



**Michael Reese**

## Corrections Food Services Program





## Guiding requirements for food service

- ✓ **Eighth Amendment**

- Prohibits jail officials from denying those in custody food or serving a nutritionally inadequate diet

- ✓ **Oregon Revised Statute 169.076**

- Ensuring three meals served with no more than 14 hours between meals

- Fed nutritionally adequate meals in accordance with a plan as reviewed by a Registered Dietitian

- Provide special diets as prescribed by medical practitioners

- Food is to be procured, stored, prepared and served under sanitary conditions

- ✓ **Multnomah County Environmental Health**

- Bi-annual health and sanitation inspections

- ✓ **Oregon Jail Standards**

- Guidelines which are based on legal requirements and sound corrections best practices



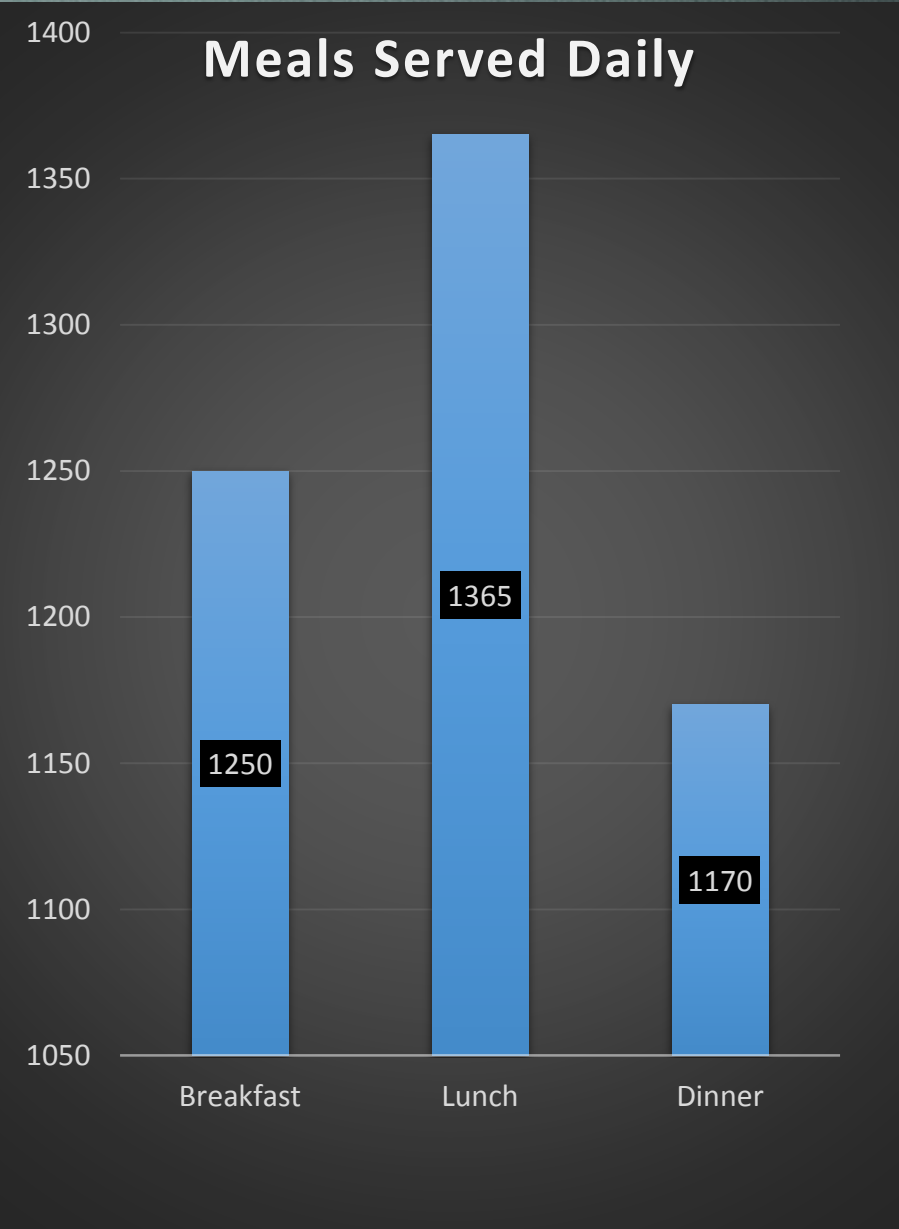
Meals served based upon average daily population during population census for each meal period

