



POLICY AND ADMINISTRATIVE PROCEDURES
Manual of Policies and Procedures

Title
THE DEVELOPMENT AND DELIVERY OF FOODSERVICES

Legal References (includes but is not limited to)	Related Policies/Procedures (includes but is not limited to)	Other References (includes but is not limited to)
IC 11-8-2-5(a)(8) IC 11-10-3-4(a)(6) IC 11-11-4-1(a)(1) IC 11-11-5-4(a)(6) 11-11-6-2(a) 410 IAC 7-24	00-02-201 00-02-301 01-02-101 01-03-101 02-03-102 02-03-107 02-03-109 02-04-102 04-01-101 04-06-103	ACA: ACI: 4-4086 4-4159, 4-4160, 04-4264, 4-4313, 4-4314, 4-4315, 4-4316*, 4-4317, 4-4318, 4-4319, 4-4320, 4-4321*, 4-4322*, 4-4323, 4-4324*, 4-4325, 4-4326, 4-4327, 4-4328 JTS: 1D-11, 2E-06, 2E-07, 2E-08, 4A-01, 4A-02, 4A-03, 4A-04*, 4A-05, 4A-06, 4A-07*, 4A-08, 4A-09, 4A-10*, 4A-11, 4A-12, 4A-13, 4A-14, 4A-15*, 4B-09 CO: 4C-01 *Mandatory Standards

I. PURPOSE:

The purpose of this policy is to establish a food services program that provides for the basic nutritional needs of offenders committed to the Department.

II. POLICY STATEMENT:

The Department of Correction shall establish standards and guidelines to achieve the effective delivery of food services to offenders in the Department. The Department's food services program is to promote the physical and mental well-being of offenders in Department facilities. While the Department shall provide a well-balanced diet, it is the responsibility of the offender to ensure that this balanced diet is consumed.

The planning, delivery, maintenance and review of the Department's food services program shall be based upon the following principles:

- A. Furnishing the offender population with nutritional and wholesome meals of suitable portions to promote physical well-being.

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- B. Providing and serving a variety of food items in an attractive and palatable manner to enhance the morale of confined offenders.
- C. Maintaining sanitary conditions in accordance with all applicable statutes, rules and procedures.
- D. Operating all phases of the program in a cost-effective manner.
- E. Ensuring acceptable standards of quality are achieved.
- F. Providing a comprehensive system of administration, management and delivery of services based upon availability of Department resources, facility manageability and security concerns.

In addition to the meals served to the general offender population, the Department shall provide special diets to offenders who cannot eat these meals due to either personal preferences or medical restrictions.

When resources are available to administer and deliver a meal, staff may partake of meals prepared through the food services program.

The Department shall develop a monitoring and evaluation system that ensures that the provisions of this policy are achieved.

III. DEFINITIONS:

For the purpose of these administrative procedures, the following definitions are presented:

- A. **ADMINISTRATOR:** The Director of Contract Compliance.
- B. **ALTERNATIVE CYCLE MENU:** A menu which deviates from the regular cycle menu due to production problems.
- C. **CALORIC INTAKE:** The amount of energy producing value in food.
- D. **CHIEF FOODSERVICE SUPERVISOR:** The person at the facility responsible for the facility's foodservice operation.
- E. **CONTRACT:** Agreement entered into by the Indiana Department of Correction and Contract Feeder for the delivery of foodservices.
- F. **CONTRACT COMPLIANCE DIVISION:** The Division of the Department responsible for the oversight of contract compliance on behalf of both the State and the Contract Partners.

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- G. CONTRACTOR: Contract Feeder
- H. FOOD BORNE ILLNESS: Any illness transmitted through improperly handled food.
- I. FOODSERVICE PRODUCTION ITEMS: Food or non-food products and ingredients used in the delivery and maintenance of the foodservice program.
- J. FOODSERVICE TOOLS AND UTENSILS: Any implement used in the storage, preparation, transportation, or serving of food within the production unit.
- K. KOSHER: Food that has been prepared so that it is fit and suitable under Jewish dietary law.
- L. MASTER CYCLE MENU: A continuous revolving menu for a determined number of weeks developed by the contracted Registered Dietitian and implemented upon approval by the Division of Contract Compliance.
- M. MASTER RECIPE FILE: The catalog of recipes used to prepare items for the master cycle menu.
- N. PORTION: The pre-determined amount of a menu item to be served.
- O. PRODUCTION CONTROL SYSTEM: The process, through which food production is planned, recorded and reviewed.
- P. PURCHASE SPECIFICATIONS: Standards established to ensure the quality of foodservice production items.
- Q. RECIPE: A set of instructions for making a food dish from various ingredients.
- R. REGISTERED DIETICIAN: A person licensed by the American Dietetic Association and the State of Indiana who is trained in the art or science of applying the principles of nutrition to feeding.
- S. STAFFING PATTERN: The number of qualified persons needed to properly deliver foodservice in a facility.

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- T. VEGAN: Prepared food item that is totally void of meat or meat by-products.
- U. VOCATIONAL FOODSERVICE PROGRAM: The vocational education program enabling offenders to obtain skills in foodservice.

