

5-06-040 Kitchen Clean- Up

PURPOSE OF ORDER:

The California Health and Safety Code requires all premises, equipment, and utensils of all food facilities be kept clean and fully operative. It shall be the responsibility of all concerned personnel assigned to the Kitchen (both civilian and uniform) to ensure the Twin Towers Kitchen be kept free of litter, rubbish and vermin infestation.

SCOPE OF ORDER:

This order shall apply to all personnel assigned to and/or working in any capacity at Twin Towers Correctional Facility.

ORDER:

The Food Services Manager shall be responsible for providing instruction to the civilian cooks as to how each production area is to be cleaned and sanitized by the inmate work crew assigned to kitchen clean-up. Floors, walls, ceilings, tables and counter tops 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 cleaned and neatly organized. Meat cutting and food processing equipment shall be kept clean and properly stored when not in use. Refer to attached Kitchen Cleaning Matrix.

The Kitchen Bonus I Deputy shall work hand in hand with the Food Service Manager to conduct inspections for cleanliness on a daily basis. This shall ensure proper cleaning and sanitation procedures are being followed. These inspections shall be documented in the Kitchen Pass On Book along with any deficiencies.

Restroom Clean-Up

The Kitchen Restroom Clean-Up Check Off List shall be signed by the Kitchen Officer on an hourly basis and by the Kitchen Bonus I Deputy at least once per shift.
