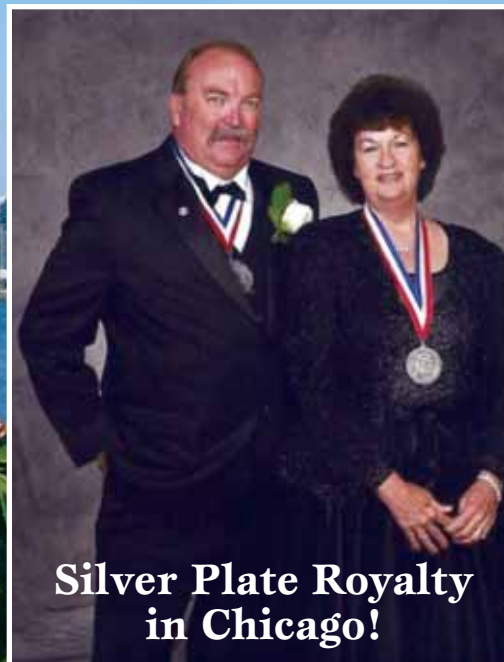


INSIDER

The Magazine of ACFSA, the Association of Correctional Food Service Affiliates

ACFSA 2010 Annual International Conference

August 22-25
San Diego, California



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President's Message

by Jim Hartman, CDM, CFPP

Time Flies—Thank You For A Great Year!

Where has the past year gone? It's hard to believe that it is conference time again and I am on my way to sunny San Diego. I hope to see lots of smiling faces when I get there. I know that the folks out there have been working hard to get things ready for this conference, and make it the best yet. So if you have not gotten your tickets yet, get moving and let's support the folks in California and show them that we appreciate the hard work they have put into this conference.

It has been my privilege to have worked with such a fine Board this past year and the Executive Director Jon Nichols and his team. This team has pulled together and worked to build this great association and keep us in the forefront of the Correctional Food Service market. Remember this is your Association, and the Board is here to carry out your ideas and move in the direction you feel we need to go. If



IT'S NOT TOO EARLY to mark your calendar for our next Conference to be held in Norfolk, Virginia from August 14-17, 2011. Start making plans to attend what will be a grand time for all.

you ever have any question or ideas please let them know. The Board is here to help you grow this Association and we need your input.

It is not too early to mark your calendar for our next Conference to be held in Norfolk, Virginia from August 14-17, 2011. So start making plans to attend what will be a grand time for all. 'Till next time, may you always walk in sunshine and have a cool breeze in your face, with your feet in the sand, a cold drink in your hand. ▲



Vice President's Message

by Benson Li

Let's Grow Together as an Inclusive Organization

ACFSA was formed in 1969 to enhance, represent, and promote the correctional segment of the food service industry. Our mission is to encourage standards of excellence and professionalism within its membership that will enhance the food service operations within our correctional system. We celebrated our 40th anniversary last year. It was a milestone for the Association. Our membership profile has evolved from mostly military cooks with great quantity cooking skills to food service professionals with appropriate education and training in all areas of the industry. We have Registered Dietitians, Food Service Administrators and Directors with extensive education and training in the industry. We have mandated standards and regulations to follow. We use computerized system for better efficiency in our daily operations. Our Professional Partners have developed new equipment and food items



ACFSA IS YOUR ASSOCIATION and the Board of Directors is here to serve you. Please tell us how we can serve you better, so that we can grow together as an inclusive organization.

daily for our needs. Cooking is no longer the only skill for our industry. We also have to learn how to collect information for food and technology for this changing industry.

Our Executive Director and the ACFSA Headquarters provide you with an excellent web-site, with extensive information ranging from membership rosters, chapters' information, discussion board, the INSIDER magazine, etc. Networking is at your fingertips. ACFSA is your Association, and the Board of Directors is here to serve you. Please tell us how we can serve you better, so that we can grow together as an inclusive organization. Please visit www.acfsa.org, your information highway of the correctional food service industry. ▲



Past President's Message

by *Teddie Mitchell, CCFP*

It's Been A Wonderful Journey

Love the different seasons in Wisconsin but always wonder why summer flies by and winter kind of drags....Perhaps we try to make up for time spent indoors and pack everything into those few months.

When the new Board is sworn in at the conference, I will no longer be part of it. My time on the Board also flew by and it has been an amazing experience. It has enriched both my personal and professional life.

It doesn't get much better, when you meet colleagues on a regular basis and are able to share ideas and stories. Together we have found ways to cut cost and through ACFSA I have learned about environmental issues and how to take better care of Mother Earth.

That's one of the reasons I started a vegetable garden for our jail and my goal now is, to use leftover food-stuff for the garden. There's a compost out there with my name on it!

My other goal is to get away from chemicals. We have a grease trap that collects all waste from garbage disposals etc. I have never checked into particulars of the system but I'm



MY AFFILIATION WITH ACFSA is helping me be more earth friendly. This has been a wonderful journey and I'll continue for a few more years until I can retire... in other words, I'll be around!

sure it is code for all kitchens. The holding tank happens to be right outside my office, where it is buried. This jail was built in 1994 and of course there's landscaping around the building; shrubs, grass and trees. Well, there's no grass growing over the tank and the first tree that was planted in that area died. That tells me that the chemicals we use are NOT earth friendly and I want to change that. Again, my affiliation with ACFSA and our Northern Lakes Chapter is helping me with that.

This has been a wonderful journey and I'll continue it for a few more years, until I can retire...in other words, I'll be around! Can't wait to go to the conference in San Diego, see you there! ▲



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ECI Incorporates Proper Nutrition in Inmates' Diets

Ever wonder how prison food tastes? Inmates may eat better and healthier than you think. The Food Service at the Eastern Correctional Institution located on the Eastern Shore of Maryland in Westover, MD was featured on Channel 47 News, WMDT, on April 14, 2010. The focus of the interview was to determine how institutional food in a prison compares to school food service.

Ms. Connie Shaff, Correctional Dietary Regional Manager and a member of The American Correctional Food Service Affiliates since 2006 was the key point of contact. Ms. Shaff has 27 years of State employment in Food Service, of which 6 have been in corrections. She holds a Master of Science with credentials in Health Care Administration. She is also a Licensed Registered Dietitian. Inside the Eastern Correctional Institution many may be surprised to see exactly what the inmates are eating and at what cost.

At 4:15 a.m. in the morning, the first meal starts at ECI. One of the biggest challenges at ECI is the budget. ECI gets \$3.7 million annually to feed approximately 3,600 people on a healthy diet approved by the USDA nutritional guide. "We're appropriated \$2.57 a day to feed inmates three meals. Currently, we are averaging \$3.22 due to the inflation and the cost of food," commented Ms. Shaff.

Officials agree they have found the solution to keeping the cost of food low so it does not lack in taste as well. When prison food is compared to many school lunches, Ms. Shaff feels their meals are considered better. Produce on the Eastern Shore of Maryland is purchased from area growers. Purchasing local corn, watermelon, cantaloupes, tomatoes, and squash help the economy and provides fresh from the field fruits, vegetables. "Our food is all prepared by scratch because when we prepare from raw ingredients, we can be more cost effective rather than buying already prepared heat and serve foods," stated Ms. Shaff. Food is a very important factor for inmates that are incarcerated.



They look forward to their meals. If their food is not good, they revolt. All of the food at the Eastern Correctional Institution is actually prepared by inmates. The Department has incorporated Religious diets into the special diets to accommodate Kosher meals. Food is prepared using certified kosher and fresh fruits/vegetables. Special meals approved for religious reasons are observed. The native Americans are celebrating Summer Solstice June 21 with bison purchased locally. The authenticity of the bison was guaranteed by a visit to the farm by Ms. Shaff, and James White dietary supervisor.

Inmates employed in food service provide training for new skills. For many of them, it is the first job they've had, and they are able to leave the prison with a new set of skills marketable in the restaurant industry.

On the actual day ECI was interviewed, they made 6,000 yeast dinner rolls, 5,000 cornbread servings, and 4,000 servings of pudding. It is one of two DPSCS facilities that have a cook-chill operation and a full operational bakery. The Dietary Department has 54 paid state employees and 300 inmate laborers in five kitchens, serving 11,000 meals per day. ▲

Information obtained from Connie J. Shaff, MSRD, LRD, Lt. MD DOC.



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My Silver Plate Experience

by Major R.J. "Jim" Beach

I am writing this to tell everyone in Correctional Food Service about my recent trip to Chicago to receive the IFMA Silver Plate Award, I want each of you JOIN in the celebration through my eyes.

My whole magical experience started when I was informed by Louise Mathews, Retired Chief of the San Diego Sheriff's Office Food Services Division, that she was going to nominate me for the coveted IFMA Silver Plate Award. I thought it was a sweet gesture on her part, I never imagined I would ever win.

On February 8th, the day after the Saints had won the Super Bowl, Larry Oberkfell called and informed me I had in fact won the Silver Plate Award in the "Specialty Category". Larry is the President and CEO of the International Food service Manufacturers Association. I was on such a high from the Saints victory, that all I could do was tell Larry about the Saints. I was almost speechless—two impossibilities happen-

ing in the same week! I hung up with him and immediately called Louise to tell her the news, She was so excited for me. Louise calmly began to tell me how I was going to be treated like royalty when I arrived in Chicago for the Awards Ceremony.

