

SAN QUENTIN STATE PRISON
MEN'S ADVISORY COUNCIL
C/O ASSOCIATE WARDEN, GENERAL POPULATION DIVISION
SAN QUENTIN, CA 94974

DATE: March 26, 2015

FROM: MEN'S ADVISORY COUNCIL (MAC)

TO: FOOD SERVICES

RE: *Tentative Meeting with Food Service Staff Minutes*

In attendance:

R. Mearse, CFM II; M. Flaherty, ACFM

S. Johnson, MAC Chairman; J. Lewis, MAC Vice-Chairman; Walker, MAC H-Unit Chairman; W. Watson, MAC H-Unit Food Service Chairman; M. Nguyen, MAC Secretary(A)

The meeting was called in order at approximately at 1:03 pm.

1303 hours:

1. Diet Mandate: The lack of daily nutritional and calorie requirements.

Johnson: Do we get enough citric to our diet?

Flaherty: Calorie intake is not based on daily intake, it is weekly for CDCR. The Department Food Administration (DFA) ensures that, although, I do know that you are above the required calorie intake. As far as citric acid, most of the products that we purchase are vitamin fortified (i.e. Kool-Aid, Dry milk packets and the PIA juices are high in Vitamin C and other nutrients). The juices made from acidic fruits will be higher, Cranberry Apple and Pineapple Orange.

2. Sanitation: A. Violation of Health and Safety Standard Title 15 Section 3052. Lack of cleaning supplies for maintaining a healthy and sanitary kitchen. No paper towels or hand soap available for kitchen workers at sink stations or in rest room. Scullery workers are not being supplied with the proper cleaning supplies: water hose, pot and pan soap, gloves, mop buckets, or floor squeegees. There are no clean towel program of maintaining a high health and safety standard in Facility A and B.

Flaherty: There is no lack of cleaning material; we have the product and plenty of it. Watson: We've been waiting for a year for the cleaning rags. I have had to walk the towels to the laundry to try to exchange it and get it washed. We need to find a better system.

Flaherty: We have purchased cleaning rags and are waiting for the vendor to ship them.

Watson: The workers going to have to clean it themselves?

Flaherty: Once the towels arrive, we will ensure that a policy is in place to have them laundered.

Walker: What about the sink hand soap?

Flaherty: There are 3 different styles of hand soap dispensers. There are 2 we don't use no more. We put in a work order to remove the old ones and they removed all of them accidentally. We put in an order for replacement.

Walker: What about the water hose?

Flaherty: Not having it because of three reasons: 1. Not National Safety Federation approved. 2. Water waste. 3. Deteriorating the floor tile.

Walker: What about the gloves and mop buckets?

Flaherty: I was not informed in time of being out, as soon as I was informed, replacement gloves were purchased. We are waiting for arrival from the vendor. There are plenty of mop buckets, matter of fact, we have too many. Squeegees are purchased by the warehouse when we are short; we request more from the warehouse.

Walker: What about latex gloves?

Flaherty: Not food service approved to use. They are medical examination gloves.

Flaherty: Porters use the black ones, Neoprene gloves.

B. Since the removal of the Back Dock steam hose, tray racks, trash cans, and other essential equipments are not being properly cleaned and sanitized.

Flaherty: The steam hose on the back dock was removed because it was unsafe for staff and inmates. We have the necessary supplies to clean all racks, tray racks, trash cans, as stated previously. We have gong brushes, and most important, the soap that is purchased is cold water soap, using hot water renders it useless.

C. Scullery machines are not being properly and consistently cleaned and maintained.

Walker: This is an H-Unit problem.

Watson: The staff and inmates were blaming each other. The way its cleaned gets build up and filtered it in the water and the trays come out greasy.

Flaherty: We have all the necessary supplies to ensure that this is completed.

Watson: They don't reach.

Flaherty: There are some things that I cannot purchase because of security concerns. We have gong brushes, scullery machine acid that is to be used twice a week, once on the AM shift and once on the PM shift. That will ensure all internal components of the machine are clean and remove and scale. The machine must be broken down after each use to clean the traps, tanks, and doors.

Watson: Do you train the inmates for that?

Flaherty: Staff shall be trained on the cleaning and maintenance and the staff shall then train the inmate workers.

Watson: They don't do that.

Flaherty: We are going to have to work on that.

