



INSIDER

The Magazine of ACFSA
The Association of Correctional Food Service Affiliates

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President's Message

By Jessica Harlowe, CCFP, CDM

Looking Forward



Last September, our International Conference definitely had some “Industry Disruptors” to catch our attention, but we are well trained in our fields, so we know how to adapt to change. We overcame and surpassed all expectations for a successful conference. First I would like to say, “Thank You So Very Much!” to Barbara Kane, Stephanie Gilbert and the rest of the conference committee for planning and re-planning - and let’s be honest re-planning a few more times before all was said and done. What an outstanding job! From well thought out and executed training, to the entertaining receptions, everything was handled with absolute professionalism. I couldn’t have asked for a better team.

That said, we are now moving into the 2019 conference year. Our team has yet again found a beautiful location for our conference. Memphis is nearing closer and closer. Now is the time to approach your administration and get your requests in so you can plan on attending. Start planning your conference trip now so you don’t miss out!

Speaking of conferences, I just got back from a great opportunity to attend the 2019 NAFEM

Conference. This was my first time attending, and I was very impressed by the level of participation and professionalism shown there. I saw many of our ACFSA equipment vendors there, and some new prospects that I hope to bring aboard for our association to enjoy. These conferences are a great way not only to see new and exciting products but also to meet prospective new ACFSA members. Many companies don’t know if they fit into our industry, yet they are often a perfect fit. If you have the opportunity to go to other shows, please keep this in mind when speaking to new vendors. Sometimes they just need a friendly face to guide them in the right direction.

Lastly, I hope everyone is having a great start to 2019. See you in Memphis!

Jessica Harlow

Jessica Harlow, CDM, CFSM, ACFSA President



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APRIL 24TH AT 1PM EASTERN / 12PM CENTRAL



CAIR
MINNESOTA



More Information on Page 25



Past-President's Message

By Lt. Tim Thielman, CCFP, CFSM, ACFSA Past President

50 Years of Success

ACFSA Founder, Al Richardson, had a vision to form a network of correctional food service professionals and to give recognition to the important work these men and women do every day in jails and prisons across the USA. Through his vision The American Correctional Food Service Association was created, with a mission to:

- Develop and promote educational programs and networking activities
- Improve professionalism
- Provide an opportunity for broadening knowledge

As the Association grew with food service professionals and food and equipment professional vendors, ACFSA went from a National Association to an International Association, and today is known as the Association of Correctional Food Service Affiliates - with members in the United States, Canada, and expanding across the world. ACFSA is known as the number one authority on correctional food service.

Sadly, ACFSA Founder, Al Richardson passed away on February 2, 2005, but his legacy lives on as ACFSA turns 50 years old this year and we continue to carry his vision forward. The ACFSA Board would like to thank all its members for continuing your membership in ACFSA and helping Al's vision live on.

We will continue to celebrate turning 50 throughout the year and especially in September at the International Conference in Memphis, Tennessee.

Please make plans to attend and celebrate with us at the beautiful Guesthouse at Graceland. This will be an extraordinary event that you will not want to miss. There are many scholarship opportunities to help defray the cost of attending and you can read more about the opportunities by visiting www.acfsa.org/scholarships.php

In this edition of the INSIDER you will find nomination forms for positions on the International Board. Board positions rotate regularly to keep our leadership fresh and strong with new talent. The commitment for President is four years, and Regional Directors, Secretary, and Professional Partner Liaisons. These are two-year commitments which alternate.

This year ACFSA is seeking members to fill the International Board positions of: Vice President – Elect/Treasurer, Region II and Region IV Directors, and Professional Partner Liaison – Food.

All the best,

Tim Thielman

Lt. Tim Thielman, CCFP, CFSM, ACFSA Past President

Vice President-Elect Report

By Justin Webb, ACFSA Vice President-Elect/Treasurer



A Great Place for Correctional Food Service Professionals

Hello ACFSA members. I hope everyone is staying warm with all this extended cold weather we are having.

My article deals with something I have had to face recently: Disappointment. One of my favorite quotes is from Coach Don Shula, “Success is not forever, and failure isn’t fatal.” It reminds me to always be grateful for what I have, while I have it and to never stop reaching for my goals.

Many people successfully work through their disappointments. Somehow, they have the strength to take stock of what has happened to them, learn from the incident and move on. They come out of such disappointments stronger. But others struggle. In these cases, disappointment can even become depression.

How can we learn to manage our disappointments effectively? Some people seek to avoid disappointment by turning into underachievers. This can lead to a mediocre and unfulfilled life. Ironically, these people often disappointments people, and themselves. Others, following a very different trajectory, seek to avoid disappoint by becoming overachievers. They will often forget that perfectionism rarely begets perfection, or satisfaction. Instead, it too often leads to disappointment. Of course, there are also people who are a bit more balanced. These people usually know what their limits are, and are satisfied with knowing that they did their personal best.

Major disappointments are often defining moments in people’s lives. Constructively dealing with disappointment can be a self-curative process that can contribute to personal growth and make for greater resilience. Far too many people, when faced with disappointment, tend to attribute negative life events to their personal failings. They blame themselves, as they

feel ashamed or humiliated by not measuring up to the image of their ideal self. As a result, they direct their anger inward, to themselves. It may prompt them to say that they deserved it, that they were not good enough. Others, however, will turn their anger outward toward others, to people who didn’t fulfill their expectations. It will contribute to feelings of spite, vindictiveness, and bitterness.

To constructively deal with disappointment, we need to first understand what has happened. Some instances of disappointment are predictable and preventable. But there are others that are unavoidable and beyond our control. To manage disappointment, we need to differentiate between situations that fall within our control and factors that are beyond it. Being able to recognize the difference will help us deal with frustration more appropriately. We also need to check whether our expectations are reasonable. Do we have unrealistically high expectations, and aiming too high? Or are we setting our goals too low?

Disappointment is not meant to destroy us. If taken in stride, it can strengthen us and make us better. In spite of its devastating emotional impact, we may even consider encounters with disappointment as journeys toward greater insight and wisdom. But to be able to make these journeys of self-reflection and reevaluation meaningful, we need to look beneath the surface. Only by working through painful associations will we be free from them. Whatever disappointing experiences come our way, our challenge is not to let bitterness take root. We would do well to remember that disappointment is inevitable, but being discouraged is a choice.

Justin Webb

Justin Webb, ACFSA VP Elect/Treasurer

Professional Partner Liasons

By Melissa Hobbie, Performance Food Group

Food Supplies



HAPPY SPRING Everyone!

Spring has Sprung, and a NEW life has begun inside you! We all love spring, all of our bodies and minds all naturally cling on to this amazing season!

ACFSA needs your help in Springing up on Membership! We need all of you and your help in recruitment! We appreciate this and value each one of you!

We currently have around 475 Members- Let's get to 600!!! That's a little over a 25% growth increase! Make ACFSA Membership paperwork a part of your employment onboarding forms to fill out, why not?

All the Knowledge and Value you absorb develops you.

Pass the Membership information to all your new hires, your bosses, your vendor partners and even to those High School Career Days, Collage Kids and anyone looking into the correctional food industry!

Send them my way, for a quick chat!

Let's keep the fire lit on ACFSA!

