**Section 411.700 Food Service**

a) Food shall be cooked or prepared at the secure child care facility, or on the campus where the facility is located, in a kitchen that has been inspected and approved in accordance with the Illinois Department of Public Health's Food Service Sanitation Code [77 Ill. Adm. Code 750] or food may be purchased from a licensed catering service. Preparation of food, whether on or off site, shall comply with the Food Service Sanitation Code. A copy of these regulations shall be available to appropriate staff.

b) Food service shall be under the management of a State-certified food service manager as required by the Food Handling Regulation Enforcement Act [410 ILCS 625].

c) Accurate records shall be maintained of all meals served, including menus served for the past 12-month period.

d) The facility's system of dietary allowance shall be reviewed and documented at least annually by a registered dietician to ensure compliance with nationally recommended food allowance appropriate for the age group of children and youth housed in the facility.

e) The food service staff shall develop advance planned menus that are reviewed and approved by a registered dietician and shall substantially follow the required meal schedule. In the planning and preparation of all meals, food flavor, texture, temperature, appearance, and palatability shall be taken into consideration.

1) Menus shall be posted one week in advance.

2) The food service plan shall provide for a single menu for staff, children and youth.

3) Menu planning shall reflect consideration for cultural, religious and ethnic patterns.

f) Special diets as prescribed by appropriate medical or dental personnel shall be provided.

g) The use of or denial of food as a disciplinary measure shall be prohibited.

h) Special diets for children and youth whose religious beliefs require the adherence to religious dietary laws shall be provided. Alternative entrees to pork or pork products or meat substitutes shall be made available.

i) Food services shall comply with the applicable sanitation and health codes as promulgated by federal, State, and local authorities.

j) Weekly inspections shall be conducted of all food service areas, including dining and food preparation areas, by the facility director or designee. The inspections shall include: equipment, sanitation records, and temperature-controlled storage facilities for all foods. The weekly inspections shall be documented.

k) Daily checks of refrigerator, freezer, and dishwater temperatures shall be conducted by administrative, medical, or dietary personnel for compliance with applicable public health standards. The daily checks shall be documented. Food shall be maintained at the following temperatures:

1) Dietary shelf goods shall be maintained at 45 to 80 degrees Fahrenheit;

2) Refrigerated foods shall be maintained at 35 to 40 degrees Fahrenheit; and

3) Frozen foods shall be maintained at 0 degrees Fahrenheit or below.

l) Staff shall supervise children and youth during meals and ensure proper portion control and sanitation.

1) Children and youth shall be provided group dining except due to safety or security considerations. The facility shall file an unusual incident report whenever a child or youth is required to eat 2 consecutive meals in isolation.

2) The food preparation area shall be secured from the dining area during meals.

3) Children and youth shall not be permitted to take food back to their rooms or to give away, trade, or exchange portions.

4) Second helpings shall be available.

5) The facility director shall be advised of children and youth who are not eating.

6) Careful accounting for eating utensils shall be made. Hazardous kitchen tools, including knives, shall be accounted for and secured before children and youth are admitted to the dining room prior to each meal and at the end of the day.

m) At least three nutritious meals shall be provided at regular meal times during each 24-hour period, with no more than 14 hours elapsing between the evening meal and breakfast. Nutritious afternoon and evening snacks shall be provided to each child and youth daily. Beverages shall be provided with all meals. Provided basic nutritional goals are met, variations may be allowed based on weekend and holiday food service demands.

n) Health protection shall be provided for all staff, children and youth in the facility and children, youth and other persons working in food service.

1) As required by State and local laws or regulations applicable to food service employees, all personnel, children and youth involved in the preparation of food shall receive a pre-assignment medical examination and periodic re-examinations to ensure freedom from diarrhea, skin infections, and other illnesses transmissible by food or utensils. All examinations shall be conducted in accordance with public health requirements and shall be documented in appropriate employee medical and child or youth master record files.

2) When the facility's food services are provided by an outside agency or individual, the facility shall have written verification that the outside provider complies with State and local regulations regarding food service standards.

3) All food handlers shall be trained and instructed to wash their hands upon reporting to duty, after using toilet facilities, and before touching food.

4) Persons working in food service shall be monitored each day for health and cleanliness by the food service manager or his or her designee.