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Description of document:	Federal Bureau of Prisons (BOP) Records Describing "Common Fare", Kosher Meals and Halal Meals in Federal Prisons 2008-2022
Requested date:	October 2022
Release date:	10-November-2022
Posted date:	21-November-2022
Source of document:	FOIA/PA Section Office of General Counsel, Room 924 Federal Bureau of Prisons 320 First Street, N.W. Washington, DC 20534 Email: <u>BOP-OGC-EFOIA-S@BOP.GOV</u> <u>Online Electronic FOIA Request Form</u>

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U.S. Department of Justice Federal Bureau of Prisons

> Central Office 320 First St., NW Washington, DC 20534

November 10, 2022

Request Number: 2023-00164

This is in response to the above referenced Freedom of Information Act (FOIA) request for records pertaining to "Common Fare," Kosher meals, and Halal meals. A copy of your request is attached.

In response to your request, staff located 59 pages of responsive records, which were forwarded to this office for a release determination. After careful review, we determined 49 pages are appropriate for release in full and 10 pages are appropriate for release in part. Copies of releasable records are attached.

Pursuant to the FOIA, 5 U.S.C. § 552, records were redacted under the following exemptions: (b)(5), (b)(6), and (b)(7)(C). The Federal Bureau of Prisons (BOP) considered the foreseeable harm standard when reviewing responsive records and applying FOIA exemptions. An explanation of FOIA exemptions is enclosed.

If you have any questions about this response, please feel free to contact the undersigned, this office, or the BOP's FOIA Public Liaison, Mr. Eugene Baime, at: 320 First Street NW, Room 924, Washington, DC 20534; BOP-OGC-EFOIA-S@BOP.GOV; or 202-616-7750 (phone).

Additionally, you may contact the Office of Government Information Services (OGIS) at the National Archives and Records Administration to inquire about the FOIA mediation services they offer. The contact information for OGIS is: Office of Government Information Services, National Archives and Records Administration, 8601 Adelphi Road (OGIS), College Park, MD 20740-6001; ogis@nara.gov; 202-741-5770 (phone); 1-877-684-6448 (toll free); or 202-741-5769 (fax).

If you are not satisfied with my response to this request, you may administratively appeal by writing to the Director, Office of Information Policy (OIP), United States Department of Justice, 441 G Street, NW, 6th Floor, Washington, DC 20530, or you may submit an appeal through OIP's FOIA STAR portal by creating an account following the instructions on OIP's website: <u>https://www.justice.gov/oip/submit-and-track-request-or-appeal</u>. Your appeal must be postmarked or electronically transmitted within 90 days of the date of my response to your request. If you submit your appeal by mail, both the letter and the envelope should be clearly marked "Freedom of Information Act Appeal."

Sincerely,

X. Harne

K. Harne, for Eugene E. Baime, Supervisory Attorney

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Institution:	Fiscal Year:	Quarter:
FCI Anywhere, USA		6955

		Unit of	Units to	Price Per	
Number	Item Description	Issue	Order	Unit	Total
1	Kosher Parve - 14 ounce Fish Fillet Meal consisting of:	EA			\$0.0000
	- 4 ounce-weight Fish Fillet cut from solid muscle fillet block flounder, cod, tilapia: or other white fish				
	flesh fillet (not Breaded)				
	- 2 ounce-weight Tomato Sauce				
	- 4 ounce-weight White Rice				
	- 4 ounce-weight Mature Lima Beans				
2	Kosher Meat - 18 Ounce Beans and Franks Meal consisting of:	EA			\$0.0000
	 4 ounce Beef Franks or Cocktail Franks no artificial colors, 				
	- 8 ounce-weight Vegetarian Beans w/Tomato Sauce				
	- 6 ounce-weight Diced Potatoes				
	- The finished product of the Beef Frank may not contain more than 3.5% of a non-dairy/non-meat				
	binders and extenders or 2% isolated soy protein may be used, but must be shown in the ingredients				
_	statement on the product's label by its common name.				
3	Kosher Meat - 16 ounce Chicken Wing Meal consisting of:	EA			\$0.0000
	-5 ounce weight – Bone-in Chicken Wings				
	- 2 ounce weight – BBQ Sauce				
	- 5 ounce weight – Mashed Potato				
	- 4 ounce weight – Mixed Vegetables				
4	Kosher Meat - 20 Ounce Chicken Cacciatore Meal consisting of:	EA			\$0.0000
	Chicken Cacciatore made from:				
	- 4 ounce-weight Breaded Chicken Nuggets made from chunked and formed white meat, (not from				
	mechanically de-boned meat), Breaded (Combined breading and added ingredients may not exceed				
	35% including no more than 5% soy used as a stabilizer)				
	- 4 ounce-weight Tomato Sauce				
	- 4 ounce-weight Diced Tomatoes				
	- 1/2 ounce-weight Mushrooms				
	- 1/2 ounce-weight diced Onion, Garlic, spices and vegetable oil				
	- 3 ounce-weight Pasta Macaroni				
	- 4 ounce-weight Sliced or Diced Carrots				

Institution:	Fiscal Year:	Quarter:
FCI Anywhere, USA		

Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
5	 Kosher Meat - 20 Ounce Chicken Chow Mein Meal consisting of: Chicken Chow Mein entree made from: 4 ounce-weight Breaded Chicken Nuggets made from chunked and formed white meat (not from mechanically de-boned meat), Breaded (Combined breading and added ingredients may not exceed 35% including no more than 5% soy used as a stabilizer) 6 ounce-weight Gravy thickened w/corn starch 1 ounce-weight Celery, Bell Pepper and Onion 2 ounce-weight Green Beans 3.5 ounce-weight White Rice 3.5 ounce-weight Sweet Peas and Carrots 	EA			\$0.0000
6	 Kosher Meat - 16 Ounce Turkey Cutlet Meal consisting of: 4 ounce-weight Turkey Cutlet made from chunked and formed white meat (not from mechanically deboned meat), Breaded (Combined breading and added ingredients may not exceed 35% including no more than 5% soy used as a stabilizer) 2 ounce-weight Gravy 6 ounce-weight Mashed Potatoes 4 ounce-weight Mixed Vegetables. 	EA			\$0.0000
7	 Kosher Meat - 16 Ounce Meatloaf Meal consisting of: 4 ounce-weight Meatloaf (made with ground beef with not more than: 20% fat; 20% added ingredients) 2 ounce-weight Brown Gravy 6 ounce-weight Mashed Potatoes 4 ounce-weight Mixed Vegetables The finished product of the Meatloaf may not contain more than 3.5% of a non-dairy/non-meat binders and extenders or 2% isolated soy protein may be used, but must be shown in the ingredients statement on the product's label by its common name. 	EA			\$0.0000
8	 Kosher Meat - 15 Ounce Hawaiian Meatballs with Rice Meal consisting of: 4 ounce weight – Cooked Beef Meatballs (made with ground beef with not more than: 20% fat; 20% added ingredients) 2 ounce weight – Sweet Hawaiian Sauce 5 ounce weight – Cooked White Rice 4 ounce weight – Green Beans 	EA			\$0.0000

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Institution:	Fiscal Year:	Quarter:
FCI Anywhere, USA		025

		Unit of	Units to	Price Per	
lumber	Item Description	Issue	Order	Unit	Total
9	 Kosher Meat - 20 Ounce Spaghetti and Meatballs Meal consisting of: 4 ounce-weight cooked Beef Meatballs (made with ground beef with not more than: 20% fat; 20% added ingredients) 5 ounce-weight Spaghetti Pasta 3 ounce-weight Tomato Sauce 8 ounce-weight Sweet Peas The finished product of the Meatball may not contain more than 3.5% of a non-dairy/non-meat binders and extenders or 2% isolated soy protein may be used, but must be shown in the ingredients 	EA			\$0.000
10	statement on the product's label by its common name. Kosher Parve - 16 Ounce Pasta with Vegetable Protein Meat Sauce Meal consisting of:		- <u> </u>	-	\$0.000
	Vegetable Protein Meat Sauce made from: - 0.5 ounce weight – Mushrooms, - 6.5 ounce weight – Pre-Flavored Textured Soy Protein. Pre-flavored to mimic Beef and Italian Sausage. Product to be Vegan. - 5 ounce-weight Cooked Elbow Pasta - 4 ounce-weight Green Beans				U.
11	 Kosher Dairy - 16 Ounce Vegetable Protein Lasagna Meal consisting of: Vegetable Protein Meat Sauce made from: 0.5 ounce weight – Mushrooms, 6.5 ounce weight – Pre-Flavored Textured Soy Protein. Pre-flavored to mimic Beef and Italian Sausage. Product to be Vegan. 5 ounce-weight Cooked Ricotta Cheese Roll-up 4 ounce-weight Green Beans 				\$0.000
12	Kosher Dairy - 7 Ounce Cheese Omelet Meal consisting of: - 3 ounce-weight Plain Egg Omelet - 1 ounce cheese - 3 ounce Potatoes	EA			\$0.000
13	Kosher Dairy - 7 Ounce Spanish Omelet Meal consisting of: - 3 ounce-weight Plain Egg Omelet - 1 ounce Spanish Sauce - 3 ounce Potatoes	EA			\$0.000
14	Kosher Bologna Luncheon Meat (chicken or turkey), Frozen, 4 Ounce multiple slice portion, (Shelf Stable may be 1-4 oz slice) Wrapped in Sealed Plastic. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000

		Unit of	Units to	Price Per	
Number	Item Description	Issue	Order	Unit	Total
	Kosher Tuna, Chunk Light in Water, Individual. 4 - 6 ounce each package. EACH. Tuna can be a product of the U.S. or other foreign country that meets the requirements of 21CFR123.12. Product may contain soy and/or vegetable broth. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
16	Kosher Sardines in Soybean Oil , Individual. 3 to 6 ounce each package . EACH. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
17	Kosher Cereal, Any Type, Any Style, and any grain composition. (CID A-A-20000E, Any Type, Any Class, Any Grain Composition)81 oz to 2 oz individual package. EACH. Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000
18	Kosher Oatmeal, Instant, Plain, Individual Packet. EACH. 1 ounce Package. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
19	Kosher Farina, Instant, Plain, Individual Packet. EACH. 1 ounce Package. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
20	Kosher Bread, Whole Wheat, 1 pound Loaf - 1.5 pound Loaf. Certified Kosher Parve, First ingredient on label must be Whole Wheat Flour, See Delivery Schedule. Specify Loaf size on bid.	LF			\$0.0000
21	Kosher Bread, Whole Wheat, Individually Wrapped. EACH. Certified Kosher Parve. Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the kosher certification hechsher. First ingredient on label must be Whole Wheat Flour.	EA			\$0.0000
22	Kosher Vegetable Juice, 5 to 7 ounce Sealed Pouch or Can . EACH. Certified Kosher Parve. Can must have easy open top. Juice must be tomato based with at least five additional vegetable products in the juice. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
	Kosher Potato Chips, Individual Package . EACH. 1 Ounce Sealed Individual Package, Certified Kosher Parve, See Delivery Schedule. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
24	Kosher Margarine, ½ Ounce Sealed Individual Package. EACH, Refrigerated or Shelf Stable, Certified Kosher Parve. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
	Kosher Dressing, Salad, Mayo Style, Individual Packet. EACH. 9 Gram, Certified Kosher Parve, CID A-A- 20140D, Type II, Style A. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000