Here is a quick snapshot

***(some numbers may vary) ***

- 15 are Life**
- 22 are Retired**
- 103 are Professional Partners**
- 21 are Chapter Partners**
- 24 are Institutional Members**
- 277 are Food Service Professionals**
- 11 are Associate Partners**
- 2 are Students**

Melissa Hobbie, Professional Partner Liaison - Food

925-580-1370

FUN FACTS -

Summer, winter, and fall may have their fans, but spring is clearly the most lovable of the four seasons. Not convinced? -Here are 10 scientific reasons why spring is great; plus 1 from me! :-)

TEMPERATURES ARE MODERATE

THERE IS MORE DAYLIGHT/ YOU'RE SAFER

**THE BIRDS RETURN & THERE ARE
BABY ANIMALS EVERYWHERE**

IT MAKES YOU MORE CREATIVE

THE LEAVES COME BACK / FLOWERS ARE IN BLOOM

GROWING PLANTS ABSORB CARBON DIOXIDE

IT'S EASY TO FIND FRESH PRODUCE

**YOU CAN TAKE YOUR EXERCISE
ROUTINE OUTDOORS**

YOU CAN OPEN YOUR WINDOWS

YOU CAN GET YOUR VITAMINS NATURALLY

**LAST BUT NOT LEAST THE
ACFSA SPRING INSIDER !!!**



Executive Director's Message

By Jon Nichols, IOM, ACFSA Executive Director

It's Springtime and we are thankfully starting to thaw from a very cold winter! I'm always happy when this time of year comes around as it means baseball and always brings new hope and growth. This is a theme I've shared before, but it's one that is always worth re-visiting.

This year, ACFSA turns 50! Yes, Al Richardson started this great organization in 1969 and that means we celebrate 50 years as a Professional Association.

I want to make it a point to invite you to join us in Memphis for the 2019 ACFSA Annual International Conference and Vendor Showcase. The dates are September 22-25 and it will take place at The Guest House at Graceland which is directly across the street from Elvis Presley's Graceland Estate. We're super excited to bring you the opportunity to visit this iconic American landmark. Before and after your educational sessions, a world-class trade show and some outstanding and inspirational Keynote Speakers, you'll have a chance to visit the mansion and the museum that houses the artifacts and history of The King™. You're not going to want to miss this chance, so make plans to go.

Memphis is also known for Blues Music and fabulous BBQ and there's no shortage of either throughout the city. Of course, you'll want to give yourself a chance to visit the World Famous Beale Street, "The Official Home of The Blues!" With dozens of clubs, restaurants and shops, your free time will be covered.

Make it a point to reserve your room, make any flight or driving arrangements and plan to be with us in Memphis! It's sure to be a show for the ages!

Over the past year, ACFSA has incorporated a Webinar Series that I hope you're taking advantage of and enjoying. With a wide range of topics that are all current and informative, we think this ACFSA Member benefit is one of the best that we have to offer and is providing a chance to spend a lunch hour with some of the finest presenters in their particular fields. Our next Webinar is "Understanding Muslim Culture & Ramadan," and will take place April 24. Make it a point to sign up today. And, see page 48 of this issue of INSIDER or visit ACFSA.org for a list of topics and presenters coming later this year with dates to be determined.

Finally, I am preparing to visit the ACFSA California Chapter's State Conference in April in Folsom, CA. It looks like they have a pretty amazing program for attendees and I can't wait to see our California members. And I don't want to pass up a chance to remind you of the Region I Conference taking place in Charlottesville, VA this May 23-25. More information is in this issue of INSIDER!

Thank you all for your support and participation and we'll chat again soon! Have a great Spring season.

Jon Nichols

Jon Nichols, IOM, ACFSA Executive Director

FIRST TIME ATTENDEE



By Danielle B. Mason, Director of Consultant Services, Jackson WWS, Inc.

As the new year kicked off, I spent time reflecting on the many relationships made during 2018 Annual International Conference. As some of you may recall, being a first-time attendee, you don't always know what to expect or many people for that matter. And this past year's theme 'Industry Disruptors....are you prepared?' could not have been more fitting! Upon arrival, I don't believe I was quite ready, however by departure time, I was absolutely prepared after attending sessions with great speakers!

To share my highlight from conference, one afternoon, Tim Thielman and Stephanie Gilbert carved out time to discuss committee opportunities and best practices to serve the association. From this one conversation, learning about ACFSA established guideline for equipment specification correctional packages, I was able to leave conference with a copy in hand, return to the factory and share with every member of our engineering and production teams. Sharing this take-away impacted an entire organization to internally review our correctional packages and implement new guidelines.

The common thread often found is many say they want to listen to learn operators needs and future wants, but never adopt best practices internally throughout their organization. The information shared, and knowledge gained was truly an invaluable experience. From listening to correctional professionals to working with my colleagues within the vendor community, the opportunities to discuss correctional facility needs and struggles faced at a national, regional or security level were endless.

I am looking forward to seeing everyone again at Region I conference in May and annual conference in Memphis this September. And for those who haven't attended conference in the past, I hope by reading this article, you'll decide to attend!



THE 2019 ANNUAL INTERNATIONAL CONFERENCE

SEPTEMBER 22-25, 2019

THE GUESTHOUSE AT GRACELAND
MEMPHIS, TENNESSEE

EST.

ACFSA

1969

Association of Correctional
Food Service Affiliates

50th Anniversary

SAVE THE DATE!!!

This is ACFSA's 50 Year Anniversary and the theme for the 2019 ACFSA Annual International Conference is **50 Years of Being All Shook Up!** The 2019 ACFSA Conference Committee has continued to diligently work on another outstanding program for you with relevant, exciting educational sessions to keep you up-to-date on the latest trends in the Correctional Food Service Industry.

Visit www.ACFSA.org often for the latest information and Agenda as they will be updated often in the coming months. The current version of the Agenda is on the next page. Take a moment to look at it and get yourself excited for your visit to Memphis, Tennessee this September 22-25!

Food Service Members, we have included a registration form for you on Page 12, or visit the ACFSA Conference Page at www.ACFSA.org/events/conference2019.php to sign up. You will also find a draft letter to your Supervisor to assist you in requesting the opportunity to attend! It's a great tool and I do urge you to take advantage. Additionally, if you qualify for a Scholarship to Conference, make it a point to get those forms filled out ASAP! You will find them in this issue of INSIDER and at the link above. Don't let that opportunity slip away!

Vendor Members, please see pages 14-17 to secure your booth(s) and the best space available before it's grabbed up by someone else! We anticipate another sell-out in Memphis and you don't want to be left out. Or, you may visit the conference page at www.ACFSA.org/events/conference2019.php to sign up, as well. Additionally, we have new Sponsorship Packages available and you can peruse what's available for you to support ACFSA, maximize your exposure and ensure that Conference attendees have the best possible time in the birthplace of the blues - Memphis, Tennessee!

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**The Guest House at Graceland
is the Home of the 2019 Annual Conference
ACFSA has a special rate of
Single/Double - \$139**

****Room reservation cut-off is September 22, 2019***

Reservations:

To book via phone, please call Central Reservations at 1 (800) 238-2000 and mention "***ACFSA Conference***" for your special rate.

To book online, visit the ACFSA website 2019 Conference page at www.ACFSA.org/events/conference2019.php



ACFSA Memphis Blues

September 22-25, 2019
Memphis, Tennessee
The Guest House at Graceland



2019 CONFERENCE AGENDA

Sunday September 22, 2019	
Family Day/ Vendor Day	
12:00 pm - 5:00 pm	Registration
11:00 am - 2:45 pm	Board Meeting
2:45 pm - 3:45 pm	CFSM Workshop
3:30 pm - 4:30 pm	Chapter Presidents' Meeting
Monday September 23, 2019	
7:00 am - 4:00 pm	Registration
7:30 am - 8:30 am	Breakfast on your own
8:30 am - 9:30 am	Opening Ceremonies and Speaker - Sheriff
9:30 am - 10:30 am	Opening General Session
10:30 am - 11:00 am	Break
11:00 am - 12:00 pm	Regional Round Table
12:00 pm- 1:30 pm	Lunch on Own
12:00 pm- 1:30 pm	<i>Dietitians Lunch (invitation only)</i>
12:00 pm- 1:30 pm	<i>CFSM Lunch (invitation only)</i>
12:00 pm- 1:30 pm	<i>Administrator's Lunch (invitation only)</i>
1:30 pm- 2:30 pm	Synthetic Drugs- Staff Training and Intradiction
2:30 pm- 2:45 pm	Break
2:45 pm- 3:45 pm	Complying with OSHA (Hazardous chemicals)
4:00 pm- 4:45 pm	Vendors Meeting (Vendors Only)
5:00 pm- 6:00 pm	First Timers Reception
6:00 pm- 10:30 pm	Vendors Reception & Entertainment
Tuesday September 24, 2019	
7:30 am - 8:30 am	Business Meeting Breakfast
8:30 am - 10:00 am	Re-Entry - "What can we do to help them on the outside?"
10:00 am - 1:00 pm	Vendors Showcase
1:00 pm- 1:30 pm	Break
1:30 pm- 2:30 pm	Emerging Technologies Panel
2:30 pm- 3:00 pm	Break
3:00 pm- 4:00 pm	Correctional Food Service Recruitment, Staffing Retention Panel
4:15 pm- 5:15 pm	Regional Team Building Challenge
6:00 pm- 7:00 pm	Pictures
7:00 pm- 9:00 pm	Awards Banquet
Wednesday September 25, 2019	
7:00 am - 8:00 am	Scenic Walk
8:00 am - 9:30 am	Equipment Panel
9:30 am - 9:45 am	Break/Networking
9:45 am - 10:45 am	Food Inspection and Compliance
10:45 am - 12:45 pm	Facility Tour
Afternoon	Departures until next year!!!

