From the first weld to the final inspection and hand polish, Salvajor products are created with no equal. All Salvajor products are assembled by dedicated skilled craftsmen with years of experience. These craftsmen build products designed to manage food waste in an efficient, environmentally friendly and cost-effective manner for the commercial food service industry.
ARTICLES

10 2019 Conference - Memphis, Tennessee

18 Functional By Design: Avoiding Dish Room Afterthought
   By Paul King

22 RCCF Women’s Culinary Program
   By Abby Roza, RCCF School Instructor

24 Dietitians' Corner: Queries of the Quarter – Trending Diet Considerations and Current Practices
   By Barbara Wakeen, MA, RDN, LD, CD, CCFP, CCHP

27 A Series of Unfortunate Vents
   By Joe Ferri

COLUMNS

2 President's Message
   By Lt. Tim Thielman, CFsm, CCFP, ACFSA President

4 Vice-President Report
   By Justin Webb, ACFSA Vice President

5 Professional Partner Liaison - Food
   By Melissa Hobbie, Performance Food Group

6 Equipment Vendor Liaison
   By Stephanie Luros-Gilbert

7 Executive Director’s Message
   By Jon Nichols, IOM, ACFSA Executive Director

9 Jessica Harlow’s Resignation Letter

28 Chapter Reports

30 Regional Reports

36 Education Report

37 CFSM Enrollment Brochure and Form

39 ACFSA Membership Information and Form

41 Welcome New ACFSA Members

42 ACFSA Board of Directors, Committee Chairs & Liaisons

44 Advertiser’s Index
This year we are celebrating 50 years as an association. What started as a small network of correctional cooks in the United States has grown to an International network and has become the leading authority on Correctional Food Service. Today our ranks are comprised of self-op and contracted food service professionals, along with food and equipment vendors who specialize in correctional food service. Together, we have built a strong network of correctional food service professionals that spans around the world. Our big Golden Jubilee celebration will be held in Memphis, Tennessee, at the Guesthouse in Graceland this September. The conference program is really shaping up and ACFSA Past President and Conference Chair, Jim Beach, has been working hard, pulling it all together with his conference committee. The most up-to-date agenda can be found on the ACFSA website.

**Webinar Series**

So far this year, we have had two outstanding webinars. The first webinar, back in March, was on the “Technological Advancements of Food Safety” in the past few years. This webinar is helping food service personnel move away from the old pen and paper method to going digital and automated. With this technology, cooler and freezer temperature tracking no longer requires a person to walk into the cooler or freezer to check a thermometer. There are now programs that monitor and timestamp temperatures as frequently as the operator needs. With digital technology and continuous real-time monitoring, operators have the ability to be instantly notified when a cooler or freezer goes down. Additionally, food temperature recording eliminates any possibility of falsifying food temperatures.

Our second webinar was in late April and was on “Understanding Islam and the Muslim religion.” Religious diets are always a welcomed topic by ACFSA members and were well-received just before the start of Ramadan. Having knowledge and understanding of religions helps us keep our facility out of potential litigation as it pertains to food service. Your administration depends on you to be the expert when it comes to religious diets, and taking advantage of this training will help increase your knowledge.

The last two webinars of 2019 will also help increase your knowledge by focusing on vendor and food service managers’ perspectives on opportunity buying, and how these two entities work together to get quality food products at discounted prices.

In late fall, the final webinar for 2019 will cover medical diets and nutrition, as it relates to correctional food service. Subject matters on medical and religious diets always seem to draw a good number of participants. Webinar dates will be on the ACFSA home page, so please watch for them. One perk for the ACFSA membership is if you happen to miss a webinar, you can always log in to the website and listen to all of the previously recorded webinars.

I look forward to seeing you in Memphis,

Tim Thielman
Lt. Tim Thielman, CFSM, CCFP, ACFSA President
Since 1931

FEDERAL SUPPLY USA

Our People Make the Difference!

Equipment & Smallwares  Design & Consulting  Parts  Laundry & Commissary

• Women Owned & Family Operated
• GSA Contract Holder
  #GS-07F-264-BA

Call for a Catalog! 888-623-4499
www.federalsupply.com • info@federalsupply.com
1171 S. Northpoint Boulevard
Waukegan, IL 60085

SAVE THE DATE

2019 ANNUAL INTERNATIONAL CONFERENCE

SEPTEMBER 22-25, 2019
THE GUESTHOUSE AT GRACELAND
MEMPHIS, TENNESSEE

ACFSA 1969
Association of Correctional Food Service Affiliates
50th Anniversary
Greetings fellow ACFSA members. I hope everyone is doing great as we reach the half-way point of 2019. This time around I want to speak to everyone about empathy as it relates to offenders. It’s a hard line to walk sometimes; especially in foodservice - because we typically spend more time with our workers than other staff members. Empathy is the understanding of another’s feelings; this is an objective viewpoint, and can lead to better understanding of the inmate and why they do what they do.

Does empathy make individuals vulnerable? Empathy is defined as “the ability to share and understand the feelings of others.” By this definition, being empathetic is considered objective, because a true understanding of the feelings of others is not blinded by emotion. In the correctional setting, staff may confuse empathy with sympathy. Sympathy is defined as “a mutual affinity towards another” and, by definition, sympathy can lead to pity. By this standard, sympathy can be seen as more subjective and, therefore, may lead one down a path where they become emotionally blinded.

Being empathetic is by no means exposing vulnerability. On the contrary, empathy can be a powerful tool. It relates us to the situation, or individual, in an objective manner that helps guide the choices we make. We can relate to the experience at hand in a way that promotes understanding, but not pity.

Offenders will do what they can to promote sympathy, a relationship that centers on a proposed similarity between themselves and staff that creates a mutual affinity. This tactic is meant to blind us from seeing them as an offender. As for empathy, empathy is understanding the situation at hand, but remaining objective. Even if the inmate tries to use obtained personal information about staff, the staff member may be able to relate to the story, but it will not, in any manner, have an effect on how the staff member does their job.

Empathy, in other words, provides staff with the ability to see how it is to be in the inmate’s shoes without having to walk in them. By this standard, the staff member will not be blinded by the emotions that come with sharing a troubled journey. The staff member is able to separate their problems from their profession and, therefore, have a sense of control that will not create an emotional tie to the inmate.

Empathy creates the boundary that is needed to understand the situation, but still remain separate from it. Empathy builds understanding in a manner that helps us adapt. Empathy is not an emotional connection influencing choices we will later regret. Empathy is a tool that builds rapport and maintains the level of professionalism needed to work in an environment in which new situations arise and our safety depends on how we react.

(Courtesy of Corrections One, Credit Anthony Gangi)

Justin Webb, ACFSA VP Elect/Treasurer
Hello Everyone- IT’S SUMMER!

In the Spring issue I said “Let’s keep the fire lit on ACSFA.” Well, it’s heating up all right - all around! Speaking of heating up, our Annual ACFSA Conference is just around the corner and it’s going to be a HOT one in Memphis! I mean, what’s better than that? Let’s get shook up and meet and greet each other!

There’s nothing like being in a room of like-minded people, people who are willing to take time away to learn something new, people who want to better themselves.

When you sit in a classroom or auditorium, you discover that you’re not alone in wanting to improve your skills and bring something back to your office or organization.

At the ACFSA Conference there are opportunities for all attendees to mix and mingle, form new relationships and strengthen existing ones. Over coffee, lunch, or dinner mixers, you may make a connection with the perfect provider or prospect. At a breakout session, you may find yourself sitting next to your next customer or new mentor.

It’s an investment in yourself, your career, and even your company. From the moment you purchase your conference package, to the moment walk up to the registration desk, you’re saying you’re investing in your own growth! #Winning

Our conferences provide a unique convergence of networking, learning and fun into one single package. At an ACFSA conference, it forces you to grow and challenge yourself!

I always return from a conference with new ideas and approaches that make me more effective and efficient at work.

See you there!

P.S. - MY ACFSA GOAL: 25% membership growth! Help me achieve it! Send new prospect members my way.

Melissa Hobbie
Professional Partner Liaison - Food
925-580-1370
Having recently participated in the National Restaurant Show in Chicago, a common theme across manufacturing is that this is an incredibly exciting time in the world of commercial kitchen equipment! Robotics, artificial intelligence, augmented reality and enhanced vending options are not only hot topics, but coming to market at record speed within the Foodservice Industry. How this is going to impact the Corrections segment is yet to be determined. However, there is absolutely opportunity for adaptation and incorporation to improve and simplify processes, while promoting safety for Corrections Staff and inmate populations relative to food production, service and Commissary operations.

