

INSIDER

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Summer 2017

The Magazine of ACFSA

The Association of Correctional Food Service Affiliates

▶ INSIDE THIS ISSUE...

- National Nutrition Month!
Women's History in NYC
- Conferences & Social Media
- 2017 Conference Information

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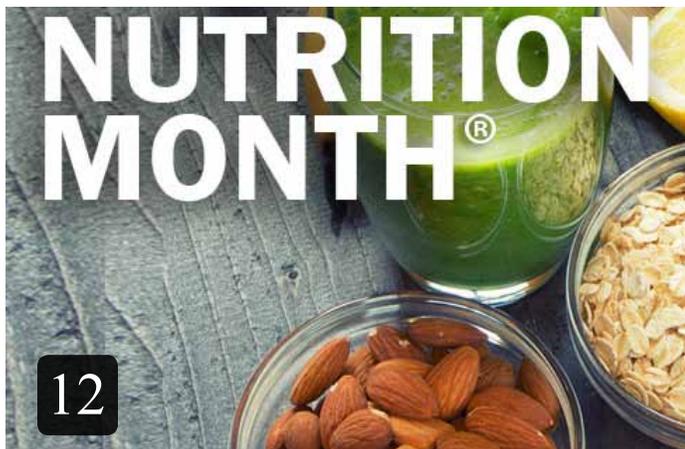
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President's Message

By Lt. Tim Thielman, CFMS, CCFP, ACFSA President

Collaboration is the Solution

Happy summer to you all! I hope the first half of the year has been a good one for you.

As I write my final report, as President, I'm reflecting on all my predecessors and the great work they have done to carry this Association forward to where it is today. We have all had our challenges and accomplishments in this position and I feel that I am leaving everything in good shape for Carlos and Jessica. In the past year, we have created a Leadership Team consisting of those in the current Presidential Series to help guide the current president and focus on the same goals for the Association. It has been an extreme pleasure working with them and the rest of the Board this past year. I will continue to serve on the Board for one more year as the Immediate Past President.

Today's Challenges:

Before writing my report for the INSIDER, I like to look back at past issues and review what was going on in the previous years, so that I can gauge how we are doing with certain concerns and what new challenges we face in the coming years. I not only look at issues and challenges with our job but also how we sit as an association. Like the previous years, in our operations, we struggle with many of the same issues such as budget cuts, staff reduction, and being expected to do more with less. Today we deal with a growing number of food allergies, religious diets, and regulations with child nutrition that are becoming more complicated. The leadership in the Association understands the struggles and challenges we have, and works hard to plan conferences and training opportunities which put these tough issues in the forefront. Looking back at the many great leaders and members we have had in this Association, we all see the changes, as so many have

“It has been an honor to serve this organization as President!”

and are retiring from correctional food service. In recent years, we have seen the effect this has had on our membership numbers. We have some very eager younger members that are starting to become involved but we need more to keep this Association going.

I just returned from the National Restaurant Association Show and once again attended the Food Management Roundtable Discussion where the leaders of several professional food service associations met and discussed what our associations have accomplished over the past year and what challenges we face. The common theme again this year was declining membership numbers. This is one area we will continue to work on with the help of our various committees such as the Membership Committee and Chapter Development Committee. We also need your help by introducing your employees to this great Association. Other ways to raise awareness of this profession is for us to visit our local vocational schools and culinary institutes to plant the seed with students. I'm preaching to the choir when I say that there are some great benefits to being in this profession. We can't survive by keeping it a secret, so help educate our future food service workers.

Get the Most Out of Your Membership:

If you haven't done so, please visit the ACFSA Volunteer Page where you can volunteer to be on one of the many committees, offer your services as a speaker for conferences and regional events, and if you have a certain area of expertise you can let us know and we will have you as a resource for our members.

Continued on Page 3



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Also on the ACFSA website you can take part in discussions on the Discussion Board and start conversations. This is a valuable resource for our members to get information on whatever topic you are struggling with and share your knowledge with other members.

Did you miss one of the webinars? No problem, you can listen to previous webinars by going to the members only area on the website.

2017 Conference:

I hope to see you at the 2017 International Conference on September 24 - 27, in beautiful San Diego, California. Larry and his conference committee have been working very hard since last fall to put on a fantastic conference. As I mentioned earlier, doing more with less is our everyday life and this is the most appropriate theme for our conference. Check out the website for the most recent conference agenda.

If you are new to this Association and wonder what the Conference is like, I can tell you that you will not be disappointed. There are many opportunities for learning, not only from the educational sessions, but also from our vendors and the fantastic vendor show they sponsor. You will not find another show like this one that is totally geared to correctional food service. The educational sessions and networking will recharge you and send you back to your operation full of new ideas and knowledge to share with your administration. It has been an honor to serve this organization as President and I look forward to seeing you in September.

Tim Thielman

Tim Thielman, CFSM, CCFP, ACFSA President

Vice President's Report

By Carlos A. Salazar Jr., ACFSA Vice President



Facing Challenges

We are faced with challenges day to day.

As we go through our day, we live our life facing challenges which can change our lives, the lives of our family, or the lives of our staff.

Dealing with a shortage of staff always seems to be the biggest challenge to date. This affects the lives of our current staff members as they are forced to work extra shifts. I often remind my supervisors that we have to work with empathy and not sympathy.

Yes, this does sound harsh; however we are in a business. A business in which we as managers are stuck in positions to where we have to make career choices that can change lives.

Our Association is faced with the same challenges. We continue to recruit new members. However, every manager and supervisor is not always able to attend due to staff shortages. What do we have to do to recruit staff? So I challenge you, my fellow ACFSA member. What do we have to do to get you to our conference?

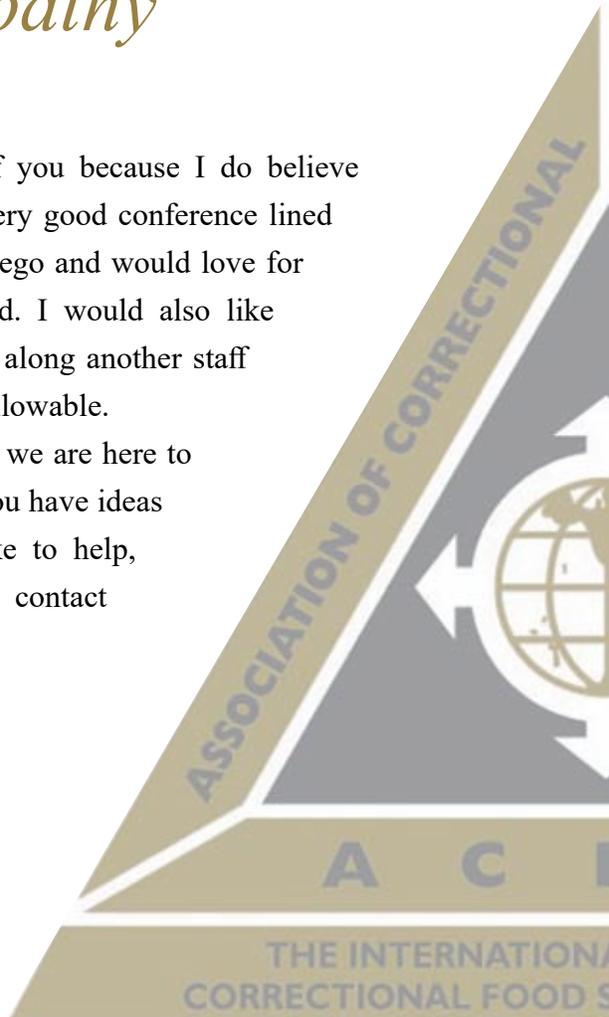
“I often remind my supervisors that we have to work with empathy and not sympathy”

I ask this of you because I do believe we have a very good conference lined up in San Diego and would love for you to attend. I would also like you to bring along another staff member, if allowable.

Like always, we are here to help. So if you have ideas or would like to help, feel free to contact me.

Carlos A. Salazar

Carlos A. Salazar, ACFSA Vice President



Treasurer's Report

By Jessica Harlow, ACFSA VP Elect & Treasurer

Cashing in on Opportunity



As the year has started to turn through seasons, many of us are starting to close out our fiscal year. This is a great time to start thinking about what your department might need to help improve its functionality. Many business managers are going to start tallying up the budget and deciding if there is extra money to be spent before the close of the year.

Are you ready to put your Wish List in? This is a perfect opportunity to take a good look around your kitchen and see what equipment might be due for an upgrade or think about that one item that could make everyone's job just a bit easier.

We are so fortunate in our organization to have strong networking with our Professional Partners. They are always willing to talk to you and possibly even do a site visit to see how they can

help! One thing I have always found about that end-of-the-year money is that the early bird gets the worm. If you have specific items all planned out and quoted before they ask, you are more than likely to end up being the department that will reap the benefits.

So on that note: don't hesitate and don't think it's too early to start looking around because you don't want to lose that opportunity.

Keeping with the same theme, this is also the time to start putting in bids for your travel expenses and continued education opportunities. Make sure you let your superiors know about the great training and networking you will receive from going to the Annual International Conference and also to your Regional Conferences as well.

This is also a great time to see the latest, greatest items that your vendors have to offer and allow you to meet and speak to prospective vendors about your possible needs now, or in the future. Don't lose out on such a valuable asset. Hope to see you at one of these wonderful events!

Jessica Harlow

Jessica Harlow, ACFSA VP Elect & Treasurer

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Past-President's Message

By Laurie Maurino, RD, ACFSA Past-President

Twenty Years with ACFSA

“Conference has always been a highlight of my year...”

Well, this is my last INSIDER report! I have been on the ACFSA International Board for 9 years, a member for 20 years, and will be finished with my commitment after our Conference in San Diego in September. Being a member of the Board has been a huge part of my life with some great rewards. In this time span, on the Board, I have tried to shine some light on ACFSA so other organizations can be aware of our endeavors.

As the California State Departmental Food Administrator, many times I have been asked by my bosses what other states are doing for a certain issue like religious diets. It is so great just to answer immediately what is going on because we all have talked about our issues at conferences and meetings. I encourage all state food administrators to join and get involved. Within the state, it is good to know what the counties are doing. And thanks to local ACFSA meetings, I know what is going on nearby in county jails and federal prisons. We realize we are all in the same correctional boat, whether we have 60 inmates or 120,000. The issues are the same.

As a Registered Dietitian, the ACFSA has a sub-group of dietitians that communicate through email and then meet yearly at the Conference to talk about specifics of dietetics in corrections. Whether discussing the Daily Recommended Intake or new policies involving Child

Nutrition and School Lunch, we always have some informative discussions. I appreciated getting to know Christine Berndt-Miles, and Barb Wakeen and all her work for Dietitians in Corrections.

Coming to the conference for the last 9 years has always been a highlight of my year. I actually started coming as a member in 1998 to Palm Springs, to this year in San Diego, the conference has been a great source of education, networking and fun. It is at the Conference, where we are able to meet with the vendors who are instrumental to the ACFSA organization. I appreciate their dedication. They are a huge part of ACFSA's successful conferences. We have always been able to hear about the latest, greatest foods and equipment pieces that are available.

I have appreciated the support of many of them over the years, specifically: Jen Cunningham and Tracy Komata from National Food Group, Brandy, Anna and Gloria from Good Source, Arthur Kessler from Global Foods, Michael Brown from MRB Enterprises, Dale Moten from The Moten Company, John Mikulka from Aladdin Packaging, Stephanie Gilbert-Luros from Hobart, Rob, Tracy and Myron from Jones Zylon, Barbara Kane from Ecolab and the late Ira Kaplan.

Continued on Page 7

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I would encourage all of you to consider being a part of the ACFSA International Board. You have to do a teleconference monthly and then attend the annual conference. There are duties associated with each office but mostly we are looking to grow the organization. We need to recruit new members! And then get them involved in local chapters and conferences. Many service and professional organizations are struggling now to keep members active. This organization needs to be maintained! Please encourage co-workers and "up and comers" to join. We need their energy!

