

<p style="text-align: center;">POLICY OF</p> <p style="text-align: center;">STATE OF DELAWARE</p> <p style="text-align: center;">DEPARTMENT OF CORRECTION</p>	<p style="text-align: center;">POLICY NUMBER</p> <p style="text-align: center;">14.8</p>	<p style="text-align: center;">PAGE NUMBER</p> <p style="text-align: center;">1 of 1</p>
<p>CHAPTER: 14</p>	<p>RELATED ACA STANDARDS: Section C2-CO-4C-01, 4-4321, 4-43222, 4-4323, 4-4324, 4-4325,</p> <p>SUBJECT:</p> <p>SANITATION OF EQUIPMENT AND UTENSILS</p>	
<p>APPROVED BY THE COMMISSIONER:  5/18/15</p>		
<p>EFFECTIVE DATE:</p>		

- I. AUTHORITY: 29 Del. C. 89 § 8903 (4)(5)(7)
- II. PURPOSE: To establish policy and procedure for the Food Services (FS) unit regarding sanitation of equipment and utensils.
- III. APPLICABILITY: All FS and security employees working within the FS unit.
- IV. POLICY: To ensure all equipment and utensils are appropriately sanitized.
- V. PROCEDURES: All equipment and utensils shall be appropriately sanitized in accordance with the 2014 Food Code, Chapter 4 § (7). Items addressed in this section include:
- Food Contact Surfaces and Utensils
 - Before Use After Cleaning
 - Hot Water and Chemical

FS employees are responsible for monitoring dish machine temperatures on a daily per meal basis to ensure appropriate water temperatures. The attached Dish Machine Temperature Log shall be utilized to record these temperatures. Regional FS Directors shall be responsible for developing procedures to implement this policy.

