II. NUTRITIONAL HEALTH EVALUATION

**Juvenile Halls, Special Purpose Juvenile Halls and Camps**

|  |  |
| --- | --- |
| FACILITY NAME:      | COUNTY:       |
| FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE):      |
| CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302: | JUVENILE HALL[ ]  | SPECIAL PURPOSE JUVENILE HALL [ ]  | CAMP[ ]  |
| **NUTRITIONAL EVALUATION** | DATE INSPECTED:      DEFICIENCIES OR NON COMPLIANCE ISSUES NOTED:  YES [ ]  NO [ ]   |
| NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):      |
| FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):      |

**Purpose**

Pursuant to Title 15, California Code of Regulations, Article 2, Section 1313, Subsection (c) “On an annual basis, or as otherwise required by law, each juvenile facility administrator shall obtain a documented inspection and evaluation from the local health officer, inspection in accordance with Health and Safety Code Section 101045.”

Per California Health and Safety Code 101045, the county health officer shall annually investigate health and sanitary conditions in every operated detention facility in the county. He or she may make additional investigations of any county jail or other detention facility of the county as he or she determines necessary. He or she shall submit a report to the Board of State and Community Corrections (BSCC), to the person in charge of the detention facility and to the County Board of Supervisors.

**Instructions**

To complete the evaluation, assess each element listed and document the findings on the checklist. Columns in the checklist identify compliance as "Yes," "No" or "N/A" (not applicable). If the evaluator assessing the Nutritional Health of the facility "checks" a column to indicate that a facility is either out of compliance with all or part of a regulation or indicates that all or part of a regulation is not applicable, a brief explanation is required in the comments section. This explanation is critical. It assists both the BSCC and facility staff in understanding the rationale for the decision and highlights what needs correction.

Evaluators may elect to assess areas that are not covered by the inspection checklists. If this is done, the additional issues must be clearly delineated on a separate sheet to maintain their distinction from the BSCC’s Title 15 checklist. For information purposes, this additional sheet should be attached and distributed with the checklist.

Checklists and regulations are available on the BSCC website (<http://www.bscc.ca.gov/s_fsoresources>). Please contact the BSCC Field Representative assigned to your county at the number below or through e-mail access on the web site.

