

STATE OF OHIO



DEPARTMENT OF REHABILITATION
AND 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 11/01/10
RELATED ACA STANDARDS:	EFFECTIVE DATE: October 13, 2014
	APPROVED: 

I. AUTHORITY

This policy is issued in compliance with Ohio Revised Code 5120.01 which delegates to the Director of the Department of Rehabilitation and Correction the authority to manage and direct the total operations of the Department and to establish such rules and regulations as the Director prescribes.

II. PURPOSE

The purpose of this policy is to establish procedures which coordinate the inspections of the Meat Processing Career Center (MPCC) and the Beverage Processing Career Center (BPCC). 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 Department of Rehabilitation and Correction and in particular those involved with the Meat Processing Career Center and the Beverage 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 (ODA) provides a monthly inspection of the Beverage Processing Plant which covers the processing of raw milk to a processed milk product.

2. 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.
3. The Meat Processing Career Center is inspected by the Ohio Department of Agriculture annually as a requirement for receiving a Meat Processing license.
4. The Beverage Processing Career Center is inspected monthly by the Ohio Department of Agriculture and is licensed annually by the same agency as a requirement for receiving a Milk Processor license.

B. Distribution

Food products received from the Beverage Processing Career Center (BPCC) and 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 or BPCC shall pick up MPCC products from the MPCC facility. Storage of MPCC and BPCC products scheduled for delivery shall be maintained at the OPI BPCC 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. BPCC shall maintain all milk items at the required temperature (at or below 41 degrees Fahrenheit) prior to loading on to the refrigeration unit trailer.
4. BPCC shall be responsible for monitoring trailer temperatures and loaded products while at BPCC facilities.
5. BPCC shall maintain the sanitation of the refrigeration trailers.
6. OPI CDC shall maintain the maintenance of the refrigeration trailers.
7. The OPI CDC will be responsible for maintaining and recording temperatures (at or below product specific temperature) on the Daily Trailer Temperature Log (DRC1206) during transportation and delivery.
8. The food service contractor shall be responsible for maintaining proper food storage temperatures after delivery to the institution.

Related Department Forms

Daily Trailer Temperature Log

DRC1206