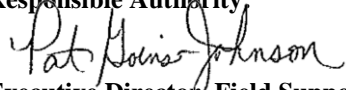



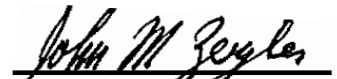
## Executive Directive



<b>Title:</b> Special Meal Management Service	<b>Executive Directive Number:</b> <b>OPS.110.0018</b> <b>Rescission Notice</b>
<b>Related MD Statute/Regulations:</b> 12.02.24; Dietary Reference Intakes; Food and Nutrition Board; National Academy of Sciences; and National Research Council	<b>Supersedes:</b> DOC.110.0018 dated November 30, 2010; DPDS.110.0005 dated 07/09/11
<b>Related ACA Standards:</b> 4-4264; 4-4318-4-4320; 4-4517; 4-ALDF-2A-51 and 58; 4-ALDF-4a-06, 09, 10 and 18	<b>Responsible Authority:</b>  Executive Director, Field Support Services
<b>Related MCCA Standards:</b> .03A, .03B, .03F, and .03G	<b>Effective Date:</b> December 06, 2016 <b>Number of Pages:</b> 2



**Stephen T. Moyer**  
Secretary



**J. Michael Zeigler**  
Deputy Secretary  
for Operations

### **.01 Purpose.**

This directive rescinds policy and procedure for the use of a special management meal at Department of Public Safety and Correctional Services (Department) correctional and detention facilities for inmates displaying disruptive behavior.

### **.02 Scope.**

This directive applies to all Department correctional and detention facilities.

### **.03 Policy.**

A managing official shall ensure that a special management meal is not used as part of actions to address inmates or detainees displaying disruptive behavior.

### **.04 Definitions.**

A. In this directive, the following terms have the meanings indicated.

B. Terms Defined.

- (1) "Disruptive behavior" means that an inmate is misusing food, food, utensils, or body waste; or tampering with equipment or food service equipment in a manner that is hazardous to the inmate, staff, or another inmate.
- (2) "Inmate" has the meaning stated under Correctional Services Article, §1-101, Annotated Code of Maryland and includes a detainee.

**.05 Responsibility.**

- A. A managing official shall ensure that food described in Attachment A of this directive (formerly Appendix 2 to DOC.110.0018) is NOT used in connection with addressing an inmate displaying disruptive behavior.

**.06 Attachment(s)/Links.**

- A. SPECIAL MANAGEMENT MEAL RECIPE (Old Appendix 2 to DOC.110.0018).

**.07History.**

- A. This directive rescinds directives DOC.110.0018 dated 11/30/2010 and DPDS.110.0005 dated 07/09/11 and the respective attachments addressing special management meal service.
- B. This directive supersedes provisions of any other prior existing Department or unit communication with which it may be in conflict.

**.08 Correctional Facility Distribution Codes.**

- A

Maryland Division of Correction  
SPECIAL MANAGEMENT MEAL RECIPE

A. A managing official shall ensure that an inmate or detainee who is placed on the special management feeding procedure is provided a meal three times a day. Dietary manager shall ensure that each meal is prepared WITHOUT DEVIATION from the recipe below.

B. Only staff shall prepare and serve the special management meal.

C. When correctly prepared, each special management meal contains 940 calories, for a total of 2820 calories per day.

D. Recipe for the special management meal:

**INGREDIENTS**

- (1) Six slices Whole Wheat Bread, finely chopped.
- (2) Four ounces Imitation Cheese, finely grated.
- (3) Four ounces Raw Carrots, finely grated.
- (4) Twelve ounces Spinach, canned, drained.
- (5) Four ounces seedless Raisins.
- (6) Two cups, Great Northern Beans, cooked and drained.
- (7) Four tablespoons Vegetable Oil.
- (8) Six ounces Tomato Paste.
- (9) Eight ounces Milk, powdered nonfat/skim instant/dried.
- (10) Six ounces Potato Flakes dehydrated.

**PREPARATION**

The above mixture shall be divided into three (3) loaves, providing one (1) loaf per meal.

Mix all the ingredients together in a 12 quart stainless steel mixing bowl, ensuring that all wet items are drained. Ingredients may be kneaded with hands (wearing plastic gloves) or mixed with a spoon. The mixture should be stiff and just moist enough to spread. Form loaf in glazed bread pan. It is suggested the loaf pan be placed in the oven on a sheet pan containing water to help keep the bottom of the loaf from burning. Bake at 325 degrees in a convection oven for approximately 45 minutes, until each loaf reaches an internal temperature of 155 degrees. The loaf will start to pull away from the sides of the bread pan when baking is completed.