IV. ADMINISTRATION:

The Division of Contract Compliance is responsible for determining the programmatic components and procedures for foodservices within the Department. An Administrator shall be employed by the Department to administer the Division of Contract Compliance. The Administrator shall report to the Chief Financial Officer.

The Administrator shall be responsible for oversight of any contract for the provision of Foodservices in the Department. Quarterly audits shall be completed by the Administrator or designee. The Contractor shall complete a Plan of Action, within three (3) calendar days of audit, addressing any deficiencies cited during the Quarterly Audits. VENDOR PLAN OF ACTION (Attachment) shall be used for this purpose.

Corrections addressing areas cited during the Quarterly audit shall be completed by Contractor within 10 calendar days of audit. A follow-up audit shall be conducted by the Administrator or designee to ensure corrections have been completed at any point after the 10 day grace period allowed per contract. Uncorrected deficiencies cited during follow-up audit shall be addressed pursuant to contract requirements.

V. PURCHASING FOODSERVICE PRODUCTION ITEMS:

The purchasing of all foodservice production items shall be the sole responsibility of the contractor. The contractor shall order and receive foodservice production items in a time frame which prevents interruption of the orderly running of the facility.

VI. RECEIVING OF FOODSERVICE PRODUCTION ITEMS:

The Contractor shall receive foodservice production items pursuant to the contract and according to the State Department of Health rules and regulations. Please see the Indiana State Department of Health Retail Food Establishment Sanitation Requirements which can be found online here:

http://www.in.gov/isdh/files/410_iac_7-24.pdf

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The following issues shall be considered when foodservice production items are received:

- A. Receiving foodservice production items shall be the responsibility of the Chief Foodservice Supervisor.
- B. The contractor shall maintain, store and receive delivery of food supplies in the kitchen and agreed upon storage locations within each appropriate Department facility.
- C. The contractor shall schedule all deliveries in accordance with facility procedures, to include specifications for delivery hours, security procedures, etc.

VII. STORAGE AND DISTRIBUTION OF FOODSERVICE PRODUCTION ITEMS:

All foodservice production items shall be stored in accordance with accepted sanitation practices and the Indiana State Department of Health rules and regulations. Adequate identification of items, dating of items, rotation of stock according to product shelf-life, appropriate temperature control, and appropriate moisture control shall be in accordance with the ISDH rules and regulations. Foodservice Sanitation Requirements 410 IAC 74, sections 174 through 181-Food Identification and Storage found online here:

http://www.in.gov/isdh/files/410_iac_7-24.pdf

VIII. PERSONNEL COMPETENCY:

Personnel employed in foodservice production are to demonstrate competency in the area of foodservices within a correctional setting while adhering to all policies and procedures set forth by the Department. Foodservice personnel must be able to supervise offenders in the total foodservice operation. Each position shall have a written job description of expectations and duties.

All Food Service personnel, excluding the non-managerial administrative staff unless utilized on the floor in any manner, shall be trained to include the setup, operational, safety and sanitation procedures for all food service equipment and components involving food production within the facility. The Chief Food Service Supervisor shall ensure each staff member acknowledges that his/her signature verifies that he/she has been trained, understands and shall follow the proper setup, operational, safety and sanitation procedures associated with each

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piece of equipment. The training shall be documented annually based on the State’s fiscal year.

All Food Service personnel shall receive “Train the Trainer” instruction to provide sufficient training and supervision to offenders in the proper setup, operation, sanitation, and safety procedures of each piece of equipment.

The contractor shall have at least one (1) certified food employee who has shown proficiency of required information through passing a test that is part of an accredited program, as per the State Department of Health rules and regulations 410 IAC 7-22, found online at:

http://www.in.gov/isdh/files/410_iac_7-24.pdf

IX. EMPLOYMENT OF PERSONNEL:

The Contractor shall provide information to the facility’s Human Resources Department in regards to every applicant that is tentatively offered employment. Any tentative management team member at the facility level must be interviewed by the Superintendent and receive approval before an offer can be made to the applicant. A tentative offer of employment by the Contractor shall be pursuant to the contract.

The Contractor shall notify the Division of Contract Compliance within one calendar day when any staff are terminated, leave employment, or are transferred to another facility. The Contractor shall immediately request a gate closure, removal from facility accountability, notification of State Human Resource Department and termination of State file server access for staff leaving employment at the facility unless that staff member is a current Department employee. The Contractor may not transfer staff from an adult facility to a youth services facility without written approval from the Department.

Currently incarcerated offenders who have completed the In2Work program/US Department of Labor Cook Any Industry Apprenticeship may be employed by the Contractor within the facility in which they are serving their sentence with the approval of the Administrator and the respective Superintendent. However, the offender-employee **may not** supervise another offender under any circumstance.

X. PROFESSIONAL DEVELOPMENT:

The professional development of foodservice personnel is to be encouraged and endorsed. Professional development activities may include conferences, visits, and inter/intra-foodservice staff meetings. Foodservice personnel may attend

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professional development activities when such activities will not jeopardize the staffing levels and is at no expense to the facility. The Administrator and Superintendent must be notified a minimum of two (2) weeks prior to any training that would require the participating foodservice personnel to be absent from the facility.