Schedule is tentative and subject to change. Check the ACFSA website Conference page often for updates.

ACFSA 2019 Annual International Conference & Vendor Showcase

September 22-25, 2019 ▲ Memphis, Tennessee ▲ The Guest House at Graceland



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, 2019	Regular Aug 31, 2019	Late Sept 1 - On-Site	Amount Due
	ACFSA FOOD SERVICE, INSTITUTIONAL OR RETIRED	\$375	\$425	\$475	
	ACFSA NON-MEMBER <i>FOOD SERVICE EMPLOYEES ONLY NO EXCEPTIONS**</i>	\$445	\$500	\$550	
	GUESTS <i>(INCLUDES FRIENDS, RELATIVES, ONLY)</i>	\$250	\$275	\$325	
	ONE DAY MEMBER AND NON-MEMBER <small>DOES NOT INCLUDE BANQUET</small> <i>FOOD SERVICE EMPLOYEES ONLY - NO EXCEPTIONS**</i> <small>PLEASE SPECIFY DATE: SUN MON TUES WED</small>	\$120	\$145	\$175	
	VENDOR SHOW ONLY <i>FOOD SERVICE EMPLOYEES ONLY - NO EXCEPTIONS**</i>	\$30♦	40♦	\$50♦	
	SERVSAFE PROGRAMS (CHECK ONE) <input type="checkbox"/> CERTIFICATION <input type="checkbox"/> RE-CERTIFICATION INCLUDES BOOK, MATERIALS & TEST	\$50	\$50	\$75	

◆ 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 15, 2019. CANCELLATIONS RECEIVED AFTER AUGUST 15, 2019 & NO-SHOWS WILL NOT BE REFUNDED.

REGISTRATION
REGISTRATION WILL BEGIN SUNDAY, SEPT. 22, 2019 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

TOTAL DUE

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Exhibitor Registration Opportunity

2019 Annual International Conference & Vendor Showcase

September 22-25, 2019

The Guest House at Graceland – 3600 Elvis Presley Blvd., Memphis, TN 38116

I am the AUTHORIZED REPRESENTATIVE (office contact person with address information) to receive all corresponding materials relating to Exhibits, Exhibiting at the 2019 ACFSA Conference in Memphis, TN (* 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 2019 ACFSA ANNUAL INTERNATIONAL CONFERENCE IN MEMPHIS, TN

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

Each Booth or Display receives 2 Complimentary full conference attendees. Additional Booth Personnel Registrations \$300, 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 and encouraged 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 2019 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 2019 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 \$ _____

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

CANCELLATION DEADLINE IS MAY 15, 2019

CANCELLATION REQUESTS MUST BE MADE IN WRITING ON OR BEFORE MAY 15, 2019 - 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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Become A Sponsor!



ACFSA Memphis Blues

September 22-25, 2019

Memphis, Tennessee

The Guest House at Graceland

ACFSA Conference Sponsorship Opportunities

Sponsorships enhance ACFSA conferences by giving Professional Partners the opportunity to show their support for the professional development of those in the Correctional Food Service Industry.

Scholarship donors show support for the educational development of ACFSA members and contribute to conference attendance. ACFSA has a wide range of sponsorship opportunities and benefit from many levels of recognition. ACFSA sponsors receive recognition before, during, and after the conference, are listed in the pre-show issue of INSIDER magazine, and on the ACFSA web site. At the conference, they are prominently displayed on sign work, and highlighted in the brand new conference App, and publicly thanked by the association leadership from the podium during main events. Please feel free to contribute on your Registration form. Also, if you would like to be an exclusive Sponsor of an event such as the Awards Banquet, Opening Breakfast, or any other facet of the Conference, please visit the ACFSA website for details or call the ACFSA office.

Thank you in advance for your generous contributions!



Board Dinner (1 person from Organization)
Podium Time (3 min and intro of keynote speaker)
Banquet Dinner or Vendor Reception Sponsor
Full page ad in The Insider Magazine
2 Showcase Prime Location Corner Booths
5 Full conference registrations
3 additional "Showcase Only" badges
Conference Bag Sponsorship (logo on bag)

Logo on presentation screen to thank sponsors
Logo on signs at conference
Logo on APP under your company name
Bag Insert (1 page POS - Diamond and Platinum Only)
Diamond Sponsor Ribbon for all company attendees
1 e-mail blast to membership during 2018 calendar year

\$10,000



Board Dinner (1 from each org attends)
Breakfast, Keynote or General Session intro - 2 min podium
1/2 page ad in The Insider Magazine
1 Showcase Prime Corner Booth (based on availability)
3 Full conference registrations
2 additional "Showcase Only" badges
Discount price for additional Booth Attendees \$100 each

Logo on Conference bag
Logo on presentation screen to thank sponsors
Logo on signs at conference
Logo on APP under your company name
Bag Insert (1 page POS - Diamond & Platinum Only)
Platinum Sponsor Ribbon for all company attendees
1 e-mail blast to membership during 2019 calendar year

\$6,000



Podium Time - intro speaker at an educational session
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THANK YOU FOR YOUR GENEROUS DONATION AND SUPPORTING ACFSA MEMBERS!



Staying Grounded in a Big City or Busy World

By Bobby McGill, Food Director, Prince William Manassas Regional Jail

1. Live simply and live deliberately. By choosing not to get caught up in the details of this fast-paced world, you are doing your part to slow down the rat race and quell consumerism. You will also discover that you have more time to enjoy being alive.
2. Stay in touch with yourself. Soul searching, meditation, and journaling are just a few of the many activities you can take part in to stay aware and learn as much as you can about your emotions, reactions, likes, dislikes, dreams, and fears. Having a solid sense of self gives you a firm foundation for living in this world.
3. Support or teach others as often as you can. This can help you form connections with people while also giving you an opportunity to make the world a better place.
4. Consciously choose what you will allow into your being. The media bombards us with visions of hate, war, and pain. Be judicious about what you read, watch, and listen to.



5. Acknowledge the beauty that resides around you. Whether you live in a sprawling metropolis or a stereotypical suburb, there are natural and man-made wonders just waiting to be discovered by you.

6. Nurture your ties to your tribe. If you don't have one, create a community that you can belong to. Modern life can be isolating. When you have a tribe, you have a circle that you are a part of. Its members - loved ones, friends, or neighbors - can be a source of support, caring, guidance, and companionship.

Continued on Page 19
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7. See the larger picture. Remember that the way that you choose to live is not the only way to live. Widen your perspective by exploring other modes of being through research, travel, and discussion.

8. Embrace the challenges that life presents to you, and challenge yourself often. After a time, even the most exciting jobs or lifestyles can seem routine. Never stop assimilating new knowledge about whatever you are doing, and your life will never seem dull.

9. Move your body. In this busy world, it can be easy to live a sedentary life. Movement reacquaints us with our bodies and connects us to the earth in a visceral way. It also restores our vitality.