I will have to say that it has been a life-changing experience for me. I have met some amazing people who have not only helped me in my job, but have become great mentors and friends. I want to give a shout out to Benson Li, my hero! Benson is a great mentor to me. He is so smart and has helped me immensely along my path. I want to also recognize

Karen Stiltner and Mitchel Holliday from the Federal Bureau of Prisons from whom I have learned a lot, and enjoy their friendship. Can't leave out the inimitable Jim Beach, Robin Sherman and Barbara Holly! Great people! It is really like a big family!

I intend to stay involved in the Association and continue to grow new members. Thanks to all along the journey!

Laurie Maurino
Laurie Maurino, RD, ACFSA Past-President



Professional Partner Liaisons

By Kerry Jacobson, KAJ Foods, LLC,

Food

For our Professional Partners that have not yet registered for the 2017 Annual International Conference and Vendor Showcase, I want to strongly encourage you to do so. There is no better way to meet face-to-face with Correctional Food Service Decision-makers from all over the United States, Canada and beyond! Not to mention it takes place in beautiful, sunny San Diego, California.

Ten Great Reasons

to Exhibit at a Trade Show:

1. Meet and connect with prospective customers
2. Strengthen your bond with existing customers
3. Learn about new developments in your industry
4. Meet new companies that can help your business
5. Close deals with new customers during the show
6. Strengthen (or establish) your brand
7. Learn what your competitors are doing right
8. Rapidly expand your database of sales leads
9. Speak directly to your target market
10. Optimize your sales and lead generation strategy

“Any contribution from our Professional Partners helps...”

I also want to encourage our Professional Partners to get involved with your Local Chapters. There are regional conferences and chapter meetings that give you another great opportunity to meet face-to-face with your customers.

Most local chapters have fund raising opportunities available to raise scholarship money to provide financial assistance to attend the International Conference. Any contribution from our Professional Partners helps - which also allows vendors the opportunity to meet with more decision-makers. Have a great summer, and see you in San Diego!





Professional Partner Liasons

By Barbara Kane, Ecolab,

Equipment & Supplies

Conference is right around the corner, so it seems like a great time to remind both our Institutional and Professional Partner members how to make the best of the Conference. People join professional associations for 2 reasons; educational content and networking. Well our Annual Conference is a great way to get both! Whether you are a foodservice operator trying to keep up with the hottest trends of the industry, or a professional partner wanting to showcase your latest and greatest items, Conference is a way for all members to accomplish their goals.

To our institutional members – I hope you take the time to visit with each and every vendor at our showcase. These companies make it possible for us to host our Annual Conference at discounted rates. How nice it would be if every one of you stopped at each booth to thank them for

coming, and possibly ask if they have anything new. Even if you don't need their products and services today, it helps keep you up on the latest trends in our industry, and you never know when you may need them!

To the professional partners – there is a saying on our side of the business “don't just show and go, stay and play!” You can build valuable contacts/relationships by staying and getting to know ACFSA members on a deeper level. Whether it's sitting next to an operator at a session, or sharing laughs over some adult beverages, you will build stronger ties by being present than the 3 minutes you spend talking to people in your booth. You've invested your company's money to come, so stay and enjoy the great people that are part of the ACFSA family.

Professional Partner Liaison for Food, Kerry Jacobson, and I are here to help support all members. If you would like help meeting people please don't hesitate to ask! See you in San Diego!

*“don't just show and go,
stay and play!”*

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Executive Director's Message

By Jon Nichols, IOM, ACFSA Executive Director

Reach Your Professional Goals

Happy Summer! Going by the weather reports I keep seeing, none of us has been spared from the heat and I sure hope that you're finding ways to stay cool and hydrated! Come September, I do have a great option for you to do those things and include some fun, education and networking to the mix and I think you know where I'm going with this... It's at the 2017 ACFSA Annual International Conference & Vendor Showcase in San Diego, California!

Something that you may not know about the beautiful Southern California city of San Diego is that it is considered to have one of the most temperate climates anywhere in the world with an annual average of 65 degrees! In September that inflates to a ridiculously high (by San Diego standards) of 70 degrees! I guess that I am saying that you will have the perfect opportunity to escape the heat AND to really enjoy it!

But, I know that it's not all about just getting away from the heat. You want to have the chance to enhance your professional development through the many educational sessions that are offered. You additionally want to meet with colleagues old and new for outstanding networking time. So, that really is the best part of this whole deal! We have you covered on all fronts!

The time is now for you to make plans to register for the ACFSA 2017 Annual International Conference & Vendor Showcase!

If you have not yet made your hotel reservations, the cut-off date is August 24th and that will be here before you know it!

I also want to take a moment to talk about the Webinar Series that ACFSA started last year and that continues to inspire and educate Correctional Food Service professionals. I hope that you are taking the time to sit in live, or if you cannot attend live, that you are taking a listen to the archives. Your leadership team works hard to bring these programs to you and it really is one of the many exceptional benefits of membership in the ACFSA.

Speaking of benefits, don't forget the two under-utilized sections of the ACFSA website; Vendor Marketplace section where Professional Partners are listed for members to access when looking for the goods and services exclusive to Correctional Food Service, and the Message Board where you have 24/7 access to your fellow members when you have a question about anything Correctional Food Service. They really haven't been getting the attention they deserve, so please make it a point to visit.

Finally, keep your eyes open for a couple of very exciting tools that ACFSA President, Tim Thielman and the Leadership team have been working on behind the scenes. I'll give you a couple of hints: they include equipment specifications for Corrections, as well as ACFSA's Certification programs.

Our Association is getting better so you can grow and be the best that you can be! I'm looking forward to seeing you in San Diego!

Jon Nichols

Jon Nichols, IOM, ACFSA Executive Director

2017 President's Award

By Jon Nichols, IOM, ACFSA Executive Director

The Benson Li President's Award



The recipient of the annual President's Award is solely the decision of the current President of ACFSA. The recipient may be any person who the President feels is worthy of this award. As it is written in the Policies, ideally, the President will keep the recipient of the award secret from all but the Executive Director, and who ever else is deemed necessary to make the presentation a success.

Recently, the ACFSA Leadership Team discussed renaming the ACFSA President's Award. A little background on this decision is probably in order. Many years back, ACFSA created the Al Richardson Founder's Award to recognize membership for their promotion of ACFSA. It's probably obvious, but the Award was named after the founder of ACFSA, Al Richardson.

In that vein, the ACFSA Leadership Team team wanted to honor a person that has worked for the Association and served the Presidential Series honorably and tirelessly. The immediate candidate that came to mind was Benson Li who served in the series for six years! Before serving in the Presidential Series, Benson served in various positions on the Board, as well as the Conference Chair in 2007 and again this year!

The idea was presented to the ACFSA Board and it was a very brief discussion before a unanimous decision was made to rename the ACFSA President's Award which will now become known as The ACFSA Benson Li President's Award.

To be fair, ACFSA has had many greats that have served in the position of President both honorably and tirelessly. Due to circumstances beyond the control of

ACFSA, however, Benson served for two more than the requisite four years and took the Association to new heights during that time, and he did so with energy, class and professionalism.

In my humble opinion, there is no better choice for this honor than Benson. I've had the pleasure to work with him every year since 2008 and consider him a friend and a mentor. You'd be hard-pressed to find anyone that has done more in the Industrial Food Service Industry or that knows more about it.

I am delighted to bring you the news about the new name for the ACFSA President's Award that beginning in 2017 will be forever known as The Benson Li President's Award. Congratulations Benson!

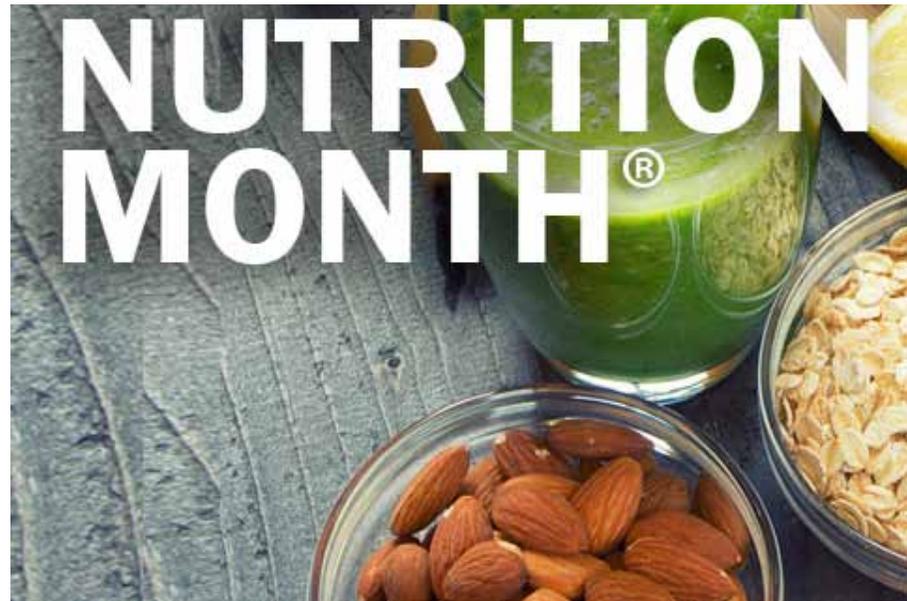
The inaugural Award will be bestowed upon the 2017 winner at the Conference in San Diego at the Annual Awards Banquet on Tuesday, September 26, 2017. Please make it a point to be with us to honor the worthy recipient!



National Nutrition

Women's History in NYC

By Joan L. Daley, CFSM-CPPO-CPPB



I visited one of the larger New York City facilities on a rainy Friday morning to participate in the dual National Nutrition Month and Women's History Month celebration held in the gymnasium. This is a facility that feeds 2,200 inmates per day breakfast, lunch and dinner in addition to feeding 1,200 staff breakfast and lunch. We have many categories of meals to feed the inmate population other than general population meals; there are regular kosher meals, strict kosher meals, therapeutic diets, fish allergy meals, and halal menu items. Approximately 500 of our 10,000 inmates are served p.m. snacks.

To take a little break from the time-critical operation to learn what is trending in the field of nutrition was a treat. Different divisions set up their areas with handouts, displays, and items to give away. They had internal areas of specialty such as dietitians who were counseling participants about the best food to eat to maintain health and energy.

Officers performing High Intensity Interval Training (HIIT) with participants. Other correction officers were

“Put Your Best I

displaying jewelry, and arts & crafts for sale. There were doctors checking blood pressure, a nurse checking your weight and your BMI. Other staff provided nutritious samples of edibles and smoothies made right in front of you!

The external agencies who participated were departments that wanted the staff to know of the various benefits available. Any stress related issues will be minimized by licensed social workers for not just employees but their relatives who do not work for the city. It was comforting to know that when you feel overwhelmed, there are experts to guide you back to good mental health. There were booths all around the



After two hours of walking around the gym, and partaking of food items that I was not familiar with, it was time for me to return to my work location. I felt tired but invigorated to make changes to my diet this summer.

Fork Forward!”

periphery of the gym. I went from one booth to the next. I collected brochures and souvenir items. I shared the information with fellow workers and my family. New York City has various programs for employees and relatives pertaining to one’s physical and mental health.

Dietitians engaged the audience with a “wheel of fortune” board with health-related questions and answers. Their display table had various USDA and Academy of Nutrition and Dietetics (AND) related handouts regarding what to eat, when to eat, best places to eat for a sound mind and body.

I endeavor to try such fruits as lychees, passion fruit, and figs. The vegetables that I have never tried, but hope to buy this summer are: Globe artichoke, Courgette (zucchini), and asparagus. I refuse to try okra! It is visually unappealing to me. I heard it is good for me, but I have to get my vitamins from another source.