XI. FACILITY SUPPORT

Facilities shall serve meals under conditions that minimize regimentation while providing direct supervision to meal service.

A Food Service Contract employee may be utilized to support another food service operation other than the individual's assigned facility. When a food service contract employee is to be utilized for support, the administrator and Superintendent must be notified a minimum of two (2) weeks before and approval given by the Superintendent prior to their absence from the facility.

XII. FOODSERVICE PERSONNEL DRESS AND GROOMING STANDARDS:

All foodservice personnel shall wear uniforms which include OSHA approved footwear. The uniform shall provide foodservice personnel with a neat, clean, professional image and shall designate rank among foodservice personnel. The contractor's uniforms must receive the approval of the Administrator. All other aspects of personal grooming, foodservice personnel will conform to requirements of Policy 04-03-109, "Grooming Standards for Department of Correction Staff."

Offenders shall be provided clean full length bib-type aprons and OSHA approved footwear supplied by the facility when assigned to food service. The aprons shall be worn over the offender's regular clothing to provide protection to prevent soiling the offender's clothing and cross-contamination.

XIII. OFFENDER FOODSERVICE PERSONNEL:

Assignment of offenders to the foodservice program shall be in accordance with the appropriate Classification policy and administrative procedure as established by the Department. Each offender assignment in the foodservice program shall have a written job description outlining expectations, duties and the staff person to whom the offender is to report which shall be provided by the Contractor.

All offender workers assigned to the Food Service Department shall be trained by a qualified trained supervisor in the setup, operation, safety and sanitation

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procedures for each piece of equipment prior to using the equipment for the first time. The Chief Food Service Supervisor or designee shall ensure that each offender acknowledges that his/her signature verifies that he/she has been trained, understands and will follow the setup, operation, safety and sanitation procedures associated with the piece of equipment and its components utilized within the offenders assigned area of duty.

Evaluation of offender foodservice personnel shall be based upon the following:

- A. Personal grooming and hygiene;
- B. Attitude;
- C. Cleanliness;
- D. Work skills; and,
- E. Attendance and punctuality.

Offenders shall not be placed in the foodservice program for disciplinary reasons. All offender foodservice personnel shall be evaluated by the Chief Foodservice Supervisor or designee in accordance with the guidelines of the Department's appropriate Classification procedures.

Evaluations shall be completed by the Contractor when requested by the facility's Unit Team. Evaluations shall include actual observation of the offender in the performance of assignments.

XIV. MASTER CYCLE MENU:

The master cycle menu shall meet the nutritional requirements pursuant to the contract. The master cycle menu shall:

- A. Be cost effective;
- B. Be accountable;
- C. Promote physical well-being;
- D. Enhance the morale of the offender population;
- E. Be evaluated and signed by a registered dietician every six (6) months for inspection by the Indiana State Department of Health and any appropriate inspection and/or audit teams (A copy of this evaluation is to be sent to the Administrator); and,
- F. Be evaluated at least quarterly by facility food service supervisory staff to verify adherence to the established basic daily servings.

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Alternative cycle menus based on the master cycle menu may be developed if the offender population composition indicates a need to do so. Alternative cycle menus shall be approved and signed by the Administrator prior to implementation. The master cycle alternative menu shall be developed, approved and implemented under the direction of a registered dietician.

The same master cycle menu shall be used for both staff and offenders alike.

XV. MASTER RECIPE FILE:

The Contractor, in conjunction with a dietician, shall establish a master recipe file which supports the master cycle menu.

Before being placed in the master recipe file, each recipe shall be tested in relationship to appropriateness of use in quantity food preparation; accuracy of yield; adequacy of preparation instructions; capability of attractive presentation; nutritional value; texture; temperature; and, quality of taste.

XVI. PRODUCTION CONTROL:

The Contractor shall implement, after approval by the Administrator, a production control system which documents adequate production planning and delivery.

XVII. TOOL AND UTENSIL CONTROL:

Foodservice tools and utensils shall be stored securely and accounted for as required by contract to ensure safety and security.

Tools and utensils used in foodservices shall be controlled in accordance with the Policy 02-03-107, "Tool Control". All knives shall be tethered in a manner which secures the knives in the area where used.

Utensils and cooking vessels used for the production of Kosher and Vegan diets shall be stored separately ensuring no contact with any menu item not used for the respective diet. Each utensil and cooking vessel used for Kosher and Vegan diets shall be engraved with a designation specific to the respective diet.

XVIII. CONTROLLED FOOD ITEMS (See Facility Directive):

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Certain food items which are used in the Foodservice area are particularly susceptible to misuse. The use and storage of these items require extra precautions and security on the part of the Foodservice staff. Examples of items which fall within this category are Morning beverage powder, yeast, mace, nutmeg, fruits/fruit juices, ground pepper, hot sauce and sugar.

Yeast shall be handled and dispensed only by staff and closely watched until the yeast is thoroughly mixed in the item being prepared. A secure box shall be provided in the refrigerator area for yeast storage. An inventory record shall be kept on all controlled food items, indicating the date and quantity of issue, receipts, balance on hand and the initials of the staff making the entry.

