



FIVE STAR Correctional Services
Setting the Standard in Institutional Food Service

August 23, 2022

Captain David Price
Titus County Sheriff's Office
304 S. Van Buren
Mount Pleasant, TX 75455

Re: Titus County Food Service Proposal

Dear Captain Price:

Thank you for the opportunity to present this proposal for Food Service for Titus County Inmate Food Service. We are looking forward to continuing what has been a successful working relationship with Titus County.

The officers of Five Star Correctional Services have almost six years of experience working with Titus County and over 46 years of experience in Correctional Food Service. Our proposal outlines the programs that are currently in force at your facility. Five Star Correctional Services will continue to provide a staff of highly trained professionals to ensure that the food service operation runs as smoothly as possible. We know that Titus County has been pleased with the food service provided by Five Star Correctional Services. We will continue to do everything in our power to provide Titus County with the Five Star service they've come to expect.

Again, we thank you for the courtesy of examining this proposal. Should you have any questions regarding this project, you may contact me at (214) 549-7549.

Respectfully,
Five Star Correctional Services, Inc.

Ron Stevens
President

COMPANY HISTORY & ADMINISTRATION

HEADQUARTERS:

Five Star's corporate office is located at:
4928 Beeman Avenue
Dallas, Texas 75223

Phone Number: 214-821-9000
Main Fax: 214-821-8310

SERVICES AVAILABLE:

We offer several options for correctional feeding including:

- Full-service, on-site programs like the one currently in place at Titus County.
- PiggyBack service for smaller jails where the customer benefits from our expertise and buying power by using our menus, ordering guides, and inventory system.
- PiggyBack Plus where smaller jails maintain complete control over their food service costs and uses Five Star as more of a consulting service.

EXECUTIVE SUMMARY

Five Star Correctional Services was founded with one clear objective, to provide high quality correctional food service to organizations such as Titus County at a reduced cost by using highly skilled on-site management and a team of competent kitchen personnel. With this system, Titus County can continue to avoid costly administrative charges for non-productive back-up functions.

The officers of our company have built reputations for quality and service. We will continue to provide Titus County a program that is tailor-made for your facility and its requirements. You can feel confident knowing that we are interested in only one thing, your complete satisfaction.

Five Star Correctional Services, Inc. will continue to provide Titus County with the superior Food Service Program they've come to expect from Five Star. We are dedicated to a level of service that meets and exceeds your standards, while providing the highest food quality for the Inmates and staff.

COMPANY HISTORY & ADMINISTRATION

FINANCIAL CONSIDERATIONS:

Five Star Correctional Services is a privately held Texas Corporation (S-Corp). We have an excellent credit record with no outstanding debts or late or delinquent payments.

ACCOUNTING PROCEDURES:

All invoices for products used at each location and weekly billing reports are sent to our accounting department every week for processing. Customer invoices are generated and sent to the County for payment. Vendor invoices are paid weekly. Our accounting week runs Thursday through Wednesday.

AUDIT CONTROL

Five Star has an independent CPA who reviews our books once a month and prepares monthly, quarterly, and yearly financial reports so that we can closely monitor for discrepancies on a regular basis.

MANAGEMENT

Throughout their professional lives, the leadership at Five Star Correctional has learned that the secret to successfully working in this industry is to remain focused on service. Every member of our team knows the importance of keeping strong ties with clients and insuring that the service they receive from the company remains excellent. If problems arise, we are on site immediately to handle any issues and concerns that are brought to our attention. Treating each facility as an individual and going to great lengths to make sure customers get the quality service they deserve has made Five Star a successful company. We have never lost a contract for service or quality issues.

Both Ron and Tony, along with all of our regional management staff, frequently visit each location and maintain a pro-active approach rather than reactive. While it is impossible to anticipate all problems that may arise, keeping in contact with both jail administration and our own on-site managers on a regular basis makes it much easier to anticipate a large number of issues inherent in any food service operation.

Most larger companies have layers of staff where executive level management is rarely hands on. At Five Star, even our executives are willing to get their hands dirty if necessary. With the recent post-pandemic shortages almost everyone is experiencing, Five Star management has had to do whatever it takes to make sure our level of customer service doesn't suffer. We are 100 percent dedicated to getting the job done.

COMPANY HISTORY & ADMINISTRATION

KEY PERSONNEL

BOB AUSTIN, our former Chief Executive Officer, had over 40 years of food service experience. He began his career in the private sector at a very early age. He worked for Wyatt's Cafeteria for 24 years, working his way up from busboy to the youngest Regional Manager in Wyatt's history. His private food service background transitioned over to industrial and correctional feeding over 25 years ago when he started working at Mid-States Services as a District Manager. Within five years he was promoted to Vice-President of Food Service.

When Five Star Correctional Services was preparing to open its doors in 2002, Bob was very specifically sought out because of his extensive food service background to set up and oversee the Food Service division. He left Mid-States to become Vice-President and was a cornerstone of Five Star's rapid success in the correctional food service industry. His hands-on approach to customer service is what set him apart from other executives in the business. He was never more than a phone call away because his philosophy had always been to make sure the customers know they have someone they can count on to provide the very best service available. While Bob is no longer with us, we know his spirit will live on at Five Star as we continue his legacy of providing exceptional service to our customers.

RON STEVENS, PRESIDENT, is another veteran of Mid-States who served directly under Bob Austin for five years. Ron graduated from South West Texas State University in 1985 with a B.A. in Business. He spent 11 years as a unit manager for Wyatt's Cafeterias, followed by several years of management in full-service restaurants.

Ron was the Food Service Director at Denton County Correctional Facility during his tenure at Mid-States before graduating to multi-unit management in the North Texas area. He was responsible for 10 correctional facilities, working inside the jail kitchens to monitor personnel, quality control, security, as well as addressing customer needs and concerns. He has acquired the skills to design and implement streamlined Inmate food service. He still makes frequent visits to all the established locations and his direct involvement with each of our operations has helped give Five Star Correctional Services its outstanding reputation for quality food service.

ANTONIO "TONY" MAYIN, REGIONAL MANAGER, Like Ron Stevens, Tony began his career at Wyatt's Cafeteria in 1979 and was awarded "District Manager of the Year" in 1984. Tony has also worked for Sizzlers restaurants where he evaluated operations and helped to retain staff. From 1994 until 2006, when he came to work with Five Star, Tony was the General Manager of Twelve Oaks Catering. Tony's 35+ years of experience in managing quality food service operations has become an enormous asset to Five Star Correctional Services.

COMPANY HISTORY & ADMINISTRATION

POINT OF CONTACT:

Ron Stevens
Office phone: 214-821-9000
Cell phone: 214-549-7549
Email: ron.masi@yahoo.com
Mailing Address: P.O. Box 271006
Dallas, Texas 75227

ORGANIZATIONAL STRUCTURE - COMPANY SIZE AND SCOPE

Five Star Correctional Services currently serves over 25,000 meals a day in over 35 Food Service operations throughout Texas, Louisiana, and Alabama.

In addition to our experienced supervisory staff, Five Star has approximately 50 dedicated employees who help keep our organization functioning smoothly. Our team has a wealth of knowledge and experience to bring to Titus County.

COMPANY HISTORY & ADMINISTRATION

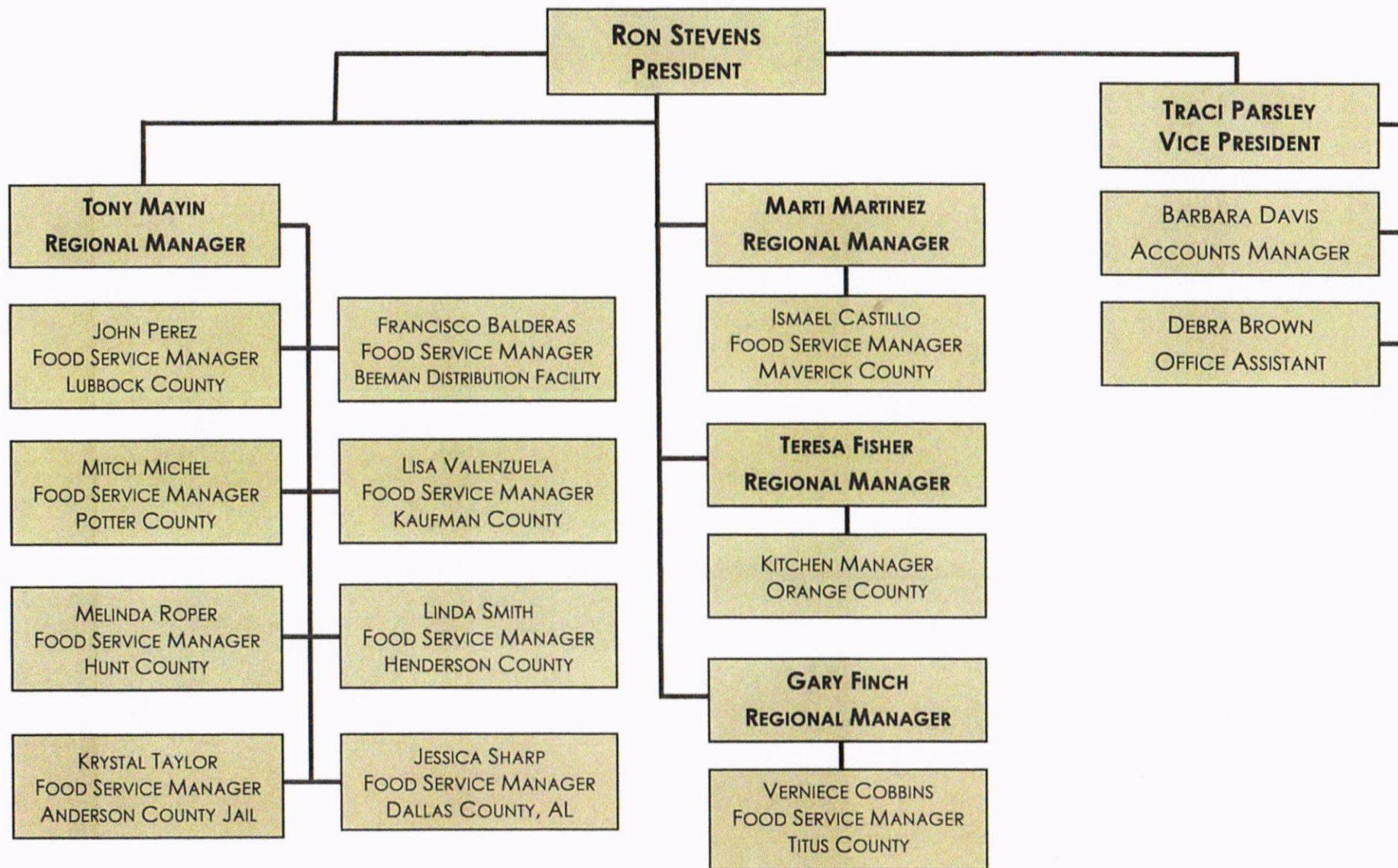
ADVANTAGES OF FIVE STAR CORRECTIONAL SERVICES

- ❑ Five Star has been the food service provider for Titus County for almost six years and has formed an excellent relationship with the administrative staff and County personnel.
- ❑ Our Corporate Office is based in Dallas, Texas ensuring support for our kitchen staff and quick response time for any issues or concerns of the jail.
- ❑ We have never lost a food service account due to service issues.
- ❑ Our menus have evolved over time, providing wholesome, eye-appealing food that is enjoyed by inmates across Texas, Louisiana, and Alabama. As you know, satisfied inmates produce less jail unrest. We strongly encourage Titus County to compare our menu to other competitors.
- ❑ We have created a loyal and growing customer base as a result of our constant pursuit for consistency and reliability.
- ❑ Five Star Correctional Services will not subcontract or assign this contract.
- ❑ The officers of Five Star Correctional Services have excellent records of performance.
- ❑ We are committed to maintaining a reputation for integrity and ethics.
- ❑ The officers of Five Star Correctional Services have over 60 years of collective experience in industrial food service operations and have successfully operated over 50 county contracts in the State of Texas.
- ❑ Five Star Correctional Services has a qualified and trained staff dietitian with sufficient back-up personnel.
- ❑ Five Star Correctional Services is knowledgeable of all laws, regulations, and customs for correctional feeding.

ORGANIZATIONAL CHART

FIVE STAR CORRECTIONAL SERVICES ORGANIZATIONAL CHART

CORPORATE OFFICE AND ON-SITE LOCATIONS



OPERATIONAL PROCEDURES

MENU IMPROVEMENTS

Five Star Correctional Services recognizes acceptability as a primary issue in menu development. We constantly strive to make improvements whenever needed. The officers of Five Star Correctional Services have gained knowledge and experience relating to acceptability of specific food items by Inmates during their many years of service to correction and detention facilities.

