

3-07-030 Basement Kitchen Inspection



PURPOSE OF ORDER:

The purpose of this order is to establish procedures regarding regularly scheduled inspections of the basement kitchen.

SCOPE OF ORDER:

This order shall apply to all personnel assigned to, and/or working at Men's Central Jail (MCJ).

ORDER:

As required by the California Health and Safety Code, the premises, equipment, and utensils for all facilities containing and/or serving food shall be kept clean and fully operative. It shall be the responsibility of all concerned personnel to ensure the basement kitchen area is kept free of litter, rubbish, and vermin..

Floors, walls, ceilings, tables, chairs, and counters shall be kept clean and clear of debris. Stored food items shall be properly covered and/or sealed at all times. Food racks and containers shall be clean and neatly organized. Meat cutting and food processing equipment shall be kept clean and stored properly when not in use.

The food manager shall be responsible for providing instructions to ensure each food production area is

properly cleaned. The culinary staff shift supervisor shall be responsible for inspecting the respective areas.



Revision Date 02/20/20

Revision Date 12/11/08
