

FOOD SERVICE NEWSLETTER

FOOD SERVICE — MORE THAN JUST MEALS

A Note from the Administrator

Each day, our teams from 11 facilities prepare meals for over 13,000 individuals across Washington. That's no small task, and it speaks to the strength, professionalism, and persistence of the people who show up, shift after shift, to make it happen. Whether you're managing inventory, helping to lead a team, in the trenches cooking, or jumping in to cover where needed, thank you.

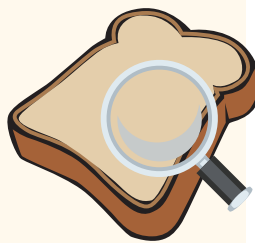
Food service is more than just meals, it's a system that supports health, safety, and meaningful structure where you live. It's also a place where real job skills are being built. If you're interested in working in the food service department, where you can learn food safety, sanitation, teamwork, and general job readiness, please send your name and DOC number on a kite to the local kitchen and Jobs department. If there's an opening and you meet the criteria, you will be interviewed and hired as allowed.

We value people who want to contribute. There's important work being done in our kitchens every day, and there's room for more, and for you to be a part of it.



FRESHNESS FIRST: BREAD & TORTILLAS UNDER REVIEW

We've received consistent reports about issues with the freshness of bread and tortillas at several sites. In response, we're taking a closer look at shelf-life expectations, handling and internal storage practices. We're also reinforcing expectations with suppliers and using your direct feedback to guide those conversations.



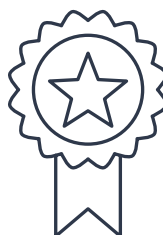
We have found a NEW, better tortilla for you! We ran a pilot test at WSP and everyone loved it. You should be seeing the new Sky Ranch tortilla at your facility in the coming months.

Keep submitting your observations. They're not just complaints, they are data points that help us improve quality statewide.

QUALITY SNAPSHOT: WHAT WE ARE MONITORING

This quarter's quality assurance focus includes areas Food Service workers can help with:

- **FIFO Rotation:** "First in, first out" isn't just good practice—it's essential for controlling cost and limiting spoilage. If you see that product is not getting rotated point it out to your supervisor and let them know so it can be addressed.
- **Bulk Labeling:** Make sure every opened or transferred product is dated and clearly labeled.



You have probably heard this before, but attention to these details helps avoid bigger problems down the road. And many of you are doing this well already,

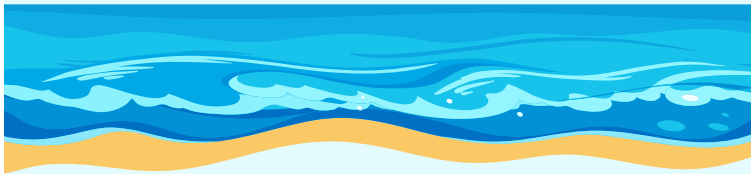
Thank you!

NUTRITION CORNER: SUMMER FOCUS ON HYDRATION

As warmer months set in, we are reminding staff and incarcerated workers alike to prioritize hydration, especially those working near hot equipment or on outdoor assignments. Your local facility will likely be adjusting seasonal produce offerings to include more hydrating foods like melon and cucumbers.



PLEASE REMEMBER TO MAKE SURE WATER CONSUMPTION IS PART OF YOUR SAFE ROUTINE.



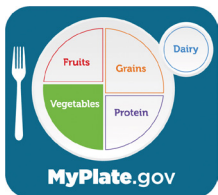
Also in progress: We are reviewing several reduced-sodium seasoning options that could offer a better flavor profile without compromising heart health goals.

FALL MENU CHANGES: LESS SEAFOOD, MORE FAVORITES



Looking ahead, we are planning a full menu revision for rollout in September or October. Based on feedback and consumption trends, we will be reducing seafood offerings by about 50%. These will be replaced with items that have consistently rated higher in popularity and satisfaction, while still meeting our nutritional guidelines.

VARY YOUR VEGGIES



The vegetable group is an important part of our day. Did you know that vegetables are organized into 5 subgroups based on nutrients that we need to eat throughout the week? The subgroups are dark green, red and orange, beans/peas/lentils, starchy, and other vegetables.



Focus on Dark Green

The dark green subgroup includes broccoli and leafy greens like romaine, kale, spinach, arugula, and collard greens. Greens are rich in antioxidants, B vitamins, vitamin K, and fiber. Despite their color, green peas and green beans don't belong to this subgroup.

FOOD SERVICE TRIVIA

We serve over 13,000 people a day; that's nearly 13 million meals per year across the department.

Here are a few fun food facts to round out the shift:

Most requested comfort food last year? Meatloaf

The world's largest tortilla weighed over 300 pounds. Ours are lighter, but we go through thousands a week!

If you stacked every slice of bread we use in one week, it would stretch taller than the Seattle Space Needle!

Got a great fact, kitchen joke, or team photo? Send it in, we will include it in the next issue.

Thanks again for your daily work. Whether you have been with us for years or just settling in, what you do matters—and it's noticed!