

SECTION 3100 - FOOD

.3101 FOOD SERVICE

(a) In jails that purchase meals from an outside provider, a written contract shall require the provider to meet the applicable standards in this Section.

(b) Inmates who assist with the preparation or service of any meal shall be supervised at all times.

*History Note: Statutory Authority G.S. 143B-153; 153A-221;
Eff. June 1, 1990.*

.3102 MEAL SERVICE

(a) Each jail shall provide at least three meals for inmates, two of which must be hot, at regular times during each 24-hour period. There shall be not more than 14 hours between the evening meal and breakfast.

(b) Food shall be served to inmates on individual serving trays. Eating utensils, consistent with security considerations, and condiments shall be provided.

(c) While food is being transported, either from inside or outside the jail it shall be covered to prevent contamination. Food must be maintained at appropriate serving temperatures as specified in Commission for Health Services Rule 15 NCAC 18A .1522.

(d) Food shall never be used as a reward or punishment.

(e) Each jail shall keep a daily record of the number of meals served.

*History Note: Statutory Authority G.S. 143B-153; 153A-221;
Eff. June 1, 1990;
Amended Eff. December 1, 1991.*

.3103 FOOD AND NUTRIENT REQUIREMENTS

(a) The average nutrient content of weekly menus shall meet the Recommended Dietary Allowances of the National Academy of Sciences which are hereby adopted by reference pursuant to G.S. 150B-14(c).

(b) Daily menus shall include the following:

(1) Milk Group: Two servings;

(2) Fruit Group: Two servings, one of which shall be citrus;

(3) Vegetable Group: Three servings;

(4) Meat or Protein Group: Two servings;

(5) Cereal or Bread Group: Four servings of whole grain or enriched products; and

(6) Calories: 2,100 - 2,500.

(c) For all pregnant women and inmates under age 18, the milk group shall include four servings per day.

*History Note: Statutory Authority G.S. 143B-153; 153A-221;
Eff. June 1, 1990.*

.3104 MENUS

(a) Menus shall be prepared in consultation with a registered dietitian.

(b) Menus shall be written and portion sizes shall be specified.

(c) Menus shall be dated and posted one week in advance.

(d) Menus shall be served as written to inmates in the jail. Any necessary substitutions shall be of comparable nutritional value, and a written record of substitutions shall be kept.

(e) The same menu shall not be served at lunch and dinner on the same day.

(f) Dated menus and records of any substitutions shall be retained for three years.

*History Note: Statutory Authority G.S. 143B-153; 153A-221;
Eff. June 1, 1990.*

.3105 MODIFIED DIETS

(a) Modified diets shall be provided if prescribed by appropriate medical or dental personnel.

(b) Modified diets shall be provided when reasonably possible to accommodate the sincerely held religious beliefs of an inmate.

(c) Written menus for modified diets shall be prepared in consultation with a registered dietitian.

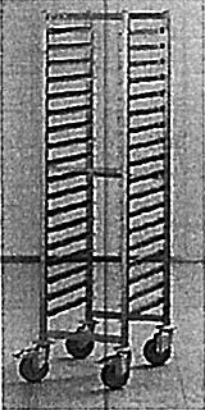
(d) Modified diets shall be served as written. Any necessary substitutions shall be of comparable nutritional value, and a written record of substitutions shall be kept. Dated menus of modified diets and records of any substitutions shall be retained for three years.

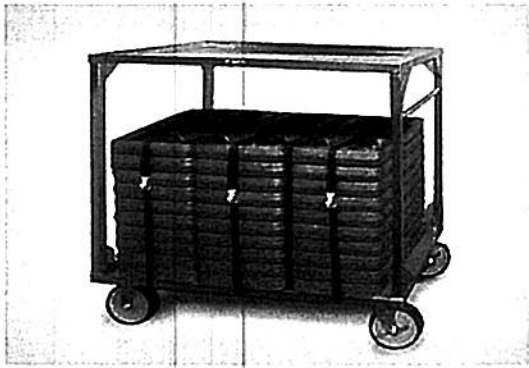
(e) Each jail shall maintain a current list of inmates requiring modified diets, and it shall be posted for use by staff.