		Unit of	Units to	Price Per	
Number	Item Description	Issue	Order	Unit	Total
26	Kosher Dressing, Mayonnaise, Regular, Reduced Fat, Fat Free, or Light. EACH. 9 Gram Packet, Certified Kosher Parve. (CID A-A-20140D, Type I, Style A, B, C, or D). *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
27	Kosher Tartar Sauce, Individual Packet. EACH. 9 Gram Individual Packet, Certified Kosher Parve, CID A-A 20140D, Type III, Style A. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
28	Kosher Tomato Catsup, Individual Packet. EACH. 7 Gram - 9 Gram, Certified Kosher Parve, U.S. Grade A, U.S. Standards for Grades. *Each individual package must be marked with the kosher certification hechsher. Specify packet size on bid. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
29	Kosher Mustard, Prepared, Yellow (Salad Style), Individual Packet. EACH. 4.5 Gram - 9 Gram Packet, Certified Kosher Parve, CID A-A20036C, Type I. *Each individual package must be marked with the kosher certification hechsher. Specify packet size on bid. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
30	Kosher Jelly , Fruit, Standardized, Variety, Apple, Apricot, Cherry, Grape, Orange, Peach, Raspberry or Strawberry. Regular or reduced sugar, U.S. Grade A or equivalent. (CID A-A-20078D), Type II, kind A ,B, F, M, R, S, Y, or AA, Style 1 or 2. Finished product quality a or b. 10 gram individual portion. EACH. Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000
31	Kosher Peanut Butter, Regular, Stabilized, Non-fortified, Individual Packets. EACH5 ounce - 2 ounce Packet, Certified Kosher Parve, CID A-A20328B, Style I, Class A, Texture 1, Type A. Total amount may be adjusted to the next highest case count. Specify packet size on bid. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000
32	Kosher Coffee, Instant, Individual Serving Packet, Each Packets Makes 1 - 8 Ounce Serving When Reconstituted. EACH. Total amount may be adjusted to the next highest case count. Certified Kosher. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000
33	Kosher Fruit Flavored Drink Powder, Individual Serving Packet, Each Packets Makes 1 - 8 Ounce Serving When Reconstituted. EACH. Total amount may be adjusted to the next highest case count. Certified Kosher Parve.	EA			\$0.0000
34	Kosher Instant Milk or Smart Milk, Individual Serving Packet, Each Packets Makes 1 - 8 Ounce Serving When Reconstituted. EACH. Total amount may be adjusted to the next highest case count. Certified Kosher. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000

Institution:	Fiscal Year:	Quarter:
FCI Anywhere, USA		

		Unit of	Units to	Price Per	6
Number	Item Description	Issue	Order	Unit	Total
35	Kosher Milk Substitute/Shelf Stable Milk, Skim or Fat Free, Individual 8 Ounce Serving. EACH. Total amount may be adjusted to the next highest case count. Must be processed under Ultra High Temperatures (UHT). Product can be a plant-based dairy substitute. Certified Kosher. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000
36	Kosher Milk, Fresh, Nonfat, Skim, or Fat Free, Individual 8 Ounce Serving. 1/2 pint. Must be processed under Ultra High Temperatures (UHT). Product can be a plant-based dairy substitute. Certified Kosher. *Each individual package must be marked with the kosher certification hechsher. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
37	Kosher Sugar Substitute, Non-Carbohydrate, Saccharin, Acesulfame K, Aspartame, Sucralose, Neotame, or Rebaudioside A, Granular, Packaged in Envelopes/Packets EACH. Total amount may be adjusted to the next highest case count. Certified Kosher. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000
38	Certified Kosher Parve - Pastries, Desserts, Assorted, Individual, Fresh or Frozen, Thaw and Serve, (Cookies, Cakes, Pies, etc.). EACH. *Each individual package must be marked with the kosher certification hechsher. Specify Item and size on bid. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
39	Kosher Dressing, Fat Free, Individual Packet. EACH. 9 Gram - 28.35 Gram Packet, Certified Kosher Parve, CID A-A-20162B. *Each individual package must be marked with the kosher certification hechsher. Specify Type, Class, Style, and size on bid. Total amount may be adjusted to the next highest case count.	EA			\$0.0000
40	Kosher Preserves (Or Jams) , Fruit, Variety, Apple, Apricot, Cherry, Grape, Peach, Raspberry or Strawberry. Regular, Reduced sugar, or Sugar free, U.S. Grade A or equivalent. (CID A-A-20079D), Type II, kind Group I: E, I, M, Q or Group II: A, B, J, Style 1, 2, or 3. Finished product quality a or b. 10 gram individual portion. EACH. Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the kosher certification hechsher.	EA			\$0.0000

RELIGIOUS DIET SPECIFICATION QUOTE SHEET GENERAL SPECIFICATIONS

Religious Certification Requirements for Meals

All items offered on this bid must be certified by an accepted Orthodox Kosher certification agency from the United States or Canada, such as: OU - Union of Orthodox Jewish Congregations; OK - Organized Kashrus Laboratories; Star K, KOF K; KAJ K'hal Adas Jeshurun; OKS Organization of Orthodox Kashrus Supervision; OV Vaad Hoeir of Saint Louis; CRC - Central Rabbinical Congress of the USA and Canada; CRC - Chicago Rabbinical Counsel; or Kosher Overseers of America. Quoters will include a letter of certification from the religious certification agency dated no more than 11 months from the date of the quote provided.

Kosher Items will not contain alcohol, emulsifiers, mind altering substances, enqymes and/or chemicals.

General Meal Specifications - Items 1 through 13

- 1 The tray for all meals will be:
 - a) Made with non-metallic packaging that allows microwave and conventional oven heating and be heat sealed directly to the tray with clear plastic and wrapped with a separate sealed clear plastic wrapper which encloses the entire tray.
 - b) A three compartment tray with one large compartment and two smaller compartments. Each compartment should be large enough to accommodate required ounces of product.
- 2 All meals will contain the food products per the individual product specification including the stated volume and/or weight of item as listed.
- 3 No substitutions may be made to the meats, vegetables, starches, sauces or preparation methods.
- 4 Meals (items 1 through 13) may be quoted as frozen and/or shelf stable products. Pricing must be identifiable as either frozen or shelf stable.
- 5 Each individual meal must be marked with the certification symbol from the religious certification agency.
- 6 Heating directions must be provided for various wattage microwaves or oven heating including recommended method.
- 7 Mixed Vegetables will contain carrots, corn, peas, green beans, and lima beans with:
- 8 a) Not more than 40 percent by weight carrots.
 - b) Not more than 40 percent by weight corn (sweet, golden or yellow, whole kernel corn).
 - c) Not more than 40 percent by weight green peas.
- 9 Peas and Carrots will contain:
 - a) Not more than 40 percent by weight carrots.
 - b) Not more than 40 percent by weight green peas.
- **9** Mashed Potatoes will be made with commercially prepared potato flakes without peel, adding only water according to the manufacturers' preparation instructions; or fresh potatoes prepared using only water and spices with only the amount of binder which will ensure the product does separate in processing. No extenders of any type are allowed.
- **10** Tomato Sauce will be commercially prepared or crushed and/or pureed tomatoes, tomato paste and spices using only the amount of binder required to ensure the product does not separate during processing.

NEW YEAR'S DAY	BIRTHDAY OF MARTIN LUTHER KING JR'S. DAY	WASHINGTON'S DAY	MEMORIAL DAY	JUNETEENTH	INDEPENDENCE DAY	LABOR DAY
Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit
2 Pkg Dry Cereal	2 Pkg Dry Cereal	2 Pkg Dry Cereal	2 Pkg Dry Cereal	2 Pkg Dry Cereal	2 Pkg Dry Cereal	2 Pkg Dry Cereal
2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread
2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk
1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee
2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly
1 Margarine	1 Margarine	1 Margarine	1 Margarine	1 Margarine	1 Margarine	1 Margarine
2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute
Kosher Dessert, IW or	Kosher Dessert, IW or	Kosher Dessert, IW or	Kosher Dessert, IW or	Kosher Dessert, IW or	Kosher Dessert, IW or	Kosher Dessert, IW or
Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit
H- Spanish Omelet	H- Cheese Omelet	H- Spanish Omelet	H- Cheese Omelet	H- Spanish Omelet	H- Cheese Omelet	H- Spanish Omelet
K- Spanish Omelet	K- Cheese Omelet	K- Spanish Omelet	K- Cheese Omelet	K- Spanish Omelet	K- Cheese Omelet	K- Spanish Omelet
-Potatoes	-Potatoes	-Potatoes	-Potatoes	-Potatoes	-Potatoes	-Potatoes
Pkg Oatmeal	Pkg Oatmeal	Pkg Oatmeal	Pkg Oatmeal	Pkg Oatmeal	Pkg Oatmeal	Pkg Oatmeal
2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread
2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk
1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee
2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly
1 Margarine	1 Margarine	1 Margarine	1 Margarine	1 Margarine	1 Margarine	1 Margarine
2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute
H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans Tuna Potato Chips Vegetable Juice Whole Fresh Fruit 2 Slices Bread 1 Margarine Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables Tuna Potato Chips Vegetable Juice Whole Fresh Fruit 2 Slices Bread 1 Margarine Kosher Beverage	H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas Tuna Potato Chips Vegetable Juice Whole Fresh Fruit 2 Slices Bread 1 Margarine Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Tuna Potato Chips Vegetable Juice Whole Fresh Fruit 2 Slices Bread 1 Margarine Kosher Beverage	H- Chicken Wings K- Chicken Wings - BBQ Sauce - Mashed Potatoes - Mixed Vegetables Tuna Potato Chips Vegetable Juice Whole Fresh Fruit 2 Slices Bread 1 Margarine Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Tuna Potato Chips Vegetable Juice Whole Fresh Fruit 2 Slices Bread 1 Margarine Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Tuna Potato Chips Vegetable Juice Whole Fresh Fruit 2 Slices Bread 1 Margarine Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal. – Certified Boneless Chicken Meal may be served in Satellite Feeding Situations in place of Certified Chicken Wing Meal.

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Federal Bureau of Prisons FY 2023 Certified Religious Diet Menu <u>HOLIDAY MENU</u>

COLUMBUS DAY	VETERAN'S DAY	THANKSGIVING DAY	CHRISTMAS DAY
Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit
2 Pkg Dry Cereal	2 Pkg Dry Cereal	2 Pkg Dry Cereal	2 Pkg Dry Cereal
2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread
2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk
1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee
2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly
1 Margarine	1 Margarine	1 Margarine	1 Margarine
2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute
Kosher Dessert, IW or	Kosher Dessert, IW or	Kosher Dessert, IW or	Kosher Dessert, IW or
Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit
H- Spanish Omelet	H- Cheese Omelet	H- Spanish Omelet	H- Cheese Omelet
K- Spanish Omelet	K- Cheese Omelet	K- Spanish Omelet	K- Cheese Omelet
-Potatoes	-Potatoes	-Potatoes	-Potatoes
Pkg Oatmeal	Pkg Oatmeal	Pkg Oatmeal	Pkg Oatmeal
2 Slices Bread	2 Slices Bread	2 Slices Bread	2 Slices Bread
2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk	2 Cups Skim Milk
1 Cup Coffee	1 Cup Coffee	1 Cup Coffee	1 Cup Coffee
2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly	2 Pkg Jelly
1 Margarine	1 Margarine	1 Margarine	1 Margarine
2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute	2 Sugar Substitute
H- Ckn Cacciatore	H- Chicken Wings	H- Turkey Cutlet	H- Beef Meatloaf
K- Ckn Cacciatore	K- Chicken Wings	K- Turkey Cutlet	K- Beef Meatloaf
-Tomato Sauce	-BBQ Sauce	-Gravy	-Brown Gravy
-Mushrooms	-Mashed Potatoes	-Mashed Potatoes	-Mashed Potatoes
-Macaroni Pasta	-Mixed Vegetables	-Mixed Vegetables	-Mixed Vegetables
-Carrots	Tuna	Tuna	Tuna
Tuna	Potato Chips	Potato Chips	Potato Chips
Potato Chips	Vegetable Juice	Vegetable Juice	Vegetable Juice
Vegetable Juice	Whole Fresh Fruit	Whole Fresh Fruit	Whole Fresh Fruit
Whole Fresh Fruit	2 Slices Bread	2 Slices Bread	2 Slices Bread
2 Slices Bread	1 Margarine	1 Margarine	1 Margarine
1 Margarine	Kosher Beverage	Kosher Beverage	Kosher Beverage
Kosher Beverage	1	and a state of the	

-Tray contents, # Indicates No Flesh Entree Item, **Garden Salad may not meet religious dietary needs.** Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal. – Certified Boneless Chicken Meal may be served in <u>Satellite Feeding Situations</u> in place of Certified Chicken Wing Meal.