I could always try the leeks and fennel next summer. I plan to find and purchase a new fruit from Jamaica (in the Caribbean) called “ugli”. It is a sweet and tangy flavored tangelo fruit. I will also try to eat more legumes and make cold whole-grain pasta for the family. I plan to do some outside grilling and indoor steaming to minimize the time in the kitchen this summer. I thoroughly enjoyed this year’s National Nutrition Month celebration, especially at this facility on Rikers Island, in Queens, New York.

Conferences & Social Media

Is Personal Interaction A Thing of The Past?

By Robert Pennix , CDM, CFPP Region I Conference Co-Chair

Has the curse of social media tainted our perspective of advertisement? Is personal interaction almost a thing of the past? There are millions of dollars made with the click of a single post. Does it take the place of you or what your company is trying to sell? Last week when I talked about the upcoming ACFSA Region I Conference, I made one statement that will always hold true. “They remember you.”

In the small city where I live we have a large number of chain restaurants. What I am always impressed with is the restaurants

t h a t

stay busy without the advertising funds of a large chain. Some do not advertise at all; they are busy because of word of mouth. They are busy because of the interaction of the owners with his/her customers. In many ways they have become part of the customer existence. They have become family. I guess that’s why many are named family restaurants.

Have we as a society become too intrigued with the next post? Does the next post lead us to the product we need or does the next post lead us to the product we want? Many companies bank on the wants. This means of marketing does not always work when we need something. When we need something we investigate, we asked the people who have purchased that item before. We remember the sales people we met at conferences that know the product. We remember the customer service and representative interaction. “We remember you.”

The ACFSA 2017 Region I Conference is the place to put yourself in front of your potential clients. What is the value? The value is conferences have traditionally

.....

“We remember the c

been a very popular way to market your product, service, and business.

Conferences can create a lasting impression if you present yourself well. They are the place to engage and interact with each other. Conferences are the best place for face-to-face marketing. It has been proven time and time again that face-to-face interaction is the best way to influence a decision.

I am reminded of a story a vendor recently shared with me. He has been a member of ACFSA for a number of years. He is very active in the association and very diligent in his pursuit of the correctional customer. I know him as a pleasant individual. Recently someone was looking for a product that was not yet designed. The first person they thought about was the diligent sales person. After the product was described to him, his company designed and produced the item which lead to a very large order. I believe this is what conference attendance does for your company.

Conferences are cost effective ways of networking and advertising. A print campaign depending on the length you choose to run it can be more costly. Social media campaigns are quick and forgetful. Just as quick as you place something on one of the social media websites someone is following you with

something new. Knowing your market and knowing the event can be one of the most cost-effective sources to leads and sales. The cost of converting a prospect into a sale is often lower than the alternatives.

I believe a conference levels the marketing playing field. The benefit to a conference is the low cost of involvement. By combining exposure to a large number of potential leads with the ability to interact personally a conference offers an experience for your company and the attendees that other forms of marketing cannot.

customer service and representative interaction”



The Hiring Corner

By Alaina Lancaster

Unconventional Places *Unusual Places with Hidden talent*

These days, the labor pool can look more like a page from “Where’s Waldo?” than a viable place to find workers. It can also be as frustrating. At a recent industry conference, one FSD said the usual pipelines for workers have dried up because of increased competition; as a result, more operators might be feeling the squeeze. Rather than searching around in vain, consider these nontraditional sources for quality candidates.

Facebook:

One business’s misfortune can be a boon for other operators. The dining services team at Muhlenberg College in Allentown, Pa., monitors social media for tips on shuttered restaurants. Earlier this year, the dining team wrote a post on the Facebook timeline of a recently closed local steakhouse, inviting its staff to apply to open positions at their operation. “We ended up hiring one catering supervisor and two on-call servers for our catering department,” says John Pasquarello, general manager for dining services.

Your Own Backyard:

At Barrow County School System in Winder, Ga., the school nutrition team taps its own guests for backup. As part of a program to help students with disabilities earn job skills, the operation pays them minimum wage for tasks such as cleaning tables and taking out trash.

Traffic:

Denver’s booming industry has created a competitive labor market for Jeffco Public Schools’ nutrition services, located within the metropolitan area. Beyond posting job listings in more traditional places such as the department’s website and community centers, district vehicles are plastered with bumper stickers persuading potential hires on the road to apply. To address applicants who might not have a car, the operation also works with temporary agencies that drive employees to and from work via vans.



Finding Employees

Searching for Long Haul Staff

Getting new hires to stick around is a constant battle for foodservice employers, says Marisa Brodie, human resources manager for Chartwells at Towson University in Baltimore County, Md. Some managers report feeling like they're on the losing side of the skirmish. Here are three tools operators are using to arm themselves against short-cycle turnover.

A Thorough Vetting Process:

In the past couple years, the dining program at Towson University developed practices to help determine which candidates are already planning their exit strategies. Now, the entire application process is completed online using software that helps match an applicant to the position. Last year, Brodie created a checklist for new-hire interviews with questions about layoff periods and union environments. She also requires that supervisors follow up on at least two references before making an offer.

Before their first day on the job, new team members must complete a two-hour safety and company policy training and orientation. "This helps to avoid any major surprises once the first day begins," Brodie says.

A New Demographic:

Instead of recruiting millennials, who are known for job hopping, Lori Danella zeroes in on retirees and full-time caregivers looking to make some additional income. "These are some of our most dedicated and hardworking staff," says Danella, who is the assistant director of nutrition at Lee's Summit R-7 School District in Lee's Summit, Mo. To capture these demographics, the nutrition department advertises on its website and puts up yard signs during parent-teacher conferences and other events that would bring members of the community to the school.

An Honesty Policy:

Retaining talent is all about transparency, says Linda Paren, director of foodservices at Johns Hopkins Bayview Medical Center in Baltimore. "When you are recruiting and interviewing, you need to be honest about challenges the person will face in the position, that is why you need their talent and skills," Paren says. "People do not like surprises after they are hired." Many vehicles are plastered with bumper stickers persuading potential hires on the road to apply. To address applicants who might not have a car, the operation also works with temporary agencies that drive employees to and from work via vans.

Did You Know...

By Linda Mills, MBA, RDN, FADA, ACFSA Secretary



ServSafe

The 7th Edition



The National Restaurant Association has released the 7th Edition of ServSafe® Manager and Coursebook in May. Every five years, they complete a new Job Task Analysis (JTA) which specifies the fundamental knowledge, skills and abilities a foodservice manager needs to know to ensure food safety. This new edition reflects the most recent JTA. The certification exam-based on this new JTA will be released in August. New PowerPoint with additional content updates and a new Leader's Guide will be available this summer. Below are the highlights of changes you will find in the 7th Edition.

Revised Content:

- Cross-contact – The definition of cross-contact was revised to include food-contact surfaces in addition to food.
- Handwashing procedures – The first three steps were revised:
 1. Wet hands and arms. Use running warm water.
 2. Apply soap. Make sure there is enough soap to build up a good lather. Follow the manufacturer's recommendations.
 3. Scrub hands and arms vigorously for 10 to 15 seconds. Clean the fingertips, under fingernails, and between fingers.
- False nails and nail polish – Wearing false nails and nail polish has been revised to align with the FDA Food Code. Both are allowed if the food handler wears single-use gloves
- Reporting illnesses – More detailed information is provided regarding symptoms, diagnosis of illness from six pathogens, and if the employee lives with someone who has been diagnosed with any of the six pathogens.
- Inspecting cans – The revision includes additional requirements for inspecting the condition of cans during receiving – severe dents in the seams, deep dents in the body, holes and visible signs of leaking.
- Serving utensil storage – This revision adds if you are serving a non-TCS food item, you can place them on a clean and sanitized food-contact surface.
- Dishwashing machines – When preparing items for cleaning, scrape, rinse or presoak if needed, when handling items with dried-on food, was added. Drying items now includes making sure items that have been washed in a dishwasher are completely dry before stacking or storing them.
- Manual dishwashing–The first step now includes rinsing and soaking if necessary after scraping. In

Continued on Page 21

the third sink the sanitizing solution needs to be changed when the temperature of the water or the sanitizer concentration falls below requirements. Never rinse items after sanitizing them. Air-drying items includes never using a towel to dry items.

- Cleaning after illness –The operation must have procedures for cleaning up vomit and diarrhea, which address specific actions that employees must take to minimize contamination and exposure to food, surfaces and people. Employees must be trained in these procedures.
- Preventing chemical contamination – The direction to consult the MSDS (SDS), and keep them current and accessible has been removed from

prevention measures for chemical contaminants.

- Sneeze guards – The requirement for the height and distance of sneeze guards was removed
- HACCP – The HACCP principles and specialized processing methods were removed.
- Handwashing station signage – the requirement that signage should be in all languages and the information that some jurisdictions allow the use of automatic handwashing facilities have both been removed.
- MSDS (SDS) – The requirements for MSDS were removed.

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Region I Conference

By *Ricky G. Clark, CFSM, CCFP, CDM, CFPP, ACFSA Virginia Chapter Secretary*

Conference Wrap Up!

The Virginia Chapter has been very busy this quarter! We had a booth at the DOC Vendor show where we welcomed new members and greeted old ones. We also worked at obtaining vendors for our Region I Conference. As a result of our dedication and hard work, we had the highest attendance of all four of our previous Region I Conferences. With a total of over 90 attendees and more than 25 vendors, we feel this was our best conference to date.

The conference started off with our opening banquet and keynote speaker, Kavin James' session on the Building Blocks of Success. Wow, what a session!! Then we had an administrator's panel which proved to be very informative. This was followed by our vendor show and vendor reception with a piano bar by Lew Taylor, (what a treat!!). Tuesday brought excellent sessions throughout the day followed by our banquet, which was a poolside cookout with live music and dancing.



Training on Wednesday was followed by a cake decorating contest! The winner of the contest was an attendee from the neighboring state of North Carolina. We were fortunate to have attendees from five states and vendors from as far away as California. We also had vendors who are joining ACFSA as a result of this conference.

I would be remiss if I didn't mention our committee that put in many long hours to make this all work. Justin Webb and Julie Hobbs spent countless hours making sure everything was printed and picked up on time as well as making sure we didn't over-spend (LOL). Robert Pennix kept everyone informed and encouraged with his weekly blogs, articles in INSIDER as well as contacting vendors for support. Jessica Harlow took control of the cake decorating competition and assuring everything we required was there when we needed it. Linda Mills was far away in Pennsylvania but was always on our conference calls offering advice and suggestions. Last but certainly not least are our vendors, Mike Robertson (Jones Zylon), Ann Ortiz (Good Source) and our Vendor of the Year, Colin Squier. From Day One Mike took control, and had things rolling all the way to the end.

On site, at the hotel, we faced some challenges but were able to work through them as a team and pull off one heck of a conference!! Thank you to all who attended and supported Region I!! We have become a tight-knit family and a good time was had by all!!

The Virginia Chapter will have our next quarterly meeting at The Academy for Staff Development in July and our Region I Conference Committee is starting to plan for next year's conference. With your help, I know we can make it bigger and better than this year!! See you all there!!

**Thank You To All The Vendors That Helped
Make The 2017 Region I Conference a Success!!!**

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Continued on Page 22

Region I Conference

By Robert Pennix, CDM, CFPP Region I Conference Co-Chair

If This is it, it Ends Well!

If this is it, it ends well. The fear and anticipation of planning an event stirs up thoughts that are not shaken until the event starts. This year the Region I Committee held its fourth Regional Conference. Julie Hobbs, your current Region I Director asked me to Co-Chair the 2017 Region I Conference with Ricky Clark. Ms. Hobbs has always worked hard for this association. She worked her way through the ranks in the Virginia Chapter. Observing the dedication and commitment she put in her chapter, I encouraged her to run for the Region I Director position. I was excited she accepted the request and won the election. I also informed her she could call on me at any time. I did not realize it would be directly after the election. Hind Sight being 20/20 it was one of the best things she could have done.

