

Policy & Procedures

CHAPTER:	4	Facility Services	4.1.4
SECTION:	1	Food Services	EFFECTIVE DATE: 4 / 8 / 2020
SUBJECT:	4	Food Borne Illness	
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APPROVED: _____ Dale Glass COMMISSIONER OF CORRECTIONS			REVISION DATE: 6 / 24 / 20
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I. POLICY

It is the policy of the Division of Corrections to provide the necessary procedural guidelines for Corrections and Food Service staff regarding foodborne illness

II. RESPONSIBILITIES

All Division of Corrections' custody and health care provider's staff are responsible for adhering to the following procedures.

III. DEFINITIONS

Food Borne Illnesses: Syndromes acquired by the consumption of food contaminated by disease pathogens, microbial toxins, or poisonous chemical substances. These illnesses are frequently sub classified as infections or intoxications.

IV. PROCEDURES

A. General Information

1. The facility's food service provider will ensure that sample trays containing a sample of each food item served is kept under refrigeration at the facility for not less than 72 hours.
2. Food Borne Infection is caused by the ingestion of food containing pathogenic microorganisms (i.e., bacteria, virus or parasite) which must multiply within the

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- gastrointestinal tract, producing widespread inflammation. The most commonly implicated microorganisms include species of Salmonella, Shigella, E. coli 0157:H7, etc. These infections have longer incubation periods than those experienced with food intoxications, usually commencing from 6-24 hours or longer after ingestion.
3. Symptoms may include fever, headache, nausea, vomiting, diarrhea, abdominal pain or distress, and prostration. The causative organism may be identified by laboratory examination of the vomitus, feces, or blood and the suspected food, when available.
 4. Food Borne Intoxication is caused by certain bacteria under favorable growth conditions producing chemicals (toxins) in food which when ingested will cause food intoxication. Enterotoxins produced by Staphylococcus aureus are heat stable (i.e., not destroyed by normal cooking temperatures) and are the cause of the most common food borne intoxication. The staphylococci multiply in the food where they produce their toxins before the food is consumed. It generally takes less than 8 hours for these organisms to elaborate enough toxins to cause symptoms. The disease is characterized by an abrupt onset (2 to 4 hours after ingestion) of symptoms of severe nausea, vomiting, diarrhea, and prostration with little or no fever.
 - B. In the event of a suspected food borne illness or outbreak, prompt action must be taken to investigate the causes associated with the outbreak, identify possible implicated food or beverage items, determine the factor or combination of factors which permitted the outbreak to occur and initiate measures to control or contain the spread of infection. Early identification of the causative agent allows for specific treatment of staff and inmates.
 - C. The Detention Center Superintendent and Duty Officer will be notified in the event of a suspected food borne illness or outbreak. The Duty Officer will report to the facility upon notification. The Medical Unit will be notified and the inmate will be examined for food-borne illness.
 - D. The following personnel will be pulled together to develop a plan of action to handle the situation. The personnel involved will include, at a minimum, the Shift Commander, medical unit representative, food service representative, and Duty Officer. If it is suspected that the facility is faced with a possible food borne illness, the following will occur:
 1. The Food Service representative will be asked to provide all production records, recipes, and temperature logs will be made available for review.

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2. The Food Service Representative will be advised to secure a sample tray in the refrigerator for possible evaluation and testing by the St. Louis Health Department. The City of St. Louis Health Department will be notified of the possible outbreak.
 3. If the Medical Unit determines the cause of the illness is possibly food borne, then the Food Service will serve an alternate meal.
 4. The affected inmates will be isolated.
- E. The Medical Unit will complete a Medical Case History Questionnaire on each individual to obtain information concerning symptoms, time, date, contact information, duration of illness and treatment.
- F. The Food Service Unit will complete a Food History Questionnaire on each individual who is ill, along with others who are not ill but may have been exposed to suspected food items to help determine the possible source of the illness.
- G. The Duty Officer will gather Questionnaires from Food Service and Medical and complete an Investigative Report on the Food borne illness, and this report will be submitted to the Superintendent within 48 hours of the incident.

V. FORMS

The following forms are referenced and/or attached with this procedure and work rule:

Case History Questionnaire
Medical Case History Questionnaire
Food Borne Illness Complaint Investigation Report

VI. TRAINING

This policy and procedure will be included in the orientation and first-year training and for all staff having direct contact with the inmate population.