### KITCHEN SANITATION AND FOOD HANDLERS

**PURPOSE:** To prevent food borne illness and to describe the health screening system for personnel involved in the production, service and handling of food products.

**POLICY:**
To ensure that all kitchen, dining and food storage areas are kept clean and sanitary, and to prevent food borne illness, a health screening and educational program will be conducted according to nationally recognized accreditation, and TDCJ FOOD Service Division Policy Manual.

Health-related restrictions for food handlers may be found in Infection Control Manual Policy B-14.42.

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**Reference:**
- TDCJ Food Service Division Policy Manual
- ACA Standard 4-4322 Health and Safety Regulations (mandatory)