It wasn't long after I accepted Ms. Hobbs request that my employer requested my training plans for 2017. I put in requests to attend the 2017 ACFSA International Conference and 2017 Region I Conference. When I received my request back I was only approved to attend the 2017 Region I Conference. My employer felt the cost for both was more than the budget would allow for training.

After I received my request back I knew this conference would be my last event with this great Association. I was hoping the committee, my co-chair and I would put together a conference that would be memorable for all. After we chose the theme "Build a Bridge", we started to look for speakers, entertainment, and educational sessions.

This year's conference opened with Mr. Kavin James as our keynote speaker. Mr. James has been a favorite of Region I attendees since the start. He has presented at each of our conferences with great reviews and he did not disappoint us as the keynote. His message was worthy of the high praises he received.

All other sessions went well. The speakers were knowledgeable and proved to be experts in their areas. They discussed how food service and their areas intertwine.

I may be a little biased when it came to the entertainment this year. The committee chose a piano bar for the vendor's reception and a band for the banquet. Both were led by a talented musician from the city where I live Mr. Lew Taylor of Lew Taylor's Productions. He showed his range by playing songs from all genres. On one of his songs he was accompanied by one of our talented vendors. Sharon Bryers of Accutemp did an amazing version of "Crazy".

This year I was asked to sit on a panel that discussed the relationship between vendors, clients and professional associations. It was an honor and one of my highlights of the Conference. Ms. Barbara Kane from Ecolab and your ACFSA Vendor Liaison did an excellent job of narrating and leading the discussion. She was on point. She kept the conversation interesting.

During the panel discussion there were two questions



that were asked that I think should be noted. “What do you think is the most valuable aspect of ACFSA for you or your organization?” My reply was, “this organization has been the backbone of my correctional career”. I have reached out to many of my fellow associates in this business. I have never been turned down or pushed back. Everyone is always willing to share their knowledge, experiences, and encouragement. The networking is invaluable especially at events like the Regional and International Conferences. Everyone welcomes you in. Once you join you become family.

“Can each of you tell me of a particular instance where you had a vendor help you solve a problem?” I talked about their willingness to assist. I talked about the times I called on vendors to assist me in spec’ing equipment. I talked about the support and sponsorship the vendors offered to events like the Regional and International Conferences. I spoke about many of the vendors I have not purchased from. Although I have never purchased from them, I consider many of them friends and friends to this organization. Many of the conversations have been about our families. I mention the vendors who

stay until the end of the conferences. I believe they are the vendors that get it. I said I understand the sell is important but the relationship is also important. I talked about how many of the vendors are trying to reach the person at the top (state directors) but the operator and the supervisors are the most important link in the chain.

An example was given of a supportive vendor who has attended these events for years and was not able to reach the state director in a certain state. One of the facilities in this particular state he regular contacted needed a piece of equipment that was not yet developed. His company worked with the facility and state to develop the product which led to a very large purchase. This was a great example of a vendor helping to solve a problem.

If the 2017 Region I Conference is it, it ends with this conference showing exceptional growth in four years. It ends with this region stepping outside of the box for entertainment and training. It ends with the participants satisfied with the outcome. It ends with me being part of a team that is always seeking to reach higher and go far beyond all expectations. It ends well!

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Dietitians' Corner

Diet Challenges and RDN Updates

By Barbara Wakeen,

(MA, RDN, LD, CCFP, CCHP)

Amount per 2/3 cup

Calories

230

Unusual Diets

Therapeutic diets are part of the norm in our institutions. We all rely on diet manuals, RDN specialists and nationally recognized practices to meet therapeutic diet needs of our inmates. The most common diets are for diagnoses such as diabetes, hypertension, cardiac related illnesses, food allergies and intolerances, and texture modifications. Renal, celiac, Crohn's, GERD and gastrointestinal diet orders are less common, but still those we address, as ordered, with multiple resources available at appropriate levels for disease states.

Recently, I received diet requests for two diagnoses I never heard of, nor experienced, in my career as a dietitian, within a week of each other - Glucose-6-Phosphate Dehydrogenase (G6PD) Deficiency and Isovaleric Acidemia (IVA). There is such limited information

on these diets (at this time) using nationally recognized diet reference manuals, that I was resigned to look online for resources. Information referenced below comes from Internet sources.

G6PD Deficiency

This is a genetic disorder that affects red blood cells carrying oxygen from the lungs to tissues throughout the body. It is almost exclusive to males, affecting 1 in 10 African American males in the US. Persons with G6PD deficiency have a defect of the glucose-6-phosphate dehydrogenase enzyme, causing hemolysis (breakdown of red blood cells) and commonly resulting hemolytic anemia. (Source: <https://ghr.nlm.nih.gov/condition/glucose-6-phosphate-dehydrogenase-deficiency#diagnosis>. Accessed 5/20/2017)

The G6PD Deficiency Association references a severe case of this as 'Favism' as intake of fava beans and other legumes (and various drugs) directly impacts the hemolysis due to the deficiency. (Source: <http://www.g6pd.org>. Accessed 5/20/2017). The diet for this is to omit fava beans and other legumes (due to the difficulty assessing low level hemolysis). According to <http://g6pddeficiency.org>

Other foods/ingredients/additives to avoid include:

- Sulfites and foods containing them – many processed foods contain sulfites
- Menthol and mint flavored foods
- Artificial food coloring – in particular, blue.



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- Artificial Ascorbic Acid (Vitamin C) – added to food and beverages
- Vitamin K
- Tonic Water
- Gluten free products – containing fava beans as an alternate for flour
- Non-traditional foods found in Africa, Asia and China – bitter gourd, garden egg, black and green tea extracts and many Chinese herbs

This presents a challenge with so many processed foods used in our environment and ensuring we are altering food options accordingly for adequate nutritional needs. Relying on the inmate tolerances and intake is of benefit as well; however, when intake is contradictory to the food allowances/avoidances, further review may be needed with medical. Isovaleric Acidemia (IVA)

The diet order I received for this was 'no protein'. We know this is a very abnormal request and that most foods contain 'some' protein. I explained a low protein diet was possible with additional information, but not 'no protein'. With further query, the IVA diagnosis was shared.

Foods to limit for this diet include high protein and (leucine) foods including cheese, soybeans, beef, chicken, pork, nuts, seeds, fish, seafood, and beans.

IVA is part of a group of diseases known as 'organic acid disorders'. It is a rare inherited disorder (1 in 100,000 born in the USA), where a person with IVA lacks an enzyme to properly break down leucine, one of the amino acids in protein digestion.

This results in a toxic buildup of isovaleric acid. The enzyme isovaleryl-CoA dehydrogenase is needed to break down the isovaleric acid (used for growth and energy) produced during protein digestion.

IVA appears in two forms:

- Shortly after birth (within two weeks) and is rapidly life-threatening
- Later in childhood (around one year old) displaying episodes of illness

Symptoms are similar for both: lack of energy, poor appetite, vomiting and difficulty staying warm. The childhood form may fluctuate, but flare up particularly if a high protein diet is consumed, if long periods without food and during illness. (Sources:https://www.westernstatesgenetics.org/pacnorgg/PDFs_all-81409/isovaleric_eng.pdf <https://www.counsyl.com/services/family-prep-screen/diseases/isovaleric-acidemia/> Accessed 5/20/2017)

Again, we have diet challenges with limited resources for reference and the determination of how much protein is adequate protein. Completing a diet history and reaching out to the inmate's medical provider is of benefit to ensure protein and other nutritional needs.

Queries of the Quarter

One of the queries this quarter related to therapeutic diet concerns and kitchen operations and allowances for sustainable results. Items listed are a summary of the responses:

Therapeutic Diet Concerns and Issues

- Cost - due to purchasing special items, i.e., reduced sodium, higher fiber, less processed foods
- The increasing number of diets
- Providers Ordering those outside of the approved therapeutic diets planned
- Employees not following the diets correctly with regard to portion, correct foods
- Modifying diets as close to main population and meeting costs and nutritional needs
- Self-reporting allergies and offenders selectively opting to not eat the diet tray prepared
- Inmates selecting a regular diet tray instead of therapeutic diet trays prepared causing a waste of the diet tray and additional production of main population foods
- Lack of support from medical and security in diet compliance issues causing production and costs to fall on food service
- Increased complexity of medical and religious diets coupled with recruitment/retention/training & education of FS & Security staff and inmate workers
- Making menu and diet modifications, per administration, as a result of security risks, i.e. no fruit due to hooch/pruno production, falling on food service rather than security monitoring on their side
- Rastafarian diet ordered by a chaplain listing foods the inmate 'will eat' that are blatantly contradictory to the religious diet beliefs.

- Removing fruit from the diet menus as administration has requested no fruit in the facility.

Modifications for Sustainable Results

- Modification of all menus for equal average meal cost
- Kitchen audits of diet meals for portions and correct foods according to diet menus as planned; counsel staff accordingly
- Align therapeutic diet menus match main population menus as closely as possible
- Changing serving sizes of diet foods instead of types of food when possible
- More stringent hiring practices for higher quality employees
- More convenience and pre-made items to reduce labor and save on complexity of meal preparation, a modification, but noted as not sustainable as it is resulting in higher food costs
- Open communication with medical, the dietitian and foodservice on diet review, compliance and resolution
- Created an alternative menu that encompasses many medical diet concerns – vegetarian, low sodium, low fat, low cholesterol and carbohydrate controlled - that inmates can select on a meal by meal basis with no medical diet order required
- Alternative meat free entrees available per inmate choice on a meal-by-meal basis
- Other queries related to Ramadan practices and serving a kosher liquid diet in lieu of solid foods.

ACFSA Dietitians in Corrections (DIC) Networking Luncheon

The DIC Networking Luncheon will be on Monday, September 25th at 11:30 am. This luncheon, sponsored by Good Source Solutions, is the opportunity for the dietitians to share ideas and gather insight to issues they may be encountering in their agencies and operations. If you are planning to attend the luncheon, please email me at bwakeen@neo.rr.com. Look for emails on additional luncheon details.

FNCE and DHCC's Corrections Sub-Unit Updates

Corrections will be represented at FNCE this year with a presentation by Julie Driscoll, Julie Driscoll, RDN, CSR, CSG, LDN and Mitchel Holliday, Mitchel Holliday, MS, MSED, RD, CDE, FAND, entitled "Overcoming Nutrition-Related Burdens in U.S. Prisons", scheduled for 10/24/2017 12:00 PM-1:30 PM. This session will address incarceration rates in the US over the past two decades; the prevalence of nutrition related chronic disease in incarcerated populations and creative approaches within corrections to manage nutrition related chronic disease.

The Corrections Sub-Unit will have a meeting at FNCE with details to be announced in the near future.

DHCC's Corrections Sub-unit will be transitioning Chairpersons beginning May 31, 2017. Congratulations to Mitchel Holliday as the new Chair and thank you to Julie Driscoll for all of your contributions as the DHCC Chair.

ACFSA Networking Discussion Group

Have a question about foodservice practices or a diet? Send me an email to be posted on the Dietitians in Corrections Networking Listserv. If you'd like to be added to the Dietitians in Corrections Networking Listserv, 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 don't have to be a dietitian to be on the list.

DHCC Corrections Sub-Unit Electronic Mailing List (EML)

The Corrections Sub-Unit is "umbrella-ed" under the Dietetics in Health Care Communities (DHCC) dietetic practice group of the Academy of Nutrition and Dietetics (AND). DHCC has an electronic mailing list (EML) for the Corrections Sub-Unit where members can share queries and information.