Administrative changes to menus can be made through the Regional Manager to our dietitian. Change requests may cause price adjustments unless foods of equal value are exchanged. The dietitian will attempt to suggest acceptable changes that will not require adjustments in price.

RECORDS

Files of all orders, cancellations, and specific food items and portions are maintained by Five Star Correctional Services for a minimum of three years. We will also maintain records of non-expendable property that we have accrued for a minimum of three years

FOOD PREPARATION AND PRODUCTION

Food quality is determined by preparation. Therefore, the special training and experience of our food preparation managers is exceedingly important. With Five Star Correctional Services, it is not just a matter of the food service personnel following a guidebook of recipes. It is also in the care used in following recipes. Experienced food service personnel know certain secrets of their trade that make the difference in the outcome of any meal.

All of our recipes are nutritionally sound and approved by a registered dietitian. The Food Service Manager will use them as a guide in order to control costs and assure consistency of products served. Because convenience foods are very expensive, we prepare most menu items from scratch. Menus are planned according to the season of the year with consideration for special events and holidays.

Food Service Managers will follow certain protocol once a menu has been planned and approved. He or she will execute the forms associated with cooking and dispatch them to the appropriate production area and employee(s). In a well-organized kitchen, this tends to become a mechanical routine. Using this routine, each employee will become accustomed to carrying out designated tasks with accuracy and expediency. Careful planning before starting work ensures that the entire operation will run smoothly.

OPERATIONAL PROCEDURES

The result is that the highest efficiency in production is obtained by producing the required quantity of food at the required time by the best methods.

FOOD PRESENTATION

One cannot place too much emphasis on the appearance of a meal, whether it is served in a restaurant, at a family table, or in jail. No one responds well to food that is not pleasing to the eye. We have found that skillful presentation and merchandising of food increases interest in the food itself. Our menus are planned to combine foods that add color variation and are arranged attractively on the tray. Common sense tells us that a person is more likely to accept a plate of food that looks appetizing and full. Five Star Correctional Services management is well aware of the psychological aspects of tray presentation and will supervise all meal portions to ensure equal food quantities and to prevent delivery of trays that have been dished up in a careless manner.

MEAL ORDERING AND BILLING

Five Star Correctional Services will keep track of the total number of meals ordered on a daily basis. It is Titus County's responsibility to prepare and deliver a meal order count by location prior to the breakfast meal of any given day. That count will be used for the remainder of the meals served on that day. Any changes to the morning count can be submitted two hours prior to serving time. Of course, additional meals will be prepared to meet any callbacks, court calls, or miscalculations. Five Star will prepare and forward to the facility an invoice for meals served on a weekly basis. Our invoice will include a detailed description of meals served and any special requests for that week.

PURCHASING, RECEIVING, AND INVENTORY MAINTENANCE

All foods purchased for use in your facility will strictly follow the purchasing requirements for the Titus County bid for food services.

Five Star Correctional Services will control purchases of all foodstuffs and supplies to be used in the food service operation at the facility. Our purchasing procedures are established on the basis of quality, price, and service.

As a part of our quality control program, we have developed a comprehensive list of food product standards that are used by our CEO and President in purchasing negotiations with vendors. The standards are modified to meet any specifications detailed by each facility. All kitchen food products will be inventoried each week. This detailed list of purchasing specifications will be made available to Titus County upon request.

OPERATIONAL PROCEDURES

FOOD SERVICE REQUIREMENTS

Five Star Correctional Services will meet the following requirements regarding food service:

- ❑ Provide meals at regular meal times during each day seven days per week with no more than 12 hours between the evening meal and breakfast. In the event that more than 12 hours must pass between meals, supplemental food will be served.
- ❑ Adhere to the Meal Distribution Schedule established by Titus County.
- ❑ The Inmate meals will follow a pre-approved four-week cycle menu. Portion sizes "as served," not raw sizes, will be clearly indicated on the menu including the cooked meat weight in combination entrees.
- ❑ All menus and special diets will meet the standards for adult holding and detention facilities as established by the American Correctional Association. A registered dietitian will approve all menus and menu changes prior to service. All meals served will be in compliance with the 1989 Recommended Daily Allowance for adult males as established by the National Academy of Sciences and will provide an average minimum of 2800 calories per day in addition to all required nutrients.
- ❑ The menu will be planned with jail-tested products and recipes for Inmate acceptability. A variety of food flavors, textures, temperatures, and appearances shall be used. Five Star Correctional Services will ensure that all meals will be served at appropriate temperatures and in a manner that makes them palatable (140° F hot, 45° F if cold) and visibly pleasing, complete with condiments (dressing, sugar, salt, pepper, catsup, or mustard where indicated).
- ❑ Portions for margarine, salad dressing, and mayonnaise shall not exceed ½ ounce per serving. Also, these high-fat items shall not be added to meals when they are not appropriate. For example, margarine shall not be added to meals with entrees such as hot dogs, which are more appropriately served with mustard.
- ❑ Provide, at no additional cost, religious and medical diets conforming to special religious or physician-ordered specifications. Our Common Fare menu will be suitable for most special diets.

OPERATIONAL PROCEDURES

FOOD SERVICE REQUIREMENTS (CONTINUED)

- Serve special meals on holidays. All such meals will be provided at contract rates. A minimum of three special occasion meals shall be provided annually, including Easter, Thanksgiving, Christmas, New Year holiday periods, and one meal to be scheduled at the discretion of Titus County.
- Pre-packaged meals will be provided upon request. Pricing is included in the Section on meal pricing.
- Provide all required sack lunches for work release and court schedules in accordance with Titus County's requirements.
- Proper food sanitation and storage shall be maintained at all times.
- Provide documentation as requested on meals served and menu substitutions.

REFERENCES

TEXAS REFERENCES

ANDERSON COUNTY SHERIFF'S OFFICE

Captain TJ Choate
903-729-6068
1200 E. Lacy Street
Palestine, Texas 75801
Approximate Size: 180 Inmates
Food Service Since 2020

HENDERSON COUNTY SHERIFF'S OFFICE

Sheriff Botie Hillhouse
903-675-5128
Henderson County Jail
206 N Murchison Street
Athens, Texas 75751-2132
Approximate Size: 509 Inmates
Food Service Since 2009

KAUFMAN COUNTY SHERIFF'S OFFICE

Major Lori Compton
972-932-4337
1900 State Highway 175 East
Kaufman, Texas 75142
Approximate Size: 530
Food Service Since 2003

LUBBOCK COUNTY SHERIFF'S OFFICE

Chief Cody Scott
806-775-1500
712 Broadway
Lubbock, Texas 79401
Approximate Size 1250
Food Service Since 2007

MAVERICK COUNTY SHERIFF'S OFFICE

Sheriff Tom Schmerber
830-773-2321
1051 Balboa Jones Memorial
Eagle Pass, Texas 78852
Approximate Size: 600 Inmates
Food Service Since 2014

REFERENCES

TEXAS REFERENCES

MONTAGUE COUNTY SHERIFF'S OFFICE

Sheriff Marshall Thomas
Phone: 940-894-2491
PO Box 127
Montague, Texas 76251
Approximate Size: 50 Inmates
Food Service Since 2009

ORANGE COUNTY SHERIFF'S OFFICE

Captain Jim Eiselstein
409-882-7951
205 Border St
Orange, Texas 77630
Approximate Size: 190
Food Service Since 2010

POTTER COUNTY SHERIFF'S OFFICE

Captain Steven White
806-379-2943
13100 NE 29th
Amarillo, Texas 79111
Approximate Size: 598 Inmates
Food Service Since 2003

WISE COUNTY SHERIFF'S OFFICE

Sheriff Lane Akin
940-627-5971
200 Rook Ramsey
Decatur, Texas 76234
Approximate Size: 328 Inmates
Food Service Since 2002

REFERENCES

LOUISIANA REFERENCES

ST. BERNARD PARISH

Major Kevin Sensebe

504-278-7650

1900 Paris Road

Chalmette, Louisiana 70043

Approximate Size: 350

Food Service since 2006

ALABAMA REFERENCE

DALLAS COUNTY

Sheriff Michael Granthum

334-874-2530

102 Church Street

Selma, Alabama 36702

Approximate Size: 160

Food Service since 2010

REFERENCES

PRIVATE CORRECTIONAL CORPORATIONS

CORECIVIC

Steve Luttrell
5501 Virginia Way, Suite 110.
Brentwood, Tennessee 37027
615-263-3000

DALLAS TRANSITIONAL CENTER

Faye Anderson
1554 East Langdon Road
Dallas, Texas 75241
214-742-1971
Food Service since 2011

FORT WORTH TRANSITIONAL CENTER

Loy Serrano
600 N. Henderson
Fort Worth, Texas 76107
(817) 335-6053
Food Service since 2009

STAFF AND TRAINING

FOOD SERVICE MANAGER

Five Star Correctional Services has a food service manager who is trained, experienced, and knowledgeable of Titus County's food service operation. Personnel with decision-making authority will be on duty from start to finish of all food production and service each day. She will also continue to ensure that the entire food service and delivery areas are operated and maintained in a clean and sanitary condition and in complete compliance with all Federal, State, and local standards, as enforced by the State, County, and/or City Health Office.

You can feel secure knowing there is a well-trained manager responsible for your food services. All Five Star Correctional Services' Managers are capable of handling any issues that develop without warning. Our managers are trained to follow preparation, presentation, sanitation, and personnel management. Their performance is regularly monitored by our Regional Managers to ensure that they are maintaining high standards developed for each customer.

Five Star Correctional Services' Food Service Directors are thoroughly trained in all aspects of food service management including:

- ❑ Menu Development
- ❑ Planning and Budgeting
- ❑ Development of Standards
- ❑ Purchasing, Receiving and Storage of Product
- ❑ Modified Diet Requirements
- ❑ Preparation and Production
- ❑ Menu Presentation
- ❑ Delivery Systems
- ❑ Sanitation
- ❑ Personnel Management
- ❑ Security
- ❑ Personnel Training

STAFF AND TRAINING

ON-SITE SUPERVISION

- Five Star Correctional Services will maintain a staff of on-site supervisors who are well trained, honest, and reliable.
- All newly hired employees will be subject to background checks performed by Titus County. The County shall retain the right to deny entry to any staff member of Five Star Correctional Services.
- Five Star Correctional Services will provide in-service training to cover such areas as safety, sanitation, and food handling. Jail staff, in cooperation with Five Star Correctional Services, will provide on-going, in-service training to cover such areas as security policies and procedures provided by Titus County at no cost to Five Star Correctional Services.
- Salaries paid will meet or exceed the minimum established by both State and Federal Laws.
- Five Star Correctional Services will provide employees with the necessary equipment and supplies, such as food handlers' gloves, plastic apron, hairnets, caps, and any other food service-related clothing items necessary to meet jail or health standard requirements, as part of the contract.
- Five Star Correctional Services shall provide Titus County with an adequate number of employees to provide efficient meal service within the performance requirements of these specifications.

QUALITY ASSURANCE

FIVE STAR CORRECTIONAL SERVICES OUTSHINES THE COMPETITION

Five Star's operational standards are higher than our competitors, Titus County's jail staff knows the differences in the way we operate. Some of the areas where we stand out from other food service providers include:

EMPLOYEE APPEARANCE AND ATTITUDE

Because our employees are a reflection of the Company, we set a high standard for them regarding how they present themselves. A supply of Five Star's uniform shirts is issued to each employee. They are required to have a clean, tucked in shirt and black or navy pants that are clean and pressed. Additionally, we require all employees to wear non-slip shoe covers, which we provide at no cost, or their own company approved non-slip shoes at all times while on duty or on work premises. All employees are required to wear hairnets or food service caps. Jewelry is limited to watches and rings. Nail polish is prohibited. Our employees must be customer oriented with a pleasing personality and a ready smile. Further details can be found in the section on Sanitation.

FOOD QUALITY

A quick check of our references will give you an idea of why our customers are so happy with the service we provide. Many of our customers have used our competitors prior to selecting Five Star as their Food Service provider. Some of our them have had very unpleasant experiences with other providers over the years. We have been told time and time again that the quality of our food is far and away better than what they had before Five Star. Titus County knows this first hand.

Food tasting evaluations are detailed tasting and ratings of each food product against recipe details and product standards. Our Regional Manager, along with the unit management staff and employees, will evaluate food items for flavor, appearance, consistency, texture, temperature, and plate presentation.