10. Make time for stillness, silence, and solitude. The world can be noisy, and we are subject to all kinds of noises nearly every waking hour. We are also often "on the go" and unable to relax. Being alone in a peaceful place and making time for quiet can help you stay in touch with yourself.





Cool Beans!



By Riki Altman-Yee, CEO Chow Star LLC

Many of us have a love/hate relationship with beans: We appreciate the nutrition they provide, but often think of them as flavorless - not to mention the stereotypical after effects we can get from eating them. At the 2018 ACFSA conference—my first—our vendor table was covered with red, black, black-eyed and mixed beans, and some of you asked some great questions about these super seeds. Here’s a sampling of what we discussed:

Q: Are beans really good for us?

A: According to the US Dry Bean Council, nutrient-rich beans are free of saturated fat and trans-fat and are a cholesterol-free source of lean protein. Beans contain complex carbohydrates, fiber, antioxidants, and important vitamins and minerals, such as folate, manganese, potassium, iron, phosphorous, copper and magnesium. The Council also reports beans are, “a nutrient-rich source of complex carbohydrates and contain dietary fiber, proven to reduce the risk of heart disease and some cancers and to aid in weight maintenance.”

Q: How many beans should the average adult eat?

A: Most sources recommend consuming three (1/2 cup) or more servings of beans per week, to promote health and reduce the risk of chronic diseases.

Q: How can we prepare beans so they are appealing?

A: Here are some unexpected ways you can incorporate beans into anyone’s diet:

Cooked, then pureed navy beans can be used with flour in a bread recipe and kidney beans or black beans can work in brownies

Use cooked black beans in heath bars or as a pizza or taco/tostada topping

Make a bean sauce for pasta or use pureed beans as a sandwich spread

For vegans/vegetarians, combine beans with cereal grains (like rice, oats and corn) to provide complete proteins. Try incorporating black beans and brown rice in veggie burgers or use garbanzo beans and oats in “meat” balls, for example.

Offer black beans, garbanzos, kidney beans and more as a salad topping

Q: And what about that gas production (flatulence)?

A: The Council advises the best defense is using a quick hot-soak method (www.usdrybeans.com/health-nutrition/cooking-with-beans) to soften dry beans, then drain the soaking water and start with fresh water for cooking. Always rinse canned beans, and consider adding herbs like lemon balm, fennel and caraway to help with digestion.

I am available if you have any questions!

Riki Altman-Yee

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Dietitian's Corner

Food Allergies: Nuts and Legumes Nationally Recognized Practices

As correctional nutrition experts and food service professionals, we are frequently presented with food allergy diets in our facilities. More and more, we are addressing a diverse range of food allergies, beyond the “Big 8” - peanuts, tree nuts, soy, wheat, eggs, dairy, fish and shellfish.

In terms of identifying allergens and safe practices, there are considerations to ensure we are meeting offender needs such as what items we have available on site acceptable to serve or to avoid, balanced with the need for additional purchases. We need to read ingredient labels and note any product changes over time. Ensure staff are trained in food safety to avoid cross contact in storage and preparation. Because these are therapeutic diet orders, we are obliged to meet the dietary need, but may need additional information - Is it a true food allergy or an intolerance? Are we honoring food ‘allergies’ that may be a food preference or a request? Is the allergy verified, in or outside of the facility? My experiences show testing is more common in prisons than in jails and detention facilities.

We all address food allergies in different ways in our facilities, ranging from individualized menus to a generic multi-allergy menu. A recent query related to peanut allergies versus other legumes and the dietary practices sparked this discussion - **“Do facilities serve beans and legumes to those who have an allergy to peanuts?”** This article will address some current practices in corrections involving peanuts, tree nuts and soy, along with some specifics about tree nuts, legumes and seeds.

I queried some of our members to see their agency/facility practices related to peanut allergies and other legumes. *Most do not restrict beans or legumes for inmates that have peanut allergies.* Practices across North America vary as follows:

- Offering two separate menus - one for “no peanuts”, and one for “no legumes, including soy.”

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- Automatically restricting nuts when an inmate identifies with a peanut allergy due to potential cross contamination issues.
- Removing peanuts and peanut butter from inmate menus. Offering soy nuts to meet Title 15 requirement.
- Serving beans and legumes to offenders who have a peanut allergy, but also run two menus daily so the offender can always choose the meal without beans/legumes, or with less beans/legumes on the tray.
- Sourcing all foods processed (for entire population) in nut-free facilities, but do offer portion controlled peanut butter cups as desired.
- Treating all as separate allergens, but confirming with medical on soy and legumes for additional modifications.
- Anecdotal evidence suggests that a legume allergy will often expand to include soy and peanuts, but not the other way. A good reference - <https://www.aaaai.org/ask-the-expert/pea-allergy> This discussion indicates that about 5% of those with peanut allergy react to other beans. However, it is common for about 50% of those testing positive to peanut to test positive to other legumes, but actually tolerate these foods.

- Chinquapin nut
- Coconut
- Ginkgo nut
- Hickory nut
- Lychee nut
- Nangai nut
- Nut milk (e.g., almond milk, cashew milk)
- Nut oils (e.g., walnut oil, almond oil)
- Pili nut
- Pine nut
- Shea nut

Some ‘Nut’ and ‘Seed’ Facts

- Approximately 30% of those who are allergic to peanuts are also allergic to tree nuts, but not necessarily the reverse.
- Between 25 - 40% of individuals who are peanut-allergic also react to at least one tree nut.
- Tree nut allergies are commonly identified in childhood and can be lifelong, but about 10% of those allergic to tree nuts may outgrow the allergy over time. Supervised testing through an allergist is recommended for confirmation. Those with tree nut allergies can typically consume ‘seeds’ such as sesame, sunflower and pumpkin seeds.
- Sesame is a seed with rising allergic presence worldwide over the past 20 years. Sesame is not required (yet) as one of the major food allergens to be declared on food labels; however, FARE advocates for adding sesame to the list of “major food allergens” that are required on ingredient labels.
- Macadamia nuts and pine nuts are considered seeds and are usually tolerated by those with tree nut allergies.
- Coconut is classified as a fruit botanically, but FDA recognizes it as a tree nut. Most persons

When is a Nut Not a Nut?

In the world of ‘nut’ allergens, peanuts are different from tree nuts as they are defined as legumes that grow underground, and so not in the ‘nut’ family. Soy beans, also legumes, are considered separately from peanuts. So, if one is allergic to peanuts, do we also avoid soy beans or other legumes as well?

The most commonly recognized tree nuts include almonds, cashews, pecans, walnuts, hazelnuts, pistachios and Brazil nuts. In addition to these nuts, the Food Allergy Research & Education (FARE) organization cautions to also avoid foods that contain tree nuts or any of these ingredients (note some of these are not true nuts, but considered fruit or seeds):

- Beechnut
- Butternut
- Chestnut

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Dietitians' Corner

who are allergic to tree nuts can consume coconut without a reaction.

- Nutmeg is not a 'nut', but a spice derived from seeds, not nuts and can be safely consumed by those with a tree nut allergy.
- No single food allergen poses a greater threat than another. While the Big 8, account for most food allergies, any food can cause an allergic reaction.
- For persons with tree nut allergies, dietary considerations should be reviewed and confirmed with an expert in the management of food allergies.

Sources:

<https://acaai.org/allergies/types/food-allergies/types-food-allergy/tree-nut-allergy> Accessed 2/14/19

<https://www.foodallergy.org/common-allergens/tree-nut-allergy>. Accessed 2/14/19

Other Food Allergy Resources

FARE offers an excellent downloadable resource document entitled “**Tips for Avoiding Your Allergen**” that details many allergen ingredient terms on food labels for items we may serve in our facilities. (<https://www.foodallergy.org/common-allergens>)

<https://correctionalnurse.net/dealing-with-inmate-food-allergies/>

<https://www.correctionsone.com/correctional-healthcare/articles/482207187-Sample-food-allergy-guideline-for-correctional-facilities/>

<https://www.foodallergy.org/life-with-food-allergies/food-allergy-101/facts-and-statistics>

<https://www.verywellhealth.com/the-tree-nut-allergy-diet-guide-1324280>

<https://www.verywellhealth.com/how-to-avoid-cross-contamination-with-food-allergies-1324003>

Notable News

Academy of Nutrition and Dietetics

Academy membership renewal is in process. For those renewing, you should have received notifications via email and don't forget the DHCC Corrections Sub-unit renewal (dhccdpg.org). For those interested in

Academy membership visit www.eatrightpro.org/membership/member-benefits/value-of-membership.