Robotic tray assembly, cart delivery, automated ware washing, commissary ordering via vending or automated distribution may be solutions for future consideration, specifically to mitigate risk. It will be exciting to explore this topic further over the coming months and at the ACFSA Conference in Memphis!

Along with the Board, I greatly look forward to seeing everyone at our International Conference in September! We are so fortunate to have secured Brandon Chrostowski, Founder of Edwin’s Restaurant in Cleveland, OH. He was the Keynote Presenter at another meeting I attended last year, and I was simply awestruck by his journey and the Edwin’s Story. It is a story of redemption, rehabilitation and the pursuit of excellence, no matter the misjudgments or mistakes made, or struggles one has faced. I believe we’re all in for a treat and will return home inspired to implement some of the lessons of Edwin’s Restaurant in our daily work.

Stephanie Luros-Gilbert
Stephanie Luros-Gilbert, Equipment Vendor Liaison
SUMMER, and the livin’s… busy! I hope you’re all doing well and enjoying the summer. Since we last spoke, my schedule has been pretty hectic. So, let me catch you up on where I’ve been and what I’ve been doing, and how it all relates to ACFSA.

In February we visited Orlando for the biennial NAFEM (North American Association of Food Equipment Manufacturers) Conference. This is always a great conference to attend and we are able to see many of our Professional Partners that exhibit at that show. Additionally, NAFEM honors our leadership with a Doctorate of Food Service (DFS) and ACFSA President, Jessica Harlow, CCFP, CDM, was our representative. It was a pleasure and honor to be there to see her receive the award.

In April, I attended the ACFSA California State Chapter’s Conference in Folsom, CA, which was more like a Regional Conference as there were members from a number of Region IV states. It was well attended and the sessions were great! Additionally, many of our Professional Partners were there to support and participate in a Trade Show. It was really a treat to be in attendance and they do such a great job.

In May, we attended the annual National Restaurant Association show in Chicago. This is always an extremely beneficial meeting for ACFSA as we are able to look for new Professional Partners and products and trends in the food service industry that might assist our members in their quest to be the best they can be. It was another huge success.

In March, due to an unfortunate set of circumstances, Jessica decided to leave her position at Albemarle-Charlottesville Regional Jail, and take a position in another sector of the food service industry. As a result, Jessica was forced to resign her position as President of ACFSA immediately per our by-laws. It was truly a sad day as she had already done so much for the Association and had big plans going forward. Additionally, Jessica had assumed a great deal of over-sight as an advisor to the Conference Committee for the Memphis Conference in September.

So, where does that leave us? Well, better than you might initially be thinking! Again, per our by-laws, the Past-President assumes the position and our Vice-President, after serving a full year in that position, then assumes the President’s role. So, Lt. Tim Thielman, CFSM, CCFP, is once again the President of ACFSA and Justin Webb is the Vice President. We have an election coming up and our only candidate for the Vice President-Elect/Treasurer position is Wayne Fish, CDM, CCFP, CFSM. Wayne is serving his second term as your Region II Director and has served on other Association Boards and was the 2014-15 President of the State Employees Association of North Carolina (SEANC). He possesses a unique and strong understanding of our by-law and Policies, as well as the dynamics of serving membership. We are in great hands!

We have a few people running for office this year and while all of them are running unopposed, I hope that you all exercise your right to vote for them. It’s a vital part of your membership
and participation in the Association and these members have
decided to step up and serve you over the next few years, to
ensure that your voice(s) are heard and to make sure your best
interests are met. As I mentioned, Wayne Fish will be running as
Vice President-Elect/Treasurer and to fill the Region II Director
position, Conell Chapman, NC Department of Public Safety,
Division of Adult Corrections who is currently the President of
the new ACFSA North Carolina Chapter will be running. The
North Carolina Chapter is doing great things and Conell is a
huge part of that. Rounding out the ballot are two veterans of the
Board, current Region IV Director, Martin “Felix” Gonzales and
our current Professional Partner-Food, Melissa Hobbie will step
up again. Thank you to all of them for their service!

And, the beat goes on for the 2019 Annual International
Conference! Conference Chair, Jim Beach, is still hard at work
planning the Agenda. We have great keynote presentations
planned for you! The first one from Brandon Chrostowski,
who is the founder and CEO of EDWINS Leadership and
Restaurant Institute in Cleveland, Ohio, a restaurant and school
that provides culinary training and job placement assistance to
formerly incarcerated men and women. Everyone who works
there, from the kitchen to the dining room, is a former inmate.

Our second Keynote will be from James Painter, Ph.D., RD, an
expert on weight management, nutrition and behavioral eating,
with more than 30 years of experience as a Registered Dietitian.
He currently serves as professor and chair of the School of
Family and Consumer Sciences at Eastern Illinois University.
Dr. Painter is a member of the American Dietetic Association
and the Society for Nutrition Education and serves on the
Pistachio Health Scientific Advisory Board.
Along with the other educational sessions we have planned
and the Annual Vendor Showcase you’re in for a treat. And, the
other star, of course, is Memphs and Graceland! You won’t
want to miss this so, make your plans to be with us!

P.S. If you’re not already a member of the ACFSA Facebook
page, get on over there right away and join in the conversation!
Tim has been posting a ton of great articles relevant to
Corrections and Correctional Food Service!

Jon Nichols
Jon Nichols, IOM, ACFSA Executive Director
Association of Correctional Food Service Affiliates
PO Box 10065 | Burbank, CA 91510
Telephone 818-843-6608 | Fax 818-843-7423
Info@acfsa.org | www.acfsa.org

Jessica Harlow
ACFSA President

May 1, 2019

To All of My ACFSA Family,

It is with the deepest regret and heartbreak that I have to share with you that I am resigning as your ACFSA President. This decision has absolutely nothing to do with the Association itself, and I need to express that I have LOVED every moment of my membership since the day that I joined. More than that, I have LOVED the family that I have gained as a result of being a part of ACFSA.

This decision was extremely difficult for me but due to some issues at my current place of employment, that I just can’t professionally live with, I feel it is time to move on. As most of you know, I am a very happy person but lately that has not been the case and for my own personal well-being and peace of mind, I decided to move on to a place that will bring me back to my normal happy self!

I really do love ACFSA. I can honestly say that I’ve lived and breathed this Association whole-heartedly while participating in all levels, including the Virginia Chapter, Region I and on the International Board. I am very proud of the work we have accomplished in my home Chapter as well as during my time on the International Board. I wish ACFSA and all of its membership the greatest level of success moving forward. You have great leadership, but this will take every one of you working together as a team and I am confident that you will do so and will achieve great things!

This will be my last message as your “Madam” President and I thank you all for the support that you have shown me. Please don’t let us become strangers!

All My ACFSA Heart,

Jessica Harlow
ACFSA President
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 previous link. 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. You may also visit the conference page at www.ACFSA.org/events/conference2019.php to sign up. 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!

ACFSA CONFERENCE HOTEL

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

Introducing an extraordinary hotel experience in the heart of Elvis Presley’s Graceland®! Located just steps away from the iconic Graceland Mansion, The Guest House at Graceland welcomes music fans, Graceland guests, Memphis visitors and groups from around the world with Southern hospitality, royal treatment and luxurious amenities that would make the King™ proud.