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Week 1

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Spanish Omelet K- Spanish Omelet -Potatoes 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	 H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage 	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	# 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	H- Turkey Cutlet K- Turkey Cutlet -Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Ckn Cacciatore K- Ckn Cacciatore -Tomato Sauce -Mushrooms -Macaroni Pasta -Carrots 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	- Soy Veg. Lasagna w/ -Soy Meat Sauce -Mushrooms -Green Beans 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Week 2

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Cheese Omelet K- Cheese Omelet -Potatoes 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	 # 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage 	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	H- Ckn Chow Mein w/ K- Ckn Chow Mein w/ -Chicken Gravy -Green Beans -White Rice -Peas and Carrots 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	- # Elbow Pasta w/ -Soy Meat Sauce -Mushrooms -Green Beans 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Week 3

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Spanish Omelet K- Spanish Omelet -Potatoes 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage	 # 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage 	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Turkey Cutlet K- Turkey Cutlet -Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Ckn Chow Mein w/ K- Ckn Chow Mein w/ -Chicken Gravy -Green Beans -White Rice -Peas and Carrots 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Week 4

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Spanish Omelet K- Spanish Omelet -Potatoes 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	- Soy Veg. Lasagna w/ -Soy Meat Sauce -Mushrooms -Green Beans 2 Slices Bread 1 Margarine Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Turkey Cutlet K- Turkey Cutlet -Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Ckn Cacciatore K- Ckn Cacciatore -Tomato Sauce -Mushrooms -Macaroni Pasta -Carrots 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	# 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Week 5

		(b)(s).				
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 2 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Cheese Omelet K- Cheese Omelet -Potatoes Pkg Oatmeal 2 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	# 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Ckn Chow Mein w/ K- Ckn Chow Mein w/ -Chicken Gravy -Green Beans -White Rice -Peas and Carrots 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	- # Elbow Pasta w/ -Soy Meat Sauce -Mushrooms -Green Beans 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

FY-2022								
NUTRIENT	OFFERING							
CALORIES	2624							
	53% of total							
CARBOHYDRATE	calories							
	18% of total							
PROTEIN	calories							
	30% of total							
FAT	calories							
	6.5% of total							
SATURATED FAT	calories							
TRANS FAT	2.2% of total calories							
DIETARY FIBER	41 g							
SODIUM	4184 mg							
VITAMIN A	1292 mcg							
VITAMIN C	108 mg							
VITAMIN D	9.3 mcg							
VITAMIN E	17.2 mg							
VITAMIN K	127 mcg							
THIAMIN	2.3 mg							
RIBOFLAVIN	2.4 mg							
NIACIN	51 mg							
VITAMIN B6	2.5 mg							
FOLATE	548 mcg							
VITAMIN B12	6.7 mcg							
PANTOTHENIC ACID	6.9 mg							
CHOLINE	428 mg							
CALCIUM	1498 mg							
COPPER	1886 mcg							
IRON	22.3 mg							
MAGNESIUM	465 mg							
MANGANESE	7.5 mg							
PHOSPHORUS	1914 mg							
SELENIUM	161 mcg							
ZINC	14.9 mg							
POTASSIUM	3834 mg							
TOTHODIOH	JUJA IIIG							

BOP NATIONAL CERTIFIED FOOD OPTIONS DAILY OFFERING AVERAGES FY-2022

FY-2 NUTRIENT	OFFERING			
CALORIES	2200			
CATOKIES	54% of total			
CARBOHYDRATE	calories			
	18% of total			
PROTEIN	calories			
	29% of total			
FAT	calories			
	6.6% of total			
SATURATED FAT	calories			
	1.8% of total			
TRANS FAT	calories			
DIETARY FIBER	33 g			
SODIUM	3728mg			
VITAMIN A	1025 mcg			
VITAMIN C	108 mg			
VITAMIN D	9.4 mcg			
VITAMIN E	12 mg			
VITAMIN K	101 mcg			
THIAMIN	1.8 mg			
RIBOFLAVIN	2.1 mg			
NIACIN	44 mg			
VITAMIN B6	2.2 mg			
FOLATE	504 mcg			
VITAMIN B12	6.7 mcg			
PANTOTHENIC ACID	6 mg			
CHOLINE	393 mg			
CALCIUM	1289 mg			
COPPER	1603 mcg			
IRON	20 mg			
MAGNESIUM	371 mg			
MANGANESE	4.7 mg			
PHOSPHORUS	1654 mg			
SELENIUM	129 mcg			
ZINC	12.9 mg			
POTASSIUM	3518 mg			

BOP NATIONAL WOMEN'S CERTIFIED FOOD OPTIONS DAILY OFFERING AVERAGES FY-2022

Week 1

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Spanish Omelet K- Spanish Omelet -Potatoes 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Whole Fresh Fruit Kosher Beverage	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	 # 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage 	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas Whole Fresh Fruit Kosher Beverage	H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	H- Turkey Cutlet K- Turkey Cutlet -Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	H- Ckn Cacciatore K- Ckn Cacciatore -Tomato Sauce -Mushrooms -Macaroni Pasta -Carrots Whole Fresh Fruit Kosher Beverage	- Soy Veg. Lasagna w/ -Soy Meat Sauce -Mushrooms -Green Beans Whole Fresh Fruit Kosher Beverage	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Week 2

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Cheese Omelet K- Cheese Omelet -Potatoes 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	# 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	H- Ckn Chow Mein w/ K- Ckn Chow Mein w/ -Chicken Gravy -Green Beans -White Rice -Peas and Carrots Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	- # Elbow Pasta w/ -Soy Meat Sauce -Mushrooms -Green Beans Whole Fresh Fruit Kosher Beverage	H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Federal Bureau of Prisons FY 2023 Women's Certified Religious Diet Menu <u>Week 3</u>

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Spanish Omelet K- Spanish Omelet -Potatoes 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage	 # 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage 	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Whole Fresh Fruit Kosher Beverage	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce Whole Fresh Fruit Kosher Beverage	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans Whole Fresh Fruit Kosher Beverage	H- Turkey Cutlet K- Turkey Cutlet -Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas Whole Fresh Fruit Kosher Beverage	H- Ckn Chow Mein w/ K- Ckn Chow Mein w/ -Chicken Gravy -Green Beans -White Rice -Peas and Carrots Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Federal Bureau of Prisons FY 2023 Women's Certified Religious Diet Menu <u>Week 4</u>

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Spanish Omelet K- Spanish Omelet -Potatoes 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	- Soy Veg. Lasagna w/ -Soy Meat Sauce -Mushrooms -Green Beans Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas Whole Fresh Fruit Kosher Beverage	H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce Whole Fresh Fruit Kosher Beverage	H- Turkey Cutlet K- Turkey Cutlet -Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	H- Ckn Cacciatore K- Ckn Cacciatore -Tomato Sauce -Mushrooms -Macaroni Pasta -Carrots Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	 # 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage 	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

-Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Federal Bureau of Prisons FY 2023 Women's Certified Religious Diet Menu <u>Week 5</u>

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Oatmeal 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Farina 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine 2 Sugar Substitute	Whole Fresh Fruit 1 Pkg Dry Cereal 1 Slices Bread 2 Cups Skim Milk 1 Cup Coffee 2 Pkg Jelly 1 Margarine 2 Sugar Substitute
H- Cheese Omelet K- Cheese Omelet -Potatoes 1 Slices Bread 2 Cups Skim Milk 2 Pkg Jelly 1 Margarine Whole Fresh Fruit Kosher Beverage	# 4oz Peanut Butter 4 Pkg Jelly 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 1 Margarine Whole Fresh Fruit Kosher Beverage	1 Pkg Sardines 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Chicken Wings K- Chicken Wings -BBQ Sauce -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Kosher Dessert, IW or Whole Fresh Fruit Kosher Beverage	H- Beans and Franks K- Beans and Franks -Potatoes 2 Mustard Whole Fresh Fruit Kosher Beverage	1 Pkg H- Bologna 1 Pkg K- Bologna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage
H- Fish Fillet K- Fish Fillet -Tomato Sauce -White Rice -Lima Beans 2 Tartar Sauce Whole Fresh Fruit Kosher Beverage	H- Meatballs K- Meatballs -Hawaiian -White Rice -Green Beans Whole Fresh Fruit Kosher Beverage	H- Spaghetti K- Spaghetti -Meatballs -Tomato Sauce -Sweet Peas Whole Fresh Fruit Kosher Beverage	H- Ckn Chow Mein w/ K- Ckn Chow Mein w/ -Chicken Gravy -Green Beans -White Rice -Peas and Carrots Whole Fresh Fruit Kosher Beverage	- # Elbow Pasta w/ -Soy Meat Sauce -Mushrooms -Green Beans Whole Fresh Fruit Kosher Beverage	H- Beef Meatloaf K- Beef Meatloaf -Brown Gravy -Mashed Potatoes -Mixed Vegetables Whole Fresh Fruit Kosher Beverage Garden Salad Ind. Dressing Low Cal	1 Pkg Tuna 1 Pkg Potato Chips 1 Vegetable Juice 2 Slices Bread 2 Salad Dressing 2 Mustard Whole Fresh Fruit Kosher Beverage

Tray contents, # Indicates No Flesh Entree Item, Garden Salad may not meet religious dietary needs.

Institutions serving satellite meals or other areas with restricted access to hot water may substitute hot cereals with Pkg Bran Cereal.

Removal Procedures for Common Fare

Current Language:

Rules Language -

[b. An inmate who has been approved for a religious diet menu must notify the chaplain in writing if the inmate wishes to withdraw from the religious diet. Approval for an inmate's religious diet may be withdrawn by the chaplain if the inmate is documented as being in violation of the terms of the religious diet program to which the inmate has agreed in writing. In order to preserve the integrity and orderly operation of the religious diet program and to prevent fraud, inmates who withdraw (or are removed) may not be immediately reestablished back into the program. The process of reapproving a religious diet for an inmate who voluntarily withdraws or who is removed ordinarily may extend up to thirty days. Repeated withdrawals (voluntary or otherwise), however, may result in inmates being subjected to a waiting period of up to one year.]

Implementation Language -

Prepared and wrapped trays will be provided for inmates approved for the certified food component. Those who are observed eating from the main line may be removed temporarily from that component. In addition, those who purchase and/or consume non-certified foods from the commissary may also be temporarily removed from that component. The Warden has authority to remove inmates from and reinstate them to the program. Ordinarily, this authority is delegated to the chaplains. Inmates will be notified in writing (BP-S820) of a religious diet violation and potential removal from the religious diet program. Removal is not punitive in nature but provides an opportunity for the inmate and staff to reevaluate this program's appropriateness to meet the inmate's demonstrated needs. At the inmate's request for reinstatement, an oral interview will be conducted prior to reinstatement.

Proposed Change:



N.H. prison ordered to restore inmate's kosher diet

By The Associated Press

05.06.07

CONCORD, N.H. — The state prison should not take away religious diets from sincerely religious inmates, a federal magistrate said in a case involving an Orthodox Jew. Inmate Albert Kuperman was given three prepackaged kosher meals a day and was allowed to buy kosher items from the prison canteen. But prison officials took Kuperman off the kosher diet three times after he was caught with non-kosher foods. Kuperman's lawyers said revoking his kosher diet violated his First Amendment right to practice religion, and U.S. Magistrate Judge James Muirhead agreed.

"If a diabetic inmate were placed on a medically appropriate diet and was then caught purchasing a candy bar from the canteen, the prison would not be justified in removing the inmate from his medical diet and forcing him to eat a high sugar diet for six months for the violation," Muirhead wrote. "Similarly, an inmate eating an extra helping or unauthorized item isn't restricted to bread and water for six months."

Kuperman signed a form acknowledging that the punishment for eating non-kosher food would be a sixmonth suspension of his kosher diet, but Kuperman testified at a hearing that he bought meat from the canteen for another inmate who was "strong-arming" him. Kuperman said he did not eat it. The magistrate's report also said Kuperman was accused of eating non-kosher chicken from the prison kitchen. Muirhead agreed with Kuperman's lawyer, who argued it served no legitimate security purpose to punish a sincerely religious inmate by barring an essential religious practice.

