Protocol for Kosher/Halal Menu Preparation and Serving

All utensils to include, cutting boards, knives, ovens, and/or microwaves must be dedicated for Kosher/Halal use only and stored in a separate area.

Vegetable Preparation

A new cutting board and knife dedicated to kosher/halal vegetable (and fruit) preparation is used and maintained in a secure and separate area from all other kitchen utensils.

The preparation area will be a specifically designated area and will be covered with either two layers of foil or coated butcher paper.

Vegetable preparation may be done by designated, properly trained food service personnel.

Salad Mix

The salad mix will be a triple-washed commercially prepared mix. Triple-washed salad mixes are considered to be kosher/halal and many commercially packaged salad mixes are marked as kosher with an approved certifying symbol.

The proper amount of salad is placed in a Styrofoam bowl, using an appropriately gloved hand, and the bowl is covered with plastic wrap.

Fruit

Whole fruits of the appropriate serving size will be provided as specified on the menu. Any cut fruit, e.g., grapefruit, will be cut using the dedicated knife and cutting board used for vegetable preparation.

Bread

All bread will be kosher parve. Alternatives for breakfast may include kosher bagels. Matzo or other kosher parve bread products such as buns and tortilla wraps, may be used as needed. All bread servings that are not individually pre-packaged from the manufacturer, will be either wrapped in plastic wrap or placed into a plastic bag for serving. i.e., Kosher tortilla wraps, sliced bread purchased in loafs, bagels in bulk, etc.).

Milk

All unflavored fluid milk from government inspected dairies in the US is considered kosher by the Orthodox Union and does not require a kosher/halal certifying symbol. While there is another recognized kosher standard for milk within the Jewish community (e.g., Cholov Yisroel), it is not practical in a correctional setting. Kosher/Halal milk will be served in

dedicated containers, never for any other purpose prior, or poured directly from a new bladder of milk into a styrofoam cup, using an appropriately gloved hand. A lid will then be placed on the cup or covered in plastic wrap.

Beverages

Kosher /halal fruit juice is available in individual serving containers. If a bulk kosher/halal fruit punch mix is used, the single serving amount is placed in a condiment cup with lid and placed on the tray for the recipient to mix with water.

Eating utensils

Appropriate eating utensils may be commercially prepackaged with napkin, salt and pepper or individual components may be used. All trays, bowls, or food containers will be single use and disposable.

Margarine

All margarine will be labeled kosher-parve. To avoid any confusion, margarine labeled kosher-dairy will not be utilized as a part of the kosher menu.

Condiments

All condiments will be either prepackaged or individually packaged from dedicated Kosher/Halal condiment containers and have the appropriate kosher certifying symbols.

Meal Preparation and Serving

Breakfast

- Breakfast trays are assembled the previous day.
- All menu items are placed on a disposable Styrofoam tray. Any cut fruit, e.g., grapefruit, is covered with plastic wrap and placed on the tray. The tray is then covered with plastic wrap and stored in the kosher area of the cooler on a designated rack.
- The rack of trays will be taken to the serving area for distribution at serving time.

Lunch

Cold tray

- All Kosher/Halal recipients will receive one certified prepackaged cold lunch meal, to include one Styrofoam cup.
- Trays are stored on the designated rack in the cooler until serving time.

Dinner

The dinner cold trays are handled in the same manner as the lunch trays.

Hot tray

Method #1 for individual or small number of kosher/halal meals:

Microwave: The prepackaged meal is heated in the microwave oven according to package instructions. Cooking time will be as instructed on the prepackaged meal. The heated meal then placed on a disposable Styrofoam tray and given to the inmate.

Method #2 for larger number of kosher/halal meals:

For larger numbers of meals that need to be heated at the same time, the meals can be heated in a steamer or in an oven. All meals heated in the steamer will be meat meals. Meals will be placed on racks that will allow circulation around all meals to heat them uniformly. The heated meal is then placed on a disposable Styrofoam tray and given to the inmate along with the prepackaged cold food items.

A combination of methods #1 and #2 may be used as required by food service staff.

All unopened prepackaged meals will be returned to food service staff.

Note: During winter months, kosher meals will be heated and served prior to sundown on Fridays and prior to sundown before a religious work proscription holiday.

Shabbat Meals

All Saturday meals will be cold. No cooking or heating of food is permitted.

Method #1: If a small number of kosher meals are being prepared, all Saturday meal trays can be prepared on Friday and stored in the cooler until served.

Method #2: For a larger number of kosher meals, the breakfast trays are prepared on Friday and stored in the cooler until served. The lunch and dinner cold trays are assembled like the cold trays provided for the daily lunch and dinner meals.

Other

Breakfast sack meals will be made by using the Saturday lunch or dinner menu.

Medically required PM snacks for diabetics on the kosher/halal diet will be prepared with kosher/halal items.

During Passover, all prepackaged dinners will be “kosher for Passover” and have the appropriate kosher for Passover certifying symbol.

All meals will be served and eaten in a designated dining area except for breakfast sack meals, which may be eaten in another designated area such as individual housing units.

Halal diet meals will be prepared using this protocol with the following exceptions:

- Hot meals may be served on the Sabbath (Saturday).
- Kosher for Passover restrictions do not apply to the Halal diet.
- During the observance of Ramadan, which requires fasting during daylight hours, Halal meals will be provided to inmates before dawn and after sunset.