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
<table>
<thead>
<tr>
<th><strong>Sunday, September 22, 2019</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Family Day/ Vendor Day</strong></td>
</tr>
<tr>
<td>12:00 pm - 5:00 pm Registration</td>
</tr>
<tr>
<td>11:00 am - 2:45 pm Board Meeting</td>
</tr>
<tr>
<td>2:45 pm - 3:45 pm CCFP/CFSM Workshop</td>
</tr>
<tr>
<td>3:30 pm - 4:30 pm Chapter Presidents’ Meeting</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Monday, September 23, 2019</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00 am - 4:00 pm Registration</td>
</tr>
<tr>
<td>7:30 am - 8:30 am Breakfast on your own</td>
</tr>
<tr>
<td>8:30 am - 9:30 am Opening Ceremonies and Speaker - Sheriff</td>
</tr>
<tr>
<td>9:30 am - 10:30 am Opening Keynote: Re-Entry &quot;What Can We Do to Help Them On the Outside?&quot; - Brandon Chrostowski</td>
</tr>
<tr>
<td>10:30 am - 11:00 am Break</td>
</tr>
<tr>
<td>11:00 am - 12:00 pm Regional Round Table</td>
</tr>
<tr>
<td>12:00 pm - 1:30 pm Lunch on Own</td>
</tr>
<tr>
<td>12:00 pm - 1:30 pm Dietitians Lunch (invitation only) Sponsored by Good Source Solutions</td>
</tr>
<tr>
<td>12:00 pm - 1:30 pm CFSM Lunch (invitation only) Sponsored by Design Specialties</td>
</tr>
<tr>
<td>12:00 pm - 1:30 pm Administrator’s Lunch (invitation only) Sponsored by Food Concepts</td>
</tr>
<tr>
<td>1:30 pm - 2:30 pm Complying with OSHA (Hazardous chemicals) - Barbara Kane - Ecolab</td>
</tr>
<tr>
<td>2:30 pm - 2:45 pm Break</td>
</tr>
<tr>
<td>2:45 pm - 3:45 pm Dietitian’s Panel; Facilitator - Barbara Wakeen, MA, RDN, LD, CCFP, CCHP</td>
</tr>
<tr>
<td>4:00 pm - 4:45 pm Vendors Meeting (Vendors Only)</td>
</tr>
<tr>
<td>5:00 pm - 6:00 pm First Timers Reception</td>
</tr>
<tr>
<td>6:00 pm - 10:30 pm Vendors Reception &amp; Entertainment</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Tuesday, September 24, 2019</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>7:30 am - 8:30 am Business Meeting Breakfast</td>
</tr>
<tr>
<td>8:30 am - 10:00 am Keynote Speaker - Where all the diet doctors agree, the starting point for a healthy diet - Dr. Jim Painter</td>
</tr>
<tr>
<td>10:00 am - 1:00 pm Vendors Showcase</td>
</tr>
<tr>
<td>1:00 pm - 1:10 pm Break</td>
</tr>
<tr>
<td>1:10 pm - 2:10 pm Digitized Menu Data and e-Technologies for Revolutionizing Food-Shopping Decisions - Rick Pedi, MenuFoodCommerce</td>
</tr>
<tr>
<td>2:15 pm - 3:15 pm Correctional Food Service Recruitment, Staffing Retention Panel</td>
</tr>
<tr>
<td>3:15 pm - 4:15 pm Dealing with the Stress of Working in a Correctional Institution - Monica Flanigan, LCSW, CSOTP, Virginia Center for Behavioral Rehabilitation (VCBR)</td>
</tr>
<tr>
<td>4:20 pm - 5:20 pm Regional Team Building Challenge</td>
</tr>
<tr>
<td>6:00 pm - 7:00 pm Pictures</td>
</tr>
<tr>
<td>7:00 pm - 9:00 pm Awards Banquet</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Wednesday, September 25, 2019</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00 am - 8:00 am Scenic Walk</td>
</tr>
<tr>
<td>8:30 am - 9:30 am Equipment Panel: Facilitator - Stephanie Gilbert, Hobart</td>
</tr>
<tr>
<td>9:30 am - 9:45 am Break/Networking</td>
</tr>
<tr>
<td>9:45 am - 10:45 am Food Inspection and Compliance - Julie Hobbs &amp; Brian Flaherty</td>
</tr>
<tr>
<td>10:45 am - 11:45 am General Session: Leadership</td>
</tr>
<tr>
<td>11:45 am - 1:00 pm Facility Tour</td>
</tr>
</tbody>
</table>

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

## ACFSA 2019 Annual International Conference & Vendor Showcase

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

Name__________________________  First ACFSA Conference (circle)  YES  NO

Nickname for Badge__________________________

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

<table>
<thead>
<tr>
<th>Number of Attendees</th>
<th>Type of Registration</th>
<th>Early July 31, 2019</th>
<th>Regular Aug 31, 2019</th>
<th>Late Sept 1 - On-Site</th>
<th>Amount Due</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ACFSA Food Service,</td>
<td>$375</td>
<td>$425</td>
<td>$475</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Institutional or Retired</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>ACFSA Non-Member</td>
<td>$445</td>
<td>$500</td>
<td>$550</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Food Service Employees ONLY NO EXCEPTIONS**</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Guests</td>
<td>$250</td>
<td>$275</td>
<td>$325</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Includes Friends, Relatives, ONLY)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>One Day Member and Non-Member</td>
<td>$120</td>
<td>$145</td>
<td>$175</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Food Service Employees ONLY - NO EXCEPTIONS**</td>
<td>Please Specify Date: Sun Mon Tues Wed</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Vendor Show Only</td>
<td>$30♦</td>
<td>$40♦</td>
<td>$50♦</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Food Service Employees ONLY - NO EXCEPTIONS**</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TOTAL DUE (FULL PAYMENT MUST ACCOMPANY COMPLETED REGISTRATION FORM)**

## Payment Information:

- **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 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

**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. FAX to 818-843-7423 or mail.

Credit Card Number__________________________  Expires_________________  V-Code_________________

Billing Address__________________________  Billing Zip Code_________________

Name on Card__________________________  Signature of Cardholder_________________
Learn how Unifiller equipment can help your business increase production yield, reduce product waste and reduce strain & injury.

Unifiller offers an extensive line of pumps, depositors, extruders and decorating machines. From compact, portable tabletop machines to fully automated lines, see why so many customers prefer our machines! Easy to use, easy to maintain!

www.unifiller.com | 1.888.733.8444
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

<table>
<thead>
<tr>
<th>Description</th>
<th>Number of Booths</th>
<th>Number of Corner Booths</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACFSA Member $1295 each Booth</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corner Booths $50 Additional</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>NON- Member $1725 each Booth**</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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 __________

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.

I would like to be Scholarship Sponsor for 2019 Conference! Minimum Contribution $250 YES __________

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

Total

Please sign me up to exhibit at the 2019 ACFSA Annual International Conference in Memphis, TN

Total

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

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
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!

$10,000

- 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

$6,000

- 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

$4,000

- Podium Time - intro speaker at an educational session
- 1/4 page ad in The Insider Magazine
- 1 Showcase Corner Booth (or preference based on availability)
- 2 full conference registrations
- 1 additional "Showcase Only" badges
- Discount price for additional Booth Attendees $100 each

- Coffee Sponsorship (1 day - 2 available)
- Logo on presentation screen to thank sponsors
- Logo on signs at conference
- Logo on APP under your company name
- Gold Sponsor Ribbon for all company attendees

$2,000

- Showcase Booth priority slot (based on availability)
- 2 Full Conference Registrations
- Discount price for additional Booth Attendees $100 each
- Logo on presentation screen to thank sponsors
- Logo on signs at conference
- Silver Sponsor Ribbon for all company attendees

- $1,200 - Badge Holders
- $1,000 - Conference Sponsor
- $750 - Banquet
- $500 - Conference APP

CASH Donation:

___ $1,000 ___ $750 ___ $500 ___ $250 _____ Other
Association of Correctional Food Service Affiliates

2019 ANNUAL SPONSORSHIP APPLICATION

Company Name (as it should appear in print) __________________________________________________

Key Contact Name ____________________________________  Title ______________________________

Address _______________________________________________________________________________

City _____________________________________________________ State _________  Zip___________

Phone  _____________________________________   Mobile  ___________________________________

Email _________________________________________________________________________________

2019 CONFERENCE SPONSORSHIP LEVELS

☐  DIAMOND - $10,0000

☐  PLATINUM - $6,0000

☐  GOLD - $4,0000

☐  SILVER - $2,0000

☐  OTHER ____________

PAYMENT INFORMATION:

☐  My check payable to ACFS is enclosed  Send Payment to:

☐  Send an invoice  P.O. Box 10065

Send Payment to:  Burbank, CA 91510

Charge my credit card:

  _____ Discover  _____ Visa  _____ AMEX  _____ MasterCard

Account # _____________________________  Exp Date __________  V-Code* ________

Name on Card ________________________________________________________________

Billing Address __________________________________________  Billing Zip Code __________

Check # _________ is enclosed with form.  V-code - 3 digit on back of Visa/MC or 4 on front of AMEX

I agree to the charges indicated above. Refunds cannot be made after sponsorship form has been received by ACFSA headquarters.

Please check all information carefully.

QUESTIONS?

Contact: jonnichols@acfsa.org or call (818) 843-6608
In today's tough economic times, budgets are restricting food service personnel from attending conferences and learning about the products and services they need. Many use vacation time and pay their own way.

Help these food service professionals attend the ACFSA Annual International Conference to meet vendors like you! ACFSA would like to give $750 to 10 people to help with their expenses at the conference. We need your help to reach that goal. For any donation of $250 or more you will receive:

- A special Scholarship Donor Sign to display at your booth
- Group picture and listing in The INSIDER magazine
- Recognition at Opening Reception and again at the Banquet

Company Name (as it should appear in print) __________________________________________________

Key Contact Name ____________________________________  Title ______________________________

Address ________________________________________________________________________________

City ______________________________________________________ State _________  Zip___________

Phone  ______________________________________   Mobile  ___________________________________

Email __________________________________________________________________________________

Are you ready to change someone's life?