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"Removing an Orthodox Jew from a kosher diet serves, religiously speaking, to distance an inmate from his own spirituality and religious practice," Muirhead wrote. "Such a move has a direct negative impact on the inmate's ability to better himself or maintain himself spiritually."

The prison could instead punish him by revoking his canteen privileges, requiring him to eat in his cell or even placing him in isolation, Muirhead said. Such punishments also would discourage other inmates from faking religious belief to get better food, he said.

Albert Kuperman is serving 3 ½ to 7 years on charges he sexually molested a girl under 13. He was 18 at the time of the crime in 2002, said state prison spokesman Jeffrey Lyons.

While his kosher diet was suspended, the prison chaplain arranged to have him put on a vegetarian diet so he wouldn't have to eat non-kosher meat, and arranged to have some packaged kosher foods brought in to help him observe Jewish holidays.

Kuperman's kosher diet was restored last week. Muirhead issued his report and recommendation on April 18. It must be approved by a U.S. District Court judge.

tems offered on this bid must be certified Halal. Please read definitions below for requirement of each certification.

Religious Certification Requirements for HALAL Meals

Certified Halal items will be certified by a Halal Certification Agency which meet the following requirements: Food must be certified halal:

- o With no pork or pork by-products;
- o No traces of alcohol, or additives containing alcohol, including sugar alcohols;
- o No gelatin from haram sources;
- o No animal shortening from haram sourches;
- o No other mind-altering substances;
- o No forbidden enzymes;
- o No emulsifiers;
- o No other chemicals

The animal from which the meat comes:

- o Cannot have died of cause other than proper slaughtering in accordance with Islam;
- o The animal must be slaughtered:
 - Intentionally by a horizontal cut below its Adam's apple,
 - By hand,
 - By a practicing adult Muslim,
 - While reciting Bismillah,
 - And in a manner prescribed by Islamic law.

Quoters will include a letter of certification from the religious certification agency dated no more than 11 months from the date of the quote provided.

General Meal Specifications - Items 1through 28

- 1) The tray for all meals will be:
 - a) Made with non-metallic packaging that allows microwave and conventional oven heating and be heat sealed directly to the tray with clear plastic and wrapped with a separate sealed clear plastic wrapper which encloses the entire tray.
 - b) A three compartment tray with a large compartment of 21 fluid ounces and two compartments of 6 fluid ounces each.
- 2) All Meals will contain the food products per the individual product specification including the stated volume and/or weight of item as listed.
- 3) No substitutions may be made to the meats, vegetables, starches, sauces or preparation methods.
- 4} Meals (items 1through 16} may be quoted as frozen and/or shelf stable products. Pricing must be identifiable as either frozen or shelf stable.
- 5} Each individual meal must be marked with the certification symbol from the religious certification agency.
- 6} Heating directions must be provided for various wattage microwaves or oven heating including recommended method.
- 7) Mixed Vegetables will contain carrots, corn, peas, green beans, and lima beans with:
 - a) Not more than 40 percent by weight carrots.
 - b) Not more than 40 percent by weight corn (sweet, golden or yellow, whole kernel com).
 - c) Not more than 40 percent by weight green peas.
- 8} Peas and Carrots will contain:
 - a) Not more than 40 percent by weight carrots.
 - b) Not more than 40 percent by weight green peas.
- 9) Mashed Potatoes will be made with commercially prepared potato flakes without peel, adding only water according to the manufacturers' preparation instructions; or fresh potatoes prepared using only water and spices with only the amount of binder which will ensure the product does not separate in processing. No extenders of any type are allowed.
- **10** Tomato Sauce will be commercially prepared or crushed and/or pureed tomatoes, tomato paste and spices using only the amount of binder required to ensure the product does not separate during processing.

No.	Description	Unit of Issue	Amount Needed	Price Per Unit	Total
1	Certified Halal - 14 ounce Fish Fillet Meal consisting of: - 4 ounce-weight Fish Fillet cut from solid muscle fillet block pollack, whiting,flounder, cod, tilapia: or other white fish flesh fillet (not Breaded) - 2 ounce-weight Tomato Sauce - 4 ounce-weight White Rice - 4 ounce-weight Mature Lima Beans	EA			
2	Certified Halal Meat - 18 Ounce Beans and Franks Meal consisting of: - 4 ounce Beef Franks or Cocktail Franks no artificial colors, - 8 ounce-weight Vegetarian Beans w/Tomato Sauce - 6 ounce-weight Diced Potatoes Note: The finished product of the Beef Frank may not contain more than 3.5% of a non dairy- non-meat binders and extenders or 2% isolated soy protein may be used, but must be shown in the ingredients statement on the product's label by its common name.	EA			
3	Certified Halal Meat - 16 ounce Chicken Patty Meal consisting of: - 4 ounce-weight Chicken Patty made from chunked and formed white meat (not from mechanically de- boned meat). Breaded (Combined breading and added ingredients may not exceed 35% including no more than 5% soy used as a stabilizer) - 2 ounce-weight Chicken Gravy - 6 ounce-weight Mashed Potatoes, - 4 ounce-weight Mixed Vegetables.	EA			

4	Certified Halal Meat - 20 Ounce Chicken Cacciatore Meal consisting of: Chicken Cacciatore made from: - 4 ounce-weight Breaded Chicken Nuggets made from chunked and formed white meat, (not from mechanically de-boned meat), Breaded (Combined breading and added ingredients may not exceed 35% including no more than 5% soy used as a stabilizer) - 4 ounce-weight Tomato Sauce - 4 ounce-weight Diced Tomatoes - 1/2 ounce-weight Mushrooms - 1/2 ounce-weight diced Onion, Garlic, spices and vegetable oil - 3 ounce-weight Pasta Macaroni	EA
5	Certified Halal Meat - 20 Ounce Chicken Chow Mein Meal consisting of: Chicken Chow Mein entree made from: - 4 ounce-weight Breaded Chicken Nuggets made from chunked and formed white meat (not from mechanically de-boned meat), Breaded (Combined breading and added ingredients may not exceed 35% including no more than 5% soy used as a stabilizer) - 6 ounce-weight Gravy thickened w/corn starch - 1ounce-weight Celery, Bell Pepper and Onion - 2 ounce-weight Green Beans - 3.5 ounce-weight White Rice	EA
6	Certified Halal Meat - 16 Ounce Turkey Cutlet Meal consisting of: - 4 ounce-weight Turkey Cutlet made from chunked and formed white meat (not from mechanically de- boned meat), Breaded (Combined breading and added ingredients may not exceed 35% including no more than 5% soy used as a stabilizer) - 2 ounce-weight Gravy - 6 ounce-weight Mashed Potatoes	EA

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7	Certified Halal Meat - 16 Ounce Meatloaf Meal consisting of: - 4 ounce-weight Meatloaf (made with ground beef with not more than: 20% fat; 20% added ingredients) - 2 ounce-weight Brown Gravy - 6 ounce-weight Mashed Potatoes - 4 ounce-weight Mixed Vegetables Note: The finished product of the Meatloaf may not contain more than 3.5% of a non dairy- non-meat binders and extenders or 2% isolated soy protein may be used, but must be shown in the ingredients statement on the product's label by its common name	EA
8	Certified Halal Meat - 16 Ounce Salisbury Steak Mealconsistingof: - 4 ounce-weight Salisbury Steak (made with ground beef with not more than: 20% fat; 20% added ingredients) - 2 ounce-weight Brown Gravy - 6 ounce-weight Mashed Potatoes - 4 ounce-weight Mature Lima Beans Note: The finished product of the Salisbury Steak may not contain more than 3.5% of a non dairy- non-meat binders and extenders or 2% isolated soy protein may be used, but must be shown in the ingredients statement on the product's label by its common name.	EA

9	Certified Halal Meat - 20 Ounce Spaghetti and	EA	1
	Meatballs Meal consisting of:		
	- 4 ounce-weight cooked Beef Meatballs {made with		
	ground beef with not more than: 20% fat; 20%		ĺ
	ingredients ;)		
	- 5 ounce-weight Spaghetti Pasta		ł
	- 3 ounce-weight Tomato Sauce - 8 ounce-weight Sweet Peas		r.
	Note: The finished product of the Meatball may not		
	contain more than 3.5% of a non dairy- non-meat		
	binders and extenders or 2% isolated soy protein		
	may be used, but must be shown in the ingredients		
	statement on the product's label by its common		ŀ
	name.		
11	Certified Halal - 13 Ounce Vegetable Protein	EA	
	Cutlet Meal consisting of:		
	- 3.6 ounce-weight (minimum) Vegetable Protein		
	Cutlet. Product not to exceed 260 mg sodium must		
	have a minimum of 12g protein and not less than Sg		
	of dietary fiber. (Must use soy protein concentrate for at least 70% of the Protein requirement)		
	must be coated with batter mix or bread crumbs		
	to exceed 30% of total weight.		
	- 2 ounce-weight Mushroom Gravy		
	- 3.4 ounce-weight White Rice		
	- 4 ounce-weight Lima Beans		
12	Certified Halal - 16 Ounce Vegetable Protein	EA	
	Stuffed Cabbage Roll Meal		
	consisting of:		
	- 6 ounce-weight Vegetable Protein Stuffed Cabbage		
	(not to exceed 270 mg. sodium & not less than 13g		
	protein. (Must use soy protein concentrate for at		
2	least 70% of the protein requirement) - 2 ounce-weight Tomato Gravy		
	- 4 ounce-weight Parsley Potatoes		
	- 4 ounce-weight Mixed Vegetables		
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13	Certified Halal - 19 Ounce Vegetable Protein Chili Meal consisting of: Vegetable Protein Chili made from: - 4 ounce-weight Textured Soy Protein concentrate seasoned to resemble ground beef. - 3.5 ounce-weight Kidney Beans - 4 ounce-weight Crushed Tomatoes, Onions spices and stabilizers as required to maintain taste and consistency - 3.5 ounce-weight White Rice -4 ounce-weight Mixed Vegetables	EA
14	Certified Halal - 7 Ounce Cheese Omelet Meal consisting of: - 3 ounce-weight Plain Egg Omelet - 1ounce cheese - 3 ounce Potatoes	EA
15	Certified Halal - 7 Ounce Spanish Omelet Meal consisting of: - 3 ounce-weight Plain Egg Omelet - 1ounce Spanish Sauce - 3 ounce Potatoes	EA
16	Certified Halal Bologna Luncheon Meat (chicken or turkey), Frozen, 4 Ounce multiple slice portion, (Shelf Stable may be 14oz slice) Wrapped in Sealed Plastic. * Each individual package must be marked with the halal certification symbol.	EA
17	Certified Halal Tuna, Chunk Light in water, Individual 4.23 oz foil pack, 48 Packs per case. Tuna can be a product of the U.S. or other foreign country that meets the requirements of 21CFR123.12. Product may contain soy and/or vegetable broth * Each individual package must be marked with the halal certification symbol.	EA
18	Certified Halal Sardines in Soybean Oil, Individual 3.53 oz foil pack, 24 packs per case. * Each individual package must be marked with the halal certification symbol.	EA

19	Certified Halal Cereal, Bran Flakes, 7/8 Ounce Individual Bowl Pack, Total amount may be adjusted to the next highest case count, * Each individual package must be marked with the halal certification symbol.	EA
20	Certified Halal Oatmeal, Instant, Plain, Individual 1ounce Package, Total amount may be adjusted to the next highest case count * Each individual package must be marked with the halal certification symbol.	EA
21	Certified Halal Farina, Instant, Plain, Individual 1 ounce Package, Total amount may be adjusted to the next highest case count * Each individual package must be marked with the halal certification symbol.	EA
22	Certified Halal Bread, Whole Wheat, 1pound Loaf, Certified Halal, First ingredient on label must be Whole Wheat Flour.	EA
23	Certified Halal Bread, Whole Wheat, 15 pound Loaf, Certified Halal, First ingredient on label must be Whole Wheat Flour.	EA
24	Certified Halal Bread, Whole Wheat, Individually Wrapped, Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the halal certification symbol. First ingredient on label must be Whole Wheat Flour.	EA
25	Certified Halal Vegetable Juice, 5.5 or 6 fluid Ounce Sealed Pouch or Can, Can must have easy open top, Juice must be tomato based with at least five additional vegetable products in the juice, Certified Halal. *Each individual package must be marked with the halal certification symbol.	EA
26	Certified Halal Potato Chips, Individual 10unce Sealed Individual Package, Certified Halal. *Each individual package must be marked with the halal certification symbol.	EA