Louise told me I was going to need to go clothes shopping. I have never in my life had to pack so many clothes for a trip! I ended bringing three suits, a tuxedo, eight dress shirts, ten ties, and three pairs of shoes! NO shorts, and tee shirts this trip! For the two months before this trip, Louise kept telling me how wonderful it was going to be. She was so right.

Thursday, May 20th

The magic began when Angie and I were greeted by a Limousine Driver holding a sign with my name on it. This was only the beginning! We felt like Rock Stars! Thursday night we were picked up at the hotel and driven to The Carlton Club located in the Ritz Carlton. The seven award winners were treated to

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the video that was shot in our respective work places. We were shown our Silver Plates as well as our Silver Plate Medals. We were seated and served a five course meal of Foie Gras Terrine, Rhubarb Confit, Toasted Brioche—Pan Seared Halibut, Leek Fondue, Morel Mushrooms and Spring Peas, Herb Emulsion—Roasted Lamb Loin stuffed with Swiss Chard, Pommes Puree, Ratatouille Sauce—Selection of Artisan Cheeses accompanied by Seasonal Fruit Chutney and Walnut Raisin Bread—Cocoa Nib, Cremeux, White Chocolate Mint Parfait with Cocoa Sorbet. Now, this should be an indication of just how far over my head I was during all of this. I had NO CLUE of what I was being served! Every one else eating and seemed to be enjoying it, so I did too.

Friday, May 21st

We were picked up by our limousines and driven again to the Ritz Carlton where we attended the ALL INDUSTRY RECEPTION AND LUNCHEON. The luncheon included key food service industry association executives, members of IFMA's Board of Director's, select members of the trade Press and the International Gold and Silver Plate Society Trustees. Angie and I were joined by our own Ricky Clark, Jon Nichols, and Benson Li from ACFSA and once again we enjoyed a lunch of delicious and tasty things that I had only seen on TV. I couldn't pronounce the dishes, much less decipher the names. At this luncheon we were presented with our Silver Medal Medallions in preparation for the prestigious function that would follow on Monday. I was so excited that members of ACFSA were able to join me for my celebration.

Later that day we were picked up again by our Limousine (It still feels like a Steak House (a Premier Restaurant in Chicago). We dined on the largest steaks and baked potatoes imaginable. At this dinner function we dined with the IFMA's Board of Directors and our selection jury.

Saturday May, 22nd

Our Saturday was an open day, and I spent my time walking up and down the isles of the National Restaurant Association Show at McCormick Place. I was Joined by Barbara Wakeen and a College friend of hers while Angie made a new "best friend" with the shops on Michigan Avenue.

Saturday afternoon Angie and I wandered downtown Chicago looking for the "Billy Goat tavern and Grill" of Saturday Night

Live Fame (cheezborger, cheezborger, No Pepsi—Coke, no fries—chips). It looked like it was portrayed on the show. I asked the cook "how was he doing? to be polite" (just making conversation) and he yelled back "What are you, a Doctor?" After enjoying several adult beverages Angie went to order us some burgers and the cook asked her name. All of a sudden he began yelling "Jim" at the top of his lungs. After I realized he was yelling at me I turned and answered him. He then yelled across the restaurant "What are you cheap? Making her pay for it...." It was a very unique and colorful eatery to say the least.

(Continued on page 8...)



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My Silver Plate Experience... (Continued)

Sunday May 23rd

Sunday was yet another “once in a lifetime experience” as we were invited to another premier restaurant in Chicago—Charlie Trotters. We were once again served an excellent meal of food that I have no idea what I was eating, but I followed the lead of my table mates and enjoyed every bite. Every course was accompanied by a glass of wine. I don’t think I have ever had so many glasses of different wines with a meal!

Monday May 24th

Monday was the BIG DAY and Angie that started with the International Gold and Silver Plate 48th Annual General Meeting and Luncheon. Here I was presented with my Silver Plate pin and Apron. We had the chance to meet and mingle with several of the past Gold and Silver Plate winners. Louise Matthews joined us for lunch and was present for the apron and pin presentation. Once again it was so special to have someone from corrections join in this celebration with me.

Monday night was such a blur—It started at 5:15 pm for a wine tasting and pictures before the “Big Event”. My Sheriff, Marlin Gusman, dietitian Mary Goodwin, as well as many of my dear friends attended the awards celebration. Once again it was nice winning the Silver Plate, but it was extra special being surrounded by people who I have know in the correctional field.

Angie and I paraded into the Grand Ballroom to dim lights and cheering friends and hundreds of industry leaders were

there waiting to salute us!!!! It was an incredible feeling being honored in such a way. I was so very humbled to be there and to represent Correctional Food Service. I was seated at the Head Table in front of Past Gold Plate Winners. As we were introduced to the crowd, they played a video of each winner. My video followed the Silver Plate winner from the Hotel Segment! His video had waiters serving drinks outside by the pool in Puerto Rico, quite a contrast to mine which had Inmates serving Beef Stew on disposable plates! A specially designed, five course meal was served and the Gold Plate winner was announced. Timothy Dietzler, of Villanova University Dining Services was awarded the Gold Plate for 2010.

The magic didn’t stop after the Banquet. We were the guests of honor at a private reception with dessert wine and cordials for our guests and food service executives. The magical evening ended all too soon. But I needed to give my face a rest—I have never smiled so much! Tuesday morning came and once again a limousine was waiting to drive us back to reality.

I need to say it is such an honor for me to join the seven other Silver Plate winners from the field of corrections, as well as three other Louisianans. I did my best to show everyone how challenging correctional food service is, and how rewarding it can be. ▲



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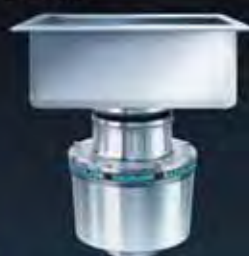
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The Silver Plate Makes a Lasting Impression

by Jon Nichols, ACFSA Executive Director

Earlier in the year, you may remember that I wrote about Major Jim Beach winning the coveted Silver Plate Award. To refresh your memory, and for those that may still not be aware of this prestigious accolade bestowed upon the stars of the Food Service Profession, here are some excerpts from the email that I sent.

I am sure that most of you are aware of the International Foodservice Manufacturers Association (IFMA). If you are not, IFMA's Mission is "To shape the future of foodservice by creating an environment for positive change and actionable solutions benefiting manufacturers and their foodservice channel partners."

To that end, each year the IFMA is dedicated to identifying Professionals within nine segments of the Food Service Industry for outstanding contributions and innovative talents and these individuals are recognized with the prestigious Silver Plate Award each May at the Gold & Silver Plate Awards Celebration in Chicago. This is the Food Service Industry's most coveted award of recognition save for one, the IFMA Gold Plate Award. From among the nine Silver Plate winners, one recipient will be chosen by secret ballot to receive, the IFMA Gold Plate Award with the winner revealed at the 2010 Gold & Silver Plate Celebration, May 24, 2010, at the Sheraton Chicago Hotel & Towers.

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Jim wrote an amazing recollection of his personal experience of winning the Silver Plate Award, that you will find in this issue of INSIDER. It sounds like it was quite a ride and you will get goose bumps reading about his and his beautiful wife Angie's "Rock Star Ride" in Chicago.



Now, I probably have you chomping at the bit to know why it is that I am telling you all this, right? Well, it is because ACFSA's very own Major Robert James "Jim" Beach, III is the 2010 Silver Plate Winner in the Specialty Foodservices category!

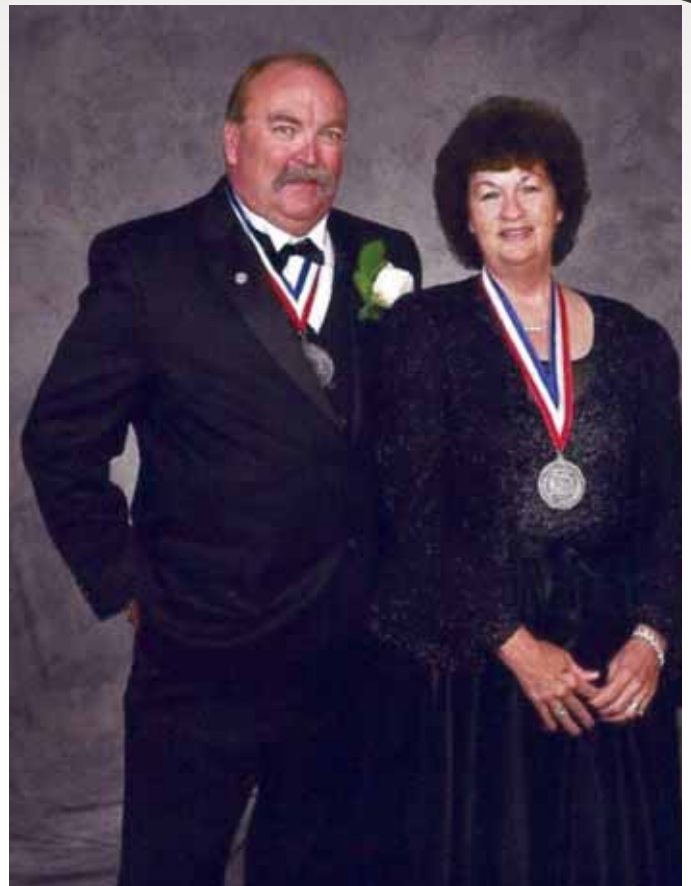
Jim has been a long-time member and support to ACFSA and we could not be more proud of this recognition. While ACFSA has many worthy candidates among its ranks, there are none that are more worthy and I think that IFMA made not just an outstanding choice, but the best choice for this category. Most of you have had the privilege of hearing Jim speak at our Annual Conference and/or Regional Conferences and all of you were no doubt moved by his harrowing first-hand account of his Hurricane Katrina experience printed on the pages of INSIDER magazine, so you know that there is no one of finer character to be considered for this honor.

