections must be cleared by medical staff before being permitted to work in any food service area.

4) Detainees working in food service shall be required to bathe and dress in clean work clothing provided by the jail prior to their daily work shift.

5) The jail cook or kitchen staff must be familiar with security aspects of jail operation and be effective in training and supervising detainees in food services.

6) Heated or insulated carts or trays capable of transporting food, beverages and eating utensils shall be utilized when the serving or dining area (cell, day room, etc.) is a significant distance from the kitchen and appropriate food holding temperatures would not otherwise be maintained.

7) Food and drink, while being stored, prepared, displayed, served or transported, shall be protected from contamination by insects or foreign substances.

8) Divided or compartmented trays shall be used for full meal service. Food trays, dishes and eating utensils shall be removed from detainee's quarters (cell, day room, etc.) soon after the meal is finished and returned to the kitchen for proper washing and sterilizing or disposal.

9) Openings to the outside shall be effectively protected against the entrance of rodents and insects by tight-fitting, self-closing doors, closed windows, screening, controlled air currents or other means. Screens for windows, doors, skylights, transoms, intake and exhaust air ducts, and other openings shall be tight-fitting and free of breaks. Screening materials shall be at least 16 mesh to the inch.

10) Ranges, stoves and ovens shall be equipped with an accurate thermostat or temperature gauge and be in conformance with State or local fire codes pertaining to hood exhaust and fire suppression systems.

11) A mechanical dishwasher that meets Illinois Department of Public Health standards (77 Ill. Adm. Code 750) is preferred, but in its absence:

A) A three-compartment, stainless steel sink with drainboard is required: one compartment for washing with hot water containing adequate soap or detergent; a second compartment for rinsing; and a third compartment for sanitizing with a chemical sanitizing agent or water with a temperature of no less than 170 degrees Fahrenheit.

B) Dishes and trays shall be drain dried and not wiped dry.

12) Dry stores such as flour, cereal, dried beans, peas, coffee and canned goods shall be stored in a cool, dry and well ventilated area, screened or otherwise protected against insects and rodents. Containers used to store dry bulk quantities shall be lined with or have the interior coated with an acceptable impervious substance or plastic.

13) Fresh fruits, vegetables, dairy products, meats and frozen foods shall be refrigerated. All refrigerators and freezers shall be equipped with an accurate thermometer. Frozen food shall be kept at or below zero degrees Fahrenheit. Potentially hazardous food items shall either be stored frozen or at or below 41 degrees Fahrenheit. All perishable food shall be stored at temperatures that will protect against spoilage.

(Source: Amended at 38 Ill. Reg. 18859, effective October 1, 2014)