2019 CONFERENCE SCHOLARSHIP LEVELS

☐ DIAMOND - $2,500  ☐ PLATINUM - $1,000  ☐ GOLD - $750

☐ SILVER - $500  ☐ BRONZE - $250  ☐ OTHER _____

PAYMENT INFORMATION:

☐ My check payable to ACFSA is enclosed

☐ Send an invoice

Charge my credit card:

  ____ Discover   ____ Visa   ____ AMEX   ____ MasterCard

Account # __________________________________________  Exp Date ___________ V-Code* ________

Name on Card __________________________________________________________________________

Billing Address __________________________________________ Billing Zip Code ___________

Check # _________ is enclosed with form.  *V-code - 3 digit on back of Visa/MC or 4 on front of AMEX

I agree to the charges indicated above. Refunds cannot be made after scholarship form has been received by ACFSA headquarters.

QUESTIONS?
Contact: jonnichols@acfsa.org or call (818) 843-6608

THANK YOU FOR YOUR GENEROUS DONATION AND SUPPORTING ACFSA MEMBERS!
Avoiding Dish Room Afterthought

| By Paul King |

If the kitchen is the heart of a foodservice operation, dish rooms are the lungs of the facility — dirty serviceware in, clean ware out. Despite their importance, however, dish rooms are often the last design element considered when building or renovating a restaurant or noncommercial dining space.

Foodservice designers warn against giving dish rooms short shrift because a poorly designed space can affect the entire operation. “Dish rooms are often an afterthought,” says Bill Bender, vice president of western operations for SSA Foodservice Design + Consulting, headquartered in Tampa. “But you can’t just place the dish room by the back door, out of the way. Where it should be placed for the most efficiency needs to be planned out and calculated.”

Before putting pen to paper, so to speak, foodservice designers have several elements to consider, and they will vary depending on whether the space is in a restaurant or a high-volume operation such as a college or a hospital. These factors include the amount of space the dish room will occupy, where the dish room will reside relative to the dining area or kitchen, and what types and how much serviceware will come through the space over the course of the day.

“The location of the dish room in a cafeteria setting is very important,” says Terry Pellegrino, principal at Rippe & Associates, based in Minneapolis. “Typically, in campus dining, you want to put the dish return on students’ way out of the space, so that they don’t have to backtrack. If they have to do that, they’re more likely to leave their things on the table.

“Even more important is the shape of the space,” Pellegrino adds. “More of a rectilinear space is preferable to make the flow easier. But sometimes

continued on page 20
FWE recognizes the challenges that correctional personnel and foodservice professionals face.

FWE specializes in "Correctional Quality" solutions customized for institutions of all sizes and security levels, with several styles of Heavy Duty Modified (HDM) packages to choose from.

HDM packages offer the toughest, most durable, maintenance-free systems to transport and serve meals suited for any level of controlled and secure environments. For minimum to maximum levels, FWE has the right solutions that provide safety for both staff and inmate protection.

800-222-4393  www.fwe.com/correctional  sales@fwe.com
you are stuck with a space that is more square, which can make placement of things like conveyor rack machines more difficult.”

Not only the placement of the dish room, but the amount of space plays a critical role in the success of this space. “Everyone [in restaurants] would like to have a 12-foot-by-12-foot dish room,” says Orlando Espinosa, principal and chief operating officer for Cini-Little International, headquartered in Washington, D.C. “Unfortunately, most of the time they seem to be half that size. But it can’t be so small that you can’t get carts in there or more than a single person. So, we need to figure out how do we get everything in there that needs to be: sink, spray wash, dishmachine, storage for clean racks, disposer, chemicals, even trash cans. You want staff to be able to get everything out in a timely manner that doesn’t compromise the quality of the clean ware.”

Operators also must consider the number of seats in the dining room, the number of turns expected during a meal period and how many pieces of service-ware the facility will use per setting. “Then you need to decide whether you are going to have bussing stations in the dining area,” says Espinosa. “Will you do some of the breakdown out there, or is it all going to come into the kitchen? Do you have only enough serviceware to do one pass of the dining area, or do you have more? Answering these questions helps you guarantee that foodservice is not being slowed down.”

**Flow Equals Function**

The right flow pattern plays a critical role in a successful dish room operation. A logical flow can not only make the back of the house a safer environment, it can reduce labor as well, Pellegrino points out. “How can we make the path of soiled dishware, through the system and back out to the production, serving or catering area, as short and as logical as possible, while avoiding crossovers of cleaned and soiled items?” Pellegrino says this question can help guide dish room planning. “For example, if you can use the [positioning of] the dishmachine to help move dishware in the right direction, you may need less manual labor.”

Espinosa agrees the flow of the space relative to other parts of the operation, such as production space and the pickup counter, must be considered. “Dropping off soiled ware is an important as picking up the food,” he says. “You want to eliminate as much cross traffic in the kitchen as possible. That’s where you get your spills and your cross contamination.”

A common mistake is not allocating enough space for loading and unloading serviceware, Bender adds. “You should always specify a longer area for the scraping and prerinse operation and to promote efficient batch loading of the machine,” he notes. “On the clean side, make sure you have a long enough area so you can unload properly. A lot of times these areas are too short and it makes it really inefficient for the operator to try to keep up at peak times.”

**The Right Stuff**

Flow, of course, is only part of the challenge. The second part is to specify the proper equipment for the type and amount of warewashing being done. “The dishmachine is one of the highest-costing pieces of equipment in a restaurant,” says Bender. “When you specify the wrong kind of machine you can waste water and energy. For example, you need to measure how many racks or items per hour you are going to wash. Some of the larger machines can do 200 or 300 racks an hour. But if volume dictates you are
only going to need to load 90 racks an hour, you might not need the larger machine.”

In university dining halls, one space that has been impacted by changes on the service side is the dish drop area. Historically, college and other large institutions have used tray accumulators — conveyors with three or four shelves on which customers would place their trays.

But as more colleges go trayless, conveyors make more sense. But the type of conveyor can make a difference, says Pellegrino. “In places that didn’t use accumulators, we used to use slat belt conveyors,” she explains. “But those don’t work particularly well in trayless operations. Flatware can get underneath the slats, and over time the slats tend to spoon or cup. So we’ve switched to mesh-type conveyors, 9 to 24 inches wide, made out of a polymer that is pretty stainproof.”

Pellegrino adds that because conveyors take up less space than accumulators, designers can sometimes add over-counter shelves to make sorting easier.

Espinosa notes that at least one restaurant chain has taken a page from bars and uses undercounter dishwashers at wait stations to clean glasses and cups. “They do a great job, with short cycles,” he says. “It cuts down on the time spent going to the kitchen and getting glassware, and reduces the amount of serviceware going to the dish room. It also can save on breakage.”

Little Things
Designers can take a variety of approaches in laying out dish rooms so these spaces make effective and efficient use of labor, time and money, as well as making the functional areas more energy efficient and environmentally friendly. Employing a combination of manufacturer innovations and design considerations can help reduce water and energy consumption, Espinosa says. For example, operators can invest in machines that have energy-saving features such as standby mode, or that can use soiled prewash water to heat the water for the machine.

“The dishmachine and the pot-washing area are the biggest consumers of hot water in an operation,” Espinosa adds. “Instead of running hot and cold lines to the dish room, try running just a cold line and using a tankless water heater that services only the dish machine and the sink. It might seem to cost more, but you’re not running plumbing from the hot water tank that might be on the other side of the building. You’re only putting hot water where you need it. You can also use the final rinse water as prerinse water as well to save on consumption.”

In operations that feature three- or four-compartment sinks as part of the soiled dish area, Espinosa likes to design inserts so that staff can slide racks over the top of the sink opening to make rinsing dishes easier. Staff can easily remove the inserts to wash pots and pans in the sinks.

Bender recommends using heat recovery technology to save on energy costs, setting a separate meter to measure water usage in this area and keeping a data log near the machines to document water and chemical use “to better understand the true cost.”

Pellegrino suggests using mock-ups of proposed dish room designs in order to test operations from an ergonomic perspective. “One of the most difficult things is to lay out the perfect dish drop or dish table,” she says. “So we mock things up and bring the shortest person in the office to operate it so we can see where they are stretching, reaching, turning. By having everybody play around with it we can tweak the design for better efficiency.”

Finally, it’s important not to forget the most important piece of equipment operators have: the dishwashers themselves.

“Operators consider all sorts of things in the dish room: the type of equipment, the type of chemicals, ways to save water and energy, but what about the team member experience?”