Jim has recently been hard at work in New Orleans revolutionizing the Correctional Food Service Industry and the Food Service Industry at large in his own way and ACFSA would like to congratulate Major Robert James Beach, III on winning the 2010 Silver Plate Award and will be rooting for his selection as the 2010 Gold Plate Winner.

Jim wrote an amazing recollection of his personal experience that you will find in this issue of INSIDER. It sounds like it was quite a ride and you will get goose bumps reading about his and his beautiful wife Angie's "Rock Star Ride" in Chicago.

I wanted to take a moment to express how honored I was to have the opportunity to be in attendance for this spectacle. And spectacle it was, with lights, music, video presentations, speeches, as well as honored guests including many past Silver and Gold Plate winners. I sat at a table with Past Silver Plate winner and longtime ACFSA Members and champion, Louise Mathews and Jim's Sheriff at Orleans Parish, Marlon Gusman and Warehouse Director Mary Goodwin as well as a number of ACFSA Professional Partner supporters.

It was the first time that I have been able to attend the Silver Plate Award function, and I hope that it won't be the last. As I stated, there is nobody more deserving of this honor, but it doesn't mean that we don't have a myriad of members that meet the criteria and should be recognized for their hard work



Jim Beach 2010 Silver Plate Award winner poses with past winner, Louise Mathews.

and commitment to excellence in the Correctional Food Service Industry. It was a proud moment for Jim and his family, but it was also a proud moment for Jim's colleagues and peers within the Correctional Food Service Industry to have a light shone on the important and all-too-often unnoticed work that they do each and every day. I hope that wherever appropriate and whenever possible our Correctional Food Service family members are nominated for this outstanding achievement. ▲



Jail Garden

Cuts Food Costs, Provides Variety

by Tim Thielan, Northern Lakes Chapter

The Ashley County Jail is cutting its food budget through improvements to its seasonal garden. Unlike previous years, Ashley County Sheriff David Johnson said this year's garden will be irrigated through a 160 foot deep well. In past years, Johnson said the garden suffered from either too much or too little rain. The well, he said, will allow the department some control when rain is scarce.

Asked what initiated the annual garden, Johnson said, "I've never not had a garden and brought that concept here [Ashley County Detention Facility]. I saw we had the acreage, and it was not being utilized."

The sheriff said the garden does more than reduce food costs; it also provides non-violent inmates volunteering in the garden an outlet. "It gives these men an opportunity to come outside; out of their jail cell, get fresh air, and wear themselves down so they don't fight and tear up the jail," he said.

Johnson said costs to the department for maintaining the garden are minimal. By utilizing inmate labor, the sheriff said the sole cost to the department is seed and fertilizer. "Chemicals are not used in the garden," he said, adding the produce is 100 percent natural. As an incentive and to meet the daily calorie requirements of a working person, Johnson said inmates who volunteer in the garden receive a second serving during meals. The sheriff said inmates weed and harvest cucumbers, squash, and potatoes twice a week.

The sheriff estimated, by supplementing meals with the produce, the department will average less than \$2 per inmate. Sheriff Johnson said the garden is four and a half acres and in addition to the produce being harvested also contains black eyed peas, watermelons, corn, cantaloupe, tomatoes, and okra. Johnson estimated that within the month as plants reach full maturity, the facility will rely solely on its own produce.

The sheriff said excess produce will be frozen and stored except for things that cannot be stored by freezing. Those, he said, will be donated to organizations such as the senior citizen centers throughout the county. Johnson said, corn, for example will be stored by cutting off the ends and freezing it in the husk while black eyed peas are shelled and okra and squash are sliced and placed in air tight containers.

With \$100,000 in the department's annual food budget, Johnson said through the garden and other minor changes the department has 72 percent remaining in the department's budget for the year.

One change this year, he said, is the reduction of costs by substituting powdered milk for whole milk. The cost of whole milk, he said is 35 cents per serving compared to eight cents a serving for powdered.

Asked how the majority of inmates are reacting to the substitution, Johnson said, "Some don't like it, but they're growing to like it. It is a jail; powdered milk is the menu. We are meeting the dietitian's recommendations and law enforcement standards."

Unlike whole milk, Johnson said powdered milk has a shelf life of one year. In addition, he said, the department is also cutting costs by buying lunch meat in bulk.

Johnson said the department purchased a tiller and a planter for the garden. He said plans are also underway to install a small break area for the inmates. The area, he said will consist of a canopy and two picnic tables. Currently, he said, inmates stand or sit where they can find a shaded area. While inmates working in the garden are allowed a break every 30 to 45 minutes, Johnson said, there is no set time for water breaks. "They can have water anytime they want it," he added. ▲



Keeping a Positive Attitude in Challenging Times

by Nancy V. Porter, RD, LDN

The hot summer is upon us again. I have tried to find a cooler place to be, rather than my home in North Carolina. I am in upstate New York along the Hudson River in the fruit tree valley. But it is hot here too, only less humid.

In listening to the TV news, reading the newspapers, we are all being affected by the turmoil from which our great country is trying to recover. Usually Corrections seems to be able to survive the downturn of the economy and just tighten one's belt and be thrifter. This time it seems to be even more difficult.

I realize that keeping a positive attitude is a challenge when one is wondering if their job will be there tomorrow. Families are affected, health is affected, and one becomes more disgruntled. It is hard to tell one to study and read articles on how others have managed the bad times.... But these messages do invigorate, as positive reaction, if one can step up and start anew.

Our Association, ACFSA, is a great source to rely on and ask members for assistance, learn what they are doing to solve problems. There just might be an answer you could apply to your situation.

Self improvement is always a way to enable one to change. Our association has a self improvement program which can motivate one to be a better manager. It is a stepping stone to further education which can only help one become a better

leader. Education can provide you with the additional confidence you need to advance in your career.

Costs are always a factor in anything we do, but advancing your education becomes yours. Share with your supervisor the opportunities ACFSA can provide with this self-improvement course. I am sure that if they can possibly provide you with the financial assistance, they will.

This issue of the INSIDER will appear the same time we are at the conference in San Diego, California. Let's make every effort to attend this very important part of ACFSA... New officers to be installed, new ideas to be learned to assist us in our jobs, new vendors to visit at the vendor show, and great interactions between members, old friends and new. ▲

See you in California!

“Costs are always a factor in anything we do, but advancing your education becomes yours. Share with your supervisor the opportunities ACFSA can provide you.”

MRSA

Food Service Safety and Hygiene Practices

by Barbara Wakeen, MA, RD, LD, CCFP, CCHP

MRSA (methicillin resistant staphylococcus aureus) is a staph infection that is resistant to certain antibiotics such as Methicillin, Penicillin, Ampicillin and Amoxicillin. MRSA appears most commonly in health care settings, but also communal environments such as corrections and schools.

MRSA is transmitted through direct physical contact with an infected person, contact with contaminated surfaces and sharing contaminated items. It is not spread through coughing unless the infected person has pneumonia.