NCCHC Spring Conference

April 6-9th Nashville, Tennessee

www.ncchc.org

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 would 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 do not have to be a dietitian to be on the list.*

DHCC Corrections Sub-Unit Electronic Mailing List (EML)

The Corrections Sub-Unit is “umbrellaed” 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 Mitchholliday@gmail.com. There are many member benefits including networking, publications, webinar and continuing education credits.

ACFSA WEBINAR SERIES

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Jaylani Hussein

Minnesota chapter of the Council on American-Islamic Relations (CAIR-MN) - Executive Director

Jaylani Hussein is currently the executive director of the Minnesota chapter of the Council on American-Islamic Relations (CAIR-MN). Hussein worked as the Community Liaison Officer at Metro State University and as a Planner for the Minnesota Department of Agriculture. In 2013, he created Zeila Consultants to develop and offer cross-cultural training workshops on East African cultures. Hussein has presented on the Somali Culture to diverse public and private organizations across the US. He specializes in the areas of urban planning, community development, youth development (with over 8 years experience in working in juvenile treatment centers for court adjudicated youth), legal and civil rights.

Hussein appears regularly on Minnesota's local television and radio stations. He has also appeared national and international outlets including ABC News, CNN, FOX BUSINESS, NPR, BBC among other outlets.

Hussein's family emigrated from Somalia to Minnesota in 1993 and he is trilingual (English, Somali, Arabic). Hussein holds degrees in Community Development and City Planning from St. Cloud State University and Political Science from North Dakota State University.

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*Submitted by E. Glenn O'Connor, MA I/O,
Senior Executive Director of Nutritional Services
New York City Department of Correction*

Not many jails have bakeries. The bakery at our facility produces over 3,200 loaves a day for inmate consumption. Each meal allows for two slices of bread per inmate three times a day, and yes, the ends are used too.

Bread production starts early – inmates working in the bakery are up, showered and ready to be picked up by a correction officer by 6:00 am. The work detail then proceeds to the bakery by van.

Passing a double row of razor wire topped fences, they enter the sprawling, single story bakery for a day's work. They are supervised by a team of correctional officers with a captain and a deputy warden, who keep an eagle eye on the inmates in the fast-moving environment filled with noisy industrial machinery.

It's a privilege to work in the bakery, and all the inmates here have sentences of a year or less. Each inmate takes turns working at different stations in the 11,000 square-foot bakery. Some gather supplies or mix the flour in vats, while others load 240 loaves into a giant oven.

Their jail uniforms contrast with the homey smell of freshly-baked bread rising from the clattering 1960s equipment.

The baking process starts in metal tubs where 1600 pounds of dough is mixed for each batch—half white and half whole wheat—and mechanically hoisted 15 feet up into a hopper which divides it into balls and feeds them into corn-oiled pans.

Before being placed into the cavernous oven, the dough tins are racked up on—what else?—baker's racks, then set aside to rise. When the dough has risen, tins are loaded onto a slow-moving cooking shelf and into the huge oven for baking.

After half-an-hour, the golden loaves are moved out of the oven, slide down a ramp and onto a conveyor belt - which moves to a suction device extruding the bread loaf from baking tin. Continuing down the line, loaves are automatically placed onto an overhead articulating - both vertically and horizontally - conveyor, for cooling.

Continued on Page 27



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When finished with the 70-minute cool down ride, the conveyor proceeds to take loaves to the automated slicing machine, places them inside wax paper wrappers and eventually moves them into one of two storage rooms - where they join thousands of others waiting to be trucked out to the jails.

None of the products made by inmates are available to the public, but the inmates agree they're more than good enough to sell in the best of markets.

There are two sets of all machines. Should one go down, production does not stop—another machine just starts up while the other is repaired. A maintenance supervisor who rotates throughout the production line, inspecting belts, gears, etc. Because the equipment is rather old he will at times retire to his machine shop to retrieve a belt or fabricate a necessary part.

The inmates say they are learning a skill, which may keep them gainfully employed once they get out.



Heavy Duty

By: Joe Ferri



Have you noticed how meaningless superlatives abound in marketing, overused until they no longer have any impact? Hackneyed terms like “magnificent, outstanding, superb, best, extreme, consummate, matchless, standout, highest, greatest, best, and world-class” are now regularly dismissed as pointless fodder, or simply ignored.

And then, there’s the one that you’ll hear ad nauseum in foodservice equipment: “heavy duty.”

Nearly everyone will have a different understanding of this now-hollow descriptor. Just what the heck does it mean?

Is it metal gauge? Horsepower? BTU’s? Will “good enough” be good enough? Is the product fit for your purposes, will it last reasonably long? Will the manufacturer fix it when it breaks?

If you are like most people when purchasing (or specifying) kitchen wares, you’ll want a benchmark against which to measure quality. Occasionally, advertiser-sponsored trade journals will attempt to establish value hierarchies. More telling are the operator surveys of equipment and supplies quality.

Specifications, too, often belie nuances in equipment differentiation. Weights, dimensions, and utility requirements are rarely an indicator of performance metrics, especially in the tech-centric world we live in.

Although the budget may permit their inclusion, appliances of greater quality might not even be appropriate for a given application. Lesser quality units, just because they are cheaper, shouldn’t be the automatic default either.

Transactional purchases further complicate the price/value continuum. E-commerce purchases offer little or no exchange of expertise! The internet does a fine job of putting published information at our fingertips, but is no substitute for boots-on-the-ground experience.

Operators and specifiers truly must rely upon the integrity of suppliers to distinguish between good, better, and best offerings.

Differentiation between trading partners should also be a critical factor in the selection process. Often, sadly, it is not. No, not all salespeople are interchangeable with each other.

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When consulting potential suppliers, look for CFSP (Certified Food Service Professional) designees. NAFEM – the National Association of Foodservice Equipment Manufacturers – has a stringent testing and vetting process for this designation. These folks are most likely to be the most heavy-duty of vendors.

Establishing the correct equipment for the job at hand should not be left to architects, operations personnel, service agents, or accountants - although they all should have some input into the process.

Several classes of vendors should be consulted in tandem, when an installation is critical to an operation's ultimate success (and when isn't it?).

Manufacturer's representatives are partisan in their support of their factories, giving them the most granular perspective on product selection. The manufacturers pay them, and thus come at no cost to the operator/specifier. Dealers will have a broader palate from which to paint, and can contrast different brands. Consultants are fee-based and thus represent the client's best interests in the specification process.

I strongly believe that trusted expert suppliers are the key component in the value equation for a successful project. Now, more than ever there are a multitude of choices. Lean on the folks who know to benchmark them and bring clarity.



Clearly, "Heavy Duty" is in the eye of the beholder; the heavy duty rule? Caveat Emptor (Buyer Beware)!

CHAPTER REPORTS

CALIFORNIA

by Larry Mendez, California ACFSA Chapter President

The California Chapter held our Quarterly Meeting at SoCal Gas in Downey, CA Feb. 13, 2019. I would like to take the opportunity to thank our Professional Partners Good Source and Harvest Farms for sponsoring our dinner Tuesday evening at the Rock-n-Brew. Everyone had a great time networking, socializing and enjoying each other's company. An additional thank you goes to Will Morris, Senior Foodservice Program Advisor, for hosting the meeting and providing us with great tasting food and some interesting and most valuable training.



