

## 07-070/05 Inmate Food Handlers Hand Wash Sinks

### Los Angeles County Sheriff's Department

	<b>Unit Order: # 07-070/05</b>
<b>CUSTODY SERVICES DIVISION</b>	<b>Effective Date: 01-01-1998</b>
<b>GENERAL POPULATION</b>	<b>Reviewed Date: 04-19-2024</b>
<b>NORTH COUNTY CORRECTIONAL FACILITY</b>	
<b>Subject: Inmate Food Handlers Hand Wash Sinks</b>	
<b>Reference: None</b>	
<b>Unit Commander Signature:</b>	<b>Date:</b>

#### **PURPOSE OF ORDER:**

The purpose of this unit order is to establish procedures for inmate food handlers hand wash sinks.

#### **SCOPE OF ORDER:**

This order applies to all personnel assigned to and/or working at the North County Correctional Facility (NCCF).

#### **ORDER:**

##### **Inmate Work Crews**

Inmate work crews assigned to serve inmate meals shall be divided into two separate crews. The food preparation crew shall set up the food, move the tables, and conduct cleanup. The food serving crew shall serve the food.

##### **Hand Wash Sinks**

The inmate hand wash sinks are located adjacent to the respective building's personnel restrooms and the 15 and 25 staff stations. The hand wash sinks consist of a sink with hot and cold running water, a paper towel dispenser, and a liquid soap dispenser. These hand wash sinks shall be used by the building inmate food serving crew.

The inmate food serving crew shall wash their hands following these guidelines:

- Before starting work
- After using the restroom
- After touching face, hair, head, mouth
- After touching any part of the body, tying shoes, scratching, etc.
- After using a handkerchief or tissue
- After picking up anything from the floor
- After cleaning tables, carts, or other work surfaces
- After touching trash, floors, soiled linen, dirty food containers
- After using cleaners or chemicals

The hand wash sink paper towel dispenser and soap dispenser shall be checked prior to each inmate meal by the 15 and 25 staff station deputies. The building supervising line deputy shall verify this was done prior to each meal. The building supervising line deputies shall also be responsible for ensuring each sink has running hot water. Each shift, a building rover shall conduct the building security check and test the water in each inmate hand wash sink.

Twice each month, on the 15th and the 30th, facilities maintenance personnel assigned to each building shall test the water temperature of each sink. The water in the sink shall run for 20 seconds and the temperature shall be taken by placing a thermometer under the water for 30 seconds. The water temperature shall be between 108 and 115 degrees. If the water temperature is not between 108 and 115 degrees, a maintenance request shall be submitted.

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