

MONTANA STATE PRISON HEALTH SERVICES OPERATIONAL PROCEDURE

Procedure No.: MSP HS D-05.0	Subject: MEDICAL DIETS	
Reference: NCCHC Standard P-D-05, 2018		Page 1 of 2 and no attachments
Effective Date: January 1, 2017		Revised: October 1, 2020
Signature / Title: /s/ Cindy Hiner / Medical Bureau Chief		
Signature / Title: /s/ Dr. Paul Rees M.D./ Medical Director		

I. PURPOSE

Medical diets are provided to enhance patients' health and are modified when necessary to meet requirements related to clinical conditions.

II. **DEFINITIONS**

<u>Administrator</u> – The official, regardless of local title (division or facility administrator, bureau chief, warden, superintendent), ultimately responsible for the division, facility or program operation and management.

<u>DGAs</u> - Dietary Guidelines for Americans, as established by the U.S. Departments of Agriculture and Health & Human Services.

<u>DRIs</u> - Dietary Reference Intakes, as established by the Food and Nutrition Board, Institute of Medicine, National Academies of Sciences.

<u>Food Service Director (FSD)</u> – The employee, regardless of local title, (food service manager, food service supervisor), responsible to manage the facility food service or food product operations.

<u>Qualified Nutritionist</u> - A registered dietitian (RDA) or a person eligible for registration by the American Dietetic Association, authorized by state scope of practice.

III. PROCEDURES

A. General requirements

- 1. The facility administrator, or designee, will establish a daily food allowance which satisfies basic nutrition standards and ensure the facility provides offenders three daily meals, except for special weekend and holiday brunch meals or other food service options authorized by the administrator to provide variety or to accommodate other activities.
- 2. The facility administrator, or designee, will implement and maintain operational procedures that ensure the following:

a. Designated staff plan menus in advance considering food appearance, palatability, texture, temperature, portioning, and appropriate food nutrient content and staff follow menu plans whenever possible;

b. Designated staff make available for review all recipes and menus, including special diets, at least one week in advance and document that any substitutions in the meals served will be of equal nutritional value;

c. Special therapeutic and religious diet needs are met and conform as closely as possible to the food served to other offenders;

d. A therapeutic diet manual is maintained and available in the health care and food service areas for reference and information.

3. A qualified nutritionist must document at least annually that each facility satisfies basic nutrition standards as provided by Daily Guidelines for Americans (DGAs) and Dietary Reference Intakes (DRIs).

Effective Date: January 1, 2017

B. Special Diets

1. A registered dietitian must approve and document special diets.

2. Qualified Health Care Professionals will prescribe therapeutic diets in response to a real and documented medical need in accordance with the following:

a. A therapeutic diet will consist of a complete meal service and will not be used as a reward or to provide a choice between meals; and

b. Therapeutic diet prescriptions must be specific and complete, furnished in writing to the food service director (FSD), and reviewed routinely, except in the case of chronic diagnoses such as diabetes.

3. An offender observed violating the special diet terms will be reported to the appropriate authority and may be removed from a therapeutic diet by a medical authority or removed from a religious diet by an administrator in consultation with Legal Services Bureau staff.

4. Religious diets are provided to offenders whose religious beliefs require close adherence to religious dietary laws and will be approved by a religious activities' director must provide requests monthly and in writing with specific and complete details to the FSD.

5. An offender who wishes to be removed from a special diet may submit a request in writing to the FSD.

Special Management Menus

1. Staff may not withhold food or vary the standard menu as a disciplinary sanction for an offender.

2. When an offender uses food or utensils in a disruptive manner or as a weapon against self or others, designated staff will provide nutritionally adequate, specially prepared, or packaged meals to minimize the potential for such actions.

3. Staff may use a special management menu when authorized within the offender's written management plan.

C. CLOSING

Questions concerning this operational procedure will be directed to the MSP Clinical Services Manager.

CI. Attachments None