



Ohio Administrative Code Rule 5120:1-8-10 Food service.

Effective: April 12, 2026

Each full-service jail shall comply with the following minimum food service standards:

- (A) (Essential) There will be documentation that the food service operation complies with the regulations of the local or state health department. Corrective action is taken on any deficiencies.
- (B) (Essential) Inmates will 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 will be evaluated and approved annually by a licensed nutritionist or registered dietitian or registered dietitian nutritionist.
- (D) (Important) Records of food items served at meals will be maintained pursuant to the jail's record retention schedule.
- (E) (Essential) The jail will 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 in 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 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 will receive a preassignment medical examination and annual re-examinations.
- (H) The jail will institute policies and procedures that include the following:
 - (1) (Essential) All food handlers are instructed to wash their hands upon reporting for kitchen duty, after restroom breaks, and after handling unsanitary items.
 - (2) (Essential) The food services manager or designee is responsible for a healthy and sanitary kitchen environment and will immediately address any health or cleanliness issues with kitchen staff or inmate workers.



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(I) (Important) All staff, contractors, and inmates who work in the food service department are trained in the use of food service equipment to which they are assigned and the applicable safety procedures.