

TAMMS CORRECTIONAL CENTER

WARDEN'S BULLETIN NO. 99-88

DATE: June 30, 1999
TO: ALL STAFF/INMATES
SUBJECT: CONTROLLED FEEDING STATUS (Meal Loaf)

In order to maintain the safety and security of the institution, and to encourage acceptable behavior from inmates, we will implement a controlled feeding status program beginning on July 1, 1999. Controlled feeding status consists of a combination of food items used in regular meals, using standard portions, prepared in a single loaf form for breakfast, lunch and dinner.

Inmates who display inappropriate behavior such as throwing food items or utensils, containers, trays, failure to return or properly dispose of uneaten food, drink items, serving utensils containers or trays, obstruction or prevention of the closure of food passage, spitting, throwing, making weapons, or improper disposal of human waste discharge or fluids MAY be placed on controlled feeding status (Meal Loaf).

The first Placement on controlled feeding status will be for 72 hours beginning with the first meal after the inappropriate behavior has occurred, and ending with the same meal at the 72 hour period. Any incident occurring while an inmate is on controlled feeding status MAY result in an extension or reinstatement of controlled feeding status. Any future occurrence of inappropriate behavior may result in a six-day placement on controlled feeding status. At the end of each six days, a regular, medical, or religious diet will be served for 24 hours. Inmates shall be provided the meal loaf and access to water. No other food or liquid items shall be provided.

This procedure will become effective July 1, 1999.


George C. Welborn, Warden

xc:	Assistant Warden Hinsley	Lieutenants	Librarian
	Assistant Warden Rouse	Audit Liaison	Personnel
	Superintendent Williams	AAII	Executive I
	Major Riley	MSU Armory	Mail Room
	Department Heads	C-Max Armory	Union
	Captains	Paralegal	Bulletin Book

CMax Meal loaf Handling and Serving Procedures

Remove from oven and cool in loaf pans. When cool, wrap individual loaves tightly in foil and date with that day's date. Place in 8/10" steamtable pan and cover with lid. Place in freezer. Any meal loaf not used in 21 days of date should be discarded.

To serve, remove from freezer and place in convection oven with foil covering. Reheat for 1 to 1 ½ hrs at 300 degrees on steam convection. Loaf must reach 165 degrees internal temperature. Be certain to check temperature in several places in the loaf to prevent cold spots. When short notice is received the microwave oven can be used for reheating. Be sure to remove foil and check for internal (165 degree) temperature. Loaf should be rewrapped in foil after heated.

Loaves should be placed in preheated delivery cart for transport to the pods.

To serve the meal loaf, remove from cart and deliver to appropriate inmate. At cell door remove foil and place filter paper covered bottom on food pass-through.