The summary conference concluding this detailed review helps the location Manager and Regional Manager ensure the maintenance of our high standards.

Five Star Correctional Services will continually strive to test and evaluate new developments in the food service industry with the hope of implementing these developments into your Food Service Program. Our Quality Assurance audits will determine which, if any, of these innovations will best benefit your facility.

QUALITY ASSURANCE

FOOD QUALITY (CONTINUED)

We use the best quality ingredients available in our recipes and handle them in a controlled atmosphere. Years of experience and volume purchasing allow Five Star Correctional Services to cut costs, resulting in a lower cost per meal with better quality, variety, and portion. Our production system has been designed over years of operating Industrial Cafeterias and Correctional Institutions.

It has always been our belief that good food is cheap security. We have spent countless hours developing and testing different recipes and improving upon some of our old favorites. If we wouldn't personally want to eat the food we serve, it won't be served to our customers. It's that simple.

CUSTOMER SERVICE

No other food service provider is as responsive as Five Star's Management Team. If any problem or concern is brought to our attention, you can expect a response within an hour in most cases. Our Corporate Office staff knows how important your call is and will not allow a message to sit in an inbox unanswered. They will track down the appropriate staff member right away so that your issue can be cleared up as quickly as possible. If a customer calls the office after hours, our answering service will ask if the message can wait until the office opens then following day. If you tell them that you need immediate assistance, they will notify the appropriate person right then. We are literally just a phone call away, 24/7/365. No other provider offers that kind of service.

PLAN OF OPERATION

Prior to the start of the new contracted start date, Five Star Correctional Services will review your facility's kitchen and consult with you on changes the County might want to make to their Food Service Program. It is our duty as professionals in this industry to make informed observations and offer suggestions on how to improve upon current methods of operation. By implementing proper procedures, we will meet or exceed standards of the American Correctional Association, the National Sheriff's Association, and our own high standards.

QUALITY ASSURANCE

Five Star Correctional Services will ensure high operation standards by taking the following measures:

COMPREHENSIVE TRAINING PROGRAM AND ANALYSIS:

Including the following:

- ❑ Initial Orientation Program
- ❑ On the Job Training
- ❑ In-Service Training Program

NUTRITIONAL PROGRAM AND ANALYSIS

- ❑ Menus standardized/approved by registered dietitian.
- ❑ Diet tracking system monitored by registered dietitian with use of diet worksheets for production.
- ❑ Standardized recipes approved by registered dietitian.

Production Worksheets implemented for following purposes:

- ❑ Documentation of production.
- ❑ Documentation of overproduction, leftovers.
- ❑ Documentation of feeding times for compliance.
- ❑ Documentation of feeding temperature for compliance.
- ❑ Progressive cooking shall be used whenever possible to minimize waste and maximum nutrition. Progressive cooking, batch cooking, or cooking as you need it, prepares only small quantities of food at a time and allows for the preparation of only the amount of food actually needed.

Five Star Correctional Services realizes the importance of working together to achieve common goals. We will always be receptive to ideas and comments, and develop response mechanisms that demonstrate we have heard and understood the importance of individual needs.

Establishing and maintaining effective communications with our customers is a priority. Another group with whom it is critical that we communicate effectively is our employees. They are often able to make valuable contributions toward the improvement of service, food products, and the efficiency with which the food service is managed. We communicate on both formal and informal levels. Therefore, when we select managers, we look for people with good human relation skills.

QUALITY ASSURANCE

We communicate with employees through weekly group and individual meetings to give them an opportunity to discuss questions and concerns that arise. This is our opportunity to share our philosophy, reiterate policies and procedures, and to reemphasize our quality of service objectives.

We follow an open-door policy at all management levels and also communicate with employees via:

- Weekly management reports
- New hire orientation packets
- Employee handbooks
- Job descriptions
- Performance reviews

MOTIVATION AND RECOGNITION

Good employee relations are an important issue at Five Star Correctional Services. We use a combination of fair management policies, rigorous orientation, one-on-one and group meetings, training programs, and a regular review policy. We feel that everyone in our company is a professional and we treat them accordingly. Employees at any level of service are motivated by fair treatment and respect.

BENEFITS

Benefits normally given to Five Star Correctional Services' employees can include: FICA, FUTA, SUTA, Worker's Compensation, Life Insurance, Medical Insurance, Short Term Disability Insurance, Vacations, Training, Paid Time Off Accrual, and Service Awards.

QUALITY ASSURANCE PROGRAM, PROCEDURES, AND ANALYSIS

Monthly unit audits are an important component of our Quality Assurance Program. Our Director of Food Service or President schedule visits to each unit because they realize what an effective teaching tool these inspections can be when used for the development of management, staff members, and production employees. The monthly audits are meant to review the personnel, kitchen, food production operation, energy conservation, sanitation, administration, and food quality.

QUALITY ASSURANCE

FOOD SERVICE DIRECTOR

Five Star Correctional Services selects the most qualified people to fill the roles of Food Service Director to operate the Food Services for your facility. Our current Director brings years of on-the-job experience and has been a great asset to Titus's operation.

You can feel secure knowing there is trained management responsible for your food services. The Five Star Correctional Services Food Service Director is capable of handling any issues that develop without warning. All Five Star Correctional Services' Managers are trained to follow preparation, presentation, sanitation and personnel management, and they are subject to performance reviews every six months to make sure they are maintaining the standards developed for each operation.

Five Star Correctional Services' Food Service Directors are thoroughly trained in all aspects of food service management including:

- ❑ Menu Development
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- ❑ Menu Presentation
- ❑ Delivery Systems
- ❑ Sanitation
- ❑ Personnel Management
- ❑ Security
- ❑ Personnel Training

PROCEDURES FOR DEALING WITH INMATE COMPLAINTS

Five Star Correctional Services is a customer service driven organization. We take pride in the service we provide our customers.

Five Star and Titus County have established a very good working relationship over the years. We think the County would agree that any problems brought to our attention are dealt with immediately.

We will continue to supply knowledgeable food service managers who are available to Inmates and staff to deal with any complaints that may arise. As always Ron Stevens and Tony Mayin can be on-site with very short notice in the event that an issue cannot be resolved by the on-site manager.

QUALITY ASSURANCE

FIVE STAR CORRECTIONAL SERVICES WILL:

- A. Process complaints at least daily
- B. Food Service personnel will act on all complaints
- C. Five Star will cooperate with the jail manager to determine the appropriate mechanism to be used for specific categories of complaints.

MENU PLANNING, DEVELOPMENT, & IMPLEMENTATION

MENU IMPROVEMENTS

Five Star Correctional Services recognizes acceptability as a primary issue in menu development. We constantly strive to make improvements whenever needed. The officers of Five Star Correctional Services have gained knowledge and experience relating to acceptability of specific food items by inmates during their many years of service to correction and detention facilities.

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MENU PLANNING, DEVELOPMENT, & IMPLEMENTATION

FOOD PRESENTATION

One cannot place too much emphasis on the appearance of a meal, whether it is served in a restaurant, at a family table, or in jail. No one responds well to food that is not pleasing to the eye. We have found that skillful presentation and merchandising of food increases interest in the food itself. Our menus are planned to combine foods that add color variation and are arranged attractively on the tray. Common sense tells us that a person is more likely to accept a plate of food that looks appetizing and full. Five Star Correctional Services management is well aware of the psychological aspects of tray presentation and will supervise all meal portions to ensure equal food quantities and to prevent delivery of trays that have been dished up in a careless manner.

MEAL ORDERING AND BILLING

Five Star Correctional Services will keep track of the total number of meals ordered on a daily basis. It is Titus County's responsibility to prepare and deliver a meal order count by location prior to the breakfast meal of any given day. That count will be used for the remainder of the meals served on that day. Any changes to the morning count can be submitted two hours prior to serving time. Of course, additional meals will be prepared to meet any callbacks, court calls, or miscalculations. Five Star will prepare and forward to the facility an invoice for meals served on a weekly basis. Our invoice will include a detailed description of meals served and any special requests for that week.

PURCHASING, RECEIVING, AND INVENTORY MAINTENANCE

All foods purchased for use in your facility will strictly follow the purchasing requirements for the Titus County bid for food services.

Five Star Correctional Services will control purchases of all foodstuffs and supplies to be used in the food service operation at the facility. Our purchasing procedures are established on the basis of quality, price, and service.

As a part of our quality control program, we have developed a comprehensive list of food product standards that are used by our President in purchasing negotiations with vendors. The standards are modified to meet any specifications detailed by each facility. All kitchen food products will be inventoried each week. This detailed list of purchasing specifications will be made available to Titus County upon request.

MENU PLANNING, DEVELOPMENT, & IMPLEMENTATION

FOOD SERVICE REQUIREMENTS

Five Star Correctional Services will meet the following requirements regarding food service:

- ❑ Five Star Correctional Services will provide meals at regular meal times during each day seven days per week with no more than 12 hours between the evening meal and breakfast. In the event that more than 12 hours must pass between meals, supplemental food will be served.
- ❑ Five Star Correctional Services will adhere to the Meal Distribution Schedule established by Titus County.
- ❑ The Inmate meals will follow a pre-approved four-week cycle menu. Portion sizes "as served," not raw sizes, will be clearly indicated on the menu including the cooked meat weight in combination entrees.
- ❑ All menus and special diets will meet the standards for adult holding and detention facilities as established by the American Correctional Association. A registered dietitian will approve all menus and menu changes prior to service. All meals served will be in compliance with the 1989 Recommended Daily Allowance for adult males as established by the National Academy of Sciences and will provide an average minimum of 2800 calories per day in addition to all required nutrients.
- ❑ The menu will be planned with jail-tested products and recipes for Inmate acceptability. A variety of food flavors, textures, temperatures, and appearances shall be used. Five Star Correctional Services will ensure that all meals will be served at appropriate temperatures and in a manner that makes them palatable (140° F hot, 45° F if cold) and visibly pleasing, complete with condiments (dressing, sugar, salt, pepper, catsup, or mustard where indicated).
- ❑ Portions for margarine, salad dressing, and mayonnaise shall not exceed ½ ounce per serving. Also, these high-fat items shall not be added to meals when they are not appropriate. For example, margarine shall not be added to meals with entrees such as hot dogs, which are more appropriately served with mustard.
- ❑ Five Star Correctional Services will provide, at no additional cost, religious and therapeutic diets conforming to special religious or physician-ordered specifications. Our Common Fare menu will be suitable for most special diets.

MENU PLANNING, DEVELOPMENT, & IMPLEMENTATION

FOOD SERVICE REQUIREMENTS (CONTINUED)

- Five Star Correctional Services will serve special meals on holidays. All such meals will be provided at contract rates. A minimum of five special occasion meals shall be provided annually, including Easter, Thanksgiving, Christmas, New Year holiday periods, and one meal to be scheduled at the discretion of Titus County.

- Proper food sanitation and storage shall be maintained at all times.

COFFEE AND TEA SERVICE

Coffee will be provided for County Administrative staff 24 hours per day, 7 days a week. Five Star Correctional Services will furnish all coffee, non-dairy creamer, sugar, artificial sweetener, and filters. All products will be made available on an as needed basis. The cost of this service is included in the meal price.

SNACKS

In-between meal snacks and nighttime snacks must be ordered by Medical. Five Star will comply with Titus County's requirements.

COMMON FARE MENU

Five Star provides a Common Fare menu that meets all dietary requirements that conforms to reasonable religious requirements at the contract rate. Five Star also provides medical menus to be used for physician-ordered medical diets, dentist ordered dental diets, bagged meals, and vegetarian approved diets at the contract rate.

In the event that the County requires shelf stable, kosher or Halal meals they can be made available for \$8.00 each.