Lou Flores started off our meeting by swearing in two of our new Board members, Mr. Dale Turner President Elect and Ms. Marlene Tutt as our Southern Representative.

Our training topics for our meeting were:

*RNG – Renewable Energy
SoCal Gas EZ Rebates Program
Rack Oven Technology, Revent, Inc*

After the training sessions we were able to take a tour of the SoCal Gas Test kitchen and facility and were able to watch how they tested energy efficiency. It is quite an efficient operation. I feel we all left with a clearer understanding of what SoCal Gas has to offer and the multiple services they can provide to the Food Service Industry.

Our Conference Chairperson, Carlos Salazar and Co-Chairperson Myron Wiley have been busy planning our ACSFA CA Sate Conference and Vendor Show, April 7–10th, 2019. Please plan on joining us for the conference and take advantage of some great training, golf, and spa outings.

It is with a heavy heart that I have to inform you that Louise Matthews' husband has passed away. Louise Matthews was one of the founders and still a strong supporter of the CA Chapter. Please, if possible, send thoughts and healing prayers her way.

Larry Mendez

Larry Mendez, California ACFSA Chapter President



CHAPTER REPORTS

NORTH CAROLINA

by Constance Clark, North Carolina Chapter ACFSA Secretary

Greetings from the Tar Heel State!

We held our first quarter meeting on February 26th at Wingate Hotel by Wyndham in Durham, NC. Correctional Chief of Security, Ken Smith spoke with us about food service security. The meeting was well attended by current members, and non-members who were interested in joining ACFSA.

As many of you already know the NC Chapter was reestablished in 2018 as an active chapter, with newly elected officers. A lot of time has been spent getting NC active again. The NC Chapter would like to thank ACFSA President, Jessica Harlow for her support in helping the chapter get reestablished. A special thank you goes out to Mr. Wayne Fish, Region II Director, for his guidance in helping the NC Chapter. Lastly I want to thank everyone that has emailed and called with support of the NC Chapter being active again. NC has many goals to achieve, with the number one goal of increasing membership.

President-Conell Chapman- conell.chapman@ncdps.gov

Vice President-Teresa Leary- teresa.leary@ncdp.gov

Treasurer-Clarence Godley- clarence.godley@ncdps.gov

Secretary-Constance Clark- constance.clark@ncdps.gov

Constance Clark
Constance Clark, Secretary

NORTHERN LAKES

by Sharon Joles, RDN, CD, Region III Treasurer/VP Elect

Greetings from Northern Lakes!

After our long winter I am definitely looking forward to meeting with all of our ACFSA friends again.

Northern Lakes has two meetings coming up soon, and we are looking forward to making plans to attend the International Conference in September. As always, I am sure the program will offer many high quality learning opportunities and expose us to the great products our vendor partners have available for us.

Northern Lakes Chapter will meet next on March 11, 2019 at the Midwest Foodservice Expo in Milwaukee, WI. We always appreciate meeting with the food and equipment vendors present from the upper Midwest. We also appreciate viewing the many creative culinary displays from the Wisconsin Technical School Culinary Programs, and discussing potential Food Service careers with students.

We will also meet at the Indianhead Foodservice Distributor Spring Buying Show on April 9, 2019 in Eau Claire, WI. We hope all of our members will be able to join us, and as always guests are welcome at both of these meetings. Please feel free to contact me if you would like additional info on either of these meetings. Sharon.Joles@WI.gov.

Sharon Joles
Sharon Joles, Region III Treasurer/VP Elect

CHAPTER REPORTS

VIRGINIA

by Justin Webb, Virginia ACFSA Chapter President

Greeting from Virginia.

As I sit down to write this, it still feels very much like winter. Where is spring? At least I know there will be plenty of warm weather for the ACFSA Region I Conference this year, in Charlottesville, Virginia hosted by the Virginia Chapter. The conference committee is hard at work making sure that it will be a great success. The theme this year will be “Celebrating Success.”

Despite the cold weather the chapter had its quarterly meeting on January 26th at Golden Corral in Richmond, VA. The meeting was called to order by Chapter President, Justin Webb, and the minutes from the last meeting were read. The treasurer’s report was given by Chapter Vice President Monica DeGraphenried. There was discussion on changing the advertising prices of our newsletter and website. Also adding a surcharge for credit card payments on our online store and lowering the prize money for our annual conference raffle.

An update was given on the Region I Conference. ACFSA President, Jessica Harlow, gave an update on the International Conference, everyone was asked to think of ideas for conference sessions. An announcement was made that chapter elections will be coming up in July and for anyone interested to please consider running. At the close of the meeting Karis Antigo was sworn in as the Interim Secretary by VA Chapter President Justin Webb.

Justin Webb

Justin Webb, Virginia ACFSA Chapter President



Join us for the 5th Annual ACFSA

Region 1 Conference

May 23rd—25th, 2019

The Inn at Darden, UVA Campus
Charlottesville, VA



Conveniently located within UVA's Darden School of Business, The Inn at Darden is an unparalleled conference and event venue in Charlottesville, VA; Jeffersonian-era elegance meets modern comfort. With scenic grounds, excellent business amenities and dining options The Inn at Darden provides the ideal atmosphere for the 2019 conference.

Contacts

Ricky Clark Phone: 804-767-0699 E-Mail: clarkonly01@gmail.com

Julie Hobbs Phone: 804-316-1982 E-Mail: julie.hobbs@vadoc.virginia.gov

Justin Webb Phone: 434-865-4298 E-Mail: Justin.webb3@vadoc.virginia.gov

Vendor Contact

Mike Robertson Phone: 513-218-1767 E-Mail: miker@joneszylon.com



Call 434-279-7384 for reservations.

Mention ACFSA Conference for special conference rate.



ACFSA Region I Conference Agenda
“A Celebration of Success”
The Inn at Darden in Charlottesville, VA
May 23 - 25, 2019

ANFP CREDIT HOURS
General Training Hours: 10.5
Sanitation Training Hours: 3
Food Show Training Hours: 2

Thursday – May 23, 2019

- 8:00 - 12:00 Registration
9:30 - 10:00 Opening Ceremonies
10:00 - 11:00 Keynote: The Reward of Working Together - Dr. Cherise James-Cobb
11:00 - 12:00 Motivating an Offender Workforce - Sgt. Virginia Schmittinger
12:00 - 1:00 Lunch
1:00 - 2:00 Teambuilding - Mike Seville
2:00 - 3:00 Administration Panel - Kemsy Bowles, Tom May, Martin Kumer, TBD
3:00 - 5:00 Vendor Show
5:30 - 7:00 Vendor Reception (Dinner on your own)

Friday - May 24, 2019

- 7:00 - 8:00 Breakfast
8:00 - 9:00 Communication: An Essential Skill - Dr. Cherise James-Cobb
9:00 - 10:00 Foodborne Illness Part 1 - Barbara Kane
10:00 - 10:30 Break
10:30 - 11:30 Foodborne Illness Part 2 - Barbara Kane
11:30 - 12:30 Best Practices Panel (Controlling Food Cost) - Mark Lewis, Matt Partridge, Jessica Harlow
12:30 - 1:30 Lunch
1:30 - 2:30 Leadership Development - Nicole Linaman
2:30 - 3:30 Offender Success Stories Panel - Ancilla Rougier, Dawuud Nubian, TBD
3:30 - 4:00 Break
4:00 - 5:00 Managing Stress and Maintaining a Work/Life Balance - Monica Flanagan
6:00 - 10:00 Dinner Banquet with Entertainment by Keith Bryant

Saturday May 25, 2019

- 7:00 - 8:00 Breakfast
8:00 - 9:00 ServSafe Jeopardy - Ricky Clark
9:00 - 10:00 Vendor Session - TBD
10:00 - 10:30 Break
10:00 - 11:00 Pizza Cooking Competition
11:00 - 12:00 Setting Yourself Up for Success - UVA Instructor
12:00 - 12:15 Closing Remarks/ Certificates



**ACFSA REGION I CONFERENCE
CHARLOTTESVILLE, VA
MAY 23-25 2019**

“Celebrating Success”



COME JOIN US FOR OUR FIFTH ANNUAL REGIONAL CONFERENCE IN CHARLOTTESVILLE, VA. WE HAVE LOTS OF NEW AND EXCITING SPEAKERS THIS YEAR THAT WILL BE DISCUSSING A VARIETY OF TOPICS THAT WILL HELP YOU DEAL WITH THE EVER INCREASING CHANGES IN OUR PROFESSION. ENJOY SAMPLING PRODUCTS AT OUR VENDOR SHOW, HAVE FUN WITH OUR ENTERTAINMENT LINE UP, DINE WITH US AT CATERED MEALS, AND CHALLENGE YOUR PEERS IN OUR CULINARY COMPETITION.