27	Certified Halal Margarine,% Ounce Sealed Individual Package, Refrigerated or Shelf Stable, Certified Halal,200 packages per Case. *Each individual package must be marked with the halal certification symbol.	EA
28	Certified Halal Dressing,Salad,Mayo Style,9 Gram Individual Packet, EACH, Certified Halal,CID A-A-20140C, Type II,Style A. *Each individual package must be marked with the halal certification symbol. Specify case count on bid.	EA
29	Certified Halal Tartar Sauce, Individual Packet, 9 Gram Individual Packet, EACH, Certified Halal, CID A-A 20140, Type III, Style A. *Each individual package must be marked with the halal certification symbol. Specify case count on bid.	EA
30	Certified Halal Tomato Catsup, Individual 7 Gram Packet, EACH, Certified Halal, U.S. Grade A, U.S. Standards for Grades. *Each individual package must be marked with the halal certification symbol. Specify case count on bid.	EA
31	Certified Halal Mustard, Prepared, Yellow (Salad Style), 4.5 Gram Individual Packet, Certified Halal, EACH, CID A-A20036C, Type I. *Each individual package must be marked with the halal certification symbol. Specify case count on bid.	EA
32	Certified Halal Jelly, Sugar Free, Regular, Diet, or Diabetic, Grape Flavor, 10 Gram Individually Sealed Portion, EACH, Certified Halal, CID A-A- 200788, Type II, Style 1.*Each individual package must be marked with the halal certification symbol. Specify case count on bid.	EA

Certified Religious Diet Specifications Quote Sheet

33	Certified Halal Peanut Butter, Regular, Stabilized, Non-fortified, 2 Ounce Individual Packets, Certified Halal, CID A-A20328A, Style I, Class A, Texture 1, Type A. Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the halal certification symbol.	EA
34	Certified Halal Coffee, Instant, Individual Serving Packet, Each Packets Makes 1-8 Ounce Serving When Reconstituted, Total amount may be adjusted to the next highest case counts Certified Halal. *Each individual package must be marked with the halal certification symbol.	EA
35	Certified Halal Fruit Flavored Drink Powder, Individual Serving Packet, Each Packets Makes 1 - 8 Ounce Serving When Reconstituted, Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the halal certification symbol.	EA
36	Certified Halal Instant Milk or Smart Milk, Individual Serving Packet, Each Packets Makes 1 -8 Ounce Serving When Reconstituted, Total amount may be adjusted to the next highest case count. *Each individual package must be marked with the halal certification symbol.	EA
37	Certified Halal Milk Substitute/Shelf Stable Milk, Skim or Fat Free, hdividual 8 Ounce Serving,Total amount may be adjusted to the next highest case count. Must be processed under Ultra High Temperatures (UHT). *Each individual package must be marked with the halal	EA

Weareinterested in obtaining product specification

information, copies of labels and nutrient data submission forms from Halalmanufacturing businesses that meet the certification requirements spelled out in this RFI.

- Packaging: vendorswill provide details onpackaging and handling requirements for each of the endproduct.
- 2. Samples: vendors will submit product samples as a part of this RFI, if inexistence.

Questions:

Questions about your company

- 1) How long has your company been in business?
- 2) How long has your company been in the business of providing certified Halalfoods?
- 3) What is the current financial status of your company?
- 4) Pleasedescribe Halalproductsorservices that arealready delivered to customerstoday, and could be comparable to what is requested in this RFI.
- 5) Reference customersusing comparable products or services (including contact information).
- 6) What is your production capacity?
- 7) Will you impose anyminimum order quantity in either product ordollars orminimum run requirements or minimum delivery requirements?

- a) What percentage of the cost will be for delivery?
- 8) Do you have a distribution line established to transport the meals to institutions across the United States?
 - a) If not, please list locations where you can deliver.

Questions about the Packaging used for the Halal Meals/Meats:

- 9) Do you currently sell Halal meals in prepackaged portions?
- 10) Do you currently sell Halal meats individually in prepackaged portions?
 - a) Are these Halal meals and/or meats frozen or shelf stable?
 - b) If you offer both shelf stable and frozen meals and/or meats, what is the difference in price between these two?
 - c) What is the life of the shelf stable vs. frozen meals and/or meats?
 - d) What is the size of your standard portion for the Halal meals and/or meats?
 - e) Can you alter the size of the standard portion of your Halal meals if different from that prescribed in this RFI?
- 11) Can the meals and/or meats be double wrapped to avoid cross contamination/cross contact with prohibited items?
 - a) Describe material you use to double wrap meals, if applicable.
 - b) Can the double-wrapped material be in a color other than clear?

Preparation of the Foods in accordance to Halal certification

12) Is your company set up to satisfy all the Halal certification requirements in this RFI?

i) If not, which certification requirements can you currently meet?

- b) Do you have a product that satisfies all or some of the Halal certification requirements in this RFI?
 - i) Please specify which certification requirements your current product meets.
- c) Can you slaughter the animals in the manner described in the RFI?
 - i) If not, how many of these requirements do your slaughtering practices meet?
- d) Do you have meals available on the market as described in the menu in this RFI?
 - i) Please list the meals you already have in the market that meet these RFI requirements.
- e) Do you have to create a product line to meet the Halal certification requirements in this RFI?
 - i) Can you set up a production line that meets some or all the Halal certification requirements in this RFI?
 - Please specify which certification requirements your company can satisfy.
- 13) What agency certifies that your meals are Halal?

- a) Pleaseattachcertification and contact information for the certification agency.
- 14) Doyoumanufactureotherreligiouslycertifiedfoods?
 - a) Pleasespecifywhichone(s).
- 15) Doyouprepare other foods that are not certified Halal?
 - a) Doyouprepare foods with pork or pork by-products?
 - b) Doyouusealcoholoradditives containing alcohol, includingsugaralcohols?
 - c) Doyouuse animal shortening, gelatin, enzymes, emulsifiers?
 - d) Doyouuseanychemicals inthe preparation of the meals?
- 16) Doyouhave management quality systems to ensure there is no cross contact or contamination of the

Halalmeals?

i)Describesuchsystems.

- b) Howmanyemployees on staff supervise the production line to ensure there is no contamination or cross contact with prohibited items?
- 17) How many Muslim employees participate in the slaughter of the animals according to the slamic specifications in this RFI?
 - a) Doestheslaughteroftheanimalsaccordingtotheslamic

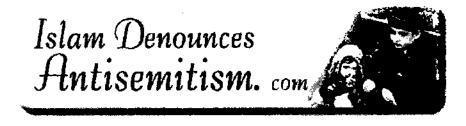
specifications in this RFI occur in an area only used for that purpose?

b) Istheareawhere the Halal meals/meats are prepared or packaged sealed or contained to avoid cross contamination/crosscontact with prohibited items?

Are the animals slaughtered for the Halalmeals fed with permissible foods? {i.e., grass}

Additional Questions regarding Halal Certification:

- 18) Doestheslaughtererfollowtheseprocedures:
 - a) use a well-sharpenedknifetomakeone swift, deephorizontal incision that cuts the front of the throat, the carotidartery, windpipe, and jugular veins causing the animal's death without cutting the spinal cord?
 - b) raisetheknifewhilecuttingthethroat?
 - c) cut into the vertebrae of the animal or cut off the neck of the animal?
 - d) say "Bismillah" ("Inthename of God") and then "Takbir" ("Godis thegreatest") whiles laughtering the animal?
- 19) Istheblood from the veins drained?
 - a) Isthehead of the animal slaughtered using Halal methods aligned with the Qiblah (Direction of the Kaaba in Mecca)?
- 20) Isafull time Halal inspector on the premises during Halal slaughter to verify the Halal integrity of the meat from beginning of the slaughtering process until packaging of the final product?



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Islam And The People Of The Book HARUN YAHYA

Islam is a religion of peace, love and tolerance. Today, however, some circles have been presenting a false image of Islam, as if there were conflict between Islam and the adherents of the two other monotheistic religions. Yet Islam's view of Jews and Christians, who are named "the People of the Book" in the Qur'an, is very friendly and tolerant.

This attitude towards the People of the Book developed during the years of the birth of Islam. At that time, Muslims were a minority, struggling to protect their faith and suffering oppression and torture from the pagans of the city of Mecca. Due to this persecution, some Muslims decided to flee Mecca and shelter in a safe country with a just ruler. The Prophet Muhammad told them to take refuge with King Negus, the Christian king of Ethiopia. The Muslims who followed this advice found a very fair administration that embraced them with love and respect when they went to Ethiopia. King Negus refused the demands of the pagan messengers who asked him to surrender the Muslims to them, and announced that Muslims could live freely in his country.

Such attitudes of Christian people that are based on the concepts of compassion, mercy, modesty and justice, constitute a fact that God has pointed out in the Qur'an. A verse of the Qur'an states:

... You will find the people most affectionate to those who believe are those who say, 'We are Christians.' That is because some of them are priests and monks and because they are not arrogant. (Surat al-Ma'ida, 82)

The Common Beliefs and Values of the People of the Book with Muslims

Christian and Muslim belief have many aspects in common. Judaism too shares many beliefs with Islam. All true adherents of these three great religions:

- "believe that God has created the entire universe out of nothing and that He dominates all that exists with His omnipotence.
- " believe that God has created man and living things in a miraculous way and that man possesses a soul granted him by God.
- ^w believe that besides Jesus, Moses or Muhammad, God sent many prophets such as Noah, Abraham, Isaac and Joseph throughout history, and they love all these prophets.
- " believe in resurrection, Heaven and Hell and angels, and that God has created our lives with a certain destiny.

The beliefs of the People of the Book are in harmony with Muslims, not only in terms of faith-related issues, but also of moral values. Today, in a world where such immoralities as adultery, homosexuality, drug addiction and a model of egoism and self-seeking cruelty have grown widespread, the People of the Book and Muslims share the same virtues: Honor, chastity, humility, self-sacrifice, honesty, compassion, mercy and unconditional love...

According To The Qur'an , Muslims, Jews And Christians Should Live In Friendship

It is evident there are ample grounds for an atliance between the "People of the Book" and Muslims. This is also very evident in the Qur'an. In the relevant verses of the Qur'an, there is a significant difference between the People of the Book and the idolaters. This is especially emphasized in the area of social life. For example, it is said concerning the idolaters: "(they) are unclean, so after this year they should not come near the Masjid at-Haram (Kaaba)." (Surat at-Tawba: 28) Idolaters are people who obey no divine law, have no moral precepts and who are capable of committing every kind of degrading and perverse action without hesitation.

But while they basically rely on God's revelation, the People of the Book have moral precepts and know what is lawful and what is not. For this reason, if one of the People of the Book cooks some food, it is lawful for Muslims to eat it. In the same way, permission has been given for a Muslim man to marry a woman from among the People of the Book. On this subject God commands:

Today all good things have been made lawful for you. And the food of those given the Book is also lawful for you and your food is lawful for them. So are chaste women from among the believers and chaste women of those given the Book before you, once you have given them their dowries in marriage, not in fornication or taking them as lovers. But as for anyone who disbelieve, his actions will come to nothing and in the hereafter he will be among the losers. (Surat al-Mai'da: 5)

These commands show that bonds of kinship may be established as a result of the marriage of a Muslim with a woman from the People of the Book, and that those on each side of the union can accept an invitation to a meal. These are the fundamentals that will ensure the establishment of **equitable human relationships and a happy communal life**. Since the Qur'an enjoins this equitable and tolerant attitude, it is unthinkable that a Muslim could take an opposing view.

