

<b>DATE:</b>	MAY 18, 2022
<b>NUMBER:</b>	K.11
<b>SUBJECT:</b>	COMPLIANCE WITH HEALTH LAWS
<b>RELATED SECTIONS:</b>	<a href="#">S.1</a>

**PURPOSE**

To ensure high standards of facility cleanliness and personal hygiene are maintained in Food Services Division operations.

**POLICY**

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

**PROCEDURE**

**I. EXAMINATIONS**

- A. All FSD personnel will have a pre-employment medical examination.
- B. All FSD personnel will 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 Manager Certification issued by the National Restaurant Association Education Foundation.
- C. An incarcerated worker assigned to food handling will be medically screened by the detention facility medical staff prior to assuming such duties. The screening will include a history of recent exposure to communicable disease, venereal disease, TB, hepatitis, and skin infections.
- D. An-incarcerated worker assigned to food handling will also receive basic sanitation training conducted by 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 an incarcerated worker 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 will 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 (changed 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 will correct any health standard deficiencies.
- B. The FSD supervisor or designee, at each facility will inspect all FSD personnel daily for cleanliness, illness, or infection.
- C. The FSD supervisor or designee will periodically conduct in-service training sessions for kitchen staff and incarcerated workers in the areas of personal hygiene and sanitation.

### IV. INSPECTIONS

- A. All FSD areas in each facility will be inspected monthly by an Assistant Manager of FSD and the FSD kitchen supervisor assigned to that facility, to ensure compliance with health and security requirements.
- B. FSD areas in each facility will be inspected bi-annually by the San Diego County Health Department to ensure compliance with all health regulations.