




Department of  
Rehabilitation & Correction

SUBJECT: <b>Vegetarian Diet Policy</b>	PAGE <u>  1  </u> OF <u>  2  </u>
	NUMBER: <b>60-FSM-01</b>
RULE/CODE REFERENCE:	SUPERSEDES: 60-FSM-01 dated 02/12/15
RELATED ACA STANDARDS:	EFFECTIVE DATE: <b>March 19, 2018</b>
	APPROVED: 

## I. AUTHORITY

Ohio Revised Code 5120.01 authorizes the Director of the Department of Rehabilitation and Correction, as the executive head of the department, to direct the total operations and management of the department by establishing procedures as set forth in this policy.

## II. PURPOSE

The purpose of this policy is to describe provisions for those inmates who elect to consume vegetarian diets.

## III. APPLICABILITY

This policy applies to all persons employed by or under contract with the Ohio Department of Rehabilitation and Correction (DRC) and to all inmates incarcerated in institutions operated by the DRC. Specifically, this policy applies to the food service managers who have the responsibility for administering the food service operations in each institution.

## IV. DEFINITIONS

**Meatless Entrée** - A dish that contains no beef, fish, fowl, egg, or dairy products.

## V. POLICY

It is the policy of the Ohio Department of Rehabilitation and Correction (DRC) that inmates may practice vegetarianism by eliminating meat products from the regular diet menu. A vegetarian diet is not a therapeutic diet.

## VI. PROCEDURES

- A. Entering the dining room, inmates can request the meatless alternative entrée. Each institution shall establish procedures for those inmates confined in a satellite feeding area (i.e., residential treatment unit, transitional program unit, infirmary, etc.) requesting the vegetarian alternative entrée.

- B. At the discretion of the managing officer, the institution may utilize a program in which an inmate shall declare a vegetarian meal preference for a specified period of time not to exceed one year before renewal.
- C. The DRC cycle menu vegetarian substitutions for meat entrees meet nutritional requirements in accordance with the USDA Dietary Guidelines for Healthy Americans 2010. The menu is planned by a registered licensed dietitian.
- D. Every institution shall provide all other menu items and portion sizes as designated on the master menu unless an approved substitute item is served due to non-availability of the scheduled food item.
- E. All side dishes shall be prepared in accordance with approved recipe source designated by the dietary operations manager. Side dishes may be lacto-ovo vegetarian, but are not required to be vegan.