When working on a project, Espinosa always interviews the dishwashers and potwashers. “They are the people who make it work,” he explains. “They can tell you what works and what doesn’t work, can we have this, can we do that. You can get some pretty good ideas from them — and that goes for workers in any part of the kitchen.”
The Ramsey County Correctional Facility (RCCF) offers a culinary program for participants in both the Men’s and Women’s units. Because residents in the Women’s unit tend to have very short stays, the five week long Culinary program is one of the longest residents participate in. Residents in the program commit to improving their academic skills; they select a goal in Literacy or Math, sometimes working toward their high school or GED credential. Participants also develop Work Readiness skills, they write a resume, participate in mock interviews and prepare to address their conviction history when communicating with an employer. Culinary objectives include education around food preparation, nutrition, consumer education and math and literacy skills related to kitchen measurement and reading and adjusting recipes. In developing Culinary skills and knowledge, students enjoy weekly hands on labs in the kitchen and use classroom time to study and prepare for exams for Servsafe Certifications (Allergens and Manager). Guest speakers, who work in different facets of the culinary field and provide information on the culinary program at the local college, round out the students’ experience. The program packs a lot into five weeks, students have many opportunities to apply and develop skills of time management, punctuality, communication, and team work. Two students shared their experience in the program:

RCCF WOMEN’S CULINARY PROGRAM
BY ABBY ROZA, RCCF SCHOOL INSTRUCTOR

From My Kitchen to Your Kitchen
By Ying Vang,
Graduate, RCCF Culinary Program

I am a Hmong American. I grew up on the eastside of St. Paul, MN. I have a very big family, five boys and three girls including me. My family is very traditional. At the age of 12, I was already in the kitchen watching and learning how to cook with my mom. At about 14, I was cooking at home for groups of over fifty people. For girls in my family, cooking was an expectation at family gatherings and community events. I am now 30 years old with 18 years of experience in my own kitchen. I have also worked in restaurants and a Dairy Queen. Still, during the culinary program, I had an open mind and willingness to learn. Before I started, I only knew how to cook Asian food. The challenge and opportunity to learn how to cook something different was my motivation for signing up for culinary.

Although I didn’t cook “American” food, growing up in St. Paul I was exposed to it. My partner is white, and sometimes she asks me to cook foods with which she is familiar. Reading the directions on the back of the box
on how to make Hamburger Helper wasn’t so difficult. I am interested to learn to make chicken soup or baked chicken with potatoes. Sometimes googling a recipe is not enough.

I really had no clue how different American cooking and baking was until I got the opportunity to actually cook in the kitchen here at the RCCF. The amount of time it takes to prepare and properly measure food is something my culture or I, myself, didn’t do in our kitchen. Everything at home was done only by measuring by eye. And we always made extra food; mom always said “it’s better to cook more than less because once you notice that you’re hungry, whoever is around is probably hungry too.”

The Culinary class is different than just knowing how to cook or simply being able to make food that taste good. I learned Servsafe requires things that are different from most home kitchens. I now know how to properly clean, wash, and sanitize my prepping area before cooking, the rules of prepping TCS food, and more. Some of this was familiar from the restaurant but much of it was not.

We made homemade bread. We made over 50 loaves, each sandwich takes two slices – think of how many people that can feed. Making bread was new for me, but taking a small amount of simple ingredients and making enough to feed a big group is very familiar.

I now have my ServSafe manager certificate and have more experience in a kitchen. With these, I will be able to get a good job in the food industry in the near future. This has been a very fun program, being able to work and learn from different heritages and backgrounds. I have an increased confidence, both from learning how to read a recipe and from the hands-on experience of actually doing it.

No Experience At All

By Nicole Hamer, Graduate, RCCF Culinary Program

I grew up on the east side of St. Paul, MN with my older brother and single mother. My mother was able to make something out of nothing, she could go into an empty kitchen and come out with her famous goulash. She tried to teach me, but I was never interested.

Before I entered the Culinary program I knew the bare minimum about cooking. My family used to hide some of my Christmas presents in the kitchen, because I never went in there. My nine year old daughter could use a knife better than I could. (Thanks to her daddy.) She is my motivation for wanting to get comfortable and learn my way around the kitchen. What I brought to this program is an open mind and a desire to learn.

I had no idea what to expect upon entering this program. In fact, I was very intimidated by my lack of knowledge about cooking. However, everybody involved has been really helpful, whether I was asking a question about cutting an onion or browning meat correctly. Not once did I feel uncomfortable asking for help.

Since taking this program, I’m much more comfortable going into the kitchen. I’m actually excited to go home and be able to cook a meal for my daughter without calling her dad at work every 10 minutes asking him questions like, “How is this hamburger supposed to look?”

Participants in the Culinary program learned basics – how to hold a knife correctly, how to cut fruits – general knowledge for any kitchen. We also went beyond the basics – learning correct cooking temperatures, and information about the eight major food allergens, and learning about new foods. Did you know that fried rice is really just white rice with seasoning?

Through this program I was also able to brush up on some math skills- no more asking what this line means on a measuring cup, because I’m able to calculate it myself. I also acquired through this program a nice neat resume, something I never had before, and some interviewing skills.
Happy Summer Everyone!

Meeting nutritional needs for our populations continues to be our goal; and as we all know, there are therapeutic diets as part of this, that present specialized challenges contingent on the stage of the disease, treatment or individual tolerances. This Dietitians’ Corner is informational and addresses current practices and educational opportunities based on queries and experiences - addressing diets recently. These include bariatric surgery and post-op diets, the International Dysphagia Diet Standardisation Initiative (IDDSI), transgender diets and the 2020-2025 Dietary Guidelines. While previous articles have addressed some of these topics, I thought I would share some of the latest discussion in this area.

Post-Bariatric Diets
Recently, the question was posed if agencies/facilities provided bariatric surgery to their inmates. Information shared by our nutrition and food service experts, so far, is that no one has any experience with the surgery in their facilities/agencies, only post-bariatric surgery diets. Continuing from there, most serve the regular diet with 3-4 snacks and provide diet counseling to reduce intake to their post-bariatric inmates, as their menus, in general, provide more than adequate nutrition and food choices. Others noted individualizing the diet by post-operative time frames, based on bariatric guidelines for food tolerances, portions and consistency, per therapeutic diet orders. A diet history tool/assessment is also used in these instances with interdisciplinary communications including medical, the inmate, food service and/or the dietitian.
International Dysphagia Diet Standardisation Initiative (IDDSI)

The IDDSI (launched in the US in May 2019) has been an interesting diet to accommodate, as the historical consistency altered diets, i.e., mechanical soft, puree and liquid diets, that seemed to be simple and individualized as needed, have been modified into eight levels. These levels define detailed measures using special syringes, and measured cut pieces of solid foods, in varying consistencies and more. Refer to the Dietitians’ Corner, Spring 2018 for the detailed levels of the IDDSI diet. Purchasing the correct syringes and measuring tools for correct cuts has been a recent point of discussion. While this is internationally recognized, the variations in resources in corrections can present challenges for implementation in many of our operations. I look forward to future discussions on the IDDSI and implementation as it will be educational for all disciplines engaging in this diet regime.

On this topic, I wanted to share this opportunity from the Academy of Nutrition and Dietetics (Academy) and the International Dysphagia Diet Standardisation Initiative (IDDSI). They are offering a ‘Boot Camp’ free to Academy members. Registration and information can be found at https://and.informz.net. This is a monthly step-by-step program designed for full implementation within a year. The Academy of Nutrition and Dietetics and the American Speech-Language-Hearing Association together support the implementation of this global initiative to standardize diets for the treatment of people who experience swallowing disorders (dysphagia).

Transgender Populations

Transgender populations and diet are probably the newest discussion of interest. While there aren’t specific nutritional guidelines for transgender populations, there are standards of care for medical and mental health. An area of nutritional consideration is micronutrient differences for gender, and of course, calories. So far, the only dietary changes or acknowledgements that have been noted are increased protein and calories (mostly via snacks) for those transitioning to male and reduced calories (or counseling to do so) for those transitioning to female – some of this is built into the daily or gender specific menus already. One youth system noted no changes in dietary needs as they don’t differentiate between genders.

Notable News

USDA and HHS’s development of the 2020-2025 Dietary Guidelines for Americans are in the beginning stages of revision. These Guidelines are updated every five years. In March of 2019, the first public meeting of the 2020 Dietary Guidelines Advisory Committee was held and open for public comment. The committee will be reviewing the scientific evidence on the topics and questions posed and provide a report that will help in the development of the 2020-2025 Dietary Guidelines for Americans. Additional information on this topic can be found on the Nutrition Evidence Systematic Review (NESR), at www.nesr.usda.gov (formerly USDA’s Nutrition Evidence Library).

continued on page 26
UPCOMING MEETINGS

ACFSA – Dietitians in Corrections Networking Luncheon
Monday, September 23, 2019
Memphis, TN
(Please watch for email updates on this - feel free to contact me at bwakeen@neo.rr.com if you are planning to attend - RDNs only - or if you have discussion topics you would like to be addressed.