Monasteries, Churches And Synagogues Should Be Respected

Another important fact we learn from the Qur'an is that Muslims must respect Jewish and Christian places of worship. In the Qur'an, the places of worship of the People of the Book, i.e. monasteries, churches and synagogues, are mentioned as places of worship protected by God.

...if God had not driven some people back by means of others, monasteries, churches, synagogues and mosques, where God's name is mentioned much, would have been pulled down and destroyed. God will certainly help those who help Him - God is All-Strong, Almighty. (Surat al-Hajj: 40)

This verse shows all Muslims the importance of respecting and protecting the sanctuaries of Christians and Jews.

Indeed, in the Qur'an God commands Muslims not to harbor any enmity towards any people. In many verses, friendship is recommended, even with idolaters. God even refers to the idolaters at war with Muslims in this way: "If any of the idolaters ask you for protection, give them protection until they have heard the words of God. Then convey them to a place where they are safe." (Surat at-Tawba: 6)

Jews and Christians, however, are much closer to Muslims than idolaters. Each of these religions has its book, that is, they are subject to a revelation sent down by God. They know what is right and what is wrong, what is lawful and what is unlawful. They know they will give an account to God, and they love and revere His prophets. This shows that Muslims and the people of the book can live easily together and cooperate.

The Common Enemies of the Faith

Another important fact that draws Christianity, Judaism and Islam together is the atheist philosophies that are so influential in our time.

Among the best-known and most harmful philosophies of our age can be cited materialism, communism, fascism, anarchism, racism and secular humanism. Many people who believed in the fake diagnoses, deceptive descriptions and explanations of these ideas on the universe, society and man, have lost their faith or doubted it. What is more, these ideologies have dragged people, societies and nations into great crises, conflicts and wars. Their share of the blame for the pain and troubles that humanity suffers today is immense.

While they deny God and creation, all the above-mentioned ideologies are based on a common framework, a so-called

scientific basis; Charles Darwin's theory of evolution. Darwinism constitutes the basis of atheist philosophies. This theory claims that living beings have evolved as a result of coincidences and by means of a struggle for life. Therefore, Darwinism sends this deceptive message to people:

"You are not responsible to anyone, you owe your life to coincidences, you need to struggle, and if necessary to oppress others to succeed. This world is one of conflict and self-interest".

This evil morality advises people to be egoistical, self-seeking, cruel and oppressive. It destroys such virtues as mercy, compassion, self-sacrifice and humility, the moral values of the three great monotheistic religions.

This being the case, it is necessary for the people of the Book and Muslims to cooperate, since they believe in God and accept the morality that He teaches. The followers of these three religions should expose to the world the fallacy of Darwinism, which has no scientific basis, but which is trying to be preserved for the sake of materialist philosophy. They should cooperatively carry out an intellectual struggle against all other deceptive ideas that serve atheism. Once this is realized, the world will, in a very short time, embrace peace, tranquility and justice.

Conclusion: "Let us Rally to a Common Formula"

At a time when anti-religious, atheist and materialist ideologies surround the world, similarities among theistic religions should be established for common aims.

Concerning the People of the Book, God gives Muslims a command in the Qur'an ; to rally to a common formula:

O People of the Book! Let us rally to a common formula to be binding on both us and you: That we worship none but God; that we associate no partners with Him; that we erect not, from among ourselves, Lords and patrons other than God. (Surat Al 'Imran, 64)

This is indeed our call to Christians and Jews: As people who believe in God and follow His revelations, let us rally to a common formula - "faith". Let's love God, Who is our Creator and Lord, and follow His commands. And let us pray God to lead us to an even straighter path.

When Muslims, Christians and Jews rally to a common formula this way;

When they understand that they are friends not enemies,

When they see that the real enemy is atheism and paganism,

then the world will become a very different place.

The fighting that has raged for ages, enmities, fears - and terrorist attacks - will come to an end, and a new civilization based on love, respect and peace will be established upon this "common formula".

www.islamdenouncesantisemitism.com

This article is written by Harun Yahya, a prominent Muslim intellectual of our times. All his books and articles are freely available on line at www.harunyahya.com 



Hadith: "He who believes in Allah and the Last Day should speak what is good or be silent." (Bukhari)

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Slaughters by the People of The Book

By Mufti Ebrahim Desai

Q.1) Is it allowed according to Islam to eat the usual meat which is available in the markets of America?

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Q.2) The Holy Quran mentions to eat the food of the Ahlul-Kitaab. So is it a right practice to consume their meat (i.e. slaughtered by them)? If the answer to the above question is NO, so please give me a detailed explanation to the Fatwa which could be easily explainable to the others.

A.) Allah Taala says in the Noble Quran:

'Today I have made permissible for you pure things and the food of those who were given the Book (Ahlul-Kitaab) is also Halal for you'. (Quran Al-Maida 5:4)

Overtly the above ayat reads that the Zabeeha of the Ahlul-Kitaab is permissible, but the fundamental principle must be understood in order to understand the Quran i.e. 'One part of the Quran explains the other'. Therefore, this verse should be understood in the light of another verse relating to the same matter: 'Do not eat unless Allah's name has been taken and this (not taking Allah's name) practice is transgression' (Quran Al-Ana'am 6:121)

While the former verse explicitly states that the Zabeeha of the Ahlul-Kitaab is permissible and the latter says, 'Do not eat unless Allah's name has been mentioned.' In the light of both these verses, it is understood that the Zabeeha of the Ahlulkitaab is permissible only if the name of Allah is mentioned at the time of slaughter. The Ahlul-kitaab used to mention Allah's name when slaughtering an animal, therefore, their Zabeeha was also halal for Muslims. It is for this same reason that an animal slaughtered by the Mushrikeen, etc. is not permissible. The Ahlul-kitaab of today are recognized by name, less faith. There is no guarantee that they take the name of Allah/God when slaughtering an animal. Furthermore, they cannot be trusted anymore in matters pertaining to Halal/Haram.

So there is uncertainty in the above slaughter manner. Also the Jurists are unanimous that it is not permissible to consume meat which is doubtful. Only if there is certainty that the Ahlulkitaab read the 'Tasmiyah' i.e. mentioned the name of God when slaughtering an animal, will the meat from their slaughter be permissible.

We suggest that the Muslims in the U.S.A. and U.K. slaughter the animals themselves. A committee be appointed and look into ways to facilitate for Halal meat slaughtered by Muslims.

Another option may be that the meat sold on the market are packed, sealed and stamped by a Muslim organization consisting of reliable scholars and Ulama who have proper Islamic knowledge of the principles pertaining to Halal/Haram of the Shariah.

Albalagh Note: A simple and very effective means of guaranteeing halal status of all foods would be to insist on Halal Certification. The Islamic Food And Nutritional Council of America (IFANCA) does have a Halal Certification program and their approved items contain the Halal M stamp on the package. Now it is up to the Muslim consumers living in north America to demand this stamp from all the suppliers and put these issue to bed once for all.

الميجم الحام المراجع المتحد وبال

And Allah Taala Knows Best

Further Reading: Ahkam-uz-Zabaih

Albalagh Home Q & A Slaughters by the People of the Book

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"Hala!" means "proper" to consume as defined in the *Qur'an* (Muslim holly book). What constitutes proper halal certification? Halal is unique from kosher in that it is much more of an international issue than kosher is. For example, Burger King had huge halal problems after entering the West Bank. Halal certification is an established market internationally but more of a developing market in the US. Yet, it is growing in strength.

A. Commercial Marketing

Kosher and halal certification are like brand names competing in the commercial market for brand acceptance, shelf space, customer loyalty, etc. It is not personal. It is business. Success depends upon consumers' acceptance of the <u>reputation</u> of the certifying organization and the qualifications of the experts working there, like the brand name on the package. This consumer reliance on reputations is similar to relying upon "experts" at the American Heart Association, the American Cancer Society, the American Academy of Pediatrics, the American Medical Association, American Dental Association, etc. Companies all over the US clamor to obtain the endorsement of these reputable organizations to differentiate themselves from other brands. Reliance upon such reputations is like a warranty to the consumer.

B. Halal Market Background and Overview

Every religion has strict followers and those who just go along. Just as some Jews accept non-kosher foods, it is also true that some Muslims accept kosher (or even non certified) products. So, when we first entered the religious meals market, we thought we could convince the Muslims to accept kosher instead of going through the expense and effort of two separate production runs. We set-up a meeting with both religious group's leaders to try to do this. After all, most of the kosher supervisory agencies were telling the press that kosher is acceptable to Muslims. Even the <u>Wall Street Journal</u> has made such reports. This is not true. Muslims are now taking an active and vocal exception to such reports, especially if any meat or meat by-product ingredients are involved.

We learned we had to both produce and market our meals separately. So important is it to both groups to keep them apart, that we set up a division of our company called J&M Food Products Company to market **J&M™** halal meat products, keeping **My Own Meal®** brand as kosher.

When we first started halal production, there were few trained and qualified Muslim inspectors. During the past 10 years or so, trained inspectors have increased in availability so the trend has changed toward more certification. Standards which were lax, are now becoming more stringent. The internet has afforded the Muslim community a bulletin board "announcement" system to reach Muslims all over the world to report companies having questionable standards. The courts have upheld the right of religious leaders to publicly state their concerns about another's certification practices. In addition to many halal-specialty stores, some internet food stores have started-up. And in the prison system, more and more lawsuits are being won by Muslims to get halal vs. kosher foods. Hospitals are starting to buy halal in addition to kosher.

Many US food companies are in the process of establishing standards and revising formulations for future halal certification. Halal certifying agencies are getting busier and training more and more inspectors across the US. Expect the demand to grow.

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C. Business Approach

Like kosher certification, halal certification is a business. Some kosher organizations see the halal certification process as competitively "eating into their market" and are trying to more strongly promote their certification as acceptable to Muslims. For example, a former consultant to Natick Labs tried to establish his own "joint" organization where he would establish standards "acceptable" to the Muslims at a production plant. His organization would then train and "convince" his "partner" kosher supervisors to "certify" to the Muslims that these practices are followed. This was his attempt to keep the kosher certifying organizations in control of the halal consumer business area. I expressed my concerns with such a plan for both the Jewish and Muslim community before he publicly announced his plan. After "testing" it with some Muslim groups, he dropped the idea.

D. Certification Issues

We co-authored a book entitled "Halal Industrial Production Standards". We can email you a copy if you request one. The book describes the processes for various products and discusses many of the problematic practices of prior years. Unlike kosher, there is no issue of keeping meat and milk ingredients segregated. Key issues are:

1. <u>Meat and poultry products</u>. Like Jews, Muslims consume meat products. They are NOT vegetarians as a group. The absence of providing meat meals would be viewed just as negatively by the Muslims as it would be with the Jews. Meat, poultry and their derivatives require specific *dhabiha halal* certification. *Dhabiha (or zhabiha) halal* means slaughtered by a follower of Islam. Various groups have differing views of what this means.

As noted, there were few trained inspectors in the past, so practices in the US were out of control. For example, our country's poultry producers were blacklisted by Kuwait for a time (I think in the early 1990's) for improper practices. During this time, there were Muslims who would tell companies how to slaughter and often failed to personally show up at the producer. Many would send audio tapes of prayers to the producer to play during processing - all for a fee. It was easy for the producers, so they went along with it. Unfortunately, some of these "illegal" practices continue today, making <u>certification</u> by a reputable outside certifying organization even more critical. And now, the Muslim community is publicly exposing such inspectors to the detriment of these producers.

Today, meat is slaughtered by trained Muslim slaughtermen under the standards, practices and inspection of a trusted Islamic organization. Poultry is usually mechanically slaughtered under the on-site supervision, control and prayers of a trained Islamic slaughterman, who will hand slaughter only those missing the mechanical knife. The theory is that the machine has no conscience and therefore cannot believe or have improper thoughts. The new trend in many international communities (particularly in Indonesia and SE Asia) is for all birds to be hand slaughtered, just like the Jews require.