INMATE MENUS

Five Star Correctional Services
Titus County Detention Center

Friday		Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday	
Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast	
Pancakes	2 ea.	Eggs & Potatoes	3 oz.	Breakfast Cake (48ct.)	1 ea.	Biscuit & Gravy		Cold Cereal	1cup	Eggs & Potatoes	3 oz.	Waffles	2 ea.
Syrup	2 oz.	Oatmeal	1 cup	Grits	1cup	Gravy	3/4cup	Turkey Sausage Patty	1 oz.	Oatmeal	1 cup	Syrup	2 oz.
Grits	1 cup	Tortillas	2 ea.	Turkey Sausage Patty	1 oz.	Oatmeal	1 cup	Bread	2 sl.	Tortillas	2 ea.	Grits	1 cup
Turkey Sausage Patty	1 oz.	Taco Sauce	1 ea.	Fruit	1/2cup	Turkey Sausage Patty	1 oz.	Jelly	1 ea.	Taco Sauce	1 ea.	Turkey Sausage Patty	1 oz.
Fruit	1/2cup	Fruit	1/2cup	Strawberry Fortified		Biscuit (60 ct)	1 ea.	Fruit	1/2cup	Fruit	1/2cup	Fruit	1/2cup
Chocolate Fortified		Vanilla Fortified		Breakfast Beverage	8 oz.	Fruit	1/2cup	Milk 2%	8 oz.	Vanilla Fortified		Strawberry Fortified	
Breakfast Beverage	8 oz.	Breakfast Beverage	8 oz.			Chocolate Fortified				Breakfast Beverage	8 oz.	Breakfast Beverage	8 oz.
						Breakfast Beverage	8 oz.						
Lunch		Lunch		Lunch		Lunch		Lunch		Lunch		Lunch	
Chili Mac Casserole	1cup	Hot Dogs	2 ea.	Chicken Patty	3 oz.	Burrito	3 oz.	Turkey Pot Pie	1cup	Fish Fillet	3 oz.	Smoked Sausage	3 oz.
Pinto Beans	1/2cup	Potato Salad	1/2cup	Pepper Gravy	1/2cup	Pinto Beans	1/2cup	Pepper Gravy	1/4cup	Macaroni & Cheese	1/2cup	Macaroni Salad	1/2cup
Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Mashed Potatoes	1/2cup	Spanish Rice	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup
Corn Tortillas	2 ea.	Bread	2 sl.	Seasoned Vegetable	1/2cup	Com Tortillas	2 ea.	Seasoned Cabbage	1/2cup	Combread (60ct)	1 ea.	Bread	2 sl.
Cookies	3 ea.	Mustard	2 ea.	Biscuit (60ct)	1 ea.	Cake (60ct)	1 ea.	Biscuit (60ct)	1 ea.	Tarter Sauce	1 ea.	Cookies	3 ea.
Fruit Drink	8 oz.	Cake (60ct)	1 ea.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Cake (60ct)	1 ea.	Fruit Drink	8 oz.
		Fruit Drink	8 oz.	Fruit Drink	8 oz.			Fruit Drink	8 oz.	Fruit Drink	8 oz.		
Dinner		Dinner		Dinner		Dinner		Dinner		Dinner		Dinner	
Bologna Sandwich	2 ea.	Peanut Butter & Jelly		Ham Sandwich	2 ea.	Peanut Butter & Jelly		Salami Sandwich	2 ea.	Peanut Butter & Jelly		Bologna Sandwich	2 ea.
Turkey Bologna	2 oz.	Sandwich	2 ea.	Turkey Ham	2 oz.	Sandwich	2 ea.	Turkey Salami	2 oz.	Sandwich	2 ea.	Turkey Bologna	2 oz.
Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.
Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.
Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.
Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.
Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.
Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.

Week 1

Five Star Correctional Services
Titus County Detention Center

Friday		Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday	
Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast	
Pancakes	2 ea.	Eggs & Potatoes	3 oz.	Breakfast Cake (48ct.)	1 ea.	Biscuit & Gravy		Cold Cereal	1cup	Waffles	2 ea.	Biscuit & Gravy	
Syrup	2 oz.	Oatmeal	1 cup	Grits	1cup	Gravy	3/4cup	Turkey Sausage Patty	1 oz.	Syrup	2 oz.	Gravy	3/4cup
Grits	1 cup	Tortillas	2 ea.	Turkey Sausage Patty	1 oz.	Oatmeal	1 cup	Bread	2 sl.	Grits	1 cup	Oatmeal	1 cup
Turkey Sausage Patty	1 oz.	Taco Sauce	1 ea.	Fruit	1/2cup	Turkey Sausage Patty	1 oz.	Jelly	1 ea.	Turkey Sausage Patty	1 oz.	Turkey Sausage Patty	1 oz.
Fruit	1/2cup	Fruit	1/2cup	Strawberry Fortified		Biscuit (60 ct)	1 ea.	Fruit	1/2cup	Fruit	1/2cup	Biscuit (60 ct)	1 ea.
Chocolate Fortified		Vanilla Fortified		Breakfast Beverage	8 oz.	Fruit	1/2cup	Milk 2%	8 oz.	Strawberry Fortified		Fruit	1/2cup
Breakfast Beverage	8 oz.	Breakfast Beverage	8 oz.			Chocolate Fortified				Breakfast Beverage	8 oz.	Chocolate Fortified	
						Breakfast Beverage	8 oz.					Breakfast Beverage	8 oz.
Lunch		Lunch		Lunch		Lunch		Lunch		Lunch		Lunch	
Burrito	3 oz.	Smoked Sausage	3 oz.	Chicken Patty	3 oz.	Hot Dogs	2 ea.	Turkey Pot Pie	1cup	Fish Fillet	3 oz.	Rotini & Meatsauce	1cup
Pinto Beans	1/2cup	Macaroni Salad	1/2cup	Pepper Gravy	1/4 oz.	Potato Salad	1/2cup	Pepper Gravy	1/4cup	Macaroni & Cheese	1/2cup	Italian Slaw	1/2cup
Spanish Rice	1/2cup	Seasoned Vegetable	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup
Flour Tortillaa	1 ea.	Combread (60ct)	1 ea.	Seasoned Vegetable	1/2cup	Bread	2 sl.	Seasoned Cabbage	1/2cup	Combread (60ct)	1 ea.	Bread	4 sl.
Cake (60 ct.)	1 ea.	Cake (60 ct.)	1 ea.	Biscuit (60ct)	1 ea.	Mustard	2 ea.	Biscuit (60ct)	1 ea.	Tarter Sauce	1 ea.	Cookies	3 ea.
Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cookies	3 ea.	Cake (60 ct.)	1 ea.	Cookies	3 ea.	Cake (60ct)	1 ea.	Fruit Drink	8 oz.
				Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.		
Dinner		Dinner		Dinner		Dinner		Dinner		Dinner		Dinner	
Bologna Sandwich	2 ea.	Peanut Butter & Jelly		Ham Sandwich	2 ea.	Peanut Butter & Jelly		Salami Sandwich	2 ea.	Peanut Butter & Jelly		Bologna Sandwich	2 ea.
Turkey Bologna	2 oz.	Sandwich	2 ea.	Turkey Ham	2 oz.	Sandwich	2 ea.	Turkey Salami	2 oz.	Sandwich	2 ea.	Turkey Bologna	2 oz.
Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.
Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.
Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.
Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.
Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.
Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.

Week 2

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>	
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>	
Pancakes	2 ea.	Eggs & Potatoes	3 oz.	Breakfast Cake (48ct.)	1 ea.	Biscuit & Gravy		Cold Cereal	1 cup	Waffles	2 ea.	Eggs & Potatoes	3 oz.
Syrup	2 oz.	Oatmeal	1 cup	Grits	1 cup	Gravy	3/4 cup	Turkey Sausage Patty	1 oz.	Syrup	2 oz.	Oatmeal	1 cup
Grits	1 cup	Tortillas	2 ea.	Turkey Sausage Patty	1 oz.	Oatmeal	1 cup	Bread	2 sl.	Grits	1 cup	Tortillas	2 ea.
Turkey Sausage Patty	1 oz.	Taco Sauce	1 ea.	Fruit	1/2 cup	Turkey Sausage Patty	1 oz.	Jelly	1 ea.	Turkey Sausage Patty	1 oz.	Taco Sauce	1 ea.
Fruit	1/2 cup	Fruit	1/2 cup	Strawberry Fortified		Biscuit (60 ct)	1 ea.	Fruit	1/2 cup	Fruit	1/2 cup	Fruit	1/2 cup
Chocolate Fortified		Vanilla Fortified		Breakfast Beverage	8 oz.	Fruit	1/2 cup	Milk 2%	8 oz.	Vanilla Fortified		Strawberry Fortified	
Breakfast Beverage	8 oz.	Breakfast Beverage	8 oz.			Chocolate Fortified				Breakfast Beverage	8 oz.	Breakfast Beverage	8 oz.
						Breakfast Beverage	8 oz.						
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>	
Chicken Patty	3 oz.	Burrito	3 oz.	Smoked Sausage	3 oz.	Rotini & Meatsauce	1 cup	Chicken Fried Steak	3 oz.	Chili Mac	1 cup	Fish Fillet	3 oz.
Pepper Gravy	1/4 cup	Pinto Beans	1/2 cup	Augratin Potatoes	1/2 cup	Italian Slaw	1/2 cup	Pepper Gravy	1/4 cup	Pinto Beans	1/2 cup	Macaroni & Cheese	1/2 cup
Mashed Potatoes	1/2 cup	Spanish Rice	1/2 cup	Seasoned Vegetable	1/2 cup	Seasoned Vegetable	1/2 cup	Mashed Potatoes	1/2 cup	Seasoned Vegetable	1/2 cup	Seasoned Vegetable	1/2 cup
Seasoned Vegetable	1/2 cup	Flour Tortilla	1 ea.	Combread (60ct)	1 ea.	Bread	2 sl.	Seasoned Vegetable	1/2 cup	Corn Tortillas	2 ea.	Combread (60ct)	1 ea.
Biscuit (60ct)	1 ea.	Bread	4 sl.	Cookies	3 ea.	Bread	4 sl.	Bread	4 sl.	Cake (60ct)	1 ea.	Tarter Sauce	1 ea.
Cookies	3 ea.	Cake (60ct)	1 ea.	Fruit Drink	8 oz.	Cake (60ct)	1 ea.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.
Fruit Drink	8 oz.	Fruit Drink	8 oz.			Fruit Drink	8 oz.	Fruit Drink	8 oz.			Fruit Drink	8 oz.
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>	
Bologna Sandwich	2 ea.	Peanut Butter & Jelly		Ham Sandwich	2 ea.	Peanut Butter & Jelly		Salami Sandwich	2 ea.	Peanut Butter & Jelly		Bologna Sandwich	2 ea.
Turkey Bologna	2 oz.	Sandwich	2 ea.	Turkey Ham	2 oz.	Sandwich	2 ea.	Turkey Salami	2 oz.	Sandwich	2 ea.	Turkey Bologna	2 oz.
Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.
Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.
Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.
Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.
Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.
Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.

Week 3

Five Star Correctional Services
Titus County Detention Center

Friday		Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday	
Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast		Breakfast	
Pancakes	2 ea.	Eggs & Potatoes	3 oz.	Breakfast Cake (48ct.)	1 ea.	Biscuit & Gravy		Cold Cereal	1cup	Waffles	2 ea.	Biscuit & Gravy	
Syrup	2 oz.	Oatmeal	1 cup	Grits	1cup	Gravy	3/4cup	Turkey Sausage Patty	1 oz.	Syrup	2 oz.	Gravy	3/4cup
Grits	1 cup	Tortillas	2 ea.	Turkey Sausage Patty	1 oz.	Oatmeal	1 cup	Bread	2 sl.	Grits	1 cup	Oatmeal	1 cup
Turkey Sausage Patty	1 oz.	Taco Sauce	1 ea.	Fruit	1/2cup	Turkey Sausage Patty	1 oz.	Jelly	1 ea.	Turkey Sausage Patty	1 oz.	Turkey Sausage Patty	1 oz.
Fruit	1/2cup	Fruit	1/2cup	Strawberry Fortified		Biscuit (60 ct)	1 ea.	Fruit	1/2cup	Fruit	1/2cup	Biscuit (60 ct)	1 ea.
Chocofate Fortified		Vanilla Fortified		Breakfast Beverage	8 oz.	Fruit	1/2cup	Milk 2%	8 oz.	Strawberry Fortified		Fruit	1/2cup
Breakfast Beverage	8 oz.	Breakfast Beverage	8 oz.			Chocolate Fortified				Breakfast Beverage	8 oz.	Chocolate Fortified	
						Breakfast Beverage	8 oz.					Breakfast Beverage	8 oz.
Lunch		Lunch		Lunch		Lunch		Lunch		Lunch		Lunch	
Burrito	3 oz.	Chicken Fried Steak	3 oz.	Fish Fillet	3 oz.	Rotini & Meatsauce	1cup	Smoked Sausage	3 oz.	Chicken Patty	3 oz.	Hot Dogs	2 ea.
Pinto Beans	1/2cup	Pepper Gravy	1/2cup	Macaroni & Cheese	1/2cup	Italian Slaw	1/2cup	Macaroni Salad	1/2cup	Pepper Gravy	1/2cup	Potato Salad	1/2cup
Spanish Rice	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup
Corn Tortillas	2 ea.	Seasoned Vegetable	1/2cup	Combread (60ct)	1 ea.	Bread	2 sl.	Combread (60ct)	1 ea.	Seasoned Vegetable	1/2cup	Bread	2 sl.
Cake (60ct)	1 ea.	Cookies	3 ea.	Tarter Sauce	1 ea.	Cookies	3 ea.	Cake (60ct)	1 ea.	Biscuit (60ct)	1 ea.	Mustard	2 ea.
Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cake (60ct)	1 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cookies	3 ea.	Cake (60ct)	1 ea.
				Fruit Drink	8 oz.					Fruit Drink	8 oz.	Fruit Drink	8 oz.
Dinner		Dinner		Dinner		Dinner		Dinner		Dinner		Dinner	
Bologna Sandwich	2 ea.	Peanut Butter & Jelly		Ham Sandwich	2 ea.	Peanut Butter & Jelly		Salami Sandwich	2 ea.	Peanut Butter & Jelly		Bologna Sandwich	2 ea.
Turkey Bologna	2 oz.	Sandwich	2 ea.	Turkey Ham	2 oz.	Sandwich	2 ea.	Turkey Salami	2 oz.	Sandwich	2 ea.	Turkey Bologna	2 oz.
Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.	Peanut Butter & Jelly	3 oz.	Cheese	2 sl.
Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.	Cheese Cracker	1 ea.	Chips	1 ea.
Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.	Bread	4 sl.
Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.	Cookies	3 ea.	Mustard	2 ea.
Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.
Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.			Fruit Drink	8 oz.

