



Food Service Manual

Effective Date February 1, 2017	Chapter Chapter 1
Amended	Operating Level Food Service Department
Supersedes FSM, Chapter 1 (2/1/14)	

Subject FOOD SERVICE MANAGEMENT		ACA Standards 4-4313; 2-CO-4C-01
Incarcerated Offender Access Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Public Access Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Attachments Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Office of Primary Responsibility Director of Food Services

I. PURPOSE

This chapter of the Food Service Manual provides protocols to ensure that the operation of Food Services within the Department of Corrections is managed efficiently and responsibly and that such service is provided within established procedures and standards. (2-CO-4C-01)

II. 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 shall follow all provisions of the Food Service Manual within the specifications of their contract. This manual shall 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 shall comply with applicable State and Federal laws and regulations, ACA standards, Board of Corrections policies, and DOC directives and operating procedures.

III. DEFINITIONS

Food Operations Director /Manager - A general term to refer to the highest ranking food service person in a facility - Food Operations Director or Food Operations Manager Senior

IV. PROCEDURE

A. Director of Food Services

1. The Director of Food Services is responsible for the statewide coordination of DOC Food Service Operations.
2. The Director of Food Services will assure statewide compliance with the Food Service Manual and all applicable regulations, procedures, and standards regarding sanitation, inventories, food quality, equipment maintenance, and purchasing.

B. Regional Food Service Field Directors

1. Regional Food Service Field Directors are responsible for the coordination of DOC Food Service Operations within their assigned facilities.
2. Regional Food Service Field Directors are to advise Regional Operations Chiefs, Regional Administrators, Wardens/Superintendents, and the Food Operation Directors/ Managers in the proper and most cost effective operations of each Food Service Department.
3. The Regional Food Service Field Directors along with the Regional Operations Chiefs, Regional Administrators, and Wardens/ Superintendents, who have primary responsibility for facility operations, will assure facility compliance with the Food Service Manual and all applicable regulations, procedures, and standards regarding sanitation, inventories, food quality, equipment maintenance, and purchasing.
4. The Food Service Field Directors are responsible for review, monitoring, and consolidation of required reports, training, and cost control of Food Service operations.

C. Food Services Registered Dietitian

1. The Registered Dietitian is responsible for the preparation of all Department of Corrections menus and recipes, provides nutrient analysis to ensure compliance with National Academy of Science's Recommended Dietary Allowances and ACA standards.
2. The Registered Dietitian:
 - a. Monitors all Department of Corrections facilities for compliance in the DOC Healthy Eating Plan
 - b. Monitors for compliance with all policies and procedures
 - c. Serves as dietary resource for Food Service staff, Health Services, and facility administrators

D. Food Operations Director/Food Operations Manager Senior

1. Food Operations Directors/Managers will manage and supervise all staff and offenders assigned to food service operations, and assure that all food service and sanitation procedures are followed.
2. Responsibilities include:
 - a. Ordering and reception of food products, equipment, and other needed supplies
 - b. Maintenance of adequate inventories
 - c. Development of preventive maintenance, cleaning, and sanitation schedules
 - d. Record keeping and reports
 - e. Development and supervision of work schedules and performance
 - f. Monitoring of food cost and other Food Service expenses
 - g. Compliance with ACA standards
 - h. Provision of on-site training to staff and offenders

E. Food Operations Assistant Directors

1. Food Operations Assistant Directors supervise Food Operations Supervisors and offenders assigned to Food Service operations.
2. Primary responsibilities include:
 - a. Food preparation
 - b. Sanitation
 - c. Work schedules and time records for Food Operations Supervisors
 - d. Reception of food and food supplies
 - e. Maintenance of equipment
 - f. Floor management of Food Service operations
 - g. Ensure the meal preparation and other food service activities are performed in accordance with policy and procedures
 - h. Assist the Food Service Director in ensuring that food costs are in compliance and supplies, labor and equipment are in compliance within the allotted budget
 - i. Act as administrator in the absence of the Director
 - j. Conduct training with the Food Operations Supervisors and offender staff

F. Food Operations Supervisors

1. Food Operations Supervisors will supervise offenders in the preparation of all foods in accordance with the master menu.
2. Primary responsibilities include:
 - a. Receive incoming food and supplies
 - b. Maintain sanitary conditions within the Food Service area

3. Other duties as designated by the Food Operations Director/Manager.

G. Food Service Management

1. In all facilities, a full-time staff member who is experienced in Food Service management supervises the Food Service Operation. (4-4313)
2. Supporting Staff (including Food Operations Supervisors and/or offender Food Service workers) should be sufficient in number to ensure preparation and service of meals in accordance with the procedures set forth in this manual.
3. Food Operations Supervisors should be assigned in sufficient numbers and at sufficient times so that all active areas of the Food Service operation are closely monitored and supervised at all times.
4. A sufficient number of offender Food Service workers should be assigned so that all aspects of the food preparation and service areas are efficiently and safely operated according to the needs of the facility and the procedures outlined in this manual. The number of offenders assigned to Food Service should be 10% to 15% of the total facility population.

V. REFERENCES

None

VI. FORM CITATIONS

None

VII. REVIEW DATE

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

The office of primary responsibility reviewed this Chapter of the Food Service Manual and no changes are needed at this time.

Signature Copy on File

11/29/16

Mark E. Engelke, Director of Food Services