A Facility Directive shall identify the manner in which these items are controlled. The established security inspections shall check these items/areas of storage to ensure the appropriate security, supervision and inventory control is maintained.

XIX. SPECIAL SITUATIONS:

The foodservice program shall each day provide three (3) meals (including 2 hot meals) pursuant to the contract. No span of time between meals shall exceed fourteen (14) hours, except in an emergency security situation as declared by the Superintendent or designee. Variations may be allowed based on weekend and holiday foodservice demands provided basic nutritional goals are met and the variations are approved by the Administrator.

In emergency circumstances, as declared by the local Superintendent, the Contractor shall provide meals pursuant the contract. The Contractor shall have an emergency/lockdown meal policy in place at each facility which is signed showing approval first by the Administrator, and then by the Superintendent.

When a major disruption of foodservice delivery occurs, sack meals shall be fed to offenders in their housing units. These meals shall consist of items that can be prepared and assembled quickly without the benefit of a skilled labor force. Sack meals may be two or three meals per day at the discretion of the Superintendent. The two or three meal program shall be consistent with the caloric requirements of the contract based upon age and gender of the facility's offender population. Sack meals shall be assembled by personnel designated by the Superintendent and the Chief Foodservice Supervisor.

To the greatest degree possible, nutritional requirements of the offenders shall be considered. Food items which can serve as potential weapons shall not be served. No pork products shall be included in the sack meals.

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In the event of a facility emergency all Diabetic, Renal, Kosher and Vegan diets shall be met immediately. All other medically prescribed diets shall be met as expeditiously as possible but, no longer than 36 hours into the emergency unless otherwise directed by a physician.

The Chief Foodservice Supervisor shall file a written report with the Contract Compliance Division and Superintendent within three (3) working days after the termination of a facility emergency. The report shall include the time and location of sack meals served and the content and portion sizes of the items served. Problems and difficulties in delivering meals under special conditions shall be noted with recommendations for improved procedures in future situations.

The Superintendent shall approve any deviations from this policy and administrative procedure. Such deviations shall be consistent with the facility's Emergency Response Manual. Any deviations from this policy and administrative procedure shall be documented and a copy forwarded to the Administrator and the Executive Director of Adult Facilities or Executive Directive of Youth Services.

XX. PORTION CONTROL:

The portion size of a specific menu item shall be in keeping with the master cycle menu, the master recipe file, and the production control system as developed by the dietician.

An appropriate serving of milk or Morning Beverage shall accompany any meal in which cereal is served. It shall not be necessary to provide an additional portion of milk or Morning Beverage to offenders unless specified on the menu.

Salt and pepper shall be provided in individual serving size packets or shall be made available in salt and pepper shakers at each meal.

In order to ensure that equal portions of each menu item are delivered throughout the serving process, appropriate portioning utensils for each applicable menu item shall be made available and utilized.

A foodservice supervisor shall monitor the serving process to ensure portion control at the serving point where an offender receives a completed tray or at the end of the production line when sacks are assembled.

XXI. CUTLERY ISSUE:

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Cutlery appropriate for the particular meal being served shall be issued to each offender at serving time. For safety and/or fiscal reasons, non-disposable cutlery which is issued shall be reclaimed at the end of each serving time. Disposable paper napkins are to be made available for all offenders.

Tools and utensils used in foodservices shall be controlled in accordance with Policy 02-03-107, "Tool Control."

XXII. INSPECTION OF MENU ITEMS PREPARED FOR SERVING:

Each prepared food product shall be inspected prior to serving to ensure quality. The inspection shall be conducted by a foodservice staff member and shall include tasting for palatability, aesthetic presentation, and temperature appropriateness. Each inspection shall be documented and available for review by appropriate personnel. State Form 16851, FOODSERVICE QUALITY CONTROL shall be used for this purpose.

XXIII. MANAGEMENT OF COMPLAINTS CONCERNING FOOD BORNE ILLNESSES:

If there is any complaint, regardless of the source, of a food borne illness after consuming food produced in a facility, the following actions are to be taken:

- A. The person complaining of the potential food borne illness shall be referred immediately to the facility's Health Care services;
- B. The physician on duty shall examine the person and determine whether the complaint is likely due to a food borne illness or another non-food related illness and all appropriate steps shall be taken to alleviate the complaint;
- C. The physician on duty shall contact the Chief Food Services Supervisor and the Superintendent to inform as to whether the complaint is due to a food borne illness;
- D. A determination shall be made as to whether the complaint is an isolated incident or a widespread incident involving several people;
- E. If the physician determines that the complaint is based upon a food borne illness, the Chief Foodservice Supervisor shall obtain all information surrounding the complaint and notify the Superintendent;

