

C M H C INFECTION CONTROL POLICY MANUAL	Effective Date: 10/19	NUMBER: B-16.1 Page 1 of 1
	Replaces: 10/18	
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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.

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.

POLICY:

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

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