A recent query sparked a listserv discussion on 'use of disposables or special procedures for MRSA' when a food service manager was alerted to an inmate with open sores eating in the dining hall; thus, raising the concern for use of disposables, safe practices and prevention of cross contamination. Corrections listserv responses from state and county agencies were varied:

- Isolate in segregation and serve on disposables while there is active drainage of the wound.
- Isolated from the rest of the population and are placed on disposable tray set-up.
- According to our RN, disposables are still required.
- Tray delivery if confined to a cell or hospital room. Once out of isolation, they eat in the common area.
- More than one responded they were not notified if a 'special' tray is needed for someone with MRSA.
- Facility procedure for 'anyone in isolation' – be it medical, safety or security are requested by the medical provider/corrections officers to put "isolation" meals in disposable trays at all times.
- In Pennsylvania, anyone with MRSA is to be fed on paper/disposables—confirmed through the health department... don't know if it varies for corrections, but with the rate of TB and other communicable diseases in prisons, I don't think they are going to change their ruling.—Leslie Grant MS, RD, LDN, NHA
- Florida DOC does not have a policy or procedure to supply Styrofoam or disposables to inmates with MRSA. Referencing CDC' 2007 Guidelines on "I.I.M. Dishware and eating utensils...(see below.) CDC has found no contamination due to eating utensils provided that they are washed and sanitized properly after use, and the trays are infection control handled:

- To serve trays: wash hands and glove up.
- To pick trays up: wash hands and glove up.
- Kitchen inmates wash hands and glove up, then dump, rinse and place the trays and eating utensils in the dishwasher for proper cleaning and sanitizing.
- Sanitize food carts.
- Minnesota DOC has adopted the 2005 Federal Bureau of Prison (FBOP) Guidelines for MRSA contact precautions in Food Service:

*"No special requirements are indicated for eating utensils. Disposable or reusable utensils may be used. The use of detergent and washing procedures for decontamination are sufficient."*¹

The MN DOC will follow these guidelines for MRSA with regards to facility-wide use of reusable dishes and eating utensils. General cleaning and sanitizing procedures, chemical monitoring, and food service worker training and supervision are continuous standard precautions employed by Food Services. Disposables will only be used when requested by Health Services for specific offender situations.

Food service workers are protected from exposure to any MRSA-soiled dishes by following required worker precautions, specifically glove and apron use, proper hand washing and eating/drinking guidelines. Therefore, soiled dishes returned to the kitchen do not need to be separated or labeled.

Additionally, food service workers are monitored for open wounds and skin infections. Those with suspected or confirmed contagious MRSA will be removed from their duties until they are no longer infectious.²

CDC Guidelines, 2007

2007 Guideline for Isolation Precautions: Preventing Transmission of Infectious Agents in Healthcare Settings

I.I.M. Dishware and eating utensils—The combination of hot water and detergents used in dishwashers is sufficient to decontaminate dishware and eating utensils. Therefore, no special precautions are needed for dishware (e.g., dishes, glasses, cups) or eating utensils; reusable dishware and utensils may be used for patients requiring Transmission-Based Precautions. In the home and other communal settings, eating utensils and drinking vessels that are being used should not be shared, consistent with principles of good personal hygiene

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Food service workers are protected from exposure to any MRSA-soiled dishes by following required workers precautions, specifically glove and apron use, proper hand washing and eating/drinking guidelines.

and for the purpose of preventing transmission of respiratory viruses, Herpes simplex virus, and infectious agents that infect the gastrointestinal tract and are transmitted by the fecal/oral route (e.g., hepatitis A virus, noroviruses). If adequate resources for cleaning utensils and dishes are not available, disposable products may be used.

FBOP Guidelines, 2010

Management of Methicillin-Resistant Staphylococcus aureus (MRSA) Infections Federal Bureau of Prisons Clinical Practice Guidelines, February 2010

Food handlers—All inmate food handlers should be advised on the necessity of self-reporting all skin infections, no matter how minor. Food handlers should be routinely examined for visible skin infections. Food handlers with suspected or confirmed contagious MRSA should be removed from their duties until they are no longer infectious.

Activities and Visitors—Inmates with MRSA infections may be excluded from certain activities on a case-by-case basis. For example, an inmate with a draining shoulder wound should be restricted from recreation activities, but might be allowed to eat meals in the cafeteria if the drainage is contained. Restriction of visitors is rarely indicated and should be handled on a case-by-case basis, in consultation with the infection control officer.³

Summary

Procedures to address MRSA vary across the country. Infection control procedures in food service should emphasize proper hygiene, hand washing, use of gloves and proper sanitation. There are no special requirements for trays and eating utensils provided there are sufficient means to clean and sanitize. Inmate food service workers diagnosed with MRSA should discontinue working until they are free from infection. ▲

Reference:

Siegel JD, Rhinehart E, Jackson M, Chiarello L, and the Healthcare Infection Control Practices Advisory Committee, 2007 Guideline for Isolation Precautions: Preventing Transmission of Infectious Agents in Healthcare Settings <http://www.cdc.gov/ncidod/dhqp/pdf/isolation2007.pdf> Page 62, Accessed 6/11/2010

Meetings

Dietitians in Corrections Networking Luncheon

August 23, 2010

ACFSA International Conference

San Diego, CA

For more info. contact bwakeen@neo.rr.com

NCCHC

October 9-13, 2010

National Conference on Correctional Health Care,
Las Vegas, NV

For more info. visit www.ncchc.org

2010 FNCE

November 6-10, 2010

ADA's Food and Nutrition Conference and Exhibition
Boston, MA

www.eatrightma.org

Membership Information

If you would like to be added to the Dietitians in Corrections networking EML, please email me directly at bwakeen@neo.rr.com. This is an informal discussion group and your name/email address will be listed in each email sent to the group. You do not have to be a dietitian to be on the list.

If you are interested in joining the Corrections Sub-unit or if you are already a member and want to subscribe the DHCC EML or be listed in the directory, visit the DHCC web site at www.dhccdp.org. Emails communicated through this group sent through a private email address.

Footnotes:

1. Source: FBOP, Management of MRSA Infections, Clinical Practice Guidelines, August 2005 www.bop.gov/news/PDFs/mrsa.pdf
2. Developed by Sheila Packwood, RD, LD, for the MN DOC's Food Service and Nutrition Manual.
3. <http://www.bop.gov/news/PDFs/mrsa.pdf>, pp 7, 11. Accessed 6/11/2010



FSIS Food Recalls

Who regulates food products? The Food Safety and Inspection Service (FSIS) within the U.S. Department of Agriculture inspects and regulates meat, poultry and processed egg products produced in federally inspected plants. FSIS is responsible for ensuring that these products are safe, wholesome, and accurately labeled. All other food products are regulated by the Department of Health and Human Services' Food and Drug Administration (FDA).

What is a food recall? A food recall is a voluntary action by a manufacturer or distributor to protect the public from products that may cause health problems or possible death. A recall is intended to remove food products from commerce when there is reason to believe the products may be adulterated or misbranded.

How are unsafe products discovered? There are four primary means by which unsafe or improperly labeled meat and poultry products come to the attention of FSIS:

- The company that manufactured or distributed the food informs FSIS of the potential hazard;
- Test results received by FSIS as part of its sampling program indicate that the products are adulterated, or, in some situations, misbranded;
- FSIS field inspectors and program investigators, in the course of their routine duties, discover unsafe or improperly labeled foods; and
- Epidemiological data submitted by State or local public health departments, or other Federal agencies, such as the Food and Drug Administration (FDA) or the Centers for Disease Control and Prevention (CDC) reveal unsafe, unwholesome or inaccurately labeled food.

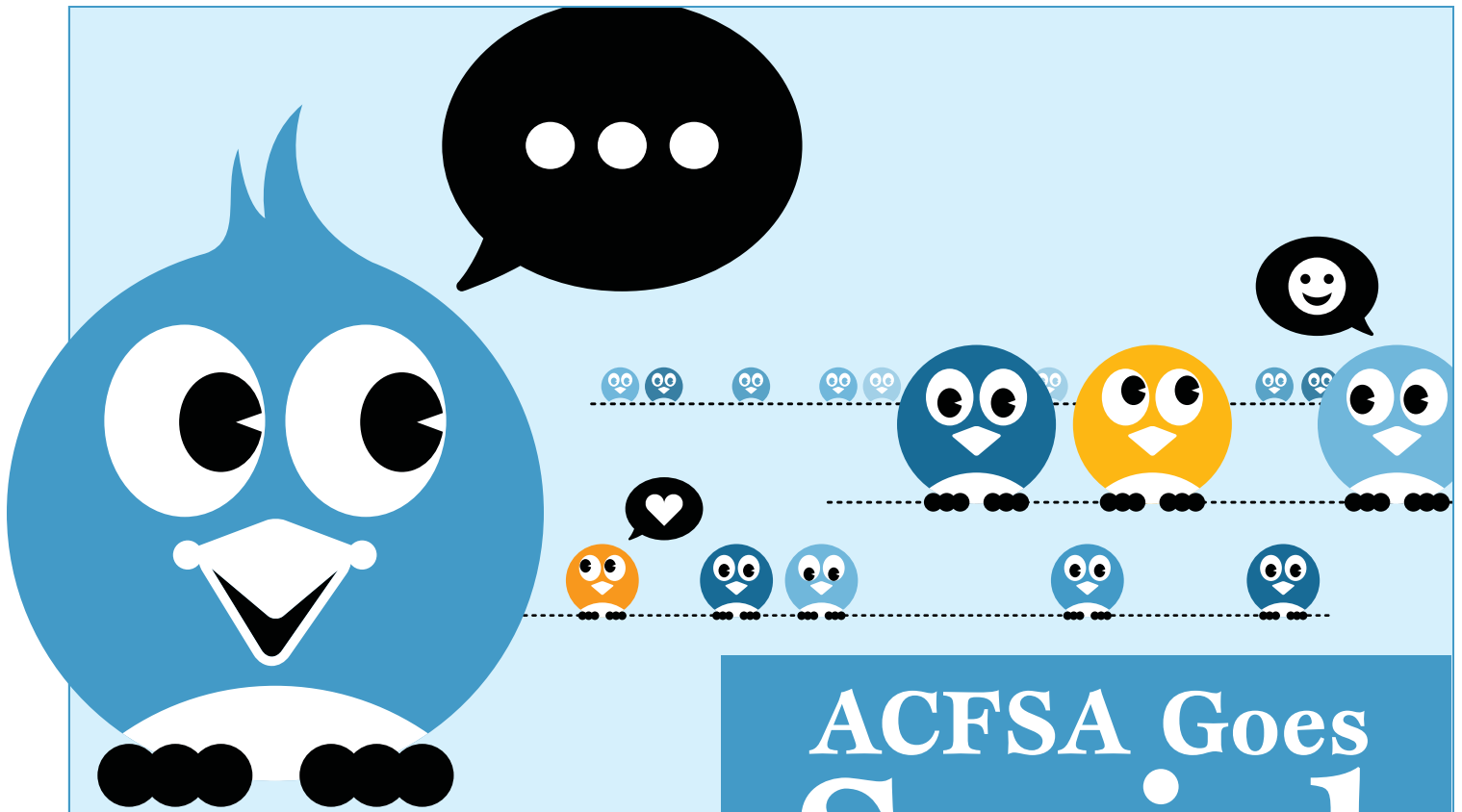
As soon as FSIS learns that a potentially unsafe or mislabeled meat or poultry product is in commerce, the Agency conducts a preliminary investigation to determine whether there is a need for a recall.