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- F. The Superintendent shall evaluate the seriousness of the complaint and, if the basis of the complaint is a food borne illness, shall notify the Administrator and the Department's Health Services Director;
- G. Steps shall be taken to isolate the suspected food product or ingredients;
- H. An investigation shall be conducted by interviewing both production and service personnel who were on duty when the suspected item was served;
- I. After consultation with the Administrator and the Department's Health Services Director a determination shall be made as to whether the Superintendent shall notify the State Department of Health immediately regarding complaints that have been determined to be based upon a legitimate food borne illness;
- J. If it has been determined that the complaint is a food borne illness and the State Department of Health is to be notified:
 - 1. The Chief Foodservice Supervisor shall continually maintain sample trays, including all menu items listed and full portions, from the last (9) meals served and supply to the State Department of health once complaints are validated; and,
 - 2. The Superintendent shall inform the Executive Director of Adult Facilities, Director of Transition Facilities and Community Based Programs, or the Executive Director of Youth Services of the findings of State Department of Health tests or investigations;
- K. The Contactor shall take corrective action to reduce future risks of food borne illnesses and the Superintendent shall monitor corrective actions for effectiveness;
- L. The Superintendent shall maintain a file of complaints and corrective actions taken; and,
- M. Grievances filed regarding food complaints shall follow the appropriate grievance procedures.

XXIV. SERVING COUNT:

A serving count shall be taken for each meal served. The count shall be taken according to actual meals served to the following persons:

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- A. The offender population;
- B. Personnel employed by the Department;
- C. Personnel employed by the Department who receive a meal as a courtesy of the Department; and,
- D. Guests of the Department.

Staff wishing to obtain a meal at a facility shall present a standardized dining card to the person taking the meal count. Staff shall not pay for a meal in the serving line. Staff shall be required to purchase a dining card through the facility business office or a designated location. State Form 25353, STAFF DINING CARD, shall be used for this purpose. Staff shall not be sold individual meal tickets. A State Form 25353 purchased at a facility may be used at any other Department facility to purchase a meal. Department staff shall not be provided a meal at a facility without presenting a dining card, unless the Superintendent or designee authorizes such.

The Superintendent shall determine when dining privileges may be provided to visitors and other departmental staff. In cases where dining privileges are extended to visitors or non-facility staff, the meal must be purchased at the designated meal price. The meal may be purchased by the visitor or by a staff member using the staff person's existing dining card. Meals provided to visitors shall be the same as the meals provided to the offender population. The decision to extend dining privileges to other departmental staff or visitors shall be based upon:

- A. Safety, security, and custody considerations;
- B. Facility manageability;
- C. Availability of dining facilities and food; and,
- D. Circumstances of the visit.

A meal shall be provided free of cost to staff called in to duty in an emergency situation as presented in Policy 02-03-102, "Emergency Response Operations" and Policy 04-06-103, "The Development, Implementation and Review of Service Programs." Such determination shall be made by the Superintendent or designee. Under no circumstances is a food item to be taken from the facility by a staff person without the written approval of the Superintendent or designee.

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XXV. PRESCRIBED DIETS:

Diets designed for meeting the medical and dental needs of an offender shall be offered by a foodservice production unit when prescribed by a physician or dentist. Prescribed diets shall be ordered in accordance with Policy 01-02-101, "The Development and Delivery of Health Care Services," and any applicable Health Care Services Directives. Copies of the prescribed/therapeutic diet manual shall be maintained in the foodservice and health services administrative offices.

Each Health Care Services unit shall maintain written documentation of the diet ordered, the name of the physician or dentist ordering the diet, the date ordered, and the date of expiration or required review. A review shall be made and documented in a timely manner. State Form 39889, PRESCRIBED DIET REQUEST, or an Administrator-approved equivalent contract vendor form shall be used to communicate a dietary need from Health Care Services to the foodservice production unit along with any approved contractor's form.

The Prescribed Diet Request must be maintained in the food service office for the timeframe it is effective or until the offender is moved to another facility or released from the Department. Expired orders shall be maintained in archives as required by Department policy or contract requirement whichever is longer.

Health Care Services shall issue each offender requiring a prescribed diet with an approved State Form 6367, PRESCRIBED DIET CARD. The approved card shall contain the following information:

- A. Offender's name and number;
- B. Name of prescribing physician or dentist;
- C. Issue date;
- D. Expiration or review date; and,
- E. Dietary requirements.

The foodservice production unit shall offer prescribed diets only to offenders presenting a valid State Form 6367, "PRESCRIBED DIET CARD."

A foodservice production staff member shall visually inspect each offender's "PRESCRIBED DIET CARD" prior to serving a prescribed diet tray or sack. The purpose of this inspection shall be to identify the card's presenter and the validity of the card.

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Each foodservice production unit shall maintain a State Form 17481, WEEKLY RECORD OF PRESCRIBED DIETS ISSUED, or Department approved equivalent electronic medical form as provided by the Health Care Services unit, for the purpose of recording prescribed diet trays or sacks served. Documentation on this form must be monitored and completed by contractor's staff.

The Weekly Record of Prescribed Diets Issued shall be maintained in the food service office for a six (6) month timeframe after reporting dates. After the six (6) months the records shall be maintained in archives for the timeframe required by Department policy or contract requirement whichever is longer.

The contractor shall inform Health Care Services on a weekly basis of offenders receiving prescribed diets who are more than rarely noncompliant by returning SF 17481. Health Care personnel shall then document the noncompliance in the health record and arrange for a nutritional counseling session for the offender. The offender shall be informed by Health Care Services personnel that should he/she continue to be noncompliant the diet may be discontinued by the physician.

