

DATE:	MAY 18, 2022
NUMBER:	K.5
SUBJECT:	MEAL QUALITY
RELATED SECTIONS:	K.1 , K.7

PURPOSE

To identify and provide meal quality.

POLICY

Food Services Division (FSD) commits to providing nutrient dense, high quality, and cost-effective food incorporated into the cyclical master menu for all incarcerated persons within the detention facilities. The menus are reviewed two times per year following NCCHC policy.

PROCEDURE

I. ADVANCED PREPARATION OF MENUS

- A. A four (4) week master menu cycle will be planned and developed by the FSD manager and FSD nutritionist. Menu selections will be based on the Recommended Dietary Allowances of the Food and Nutrition Board of the National Research Council and CAC Title 15.
- B. Following the completion of the menu and nutrient analysis by the FSD nutritionist and approved by the FSD manager, the menu will be posted and utilized by the FSD supervisors to prepare meals for a designated period of time. Any substitutions made in the preparation of meals will be noted on the meal preparation worksheet and menu and will be of equal nutritional value.
- C. A file of tested and standardized recipes will be maintained in the Central Production Center.

II. MEAL QUALITY

- A. All meals provided by the FSD will be quality control checked for correct portions, appearance, and flavor.
- B. The FSD nutritionist will provide a complete menu and nutrition analysis whenever the menu is reviewed for nutritional certification.
- C. It is the responsibility of the FSD supervisor or designee at each detention facility to review the quality of each meal prepared for service, and to remove any items that fail to meet FSD standards.