

<b>DATE:</b>	APRIL 1, 2009
<b>NUMBER:</b>	K.25
<b>SUBJECT:</b>	SAFETY AND PROTECTION STANDARDS
<b>RELATED SECTIONS:</b>	<a href="#">K.11</a> , CALIFORNIA RETAIL FOOD CODE

**PURPOSE**

To ensure safe working habits and safe operation of kitchen equipment are met.

**POLICY**

All Sheriff's Department Kitchens and equipment, shall meet established standards of safety and protection as set by State, County and City codes.

**PROCEDURE**

- I. The Food Service Supervisor at each facility is responsible for establishing and conducting viable training programs for all kitchen personnel to ensure their knowledge of safe working habits and the safe operation of equipment. The Food Service Supervisor at each facility is also responsible for proper and safe food handling and meal preparation.
  
- II. The Senior Cook or Cook at each facility is responsible for training and instructing all inmate workers on his/her shift. This training is to include topics on food service sanitation, safe food handling, safe working habits and methods for operating and cleaning all equipment.