

Download Food Service Policy And Procedure Manual

review and modifications as needed to food service policies and procedures, and communication with regulatory bodies (e.g., PDE, Department of Health Inspections , etc.). This individual provides oversight and supervision to the Food Services Manager, and receive s administrative supervisionFood Service Manual /s/ Approved: Thomas R. Kane Acting Director, Federal Bureau of Prisons 1. PURPOSE AND SCOPE To standardize management of Food Service operations within the Bureau of Prisons. a. Summary of Changes Policies Rescinded P4700.05 Food Service Manual (6/12/2006) T4701.02 Food Service Technical Reference Manual (8/21/98) Chapter 1.Facilities Use Policy, #079, includes policies, procedures and guidelines for use of the entire plant facilities of ARBC including the building areas covered in this policy. Kitchen and Food Service Procedures and Guidelines • Food brought in and temporarily stored must be adequately packaged for protectionDietary Policies & Procedures TABLE OF CONTENTS Purpose and Organization ... Sanitizer Use Concentrations for Food Service and Food Production 1.M.100 Blender 1.M.101 Can Opener 1.M.102 ... Quality Assurance Manual 1.M.2187 The Ten Step Monitoring and Evaluation Process 1.M.219 ...