FNCE 2019
October 26 – 29, 2019
Philadelphia
www.eatright.org
Look for updates on the Corrections Sub-unit meeting held at FNCE.

NCCHC Fall Conference
October 12 – 15, 2019
Orlando, FL
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 “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 Mitchholliday@gmail.com. There are many member benefits including networking, publications, webinars and continuing education credits.
The story you are about to read is true. The names have been changed to project the innovative.

It was September 21st, 2018; we were working the night watch on the QSR detail.

My partner is Pitco. Eddy Pitco.

My name’s Fry-Day. Grill Sergeant Joe Fry-Day.

It was 2:06 PM when we got a call from a cook in distress. She needed help with a problem. A cooking problem.

Culinary Brown blurted out “I need a Griddle.”

“Uh-huh.”

“A three foot Griddle.”

3:58 PM, Eddy and I drove over to the restaurant and we talked to the owner. We intended to grill her over why she wanted a griddle.

“Are your ducts in a row?”

“Ducts?” inquired Culinary Brown, “What are ducts?”

“They are a series of unfortunate vents.”

“Whenever you cook proteins, you give off grease-laden vapor. How you wipe it out must be executed in the manner prescribed by law.”

Common canopy hoods are designed to remove effluent, grease-laden vapor, heat, odors, carbon monoxide. Their design relies upon moving these undesirable elements to the building’s exterior, an inherently expensive and inefficient system.

Ventless systems which forego the use of outside ducting, mitigate these elements at the source.

By handling the hazards locally, better control can be leveraged over the processes. Cost savings ensue, and safety is enhanced. Ventless appliances typically use one or more of several technologies:

• HEPA-Filters
• High-speed extraction
• Catalytic converters
• Precipitators
• Carbon Filters

The flexibility and mobility features inherent in ventless make them attractive for both start-ups and renovations.

“You have a right not to waste your money, you have a right not to remain with old systems. Anything you cook can and will be used against you in computing exhaust fans.”

“I know my rights…”

“That’s right, Culinary, ditch the ducts and go ventless”

“Grill Sergeant?”

“Yes, ma’am?”

“What’s the source of the smoky flavor from a griddle?”

“Just the fats, Ma’am.”
Greetings from Northern Lakes!

Northern Lakes Chapter met on March 11, 2019 at the Midwest Foodservice Expo in Milwaukee, WI; and on April 9, 2019 in Eau Claire, WI at the Indianhead Foodservice Distributor Spring Buying Show. We were happy so many of our members were able to join us, and were thrilled when some of our guests expressed interest in joining ACFSA.

We are now looking forward to our Fall Meeting in Eau Claire, WI on September 17, 2019.

We are also very excited to meet with all of our ACFSA friends at the International Conference in Memphis, September 22 – 25, 2019. As always I am sure the program will offer many good learning opportunities and expose us to the great products our vendor partners have available for us.

Please feel free to contact me if you would like additional info on any of our upcoming meetings. Sharon.Joles@WI.gov.
Greetings from Virginia!

As I sit down to write this, it feels like I just finished running a marathon. I’m referring to all the planning that went into this year’s ACFSA Region I Conference. It was hosted by the Virginia Chapter, and held in Charlottesville, VA. The theme was “Celebrating Success” and I think I am going to sit back and do just that for a little while.

Our attendance was not as high as in previous years for a variety of reasons. In terms of content, this was the best conference we’ve ever had. Judging by the session evaluation sheets, participants agreed.

The chapter had its quarterly meeting on April 16th at the Academy for Staff Development in Cozier, VA. The meeting was called to order by Chapter President Justin Webb at 9:00 am and the minutes from the last meeting were read. The treasury report was given by Chapter Vice President Monica DeGraphenried. Training on Leadership Styles was provided by J. Coleman, a trainer at the Academy.

Our newsletter came out April 16th, and there were a lot of great submissions. Our editor, Greg, spoke on how much he enjoyed creating a masterpiece from our stories. ACFSA member John Proctor provided printed hard copies of the newsletter for the conference. We also discussed sending the newsletter along with an invitation to Wardens and Assistant Wardens about our conferences. This may help us gain more support when asking for approvals to attend meetings, and also allow them to see the different vendors who work with equipment within their facilities.

Justin Webb asked for members to submit ideas for the location of the next Region I Conference. We would like to see the location continue to move around, so all members have a chance to attend close to home. The meeting was adjourned at 11:45 a.m.
Greetings from Region I!

For this report, I would like to cover the recent Region I Conference held in Charlottesville, VA on the campus of University of Virginia May 23-25.

After a break last year, the Region resumed holding annual conferences. This year’s conference had smaller numbers of attendees and vendors (due to our dates) but was a great success. We had very positive comments on all our training sessions from attendees. We offered more training than in previous years and we concentrated on “Celebrating Success” and there was plenty to celebrate! Sessions covered everything from finding success in ourselves, ways to be successful in food cost and sanitation, and success of ex-offenders who have made it big after leaving our prisons.

I want to congratulate Ann Ortiz for being chosen our Vendor of the Year. Ann has retired and left food service but remains a big part of our organization and our hearts. She was unable to attend this year, but we wanted her to know that she is the best!

A special thanks to our vendor sponsors for this year:

**Gold Sponsors**
- Squire Associates Inc.
- Good Source Solutions
- Jackson Warewashing Systems

**Silver Sponsor**
- Design Specialties

**Bronze Sponsors**
- Jones-Zylon (also for providing our attendee bags again)
- National Food Group

We tried something new this year - a pizza cooking competition. There were three teams each consisting of attendees from Rapphannock Juvenile Center. The winners were Vincent Burton and William Ross with their “Big Fellow” pizza. I can tell you it was definitely loaded with all kinds of goodies and the overall favorite with the judges and attendees alike. Congratulations to Wayne Fish, the winner of our 50/50 drawing. He had a little extra money to take back to North Carolina.

I want to thank our Chairman Ricky Clark and Co-Chair Justin Webb (and myself) for all their hard work, and hours spent worrying about everything (and answering all my emails and phone calls). Without their help and expertise, our conference would not be a success.

We are planning to keep the momentum going next year, and already have some ideas about where we want to go. More on that later.
One last piece of information I want to pass on to everyone is that my contact number has changed. I can now be reached at 434-917-5594. Please feel free to contact me anytime.

Have a great summer, and I hope to see everyone in Memphis in September. I know we will have a great conference again this year.
As I’m writing this article, we are roughly 100 days from the 2019 Annual International Conference of ACFSA in Memphis, TN. I can smell the ribs on the smokers and hear the “Blues” in the background. Hope that everyone can attend this event, being held in Region II, to celebrate the 50th Anniversary of this great Association. Mark September 22-25, 2019 on your calendar.

For more info on the 2019 International Conference, please go to http://www.acfsa.org/events/conference2019.php.

And as I have said before, these conferences are always professional, provide educational sessions, and training opportunities. They also increase awareness of current issues related to our field of work in the correctional food service world. I have just returned from the Region I Conference on the Campus of the University of Virginia. The Conference was well done and interesting, but hard for a guy from the state of North Carolina to enjoy everything on the Campus of the 2019 Men National Basketball Champions ... just saying.

If you are interested in helping to increase membership or form new chapters in Region II please feel free to contact me at j.wayne.fish@gmail.com
Region III has had a very wet and stormy spring. I’m glad summer has arrived. I just harvested my first 25 pounds of rhubarb and am getting ready to plant the tomatoes, cabbage, cucumbers and many other produce plants, along with our butterfly garden here at the prison. I am hoping to beat our 2018 total of 8360 pounds of produce harvested from our prison garden program for use in our kitchen. I would be very interested to hear from others about their garden programs.

The Northern Lakes and Michigan Chapters have had a quiet spring. The Ontario Chapter is working very hard to recruit new members and build their membership back up. We’re all looking forward to the International Conference in Memphis. I am looking forward to seeing all of our ACFSA family. It looks like we will – once again - have an awesome agenda in store for us.

For the remainder of this year, all Region III Chapters are continuing to recruit new members and promote this wonderful Association. Region III is currently 91 members strong.

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 - with our training and education opportunities and professional support network.

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.

