



Virginia Department of Corrections

Facility Services and Work

Food Service Manual Chapter 5

Food Preparation and Service of Meals

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7/11/2022

Signature

Date

REVIEW

The Director of Food Services will ensure that each Chapter of the Food Service Manual is reviewed annually and revised as necessary.

The content owner reviewed this operating procedure in August 2023 and determined that no changes are needed.

The content owner reviewed this operating procedure in August 2024 and determined that no changes are needed.

COMPLIANCE

The Food Service Manual is issued with the intent to pull together information from a variety of sources such as directives, operating procedures, regulations, and other mandatory requirements and applies to all Food Service activities in facilities operated by the Department of Corrections (DOC). Contract Food Service vendors must follow all provisions of the Food Service Manual within the specifications of their contract. This manual will not change requirements contained in any approved directive or operating procedure, but does contain specific operational details not included in other documents. Practices and procedures must comply with applicable State and Federal laws and regulations, American Correctional Association (ACA) standards, and DOC directives and operating procedures.

Table of Contents

DEFINITIONS 3

PURPOSE 4

PROCEDURE..... 4

 I. Food Preparation..... 4

 II. Meal Service 4

 III. Meals Provided to Staff, Guests, and Volunteers 5

REFERENCES..... 6

ATTACHMENTS 6

FORM CITATIONS 6



DEFINITIONS

Employee - A person who is paid by the Department of Corrections on an hourly, salaried, or contractual basis, or who is paid by another state agency or outside vendor for working in a position within DOC or in a position that supervises inmates or probationers/parolees.

Food Production Worksheet - A document with each day's menu that provides direction in preparing each meal and provides space to record the number of meals served, time, and temperature of each food served.

Foodborne Outbreak - Two or more cases of the same disease, attributable to exposure to contaminated food, with that same exposure occurring within one incubation period of each other (Virginia Department of Agriculture and Consumer Services).

PURPOSE

This Chapter of the Food Service Manual provides protocols to ensure that food preparation and the service of meals to staff, inmates, and CCAP probationers/parolees meet the standards set for the Department of Corrections (DOC). (2-CO-4C-01)

PROCEDURE

I. Food Preparation

- A. Nutritionally adequate meals for staff, inmates, and CCAP probationers/parolees, which take into consideration flavor, texture, temperature, appearance, and palatability will be prepared in accordance with the master menu and in compliance with established safety and sanitation requirements. (5-ACI-5C-05)
- B. Recipes furnished by the DOC Registered Dietitian must be used for preparing items or substitutions for items on the master menus.
- C. Food Production Worksheets, which provide food preparation instructions for cooks and food service staff, will be posted daily in the kitchen. This is to ensure that enough foods are prepared to correspond with menu portions and the number of meals served.
- D. The food preparation area includes a space for food preparation based on population size, type of food preparation, and methods of meal service. (5-ACI-2E-06; 4-ACRS-4A-05)
- E. All staff, inmates, and CCAP probationers/parolees must comply with the safety and sanitation conditions as stated in other Chapters of the Food Service Manual.
- F. For each meal prepared a serving portion of all menu items, including Common Fare, is to be trayed up, dated, and held frozen for seven days. After that time, the trays may be discarded if the facility Health Authority or designee has not requested a hold pending an investigation regarding the possibility of a foodborne outbreak.
- G. *Temperature Control Sheet* FSM_F1 are to be completed for all potentially hazardous food items prepared.
- H. See Attachment 1, *General Instructions*, for guidance on completing a Food Production Worksheet and a *Temperature Control Sheet*.
- I. Attachment 2, *Staff Dining Time/Temperature Control Sheet*, must be completed for potentially hazardous food during operation hours of staff dining.

II. Meal Service

- A. Service of meals will be designed to enhance the enjoyment of meal periods by making the meals as attractive as possible in the atmosphere of a facility dining room.
- B. At least three meals (including two hot meals, with the exception for Common Fare) are provided at regular mealtimes during a 24-hour period, with no more than 14 hours between the end of the evening meal and the beginning of the breakfast meal. Variations may be allowed based on weekend and holiday food service demands, provided basic nutritional goals are met. (5-ACI-5DC-16) (changed 2/1/24)
- C. One tray per meal service will be provided to each inmate or CCAP probationer/parolee.
- D. All food will be served at the appropriate temperature to maintain quality, taste, appeal, and texture. All serving lines will be designed to provide sections for hot food and chilled food. Serving temperatures of food must be checked and recorded on the *Temperature Control Sheet* FSM_F1.
- E. Meals will be served under conditions that minimize regimentation, although there will be direct supervision by staff. (5-ACI-5C-15)