If Health Care Services personnel are then informed that the patient is again noncompliant, the prescribing Health Care Services staff should consider whether discontinuation of the diet is appropriate. The offender must be informed that the diet has been discontinued by the prescribing Health Care Services staff because of the offender's noncompliance with the prescribed diet. Once discontinued, if the offender is interested in receiving the prescribed diet and it is still medically indicated, consideration by the prescribing Health Care Services staff shall be given to providing it again; however, there shall be a 90 day waiting period before re-initiating the prescribed diet.

Prescribed diets shall not be written solely for weight reduction purposes by facility Health Care Services staff unless the offender's weight is determined to meet the definition of Morbid Obesity causing further health risk problems. Offenders with weight problems not detrimental to health shall be counseled by the medical staff in regard to the proper foods to be eaten. Any prescribed diets for weight control shall be in accordance with all applicable Health Care Services Directives.

XXVI. PERSONAL PREFERENCE DIETS:

Personal preference diet privileges may be granted to an offender by the Superintendent or designee, with the exception of Kosher diets. Personal preference diets are those foods voluntarily refused by an offender due to

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religious or moral reasons. In order to request a personal preference diet, an offender shall complete State Form 48405, REQUEST FOR PERSONAL PREFERENCE DIET.

An offender requesting a Kosher diet shall begin the process by obtaining and completing State Form 48243, OFFENDER REQUEST FOR ASSISTANCE WITH RELIGIOUS PRACTICE. The completed State Form 48243 shall be submitted to the Chaplain. If the facility does not have a Chaplain, SF 48243 shall be submitted to the Superintendent's designee for religious services.

Once the SF 48243 request is reviewed and verified as complete and correct by the Chaplain or designated staff person, it shall be forwarded to the Kosher Screening Committee within three (3) business days. The Kosher Screening Committee shall review and render a decision with twenty-eight (28) days of receiving the request.

Each offender desiring to consume a personal preference diet shall be issued a diet card once approved by the Superintendent or designee. State Form 48407, PERSONAL PREFERENCE DIET CARD, shall be used for this purpose.

Personal preference diet cards shall be distinguished from prescribed diet cards by different color paper stock. Prior to receiving a personal preference diet; each offender shall display their PERSONAL PREFERENCE DIET CARD (SF 48407) to appropriate foodservice personnel.

The approved request for a Personal Preference Diet shall be maintained in the food service office and the Personal Preference Diet file for the timeframe the diet is effective or until the offender is moved to another facility or released from the Department. Expired orders shall be maintained in archives as required by Department policy or contract requirement whichever is longer.

An offender requesting a personal preference diet shall assume responsibility for monitoring his/her diet.

Personal preference diet cards may be confiscated if an offender abuses or misuses the privilege by voluntarily consuming the self-prohibited foods.

The first offense of this nature shall result in the confiscation of the personal preference diet card for a period of up to 90 days. Any further violations by the offender shall result in a confiscation of the personal preference diet card for a period of up to 180 days per violation.

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Each Foodservice production unit shall maintain a copy of State Form 48408, WEEKLY RECORD OF PERSONAL PREFERENCE DIET ISSUED, for the purpose of recording personal preference diet trays or sacks served.

The Weekly Record of Personal Preference Diets Issued shall be maintained in the food service office for a six (6) month timeframe after reporting dates. After the six (6) months the records shall be maintained in archives for the timeframe required by Department policy or contract requirement whichever is longer.

Offenders, who receive their meals in any area where Food Service staff do not observe the delivery of the meals, shall be recorded at a 100 % participation level.

Specific procedures to follow when delivering personal preference diets include:

- A. Menus shall be posted 72 hours in advance and shall contain no pork unless the menu item is named pork;
- B. The Kosher menu shall designate all menu items containing dairy products with a (-D) following the menu item name.
- C. If any vegetable is to be seasoned with any type of meat, an amount reasonably adequate to serve the affected offenders shall be separated before any meat ingredient is added; the vegetable so separated shall be served to the approved offenders upon their request;
- D. Any stock to be used in a sauce or gravy will be based on a non-animal fat, shortening or oil, except in the case of beef gravy;
- E. Per contract, no pork shall be served within the Department; and,
- F. All bakery items shall be made with non-animal shortening.

An offender requesting a personal preference diet that is so stringent that his/her health may be affected shall be so advised. The determination that a diet is stringent shall be made jointly by the facility Health Care Staff and Foodservice Supervisor. State Form 48406, REQUEST FOR STRINGENT DIET, shall be used to verify the offender's request to exclude certain foods from his/her diet and to obtain the offender's informed consent.

Prescribed diets shall not be adjusted for personal preference purposes. If an offender prefers to utilize a personal preference diet rather than the prescribed therapeutic diet, the offender shall be informed of the potential health effects of the choice. State Form 9262, REFUSAL AND RELEASE FROM

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RESPONSIBILITY FOR MEDICAL, SURGICAL, PSYCHIATRIC AND OTHER TREATMENT, shall be completed to document the offender's choice.

Refusal of a therapeutic intervention has to be “informed refusal” and the counseling associated with informed refusal has to be done by the health services staff. Food Service staff is responsible for reporting the non-adherence and it is the medical staff’s responsibility to offer the offender a refusal form at the counseling session.

