



Ohio Administrative Code Rule 5139-36-16 Food service.

Effective: October 16, 2017

- (A) The CCF shall have a written policy, procedure and practice requiring that all juveniles shall be provided, three meals and a snack, daily. Menus shall be reviewed annually by a licensed dietitian or the responsible health care authority to ensure nationally recommended food allowances.
- (B) The CCF shall have a written policy and procedure requiring that any CCF juvenile in need of medically prescribed therapeutic diets shall have documentary evidence that such diets are provided as ordered by the responsible health care authority or a licensed dietitian.
- (C) The CCF shall have a written policy, procedure, and practice providing for special diets for juveniles whose religious beliefs require the adherence to religious dietary laws.
- (D) The CCF shall have a written policy that prohibits meals being used in any punitive manner as a consequence of behavior.
- (E) The CCF shall have a written policy and procedure that specifies that food service shall be properly supervised and shall comply with the applicable sanitation and health codes, as promulgated by state and local authorities.
- (F) The CCF shall have a written policy, procedure, and practice providing for the following:
- (1) Weekly inspection of all food service areas, including dining and food preparation areas and equipment
 - (2) Sanitary, temperature-controlled storage facilities for all foods
 - (3) Daily checks of refrigerator and water temperatures
- (G) The CCF shall have a written policy and procedure specifying that juveniles shall be encouraged



to eat a variety of food served, but no juvenile shall be subjected to coercion, including forced feeding for refusing to eat, unless for medical or treatment-related reasons.

(H) The CCF shall have a written policy, procedure, and practice specifying food service budgeting, purchasing, and accounting practices, including but not limited to the following systems:

- (1) Food expenditure cost accounting, designed to determine cost per meal per juvenile
- (2) Estimation of food service requirements
- (3) Determination of and responsiveness to juvenile eating preferences
- (4) Refrigeration of food, with specific storage periods

(I) The CCF shall have a written policy and procedure providing that there not be more than fourteen hours between meal and breakfast, and at least three meals and a snack shall be made available at regular times during each twenty-four hour period. At least two of these meals shall be a hot meal. Provided basic nutritional goals are met, variations may be allowed based on weekend and holiday food service demands.

(J) The food service plan shall provide for a single menu for staff and juveniles.

(K) Menus shall be planned and follow the National School Lunch Act approved menu and portion cycle.

(L) The facility's potable water source and supply, whether self-owned or operated by the public water department, is approved by an independent, outside source to be in compliance with jurisdictional laws and regulations.