Week 4

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>	
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>	
Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.	Breakfast Bar	1 ea.	Bran Muffin	1 ea.	Breakfast Bar	1 ea.	Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.
Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.
Peanut Butter Cracker	1 ea.	Granola Bar	1 ea.	Cheese Cracker	1 ea.	Granola Bar	1 ea.	Peanut Butter Cracker	1 ea.	Cheese Cracker	1 ea.	Peanut Butter Cracker	1 ea.
Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.
2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>	
Country Fried Steak	3 oz.	Hot Dogs	2 ea.	Hamburger Steak	3 oz.	Beef & Pintos	1cup	Chili Mac Casserole	1cup	Sloppy Joe	3 oz.	Burrito	3 oz.
Brown Gravy	1/2cup	Potato Salad	1/2cup	Brown Gravy	1/4cup	Rice	1/2cup	Pinto Beans	1/2cup	Seasoned Vegetable	1/2cup	Pinto Beans	1/2cup
Mashed Potatoes	1/2cup	BBQ Beans	1/2cup	Macaroni Salad	1/2cup	Seasoned Cabbage	1/2cup	Seasoned Vegetable	1/2cup	Potato Salad	1/2cup	Spanish Rice	1/2cup
Seasoned Vegetable	1/2cup	Bread	2 sl.	Seasoned Vegetable	1/2cup	Combread (60ct)	1 ea.	Com Tortillas	2 ea.	Bread	2 sl.	Flour Tortilla	1 ea.
Roll	2 oz.	Mustard	2 ea.	Roll	2 oz.	Cake (60ct)	1 ea.	Cake (60ct)	1 ea.	Cake (60ct)	1 ea.	Cake (60ct)	1 ea.
Cake (60ct)	1 ea.	Cake (60ct)	1 ea.	Cake (60ct)	1 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.
Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.								
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>	
Chicken Salad	3 oz.	Meat Loaf	3 oz.	Tacos	3 oz.	Smoked Sausage	3 oz.	Pepper Steak	3 oz.	Fried Chicken Patty	3 oz.	Salisbury Steak	3 oz.
Brown Gravy	1/4cup	Brown Gravy	1/4cup	Pinto Beans	1/2cup	Augratin Potatoes	1/2cup	Brown Gravy	1/2cup	Poultry Gravy	1/2cup	Brown Gravy	1/4cup
Rice	1/2cup	Macaroni & Cheese	1/2cup	Spanish Rice	1/2cup	Cole Slaw	1/2cup	Rice	1/2cup	Seasoned Vegetable	1/2cup	Macaroni & Cheese	1/2cup
Cole Slaw	1/2cup	Seasoned Vegetable	1/2cup	Com Tortillas	2 ea.	Roll	2 oz.	Seasoned Vegetable	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup
Bread	1 sl.	Biscuit (60ct)	1 ea.	Cookies	3 ea.	Cookies	3 ea.	Combread (60ct)	1 ea.	Roll	2 oz.	Biscuit (60ct)	1 ea.
Cookies	3 ea.	Cookies	3 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.
Fruit Drink	8 oz.	Fruit Drink	8 oz.					Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.

Week 1

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>	
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>	
Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.	Breakfast Bar	1 ea.	Bran Muffin	1 ea.	Breakfast Bar	1 ea.	Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.
Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.
Peanut Butter Cracker	1 ea.	Granola Bar	1 ea.	Cheese Cracker	1 ea.	Granola Bar	1 ea.	Peanut Butter Cracker	1 ea.	Cheese Cracker	1 ea.	Peanut Butter Cracker	1 ea.
Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.
2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>	
Rotini Meatsauce	1cup	Smoked Sausage	1 ea.	B.B.Q. Franks	2 ea.	Tacos	3 oz.	Turkey Pot Pie	1cup	Chicken Salad	3 oz.	Ham & Pintos	1cup
Seasoned Vegetable	1/2cup	B.B.Q. Beans	1/2cup	Potato Salad	1/2cup	Pinto Beans	1/2cup	Poultry Gravy	1/4cup	Macaroni & Cheese	1/2cup	Rice	1/2cup
Italian Slaw	1/2cup	Macaroni Salad	1/2cup	Cole Slaw	1/2cup	Spanish Rice	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Cabbage	1/2cup
Combread (60ct)	1 ea.	Combread (60ct)	1 ea.	Bread	2 sl.	Corn Tortillas	2 ea.	Seasoned Cabbage	1/2cup	Bread	2 sl.	Combread (60ct)	1 ea.
Cake (60 ct.)	1 ea.	Cake (60 ct.)	3 ea.	Cake (60ct)	1 ea.	Cake (60 ct.)	1/2cup	Biscuit (60ct)	1 ea.	Cake (60ct)	1 ea.	Cake (60ct)	1 ea.
Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cake (60 ct.)	3 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.
								Fruit Drink	8 oz.				
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>	
Chicken Fried Steak	3 oz.	Burrito	3 oz.	Smothered Steak	3 oz.	Fried Chicken Patty	3 oz.	Sloppy Joe	3 oz.	Chuckwagon Steak	3 oz.	Chicken Patty	3 oz.
Poultry Gravy	1/2cup	Pinto Beans	1/2cup	Brown Gravy	1/2cup	Poultry Gravy	1/2cup	Augratin Potatoes	1/2cup	Brown Gravy	1/2cup	Poultry Gravy	1/4cup
Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Rice	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup
Seasoned Vegetable	1/2cup	Flour Tortilla	1 ea.	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Bread	2 sl.	Seasoned Vegetable	1/2cup	Cole Slaw	1/2cup
Roll	2 oz.	Cookies	3 ea.	Biscuit (60ct)	1 ea.	Combread (60ct)	1 ea.	Tarter Sauce	1 ea.	Combread (60ct)	1 ea.	Roll	2 oz.
Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.
Fruit Drink	8 oz.			Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.

Week 2

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>			
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>			
Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.	Breakfast Bar	1 ea.	Bran Muffin	1 ea.	Breakfast Bar	1 ea.	Breakfast Bar	1 ea.	Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.
Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.
Peanut Butter Cracker	1 ea.	Granola Bar	1 ea.	Cheese Cracker	1 ea.	Granola Bar	1 ea.	Peanut Butter Cracker	1 ea.	Cheese Cracker	1 ea.	Cheese Cracker	1 ea.	Peanut Butter Cracker	1 ea.
Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.
2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>			
Chili-Mac Casserole	1cup	BBQ Smoked Sausage	3 oz.	Hot Dogs	2 ea.	Beef Pot Pie	1cup	Tacos	2 ea.	Meatsauce & Spaghetti	1cup	Salisbury Steak	3 oz.		
Pinto Beans	1/2cup	Macaroni Salad	1/2cup	Potato Salad	1/2cup	Brown Gravy	1/4cup	Pinto Beans	1/2cup	Seasoned Vegetable	1/2cup	Brown Gravy	1/2cup		
Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Mashed Potatoes	1/2cup	Spanish Rice	1/2cup	Italian Slaw	1/2cup	Mashed Potatoes	1/2cup		
French Dressing	1 ea.	Combread (60ct)	1 ea.	Mustard	1 ea.	Seasoned Cabbage	1/2cup	Com Tortillas	2 ea.	Roll	2 oz.	Seasoned Vegetable	1/2cup		
Tortillas	2 ea.	Cake (60ct)	1 ea.	Bread	2 ea.	Biscuit (60ct)	1 ea.	Cake (60ct)	1 ea.	Cake (60 ct.)	1 ea.	Biscuit (60ct)	1 ea.		
Cake (60 ct.)	1 ea.	Fruit Drink	8 oz.	Cake (60 ct.)	1 ea.	Cake (60 ct.)	1 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cake (60 ct.)	1 ea.		
Fruit Drink	8 oz.			Fruit Drink	8 oz.	Fruit Drink	8 oz.					Fruit Drink	8 oz.		
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>			
Chicken Salad	3 oz.	Burrito	1 ea.	Meat Loaf	3 oz.	Fried Chicken Patty	3 oz.	Chicken Fried Steak	3 oz.	Pepper Steak	3 oz.	Sloppy Joe	3 oz.		
Brown Gravy	1/4cup	Pinto Beans	1/2cup	Brown Gravy	1/2cup	Poultry Gravy	1/2cup	Brown Gravy	1/4cup	Brown Gravy	1/2cup	Macaroni Salad	1/2cup		
Rice	1/2cup	Spanish Rice	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Macaroni & Cheese	1/2cup	Rice	1/2cup	Seasoned Vegetable	1/2cup		
Seasoned Vegetable	1/2cup	Flour Tortilla	1 ea.	Seasoned Vegetable	1/2cup	Augratin Potatoes	1/2cup	Cole Slaw	1/2cup	Seasoned Vegetable	1/2cup	Bread	2 sl.		
Bread	2 sl.	Cookies	3 ea.	Biscuit (60ct)	1 ea.	Roll	2 oz.	Combread (60ct)	1 ea.	Combread (60ct)	1 ea.	Cookies	3 ea.		
Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.	Fruit Drink	8 oz.		
Fruit Drink	8 oz.			Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.				

Week 3

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>	
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>	
Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.	Breakfast Bar	1 ea.	Bran Muffin	1 ea.	Breakfast Bar	1 ea.	Breakfast Bar	1 ea.	Blueberry Muffin	1 ea.
Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.	Bowl Pack Cereal	1 ea.
Peanut Butter Cracker	1 ea.	Granola Bar	1 ea.	Cheese Cracker	1 ea.	Granola Bar	1 ea.	Peanut Butter Cracker	1 ea.	Cheese Cracker	1 ea.	Peanut Butter Cracker	1 ea.
Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.
2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.	2% Milk	8 oz.
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>	
Rotini Meatsauce	1cup	B.B.Q. Franks	2 ea.	Smoked Sausage	3 oz.	Beef & Pintos	1 cup	Turkey Pot Pie	1cup	Salisbury Steak	3 oz.	Tacos	3 oz.
Seasoned Vegetable	1/2cup	B.B.Q. Beans	1/2cup	Potato Salad	1/2cup	Rice	1/2cup	Poultry Gravy	1/4cup	Brown Gravy	1/2cup	Pinto Beans	1/2cup
Italian Slaw	1/2cup	Macaroni Salad	1/2cup	Cole Slaw	1/2cup	Seasoned Cabbage	1/2cup	Mashed Potatoes	1/2cup	Rice	1/2cup	Spanish Rice	1/2cup
Roll	2 oz.	Mustard	2 ea.	Roll	2 oz.	Combread (60ct)	1 ea.	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Com Tortillas	2 ea.
Cake (60ct)	1 ea.	Bread	2 sl.	Cake (60ct)	1 ea.	Cake (60ct)	1 ea.	Biscuit (60ct)	1 ea.	Combread (60ct)	1 ea.	Cake (60ct)	1 ea.
Fruit Drink	8 oz.	Cake (60ct)	1 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cake (60ct)	1 ea.	Cake (60ct)	1 ea.	Fruit Drink	8 oz.
		Fruit Drink	8 oz.					Fruit Drink	8 oz.	Fruit Drink	8 oz.		
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>	
Chicken Fried Steak	3 oz.	Burrito	3 oz.	Smothered Steak	3 oz.	Fried Chicken Patty	3 oz.	Pepper Steak	3 oz.	Chicken Salad	3 oz.	Meat Loaf	3 oz.
Poultry Gravy	1/2cup	Pinto Beans	1/2cup	Brown Gravy	1/2cup	Poultry Gravy	1/4cup	Brown Gravy	1/2cup	Poultry Gravy	1/4cup	Brown Gravy	1/4cup
Pinto Beans	1/2cup	Spanish Rice	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Rice	1/2cup	Mashed Potatoes	1/2cup	Seasoned Vegetable	1/2cup
Mashed Potatoes	1/2cup	Flour Tortilla	1 ea.	Mashed Potatoes	1/2cup	Augratin Potatoes	1/2cup	Seasoned Vegetable	1/2cup	Seasoned Vegetable	1/2cup	Mixed Greens	1/2cup
Combread (60ct)	1 ea.	Cookies	3 ea.	Biscuit (60ct)	1 ea.	Roll	2 oz.	Combread (60ct)	1 ea.	Bread	2 ea.	Combread (60ct)	1 ea.
Cookies	3 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.	Cookies	3 ea.
Fruit Drink	8 oz.			Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.

