

NASCA Award Summary

This program involves two State of Michigan departments, Department of Corrections and Family Independence Agency, working together to provide needed food service to a youth detention center administered by the Family Independence Agency.

The planning for this project started approximately November 1, 1999.

This program was created out of need for food services to be provided at an inter-city holding center for delinquent youth awaiting placement. The center is without a kitchen to prepare meals. The Request for Proposal process was used in the past to obtain this service with few responses from vendors. Since the account is not large, it was hard to get companies interested in bidding for this service. The center has had the same food service contractor for 5 years and the service provided has been poor and the costs high. The center experienced ongoing late delivery of meals, no consistency in quality and appearance of entrée's, out-dated and moldy food products, special diets not being met and unsafe food handling practices.

In looking at other options for food service, it seemed that having a close by State prison provide prepared meals would be an excellent opportunity for both departments.

Linda Cummings approached the Department of Corrections, DOC, to inquire if they would consider providing this service.

The center staff and Gatha Mcellan, Director of Food Services for the Department of Corrections, and prison food service staff met at the center to discuss the center's needs. The prison staff toured the center and reviewed the center's menu. The center and the prison both receive Child Nutrition Program funding and therefore must meet the same nutritional standards that are required for this federal funding. The prison menu with minor modifications such as adding additional milk could therefore be used for the center.

The next step was for the youth detention center staff to do a site visit of the prison kitchen and a meeting was held to iron out details about the service. The prison will prepare 3 meals a day, 2 of meals will be delivered hot. The breakfast meal will be provided with the prior day dinner meal - ready to heat up and serve. Meal transport details were then worked out - the prison will use one of the center's transport vans after removing seats to make room for food carts. Service and maintenance of the van will be the responsibility of the center. The

van is parked at the prison and prison food service staff load the food in the van and deliver the food to the center.

The DOC Sanitation and the Operational Manager from the prison inspected the food storage areas and food serving area in the center and made recommendations to ensure safe food service. These recommendations included adding additional shelving, repairing tile on storeroom floor, moving an icemaker to safer location, upgrading the freezer, adding an additional handwashing sink and purchasing new serving utensils. Staff from the prison assisted the center in making some of the needed repairs.

An agreement was written and signed by the Departments. The prison began delivering meals to the Center on January 1, 2000.

Ongoing site visits/consultation is done by the prison food service director and the prison staff have helped serve the youth meals from time to time.

A buyer sending out a RFP for food service would not usually consider a prison as a food service provider. Other state departments are not usually considered as a source that could provide this sort of service.

The start up costs for this program was approximately \$14,000.00 for meal transport equipment. Some additional supervisor staff was necessary at the prison. The current staff at the prison worked out a rotating schedule of overtime to accommodate the staffing needs. The only other expenditure is the maintenance cost of the van, which is a state owned vehicle.

The programs annual cost is approximately \$278,130.00. The Department of Corrections charges the center \$7.62 per day per resident. This cost covers all food prepared for the center and all labor costs incurred by the prison.

The following equipment is used: A fully equipped kitchen at the prison, food storage and serving equipment at the center, food transport equipment and a van.

This program has all pros. It is a win - win situation for both Departments. The prison takes pride in the quality of food it prepares, understands the problems and issues of providing food service in an institutional setting. Both Departments will benefit from the cost savings. The Family Independence Agency will save \$47,362.00 during the first 6 months utilizing this service and the Department of Corrections will have the ability to purchase a new piece of needed kitchen equipment. The center no longer has to spend time on food service problems and a vendor who was not performing. There has been a tremendous improvement in food quality and special diet needs are being met. The kids at the center love the food and complaints have stopped.

In order for this program to be successful, a high quality food service program with high standards and dedicated staff must already exist in the prison. The highest level administration in each department must be committed to this effort and the State departments have to work together to meet existing needs. Some agencies might not be able to get past the thought of a facility providing them food service.

**STATE OF MICHIGAN
JOHN ENGLER, GOVERNOR
FAMILY INDEPENDENCE AGENCY
DOUGLAS HOWARD, DIRECTOR**

25 May 2000

TO: Linda Cumings
Office of Purchasing

FROM: Gwendolyn Esco
Burton Youth Reception Center

SUBJECT: Per Your Request

1. Description of the program and relative significance to the improvement of operation and/or efficiency of state government.

The comparison of services from a private organization and a state facility is a welcomed improvement. The significance in presentation and efficiency are numerous - partial list; Menus - are balanced and in accordance with the National School Lunch Program and the National Nutritional guidelines for young adults, the food preparation (not over cooked or grease filled constantly meeting standards. Delivery - Ryan Correctional understands the importance of timelines of a program - mealtime is a part of the program. Two daily deliveries provides Burton Center with the flexibility of the breakfast meal to be prepared early if needed. Services/Response factors - Ryan Correctional have been very responsive to our needs.

2. Calculation of actual savings in the short term and/or long term.

During the last four months of the private contract the monthly invoices were averaging \$30,234 the food preparations, quality and service were below minimum standards. The current state government contract cost, over four months averages , \$21,000 - along with high caliber of service and food quality good service and high food quality. Saving could

- increase over a long term, based on the unit cost and population of our residents.
3. Quantitative benefits realized by service recipients, taxpayers, agencies and/or state facilities.

The guidelines of the National School Lunch Program, the National Nutritional guidelines and the Department of Health provide in detail sets required requirements and standards. When these factors are followed the service recipients, our consumers the residents needs are met. The reduction in unit cost, and the use of current employees benefits the taxpayers, agencies and the involved state facilities.

4. Relevancy of use by other state, local and federal governments.

When contracting with a state, local and/or federal government units, cost should be at a minimum due to the reduced overhead cost associated with the product and services, regulations and detail contractual guidelines.