Where can consumers find information on recalls? For additional information on recalls of food and other products, consumers may receive information from the following:

- The USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854); or via email at: mphonenumber@usda.gov;
- Via email subscription on the FSIS homepage, or from www.govdocs.com/service/multi-subscribe.html?code=USFSIS; and
- For information on all government recalls, got to www.recalls.gov. ▲

Source: Adapted from www.fsis.usda.gov/Fact-Sheets/FSIS_Food_Recalls/index.asp

A food recall is a voluntary action by a manufacturer or distributor to protect the public from products that may cause health problems or possible death.



If you have been spending any time on the internet in recent years, or if you watch television you may have noticed the increase in social networking sites for every age group and personal taste imaginable. My Space, while not the first, gained incredible popularity and became the voice of a younger generation as well as a launching ground, for better or worse, for performance artists, singers, socialites, etc. My Space was an instant hit and gained immense popularity.

If you ever had the opportunity to visit My Space and look up friends or acquaintances, you are aware that every page is unique to the individual, and creativity reigns supreme. In many cases it can be a sensory overload if you are not ready for it and it doesn't always appeal to everyone. So along came Facebook. Facebook has the same basic principle of My Space as it relates to social networking, but everyone's page is the same and you are not bombarded with a wall of sound when you visit someone's home page. It is easy to join and easier to set up and invite friends and colleagues to your page. Now you had a place where you could keep tabs on friends and family and even Professional acquaintances hopefully without offending them. Recently, Facebook became the most visited site on the internet, so talk about being popular!

With the amount of traffic that visits Facebook daily, it is becoming a "go-to" tool for businesses and professionals looking for better and easier ways to hook up to an ever-expanding network of connections. With this in mind, ACFSA has established a Group Page on Facebook. For those of you that already use Facebook for personal and/or business contacts you know how much fun it can be and how easy it is to stay informed. If you're not on yet, it is time for you to jump in the pool! The office will use this means to keep you current

ACFSA Goes Social

by Jon Nichols, ACFSA Executive Director

on meetings and events relative to the Correctional Food Service Industry and for Association business. You will be able to have discussions on upcoming meetings, events about the Industry or just have some dialogue with friends. You might even have the chance to reconnect with old friends and colleagues!

For some, Linked In has become a favorite site of choice to make social connections. Cognizant of this, ACFSA also has set up a page on Linked In. You will have many of the same opportunities to interact on this site, so if you prefer it to Facebook, please make it a point to visit. Or you probably want to join both!

If you are having trouble finding the pages, look for the links on our ACFSA website. And please don't forget the ACFSA Message Boards at www.ACFSA.org which are exclusive to ACFSA Members and remain the best option for you to interact with your specialized Professional colleagues! ▲

Please visit today and join ACFSA's new Social Clubs on LinkedIn and Facebook





San Diego

2010

Annual International Conference

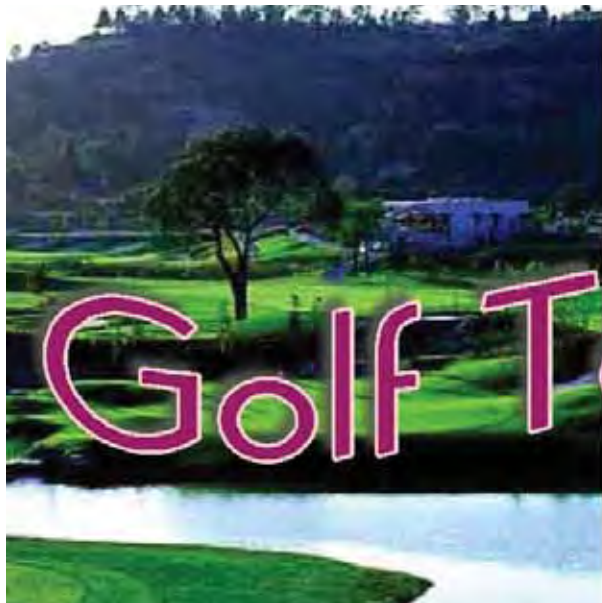
**SURVIVING AND THRIVING
IN A DIFFICULT ECONOMY**

**August 22-26, 2010
San Diego, California**

ACFSA 2010 International Conference Agenda

(Subject to Change)

<u>SUNDAY, AUG 22</u>		<u>TUESDAY AUG 24</u>	
6:15 AM -	Golf Tournament, Riverwalk Golf Club	8:00 AM – 9:45 AM	General Session Cindy Burns: Management Courage <i>(Nobody said it would be this much of a challenge!!)</i>
8:00 AM – 5:00 PM	Food Safety Manager Certification Class National Registry of Food Safety Professionals	10:00 AM – 3:00 PM	Vendor Show
1:00 PM – 5:00 PM	Registration	3:30 PM – 5:00 PM	Regional Cook-Off Challenge
5:00 PM – 5:45 PM	First Time Attendee's Orientation Board Members & Past Presidents Welcome First Timers	6:00 PM – 7:00 PM	Chapter Photos
6:00 PM – 8:00 PM	Opening Reception - All Members	7:30 PM – 11:30 PM	Awards Banquet & Entertainment
<u>MONDAY, AUG 23</u>		<u>WEDNESDAY AUG 25</u>	
7:30 AM – 5:00 PM	Registration	6:30 AM – 7:30 AM	Fun Walk & Run - Sponsored By Good Source
8:00 AM – 9:00 AM	Breakfast, Opening Ceremonies, Welcome: Sponsored by CAMBRO	8:00 AM – 8:45 AM	Break Out Sessions 03 Hank Simmons/Shannon Withers: The Foodservice Stereotype Shawna McNally, MPH, RD: Celiac Disease and the Gluten Free Diet Sgt Sanchez/Lt McCalla: Addressing Performance Deficiencies
9:00 AM – 10:00 AM	Keynote Speaker, Richard Weintraub: EAT AND BE MERRY The Mind, Body, Spirit, Food Connection	9:00 AM – 9:45 AM 10:00 AM – 10:45 AM	Break Out Sessions - Repeat 03 Break Out Sessions - Repeat 03
10:45 AM – 11:45 AM	Vendor's Meeting - Professional Partner Representatives Only	11:00 AM – 12:00 PM	Lunch (On Your Own)
10:15 AM – 11:00 AM	Break Out Sessions 01 Matt Upton & Bonne Hanson: Your Perception is Your Reality Janette McMillin: Cost Effective Diet Menu Planning Panel Discussion: Equipment Standards For Corrections	12:00 PM – 1:00 PM	Nancy Porter, RD, LDN - CFSM Program CCFP Committee - CCFP Certification Benson Li - How to Become a Food Safety Trainer
11:15 AM – 12:00 PM	Break Out Sessions - Repeat 01	1:15 PM – 2:00 PM	Break Out Sessions 04
12:00 PM – 1:00 PM	Lunch (On Your Own)		Ron Baldwin/Capt Marhoefer: Religious Diets Ray Bullock: Correctional Applications for Cook-Chill Matt Upton & Bonne Hanson: Opposition or Opportunity? Jessica Vononi & Sharone Story: Menu Trends
1:00 PM – 1:45 PM	Break Out Sessions 02 SoCal Gas Co: Energy Efficiency Standards for Kitchen Equipment Larry Mendez/Kurt Greiner: Opportunity Purchases W/CAL-CARD Ricky Clark: What's In Your Baggage?	2:15 PM – 3:00 PM 3:15 PM – 4:00 PM	Repeat 04 Repeat 04
2:00 PM – 2:45 PM	Break Out Sessions - Repeat 02		
3:00 PM – 4:00 PM	Regional Roundtables Region I - IV and Federal Bureau of Prisons (Till 4:30 PM)		
4:00 PM – 5:00 PM	ACFSA International Business Meeting		
		<u>THURSDAY, AUG 26</u>	
		7:30 AM – 12:30 PM	Certificates of Attendance
		8:00 AM – 11:00 AM	Tour: San Diego Sheriff's East Mesa Central Production Center
		8:00 AM – 1:00 PM	Board of Director's Meeting



Golf Tournament

ACFSA Tournament AUGUST 22, 2010 RIVERWALK GOLF CLUB

**Tournament is open to all
Members, Professional
Partners, Friends & Family!**

\$90 Entry Fee per Golfer
Includes Golf, Cart, Food & Prizes!