Tear-off Form Title

ACFSA – REGION I

MAIL PAYMENTS TO:

Monica Degraphenried

Rappahannock Juvenile Center

275 Wyche Rd, Stafford, VA 22554

Please make checks payable to:

ACFSA VA CHAPTER

Call 434-279-7384 for reservations.
Mention ACFSA Conference

Payments may also be made online at our Square Store:

<https://squareup.com/market/acfsa-virginia-chapter>

Refunds will be issued only until May 17, 2019. There is no exception to this policy, sorry for the inconvenience.

Name _____ Facility _____

Address _____ Job Title _____

Phone _____ E-Mail Address _____

Method of Payment

Cash Credit Card

Check

Credit Card # _____ CVC# _____ Exp. date _____

Signature _____

	<u>PRICE</u>	<u>QTY</u>
<input type="checkbox"/> Early Registration - Until May 3rd	100.00	_____
<input type="checkbox"/> Early Guest - Until May 3rd	100.00	_____
<input type="checkbox"/> Regular Registration - After May 3rd	150.00	_____
<input type="checkbox"/> Regular Guest - After May 3rd	150.00	_____

Training Credits

TBD

REGIONAL REPORTS

REGION II

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

As winter ends and spring arrives I am looking forward to “growing” membership in Region 2 for ACFSA. I am very happy to report that the North Carolina is very active again and meeting on a regular basis.

It is with great excitement that I remind you that Region 2 is the location for the 2019 Annual International Conference of ACFSA is in Memphis, TN known as the “Home of the Blues” and “Birthplace of Rock and Roll.”

These conferences are always professional, providing educational, training services. They also increase awareness of current issues related to our field of work in the correctional food services world.

Mark the dates of September 22-25, 2019 on your calendar.

My mouth is already watering for some famous Memphis-style barbecue.

See the link below for 2019 Annual International Conference

<http://www.acfsa.org/events/conference2019.php>

Again Region II is not planning a regional conference for 2019. But other Regions are and would be happy to have you attend.

Again look at the ACFSA web site at <http://www.acfsa.org/> for other regional conferences.

If you are interested in helping me increase membership and form new chapters in Region II please feel free to contact me at j.wayne.fish@gmail.com

Wayne Fish

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



REGIONAL REPORTS

REGION III

by *Diane Burczyk, Region III Director*

Region III had a very cold and snowy winter. We're very glad spring is in the air.

The Northern Lakes Chapter held two meetings in the first quarter of the year. One in March in Milwaukee, Wisconsin at the Midwest Foodservice Expo, where we listened to Key Note speaker, Susan Reilly Salgado, former Partner of Danny Meyer's Union Square Hospitality Group. Ms. Reilly Salgado shared how to create a great and consistent work experience. The second meeting was in April, in Eau Claire, Wisconsin where we had Sunburst Chemical, National Food Group and Shearer's Foods join us with presentations on many new products that are hitting the correctional food service industry. Northern Lakes is having many discussions on how to increase our membership.

The Michigan Chapter had a very quiet winter. They are working on increasing membership. John Demelo is working on getting new members from the State Prison system to rejoin the ACFSA "family." If you have any ideas on how to increase membership levels please contact me.

Please continue to reach out to each other, and to other facilities near you. It's really important that we spread the word about how great our organization is.

If you are in Region III and need help starting a chapter, or if there is anything else I can do for you please let me know.

Best Regards & Keep Warm!

Diane Burczyk.

Diane Burczyk, ACFSA Region III Director



REGION IV

by Felix Gonzales, CCFP, CFSM, Region IV Director

Hello fellow ACFSA members.

I would like to give a big welcome to our new members in region IV as well as the other regions. Welcome! You have discovered a very special professional association with job specific information geared toward the correctional cook. We are very happy to have you join our family of professionals.

The California Chapter will be holding their state conference April 7-10, 2019 in Folsom, California. All members are welcome and the registration is free for current ACFSA members. The Chapter always puts on a great conference every year and this one should be no exception. They will be touring Folsom State Prison plus conducting a food and equipment expo as well. There will also be many great classes to attend, geared toward those of us who work in Corrections. I had a great time at their last chapter meeting when I went last year, and learned a lot which is always nice. I may not be able to make it myself this year because my kitchen will be closing temporarily for repairs, which means I may have to be working in another place, in the meantime, and most likely will not have any vacation approved. But I hope to attend if I can, and if you are able to attend you should go because I know you will enjoy it and walk away with some solid correctional knowledge.

If any one out there has any ideas on how we can grow our family even bigger, by gaining new members, please let me know. We can get them signed up right away so that they can start enjoying all the things that we currently enjoy like the webinars, networking and discussion boards. ACFSA has some great webinars lined up for this year.

That's all for now hope you all have a great day!

Martin Felix Gonzales

Martin Felix Gonzales, CCFP, Region IV Director





The Association of Correctional Food Service Affiliates
2019 OFFICER NOMINATION FORM

VICE PRESIDENT-ELECT/TREASURER • SECRETARY

REGION II DIRECTOR • REGION IV DIRECTOR

I/We Nominate _____

as a candidate for the office of _____

THE CANDIDATE HAS READ THE JOB DESCRIPTION FOR WHICH THE INDIVIDUAL HAS APPLIED AND IS WILLING TO ACCEPT THESE RESPONSIBILITIES UPON ELECTION.

Candidate's Name _____

Candidate's Title _____

Agency/Institution Address _____

City _____ State _____ Zip _____

Work Phone _____ FAX _____

Email _____ Home Phone _____

QUALIFICATIONS

For Vice President-Elect/Treasurer - Currently a member of ACFSA in Good Standing for three (3) years?

YES NO

For Regional Director - Currently a member of ACFSA in Good Standing for one (1) year?

YES NO

DATE JOINED (Month and Year) _____

OFFICES HELD

International Board of Directors: OFFICE(S) HELD _____ YEAR(S) _____

Chapter Office: CHAPTER _____ OFFICE(S) HELD _____ YEAR(S) _____

Nominator's Name _____

Nominator's Signature _____ Date _____

Contact Phone _____ Email _____

Please submit application with a picture of candidate and a 100 word summary to appear on form.

Summaries of more than 100 words will be edited down to 100 words.

Candidate will also be required to follow campaign guidelines.

**INFORMATION ON REVERSE
SIDE MUST BE COMPLETED**



The Association of Correctional Food Service Affiliates

2019 OFFICER NOMINATION FORM

PROFESSIONAL PARTNER LIAISON - FOOD

I/We Nominate _____

as a candidate for the office of _____

THE CANDIDATE HAS READ THE JOB DESCRIPTION FOR WHICH THE INDIVIDUAL HAS APPLIED AND IS WILLING TO ACCEPT THESE RESPONSIBILITIES UPON ELECTION.

Candidate's Name _____

Candidate's Title _____

Agency/Institution Address _____

City _____ State _____ Zip _____

Work Phone _____ FAX _____

Email _____ Home Phone _____

ELIGIBILITY DETERMINATION

For Professional Partner Liaison - Currently a Professional Partner of ACFSA in Good Standing for one (1) year?

