

79695 Dietary Service Sanitation

(a)

All kitchen areas shall be kept clean, free from litter and rubbish, and protected from rodents, roaches, flies and other insects.

(b)

All utensils, counters, shelves and equipment shall be kept clean and maintained in good repair.

(c)

Ice which is used in connection with food or drink shall be from a sanitary source and shall be handled and dispensed in a sanitary manner. Bacteriological testing shall be performed when indicated by specific problems, epidemiological findings, or recommendations by the infection control committee of the licensed correctional treatment center.

(d)

Kitchen wastes not disposed of by mechanical means shall be kept in leak-proof, nonabsorbent, tightly closed containers and disposed of as frequently as necessary to prevent a nuisance or contamination of food preparation areas.

(e)

Soiled containers shall be cleaned inside and outside in a way that will not contaminate food, equipment, utensils or food preparation areas.