**4 Person Scramble
Meet at 6:45 a.m.
Tee Off at 8:00 a.m.**

**Prizes Include:
Top 3 Teams
Longest Drive
Closest to the Pin**

Riverwalk Golf Club
1150 Fashion Valley Rd.
San Diego, CA 92108
Phone: (619)296-4653
www.RIVERWALKGC.com

**Golf Tournament Registration Package
Registration Deadline is August 10, 2010**

To register, please fill out this form. Make checks Payable
to **California Chapter – ACFSA** and mail to:

Myron Wiley, 926 W Petunia, Farmersville, CA 93223

Ph: (800)848-8160 ● FAX (559)747-8316

Email: myronw@joneszylon.com

Name _____

Address _____

Phone _____

Name _____

Address _____

Phone _____

Name _____

Address _____

Phone _____

Name _____

Address _____

Phone _____

*Cost is \$90 per Golfer. Please include your check for each Golfer when returning
this registration form. Every effort will be made to keep teams together so get
your registration in early and plan on having a great time!*

*All checks must be payable in US currency to the CALIFORNIA CHAPTER – ACFSA.
Thank you for your contributions! Your donation and participation make the
difference to our success and we look forward to seeing you in San Diego!*

*Questions? Please contact Don Perkins at (559)992-7100 ext. 5762
or Myron Wiley at (559)280-8115 or email at myronw@joneszylon.com*

ACFSA Official Conference Hotel



500 Hotel Circle North
San Diego, California 92108

Tel:(619) 291-7131 ● Fax: (619) 291-3584
Reservations: 1-800-77-ATLAS

Town and Country Resort & Convention Center

ACFSA will be using the beautiful Town and Country Resort & Convention Center as it's Headquarters for the 2010 Annual International Conference. We have a terrific rate of \$110 per night so book early!



DIRECTIONS TO HOTEL

*Interstate 8 East (El Centro) - Exit 2nd Hotel Circle
Exit and turn left going under the overpass.*

*Interstate 8 West (Beaches) -
Exit Hotel Circle and turn right.*

*Interstate 5 North or South - Exit onto Interstate 8
East (El Centro) and exit 2nd Hotel Circle exit,
turn left continuing under the overpass.*

*Interstate 805 North or South - Interstate 15 North
or South & Hwy 163. Exit onto Interstate 8 West
(Beaches), exit Hotel Circle and turn right.*

ACFSA 2010 Annual International Training Conference & Expo

August 22-26, 2010 • Town & Country Hotel & Resort • San Diego, California



OFFICIAL ACFSA CONFERENCE REGISTRATION FORM

Name _____

Nickname for Badge _____ First ACFSA Conference? (circle) Yes No

Position _____

Facility/Company _____

Mailing Address _____

City _____ State _____ Zip _____

Email Address (MANDATORY) _____

Contact Phone (MANDATORY) _____

Phone for publication (OPTIONAL) _____

Guest Name _____

Guest Name _____

Guest Name _____

REGISTRATION FEES				
<i>Number of Attendees</i>	<i>Type of Registration</i>	<i>Registering Before July 30, 2010</i>	<i>Registering After July 30, 2010</i>	<i>Amount Due</i>
	ACFSA MEMBER	\$195	\$225	
	ACFSA NON-MEMBER	\$275	\$300	
	GUESTS (INCLUDES FRIENDS, RELATIVES ONLY)	\$110	\$130	
	ACFSA PROFESSIONAL PARTNER REGISTRATION *	\$250*	\$275*	
	NON-MEMBER VENDOR REGISTRATION *	\$375*	\$400*	
	MARKET RESEARCH FEE - ALLOWS ACCESS TO VENDOR SHOW FOR (VENDOR) ATTENDEES *	\$150*	\$175*	
	ONE DAY MEMBER AND NON-MEMBER (FOODSERVICE EMPLOYEES ONLY) PLEASE SPECIFY DATE:	\$70	\$95	
	VENDOR SHOW ONLY (FOODSERVICE EMPLOYEES ONLY)	\$25♦	\$30♦	
	SANITATION CERTIFICATION PROGRAMS NATNL REGISTRY OF FOOD SAFETY PROFESSIONALS CLASS INCLUDES BOOK AND ALL MATERIALS	\$40	\$40	
	SANITATION RECERTIFICATION PROGRAMS NATNL REGISTRY OF FOOD SAFETY PROFESSIONALS CLASS INCLUDES BOOK AND ALL MATERIALS	\$40	\$40	
TOTAL DUE (FULL PAYMENT MUST ACCOMPANY COMPLETED REGISTRATION FORM)				

♦ - IF THERE ARE FIVE OR MORE ATTENDEES FROM THE SAME FACILITY ATTENDING CONFERENCE, THEY WILL RECEIVE A 25% DISCOUNT. THIS DISCOUNT APPLIES ONLY TO FOODSERVICE PROFESSIONALS ATTENDING THE VENDOR SHOW

* - ONLY VENDORS WHO WORK FOR COMPANIES THAT HAVE NEVER ATTENDED OR EXHIBITED AT AN ACFSA CONFERENCE MAY ENTER VENDOR SHOW. **ABSOLUTELY NO SOLICITATION** WILL BE ALLOWED FROM ANY TYPE OF PERSON, COMPANY OR PUBLICATION. THOSE CAUGHT WILL BE ESCORTED FROM THE SHOW OR CONFERENCE WITH NO REFUND GIVEN.

CANCELLATIONS
CANCELLATIONS REQUESTED IN WRITING TO ACFSA WILL BE GIVEN A FULL REFUND IF RECEIVED ON OR BEFORE JULY 16, 2010. CANCELLATIONS RECEIVED AFTER JULY 16, 2010 & NO-SHOWS WILL NOT BE REFUNDED.

REGISTRATION
REGISTRATION WILL BEGIN SUNDAY, AUGUST 22, 2010 AT 1:00 P.M. BADGES, PROGRAMS AND OTHER MATERIALS WILL BE PROVIDED AT THAT TIME. PLEASE BE AWARE THAT NO CONFIRMATIONS WILL BE SENT.

PLEASE NOTIFY ACFSA OF ANY SPECIAL DIETARY REQUIREMENTS. SEND THIS INFORMATION WITH REGISTRATION AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

QUESTIONS? (818)843-6608
WWW.ACFSA.ORG

PAYMENT INFORMATION - If paying with a check, make payable to **ACFSA**. Check # _____

Send Payment to: **ACFSA, 210 N. Glenoaks Blvd., Suite C, Burbank, CA 91502**
Those paying with Credit Card, Fill in information below and **FAX to (818)843-7423**

Credit Card Number _____ Expires _____ V-Code _____

Billing Address _____ Billing Zip Code _____

Name on Card _____ Signature of Cardholder _____



Not Yet A Member of ACFSA?

The ACFSA is an International Professional Association created to serve the needs and interests of Foodservice Personnel in the correctional environment. The Association brings together highly-skilled Foodservice Professionals who are interested in the common goal of providing nutritious, cost-efficient meal service for confined populations.

By joining ACFSA, you will keep up-to-date on trends in the industry through INSIDER magazine and other special mailings. At ACFSA conferences, you will sharpen your leadership and management skills, as well as gather practical information to put to use in your daily operations. ACFSA publications and conferences will also expose you to new ideas concerning foodservice equipment, food products, specialized services, cost management and many other topics that are important to you. You will meet other professionals in your field with whom you will be able to exchange information and experiences and build a network of contacts who can be called upon--a network that includes many of the top correctional food professionals throughout the United States, Canada and a growing number of other countries. You will also be supporting ACFSA's effort to strengthen and increase recognition of correctional foodservice personnel as professionals.

