5-11/050.00 Accountability for Food Items

The unit commander and the on-site Food Services Manager of each facility shall be held jointly accountable for all food resources at their respective facilities. They shall jointly develop a written policy describing the acquisition and use of all food products within the facility.

Food services policy should include, but not be limited to, the following:

- Conservation of costly food resources available through facility kitchens
- Maintenance and control of hygiene and sanitary conditions
- Food items introduced into and/or removed from dining areas
- Control of metal utensils and glass containers outside of designated dining areas
- Control of special food trays and items not on the daily menu
- Maintaining kitchen safety and security