



Washoe County Jail Kitchen

Food Services Manager George Obritsch, CDM, CFPP





Introduction

- Food Services Manager at the WCSO since 2019
- Graduate of the Culinary Institute of America in Culinary Arts and Baking and Pastry
- Certified Dietary Manager
- Certified Food Protection Professional

Specialty Items and Upgrades

- We make our own cakes, breads, cookies, and more
- Different flavors of ice cream are served every Saturday night
- Everyone gets a fresh hot cup of “Parr Bucks” coffee with breakfast
- Every inmate is offered 2 pieces of fresh fruit daily



Dispelling Myths

- No “mystery meat” – menus are printed for each meal describing exactly what is being served
- Due to safety concerns, no food donations are accepted
- 100% of food is purchased from reputable food vendors



Dietary Restrictions

- Religious meals
 - We work closely with our Chaplains to meet religious dietary needs
 - We provide Kosher, Halal, and 6 other specialty religious diets
- Medical diets
 - We work closely with our medical team, NaphCare, to meet medical nutritional needs
 - Examples: dental issues, cardiac diet, allergies, etc.
 - Currently we are providing for approximately **298** inmates with special diet needs

Numbers

- Last year, we produced over **1.8 million** meals and snacks
- Annually, we serve about:
 - **500,000** bananas
 - **250,000** oranges
 - **250,000** apples
 - **100,000 pounds** of carrots
 - **70,000 pounds** of potatoes
- We produce approximately **3,600** meals every day



Cost-Saving and Purchasing Strategies

- The current budget is almost **\$1.5 million**
- The average cost of each inmate's meals and snacks is approximately **\$1.35**
- First and Prime vendors – these vendors offer discounted items that they are discontinuing or are unable to sell
- Secondary market items – overstock, almost out of date but not yet expired, or not up to restaurant specifications
- Creativity is key to providing enjoyable and nutritious meals at the lowest price possible

New Equipment and Inmate Safety

- We recently purchased new equipment with a focus on longevity and safety
- Example: we can now grind 400 pounds of meat an hour without an inmate using a knife
- This equipment will last us well into the future



Growth Projection Plan

- Our facility is growing, with a new housing unit and a 220-bed medical facility opening on-site – this necessitates more food production and serving areas
- The satellite kitchen will be converted into a full-service kitchen
- The main kitchen was only designed to handle **2/3** the amount of food we are preparing now
- 2 fully operational kitchens will ensure we never miss a meal, which is simply not an option

Other Functions

- We take care of our own as well – some examples:
 - We catered a County barbeque at San Rafael for 1,000 people a few years ago
 - We provide our working staff and their loved ones holiday meals paid for by the Honorary Deputies Association
 - We have made food for: the Big Dig Construction Equipment children's event, Christmas in July, Take Your Kid to Work Day, training functions and seminars, and many more events



Questions?