TITLE 77 - JAIL STANDARDS BOARD

CHAPTER 10 - STANDARDS FOR COMMUNITY RESIDENTIAL FACILITIES - FOOD SERVICES

<u>001</u> It is the policy of the State of Nebraska that all community residential facilities provide food services which are consistent with the Standards established herein and specified in facility policies.

<u>002</u> <u>Frequency of Meals</u>. At least three (3) meals, one (1) of which shall be hot, must be provided at regular times during each twenty-four (24) hour period with no more than fifteen (15) hours between the evening meal and breakfast.

<u>003</u> <u>Menus</u>. Dietary allowances are reviewed at least annually by a qualified nutritionist, dietician or physician to ensure that they the meet nationally recommended allowances for balanced and basic nutrition for the types of inmates housed in the facility.

<u>004</u> <u>Religious diets</u>. Special diets are provided for inmates whose religious beliefs require adherence to religious dietary laws.

<u>005</u> <u>Medical diets.</u> Special diets are provided as prescribed by appropriate medical and dental personnel.

<u>006</u> <u>Records</u>. The facility shall maintain an accurate record of all meals served to inmates, including special diets. The items served and the time and date served shall be recorded.

<u>007</u> <u>Supervision</u>. All meals shall be served under the direct supervision of facility employees. Food service operations are hygienic and sanitary.

<u>008</u> <u>Sanitation</u>. Food service staff and related sanitation practices shall comply with all sanitation and health codes enacted by the state or local authorities. Periodic inspections are conducted by a qualified outside agency with the findings and any required corrective action documented.

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> <u>009 Kitchen Inspections</u>. Food service practices provide for the following: <u>009.01</u> Designated personnel conduct weekly inspections of all food service areas, including dinning room, and food serving areas and equipment;

<u>009.02</u> Sanitary, temperature-controlled food storage facilities for all foods;

<u>009.03</u> Daily checks of refrigerator and water temperatures.

EFFECTIVE DATE: March 28, 2012