When renewing your Academy of Nutrition and Dietetics (AND) membership, or joining the Academy, be sure to join or renew the DHCC DPG-31 and subscribe to the DHCC Corrections Sub-Unit. To participate in the EML, one must be a DHCC member, which requires one to be a member of the Academy as well. Emails communicated through this group are sent through a private email address for DHCC members only. To join, visit www.DHCCdpg.org or contact Mitchel Holliday at Mholliday@bop.gov. There are many member benefits including networking, publications, webinar and continuing education credits.



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The Association of Correctional Food Service Affiliates

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CONFERENCE AGENDA

Date / Location	Time	Description
Sunday, September 24		
Registration	1:00 pm – 5:00 pm	
Golf Tournament / Meet in Hotel Lobby	8:00 am – 4:00 pm	Riverwalk Golf Club
Family Day	All Day	Sea World; San Diego Zoo; Old Town
ServSafe Or Other Training	8:00 am – 5:00 pm	
CFSM / CCFP Workshop	1:00 pm – 3:00 pm	Application Assistance for CFSM and CCFP
Chapter Presidents' Meeting	3:00 pm – 4:00 pm 4:00 pm – 5:00 pm	Chapter Presidents Meet with International Board of Directors
First Time Attendee Reception	5:00 pm – 6:00 pm	First Time Attendees & International Board Only
Opening Reception	6:00 pm – 8:00 pm	Networking - All Welcome
Dinner / Networking		Dinner On Your Own
Monday, September 25		
Registration	7:00 am – 4:00 pm	
Opening Ceremony & Breakfast	8:00 am – 9:00 am	Welcome / Opening Remarks Invocation Breakfast Presentation Of Colors – San Diego Sherriff's Honor Guard Nation Anthems – U.S. & Canada – Sung By Jennifer Klein Welcome / Opening Remarks – ACFSA President Tim Thielman Welcome & Proclamation
ACFSA Business Meeting	9:00 am – 9:45 am	Annual Reports From All ACFSA Board Members And Committee Chairs / All Members Encouraged To Attend
Break / Networking	9:45 am – 10:00 am	Please Be Seated By 10:00 am
Keynote Speaker	10:00 am – 11:30 am	Chef Claudia Sandoval – <i>Doing More with Less</i>
Lunch / Networking	11:30 am – 1:00 pm	Lunch on Your Own
CFSM Luncheon Location TBD	11:30 am – 1:00 pm	Invitation Only Sponsored By Design Specialties
Dieticians In Corrections Luncheon / Meeting Location TBD	11:30 am – 1:30 pm	Invitation Only Sponsored By Good Source
Educational Session	1:00 pm – 2:00 pm	Heather Buonoma, San Diego Environmental Health <i>Food Borne Illness</i>
Break / Networking	2:30 pm – 2:45 pm	
General Session FOOD PANEL	2:45 pm – 3:45 pm	Good Source, Ann Ortiz & National Food Group, Jennifer Klein: Topic <i>What does the future look like for less expensive protein, the use of soy protein and any suggestions on adding any food item with more calories which is inexpensive</i>
Break / Networking	3:45 pm – 4:00 pm	
Regional Roundtable Meetings	4:00 pm – 5:00 pm	Networking and information regarding your Region. Open to everyone / Vendors welcome
Vendor Meeting	4:00 pm – 5:00 pm	Vendors Only
Vendor Reception / Networking / Dinner and Entertainment	5:30 pm – 10:00 pm	Come spend the evening networking with all the great ACFSA vendors and the traditional reception will transform into a Karaoke competition and other entertainment. Dinner will be provided.

CONFERENCE AGENDA

Tuesday, September 26		
Breakfast		Breakfast On Your Own
Breakout Session #1	8:00 am – 9:45 am	Tracy Zuber <i>Inmate rights as it pertains to Food Services</i>
Breakout Session #2	8:00 am – 9:45 am	Sgt. Carson + Team, Kurt Greiner <i>Con Games Inmate workers play, Active Shooter Discussion</i>
Break / Networking	9:45 – 10:00 am	
Vendor Expo	10:00 am – 2:00 pm	The #1 tradeshow for correctional food service professionals. Here you will see nearly 100 food and equipment vendors who will be offering the latest innovations in our profession and new products and cost saving ideas.
Break / Networking	2:00 pm – 2:15 pm	
General Session	2:15 pm – 3:45 pm	Steve Marshall, The Marshall Associates, Inc. <i>New Facility Builds, What to Expect, When Should You Get Involved</i>
Break / Networking	3:45 pm – 4:00 pm	
Food Service Equipment Panel	4:00 pm – 5:00 pm	Robin Ashton & Steffy Gilbert, Food Equipment Reports
Photos	6:00 pm – 7:00 pm	Regional and Group Photos
Awards Banquet	7:00 pm – 9:00 pm	
Wednesday, September 27		
Annual Fun Walk	6:30 pm – 7:30 pm	Get up early and get your bodies moving with the Good Source Team and your fellow ACFSA members as you walk the area and have ample time for networking.
Breakout Sessions	8:00 am – 9:30 am	
Session #1	8:00 am – 9:30 am	Louise Mathews <i>Cook Chill Equipment: Differences Between Blast Chill, Tumble Chill, Ice Baths, Ice Paddles</i>
Session #2	8:00 am – 9:30 am	Dietitian Panel (Medical Diets/Bariatric Diet)
Break / Networking	9:30 am – 9:45 am	
Breakout Sessions	9:45 am – 10:30 am	
Session #1		Richard Young <i>Energy Efficiency Program and LEED</i>
Session #2		Sister Teresa <i>Culinary Bakery: From Gang Banging to Baking</i>
Lunch	11:30 am -12:30 pm	Lunch On Your Own
Tour	12:45pm -TBD	
Conference Certificates	12:00 pm – 5:00 pm	



**Please note this is a tentative Agenda
Visit www.ACFSA.org for the most up-to-date information**

KEYNOTE SPEAKERS & PRESENTATIONS

CHEF CLAUDIA



Claudia Sandoval is an innovative and creative professional with a passion for all things culinary. Ms. Sandoval is the Season 6 Winner of FOX Network's Primetime Hit TV Series - **MASTERCHEF**.

Chef Claudia is the author of her self-titled cookbook: "Claudia's Cocina - A taste of Mexico" which was an Amazon Best-Seller.

Chef Claudia has started her own culinary events business also called Claudia's Cocina and has worked as a spokesperson for numerous prominent brands.

"Doing More With Less"

If you've never seen an episode of "Masterchef," you're missing out on a fast-paced cooking show pitting amateur home chefs in a competition to be named "Masterchef." In the 6th season, our Monday Keynote, Chef Claudia, was the eventual winner from an original field of 22 chefs. Each episode, the contestants are given challenges with a limited amount of time and limited resources to come up with a dish that the judges (one of whom is the notoriously picky Gordon Ramsey) deem the best.

Originally from Mazatlan, Sinaloa, her family now lives in San Diego, and Chef Claudia was born and raised in San Diego. She is a philosophy major and home cook, she has a passion for all things Philanthropic, finding ways to give back to the community.

So, who better than Chef Claudia to discuss ***Doing More With Less*** to our attendees?
You don't want to miss this opportunity!

STEVE MARSHALL



New Facility Builds: What to Expect, When Should You Get Involved?

President of THE MARSHALL ASSOCIATES, INC., Steve is one of the best in the business and has designed thousands of commercial kitchens from the very high end hotels like the Four Seasons, Ritz Carlton's, to major tech companies such as Google, Yahoo! and Apple, to universities, schools, restaurants and, yes, correctional facilities! Make it a point to spend time with this Industry titan!

HIGHLIGHT ON EQUIPMENT AND FOOD PANELS, HEALTH & SAFETY & REDUCING RECIDIVISM

The Chairman of ***Food Equipment Reports***, Robin Ashton will be one of the many experts joining us to lead a panel on Food Service Equipment. Top people from Good Source and National Food Group will lead a food panel with emphasis on less expensive protein, the use of soy protein and suggestions on adding inexpensive food items with more calories.

Additionally, we have sessions on Food Bourne Illness, Dealing with Crafty Inmates, Reducing Recidivism through training, and Medical Diets, just to name a few. It's a jam packed program certain to satisfy all of your correctional food service questions and needs!

THE 2017 ACFSA ANNUAL INTERNATIONAL CONFERENCE

The 2017 ACFSA Annual International Conference and Vendor Showcase will be held in San Diego, California - which is one of the top-ten best climates by Farmers' Almanac, and one of the two best summer climates in America according to the program to the next level, you will have a chance to visit multitudes of other Correctional Food

The Annual Vendor Showcase

The theme for the 2017 Vendor Showcase is "A Salute to Our Military!" Exhibitors have been asked to either decorate their booths with Military colors, logos and gear and/or to donate to a Military Charity. We hope that you will participate by doing the same. That means that any branch - Army, Navy, Air Force, Marines, National Guard, Coast Guard... It's up to YOU!



Annual Basket Challenge & Silent Auction

We have had some great baskets and auction items in the past and this year will be no different! There are no limits for the items that you wish to donate and they certainly do not have to fit into a "Basket." In the past there have been numerous items such as artwork, signed memorabilia, gift cards, events... just about anything that you can imagine, so be creative.

Bidders will have to bring the winning items home on a plane so please do your best to keep it safe and compliant. This is a great opportunity for you to help raise funds for the ACFSA Scholarship Fund as all proceeds go to assist members in making their way to conference. Several have benefited in the past and, who knows, maybe one year it will be you!

Awards Banquet

As always, we ask that you be on hand to recognize our Award winners. The Annual Awards Banquet is the time when we recognize the Operator of the Year, Employee of the Year, Founder's Award Recipient, President's Award Recipient and the Chapter of the Year.

It's a great night to spend with friends and to honor your peers and colleagues for their hard work.

Training and Education

As always, the main focus of this conference is to provide training and education opportunities to our membership and Conference attendees. ACFSA strives to bring the most current information and trends in the Correctional Food Service Industry to light in our educational sessions, Keynote Presentations and certification courses. This year's Agenda is outstanding in scope and touches on the most important topics that our members are currently interested in and challenged with.

Topics of the Conference will be Goal Setting, Principles of Exceptional Leadership, New Technologies in Food Recycling and some successful adaptations of facilities that use a meal delivery "system." Health will take the spotlight with sessions covering Food Allergens, and Hepatitis A. There will be a terrific session about the "pitfalls" of purchasing new equipment, remodeling or designing a new facility. This is just a sample of the great topics this year!

As you can see, this is Correctional Food Service's most important gathering of the year. With great sessions and numerous networking opportunities with colleagues, peers, friends and Industry experts, you cannot afford to miss it! Mark your calendars now! Register for the 2017 Annual International Conference and Vendor Showcase and then book a room at the Town & Country Resort and Convention Center. Rooms are booking fast, so don't delay, do it today! We look forward to seeing you all in San Diego!

This year's Vendor Reception on Monday night is open to everyone to enjoy a wonderful buffet dinner and a fun karaoke contest! The vendors would like the opportunity to show their appreciation to customers for all of their business and support throughout the year, and what better way than with food, drinks and music?



CONFERENCE & VENDOR SHOWCASE HIGHLIGHTS

has been called “the birthplace of California,” and has the nickname of, “America’s Finest City!” San Diego is listed as #1 on The Weather Channel. With a vast array of educational sessions designed to sharpen your skills and take you and your Service Professionals to network, share ideas and maybe have a little fun in the California Sun!



Annual Good Source Fun Walk

The Annual Good Source Scenic Walk will be a great opportunity to network and pad those Fitbit steps! This is always a great time and everyone is welcome and encouraged to join in the fun early Wednesday morning!