XXVII. SPECIAL MANAGEMENT MEALS:

A specially prepared meal designed to be used as an administrative action in order to maintain a clean, safe and healthful environment in restrictive status housing units may be used upon approval of the Superintendent and in accordance with this policy and administrative procedure. The special management meals shall be used only in those cases where an adult offender has used food or food service equipment (trays, utensils, etc.) in a manner that is hazardous to self, staff or other offenders. The use of the special management meal shall be on an individual basis and may not be used as a sanction in a disciplinary hearing. The special management meal referred to as “Nutraloaf” shall meet the recommended dietary allowances pursuant to the contract. The Nutraloaf meal shall meet the religious and medical needs of the offender.

The special management meal shall be used in accordance with Policy 02-04-102, “The Use and Operation of Adult Offender Disciplinary Restrictive Status Housing Units.” The contractor will implement the Nutraloaf only after notification of written approval by the Superintendent or designee and the responsible health authority. Notification of the approval shall be made by the facility to the Contract Compliance Division within 48 hours of the implementation of the Nutraloaf diet.

The use of the Nutraloaf diet shall be for a period of seven (7) full days. At the end of the seven (7) days, the offender shall be returned to the regular meal diet for a minimum of at least one day. At no time shall an offender be placed on the Nutraloaf diet for more than seven (7) days.

If the offender continues to use food or food service equipment in a manner that is hazardous to him/herself, staff or other offenders following a seven (7) day cycle, staff shall recommend that the offender be placed on the Nutraloaf diet again after the offender has been off the Nutraloaf diet for at least one (1) full day. The Superintendent or designee and the responsible health authority must again approve in writing a new seven (7) day cycle of the Nutraloaf diet. Notification of

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the approval shall be made by the facility to the Contract Compliance Division within 48 hours of the re-implementation of the Nutraloaf diet.

Health Care staff shall evaluate the offender prior to and while the offender is on the diet to ensure the offender's health does not deteriorate. Additionally, each day that the offender is on the diet, the Custody Supervisor shall visit the offender to follow the inmate's progress while on the Nutraloaf diet to determine when the inmate should be removed from the special management meal status.

XXVIII. SANITATION:

All foodservice areas shall be maintained in such a manner as to ensure acceptable sanitation standards and to meet the State Department of Health's rules and regulations. Sound sanitation practices promote pride in workmanship and contribute to the overall well-being of the population and the management of the facility.

Chemical sanitizing solution concentrations (in parts per million), shall be monitored and documented on a daily basis. Chemical sanitizer solution concentrations shall be documented at the beginning of every meal. The form used for this documentation must be adapted to the number of dish machines and three-bay sinks which utilize chemical sanitation at the facility.

The chemical sanitizing concentration level form shall be maintained in the foodservice area for a period of six (6) months after reporting dates. After six (6) months the records must be maintained in archives for the timeframe required by Department policy or contract requirement whichever is longer.

XXIX. HEALTH PROTECTION:

It is important that personnel involved in the production of food engage in sound health practices for their protection and the protection of those who consume the prepared products.

The following shall be accomplished:

- A. All foodservice supervisors shall instruct staff and offenders assigned to the foodservice area that they are not to work if they have a communicable or infectious disease such as an open wound, an acute respiratory infection, or vomiting or diarrhea caused by an infection;
- B. All (offender and staff) foodservice workers shall receive a pre-assignment health examination and an annual re-examination to ensure

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freedom from illness transmittable by food or utensils. Offenders shall receive a screening at intake in accordance with Health Care Services Directive (Adult and Juvenile) 2.03, "Reception Screening." Annual re-examinations shall be in accordance with Health Care Services Directive (Adult and Juvenile) 2.09, "Annual Screening."

- C. All (offender and staff) foodservice workers shall be monitored daily for health and cleanliness by the Chief Foodservice Supervisor or designee.
- D. All foodservice personnel shall wash their hands upon reporting for duty and after using the toilet facilities;
- E. All foodservice personnel shall wear effective hair/beard restraints;
- F. Clean uniforms shall be worn each day;
- G. Mop water and sanitizing solutions shall be changed as frequently as is needed in order to ensure an adequate cleaning process; mop heads shall be cleaned and replaced as often as is necessary to maintain acceptable sanitary conditions;
- H. Wiping cloths shall be stored according to approved policy and State Food Code; and,
- I. Food and beverages shall be consumed only in designated dining areas. A designated drinking station may be used during the heat of the summer in production/serving areas, provided the area is plainly marked and the beverage is only consumed in the designated area.

XXX. PEST AND VERMIN CONTROL:

As part of a total sanitation process, it is necessary to control and eliminate pests and vermin. Each facility shall conduct, on a regular basis, a pest and vermin control program according to approved pest and vermin control methods. Supplies necessary for such a program shall be maintained at all times and stored in a separate area away from the food storage area. Use of necessary supplies shall be administered by a licensed "Pest Control Operator"

XXXI. INSPECTIONS OF FOODSERVICE AREAS:

All foodservice areas and equipment shall be inspected on a weekly basis. State Form 17416, "FOODSERVICE WEEKLY INSPECTION SHEET," shall be used for this purpose. These inspections shall be conducted by both facility

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administrative staff and the Contractor. Personnel performing the inspections shall be designated by the Superintendent and the Chief Foodservice Supervisor with the exception that one contract company's employees can not perform an inspection involving the operation of another contract company.

