**Section 801.670 Food Service**

a) The facility shall:

1) Employ a staff member who is trained and experienced in food service management to supervise food service operations; or

2) Contract with a provider who meets all conditions set forth for food service management and compliance with applicable meal scheduling hours and regulations.

b) Accurate records shall be maintained of all meals served, including menus served for the past 12-month period.

c) The facility's system of dietary allowance shall be reviewed and documented at least annually by a dietician to ensure compliance with nationally recommended food allowance appropriate for the age group of secure care youth to be housed in the facility.

d) The food service staff shall develop advance planned menus and shall substantially follow the required meal schedule. In the planning and preparation of all meals, food flavor, texture, temperature, appearance, and palatability shall be taken into consideration.

1) Menus shall be posted one week in advance.

2) The food service plan shall provide for a single menu for both staff and youth.

e) Special diets as prescribed by appropriate medical or dental personnel shall be provided.

f) The use of or denial of food as a disciplinary measure shall be prohibited.

g) Special diets for youth whose religious beliefs require the adherence to religious dietary laws shall be provided. Alternative entrees to pork or pork products or meat substitutes shall be made available.

h) Food services shall comply with the applicable sanitation and health codes as promulgated by federal, State, and local authorities.

i) Weekly inspections shall be conducted of all food service areas, including dining and food preparation areas, by the Chief Administrative Officer or designee. The inspections shall include: equipment; sanitation records; and temperature-controlled storage facilities for all foods. The weekly inspections shall be documented.

j) Daily checks of refrigerator, freezer, and dishwater temperatures shall be conducted by administrative, medical, or dietary personnel for compliance with applicable public health standards. The daily checks shall be documented. Food shall be maintained at the following temperatures.

1) Dietary shelf goods shall be maintained at 45 to 80 degrees Fahrenheit;

2) Refrigerated foods shall be maintained at 35 to 40 degrees Fahrenheit; and

3) Frozen foods shall be maintained at 0 degrees Fahrenheit or below.

k) Staff shall supervise youth during meals and ensure proper portion control and sanitation.

1) Youth shall be provided group dining except due to safety or security considerations. The food preparation area shall be secured from the dining area during meals.

2) Youth shall not be permitted to take food back to their rooms or to give away, trade, or exchange portions.

3) Second helpings may be provided.

4) The Chief Administrative Officer shall be advised of youth who are not eating.

5) Careful accounting for eating utensils shall be made. Hazardous kitchen tools, including knives, shall be accounted for and secured before youth are admitted to the dining room prior to each meal and at the end of the day.

l) At least three nutritious meals, of which two are hot meals, shall be provided at regular meal times during each 24-hour period, with no more than 14 hours elapsing between the evening meal and breakfast. A nutritious evening snack shall be provided to each youth daily. Provided basic nutritional goals are met, variations may be allowed based on weekend and holiday food service demands.

m) Health protection shall be provided for all youth and staff in the facility and youth and other persons working in food service.

1) As required by State and local laws or regulations applicable to food service employees, all personnel and youth involved in the preparation of food shall receive a pre-assignment medical examination and periodic re-examinations to ensure freedom from diarrhea, skin infections, and other illnesses transmissible by food or utensils. All examinations shall be conducted in accordance with public health requirements and shall be documented in appropriate employee medical and youth master record files.

2) When the facility's food services are provided by an outside agency or individual, the facility shall have written verification that the outside provider complies with State and local regulations regarding food service standards.

3) All food handlers shall be trained and instructed to wash their hands upon reporting to duty, after using toilet facilities, and before touching food.

4) Youth and other persons working in food service shall be monitored each day for health and cleanliness by the director of food services or his or her designee.

5) Youth working in food service areas shall be under continuous supervision by staff.