



Ohio Administrative Code Rule 5120:1-10-10 Food service.

Effective: [March 22, 2021](#)

(A) (Essential) There shall be documentation that the food service operation complies with the regulations of the local or state health department.

(B) (Essential) Inmates shall be served a minimum of three meals daily at regularly scheduled intervals, not to exceed fourteen hours between meals. Inmates can be served a minimum of two meals daily at regularly scheduled intervals, not to exceed fourteen hours between meals, on weekends, state holidays and during emergencies.

(C) (Essential) Menu cycles and contents shall be evaluated and approved annually by a licensed nutritionist or registered dietitian.

(D) (Important) Records of food items served at meals shall be maintained pursuant to the jail's record retention schedule.

(E) (Essential) The jail shall make provisions for modified diets by physician's order or to accommodate the mandatory dietary requirements of a recognized religion practiced by the inmate.

(F) (Important) Except as noted in paragraph (E) of this rule and paragraph (V) of rule 5120:1-8-09 of the Administrative Code, all inmates in the jail are to be served the same meal unless the inmate uses food or food service equipment in a manner that is hazardous to self, staff, or other inmates.

An inmate's menu may be modified on the basis of health or safety considerations for a period of time not to exceed seven consecutive days, as long as the menu meets basic nutritional requirements and occurs with the written approval of the jail and the approval of a licensed nutritionist, registered dietitian, or registered dietitian nutritionist.

(G) Essential All persons involved in the preparation of food shall receive a pre-assignment medical examination and annual re-examinations.



(H) The jail shall institute policies and procedures that require that:

(1) (Essential) All food handlers are instructed to wash their hands upon reporting for kitchen duty, after restroom breaks and/or after handling unsanitary items.

(2) (Essential) The food services manager (or designee) is responsible for a healthy and sanitary kitchen environment and shall immediately address any health or cleanliness issues with kitchen staff or inmate workers.