

NOTICE TO INMATES

Changes to the Food Service Program Master Menu

Effective August 16th the Department's Food Service Program Master Menu will be changing to provide new products, more variety, new recipes and removing unpopular items.

Below is a summary of these changes:

- Added fresh fruit to the menu 3 times a week at breakfast
- Added a beef patty (without soy/TVP) meal to the menu 1 time per week at dinner
- Developed a new recipe for Oven Fried Chicken Leg Quarters
- Removed the Meaty Spanish Rice meal from the menu
- Removed the Texas Hash meal from the menu

Other changes include modifying recipes and moving lunch and dinner meals to different days to provide more variety and to provide a more "heart healthy" menu.

The new menus will be posted for inmates to view approximately 10 days prior to implementation.