

MENUS

STANDARD NO(S):

NYSSA # 148

DATE:

December 17, 2009

Reissued: 04/22/2011

REFER TO:

Roger O. Ward

I. OBJECTIVE:

To establish guidelines for the preparation of facility menus.

II. POLICY:

It is the policy of the Seneca County Correctional Facility to ensure food service personnel plan and prepare written and dated menus that fulfill inmate nutritional requirement.

III. DETAILS:

A. Food Service Personnel responsible for planning and preparing dated menus will:

1. Ensure that variety is provided in the preparation of meals.
2. Ensure that those food items prepared and served in combination for the evening meal are not repeated in an exact combination for another evening meal for at least a five day period.
3. Ensure that menus are retained in the facility for a minimum of one (1) year.

B. A review of menus will be completed by the Chief Administrative Officer to ensure compliance with accepted food preparation standards.

C. Facility menus will be reviewed at least annually by a nutritionist or certified dietician to ensure compliance with accepted nutritional standards.