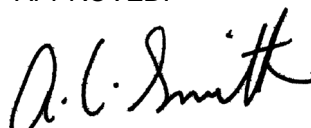




Department of
Rehabilitation & Correction

SUBJECT: Department Food Products	PAGE <u> 1 </u> OF <u> 2 </u>
	NUMBER: 60-FSM-03
RULE/CODE REFERENCE:	SUPERSEDES: 60-FSM-03 dated 10/13/14
RELATED ACA STANDARDS: 5-ACI-5C-12 (4323)	EFFECTIVE DATE: March 2, 2020
	APPROVED: 

I. AUTHORITY

Ohio Revised Code 5120.01 authorizes the Director of the Department of Rehabilitation and Correction, as the executive head of the department, to direct the total operations and management of the department by establishing procedures as set forth in this policy.

II. PURPOSE

The purpose of this policy is to establish procedures which coordinate the inspections of the Meat Processing Career Center (MPCC). This policy is not applicable to the Division of Parole and Community Services or the Corrections Training Academy.

III. APPLICABILITY

This policy applies to all employees, contractors, and providers of the Ohio Department of Rehabilitation and Correction and in particular those involved with the Meat Processing Career Center.

IV. DEFINITIONS

None

V. POLICY

It is the policy of the Ohio Department of Rehabilitation and Correction to ensure that all food products that are grown or produced within the system are inspected and approved by the Ohio Department of Agriculture and there is a distribution system to ensure prompt delivery to institutions.

VI. PROCEDURES

A. Inspections

1. The Ohio Department of Agriculture has an inspector onsite continuously during the slaughtering of animals and preparation of meat products at the Meat Processing Career Center.

2. The Meat Processing Career Center is inspected by the Ohio Department of Agriculture annually as a requirement for receiving a Meat Processing license.

B. Distribution

Food products received from the Meat Processing Career Center (MPCC) are distributed through the Ohio Penal Industry Central Distribution Center (OPI CDC).

1. On the first business day of the week, OPI CDC shall pick up MPCC products from the MPCC facility. Storage of MPCC products scheduled for delivery shall be maintained at the OPI MPCC for shipment the following day.
2. MPCC shall maintain all meat items at the required temperature (at or below 25 degrees Fahrenheit) prior to loading on to the refrigeration unit trailer.
3. MPCC shall be responsible for monitoring trailer temperatures and loaded products while at MPCC facilities.
4. MPCC shall maintain the sanitation of the refrigeration trailers.
5. OPI CDC shall maintain the maintenance of the refrigeration trailers.
6. The food service contractor shall be responsible for maintaining proper food storage temperatures after delivery to the institution.

Related Department Forms:

MPCC Temperature Control Log DRC2271e