Cautionary note. There are some slaughter houses which are owned and operated by Muslims who do all their own slaughter without any outside inspection by an independent certifying organization. The Bureau of Prisons had some Muslim inmates released, who then set up their own slaughterhouses and tried to <u>force</u> the Feds to buy only their meat for Muslim inmates. The Feds avoided dealing with them by requiring USDA certification in addition to independent halal certification by a long established organization.

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2. "Hidden" meat by-products and alcohol derivatives.

This is one area where the rabbis ran into problems with the Muslim community. While certain gelatins and cheese ingredients are kosher, they come from kosher slaughtered animals, not halal slaughtered. And since alcohol is not a religious issue within the Jewish community, but is within the Muslim community, proper halal certification is becoming more of an issue.

E. Certification Process Summary

Details of what is involved in halal production processes and ingredient inspections are described in our book we can email to you. However, here is an "executive overview". Halal is generally much easier to do than kosher production. Yet, its requirements should not be viewed lightly or glossed over. In the US, it is in its early stages. However, internationally, halal certification has been around and thriving. For example, in Indonesia, even Dunkin Donuts has condiments packages (ketchup, etc.) with halal certification on the packets.

1. Like kosher, there are generally two levels of inspection.

(a) In a facility which makes the same products day after day using the same ingredients, the production plant and products can become certified as halal acceptable. Inspection is in the form of approving ingredients used, suppliers of ingredients and establishing production and quality procedures to assure the production qualifies as halal. Then on a periodic basis, the certifying organization can send in inspectors on both an announced and surprise basis to "audit". Examples of such products include some candies (only if alcohol-based flavors, animal-based coatings or ingredients are NOT used), cereals, granola bars, pasta producers, spices etc. Spice <u>blends</u> may require special inspectors. However, ingredients must be approved. In production plants where <u>all</u> ingredients and suppliers used for <u>all</u> customers' products are always halal approved, and the production methods are acceptable, then periodic vs. continual inspections may be sufficient.

(b) In a facility where many differing products are produced, inspection is more involved. The producer must have an on-site Muslim inspector for a special halal certified production run. Whenever meat products are produced, inspection and cleaning is also more involved.

2. Clean facility and equipment for prepared meals.

Generally, before starting halal production, a Muslim inspector checks to see that all non-halal approved ingredients are not in the production area and that the equipment and the surrounding area is clean. The inspector uses observation and touch to make this determination. Anything not clean must first be cleaned and approved before commencing production. This is not as involved a process as kosher and is easier to "fix" violations through immediate, on-site cleanings.

3. Ingredients.

Ingredients and suppliers must be approved by a trained inspector and its certifying organization. Some ingredients may contain questionable sub-ingredients (see table in the "Halal Industrial Production Standards" book email). The presence of questionable sub-ingredients may require on-site certification of the main ingredient. If *haram* (forbidden) ingredients, such as alcohol, pork or non-halal meat or related by-products are not used, an

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inspector may rely upon kosher certification. Note that whether kosher is relied upon or halal inspection of the ingredient performed, ingredient certification is required by a trained and reputable organization before being authorized for use in halal production.

4. Production procedures established.

Agreed upon production procedures are established between the Muslim organization and the producer. These procedures may include incoming ingredient segregation and inspection, cleaning systems, record keeping, lot coding, packaging control, etc. Often, these are standard operating procedures which may have been modified for specific halal concerns. In some cases, it may be a modification to the kosher standards.

The certifying organization will then determine how much on-site inspection is needed, given the circumstances. As more trained inspectors become available and as more consumers demand food companies have proper certification, I personally expect that there will be more inspectors spending more time in production in the future.

5. Slaughtering procedures are complicated (less so than kosher) and are getting more stringent even now.

CONCLUSION

The kosher memo I previously sent and this halal memo are high level overviews to give you an understanding of the business of religious certification and reliance. Think of kosher and halal certification as requirements to meet specific, technical standards and processes, much like MilSpec standards and specific QA procedures. Like these standards, there is room for interpretation and variation. Consider kosher supervisors and halal inspectors as part of your suppliers' quality assurance team. Their certication and reputation provides you (the customer) the assurance of acceptance by our soldiers. Their reputation is as important as a trusted national brand name or approved MilSpec'd product you accept.

POINT OF CONTACT for further information or questions:

For more information or for email copies of the copy righted "Halal Industrial Production Standards" manual (including a table of the halal status of key ingredients), contact:

Tel: <mark>@@</mark> Fax: 847-948-0468 Email: <u>sales@halalcertified.com</u> J&M Food Products Company PO Box 334 Deerfield, IL 60015 USA

Visit our website at: http://www.halalcertified.com



Kosher



What Does Kosher Mean?

Many people incorrectly believe kosher means that a Rabbi blesses the food or the production facility. In reality, kosher relates more to the ingredients and to the cleanliness of the cooking process, and to the health and humane slaughter of our meat supply.

The term *glatt* kosher refers to meat where every lung is inspected after slaughter for evidence of prior disease (adhesions). Meat rejected for kosher consumption can be sold to the non-kosher market. Accepted meat proceeds through a careful cleaning process and includes the removal of certain sections of meat and blood vessels, forbidden for consumption.

In kosher production, non-kosher ingredients must be completely removed from the production equipment, utensils, and all surfaces which could come into contact with food surfaces and kosher foods. They are *kashered* (ritually cleaned). Even water/steam is considered food and must be kosher without contamination from non-kosher food. Strict vegetarians and those with specific dairy allergies often seek properly certified kosher products.

Refrigeration-Free Packaging

Every main course My Own Meal® kosher meal is fully-cooked. It can be re-heated in its container and eaten without any further preparation. Unlike freeze-dried or dehydrated foods, not even water is required to be added. Just heat and eat! When stored below 80F, My Own Meal® main course meals remain "fresh" for approximately 24 months from production for plastic trays and up to five (5) years from production in foil pouches.

Consumers

Order kosher meals from our web distributors or in bulk from My Own Meals, Inc. for UPS delivery direct to your:

- home
- office

- dormitory
- continental US destination
- vacations or business trips

Order meals in 10 oz (283 gm) trays for every day use and vacations, and in 8 oz foil pouches for long-term storage, camping or international travel.

Institutions

Since every meal is fully-cooked, just heat it in the microwave and within in two minutes, serve a scrumptious meal. Or heat in a vertical steamer or in boiling water. We take orders from institutions and direct deliver via either UPS or LTL. Orders can be for as few as one case to as many as required.

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My Own Meals, Inc. is your key resource for practical, operational solutions to religious issues and concerns. Call our food service handling experts for assistance with special cases or special handling requirements. Or, talk with our nutritional department for menu planning and complimentary food item procurement sourcing assistance. We constantly work with many suppliers of components, and may be able to suggest distributors and suppliers which can help locate complementary food items meeting religious requirements.

Logistics and Delivery System

Direct delivery via UPS or LTL saves additional costs of distribution. My Own Meals, Inc.'s company-owned distribution center is located in Chicago.

Tested and Approved

My Own Meal® main course meals were tested and approved by:

- NASA
- US Surgeon General
- US Army Natick Testing Labs
- Consumers

Kosher Certifications

Hashgocha (supervision): My Own Meal® main course meals are manufactured under the strictest orthodox rabbinical supervision of Rabbi Aaron Soloveichik, ztl, Founding Halachic Authority, and Rabbi Moshe Soloveichik - Organization of Orthodox Kashruth Supervision (K), established 1957.

Meat: Glatt kosher Rabashkin beef. Vineland Kosher chicken.

Grains: The prohibitions of Chodosh are observed.

On-site supervision: All meals are prepared under the supervision of Rabbi Moshe Soloveichik and a mashgiach timidi.

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Certified Halal in the USA



alal restaurants are booming in the United States, from kabob shops to food trucks. South Asian and Middle Eastern cuisine is appreciated by Muslims and non-Muslims alike, and most such restaurants feature halal meat.

As the U.S. Muslim population increases, more authorized organizations certify food as halal conforming to Muslim standards. Consumers who see one of these organizations' symbols on a package know that the food is free from pork or anything *haram*, or forbidden. Certification ensures that Islamic guidelines for the slaughter and processing of meat have been observed.

Early Muslim immigrants to the United States formed informal associations to preserve religious customs surrounding birth, death and daily life. Muslim migrants to California early in the 20th century kept their traditions in small, local groups. This was repeated throughout the United States, in places like Cedar Rapids, Iowa, home of the first U.S. mosque, where observant Muslims have resided since the 1880s.

According to Hajj Habib Ghanim, president of the USA Halal Chamber of Commerce and director of Halal Certification at the Islamic Society of the Washington Area (ISWA) in Silver Spring, Maryland, Muslim student associations sparked demand for halal food in the 1960s, a demand that increased as the Muslim population grew.

Also, American businesses exporting food to Muslim countries needed a reliable way to demonstrate that their food was halal. Ghanim's organization started when he was working for the U.S.

Ken White/State Department

Arab Chamber of Commerce, which helps businesses complete paperwork and certification requirements for exports to the Middle East. Those concerned about halal called the U.S. Department of Agriculture (USDA) to find out about halalcertified foods, but the USDA monitors food health and safety rather than compliance with religious requirements, so people turned to the U.S. Arab Chamber of Commerce.

"I would refer some of these people to local centers to have somebody do the slaughter and issue the paper and I would stamp it to show it was in compliance. It was very scattered and very informal. So that is how we got started in 1987," Ghanim says.

More certification organizations sprang up. Today, besides ISWA, there are several main certifiers

Certified Halal in the USA



operating in the United States, among them the Islamic Food and Nutrition Council of America, Islamic Services of America, the Islamic Society of North America's Halal Certification Agency and Halal Food Council International.

Until recently, most halal certification was for foods exported to Egypt, Saudi Arabia, Oman, Qatar, the United Arab Emirates, Pakistan, Indonesia and Malaysia, among other Muslim countries. But the domestic market is catching up.

"Business is growing so fast — like lightning. It amazes everybody. ... You have hospitals, schools, cafeterias, all the main chains like Kentucky Fried Chicken, Subway, Cheesecake Factory," Ghanim says. The halal label attracts business too, he adds.

Halal certification organizations inspect restaurant and grocery

ISWA certified this halal meat sold in a Dearborn, Michigan, Wal-Mart. ©AP Images



suppliers, the large and small factories that process meat. Large poultry producers Tyson, George's, Koch and Pilgrim are among ISWA's clients.

Ghanim says the halal certification business owes a lot to kosher food certifiers, who have performed a similar function for much

longer and know the industry. "We have learned from them. We have a good relationship with people like Star-K and others because of the similarities," he says. "We learn from our Jewish cousins who have been doing it for years. We are learning and we are getting a lot of support from them."

The United States government is not involved in religious matters, which is why agencies such as the USDA do not certify halal or kosher foods. That must be done by religious authorities or those they sanction. USDA does inform exporters of other countries' import standards and directs exporters to U.S. halal certifiers approved by destination countries. ISWA is among those internationally recognized halal certifiers.

Besides being halal, food must be tayyiban, or wholesome, meaning clean and free from contamination, to be certified. "The USDA does half of our work there," Ghanim says, referring to strict USDA hygienic standards.



Customers crowd a Falls Church, Virginia, halal butcher shop ahead of Ramadan. Robyn Beck/AFP/Getty Images

ISWA inspects factories to make sure that halal meats are processed separately from nonhalal meats, on equipment that has not been used for pork. Small factories may set aside special days for halal processing. Larger factories that export to foreign markets have dedicated halal processing facilities.

ISWA certifiers cooperate with USDA agents and on-site veterinarians. They also verify that individuals who oversee the halal slaughter and recite appropriate prayers are practicing Muslims of good standing. ISWA guarantees all procedures are followed.

ISWA staff offer training for food industry personnel and programs to increase cultural understanding. As a co-founder of the World Halal Council, ISWA works with a network of halal certification organizations to promote unified, global halal standards. "We are trying to do more education programs with trade missions and get people to recognize and trust the halal symbol," Ghanim says.

