



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

Effective: December 23, 2022

(A) The CCF will have a written policy, procedure and practice requiring that all juveniles shall be provided, three meals and a snack, daily. Menus will be reviewed annually by a licensed dietitian or the responsible health care authority to ensure nationally recommended food allowances.

(B) The CCF will have a written policy and procedure requiring that any CCF juvenile in need of medically prescribed therapeutic diets will have documentary evidence that such diets are provided as ordered by the responsible health care authority or a licensed dietitian.

(C) The CCF will 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 will have a written policy that prohibits meals being used in any punitive manner as a consequence of behavior.

(E) The CCF will have a written policy and procedure that specifies that food service will be properly supervised and will comply with the applicable sanitation and health codes, as promulgated by state and local authorities.

(F) The CCF will 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 will have a written policy and procedure specifying that juveniles will be encouraged



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

(H) The CCF will 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 will 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 will be made available at regular times during each twenty-four hour period. At least two of these meals will 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 will 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.