Membership Options

Professional Foodservice Member:

Persons actively engaged in correctional food or farm service operations is eligible to become a professional foodservice member. Professional foodservice members may vote for and hold Exec. and Reg. Director positions on the Board of Directors. **Annual dues: \$79**

Institutional Member:

Correctional Facilities. The membership is not carried in the name of a specific person, but the institution is entitled to privileges of active membership by appointing a representative who has the power of one vote for and may hold Executive or Regional Director positions on the Board of Directors. **Annual dues: \$134**

Retired Member:

Retired correctional foodservice professionals who are not currently industry consultants, manufacturers' representatives or employed in any capacity by Companies that could potentially sell to correctional foodservice professionals. Retired members may vote for Executive or Regional Director positions on the Board of Directors. **Annual dues: \$34**

Professional Partner:

Companies providing products/services that can be used in the correctional foodservice environment. Professional Partners may vote for and hold the office of Professional Partner Representative on the Board of Directors. **Annual dues: \$384**

Associate Professional Partner:

Individual employees or representatives of Professional Partner companies who want to receive all Association's mailings. Associate Professional Partners may vote for and hold the office of Professional Partner Representative on the Board of Directors. Manufacturers' Representatives may become Assoc. Professional Partners, in conjunction with a Professional Partner Co. if they use the membership to sell that professional partner's products only and are listed under that company's name only. **Annual dues: \$109**

Chapter Professional Partner:

Those companies that target a limited geographic area. Chapter Professional Partners will receive ACFSA's quarterly INSIDER Magazine, but not the International Membership Directory. They may not vote for or hold international office. They may participate in Regional or International Conferences without submitting Professional Partner membership dues or registering as a non-member Professional Partner if the conference falls within the geographic limits of their chapter. **Annual dues: \$159**

Benefits of Membership

- Education programs which qualify for credit in the Certified Correctional Foodservice Professional (CCFP) program as well as a variety of other continuing education and certification programs.
- Reduced rates for ACFSA certification and re-certification (CCFP).
- Participation in state and regional educational seminars and conferences at reduced rates.
- Professional, high-quality membership certificate and card.
- Participation in the Association's International Conference and trade show at reduced rates.
- Subscription to ACFSA's quarterly INSIDER magazine, with news pertaining to correctional foodservice activities of the Association and your fellow members, as well as industry-specific educational articles.
- Membership in the growing network of state chapters.
- Communication regarding professional and organizational matters with your designated state representative.
- Listing in the National Membership Directory-- which includes you and all other individual members, institutional members and professional partners--in a convenient networking-index format with address, phone, fax, e-mail and web site information.
- Reduced rate on purchase of the ACFSA Food Service Manual, a practical guide for providing high quality food service, which was written by professionals for correctional and detention facility staff.
- Eligibility to apply for one of the annual ACFSA Scholarships of up to \$750, to finance continuing education and related professional development activities including attendance at conferences.
- Eligibility to apply for professional recognition awards (up to \$1000 to be used to attend the International Conference.)

REGISTER TODAY!

FORM ON OPPOSITE PAGE



ACFSA MEMBERSHIP APPLICATION

Simply fill out this Application and forward with dues to ACFSA Headquarters.
(Check, Money Order, Visa, MasterCard, American Express)

Name _____
 Title _____
 Facility/Organization _____
 Phone _____ FAX _____
 Email Address _____
 Directory Address _____
 Preferred Mailing Address (if different from above) _____
 Preferred Billing Address (if different from above) _____
 Recruited By _____

Employed by (for Food Service Professional Active and Institutional Members only):

Federal State/Prov. County Private Other _____

ACFSA ANNUAL MEMBERSHIP DUES (IN U.S. FUNDS) CHECK ONE

<i>Member Type Check One</i>	<i>January-March Current Year</i>	<i>April-June (* Payments made after March are Prorated through following Year)</i>	<i>July-September</i>	<i>October-December</i>
<input type="checkbox"/> Food Service Professional	\$79	*\$139	*\$119	*\$99
<input type="checkbox"/> Institutional	\$144	*\$252	*\$216	*\$180
<input type="checkbox"/> Retired	\$39	*\$69	*\$59	*\$49
<input type="checkbox"/> Professional Partner	\$384	*\$672	*\$576	*\$480
<input type="checkbox"/> Associate Professional Partner	\$119	*\$208	*\$179	*\$149
<input type="checkbox"/> Chapter Professional Partner	\$169	*\$296	*\$254	*\$211

Total Amount Due \$ _____

Check Enclosed (*Made Payable to ACFSA*) *Check #* _____ Money Order Enclosed

Credit Card Payment: VISA MasterCard American Express

Cardholder's Name _____

Card Number _____ Exp. Date _____

Billing Address _____

V-Code _____ *V-Code is the 3 Digit Code on the back of Visa and M/C or the 4 Digit Code on the front of AmEx*

Authorized Signature _____

PLEASE SEND COMPLETED APPLICATION WITH PAYMENT TO:

ACFSA, 210 N. Glenoaks Blvd., SUITE C, Burbank, CA 91502

Credit Card Payments May be FAXED to (818)843-7423 ● **Questions? Call (818)843-6608**

2009/CRP



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**Professional Partner
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 DJacobs@foxsyrups.com

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Region II
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 bill@globalfoodindustries.com

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 sue.eastwood@osagefood.com

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Region III
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 (330) 364-5078
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Region IV
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 Cambro Manufacturing Co.
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Regional Reports



REGION I REPORT

by *Linda Shear*

Summer is upon us throughout our region, from Maine through Virginia. During the winter, we so look forward to the warmth of summer and in the heat of the summer we can't wait for the weather to cool down.

As the new Region I Director, I look forward to working with members throughout the entire region. We need to keep the active chapters going and we need to energize the states that have an informal group of members, but no chapter. I've contacted all the folks who haven't yet renewed their membership and encouraged them to stay with our ACFSA family. Economic times are tough for all of us, but we need to keep in touch with our peer professionals in Correctional Food Service. If you know a person who has let their membership lapse, you should encourage them to pay their dues. Remind them about all the good reasons to stay a member of ACFSA; among them peer support, news of new ideas and products, the INSIDER, and educational opportunities.

As a member of the VA chapter, I can tell you that the plans for the 2011 ACFSA Conference are well under way. We have lots of great activities and educational opportunities lined up. We need the help of everybody in Region I to help make the conference a huge success.

Please call me (804-840-7634) or email me (Linda.Shear@vadoc.virginia.gov) if you want to volunteer to serve on a conference committee or if I can help with any concern you may have. ▲



REGION III REPORT

by *Phil Atkinson*

Well, I finally found the swamp plug and was able to partially drain the swamp. I apologize for not being more communicative in the last couple of months but, time has not been on my side.

Since the last INSIDER was published, Michigan has had its State Conference. I was unable to attend but am sure it was a huge success. My thanks to all that put it together. Michigan needs to give itself a pat on the back for having a successful conference in these economically stressed times.

Northern Lakes has been busy and is steadily adding members. The "Worm Poop" fund raiser (see the Summer issue of the INSIDER) has been a success; the "poop" packing get togethers were great fun and all have enjoyed selling the product. There is product still available and they hope to have some in San Diego to sell. And, as a result of their work, they were able to raise the scholarship money to send members to the International Conference. These two chapters are a testament to what can happen when caring people get involved.

By now you should all know the results of the Region III Vendor Liaison election. If you haven't heard, please check the ACFSA web site for the results. I encourage those of you attending the International Conference in San Diego to welcome these individuals and thank them for their willingness to serve.

Not much else to write or time to write it. Hope all is well with you and, as always, if I can be of any assistance, please let me know. ▲



We Need to Hear from You!

As of late, we have received very few Chapter and Regional Reports for the INSIDER. It's important that members hear from you to learn about chapter activities and other happenings in corrections food services.

I urge you to take a few moments to share your expertise with your fellow ACFSA members. Not only is it fun to see your name in print, there is even a greater satisfaction in knowing that you have touched someone else with your story or helped them to achieve greater success.

So get writing! Please submit articles to:

Barbara Holly: barbaraholly@bellsouth.net

Chris Althaus: Christine.Althaus@wisconsin.gov

Jon Nichols: jonnichols@acfsa.org



REGION IV REPORT

by Laurie Maurino, RD

I am happy to report that my visit to McMinnville, Oregon to the Oregon Sheriff's Food Manager's Association meeting went well. They are interested in becoming a state chapter of ACFSA. We want to try to combine with the state of Washington to coordinate meetings. We will invite all the food service personnel in the Washington and Oregon state, federal and county jails to a meeting. This meeting will be a start-up of the state chapter of ACFSA so it will be an organizational meeting, with planning for future chapter events. There will be networking and discussion regarding current topics in correctional food service. The meeting will be held at Lincoln County Jail in Newport, Oregon on September 17, 2010. The contact person is Thomas Ray at 541-265-0707. We are excited about this prospect.

The California Chapter held a meeting on May 21, 2010 at Pleasant Valley State Prison in Coalinga, California. Bonnie Farkas

and Bryan Adams hosted a very informative meeting and provided lunch with a tour. They had two speakers. One of the custody officers spoke about inmate weapon making and then they had a religious leader speak about the Halal diet for Muslim inmates.

California is currently implementing a program where we are serving Halal meat at dinner. The inmates will follow the vegetarian diet for breakfast and lunch and then be served the religious meat alternate at dinner. They will be given one Halal meat alternate which will rotate with a beef patty, chicken patty or hot dogs. This is new for California Department of Corrections so we will see how it goes.

