

## 5-11/040.00 Food Handling

The Director of Correctional Health Services (CHS) shall be responsible for establishing and maintaining health standards regulating the assignment of inmates to all phases of food handling. Facility PPO/Classification (i.e. job assignment) shall ensure that inmates assigned to food preparation and service are examined by the Medical Staff, and are certified to be free of communicable diseases.

The initial medical screening of these inmates shall consist of a visual evaluation by a licensed nurse to exclude inmates with infected skin lesions, tenderness of the liver, and jaundice. Also to confirm the absence of exposure to, and symptoms of, food borne contagious diseases, especially hepatitis and diarrheal disease, by history.

Supervising personnel shall ensure that a high standard of personal hygiene is maintained by all food handlers. On-site kitchen supervisors shall conduct a daily cursory examination of all food handlers for obvious signs of infection and disease, including, but not limited to:

- Open sores/lesions
- Skin rashes
- Puncture wounds/marks indicating intravenous drug use
- Obvious signs of respiratory infections (i.e., sneezing, coughing, eye irritation, etc.)

All inmate food handlers shall be required to wear hair nets or paper hats to contain loose hair and prevent contamination of food. Additionally, food handlers shall wear clean, washable outer garments. They shall wash their hands, including their forearms, with soap and hot water (temperature between 100-108 degrees Fahrenheit) for at least 20 seconds, and shall use appropriate serving devices such as tongs, ladles, etc. All food handlers shall wear gloves when serving food. Refusal to comply with this directive shall result in the immediate re-assignment of the inmate to a job not related to food handling.

*Note: Mere refusal of medical screening (i.e., blood test, physical, etc.) by an inmate shall not be cause for administering discipline.*

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