Diane Burczyk
Diane Burczyk, CCFP, Region III Director
Hello from Region IV,

I hope everyone is enjoying their summer. It’s very hot already in Las Vegas. We are getting a new floor installed in our kitchen so I’m outside, quite a bit now, working out of a trailer and the receiving dock, but the job is almost over, just a couple of weeks left.

I was able to speak with some potential new members on the phone recently which was very nice. It’s a great pleasure to speak with new people that aren’t yet familiar with all of the great things our Association has to offer as far as support and information. I remember how difficult it was for me to find the job-specific information I was seeking before I joined. I am hopeful that our family will continue to grow and we can continue to share with one another.

I would also like to take this opportunity to wish everyone well and I hope that you all can make our International Conference in Memphis, TN. Last year’s conference was so much fun. I took a wealth of information back home with me.

It should be no secret that I am a huge Elvis Presley fan so I for one can’t wait to see Graceland! I hope everyone can make it.

See you in Memphis,

Felix Gonzales

Martin Felix Gonzales, CFSM, CCFP, Region IV Director
Sharp Power

Sharp offers the best built commercial microwave ovens on the market today!
Durable * Reliable * Dependable * Long LASTING

- R21LCFS
  - Stainless Steel Interior
  - Stainless Steel Exterior
  - Durable Squeeze Trigger Handle
  - 6-Minute Electronic Light Up Dial Timer
  - 1 YEAR REPLACE or REPAIR WARRANTY
  - ACFSA Pricing $260
  - FREE Freight

- R21LVF
  - Stainless Steel Interior
  - Stainless Steel Exterior
  - Durable Squeeze Trigger Handle
  - Digital Display Programmable Timer
  - 1 YEAR REPLACE or REPAIR WARRANTY
  - ACFSA Pricing $325
  - FREE Freight

- R21LTF
  - Stainless Steel Interior
  - Stainless Steel Exterior
  - Durable Squeeze Trigger Handle
  - Digital Display Programmable Timer
  - 1 YEAR REPLACE or REPAIR WARRANTY
  - ACFSA Pricing $450
  - FREE Freight

Is your warranty in Solitary Confinement? Sharp’s warranty isn’t! Unlike some of our competitors, Sharp has a correctional warranty on all of its commercial microwave ovens. If the unit fails within the warranty period, Sharp will either Replace the unit with a “BRAND NEW” like model or repair it. The Sharp Heavy Duty models all have a 3 Year parts & labor warranty. *See Sharp warranty for details.

*Sharp has the correctional industry “BEST & STRONGEST” warranty

For information or to order units Call or email Cincinnati Ice #1 Sharp Distributor
Phone 513 861-9000 * email chuck@cincinnatiice.com * web: www.cincinnatiice.com

Volume pricing available upon request

---

Heritage Parts

FOODSERVICE EQUIPMENT PARTS. EVERY CORRECTIONAL KITCHEN.

Find your part at HeritageParts.com | 800.458.5593 | M-F 7:30 AM - 8 PM ET, SAT 8 AM - 3 PM ET
My association with the American Correctional Food Service Association (ACFSA) for the past seven years has provided me with the opportunity to meet the most highly skilled and professional people in the Correctional Industry. Being a part of the ACFSA and having the opportunity to network and share ideas with others has become one of the most satisfying things I have ever done. Becoming a Certified Correctional Foodservice Professional (CCFP) and being the recipient of the ACFSA Food Service Operator of the Year for 1994 are some of the highest honors I have received.

Signed,

Don R. Barker, CCFP
Departmental Food Administrator
California Department of Corrections
CFSM Revision Committee Chair

Don was appointed to chair the committee for the CFSM Certification Program and his letter above appeared in the revised Food Service Manual starting in March of 1995. Many of the ACFSA Presidents have had a part in contributing to the CFSM Certification Program. The CFSM Program is not as old as the association. The CFSM program as we know it today was rolled out in the 2000 Winter Edition of the Insider by Past President Marianne Luppold (1988 – 1990) and under the direction of the (then) current President, Nancy Porter (1999 – 2000). Among the people on the original committee was President Frank Spielman (1992 – 1994) and President Billy Bowers (1998 – 1999). The newer revisions in the certification programs (CCFP and CFSM) have been done by President Barbara Holly (2003-2004), President Ricky Clark (2007 – 2008), President Teddie Mitchell (2008 – 2009), President Benson Li (2010 – 2012), President Jim Beach (2012 – 2013), President Phil Atkinson (2013-2014), and I have contributed as well. I’ve been serving as Committee Chair since Nancy Porter stepped down in 2012. With the changes in technology and best practices, the CFSM program continues to change as we are still in the process of moving the course online. The course is still available during this transition.

If you would like more information on becoming certified, please visit the ACFSA website at www.acfsa.org. You can also contact Lt. Tim Thielman directly at 651-266-1498 or by email at: tim.thielman@co.ramsey.mn.us
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.

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

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

If paying with a credit card, you may FAX your completed form to 818-843-7423.
Questions? Please email Janine Nichols at Certification@ACFSA.org or call 818-843-6608.
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

<table>
<thead>
<tr>
<th>Member Type - Check One</th>
<th>January-March</th>
<th>April-May</th>
<th>June-September</th>
<th>October-December</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Service Professional</td>
<td>$79</td>
<td>*$139</td>
<td>*$119</td>
<td>*$99</td>
</tr>
<tr>
<td>Institutional</td>
<td>$134</td>
<td>*$236</td>
<td>*$202</td>
<td>*$168</td>
</tr>
<tr>
<td>Retired</td>
<td>$34</td>
<td>*$60</td>
<td>*$51</td>
<td>*$43</td>
</tr>
<tr>
<td>Student</td>
<td>$34</td>
<td>*$60</td>
<td>*$51</td>
<td>*$43</td>
</tr>
<tr>
<td>Professional Partner</td>
<td>$384</td>
<td>*$672</td>
<td>*$576</td>
<td>*$480</td>
</tr>
<tr>
<td>Associate Professional Partner</td>
<td>$109</td>
<td>*$190</td>
<td>*$163</td>
<td>*$136</td>
</tr>
<tr>
<td>Chapter Professional Partner</td>
<td>$159</td>
<td>*$279</td>
<td>*$239</td>
<td>*$199</td>
</tr>
</tbody>
</table>

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 __________________

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

Food Service Professional

- Sheldon Beacham
  Wyoming Department of Corrections
  Riverton, WY

- Bruce Carnie
  Compass Group Canada - Cook Chill Food Production Facility
  Milton, ON

- Robin Ferguson
  Colville Tribal Correctional Facility
  Nespelem, WA

- Joann Grant
  Ministry of the Solicitor General - Correctional Services
  Prescott, ON

- Sonya Henderson
  Colville Tribal Correctional Facility
  Nespelem, WA

- Sue Marchesich
  Compass Group Canada - Cook Chill Food Production Facility
  Milton, ON

- Ray Riley
  Rappahannock Juvenile Center
  Stafford, VA

- Leanne Veenstra
  Compass Group Canada - Cook Chill Food Production Facility
  Milton, ON

- Michelle Williams
  Central Prison
  Raleigh, NC

- Helen Wong
  Orange County Sheriff - Coroner Department
  Irvine, CA

- Joann Grant
  Ministry of the Solicitor General - Correctional Services
  Prescott, ON

- Sonya Henderson
  Colville Tribal Correctional Facility
  Nespelem, WA

- Sue Marchesich
  Compass Group Canada - Cook Chill Food Production Facility
  Milton, ON

- Ray Riley
  Rappahannock Juvenile Center
  Stafford, VA

- Leanne Veenstra
  Compass Group Canada - Cook Chill Food Production Facility
  Milton, ON

- Michelle Williams
  Central Prison
  Raleigh, NC

- Helen Wong
  Orange County Sheriff - Coroner Department
  Irvine, CA

- Joann Grant
  Ministry of the Solicitor General - Correctional Services
  Prescott, ON

- Sonya Henderson
  Colville Tribal Correctional Facility
  Nespelem, WA

- Sue Marchesich
  Compass Group Canada - Cook Chill Food Production Facility
  Milton, ON

- Ray Riley
  Rappahannock Juvenile Center
  Stafford, VA

- Leanne Veenstra
  Compass Group Canada - Cook Chill Food Production Facility
  Milton, ON

Professional Partner

- Matthew Bastnagel
  Seco Select
  Mooresville, IN

- Levi Merseal
  True Manufacturing
  Ofallon, MO

- Bart Polacsek
  Blodgett
  Essex Jct., VT

- Gary Shifren
  ChemxWorks
  San Diego, CA

- Nathan Sartain
  Saint Paul College
  Saint Paul, MN

Institutional Member

- Nikki Farris
  Monroe County Correctional Facility
  Bloomington, IN

- Michael Jaquez
  Trinidad Correctional Facility
  Model, CO

- Charles Pavlov
  United States Medical Center for Federal Prisoners - Springfield, Missouri
  Springfield, MO