CHILI COOK-OFF

Teams will compete to win the title of Chili Master at this year’s competition. Think your recipe has what it takes to wow the judges? Well fine tune it and come out to battle for the title! This is sure to be fun and competitive! Come cheer on the team from your Region! All are welcome.



GOLF CHALLENGE!

Our Annual Golf Tournament is looking for teams to play on Sunday, September 24. The Riverwalk Golf Course is the location this year and it’s a beauty! Register today! Information and Registration Forms available on the website at ACFSA.org, and on the pages of INSIDER!

The Town and Country Resort & Convention Center San Diego, California

**Town and Country Resort & Convention Center • 500 Hotel Circle N, San Diego, California 92108
Phone: 619-291-7131**

An Urban Oasis, and a land mark hotel in San Diego, CA for over 60 years, the new Town and Country is a modern expression of the 1960’s Southern California vibe, relaxed, playful and connected, with service that is engaging, approachable yet unobtrusive, where everyone feels welcome.

Single/Double - \$149 per night. (Prevailing Government Per Diem Rate)

Triple - \$169 per night Quad - \$189 per night

In addition to the nightly rates, there is a hotel service charge of \$10 per day. Self Parking at the hotel is \$10 per day.

Book your room online at: <https://aws.passkey.com/event/48963898/owner/27934/home>

Room Reservation Cut-off date is August 24, 2017

The Group Rate will be offered for 3 Days Prior and 3 Days following ACFSA Conference dates

*** BASED ON AVAILABILITY ***

Hotel rooms and exhibit space fill up quickly. The sooner you register, the more likely you are to get the arrangements you want. You can also access complete conference and registration information by visiting the ACFSA website or on the pages of INSIDER.

Questions? Call (818) 843-6608 • www.ACFSA.org

2017 ACFSA ANNUAL GOLF TOURNAMENT

SUNDAY, SEPTEMBER 24, 2017 • FOUR PERSON SCRAMBLE

TOURNAMENT REGISTRATION

SPONSORSHIP OPPORTUNITY



RIVERWALK GOLF COURSE

1150 Fashion Valley Rd., San Diego, CA 92108
(619) 296-4653

Tournaments open to all members, Vendors, Friends and Family.
Tee off is at 8:00am

\$100.00 per player to include Green Fee, Shared cart, range balls and buffet selection.

Prizes Include:

1. Top Three Teams
2. Longest Drive
3. Closest to the pin

Questions? Contacts:

Myron Wiley - (559) 280-8115

Carlos Salazar - (559) 901-4079

To register for the Tournament, please fill out this form and email to: MyronW@joneszylon.com

If paying by Credit Card, visit www.acfsa.org/chapters/ca.php

If paying by check, make payable to CA Chapter, ACFSA and mail with a copy of your Registration Form to: **ACFSA CA Chapter, "Attn: Myron", 926 W. Petunia, Farmersville, California 93223**

1. Name: _____	2. Name: _____
Phone: _____	Phone: _____
Company: _____	Company: _____
3. Name: _____	4. Name: _____
Phone: _____	Phone: _____
Company: _____	Company: _____

Cost is \$100 dollars per golfer. The Ca. Chapter will make every effort to keep all teams together so please turn in your registration as soon as possible.

To register to be a golf tournament sponsor, please fill out this form and email to: myronw@joneszylon.com

Payment type:

If paying by check, please make checks payable to ACFSA Ca. Chapter and mail to:

ACFSA CA Chapter, "Attn: Myron", 926 W. Petunia, Farmersville, California 93223

If paying by credit card, please go to: www.acfsa.org/chapters/ca.php

Business Name: _____
 Business Address: _____
 Business Phone Number: _____
 Email Address: _____

Tournament Level of Sponsorship	Cost Includes:
Diamond <input type="checkbox"/>	\$1000.00 Golf Entry for 4 golfers Name at 3 locations at the golf Course Special Recognition
Platinum <input type="checkbox"/>	\$750.00 Golf Entry for 3 golfers Name at 2 locations at the golf Course Special Recognition
Gold <input type="checkbox"/>	\$500.00 Golf Entry for 2 golfers Name at 2 locations at the golf Course Special Recognition
Silver <input type="checkbox"/>	\$250.00 Name at 1 location at the golf Course Special Recognition

We also accept any donations or prizes to be raffled at the golf tournament.

If you have any questions, you can contact Myron Wiley at (559) 280-8115 or Carlos Salazar at (559) 901-4079

ACFSA 2017 Annual International Conference & Vendor Showcase

September 24-27, 2017 ▲ San Diego, California ▲ Town & Country Resort



Name _____

Nickname for Badge _____ First ACFSA Conference (circle) YES NO

Position _____

Facility/Company _____

Mailing Address _____

City _____ State _____ Zip Code _____

Email Address (MANDATORY) _____

Contact Phone (MANDATORY) _____

Phone for Publication (OPTIONAL) _____

Guest Name _____

Guest Name _____

Guest Name _____

REGISTRATION FEES

Number of Attendees	Type of Registration	-Early July 31, 2017	Regular Aug 31, 2017	Late Sept 1 - On-Site	Amount Due
	ACFSA FOOD SERVICE, INSTITUTIONAL OR RETIRED	\$275	\$325	\$375	
	ACFSA NON-MEMBER <i>FOOD SERVICE EMPLOYEES ONLY NO EXCEPTIONS**</i>	\$350	\$400	\$450	
	GUESTS <i>(INCLUDES FRIENDS, RELATIVES, ONLY)</i>	\$150	\$175	\$225	
	ONE DAY MEMBER AND NON-MEMBER <small>DOES NOT INCLUDE BANQUET <i>FOOD SERVICE EMPLOYEES ONLY - NO EXCEPTIONS**</i></small> <small>PLEASE SPECIFY DATE: SUN MON TUES WED</small>	\$95	\$120	\$150	
	VENDOR SHOW ONLY <i>FOOD SERVICE EMPLOYEES ONLY - NO EXCEPTIONS**</i>	\$25♦	\$30♦	\$35♦	
	SERVSAFE PROGRAMS (CHECK ONE) <input type="checkbox"/> CERTIFICATION <input type="checkbox"/> RE-CERTIFICATION INCLUDES BOOK, MATERIALS & TEST	\$50	\$50	\$75	
	I PLAN TO TAKE THE WEDNESDAY TOUR OF CENTRAL PRODUCTION FACILITY	NA	NA	NA	

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 FOOD SERVICE EMPLOYEES & EXHIBITORS WILL BE PERMITTED TO ATTEND CONFERENCE & TRADE SHOW. NON-EXHIBITING VENDORS WILL NOT BE PERMITTED TO ATTEND CONFERENCE OR TRADE SHOW UNDER ANY CIRCUMSTANCES.**

CANCELLATIONS

CANCELLATIONS REQUESTED IN WRITING TO ACFSA WILL BE GIVEN A FULL REFUND IF RECEIVED ON OR BEFORE AUGUST 23, 2017. CANCELLATIONS RECEIVED AFTER AUGUST 23, 2017 & NO-SHOWS WILL NOT BE REFUNDED.

REGISTRATION

REGISTRATION WILL BEGIN SUNDAY, AUGUST 24, 2017 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 YOUR REGISTRATION AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

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

PAYMENT INFORMATION - If paying by check, make payable to ACFSA Check # _____

Send Payment to: **ACFSA, PO Box 10065, Burbank, CA 91510**

For those paying with a credit card, please fill in the 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 _____



Exhibitor Registration Opportunity

2017 Annual Conference

September 24-27, 2017

Town and Country – 500 Hotel Circle North. – San Diego, CA

I am the AUTHORIZED REPRESENTATIVE (office contact person with address information) to receive all corresponding materials relating to Exhibits, Exhibiting at the 2017 ACFSA Conference in San Diego, CA. (* Indicates a REQUIRED FIELD)

*NAME _____ TITLE _____

*Company/Organization _____

*Mailing Address _____

*City/State/Zip _____

*CONTACT PHONE _____ FAX _____

*Contact EMAIL _____ Website _____

*Contact for Publication in Program Book _____

*Phone for Publication _____ * Email for Publication _____

25 word description for publication: _____

PLEASE SIGN ME UP TO EXHIBIT AT THE 2017 ACFSA ANNUAL INTERNATIONAL CONFERENCE IN SAN DIEGO, CA

ACFSA Member \$1295 each Booth _____	+ \$50 _____	= Total Amount _____
Corner Booths \$50 Additional Number of Booths _____	Number of Corner Booths _____	Total _____

NON- Member \$1725 each Booth** _____	+ \$50 _____	= Total Amount _____
Corner Booths \$50 Additional Number of Booths _____	Number of Corner Booths _____	Total _____

INFORMATIONAL TABLETOP DISPLAY

ACFSA Member \$1145 each 6 foot table or High Top Table** _____	_____	= Total Amount _____
	Number of Tables _____	Total _____

NON- Member \$1575 each 6 foot table or High Top Table** _____	_____	= Total Amount _____
	Number of Booths _____	Total _____

Each Booth or Display receives 3 Complimentary full conference attendees. Additional Booth Personnel Registrations \$250 per person. Additional names and payment will be collected on name badge form closer to conference.

Full Conference Personnel will have access to and are welcome to attend all Educational Sessions and Social Events

**Non-Members pay the Member Booth Price if they JOIN ACFSA! ACFSA Membership \$384 Annually YES _____
Total _____

I would like to be a Sponsor for the 2017 Conference! *Minimum Contribution \$250* YES _____
Exclusive Sponsorship Opportunities are available! Call (818) 843-6608 or visit www.ACFSA.org for details. Total _____

I would like to be Scholarship Sponsor for 2016 Conference! *Minimum Contribution \$250* YES _____
Total _____

I will need refrigerated storage _____ (list approx # of boxes and estimate sizes – for planning purposes)

GRAND TOTAL DUE FOR ALL SERVICES \$ _____

Pay with a Check: *Made Payable to ACFSA:* Check Number _____

Pay with a Credit Card: Visa MasterCard American Express

Name on Card _____ Card # _____

Expiration _____ V Code _____ Billing Address _____ Zip _____

Signature _____

Send Completed Form to: **ACFSA, PO Box 10065, Burbank, CA 91510**

If paying with a Credit Card, you may FAX your completed form to **(818) 843-7423**

NON-EXHIBITING VENDORS ARE NOT PERMITTED AT THE ACFSA CONFERENCE AT ANY TIME

CANCELLATION DEADLINE IS MAY 15, 2017

CANCELLATION REQUESTS MUST BE MADE IN WRITING ON OR BEFORE MAY 15, 2017 - NO REFUNDS WILL BE MADE AFTER THIS DATE

PLEASE RETAIN A COPY OF THIS FORM FOR YOUR RECORDS Questions? Call ACFSA at (818) 843-6608



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CHAPTER REPORTS

CALIFORNIA

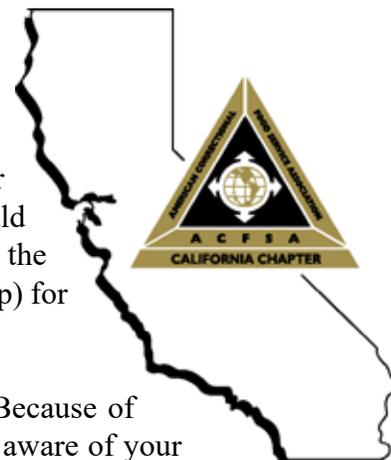
by Lou Flores, California ACFSA Chapter President

Hello from Sunny California. On April 17, 2017, the CA Chapter held a meeting in San Diego, California. The meeting was hosted by Larry Mendez, Chapter President-Elect, Kurt Greiner, Southern California Rep, and his kitchen staff. I would like to compliment them on the breakfast provided to all 33 members who attended the meeting. I would also like to thank Jennifer Klein and her staff (National Food Group) for providing a Build-Your-Own Burrito/Taco Luncheon.