Week 4

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>	
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>	
Biscuit & Gravy		Scrambled Eggs	3 oz.	Waffles	2 ea.	Biscuit & Gravy		Scrambled Eggs	3 oz.	Biscuit & Gravy		Pancakes	2 ea.
Sausage Gravy	3/4cup	Turkey Sausage Pattie	2 ea.	Syrup	1/4cup	Sausage Gravy	3/4cup	Turkey Sausage Pattie	2 ea.	Sausage Gravy	3/4cup	Syrup	1/4cup
Grits	1cup	Bread	2 sl.	Oatmeal	1cup	Grits	1cup	Oatmeal	1cup	Grits	1cup	Oatmeal	1cup
Biscuit (60ct)	1 ea.	Margarine	1 ea.	Peanut Butter	1 oz.	Biscuit (60ct)	1 ea.	Bread	2 sl.	Biscuit (60ct)	1 ea.	Peanut Butter	1 oz.
Peanut Butter	1 oz.	Jelly	1 ea.	Fresh Fruit	1 ea.	Peanut Butter	1 oz.	Margarine	1 ea.	Peanut Butter	1 oz.	Margarine	1 ea.
Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Jelly	1 ea.	Fresh Fruit	1 ea.	Jelly	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.
Milk	8 oz.	Milk	8 oz.	Milk	8 oz.	Milk	8 oz.	Fresh Fruit	1 ea.	Milk	8 oz.	Milk	8 oz.
Coffee	8 oz.	Coffee	8 oz.	Coffee	8 oz.	Coffee	8 oz.	Milk	8 oz.	Coffee	8 oz.	Coffee	8 oz.
								Coffee	8 oz.				
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>	
Rotini & Meatsauce	1cup	Smoked Sausage	3 oz.	B.B.Q. Sandwich	3 oz.	Enchiladas	2 ea.	Chicken Caldo	1 cup	Picadillo	1 cup	Ham & Pintos	1cup
Mixed Vegetables	1/2cup	B.B.Q. Beans	1/2cup	Potato Salad	1/2cup	Chili Gravy	1/4cup	Green Salad	1/2cup	Refried Beans	1/2cup	Seasoned Rice	1/2cup
Italian Slaw	1/2cup	Macaroni Salad	1/2cup	Cole Slaw	1/2cup	Pinto Beans	1/2cup	French Dressing	1 ea.	Spanish Rice	1/2cup	Cabbage	1/2cup
Combread (60ct)	1 ea.	Bread	2 sl.	Bread	2 ea.	Spanish Rice	1/2cup	Tomato Vermicelli	1/2cup	Corn Tortillas	2 ea.	Combread (60ct)	1 ea.
Margarine	1 ea.	Margarine	1 ea.	Cake (60ct)	1 ea.	Corn Tortillas	2 ea.	Combread (60ct)	1 ea.	Cake (60ct)	1 ea.	Margarine	1 ea.
Pudding	1/2cup	Cookies	3 ea.	Fruit Drink	8 oz.	Pudding	1/2cup	Margarine	1 ea.	Margarine	1 ea.	Pudding	1/2cup
Fruit Drink	8 oz.	Fruit Drink	8 oz.			Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.
								Fruit Drink	8 oz.				
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>	
Chicken Fried Steak	3 oz.	Burrito	3 oz.	Salisbury Steak	3 oz.	Fried Chicken Patty	3 oz.	Pepper Steak	3 oz.	1/4 Baked Lemon		Fried Chicken Patty	3 oz.
Cream Gravy	1/2cup	Chili Gravy	1/4cup	Brown Gravy	1/2cup	Cream Gravy	1/2cup	Brown Gravy	1/4cup	Pepper Chicken	1 ea.	Poultry Gravy	1/4cup
Mashed Potatoes	1/2cup	Spanish Rice	1/2cup	Macaroni & Cheese	1/2cup	Mashed Potatoes	1/2cup	Augratin Potatoes	1/2cup	Poultry Gravy	1/2cup	Carrot Salad	1/2cup
Green Beans	1/2cup	Pinto Beans	1/2cup	Seasoned Greens	1/2cup	Carrots	1/2cup	Carrots	1/2cup	Mashed Potatoes	1/2cup	Green Beans	1/2cup
Bread	2 sl.	Flour Tortilla	1 ea.	Biscuit (60ct)	1 ea.	Combread (60ct)	1 ea.	Bread	2 sl.	Green Beans	1/2cup	Bread	2 sl.
Margarine	1 ea.	Pudding	1/2cup	Margarine	1 ea.	Margarine	1 ea.	Margarine	1 ea.	Bread	2 sl.	Cake (60ct)	1 ea.
Cake (60ct)	1 ea.	Fruit Drink	8 oz.	Cookies	3 ea.	Cake (60ct)	1 ea.	Pudding	1/2cup	Margarine	1 ea.	Margarine	1 ea.
Fruit Drink	8 oz.			Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cookies	3 ea.	Fruit Drink	8 oz.
										Fruit Drink	8 oz.		

Week 2

All Hot Cereals are Sweetened with Sugar

Bread servings will vary between 2 slices bread, 2 corn tortillas, or 60ct biscuit or combread

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>	
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>	
Biscuit & Gravy		Scrambled Eggs	3 oz.	Waffles	2 ea.	Biscuit & Gravy		Scrambled Eggs	3 oz.	Biscuit & Gravy		Pancakes	2 ea.
Sausage Gravy	3/4cup	Turkey Sausage Pattie	2 ea.	Syrup	1/4cup	Sausage Gravy	3/4cup	Turkey Sausage Pattie	2 ea.	Sausage Gravy	3/4cup	Syrup	1/4cup
Grits	1cup	Bread	2 sl.	Oatmeal	1cup	Grits	1cup	Oatmeal	1cup	Grits	1cup	Oatmeal	1cup
Biscuit (60ct)	1 ea.	Margarine	1 ea.	Peanut Butter	1 oz.	Biscuit (60ct)	1 ea.	Bread	2 sl.	Biscuit (60ct)	1 ea.	Peanut Butter	1 oz.
Peanut Butter	1 oz.	Jelly	1 ea.	Fresh Fruit	1 ea.	Peanut Butter	1 oz.	Margarine	1 ea.	Peanut Butter	1 oz.	Margarine	1 ea.
Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Jelly	1 ea.	Fresh Fruit	1 ea.	Jelly	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.
Milk	8 oz.	Milk	8 oz.	Milk	8 oz.	Milk	8 oz.	Fresh Fruit	1 ea.	Milk	8 oz.	Milk	8 oz.
Coffee	8 oz.	Coffee	8 oz.	Coffee	8 oz.	Coffee	8 oz.	Milk	8 oz.	Coffee	8 oz.	Coffee	8 oz.
								Coffee	8 oz.				
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>	
Chili Mac Casserole	1cup	Chicken Salad	3 oz.	Coney Dogs	2 ea.	Enchiladas	2 ea.	Meatsauce & Spaghetti	1cup	Soft Tacos	3 oz.	Sallsbury Steak	3 oz.
Pinto Beans	1/2cup	Macaroni Salad	1/2cup	Potato Salad	1/2cup	Chili Gravy	1/4cup	Italian Slaw	1/2cup	Pinto Beans	1/2cup	Brown Gravy	1/4cup
Mixed Vegetables	1/2cup	Green Beans	1/2cup	Broccoli	1/2cup	Spanish Rice	1/2cup	Green Beans	1/2cup	Spanish Rice	1/2cup	Au gratin Potatoes	1/2cup
Corn Tortillas	2 ea.	Bread	2 sl.	Mustard Relish	1/4cup	Pinto Beans	1/2cup	Bread	2 sl.	Corn Tortillas	2 ea.	Carrots	1/2cup
Bread	2 sl.	Cake (60ct)	1 ea.	Bread	2 sl.	Com Tortillas	2 ea.	Margarine	1 ea.	Taco Sauce	2 ea.	Biscuit (60ct)	1 ea.
Margarine	1 ea.	Fruit Drink	8 oz.	Pudding	1/2cup	Cookies	3 ea.	Cake (60ct)	1 ea.	Pudding	1/2cup	Margarine	1 ea.
Cookies	3 ea.			Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cookies	3 ea.
Fruit Drink	8 oz.											Fruit Drink	8 oz.
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>	
Fried Fish Fillet	3 oz.	Burrito	3 oz.	Meatloaf	3 oz.	Fried Chicken Patty	3 oz.	Chuckwagon Patty	3 oz.	Pepper Steak	3 oz.	Sliced Turkey	3 oz.
Brown Gravy	1/4cup	Chill Gravy	1/4cup	Brown Gravy	1/2cup	Poultry Gravy	1/4cup	Brown Gravy	1/4cup	Brown Gravy	1/2cup	Poultry Gravy	1/2cup
Rice	1/2cup	Spanish Rice	1/2cup	Mashed Potatoes	1/2cup	Mixed Vegetables	1/2cup	Macroni & Cheese	1/2cup	Seasoned Rice	1/2cup	Mashed Potatoes	1/2cup
Cole Slaw	1/2cup	Pinto Beans	1/2cup	Carrots	1/2cup	Seasoned Greens	1/2cup	Carrot Salad	1/2cup	Cole Slaw	1/2cup	Green Beans	1/2cup
Combread (60ct)	1 ea.	Flour Tortilla	1 ea.	Biscuit (60ct)	1 ea.	Bread	2 sl.	Combread (60ct)	1 ea.	Combread (60ct)	1 ea.	Bread	2 sl.
Margarine	1 ea.	Cookies	3 ea.	Margarine	1 ea.	Margarine	1 ea.	Margarine	1 ea.	Margarine	1 ea.	Margarine	1 ea.
Tartar Sauce	1 ea.	Fruit Drink	8 oz.	Cake (60ct)	1 ea.	Pudding	1/2cup	Cookies	3 ea.	Cake (60ct)	1 ea.	Pudding	1/2cup
Pudding	1/2cup			Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.
Fruit Drink	8 oz.												