Meal service areas

MCDC  
Housing  
Transports  
Admissions/Booking

MCIJ  
Housing  
Transports  
Work Crews

MCHJ  
Court Holding (hot lunch only)  
Weekend custody program (lunch and dinner)





# MENUS

- ✓ 28 day-cycle menu for all facilities, transports and work crews
- ✓ Menus provide for nutritionally equivalent substitutions in the event a menu item is unavailable
- ✓ Menus require service of two hot meals at the MCDC and MCIJ each day and a hot lunch meal at the MCHJ
- ✓ Menus for cold meals must meet nutritional and caloric guidelines





# Therapeutic Diets

Medical and Dental diets are ordered for temporary or permanent health conditions

Restricts the types of diets and or types and amounts of foods

Diabetic/consistent carbohydrate

Renal

Pregnancy

Reduced sodium

Low cholesterol

Soft and liquid diets

Cardiac healthy diets

Diets prescribed due to allergies



Required source used for medical diets, current Nutrition Care Manual published by the Academy of Nutrition and Dietetics



# Religious Diets

Meal menus are established to provide alternate food service for those requesting alternative protein source for the purposes of religious beliefs and denominations. All meals are pork free and contain no pork by-products.

Providing Vegan and Vegetarian meals provisions for those observing their religious dietary requirements  
Providing for Eid al-Fitr feast which marks the breaking of month long fast

Vegan and Vegetarian meals are provided for those requesting this preference



# Nutritional Requirements

All menus are reviewed and certified by a Registered Dietitian as adjusted for age, gender, and activity according to Nutrient Recommendations and as required by the National Academy of Sciences to include detailing all RDA vitamins and nutrients as well as cholesterol, sodium and fiber content

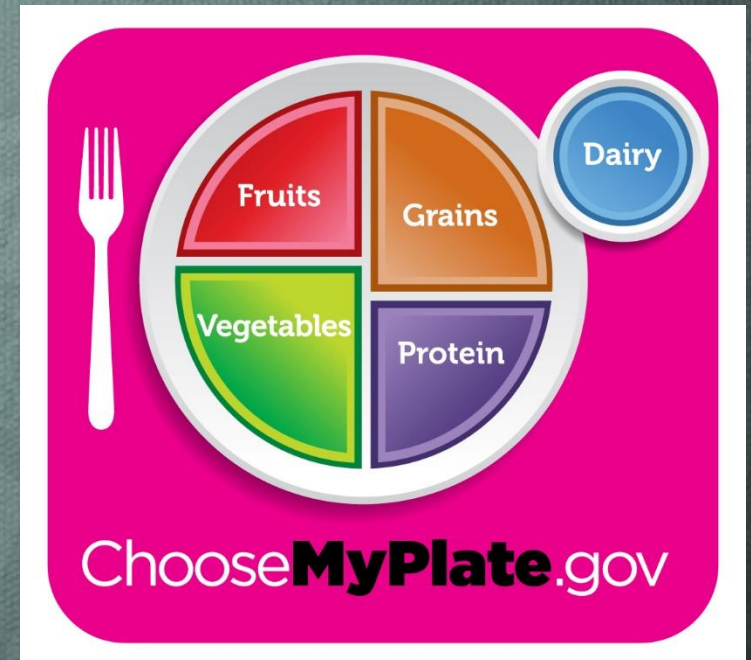
All menus must conform as closely as possible to the United States Department of Agriculture (USDA) Choose My Plate guidelines relating to menus and food composition, especially those relating to the amount fat, cholesterol, sodium and dietary fiber

Menus must contain no more than 2,300 mg sodium, less than 10% from saturated fatty acids and 30 mg per day of dietary cholesterol

## Daily Calorie Requirement

Minimum daily requirements for meals is 2,650 calories

Minimum daily requirements for Work Crews meals is 3,000 calories





# Work Opportunities and Education

- ✓ Basic food preparation/cooking skills
- ✓ Food handling sanitation standards
- ✓ General food service management

Corrections Counselors work with County Health Department for workers to achieve Food Handlers Card





# Support of Sustainability and Local Sustainable Agriculture

Effective waste management extends across corrections operations

- ✓ Purchasing
- ✓ Recycling
- ✓ Composting

*Franz*



*Spring Valley Dairy, Inc.*