The meeting was conducted by Kurt Greiner, whose presentation was on safety. Because of the many incidents which have occurred in our nation, safety topics included being aware of your surrounding areas, at home and at work. The next California Chapter meeting will be held at the Prison Industries Authority (PIA) showroom on July 19, 2017. We are presently trying to have a meeting in Southern California in an October/November timeframe. Date and time to be announced later.

Lou Flores

Lou Flores, California Chapter President



VIRGINIA

by Jessica Harlow, Virginia Chapter President

During this time of year, we have just made it past what has been known as the everlasting joke, here in Virginia. We can experience all four seasons in one week. It is very possible to have 40 degrees one day and then be in the high 80's the next.

With that being said, we are very adaptable to change. For those in corrections that is an everyday practice. We have to be able to move fast and make decisions without a moment's notice. We are expected to be essential personnel and always available for an emergency situation. Being that much in demand can cause stress both mentally and physically. So I challenge you to step back and think... What am I doing to strengthen myself and condition myself for these occurrences? How often do you exercise? Go for a leisurely stroll? Read a book? These are just a few things that I find relaxing and stress relieving. Everyone has their own stress relievers and can find what works for them.

It is very important in our challenging environments to find the time for ourselves just to disengage and recharge. With spring passing us and summer moving in, take a moment to go and smell the flowers! Hopefully you were able to come to our very successful Region I Conference, in our beautiful state. If not this year, please make sure to catch us next time. Our next chapter meeting is July 20th at the Academy for Staff Development in Crozier, Virginia. This will be where we announce our newest board members so..... hope to see you there, 10am!

Jessica Harlow

Jessica Harlow, Virginia Chapter President

CHAPTER REPORTS

NORTHERN LAKES

by Christine Berndt-Miles, RDN, CD

Since the last INSIDER was published the weather is finally breaking and giving us some sunshine. Northern Lakes Chapter held one chapter meeting, on April 4th at the Indianhead Food Buying Expo in Eau Claire, Wisconsin.

Northern Lakes has very exciting plans for the next year. We have two tentative meetings planned so far. We are trying to put together a meeting and training day at Indianhead Food Service in the month of July. Details will be sent out as soon as they are finalized. We are very excited to be attending the International Conference in San Diego. We will be conducting a meeting, at the Conference, where our new board will take over.

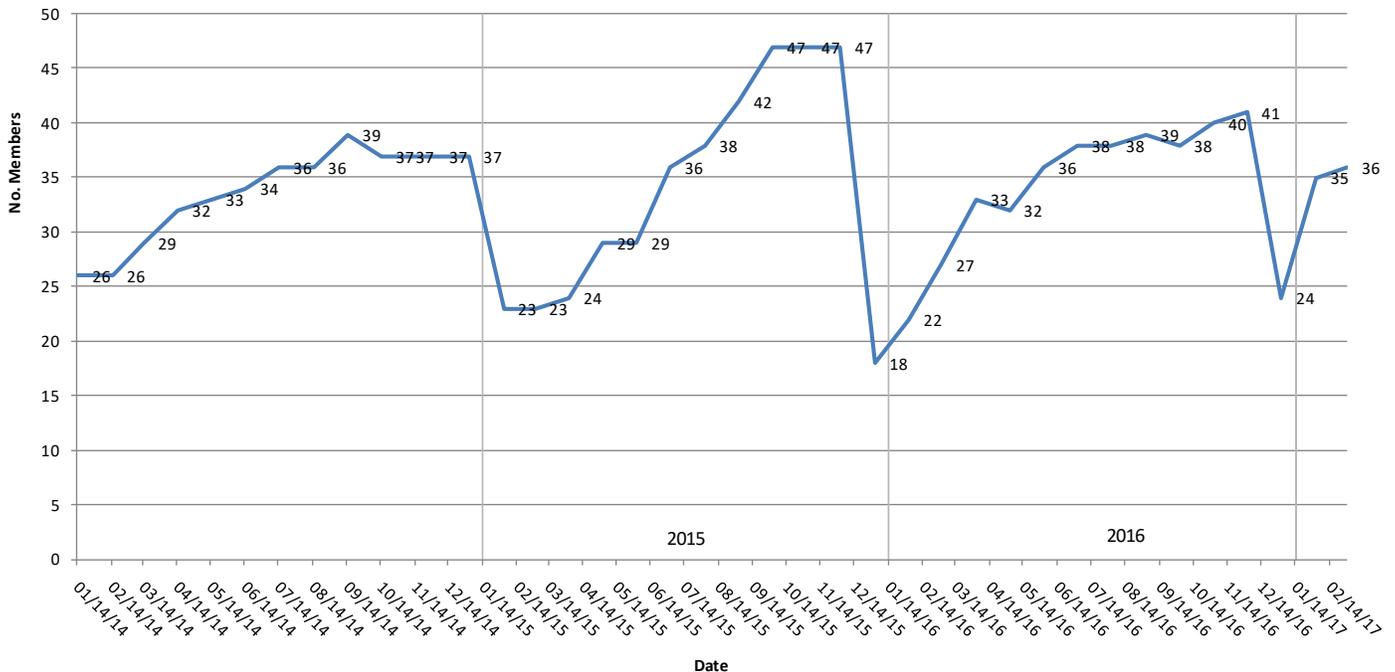
Northern Lakes President Roger Burczyk and Vice President Diane Burczyk along with ACFSA International President Tim Thielman traveled to Chicago on 5/20/2017 to attend the National Restaurant Association Show. It was great to meet with other members of our ACFSA family.

Northern Lakes is continuing to sell Kwik Trip Car washes and candy bars as a fundraiser. I hope everyone is enjoying the summer!

Roger Burczyk

Roger Burczyk, Northern Lakes Chapter President

ACFSA
Northern Lakes Chapter Membership Trends
 Jan. 2014 to Present



REGIONAL REPORTS

REGION I

by Julie Hobbs, CDM, CFPP, Region I Director

Greetings Everyone, Region I has been very busy the last few months. In March the Virginia chapter took part in the annual VADOC Food Service Vendor Show. As in the past, we set up a table and I am happy to report that we were able to sign up 4 new members from VADOC as well as renewing some of our current members. Thanks to Jessica Harlow, Rosetta Bowles, Robert Pennix, Ricky Clark and Justin Webb for their help at the table.

Region I held its fourth Annual Conference in Williamsburg, VA. May 1-3. The theme was “Building a Bridge.” I am pleased to say that this was our most attended conference so far. We had over 90 attendees/guests and 25 vendors. The committee reached out to our friends at ANFP and this year had over 20 people attend from this association. We had many new faces attend this year as well as some old friends who had retired and moved out of state (Carol Thomas and Linda Shear). It was so nice to get to see everyone. Special thanks to the conference co-chairs: Ricky Clark and Robert Pennix, and the members of the conference committee -Justin Webb, Jessica Harlow, Linda Mills, Mike Robertson, Ann Ortiz and Colin Squier who did a great job getting everything together again this year. As some of you know there is a lot of work behind the scenes to make a successful conference and everyone worked very hard to make this a success.

I would also like to acknowledge all the vendors who participated. Without their support we would not have been able to put on such a great conference. After the vendor show Colin Squier from Squier Associates was awarded our Vendor of the Year plaque. Congratulations Colin and thanks for your help and support getting the vendors to the show and setting up all our conference calls.

At the conference I was able to make some great contacts with some newer members from out of state. Hopefully these contacts will lead to growing our Region I numbers beyond Virginia. I think we were able to successfully “Build a Bridge” during this conference and learn a little too.

Next up for the region is the Virginia Chapter meeting in July at the VADOC Academy for Staff Development, on July 20, hosted by John Proctor. They will be swearing in the new VA Board members and discussing plans for the International Conference in San Diego. I look forward to seeing many of our members at the meeting.

Julie Hobbs

Julie Hobbs, CDM, CFPP, Region I Director

REGIONAL REPORTS

REGION II

by *Wayne Fish, CDM, CCFP, CFSM, Region II Director*

It was my privilege to attend the Region I Conference in Williamsburg, Virginia along with 7 others from the NC Dept. of Public Safety -Division of Prisons plus one other from a County Jail.

I want to thank all the vendors who were at the Region I Conference in Williamsburg, Virginia. The vendors in ACFSA are the best and we really appreciate all they do for the association! The vendor show was definitely one of the highlights of the Conference. Thank you Virginia Chapter for a conference well done!

I want to congratulate member Teresa Leary of North Carolina on winning the Cake Decorating Contest. We started the conversation about attending the Annual International Conference in San Diego, CA with folks attending the Region I Conference. People were excited and checking airfare on their smart phones! The Annual International Conference will be in San Diego, CA on September 24-27, 2017

If you are interested in helping increase membership or form new chapters in Region II please feel free to contact me at j.wayne.fish@gmail.com. See Ya'll in San Diego, CA!

Wayne Fish

Wayne Fish, CDM, CCFP, CFSM, Region II Director

REGION III

by *Dawn DeMelo, CCFP, CFSM, Region III Director*

Hello everyone, hope you're all enjoying the change in the weather. Things are growing and looking beautiful here in Michigan.

Northern Lakes Chapter held a meeting on April 4th at the Indianhead Food Expo in Eau Claire, Wisconsin. They are making plans to return again in July for another meeting. They have been selling Kwik Trip Car washes and candy bars to raise funds for their chapter.

Michigan has nothing to report at this time. If you have not renewed your membership, please do so. I am looking forward to seeing everyone at the International Conference in Sunny San Diego! Don't miss the opportunity to network with some great friends and make new ones.

See you soon,

Dawn DeMelo

Dawn DeMelo, CCFP, CFSM, Region II Director

ACFSA REGIONS



- REGION I
- REGION II
- REGION III
- REGION IV

Region I

Connecticut
Delaware
Maine
Maryland
Massachusetts

New Hampshire
New Jersey
New York
Pennsylvania
Rhode Island

Vermont
Virginia
Washington DC
West Virginia
Eastern Canada

Illinois
Indiana
Iowa
Kansas
Michigan

Region III

Minnesota
Missouri
Nebraska
North Dakota
Ohio

South Dakota
Wisconsin
Central Canada

Region II

Alabama
Arkansas
Florida
Georgia
Kentucky

Louisiana
Mississippi
North Carolina
Oklahoma
South Carolina

Tennessee
Texas
Virgin Islands

Alaska
Arizona
California
Colorado
Hawaii

Region IV

Idaho
Montana
Nevada
New Mexico
Oregon

Utah
Washington
Wyoming
Western Canada

REGIONAL REPORTS

REGION IV

by Donna Kaminski, Region IV Director

Greetings from beautiful California! Well folks, it's that time of year again. I have been making my list and checking it twice trying to see who has remembered to renew their ACFSA membership. After reviewing Region IV membership reports I'm happy to report that we have 137 members and Professional Partners that have renewed their membership thru 2017. Over the next few months I will be reaching out to our past members who have not yet joined us and urge them to take advantage of everything ACFSA has to offer. I'd love to see us get a 100% on renewal for our Region and strengthen Region IV with new members and Professional Partners. Thanks to Amber at our home office we have a breakdown of all the states in Region IV. I thought it would be good to share the information with you so we can reach out to our fellow food service workers in your area that may not know or understand what ACFSA has to offer.

Region IV Members - State (# of Members)

- **California - 100**
- **Idaho - 1**
- **Colorado - 3**
- **Hawaii - 1**
- **Arizona - 7**
- **New Mexico - 1**
- **Nevada - 4**
- **Pacific Northwest* - 20**
* Oregon, Washington, Utah, Wyoming

We do not have members in Alaska, Montana at this time. As you can see from the list we have some opportunities to help grow this organization. Let's make it our goal to reach out to our own network of foodservice workers and affiliates and share the outstanding opportunities that ACFSA has to offer.