3. Birds: There are atleast 3 pigeons still in the North Dining Hall leaving bird droppings on tables and flying throughout the North Dining Hall. This issue has been brought up to the attention of food service managers and administration on numerous occasions with negative results.

Flaherty: I'm going to say it hasn't met with negative results. Every time that there are birds present in the kitchen, Plant Operations is contracted to have them removed. It continually happens because staff and custody continue to leave doors wide open allowing them to enter. We are continually working with staff to ensure the doors are closed when not in use.

4. Food Prep.: There are concerns that the turkey bacon and other similar precooked foods are being rushed and served "Under Baked." Similar discoveries of undercooked pancakes are being served to inmates. This poses a serious health and safety concern and must be corrected immediately.

Flaherty: It's a precooked product and all we have to do is warm it up. I have guys complain it's too crispy or too soft. It's a new product and we'll try to get it a nice medium on it.

Flaherty: As far as the pancakes, we switched it a little bit. When you make the batter too soon, it doesn't rise. They make one batch the day before and then make it as they go. For the color, they have to wait for the grill to heat up.

Johnson: Inmates are being rushed to cook it.

Flaherty: I'm going to have to come in a Saturday to check it out.

5. Inmate injuries: Inmates are being made to clean high areas without proper training and equipment.

Flaherty: We have the equipment. We have ladders and gloves. I don't know if it's the staffs or inmates being lazy, but we have the equipment.

Lewis: You have a guy getting different orders to go up and clean and he can't really refuse the order. Can he go to someone to tell them he don't feel safe doing it?

Flaherty: They can clearly say that they don't feel comfortable to do it and not trained for this. We have the proper equipment to do this?

Flaherty: Training will be provided to all workers to ensure that they are aware of what needs to be completed. Training shall be provided by all staff and supervisors to inmate workers.

1:33 pm Mr. Mearse came in.

6. Rights and Respect: Inmate workers are being verbally disrespected by free cook supervisors and threatened of termination if they respond back in like manner.

Mearse: When a new supervisor comes in, they do things certain ways. Different personality does come out from supervisors just like inmates.

Mearse: If it's that bad, let me know. Like we communicate with Sam and find out what happened and we can sit down.

Watson: Inmates were getting fired for not wearing a server's hat.

Mearse: Anyone coming inside the unit has to wear a hat. Supervisors can send them back, but they can't fire them. It doesn't work like that.

Mearse: Because of the ACA, we are trying to make things better.

7. Lunch: Inconsistent items in bag lunches, unlike "Box" lunches.

Flaherty: This was address yesterday between us. We had a problem to get the stuff and we have to make adjustments.

Mearse: We go through the menu to see what we are going to serve.

8. Vegetarian Diet: Six days of beans when CDCR provides a lacto-ovo Alternate Entrée consisting of beans, nuts, eggs, and dairy products (Grill cheese). No consistency with the Halal meals and menu.

Johnson: You guys just fixed that yesterday.

Flaherty: We currently just received the delivery.

Mearse: The Halal had a banquet and used more than that was anticipated, so we had to improvise.

9. Holiday Meals: Appropriate meal was not served on MLK day in accordance with the basic established Holiday Meals' Standardized Menu.

Johnson: We had enchilada for MLK. Inmates hit the roof.

Mearse: What is a holiday meal on the outside?

Lewis: If we can't get chicken on the bone once a year on MLK day, inmates are going to hit the fan.

Meares: I understand that.

Flaherty: We thought we had an appropriate item.

Open Forum

Watson: Trash can are not being cleaned in H-Unit.

Mearse: They don't clean it at the end of the shift?

Walker: The supervisor not doing it.

Mearse: We are going to have to talk to the supervisor.

Johnson: Why are they feeding at 5:30 pm in WB?

Mearse: I thought because of the modified program of the training.

Flaherty: We were wondering why.

Johnson: Okay, we are going to get into it.

Johnson: Any new items?

Mearse: We got donuts. Jelly filled donuts.
Flaherty: Raspberry filled.

Meeting ended at 1:55 pm.

Respectfully Submitted,

M. Nguyen
M. Nguyen, AS-8325
MAC Secretary (A)

S. Johnson Sr.
S. Johnson Sr., H-20162
MAC Executive Chairman

M. Flaherty
M. Flaherty
ACFM

R. Mearse
R. Mearse
CFM II

THANK YOU. ASPECTS ARE
BEING LOOKED INTO

APPROVED / DISAPPROVED

APPROVED / DISAPPROVED

CC: File