Week 3

All Hot Cereals are Sweetened with Sugar

Bread servings will vary between 2 slices bread, 2 corn tortillas, or 60ct biscuit or combread

Five Star Correctional Services
Titus County Detention Center

<u>Friday</u>		<u>Saturday</u>		<u>Sunday</u>		<u>Monday</u>		<u>Tuesday</u>		<u>Wednesday</u>		<u>Thursday</u>	
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>	
Biscuit & Gravy		Scrambled Eggs	3 oz.	Waffles	2 ea.	Biscuit & Gravy		Scrambled Eggs	3 oz.	Biscuit & Gravy		Pancakes	2 ea.
Sausage Gravy	3/4cup	Turkey Sausage Pattie	2 ea.	Syrup	1/4cup	Sausage Gravy	3/4cup	Turkey Sausage Pattie	2 ea.	Sausage Gravy	3/4cup	Syrup	1/4cup
Grits	1cup	Bread	2 sl.	Oatmeal	1cup	Grits	1cup	Oatmeal	1cup	Grits	1cup	Oatmeal	1cup
Biscuit (60ct)	1 ea.	Margarine	1 ea.	Peanut Butter	1 oz.	Biscuit (60ct)	1 ea.	Bread	2 sl.	Biscuit (60ct)	1 ea.	Peanut Butter	1 oz.
Peanut Butter	1 oz.	Jelly	1 ea.	Fresh Fruit	1 ea.	Peanut Butter	1 oz.	Margarine	1 ea.	Peanut Butter	1 oz.	Margarine	1 ea.
Fresh Fruit	1 ea.	Fresh Fruit	1 ea.	Jelly	1 ea.	Fresh Fruit	1 ea.	Jelly	1 ea.	Fresh Fruit	1 ea.	Fresh Fruit	1 ea.
Milk	8 oz.	Milk	8 oz.	Milk	8 oz.	Milk	8 oz.	Fresh Fruit	1 ea.	Milk	8 oz.	Milk	8 oz.
Coffee	8 oz.	Coffee	8 oz.	Coffee	8 oz.	Coffee	8 oz.	Milk	8 oz.	Coffee	8 oz.	Coffee	8 oz.
								Coffee	8 oz.				
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>	
Rotini & Meatsauce	1cup	Cheeseburger	1 ea.	Smoked Sausage	3 oz.	Chicken Caldo	1cup	Beef & Pintos	1cup	Baked Chicken 1/4	1 ea.	Picadillo	1cup
Spanish Slaw	1/2cup	Macaroni Salad	1/2cup	Potato Salad	1/2cup	Green Salad	1/2cup	Rice	1/2cup	Macroni & Cheese	1/2cup	Refried Beans	1/2cup
Green Beans	1/2cup	B.B.Q Beans	1/2cup	Pinto Beans	1/2cup	French Dressing	1 ea.	Seasoned Cabbage	1/2cup	Seasoned Cabbage	1/2cup	Spanish Rice	1/2cup
Bread	2 sl.	Bread	2 sl.	Mustard	1 ea.	Spanish Rice	1/2cup	Combread (60ct)	1 ea.	Bread	2 sl.	Corn Tortillas	2 ea.
Margarine	1 ea.	Salad Dressing	1 ea.	Bread	2 sl.	Combread (60ct)	1 ea.	Margarine	1 ea.	Margarine	1 ea.	Margarine	1 ea.
Cake (60ct)	1 ea.	Pudding	1/2cup	Cookies	3 ea.	Cake (60ct)	1 ea.	Pudding	1/2cup	Cookies	3 ea.	Cake (60ct)	1 ea.
Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.
<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>		<u>Dinner</u>	
Chicken Fried Steak	3 oz.	Soft Tacos	2 ea.	Chili Con Carne	1cup	Salisbury Steak	3 oz.	Fried Chicken Patty	3 oz.	Meatloaf	3 oz.	Chicken & Rice	1cup
Poultry Gravy	1/2cup	Spanish Rice	1/2cup	Mixed Vegetables	1/2cup	Brown Gravy	1/2cup	Seasoned Rice	1/2cup	Brown Gravy	1/2cup	Mixed Vegetables	1/2cup
Mashed Potatoes	1/2cup	Refried Beans	1/2cup	Tomato Vermicelli	1/2cup	Mashed Potatoes	1/2cup	Poultry Gravy	1/2cup	Mashed Potatoes	1/2cup	Green Salad	1/2cup
Carrots	1/2cup	Corn Tortillas	2 ea.	Corn Tortillas	2 ea.	Seasoned Greens	1/2cup	Green Beans	1/2cup	Broccoli	1/2cup	French Dressing	1 ea.
Combread (60ct)	1 ea.	Taco Sauce	2 ea.	Margarine	1 ea.	Bread	2 sl.	Bread	2 sl.	Biscuit (60ct)	1 ea.	Combread (60ct)	1 ea.
Margarine	1 ea.	Cake (60ct)	1 ea.	Pudding	1/2cup	Margarine	1 ea.	Margarine	1 ea.	Margarine	1 ea.	Bread	2 sl.
Cookies	3 ea.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cookies	3 ea.	Cake (60ct)	1 ea.	Pudding	1/2cup	Margarine	1 ea.
Fruit Drink	8 oz.					Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz.	Cookies	3 ea.
												Fruit Drink	8 oz.

Week 4

All Hot Cereals are Sweetened with Sugar

Bread servings will vary between 2 slices bread, 2 corn tortillas, or 60ct biscuit or cornbread

SAMPLE MENUS FOR SPECIAL OCCASIONS

THANKSGIVING DAY MENU

White Turkey
Cornbread Dressing
Giblet Gravy
Mashed Potatoes
Cranberry Sauce
Seasoned Green Beans
Two Slices Bread/Margarine
Pie
Tea/Fruit Drink

CHRISTMAS MENU

White Turkey
Cornbread Dressing
Giblet Gravy
Mashed Potatoes
Cranberry Sauce
Seasoned Green Beans
Two Slices Bread/Margarine
Pie
Tea/Fruit Drink

EASTER

Turkey Ham
Cornbread Dressing
Mashed Potatoes
Green Beans
Two Slices Bread/Margarine
Cake
Fruit Drink

DIETITIAN RESUME AND CREDENTIALS

STATE OF TEXAS

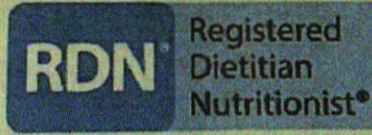
NYLIA KREINER

LICENSED DIETITIAN



LICENSE NUMBER DT07196
EXPIRES 08/31/2023

TEXAS DEPARTMENT OF LICENSING AND REGULATION



**Commission
on Dietetic
Registration**

the credentialing agency for the
**Academy of Nutrition
and Dietetics**



CDR certifies that
Nylia R Kreiner
has successfully completed
requirements for dietetic registration.

PDF Copy

Nylia R. Kreiner

Signature

Registered Dietitian (RD)
Registered Dietitian
Nutritionist (RDN)

Registration I.D. Number

85007169

D. Travis Thomas

D. Travis Thomas,
PHD RDN CSSD FAND

SUPPORT SERVICES

CORPORATE OFFICE STAFF

Some distinguishing features of Five Star Correctional Services are the wide range of support services that are provided to our clients. All functions such as Purchasing, Industrial Relations Management, Human Resource Management, Accounts Payable and Receivable, Internal Controls, Dietetics, etc., are located in our home office in Dallas to ensure a timely and expert response to your needs.

CONTINGENCY PLANS

No food service operation in a correctional facility will fulfill the needs of the facility unless it can react to emergency situations. Because the officers of Five Star Correctional Services have dealt with a variety of correctional clients, they have at one time or another, experienced emergency situations that have included client employee strikes, tornadoes, power failures, public transportation strikes, hurricanes, ice storms, and a global pandemic. In all situations, they had contingency plans that allowed them to continue service in spite of extreme circumstances. Complete Contingency Plan can be found in this proposal.

TRAINING PROGRAMS

The Food Service Director and staff create training programs to fit each individual location. The areas that are included in this program are food quality, portion control, sanitation, service, conformance to standards, customer satisfaction, and personal attitude and appearance. Our fully trained, uniformed personnel will provide a personalized program of service and will continually be alert to your changing needs and desires in the areas of product and service.

Professional training is a must for all employees involved in food service. Food service personnel are required to attend on-going food-training sessions continually year-round. These training sessions consist of sanitation and hygiene, portion control, safety, and security. They are conducted by either the President or Director of Food Service and the Food Service Director, along with trained experts in the food service field. We also use videos from National Media Education in training our personnel.

AVAILABILITY OF DIETITIAN

The Food Service Manager shall have a dietitian available to calculate those medical diets ordered and not covered in the Meal Plan. Our Dietitian is registered and licensed to practice in Texas and is knowledgeable about nutritional specifications required by authorities. Dietitian's credentials and ADA number are included with this proposal.

SUPPORT SERVICES

INTERNAL INSPECTION AND EVALUATION OF SERVICE

Five Star Correctional Services maintains a rigid internal inspection program. Our local management constantly checks all procedures, which are supported by upper management personnel who periodically conduct field inspections to make certain our clients are receiving the quality of service they deserve.

After each inspection, formal evaluation reports are prepared to ensure compliance with standards in the following areas:

- ❑ Sanitation & Food Handling
- ❑ Security
- ❑ Quality Control and Assurance
- ❑ Procurement of Food and Food Products
- ❑ Portion Control
- ❑ Accountability

PRODUCTION SYSTEMS AND MANAGEMENT CONTROL

- ❑ Our production system has been designed over years of operating commissaries, correctional kitchens, and industrial cafeterias. We have weights and measures for each portion size according to food cost and our buying is designed to complement those food costs.
- ❑ Inventory control is accomplished by weekly monitoring of product on hand, less products used, plus product bought. In addition, a complete monthly inventory of purchases, less product on hand, to arrive at an average food cost, is taken.

INMATE SUPERVISION

PHILOSOPHY OF INMATE SUPERVISION

The Food Service Manager should treat Inmate labor with authority and respect. Profanity and vulgarity should never be used when giving instructions. This lessens respect and puts the Manager on the Inmate's level.

Managers and supervisors should not encourage or sympathize with Inmate complaints and should refrain from giving Inmates any advice about personal or family matters. In these circumstances, the manager should report the complaints or problems to the appropriate correctional officer.

Your Food Service Manager will never act as correctional officer or deputy. However, the manager must be alert to problems that might develop within the facility and be responsive to feedback about them.

Although members of Five Star Correctional Services' Management Team are not correctional officers, their authority should be evident to Inmates. Establishing authority must be handled cautiously using a respectful, honest, firm, and fair approach. Managers should never impose their authority with a draconian approach.

All Five Star Correctional Services personnel working with Inmate labor must meet the minimum requirements for licensing as Texas Jailers. Five Star Correctional Services will supervise all Inmates who serve portions in trays in a ratio, at a minimum of one supervisor to every ten trustees. Inmates are not permitted to supervise other Inmates.

To ensure a safe and orderly environment, it is necessary to establish a system of rules that are fair, reasonable, and easy to understand. Inmates then know what is expected of them and how they will be dealt with, if they choose to violate rules. Established rules and regulations must be observed at all times. The Manager should be aware that Inmates, given the opportunity, will take advantage of any situation.

Any violations, or attempted violations, of established rules or actions that pose a threat to a safe and orderly operation of the facility will immediately be reported to the Administration of Titus County.

The four basic steps of Inmate training that we have found to be most effective are:

- 1) Prepare the Inmate for training.
- 2) Present the job.
- 3) Try out the Inmate's performance.
- 4) Follow-up with additional instruction and observation of performance.

INMATE SUPERVISION

Our food service staff will train all Inmates involved in the food service operation on a regular basis. Areas of training will include:

- ❑ Food handling
- ❑ Sanitation
- ❑ Food preparation
- ❑ Safety
- ❑ First aid procedures
- ❑ Accident prevention techniques for scalds, falls, and related injuries common in food service.
- ❑ Proper storage techniques for food

Correctional food service using Inmate labor must:

- ❑ Practice rigid enforcement of rules and regulations.
- ❑ Monitor Inmate behavior.
- ❑ Closely supervise Inmate workers to ensure maximum productivity and deter theft. Without constant supervision, contraband increases resulting in a disorganized food service operation.

For a new Inmate, we supplement the routine sheet with verbal instructions and demonstrations. Most Inmates have never worked in food service; some are illiterate and need help in getting started. Routines, however, can help them stay on track. The time preparing these routines is well spent.

INMATE PRE-SERVICE MEETING

A pre-service meeting with the Inmate workers will be held before serving each meal. A sample tray of food placement should be prepared by management prior to service and reviewed during the pre-service meeting, so each Inmate server knows where to place each item. The sample tray should also be visible from the line. Use of the sample tray reduces confusion when more than one item is in a tray compartment. It shows where each item is placed and which item should be on top. During this meeting, temperatures of each item will be checked and, if necessary, corrections made. When restocking the line during service, product temperature must be checked and any deficiencies must be corrected before adding foods to the line.

INMATE SUPERVISION

INMATE PRE-SERVICE MEETING (CONTINUED)

Inmate workers will be shown the appropriate serving utensils, which are reviewed during the meeting. When service is done by hand, as when serving bread, margarine, meat, etc., a plastic glove is to be used. The gloved hand is not to come in contact with anything but the food being served.

GIVING ORDERS

When instructing Inmates, directions must be clear and simple. The following steps should result in the best possible Inmate performance.

- Assign jobs according to the Inmate's ability.
- Give brief, clear instructions.
- Be certain the Inmate understands what is expected; do not assume.
- Never use abuse or sarcasm, and never address an Inmate in anger.
- Don't give too many instructions at one time, and after giving directions, do not nag.
- Monitor what the Inmate does and make corrections if needed.

PROPER PORTIONING BY INMATES

Five Star Correctional Services' Management will instruct Inmate workers in the correct portioning of food. Over-sized portions cause waste, and under-sized portions will not meet approved dietary standards. This responsibility requires constant Inmate supervision through spot-checking. A Five Star employee who works at the end of the serving line during meal service will monitor portion control.