Board of State and Community Corrections; FSO Division

2590 Venture Oaks Way, Suite 200, Sacramento, CA 95833

Phone: 916-445-5073; <http://www.bscc.ca.gov/>**NUTRITIONAL HEALTH EVALUATION**

| **ARTICLE/SECTION** | **YES** | **NO** | **N/A** | **COMMENTS** |
| --- | --- | --- | --- | --- |
| **Article 9. Food** |
| 1460 Frequency of ServingFood shall be served three times in any 24-hour period. |       |       |       |       |
| At least one of these meals shall include hot food. |       |       |       |       |
| Supplemental food shall be offered to minors at the time of initial intake; |       |       |       |       |
| Supplemental food shall be served to minors if more than 14 hours pass between meals; |       |       |       |       |
| Supplemental food shall be served to minors on medical diets as prescribed by the attending physician.  |       |       |       |       |
| A minimum of twenty minutes shall be allowed for the actual consumption of each meal except for those minors on medical diets where the responsible physician has prescribed additional time. |       |       |       |       |
| Minors who miss a regularly scheduled facility meal, shall be provided with a substitute meal and beverage. |       |       |       |       |
| Minors on medical diets shall be provided with their prescribed meal. |       |       |       |       |
| **1461 Minimum Diet***Note: See regulations for equivalencies and serving requirements. Snacks may be included as part of the minimum diet. A wide variety of foods should be served and spices should be used to improve the taste and eye appeal of food that is served.*The minimum diet provided shall be based upon the nutritional and caloric requirements found in the 2011 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2008 California Food Guide; and, the 2010 Dietary Guidelines for Americans.  |       |       |       |       |
| Facilities electing to provide vegetarian diets, and facilities that provide religious diets, shall also conform to these nutrition standards. |       |       |       |       |
| Snacks may be included as part of the minimum diet; a wide variety of foods should be served. |       |       |       |       |
| (a) Protein Group. The daily requirement shall equal two servings (one serving equals 14 grams; total of 196 grams per week) |       |       |       |       |
| There shall be a requirement to serve a third serving from the legumes three days a week. |       |       |       |       |
| (b) Dairy Group. For persons 9-18 years of age, including pregnant and lactating women, the daily requirement is four servings (a serving is equivalent to 8 oz. of fluid milk and provides at least 250 mg of calcium). |       |       |       |       |
| All milk products shall be pasteurized and fortified with vitamins A and D. |       |       |       |       |
| (c) Vegetable-Fruit Group. The daily requirement shall be at least six servings (one serving equals: ½ cup vegetables or fruit; 6 oz. of 100% juice); at least one serving per day, or seven servings per week, shall be from each of the following three categories: |       |       |       |       |
| (1) One serving of a fresh fruit or vegetable. |       |       |       |       |
| (2) One serving of a Vitamin C source containing 30 mg. or more. |       |       |       |       |
| (3) One serving of a Vitamin A source fruit or vegetable containing at least 200 micrograms Retinol Equivalents (RE). |       |       |       |       |
| (d) Grain Group. The daily requirement for youth shall be a minimum of six servings, or 42 servings per week (At least four servings from this group must be made with some whole grains). |       |       |       |       |
| (e) Calories*. Note: Providing only the minimum serving is not sufficient to meet the youths’ caloric requirements. Based on activity levels, additional servings from dairy, vegetable-fruit, and bread-cereal (grain) groups shall be provided to meet caloric requirements. Pregnant youth shall be provided with a diet as approved by a doctor in accordance with Penal Code Section 6030(e) and a supplemental snack, if medically indicated.*The average daily caloric allowances shall be based on the level of physical activities and shall be: 1800-2000 calories for females 11 to 18 years of age; 2000-2800 calories for males 11 to 18 years of age. |       |       |       |       |
| Total dietary fat does not exceed 30% of total calories on a weekly basis. Fat shall be added only in minimum amounts necessary to make the diet palatable. |       |       |       |       |
| (f) Sodium. Facilities shall reduce the sodium content of menus. Herbs and spices may be used to improve the taste and eye appeal of food served. |       |       |       |       |
| **1462 Medical Diets**Only the attending physician shall prescribe a medical diet. |       |       |       |       |
| The medical diets utilized by a facility shall be planned, prepared, and served with the consultation of a registered dietitian. |       |       |       |       |
| The facility manager shall comply with any medical diet prescribed for a minor. |       |       |       |       |
| Diet orders shall be maintained on file for at least one year. |       |       |       |       |
| The facility manager and responsible physician shall ensure that the medical diet manual, with sample menus for medical diets, shall be available in both the medical unit and the food service office for reference and information.  |       |       |       |       |
| A registered dietitian shall review, and the responsible physician shall approve the diet manual on an annual basis. |       |       |       |       |
| **1463 Menus**Menus shall be planned at least one month in advance of their use. Menus shall be planned to provide a variety of foods considering the cultural and ethnic makeup of the facility, thus, preventing repetitive meals. |       |       |       |       |
| Menus shall be approved by a registered dietitian before being used. |       |       |       |       |
| If any meal served varies from the planned menu, the change shall be noted in writing on the menu and/or production worksheet.  |       |       |       |       |
| Menus, as planned and including changes, shall be retained for one year and evaluated by a registered dietitian at least annually. |       |       |       |       |
| **1464 Food Services Plan**Facilities shall have a written site specific food service plan that shall comply with the applicable California Retail Food Code (Cal Code). In facilities with an average daily population of 50 or more, there shall be employed or available, a trained and experienced food services manager to prepare a written food service plan. In facilities of less than an average daily population of 50, that do not employ or have a food services manager available, the facility administrator shall prepare a written food service plan. The plan shall include, but not be limited to the following policies and procedures:  |       |       |       |       |
| 1. menu planning;
 |       |       |       |       |
| 1. purchasing;
 |       |       |       |       |
| 1. storage and inventory control;
 |       |       |       |       |
| 1. food preparation;
 |       |       |       |       |
| 1. food serving;
 |       |       |       |       |
| 1. transporting food;
 |       |       |       |       |
| 1. orientation and on-going training;
 |       |       |       |       |
| 1. personnel supervision;
 |       |       |       |       |
| 1. budgets and food costs accounting;
 |       |       |       |       |
| 1. documentation and record keeping;
 |       |       |       |       |
| 1. emergency feeding plan;
 |       |       |       |       |
| 1. waste management; and,
 |       |       |       |       |
| 1. maintenance and repair.
 |       |       |       |       |
| 1465 Food Handlers Education and MonitoringThe facility administrator, in cooperation with the food services manager, shall develop and implement written policies and procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling techniques, including personal hygiene, in accordance with § 113947 of the Health and Safety Code, Cal Code.The procedures shall include provisions for monitoring compliance that ensure appropriate food handling and personal hygiene requirements. | Do not identify compliance with this regulation here.See comments. | The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only. |
| **1466 Kitchen Facilities, Sanitation, and Food Storage**Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, §113700 et seq. Cal Code.In facilities where youth prepare meals for self-consumption or where frozen meals or pre- prepared food from other permitted food facilities (see Health and Safety Code § 114381) are (re)heated and served, the following applicable Cal Code standards may be waived by the local health officer:  *(Note: While the regulation uses the word “waived,” the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)* | Do not identify compliance with this regulation here.See comments. | The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only. |
| HSC § 114130-114141; |       |       |
| HSC § 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125; |       |       |
| HSC § 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen; |       |       |
| HSC § 114268-114269; and, |       |       |
| HSC § 114279-114282. |       |       |
| **1467 Food Serving and Supervision**Policies and site specific procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and served only under the immediate supervision of a staff member. | Do not identify compliance with this regulation here.See comments. | The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflection the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.  |

**Summary of nutritional evaluation:**