This INSIDER should be coming out about the time of the ACFSA International Conference in San Diego. Hope you are there having a great time! I know I will be! ▲



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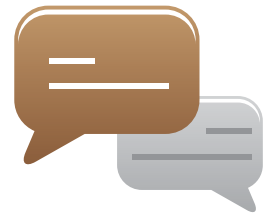
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Chapter Chatter



MICHIGAN

by Pamela Nelson, CFSM

Hi everyone! We had a great Spring Conference in the upper peninsula of Michigan in May. I would like to thank all the speakers who spoke and everyone who helped at the conference. Kevin O'Brien had set up an afternoon on Mackinaw Island on Monday. We started out with lunch, then a carriage tour, and then we went to the butterfly house. Some of the vendors had arranged to have appetizers at a local pub. The weather was in the seventies, which is very unusual for May, in the upper peninsula.

I would like to say thanks to all the vendors who participated in the vendor's show, and was sorry to see that some of the vendors didn't make it this year. We hope to see you next year. We are looking forward to the National Conference in San Diego California in August. It is always great to be able to see everyone.

I would like to ask all Michigan Chapter members to recruit one new member this year. ACFSA is a great organization and it is an opportunity to network and learn. ▲

VIRGINIA

by Linda Shear, MS RD

The spring meeting of the VA Chapter was held at Crest Food-service Equipment in Norfolk. The "Crest Girls" were wonderful hosts and we had very informative training on warewashing by Bryan Waechter of Hobart.

After training, we went over to the 2011 conference hotel for a walk-through. It's a great hotel, right on the waterfront. We started assigning committees, planning the agenda and contacting potential speakers.

The July quarterly meeting is at the conference hotel, the Marriott Waterside in Norfolk. We're meeting with the hotel event planning folks and with the tourism board, too. The 2011 conference is going to be great!! In Virginia, both vendors and food service folks are very excited about the prospect of having a fabulous conference next year! ▲



Executive Director's Message

by Jon Nichols



Terrific Program Scheduled for ACFSA's International Conference in San Diego

By the time you read this, ACFSA's Annual International Conference will be less than two months away. Most of you have been lucky enough to be in attendance in the past and know what a great value and experience this annual event can be. If you are new to the Association or have never been, I hope that you are making plans to be with us when ACFSA takes over the Town & Country Hotel and Convention Center in beautiful San Diego, California. As always, we have a terrific program scheduled with Keynote Speakers and educational sessions to keep you involved and interested.

Some years, the destination is also a star, and that is the case in this tranquil Southern California town. You will be amazed at the number of restaurants, shops, and attractions including beaches, amusements, and sights that San Diego has to offer. I have mentioned before that it is the perfect opportunity to bring the family along to enjoy a vacation before or after conference, and I hope you have made those plans or will consider them. There is truly something for everyone and you will be delighted that you made the trip. San Diego's advertising campaign this year is "San Diego: Where Happy Happens!" And it couldn't be more true. The Historic Gas Lamp District; PetCo Park (Home of the San Diego Padres Baseball Club); The San Diego Zoo & Wild Animal Parks; Sea World San Diego; The Whaley House (touted as the world's MOST haunted house!); The Midway; the list goes on and on! If you are planning your trip, please visit www.sandiego.org and www.sandiego.gov for more information.

Something that I am sure you have already noticed in this issue of INSIDER are the ads from our Professional Partner Members that request the pleasure of your company at their booth during the Annual Trade Show. I ask that you take a few extra moments to look at these ads and memorize the booth locations. Our Professional Partners make an extra effort to be on hand for you to see and test their wares and appreciate your stopping by to see them. Even if you think you don't need a particular item or service, I ask that in San Diego you make it a point to stop by every booth to say hello. You may be pleasantly surprised to find a new tool, product or service that you didn't know about.

We couldn't do what we do without our Professional Partners and I want to thank you in advance for taking the time to meet with them and give them the courtesy of your attention on the pages of INSIDER, on our website, and at the Annual Trade Show.

New Chapters On the Horizon!

Here's some exciting news! Oregon and Washington have expressed interest in joining Region 4 after Region 4 Director Laurie Maurino made the journey up to recruit them. Great job Laurie! I also heard from Region 1 Director Linda Shear that Delaware/Maryland's dormant chapter is eager to get involved again. And in Texas, Kristen Stoker of Elwood International and Wendy Shanks of Global Foods, Inc are working on making a Southwest Chapter a reality!

“THIS YEAR'S MEETING VENUE is the perfect opportunity to bring the family along to enjoy a vacation before or after the conference.”

If you are in any of these areas and wish to become more involved in ACFSA, please make it a point to contact the representative Regional Directors or this office to find out what you need to do. If you are in an area that is either dormant or not yet represented, let's figure out how we can get you up and running!

Spread the word! If you have friends or colleagues that are still on the fence about joining ACFSA or may be in one of the areas that is not yet active, please do what you can to get the word out. The greater our numbers, the better prepared we are to provide our membership with the tools necessary to better do their jobs and advance their careers within the Industry.

Thank you for your attention! And thank you for your participation in ACFSA throughout the year! I look forward to seeing you in San Diego! ▲

New ACFSA Members

New Members As of July 1, 2010



FOOD SERVICE PROFESSIONAL

Manuel Aguirre
Los Angeles County Sheriff's
Department
Montebello, CA

Fernando Anaya
Los Angeles County Sheriff's
Department
Los Angeles, CA

Levon Arabyan
Los Angeles County Sheriff's
Department
Castaic, CA

Manuel Ben
Colorado Department of
Corrections
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Michael Cavalli
Washoe County Sheriff's Office
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Jeffrey Fikes
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Los Angeles, CA

Maria Gonzalez
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Jiangang Guo
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Darlene Hoover
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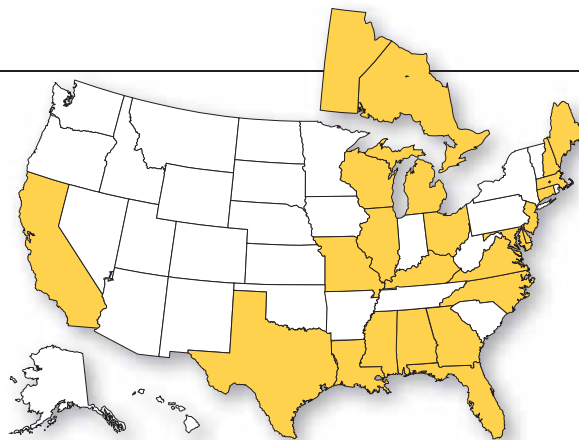
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USA



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Jeffrey Perkins
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James Johnston, CCFP, CDM,
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MASSACHUSETTS

Chris Gendreau, CCFP, CFPM
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River Front State Prison

VIRGINIA

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Blue Ridge Regional Jail Authority

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Charles Barnes*
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MICHIGAN

Pam Nelson

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ONTARIO

Paul Fortier*
Elgin-Middlesex Detention Centre

Call ACFSA Headquarters if you want contact information for any of these individuals
(818) 843-6608



* Chapter President

ACFSA Regions

If you are an ACFSA member from outside the United States and do not know what ACFSA region you are in, call the Headquarters office for answers at (818) 843-6608.

Region I

Connecticut	New Hampshire	Vermont
Delaware	New Jersey	Virginia
Maine	New York	Washington DC
Maryland	Pennsylvania	West Virginia
Massachusetts	Rhode Island	

Region III

Eastern Canada	Michigan	Ohio
Illinois	Minnesota	South Dakota
Indiana	Missouri	Wisconsin
Iowa	Nebraska	
Kansas	North Dakota	

Region II

Alabama	Louisiana	Tennessee
Arkansas	Mississippi	Texas
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Region IV

Western Canada	Hawaii	Oregon
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Inside INSIDER

► *INSIDER* Editors: **Barbara Holly, CCFP, CDM, CFPP** and **Chris Althaus**

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Editorial Statement and Procedure

The mission of the Association of Correctional Food Service Affiliates (ACFSA) is to develop and promote educational programs and networking activities to improve professionalism and provide an opportunity for broadening knowledge.

Statements of fact and opinion in this publication are the responsibility of the authors alone and do not imply an opinion on the part of the members, directors, or staff of ACFSA. The Association reserves the right to edit submissions. Materials may not be reproduced without written permission, so please obtain permission to reprint from its source when submitting an article.

To submit an article for the Winter 2011 Issue:

1. Please send via e-mail by **September 15, 2010** to:
ACFSA—INSIDER
Barbara Holly, e-mail: barbaraholly@bellsouth.net or
Chris Althaus, e-mail: Christine.Althaus@wisconsin.gov
2. ACFSA does not guarantee that submitted articles will be published. Articles may be edited, and placement is determined by the editor.
3. You may also include a photograph, simple graphics, charts, or pictures that you think may be useful to the article.
4. If you have submitted or will submit the article to other publications, please notify us at the time of submission of the publication name, editor, and phone number.

Letters to the Editor

Please email your articles and/or comments to Christine: Christine.Althaus@wisconsin.gov or Barbara: barbaraholly@bellsouth.net. Please specify that you are contacting us regarding the "Letters to the Editor" column. We reserve the right to edit submissions.



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