BILLING AND PAYMENT

Five Star Correctional Services shall submit comprehensive weekly invoices to:

Titus County Accounting
304 S. Van Buren
Mount Pleasant, Texas 75455

All invoices will reflect a weekly total number of meals and snacks served, along with detailed daily meal count sheets showing meals served each day.

Five Star Correctional Services' week runs from Thursday thru Wednesday.

Payment will be made within 30 days after receipt of a proper invoice by the authority listed above in accordance with the provisions of Texas Government Code, Chapter 2251.

Invoices will reflect:

- Actual number of adult Inmate meals
- Actual number of officer meals served
- Actual number of trustee meals
- Actual number of medical snacks
- Additional service authorized by the Sheriff or the County.

BID PRICE

The prices per meal stated in this proposal are firm for the first 12 months of the contract beginning on October 1, 2022 through September 30, 2023. Unit prices for the subsequent years shall be re-determined every twelve months. Unit prices per meal may increase or decrease but shall remain firm for the entire re-determination period.

Five Star Correctional Services will submit any requests for price increases two months prior to each renewal period for consideration and approval.

The base period for comparison for price re-determination will be an annual average, to be effective the first day of the new contract based upon the consumer Price Index, All Urban Consumer _ (CPS-'1), U.S. City Average and Food Award From Home Index published by U.S. Department of Labor. In order to re-determine the basic meal prices for any subsequent years, the following procedures will apply:

- a. Such adjustments shall be calculated using a percentage in which the numerator is the Index for the second month preceding the beginning of the new year or contract period and the denominator which is the Index for the second month preceding the beginning of the old year or contract period.
- b. The percentage shall be applied to the previous per meal price to determine the subsequent year of contract period price.

NOTE: All calculations will be carried to three places only, with no rounding off to the next digit.

- c. Each re-determination of prices shall be established through issuance of a modification of this contract, signed by the Contractor and the Titus County stating re-determined prices that will apply during the re-determination period.
- d. Each price re-determination shall be established through issuance of a modification to this contract, signed by the Contractor and Titus County stating prices that will apply during the re-determination period.

PRICING OPTIONS

OPTION ONE: HOT BREAKFAST AND LUNCH/COLD DINNER

PRICE PER INMATE MEAL:	\$1.900
PRICE PER OFFICER MEAL:	\$1.900
PRICE PER TRUSTEE MEAL:	\$1.990
MEDICAL SNACKS:	\$.760

OPTION TWO: COLD BREAKFAST/HOT LUNCH AND DINNER

PRICE PER INMATE MEAL:	\$2.050
PRICE PER OFFICER MEAL:	\$2.050
PRICE PER TRUSTEE MEAL:	\$2.250
MEDICAL SNACKS:	\$.760

OPTION THREE: HOT BREAKFAST, LUNCH, AND DINNER

PRICE PER INMATE MEAL:	\$1.900
PRICE PER OFFICER MEAL:	\$1.900
PRICE PER TRUSTEE MEAL:	\$2.100
MEDICAL SNACKS:	\$.760

CONTINGENCY PLANS

FIVE STAR CORRECTIONAL SERVICES IS PREPARED

In the event of a "force majeure" (defined as acts of God, strikes, lockouts, lockdowns, acts of public enemy, orders of any kind of the Government of the insurrection, riot, work stoppage, epidemic, earthquake, fire, explosion, hurricane, breakage, or accidents to machinery or equipment over and above ordinary maintenance and repairs) or emergency situations such as labor disputes, loss of power or water, Five Star Correctional Services will be able to respond. Five Star Correctional Services will provide, in accordance with Texas standards and other requirements, reasonable food services during such emergencies.

A minimum of three days' supply of food and disposable service ware will be in our inventory at all times, so that we will be able to immediately respond to any of the above-mentioned situations.

INDEMNITY

Five Star agrees to indemnify and hold the Titus County harmless against any and all claims, demands, damages, costs, and expenses, including reasonable attorney's fees for the defense thereof, arising from its use of County facilities and/or equipment or from any breach on our part, our employees, agents, or expressed or implied consent of Titus County.

If by any reason of force majeure, Titus County is rendered unable, wholly or in part, to carry out its responsibilities under the contract other than its obligation to Five Star Correctional Services to make the required payments, then the County shall give Five Star notice and full particulars of such force majeure in writing within a reasonable time after the occurrence of the event or cause relied on, and such notice shall suspend the County's responsibilities for the continuance of the liability claimed, but no longer.

PLAN FOR STAFFING SHORTAGES

In the event of staffing shortages, Five Star would bring in employees from other locations, including members of our regional manager team, to ensure that there were no interruptions in the food service operations. This became necessary in 2020 when several employees had to quarantine at the height of the pandemic.

CONTINGENCY PLANS

PROCEDURES

1. LOSS OF WATER:

- a. All food will be served on disposable service ware
- b. Arrangements will be made with a local water supplier to provide emergency supplies.
- c. Emergency menus will be used until the end of the contingency.

2. LOSS OF STEAM OR ELECTRICITY:

The Food Service Director will evaluate the possibility of using alternative cooking methods. If alternative power is available, the standard menu will be followed.

3. VENDOR FAILURE:

- a. Substitutions of appropriate menu items of like quality and nutritional value for undelivered items.
- b. The Food Service Office will maintain the standard house menus with appropriate substitutions unless delivery failure is of such a significant amount that emergency menus are required.

4. WORK STOPPAGE:

- a. Food Service will have sufficient foodstuff and supplies on hand to provide meal service during a work stoppage.
- b. Emergency menus will be instituted.
- c. An emergency work force will be drawn from employees from other work units.

5. EMERGENCY MENUS:

- a. A 24-hour emergency menu is developed that can be used in contingency situations.
- b. Supplies to fulfill emergency menus will be maintained at all times.

CONTINGENCY PLANS

EMERGENCY PROCEDURES

- ❑ Whenever possible, normal operating procedures and schedules will be followed.
- ❑ At the direction of the Food Service Director or his/her representative, food service employees will be subject to call in to provide staffing on a 24-hour basis.

MEAL SERVICE

- ❑ At the direction of the Food Service Director or his/her representative, based on the extent of emergency, meal hours may be changed.
- ❑ In the event of power failure, a three-day menu is available.
- ❑ Disposable utensils, trays and flatware are available in the event that the extent of the emergency is such that their use is warranted. The decision to use the disposable service, or a portion of, shall rest with the Manager or his/her representative.
- ❑ A three-day stock of food and supplies is on hand at all times. Re-supply may be accomplished by phoning the authorized vendors, or if there is a problem with delivery, other nearby home office will provide this unit with necessary food and supply items.
- ❑ Instruction in emergency procedures will be provided for employees in routine training sessions.

EMERGENCY SUPPLIES

The stock at the Titus County kitchen will be kept as part of the general inventory. This inventory will be rotated into the general inventory and used every three months. Naturally, the emergency stock would have to be replaced at that time. Monthly inventory of these products will be taken to assure their availability at all times.

CONTINGENCY PLANS

SAMPLE EMERGENCY MENU FOR LOSS ELECTRICITY

This menu assumes that the meat slicer has been wired to the emergency circuit. Most gas and steam equipment would be inoperable as these items are usually electrically controlled.

BREAKFAST

Fruit or Juice
Dry Cereal
1 oz. Cheese or
Peanut Butter
Bread or Prepared Breakfast Pastry
Milk

LUNCH

Lunch Meat Sandwiches
Cold Vegetable
Fresh Fruit
Cold Beverage
Cookies

DINNER

Sliced Turkey or Turkey Ham w/lettuce & vegetable garnishes
Bread or Rolls
Margarine or Condiment
Salad w/Dressing
Fruit or Prepared Dessert
Beverage

CONTINGENCY PLANS

SAMPLE EMERGENCY MENU FOR LOSS OF ELECTRICITY

This menu assumes that there is power to operate the steam equipment.

BREAKFAST

Fruit Juice or Canned Fruit
Hard Boiled Eggs (in steam kettle)
Cold Cereal
Bread and Margarine
Cold Milk

LUNCH

Lunch Meat or Cheese Sandwiches
Tossed Salad with Dressing
Fruit
Punch
Cookies

DINNER

Pasta Casserole
Hot Vegetable
Fruit
Milk
2 Cookies

CONTINGENCY PLANS

SAMPLE EMERGENCY MENU FOR LOSS OF WATER OR POWER

Food would be served on disposable service ware, as hot water would be unavailable for dishwashing.

BREAKFAST

Fruit or Juice
Dry Cereal
Bread or Prepared Breakfast Pastry
Margarine
Milk

LUNCH

Tuna Salad or Peanut Butter Sandwich
Chips
Canned Fruit or Prepared Dessert
Fruit Juice or Punch

DINNER

Sliced Meat and/or Cheese Plate
Marinated Canned Vegetable Salad
Canned Pudding or Prepared Dessert
Bread or Rolls
Margarine
Milk

TRANSITION PLAN

Because Five Star Correctional Services is the current Food Service Provider for Titus County, a formal transition plan will not be necessary. However, if there are any changes to the current program the County wishes to make, we will be happy to discuss it with the Administration.

FUTURE TRANSITIONS

In addressing future transitions, frequent communications between Titus County and Five Star Correctional Services will be crucial for smooth, problem-free transitions. Any transition, whether it is in locations, staff, suppliers, menus, or pricing will always be discussed at length between Titus County and Five Star Correctional Services before any change is implemented.

CONCLUSION

Five Star Correctional Services hopes that you have seen in our proposal a myriad of reasons why you should choose us as your Food Service provider again. We are sure that our team of professionals will continue to meet and exceed all of your needs and expectations.

Five Star Correctional Services can offer you many benefits. Here are just a few:

- ❑ Our company officers have more than 60 years of collective experience in industrial food service operations.
- ❑ We are a Dallas-based company with the ability to address the County's needs in a timely manner.
- ❑ Our Management Team is available 24 hours a day, seven days a week, 365 days a year. We are never more than a phone call away.
- ❑ We will not sub-contract out any services pertaining to the operation of the service outlined in proposal.
- ❑ We will be responsible for all taxes, licenses, permits, insurance, and other expenses pertaining to this operation and will comply with all laws, ordinances, rules, and regulations of Federal, State, County, and City Health Offices.
- ❑ We will provide a comprehensive contingency plan for production and delivery of meals.
- ❑ We will purchase and maintain the required insurance coverage and bonds during the term of the contract.
- ❑ All Five Star employees will be held to the highest standards both in appearance and professionalism.
- ❑ We will prepare and serve the most wholesome and delicious meals available for your money using high quality ingredients and time-tested recipes.

**WE LOOK FORWARD TO
CONTINUING TO DO BUSINESS WITH
TITUS COUNTY**

APPENDIX

All information and data contained in the Proposal shall be considered confidential with the exceptions of the Bid Price section. Titus County shall not use this Proposal for anything other than evaluations of the material contained within. It shall be neither disclosed nor duplicated unless the contract for which this Proposal is submitted is awarded to Five Star Correctional Services, Inc. Only then shall Titus County have the right to disclose or duplicate this Proposal to the extent that it sees fit.

TITUS COUNTY
 Cost of Meals for Jail
 26-Sep-22

TIME PERIOD	TYPE OF MEAL SERVED	NUMBER OF MEALS SERVED	CURRENT RATE	NEW BID RATE	ANNUAL ESTIMATED INCREASE
7-21/27-2022	Breakfast	983	1.71	1.90	
	Lunch	983	1.71	1.90	
	Dinner	1151	1.71	1.90	
	Officer	16	1.71	1.90	
	Trustee	176	1.991	2.10	
	Medical Snacks	13	0.73	0.76	
COST OF MEALS FOR ONE WEEK			\$ 5,717.34	\$ 6,332.18	10.754%
ESTIMATED ANNUAL COST			\$ 297,301.68	\$ 329,273.36	\$ 31,971.68

The number of meals served fluctuates based on the number of local inmates, federal inmates and out-of-county inmates.

Please see attached for the Bid's for the Jail Kitchen. Sheriff requests that we stay with Five Star.

Have a blessed day,

Amy ☺

Titus County Sheriff's Office
Amy Johnson, Admin. Asst.
304 S Van Buren
Mt. Pleasant, TX 75455
903-572-6641 ext. 5612
903-577-8038 (fax)
ajohnson@co.titus.tx.us

From: TCSO@co.titus.tx.us [mailto:TCSO@co.titus.tx.us]

Sent: Tuesday, August 30, 2022 1:29 PM

To: ajohnson@co.titus.tx.us

Subject: Message from KMBT_C452