- Spencer Wiggins
  CDOC Arkansas Valley Correctional Facility
  Ordway, CO
ACFSA Board of Directors

PRESIDENT
Lt. Tim Thielman, CFSM, CCFP
Ramsey County Corrections
Saint Paul, MN
651-266-1498
tim.thielman@co.ramsey.mn.us

VICE PRESIDENT/SECRETARY
Justin Webb
Lunenburg Correctional Center
LaCrosse, VA
434-667-4858
justin.webb3@vadoc.virginia.gov

SECRETARY
Millie Smeltzer, CCFP
Canteen Services, Inc.
Tekonsha, MI
260-463-4731
msmeltzer@canteenservices.com

ASSEMBLY BOARD OF DIRECTORS

2018-2019

REGION I DIRECTOR
Julie Hobbs, CDM, CFP
VA DOC Headquarters
Skippers, VA
434-917-5594
julie.hobbs@vadoc.virginia.gov

REGION II DIRECTOR
Wayne Fish, CDM, CFSM, CCFP
NC Department of Public Safety
Asheville, NC
828-645-5315
j.wayne.fish@gmail.com

REGION III DIRECTOR
Diane Burczyk, CCFP
Robert E. Ellsworth Correctional
Union Grove, WI
262-878-6032
Diane.Burczyk@wisconsin.gov

REGION IV DIRECTOR
Felix Gonzales, CFSM, CCFP
Henderson Detention Center
Henderson, NV
702-249-5347
guitar6414@yahoo.com

PROFESSIONAL PARTNER REP. (EQUIPMENT & SUPPLIES)
Stephanie Gilbert
Hobart
St. Charles, IL
818-282-2207
Stephanie.Gilbert@hobartcorp.com

PROFESSIONAL PARTNER REPRESENTATIVE (FOOD)
Melissa Hobbie
Performance Food Group
Livermore, CA
925-580-1370
Melissa.Hobbie@pfgc.com

EXECUTIVE DIRECTOR
Jon Nichols, IOM
Association of Correctional Food Service Affiliates
Burbank, CA
818-843-6608
jonnichols@acfsa.org

ACFSA Board of Directors

Committee Chairs

Advertising Committee
Amy Lewis
amyfl-k-t-g.com

Awards Committee
Lt. Tim Thielman
tim.thielman@co.ramsey.mn.us

By-Laws Committee
Justin Webb
justin.webb3@vadoc.virginia.gov

Chapter Development
Lt. Tim Thielman
tim.thielman@co.ramsey.mn.us

Dietitians in Corrections
Barb Wakeen
bwakeen@neo.rr.com

INSIDER Editorial Chair
Barbara Holly
bbigelowholly@gmail.com

Exhibit / Sponsor Committee
Stephanie Gilbert
Stephanie.Gilbert@hobartcorp.com

Nomination Committee
Lt. Tim Thielman
tim.thielman@co.ramsey.mn.us

Professional Alliance
Lt. Tim Thielman
tim.thielman@co.ramsey.mn.us

Program Development
Mike Pennix
mpinnix@coconino.az.gov

Promotions Committee
Phil Atkinson
philip.atkinson1948@gmail.com

Publications Committee
Jon Nichols
jonnichols@acfsa.org

Technology Committee
Felix Gonzales
guitar6414@yahoo.com

Education Committee
Lt. Tim Thielman
tim.thielman@co.ramsey.mn.us

Membership Committee
Robin Sherman
rsherman@canteenservices.com

Scholarship Committee
Lt. Tim Thielman
tim.thielman@co.ramsey.mn.us

2019 Conference
Jim Beach
jimbeach1983@gmail.com

Region I - Food
Liana Gannan
Good Source Solutions | Carlsbad, CA
760-448-8275
lgannan@goodsourcse.com

Region I - E&S
Colin Squire
Squier Associates Inc. | Rockville, MD
301-356-3536
csquier@squierinc.com

Region II - Food
Open

Region II - E&S
Kevin Woods
Hobart/Traulsen | Chambee, GA
770-458-5361
kevin.woods@hobartcorp.com

Region III - Food
Beth Buckland
National Food Group | Eden Prairie, MN
cffoods@hotmail.com

Region III - E&S
Chad Read
Federal Supply USA | Waukegan, IL
cread@federalsupply.com

Region IV - Food
Melissa Hobbie
Performance Food Group | Livermore, CA
925-580-1370
Melissa.Hobbie@pfgc.com

Region IV - E&S
Myron Wiley
The JonesZylon Co.
800-848-8160 X 192
myronw@joneszylon.com

ACFSA INSIDER
42 SUMMER 2019
**Chapter Presidents & State & Provincial Contacts**

**ALABAMA**
Wayne Fish, CDM, CFSM, CCFP
NC Department of Public Safety

**ARIZONA**
Michael Pinnix
Coconino County Detention Svcs.

**CALIFORNIA**
Lawrence Mendez
California Chapter President

**CANADA**
Connie O’Connor
Ministry of Community Safety & Cor. Serv

**CONNECTICUT**
Michael Gaughran, CCFP
York CT

**DELAWARE/MARYLAND**
Julie Hobbs, CDM, CFPP
DOC Headquarters

**FLORIDA**
Wayne Fish, CDM, CFSM, CCFP
NC Department of Public Safety

**GEORGIA**
Wayne Fish, CDM, CFSM, CCFP
NC Department of Public Safety

**INDIANA**
Millie Smeltzer, CCFP
Canteen Services

**ILLINOIS**
Phil Atkinson
Northern Lakes President

**KANSAS**
Jason Langford
North Central Regional Office

**KENTUCKY**
Wayne Fish, CDM, CFSM, CCFP
NC Department of Public Safety

**LOUISIANA**
M. R. J. Beach, II, CCFP
Retired

**MAINE**
Julie Hobbs, CDM, CFPP
VA DOC Headquarters

**MASSACHUSETTS**
Chris Gendreau, CCFP, CFSM
Massachusetts DOC

**MICHIGAN**
Millie Smeltzer, B.S, NDTR, CCFP
LaGrange County Jail, IN

**MISSISSIPPI**
Wayne Fish, CDM, CFSM, CCFP
NC Department of Public Safety

**MISSOURI**
Phil Atkinson
Northern Lakes President

**NEVADA**
Felix Gonzales, CFSM, CCFP
Henderson Detention Center

**NEW HAMPSHIRE**
Julie Hobbs, CDM, CFPP
VA DOC Headquarters

**NEW JERSEY**
Julie Hobbs, CDM, CFPP
VA DOC Headquarters

**NEW YORK**
Joan Dailey
NYC Dept. of Corrections

**NORTH CAROLINA**
Wayne Fish, CDM, CFSM, CCFP
NC Department of Public Safety

**NORTHERN LAKES**
Phil Atkinson
Northern Lakes President

**OHIO**
Barbara Wakeen
Correctional Nutrition Consultants, Ltd

**PACIFIC NORTHWEST**
Felix Gonzales, CFSM, CCFP
Henderson Detention Center

**UTAH**
Felix Gonzales, CFSM, CCFP
Henderson Detention Center

**VIRGINIA**
Justin Webb
Lunenburg Correctional Center

Visit www.ACFSA.org for the Membership Roster!
Membership is required for access.

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

**ACFSA Regions**

**REGION I**
Connecticut
Delaware
Maine
Maryland
Massachusetts
New Hampshire
New Jersey
New York
Pennsylvania
Rhode Island
Vermont
Virginia
Washington DC
West Virginia
Eastern Canada

**REGION II**
Alabama
Arkansas
Florida
Georgia
Kentucky
Louisiana
Mississippi
North Carolina
Oklahoma
South Carolina
Tennessee
Texas
Virgin Islands

**REGION III**
Illinois
Indiana
Iowa
Kansas
Michigan
Minnesota
Missouri
Nebraska
North Dakota
Ohio

**REGION IV**
Alaska
Arizona
California
Colorado
Hawaii
Idaho
Montana
Nevada
New Mexico
Oregon
Utah
Washington
Wyoming
Western Canada

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.
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 2019 Issue:

1. Please send via e-mail by August 16, 2019 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.
Behind every Jackson dishmachine is a person that believes in quality.

Watch their story at jacksonwws.com

BUILT BY Jamie IN KENTUCKY

Now available with taller 25" chamber height

RackStar® Series Conveyors