- F. All facilities will provide space for group dining, usually utilizing four, six, or eight person tables, except when security or other considerations justify otherwise. Dining space will be large enough to allow for meals to be served, affording each inmate or CCAP probationer/parolee the opportunity to have at least 20 minutes of dining time for each meal. (5-ACI-2E-05; 4-ACRS-4A-05)
- G. Plastic bowls, tumblers, or cups will be used, along with the standard plastic compartment trays. All inmates or CCAP probationers/parolees in the general population will be provided a spork.
- H. Adequate supervision will ensure that meals are served in pleasant surroundings without favoritism, carelessness, or waste.
- I. Food must not be used as a disciplinary measure. (5-ACI-5C-08)
- J. Inmates assigned to restorative housing will receive the same meal and service utensils as general population, unless such items are abused or pose a security risk as determined on an individual basis at the facility.
 - 1. Inmates on prescribed medical diets will remain on the diet until the order expires or the inmate is removed from the diet by health services staff.
 - 2. Inmates on an approved religious diet menu are expected to remain on the religious diet menu while in restorative housing.
 - a. In accordance with the signed *Agreement*, any inmate on a religious diet menu, who is observed or detected picking up or eating from another meal tray, or trading or possessing unauthorized food items from the main line will be assessed the cost of the religious meal (currently \$.70 per meal for Common Fare or \$3.25 for a sealed religious diet)
 - b. An inmate in restorative housing who wishes to voluntarily withdraw from an approved religious diet must submit a written request in accordance with Food Service Manual, Chapter 4, *Religious Diets and Special Menus*.
 - 3. Non-nutritive beverages may be substituted per facility need.
 - 4. With administrative approval in accordance with Operating Procedure 420.2, *Use of Restraints and Management of Inmate Behavior*, alternative meal service may be provided to an inmate in restorative housing who uses food or food service equipment in a manner that is hazardous to self, staff, or other inmates.

III. Meals Provided to Staff, Guests, and Volunteers

- A. One meal per shift may be provided without charge to on-duty staff as defined in this Chapter, volunteers, and official visitors at each facility.
- B. The Facility Unit Head may authorize additional free meals provided the meals are consumed on premises and are solely for the convenience of the Commonwealth.
- C. Each meal provided to a staff member, guest, and volunteer must be documented on a *Staff Meal Log* or by a collection of meal coupons.
 - 1. The Assistant Facility Unit Head and Business Manager/Fiscal Technician must review and sign off on the *Staff Meal Log* to ensure accuracy.
 - 2. The Food Operations Director/Manager will be responsible for maintaining documentation of such meals as required for audits.
- D. All meals must be consumed on premises or at the staff member's official workstation, i.e., transportation or work gangs.
 - 1. No food or other items may be removed from the dining hall or area where food is consumed by inmates. Inmates found with unauthorized items from the dining hall or area where food is provided may receive a Category II Offense, Possession of contraband.
 - 2. No items from the kitchen are allowed in the inmates living area (i.e., food, napkins, utensils, etc.)



except on Service Day/lockdown or other times deemed necessary by administrative staff. Inmates found with unauthorized items from the kitchen may receive a Category II Offense, Possession of contraband.

- E. The Food Service Director, with Facility Unit Head or Assistant Facility Unit Head approval, will design a cost-effective menu from the meals available on the regular menu for inmates and CCAP probationers/parolees. The meals must be prepared from the same food items and in the same kitchen as inmate and CCAP probationer/parolee meals.
1. Night shift meals must be freshly prepared each night from the staff menu.
 2. Soup and salad or potato bars may be provided in addition to the regular staff menu.
 3. Leftovers, “spot buys”, and other food items that are not available in sufficient quantity for the inmate or CCAP probationer/parolee population may be substituted for regular staff menu items.
 4. All facilities will offer seasonal snacks during mealtimes, i.e., fruit, salad, etc.
- F. All facilities must develop a plan to ensure ServSafe certified security or food service staff, inmates, and CCAP probationers/parolees cook night shift meals at specific times designated by the Facility Unit Head or designee.

REFERENCES

Food Service Manual Chapter 4, *Religious Diets and Special Menus*

Operating Procedure 420.2, *Use of Restraints and Management of Inmate Behavior*

ATTACHMENTS

Attachment 1, *General Instructions*

Attachment 2, *Staff Dining Time/Temperature Control Sheet*

FORM CITATIONS

Temperature Control Sheet FSM_F1