

CHAPTER 6300 FEEDING

(May 2003)

PROVISION OF MEALS – GENERAL

6301

(May 2003)

Responsibility

Camp Superintendent

It is the policy of CYA to operate a meals program which assures the wards an adequate diet.

1. A food control ration has been established based on quantity required of each item to maintain an adequate diet and assume a menu pattern which is acceptable to the human body. This quantity control assures an acceptable diet, regardless of the cost for the food, thereby eliminating any possibility of a "feast or famine" type of meal planning caused by the fluctuation of prices.

The camp superintendent is responsible for the operation of the food service program. This includes the responsibility for the preparation of menus, requisitioning of food and other supplies, and receiving and storing of the items. He or she must study and have a complete knowledge of the food ration and the correct application of the program. He or she will receive assistance from the supervising cook assigned to the camp.

2. The camp superintendent is also responsible for compliance with Section 4122, Title 15, relative to sanitation and cleanliness in the preparation and service of food and the medical clearance of food handlers. Nutmeg, yeast, mace, or any food item which could be considered dangerous in the ward population shall be kept under lock-and-key, and shall be dispensed as needed at the request of the cook or baker. These materials are used only for the express purpose of cooking.

(see next section)

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(see Forms or Forms Samples)