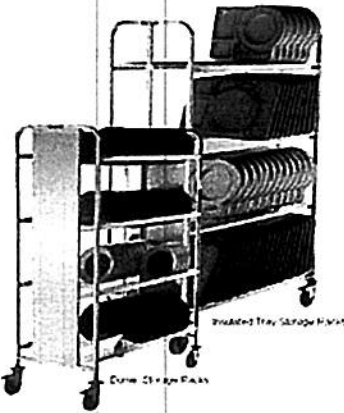
(f) Each jail shall record the number of modified diets served at each meal, along with the name of each inmate and the type of modified diet that he or she received.

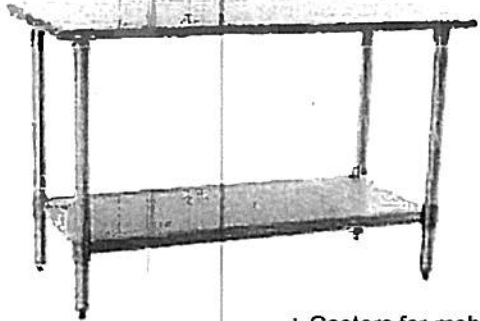
*History Note: Statutory Authority G.S. 143B-153; 153A-221;
Eff. June 1, 1990.*

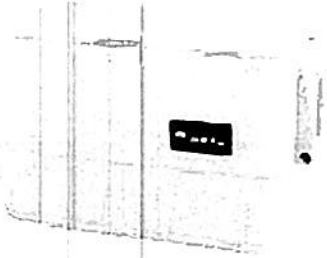
Attachment C


Project	Package	Item Name	Code
Wake County Detention Center - Phase 2	"E" - Foodservice/ Other	Cook-Chill Rack	E-CR1
Description	Illustration		
<p>All stainless steel angle rack cart designed to accommodate 14 levels, 2 pans per level total 28 pans on 3" centers for food containers 12" x 20" x 2 1/2", all slides shall be "U" profile with anti lips on both ends of slides . Racks shall be all welded stainless steel with three (3) reinforcing bars located on the top, middle and bottom of rack at front and rear total six overall. Four swivel 5" casters two c/w full locking brakes and donut corner bumpers above each caster. Rack shall have tamper proof screws and bolts as required for correctional application. Size: 21 1/4" W x 26 5/16" L x 52.5" high</p>			
Manufacturer/Item Number	Location	Quantity	
<p>Hupfer Industries, Inc. #RWG-Z1812 Series Stainless Steel Welded Rack Customized model #RWG-14/12</p>	<p>Level 0 0203 Cook/Chill Ref.</p>	<p align="right">53</p>	
Finish			
<p>Stainless Steel</p>			
Total Quantity:			53

Project	Package	Item Name	Code
Wake County Detention Center - Phase 2	"E" - Foodservice/ Other	Cart	E-CT1
Description	Illustration		
<p>Heavy-duty insulated tray transport cart for correctional-institutional facilities. Open access to nest and strap insulated trays. Open top to transport beverage containers, etc. All stainless steel, welded tubular construction. 10-gauge corner reinforcements and 16-gauge stainless steel reinforced shelves capable of carrying 200 lbs. of distributed load. 8" polyurethane casters that are rated to hold 900 lbs. per caster. Stainless steel push bars and durable adjustable straps to hold trays securely. Overall dimensions: 47.75"h x 28"d x 49"w.</p>			
Manufacturer/Item Number	Location		Quantity
FEW Company, Inc. - Delivery Cart w/ Straps "ITT Series" # ITT-72-104	Level 0 0174 Cart Storage		45
Finish			
Stainless Steel			
Total Quantity:			45