YES NO

DATE JOINED (Month and Year) _____

HAS SERVED ONE COMPLETE TERM AS

International Professional Partner Liaison - Year _____

Regional Professional Partner Liaison - Year _____

State Professional Partner Liaison - Year _____

International Committee Chair - Year _____

Nominator's Name _____

Nominator's Signature _____ Date _____

Contact Phone _____ Email _____

Please submit application with a picture of candidate and a 100 word summary to appear on form.

Summaries of more than 100 words will be edited down to 100 words.

Candidate will also be required to follow campaign guidelines.

**INFORMATION ON REVERSE
SIDE MUST BE COMPLETED**

QUALIFICATIONS FOR OFFICERS FOR THE BOARD OF DIRECTORS

I. Candidates for the office of Vice President-Elect/Treasurer:

- A. Shall have served for one complete year (prior to the return date on the nomination form) as a member of the International Board of Directors, Chapter President, or International Chairperson.
- B. Shall be a foodservice or institutional member in good standing (dues paid for one year).
- C. Shall have been a member of the ACFSA for three consecutive years including the year of election.
- D. Must have a completed nomination form submitted by the due date specified.
- E. Must provide credentials as well as written permission from their superior to accept the position.
- F. Must be willing to accept the position if elected.

II. Candidates for the office of Secretary:

- A. *Shall be a foodservice or institutional member in good standing (dues paid for one year).*
- B. *Shall be currently holding or shall have previously held office at a chapter, state, regional or international level or shall have served as International Chairperson.*
- C. *Must have a completed nomination form submitted by the due date specified.*
- D. *Must provide credentials as well as written permission from their superior to accept the position.*
- E. *Must be willing to accept the position if elected.*

III. Candidates for the office of Regional Director:

- A. Shall be a foodservice or institutional member in good standing (dues paid for one year).
- B. Shall be currently holding or shall have previously held office at a chapter, state, regional or international level or shall have served as International Chairperson.
- C. Must have a completed nomination form submitted by the due date specified.
- D. Must provide credentials as well as written permission from their superior to accept the position.
- E. Must be willing to accept the position if elected.

IV A candidate for the office of Professional Partner Liaison - Food:

- A. Shall be a professional partner or associate professional partner whose membership has been in active status for one year prior to the return date on the nomination form.
- B. Shall have served at least one term as Regional Professional Partner (Vendor Liaison), State Professional Partner (Vendor Liaison), International Professional Partner (Vendor Liaison) or International Committee Chair.
- C. Must have a completed nomination form submitted by the date specified.
- D. Must be willing to accept the position if elected.

- Job descriptions are available upon request from any member of the Board.

NOMINATION AND ELECTION PROCEDURE

The purpose of this policy is to establish a procedure governing nomination and international ACFSA elections.

I. Nominations

- A. Nominations are according to ACFSA by-laws.
- B. Nomination forms (enclosure) will be sent to the International Office and forwarded to the Chair of the Nominating Committee. The Nominating Committee consists of the Past President and the Regional Directors.
- C. Nominations will be reviewed for eligibility by the committee. In the event that there are not two qualified candidates for each office, the committee will work to find qualified candidates to submit to the Board of Directors for review.

D. The Past President will forward an official list of candidates to the Vice President.

II. Ballots

- A. Ballots will be prepared by the International Office and sent out by the designated date.
- B. All current members of the ACFSA will be mailed a ballot. Foodservice or institutional members will receive a ballot for Executive Officers and Regional Director positions. Professional Partners will receive a ballot for Professional Partner Representatives.
- C. All ballots will be on letterhead and checked off of a list of eligible respondents. No photocopies are permitted.
- D. Elections will be conducted by secret ballot.
- E. Ballots are to be returned in a sealed single inside envelope by the designated date. The outside envelope will be required to have a legible signature or symbol and a printed name on the outside. This is essential in order to verify those who have voted.
- F. The signatures on the outside envelope of the ballot will be validated by the Vice President.
- G. The envelopes will be given to an independent person/company selected by the Board of Directors for counting. The person/company will present an official tabulation to the Past President and the Vice President.

III. Announcement of Results

- A. The official results will be sent to the President who will notify the rest of the Board of Directors.
- B. The President will send an official letter to the winning candidate and the candidate's sponsor. Letters also will be sent to the other candidates.
- C. Official results will be announced at the International Conference.

IV. Candidates are to follow Campaign Policy Guidelines

V. Time Frames

March: Nomination forms appear.

May 15: Completed Nomination Forms are to be postmarked by midnight.

May 25: An official e-ballot will be sent to each voting member in good standing (dues paid on May 1) and posted on-line in the member only section for those without e-mail addresses.

June 5: All ballots must be submitted.

June 15: All Candidates are notified of results via phone or fax by the President. The President will send a letter of congratulations to the winners and their supervisors and letters to the other candidates thanking them for running for the office. The Board of Directors will be notified of election results

August: International Conference. The Chair of the Nominations Committee will announce the official results at the beginning of the conference. Officers will be installed at the international banquet and the new Board will convene at the next official meeting of the Board.

VI. Offices

This year we are seeking nominations for:

Vice President-Elect/Treasurer, Region I Director & Region III Director and Equipment & Supplies Partner Representative.

CAMPAIGN GUIDELINES

The purpose of this policy is to set forth guidelines and Association procedures under which the Association of Food Service Affiliates will monitor campaigns of persons nominated for International and Chapter Offices.

- I. The Association of Correctional Food Service Affiliates cannot support candidates for State, Regional or International Offices.
 - A. Association funds cannot be utilized to purchase postage or supplies to support candidates.
 - B. ACFSA International or Chapter letterhead or a copy of the letterhead cannot be utilized in support of candidates.
- II. Personal recommendations on personal stationary, using personal finances, are acceptable. Current Board of Directors members on the chapter or international level are not to use their Board title in personal recommendations.



WEBINAR SERIES

**AN ACFSA MEMBER BENEFIT
FREE WITH YOUR MEMBERSHIP**

**FOR PAST WEBINARS, VISIT:
WWW.ACFSA.ORG/EVENTS/WEBINARS.PHP
WWW.ACFSA.ORG**

JOIN US FOR OUR UPCOMING WEBINARS

APRIL 24, 2019 - UNDERSTANDING MUSLIM CULTURE & RAMADAN

MORE INFORMATION ON PAGE 25 OR VISIT ACFSA.ORG

COMING LATER THIS YEAR:

Opportunity Buys from a Buyers and Sellers Perspective

*Gary Goldberger, Owner of 3rd Generation Food Company
and Dick Voss, Retired Correctional FS Manager & Food Buyer for the State of Minnesota*

Correctional Diets, a State, County, and Federal BOP Perspective

*Barbara Wakeen, MA, RDN, LD, CD, CCFP, CCHP
and Mitchel Holliday, EdD, RDN, FAND Commander, USPHS*

Kitchen Design

Demetrios Selevredes, Federal Supply USA

WWW.ACFSA.ORG



Start Earning Your CFSM Designation Today!

*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

CFSM for CDMs \$149.00

Non-Member Fee \$374.00

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 Janine Nichols 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 2019, Dues will be paid through December of 2020

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	\$134	*\$236	*\$202	*\$168
<input type="checkbox"/> Retired	\$34	*\$60	*\$51	*\$43
<input type="checkbox"/> Student	\$34	*\$60	*\$51	*\$43
<input type="checkbox"/> Professional Partner	\$384	*\$672	*\$576	*\$480
<input type="checkbox"/> Associate Professional Partner	\$109	*\$190	*\$163	*\$136
<input type="checkbox"/> Chapter Professional Partner	\$159	*\$279	*\$239	*\$199

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 2019, Dues will be paid through December of 2020

Welcome New Members

Associate Professional

Ryan Harrington
New England Food
Stroughton, MA

Food Service Professional

John Barnes
Theo Lacy Facility/Orange County
Orange, CA

Craig Cooper
PA Department of Corrections
Mechanicsburg, PA

Eugene Davis
Imperial County Sheriff Dept.
Calexico, CA

Jeffrey Fishman
New York City Department of Cor-
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