The weekly inspections are to be completed in addition to the monthly food safety inspections conducted by the Chief Food Service Supervisor. Additional quarterly and/or regulatory inspections may be conducted to ensure compliance with contract and regulatory standards. A copy of the inspection and a schedule of correction of noncompliant areas are to be sent to the facility Safety Hazard Manager.

The Administrator shall ensure that regular contract audits and inspections are conducted to ensure compliance with established governmental health and safety codes. Following each quarterly contract audit or complaint survey, the facility shall follow the Department's established procedures for plans of correction and the contractor shall participate in addressing any deficiencies including the preparation of the appropriate plan(s) of correction. The response shall be forwarded to the Superintendent for approval prior to forwarding to the Contract Compliance Division.

XXXII. MONITORING REFRIGERATED STORAGE AND WATER TEMPERATURES:

Product safety and sanitation are two (2) important concepts in food management. In order to monitor compliance with these two (2) concepts, certain actions are to be completed daily. Refrigerated storage areas and water temperatures, where affecting sanitation, shall be monitored on a daily basis by administrative or foodservice personnel.

The objective of monitoring refrigerated storage and water temperatures is to:

- A. Provide management with a documented inspection report of refrigerated storage facilities and water temperatures; and,
- B. Ensure that safe food handling temperatures are being maintained in regards to storage and water.

In order to document that refrigerated storage temperatures and water temperatures are monitored on a daily basis, forms using a standard format shall be used by each facility. The form shall be developed by the contract vendor and approved by the Administrator. The form shall be adapted to the number of refrigerated storage units at the facility. The form shall be used and completed

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daily at opening and closing of the department. The inspections shall be conducted by the Chief Foodservice Supervisor or designee.

The refrigerated storage temperatures form shall be maintained in the foodservice area for a period of six (6) months after reporting dates. After the six (6) months the records shall be maintained in archives for the timeframe required by Department policy or contract requirement whichever is longer.

Each refrigerated storage area in the facility shall be assigned a unit number and be properly identified on the monitoring document.

Each refrigerated storage area shall be provided with an approved thermometer inside the unit located next to the door to ensure accurate temperature readings.

Water temperatures shall be monitored using approved hand held or stationary thermometers.

Each inspected area found to be in violation of recommended safe temperature levels, shall have a plan of action completed on the form. Repairs required to correct violations shall be pursuant to the contract.

XXXIII. FOODSERVICE EQUIPMENT INVENTORY:

A foodservice equipment inventory shall be maintained by each Chief Foodservice Supervisor or designee and the facility in order to facilitate sound fiscal planning and management. Each facility shall submit by the fifteenth day of January and June of each year, a copy of the PeopleSoft generated report showing all foodservice equipment located at the facility.

XXXIV. INVENTORY OF FOODSERVICE PRODUCTION ITEMS:

The Contractor shall maintain a minimum of a two week inventory pursuant to the contract. Inventory information shall be supplied to Administrator when requested. The Chief Foodservice Supervisor or designated staff shall inventory and record the quantities of all foodservice production items on a weekly basis.

XXXV. FEDERAL FOOD COMMODITIES:

Food commodities made available by the federal government can be used by the Contractor to provide nutritional food products to offenders at reduced cost. It is beneficial to accept federal food commodities when offered. The acceptance of federal food commodities requires that the Contractor order, store, maintain a

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separate federal food inventory and use the commodities received in accordance with federal regulation.

The Administrator shall advise each facility using federal commodities regarding the controlling federal rules and regulations. The Administrator shall be responsible for the timely submission of all required administrative information to the appropriate state agency.

The Chief Foodservice Supervisor shall be responsible for the proper and timely submission of all commodity orders to the state agency or designated warehouse. It is the Chief Foodservice Supervisor's responsibility to properly order, requisition, receive, store and utilize these commodities.

XXXVI.UTILIZATION OF FRESH PRODUCE AND FRUIT HARVESTED WITHIN THE DEPARTMENT:

Fresh produce is grown by the Department annually for the purpose of adding variety to menus. The Contractor is to use fresh produce grown within the Department, when possible. The Contractor may only use fresh produce grown within the Department as an enhancement and not as a substitution for any item on the approved cycle menu.

XXXVII.FOODSERVICE EQUIPMENT REPAIR:

Equipment repair shall be maintained pursuant to the contract. Work orders are to be completed following the facility's procedure to request assistance from the facility's maintenance department.

In conjunction with maintenance personnel, preventive maintenance schedules shall be developed for those pieces of equipment listed on the food equipment inventory pursuant the contract. Preventive maintenance shall be performed by appropriate personnel according to the developed schedule.

XXXVIII.APPLICABILITY:

This policy and administrative procedure is applicable to all Department facilities which provide meal services to offenders.

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signature on file

Bruce Lemmon,
Commissioner

Date