Project	Package	Item Name	Code
Wake County Detention Center - Phase 2	"E" - Foodservice/ Other	Drying Rack	E-DR1
Description	Illustration		
<p>All welded stainless steel storage and/or drying rack. Heavy-duty construction with square bow shaped 1"x1" stainless steel end frame. Four rigid stainless steel special profile wire shelf platforms specially designed to accept insulated trays and lids. Four corner bumpers mounted above the casters made from elastic shock-proof plastic protect all carts from mobile damage. Four swivel casters, 2 with brakes. All casters are corrosion-proof, with wheel bodies made of impact proof plastic, with non-marking thermoplastic wheels. Caster capacity of 220 lb. per caster. Total load capacity of 440 lbs. Tray capacity of 80 lids / 90 trays. Overall dimensions: 48"w x 21.5"dx 64.5"h.</p>	 <p>The illustration shows a stainless steel drying rack with four shelves. The top shelf is labeled 'Insulated Tray Storage Rack' and the bottom shelf is labeled 'Cone Storage Rack'. The rack has four casters, two with brakes, and a handle on the right side.</p>		
Manufacturer/Item Number	Location		Quantity
<p>Hupfer - Insulated Tray Drying Rack # ITR-2448 Order Code - 0121625</p>	<p>Level 0 0173 Dishwash Area</p>		<p>13</p>
Finish			
<p>Stainless Steel</p>			
Total Quantity:			13

Project	Package	Item Name	Code
Wake County Detention Center - Phase 2	"E" - Foodservice/ Other	Table	E-T1
Description		Illustration	
<p>Mobile, flat-top stainless steel worktable with undershelf. Table constructed of 16/304 stainless steel with 1-1/2" on front, rear and sides turned down 90 degrees. Undershelf to be adjustable and is constructed of heavy gauge type 430 stainless steel with marine edge. Top reinforced with hat channels and sound deadened. Legs are 1-5/8" O.D., stainless steel, with galvanized gussets. Table height of 35-1/8". Multiple table sizes used, see below.</p>		 <p style="text-align: right;">+ Casters for mobility</p>	
Manufacturer/Item Number	Location		Quantity
<p>Eagle Group - Deluxe Series stainless steel worktable 24"x60" # T2460SEB +casters (QTY:2) 36"x96" # T3696SEB +casters (QTY:6)</p>	<p>Level 0 S0070 Inmate Property 0160 Laundry Area</p>		<p style="text-align: right;">24x60 4 36x96 6</p>
Finish			
type 304 polished stainless steel			
Total Quantity:			10

Project	Package	Item Name	Code
Wake County Detention Center - Phase 2	"E" - Miscellaneous	Cooler	F-CL1
Description		Illustration	
<p>25-Quart commercial grade cooler for tough job conditions. Ultratherm insulated body keeps contents cold longer. Reinforced swing-up handles with tie-down feature. Stain and odor resistant liner. Stainless steel corrosion resistant screws. Capacity to hold 36-12 oz. cans. Cooler weight of 5.3 lbs. Exterior dimensions: 20.06"l x 11.25"w x 13.13"h.</p>			
Manufacturer/Item Number	Location		Quantity
<p>Igloo Coolers - Commercial 25qt. Marine Cooler # 00013583C</p>	<p>Level 0 0174 Cart Storage</p>		<p>7</p>
Finish			
<p>Standard white</p>			
Total Quantity:			7

Project	Package	Item Name	Code
Wake County Detention Center - Phase 2	"E" - Miscellaneous	Food Tray	F-FT1
Description	Illustration		
<p>Insulated food tray for hot and cold entrées containing five food compartments plus flatware and condiment section. Tray is 2" deep to fit through any cell door slot. Overall dimensions: 10" length, 16"w and 2.15"d.</p>			
Manufacturer/Item Number	Location	Quantity	
<p>Design Specialties - Insulated Food Tray Incellerator 2</p>	<p>Level 0 0186 Food Preparation Area</p>	<p>trays lids</p>	<p>4,108 365</p>
Tray Color:			
Total Quantity:			4,473