Since the International Conference is being held in California the CA Chapter will not be hosting our Annual Chapter Conference so everyone has the

opportunity to attend the International Conference in San Diego CA Sept. 24th-27th. We will be hosting the Annual Golf Tournament and would love to have you join us. Sign up your foursome ASAP to be part of the fun. All skill levels are welcome !!!! It's all about the fun and networking.

Ray Bullock Scholarship – To help fund the International Conference September 24th-27th we are offering our annual Ray Bullock Scholarship for the upcoming ACFSA International Conference in the Town and Country Center in San Diego, California. If you are interested in attending the conference and need a little assistance getting there, now is your chance to apply for our scholarship. Deadline is June 15th 2017.

If you have any questions in regards to the scholarship for the conference, please contact:

Carlos Salazar CA Treasurer
Carlos.SalazarJr@cldr.ca.gov

Donna Kaminski CA Chapter Secretary
Dkaminski@co.slo.ca.us

Save the dates for the upcoming Chapter Meetings: CA Chapter Meeting

July 19th, 2017 CALPIA New Showroom
2125 19th Street, Sacramento, CA 95814
916-323-2419
Oct. or Nov TBA
Central / Southern CA

Pacific Northwest Chapter Meeting

August 9th, 2017
Eastern Oregon

Pacific Northwest Chapter Meeting

November 8th, 2017
Western Oregon NW Chapter

Donna Kaminski

Donna Kaminski, Region IV Director

C F S M

Education Report

By Lt. Tim Thielman CFMS, CCFP



There are many advantages to being certified. As a Certified Correctional Food System Manager (CFSM) or Certified Correctional Food Service Professional (CCFP) you are showing that your skills are current and you are an asset to your organization. You also keep yourself marketable. This is especially important in today's job market even if you don't plan on going anywhere. As we all know, no one's job is secure in this profession and other opportunities may knock on your door. Certification gives you an increased credibility by attesting to the integrity of your skills and knowledge. Being certified will also give you recognition in this industry among your peers.

If you will be attending the International Conference in

September and want to become certified, there will be a workshop on Sunday afternoon, September 24, 2017. The workshop will offer information and application assistance for the two certification programs. The exact time and location will be in the Conference Agenda.

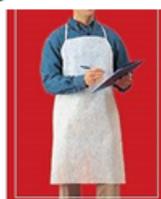
The CFMS Group will be meeting for lunch in San Diego at the International Conference on Monday, September 25, 2017 at noon. The luncheon will be sponsored by Design Specialties President, Pattie Whitlock.

If you would like more information on becoming a CFMS or CCFP please visit the ACFSA website and click on the certification tab at the top of the page or type this address in your web browser: <http://www.acfsa.org/certification.php>

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*To begin your journey of becoming a CFSM,
fill out Enrollment Form found
on the opposite page and send it in!*

CFSM maintenance insures that you remain active in the industry by logging your continuing activity in the industry.

Maintenance Period

The maintenance period runs from August 1st of the first year you receive your CFSM designation to July 31st of the second year.

Maintenance Forms

Each CFSM is responsible for submitting his/her own maintenance. When you were certified, you were provided update forms; if you require more, you can request them from the ACFSA Executive Office. With the forms, you must submit back-up materials showing proof that you actually did participate in the activity, such as copies of badges from shows, agendas of seminars, copies of articles you have written, etc. You may submit your forms throughout your maintenance period or all at once at the end of the period - whichever works best for you. Your forms will be acknowledged in writing.

Maintenance Fee

You will receive an invoice for \$35 at the end of your 2-year maintenance period, at which time the maintenance forms will be due. Individuals who are currently certified by the Association of Nutrition and Foodservice Professionals (ANFP) as Certified Dietary Managers (CDM) are eligible to apply for the CFSM program with the following:

- Application to ACFSA for CFSM, designating current and active CDM status (proof of CDM certification must be included in the application).
- \$299.00 application fee - ACFSA Members
\$374.00 application fee - Non-Members
- Completed Custody, Security and Working with Inmates module, following guidelines as delineated in CFSM Course Workbook. No exam will be required. CDM certified ACFSA members would be eligible to receive CFSM status under these guidelines.

CFSM Enrollment Form

Please Type or Print Clearly

CFSM Course Fee \$299.00
Non-Member Fee \$374.00

CFSM for CDMs \$149.00
Non-Member Fee \$199.00

Name _____

Title _____

Company _____

Address _____

City _____ State _____ Zip _____

Phone _____ FAX _____

Email _____

*Include processing instructions and contact name & phone number.
Materials will be sent after payment is received*

Payment Information

Check Number _____ Purchase Order _____

Credit Card: Visa Mastercard American Express

Cardholder Name _____

Credit Card # _____ Expires _____

Billing Address _____

Billing Zip Code _____ V-Code _____

Signature _____

*V-Code is the 3 Digit Code
on the Back of your Visa or MC
or the 4 Digit Code
on the front of your AmEx Card.*

Please mail with payment to:
ACFSA CFSM
PO Box 10065
Burbank, CA 91510

If paying with a credit card, you may FAX completed form to (818) 843-7423
Questions? Please email Katherine Dickersen at Certification@ACFSA.org
or Call (818) 843-6608



A Membership Opportunity for You!

The Association of Correctional Food Service Affiliates is an International Professional Association created to serve the needs and interests of Food Service Personnel in the correctional environment. The ACFSA brings together highly-skilled Food Service 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.

A Sampling of the 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 Annual 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, fellow members, and 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.)

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**

Student Member:

Student Members of ACFSA are those individuals who are currently enrolled in a Food Service program and considering the Correctional Food Service Industry as a career option. Student Members will have access to Professionals currently in the industry and have the opportunity to learn the industry and to foster important relationships. **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**



ACFSA MEMBERSHIP APPLICATION

To begin receiving the benefits of Membership in The Association of Correctional Food Service Affiliates, simply fill out this application and forward with dues to ACFSA Headquarters Office.

Name _____

Title _____

Facility/Organization _____

Phone _____ Fax _____

Email Address _____

Directory Address _____

Preferred Mailing address _____
(If different from Directory Address)

Preferred Billing Address _____
(If different from Directory Address)

Recruited by _____

Employed by (For Food Service Professional Active and Institutional Members Only):

Federal State/Prov. County Private Other _____

ACFSA MEMBERSHIP DUES (IN U.S. FUNDS) Check box for Member Type below

* Depending on the month you join ACFSA, your dues may be prorated. Dues are paid annually. Members joining after March of the current Calendar year will include the remainder of the current Calendar Year AND the following FULL Calendar Year.

Example: If joining in June of 2017, Dues will be paid through December of 2018

Member Type - Check One	January-March	April-May	June-September	October-December
<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"/> Student	\$34	*\$60	*\$51	*\$43
<input type="checkbox"/> Professional Partner	\$384	*\$672	*\$576	*\$480
<input type="checkbox"/> Associate Professional Partner	\$119	*\$209	*\$179	*\$149
<input type="checkbox"/> Chapter Professional Partner	\$169	*\$296	*\$254	*\$212

Total Amount Due \$ _____

Check Enclosed (Made Payable to ACFSA) Check # _____

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 MasterCard and the 4 Digit Code on the front of AmEx

Authorized Signature _____

PLEASE SEND COMPLETED APPLICATION WITH PAYMENT TO:

ACFSA, P.O. Box 10065, Burbank, CA 91510

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

* Depending on the month you join ACFSA, your dues may be prorated. Dues for members joining after March of the current Calendar year will include the remainder of the current Calendar Year AND the following FULL Calendar Year.

Example: If joining in June of 2017, Dues will be paid through December of 2018

Welcome New Members!

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Glen Helen Rehabilitation Center
Hesperia, CA

Rosemary Molina
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Training Corp.
Post, TX



Awards & Scholarship Winners!

Congratulations to the following Awards and Scholarship Winners who will be attending the 2017 ACFSA Annual International Conference & Vendor Showcase in San Diego, California!

Operator of the Year - Dale Turner, Men's Central Jail, Los Angeles, California

Employee of the Year - Encarnita Javier, Pleasant Valley State Prison, Hanford, California

The Al Richardson Founder's Award Recipient - Announced at Conference!

The Benson Li President's Award Recipient - Announced at Conference!

Scholarship Winners

Jessica Pitzer, Alabama DOC

Leo Arabyan, Los Angeles Sheriff's Department

Joseph Montgomery, Wolfe Creek Associates

Timothy Evans, Ironwood State Prison

Henry Hixson, Payette County Jail

Betty Hanson, Oregon DOC

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Call ACFSA Headquarters if you want
contact information for any of the Chapters above
(818) 843-6608

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

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Maine
Maryland
Massachusetts

New Hampshire
New Jersey
New York
Pennsylvania
Rhode Island

Vermont
Virginia
Washington DC
West Virginia
Eastern Canada

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Indiana
Iowa
Kansas
Michigan

Minnesota
Missouri
Nebraska
North Dakota
Ohio

South Dakota
Wisconsin
Central Canada

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Georgia
Kentucky

Louisiana
Mississippi
North Carolina
Oklahoma
South Carolina

Tennessee
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Virgin Islands

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INSIDER Editors:

Barbara Holly, CCFP, CDM, CFPP
and **Christine Berndt Miles, RD, CD**

INSIDER is published four times annually by the Association of Correctional Food Service Affiliates.

The Fall issue mails in October, the Winter issue mails in January, the Spring issue reaches your mailbox in April, and the Summer issue will arrive in August. We welcome any suggestions or articles for future issues.

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 Fall 2017 Issue:

1. Please send via e-mail by August 15, 2017 to:

ACFSA—INSIDER
INSIDER@ACFSA.org

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.

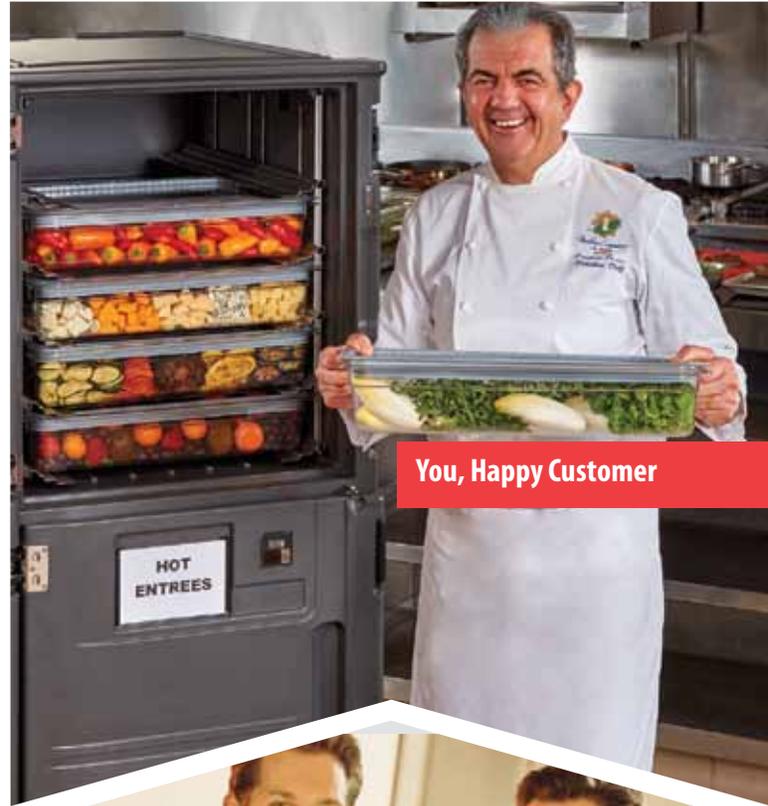
4. If you have submitted or will submit the article to other publications, please notify us at the time of submission of the publication name, editor, and phone number.

To Advertise Call
Call 818-843-6608

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