

DATE:	OCTOBER 11, 2018
NUMBER:	K.11
SUBJECT:	COMPLIANCE WITH HEALTH LAWS
RELATED SECTIONS:	S.1

PURPOSE

To ensure high standards of facility cleanliness and personal hygiene are maintained in food services operations.

POLICY

All Food Services Division (FSD) personnel shall comply with all applicable, federal, state, and local health laws.

PROCEDURE

I. EXAMINATIONS

- A. All FSD personnel shall have pre-employment medical examinations.
- B. All FSD personnel shall obtain and maintain a valid Food Handler Card issued by the County of San Diego Health Department or obtain and maintain a valid SERVSAFE Food Safety Managers Certification issued by the National Restaurant Association Education Foundation.
- C. Inmate workers assigned to food handling will be medically screened by the detention facility medical staff prior to assuming such duties. The screening shall include a history of recent exposure to communicable disease, venereal disease, TB, hepatitis, and skin infections.
- D. Inmate workers assigned to food handling shall also receive basic sanitation training conducted by the FSD to ensure compliance with all health laws. FSD personnel will train and provide a food handlers training booklet; then they will issue the food handlers exam that will be kept for FSD records. It will not be given to inmates to take with them. The Grossmont Adult School provides a class for a valid Food Handlers Card that is issued by the County of San Diego Health Department.
- E. All FSD personnel shall maintain a high standard of personal hygiene.

II. SANITATION

The following standards shall be maintained:

- A. Washing of hands before handling food.
- B. Wearing of hair restraints.

- C. Wearing of disposable gloves when touching food.
- D. Wearing of clean, white, washable garments (change daily).
- E. Handling of food, while possessing open cuts or sores is prohibited.
- F. Personnel having communicable diseases are prohibited from entering, or working in, the kitchen.

III. FOOD SERVICE DIVISION SUPERVISOR

- A. The FSD supervisor shall correct any health standard deficiencies.
- B. The FSD supervisor or designee, at each facility shall inspect all food service personnel daily for cleanliness, illness or infection.
- C. The FSD manager or designee shall periodically conduct in-service training sessions for kitchen staff and inmate workers in the areas of personal hygiene and sanitation.

IV. INSPECTIONS

- A. All FSD areas in each facility shall be inspected monthly by the Assistant Chief of FSD and designated security personnel, (usually a sergeant or lieutenant) to ensure compliance with health and security requirements.
- B. FSD areas in each facility shall be inspected annually by the San Diego County Health Department to ensure compliance with all health regulations.