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UNITED STATES DEPARTMENT OF STATE

BUREAU OF INTERNATIONAL INFORMATION PROGRAMS

Halal Assessment for Possible Pilot Sites re:

I do not know which institutions the plaintiffs are at in Terre Haute and Pollock, so I included number from all institutions. POL and THP are USP institutions and POM and THA are FCI (Medium) institutions. The columns for Muslim, Nation and Moorish are the population numbers for religious preferences at the respective institutions. The columns for CFSA, CFSR, and CSFI indicate inmates with religious preferences of Muslim, Nation of Islam, or Moorish Science Temple of America.

As of 6/8/2015

Institution	Muslim	Nation	Moorish	CFSA	CFSR	CFSI
THP	134	29	30	16	29	21
THA	144	33	41	8	37	14
JES	84	26	13	12	15	5
CUM	218	48	40	14	34	12
POL	130	61	39	10	44	10
POM	82	26	12	12	27	2



U.S. Department of Justice Federal Bureau of Prisons Reentry Services Division

Washington, DC 20534 FFB 1 5 2019

FOR WARDENS at ATL, ALP, CUM, FLX, LEE, MAR, THX
for
Deborah G. Schult, Ph.D., Assistant Director Health Services Division
(b)(6); (b)(7)(C)
Reentry Services Division

SUBJECT: Halal Certified Meal Field Trial

Per PS 5360.09, the religious diet program includes two components: a self-select no flesh component and a religiously certified component. Due to growing inmate requests for halal meals, the agency has conducted years of market research for halal vendors that meet stringent halal certification requirements and our agency's nutritional, size, and packaging specifications. Now that the agency has identified appropriate vendor options, we will begin a field trial of halal meals at your location on or about the week of 4/7/19. This will result in having a dual certified line: one for halal meals and the other for kosher meals, identified by their respective religious certification logos on the packaging.

The Chaplaincy Services Branch and Food Services Branch will work together with your sites on policy compliance of inmate halal requests and halal meal implementation. The National Chaplaincy Administrator (()(0,(0)()()) and the National Food Services Administrator (()(0,(0)()()) are the agency SME point of contacts for this process. Central Office Chaplaincy Services and Food Services will work with your institutional staff on roll out logistics including the expected participants, anticipated costs, religious diet interview review, SENTRY assignments, ordering the meals, and establishing a process for service of the halal meals to the inmate population. Since the vendor's production and delivery times are upwards of four weeks, a guidance VTC with you and your program staff will occur on Thursday, 2/21/19 at 1 pm EST. Please email Chaplain^{(b)(0)(0)(7)(C)}</sup> at^{(b)(0)(0)(7)(C)} @bop.gov with your preferred VTC address.

The implementation of this Halal certified meal program will occur only at the above-mentioned institutions at this time.

CC: NER, MXR, NCR, and SER Regional Directors

(10/8/2009) ^{(b)(6); (b)(7)(C)}	- CCA Religious Diet	иннан түрк — — — — — — — — — — — — — — — — — — —
From: To: CC:	(5)(6); (5)(7)(C)	
Date: Subject: (b)(6); (b)(7)(C)	7/30/2009 7:51 AM CCA Religious Diet	

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I have a few concerns about the religious diet program being offered with CCA.

1) While CCA provides paperwork on inmate training for preparation of religious dietary meals, it does not detail who provides the training. Has the person making the training provision been trained on religious certifications and religious certified food preparation and service controls/ This is a Quality Control Issue?

2) The paperwork from CCA implies that there is a religious diet preparation area? However, is this food preparation area secure to ensure kasruth standards are not compromised? There is a definite appearance in the paperwork that the area is not secure and that kosher items and preparation may be compromised. See not item 4 on the Associate and Inmate Training Form 2008.Proper Preparation for Hot Meals for Kosher Menu Plan. It states:

"The Textured Vegetable Protein Product may be prepared in the tabletop steamer, rice cooker, microwave oven or may be reconstituted in the kosher preparation area using hot water from the coffee urn. The container used for reconstitution must be disposable or new and dedicated to this purpose.

The mere mention in an item of various places to do food preparation gives indications of kosher standard compromise.

3. The CCA paperwork on Brown Bag Meals gives no instruction on the restrictions about meals being dairy and meat. It is important to reiterate in writing that dairy products may not be mixed with meat products for any meal...coupled with the importance of parve products. While the meal Plan itemizes the products served in the menu a concern arises when institutions are on lockdown status and brown bags are used...are there separate meat and dairy meals..or do they put meat and cheese sandwiches together in the same lunch.

3) The CCA training form denotes in 3 c) that all cookware and utensils must be washed and stored separately...does this mean the food preparation area has it's own three basin sink? Are all these items secured in this area. Are controls in place that the utensils and cookware are not used anywhere else for food preparation?

4) The CCA material provided for review was a copy of the 2008 Training, is this current?

5) What does the institution do to insure its products are religiously certified...do all products contain the Kosher certification markings of OK and OU and parve? Does the Food Service department maintain letters from the suppliers and food preparation companies reflecting kosher certification compliance?

(b)(6); (b)(7)(C)

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/8/2009) ^{(b)(6)}	Relligious Guidelines and Contract Facilities.wpd Page 1
Religiou	s Services Program Guidelines for Contracted Facilities
Vital Fun	ictions
1. En lea	sure chaplains are available for inmates to provide pastoral care and spiritual adership.
a)	Review work/duty schedules for the past twelve months and interview 10 randomly selected inmates at the main institution and 5 inmates at each satellite facility to determine if: (29 CFR 548.10[a] PS 5360.09, Sec 10 PS 3939.07
	 Chaplains provide reasonable and equitable accessibility to the inmate population
	 All chaplains work a minimum of two evenings per week
b)	Review documentation (e.g., SENTRY and Religious Activities schedules) and randomly select 10 inmates (5 at each satellite facility) to determine if authorized congregate services are available for all inmates on a weekly basis. PS 5360.09, Sec 7 ACA: 4-4519, 4 -ALDF-5C-22, 4-4517, 4-ALDF-5C-17
C)	Examine the procedures and documentation (e.g., emergency notifications and phone documentation) in place to determine if chaplains are responding to crisis situations involving inmates or their families. PS5360.09, Sec 10, ACA: 4-4395, 4-ALDF-4D, Sec 10
d)	Through observation and review of documentation (e.g., bulletin boards, posters, memos, and A and O Lesson plans) determine if pregnant inmates are notified of the availability of religious counseling. PS 5360.09 Sec 10c, PS 6070.05, Sec 7, ACA: 4 -4436
e)	Interview the associate warden and chaplains to determine if at least one full-time chaplain plans, directs, coordinates and provides pastoral care. PS 5360.09, Sec. 10; 28 CFR 548.12, ACA: 4-4512, 4-4513, 4-4514, 4-ALDF-5C-19, 4-ALDF-5C19, 4-ALDF-5C-18
ſ)	Review Special Housing Unit logs for any two quarters during the past year to determine that a chaplain visits Special Housing at least weekly. PS 5360.09, Sec 10a; ACA: 4-4273, 4-ALDF-2A-66
g)	Through a review of documentation (e.g, ADA resources, program flyers, religious activities schedules, Inmate Request to Staff Member) and direct observation determine if chaplains provide pastoral care to meet the needs of all inmates including women and special needs inmates. PS 5360.09, sec 10; ACA 4-4430

Interview the respective executive staff member responsible for Religious Services, the chaplains and review documentation (e.g., Institution duty officer guidance manual) to determine if chaplaincy staff are consulted concerning religious issues in the event of the death of an inmate (family notification, autopsy, and body preparation). PS 5360.09, Sec 10; PS 5553.06, Sec 9; PS 6031.01, Sec 24: PS 6080.01, Sec 4; ACA 4-4425, 4_ALDF-4D-23

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- Review documentation (e.g., Inmate Requests to Staff Member, clergy visit memorandums and Special Housing logs) in each institution at a complex for the past year to determine if chaplains respond equitably to inmates' requests in both general housing and Special Housing for access to representatives of their faith tradition and that chaplains assist them in contacting them. PS 5360.09, Sec 12c; ACA: 4-4519; 4-ALDF - 5C-22 4-4517, 4-ALDF-5C-17
- j) Through direct observation and review of documentation (e.g., SHU logs, Emergency Notification forms) determine that support staff are not performing the professional duties of chaplains (e.g., counseling, conducting services, facilitating telephone calls, determining accommodation of religious diet accommodation and making SHU rounds). PS 5360.09, Sec 10a

2. Ensure impartial religious leadership by providing resources (contractors, volunteers and program supplies) to accommodate religious rights and diverse needs of inmates.

- a) Review the accommodation of the religious diet program to ensure inmates with a need for a religious diet are accommodated with food that is religiously certified food and in compliance with the dietary laws of their religion. This includes:
 - There is a documented procedure for inmates to request and receive accommodation of a religious diet.
 - Religious diet menus are posted in the dining room or printed copies are provided directly to all religious diet participants
 - All food served on the religious diet is religiously certified with visible certification labeling (such as, OU, OK, KOF-K, Star-K, CRC (New York). In addition to religious certification, bread and margarine must be Parve for use on the religious diet line.
 - There is documented provision of Kosher-for-Passover meals for during the season of Passover of inmates expressing this provision of need
 - Documentation is maintained by the Food Services department (i.e., vendor verification letters of religious dietary certification) that all food served on the religious diet line meets current religious dietary law requirements
 - All meals requiring heating are double-wrapped and sealed.
 - Religious diets are served using disposable trays, plates, cups, and eating utensils, or if re-usable trays, plates, cups, and eating utensils are used for the religious diet, that appropriate wash, rinse and sanitization procedures are used to conform with religious dietary laws.
 - Equipment or utensils that come into direct contact with any food (except uncut fruit or vegetables) being served on the religious diet line are easily identified for certified food component use only (visual marking, different style, or color) and stored separately from items used elsewhere in the department.

(10/8/2009) ^{(b)(6); (b)(7)(G)}	Relligious Guidelines and Contract Facilities.wpd Page 3
	Equipment used to clean equipment or utensils used for the religious diet conform to the wash, rinse, and sanitize requirements of religious dietary laws. This equipment is only used to clean equipment and utensils used on the religiously certified diet.
	PS 5360.09, Sec 18; ACA: 4-4319, 4-4517, 4-ALDF-4A-10, 4-ALDF - 5C-17
b)	Examine the worship and program space (indoor and outdoor) to Determine if they have the following:
	Interfaith neutrality
-	Worship space and accouterments sufficient for the accommodation of the ritual
-	Storage space for the needs of the religious programs
5	Office space for each chaplain
	PS 5360.09, Sec 11; ACA 4-4520, 4 ALDF-5C-23
c)	Review the A&O Lesson Plan to determine if it includes all available religious programs and procedures upon how to gain access to the chaplain to express religious needs.
	PS 5360.09; PS 5290.14, Sec 1; 28 CFR 548.10[a]; ACA 4-4287
d)	Interview the chaplain to determine if non-inmate clerical staff are available for processing confidential material
	ACA: 4-4520, 4-ALDF-5C-23
e)	Interview the chaplains and review documentation (e.g., departmental plans, religious preference profile, and volunteer/contract schedule) to determine if a formal strategy has been developed to establish relationships with diverse community religious resources to recruit a workforce to meet the needs of all inmate faith groups.
	PS 5300.20, PS 5360.09, Sec 12; ACA: 4-4516; 4-4521
f)	Interview the chaplains and review supporting documentation to determine if religious volunteers and contractors who perform professional services are ordained, licensed, certified or have written correspondence to substantiate their religious professional role to perform these rituals.
	PS 5360.09, Sec 12; ACA-4118
g)	Through observation and review of supporting documentation (i.e., purchase requests and bin cards) at each institution determine if controlled items (i.e.

g) Through observation and review of supporting documentation (i.e., purchase requests and bin cards) at each institution determine if controlled items (i.e., communion wine, wax candles and tobacco) are appropriately procured, stored and dispensed. PS 5360.09, Sec 7 and 20