



**U.S. Immigration
and Customs
Enforcement**

May 31, 2016

MEMORANDUM FOR: Tae Johnson
Assistant Director, Custody Management

THROUGH: Jay Brooks
Deputy Assistant Director, Detention Management Division

FROM: Daniel A. Bible 
Field Office Director, Salt Lake City

SUBJECT: Deficiency –Food Service

Purpose

Review a waiver for the Salt Lake City, Las Vegas ERO Sub-office (SLC/LVG) as it relates to Food Service, Part 3, Sub-Section A. 1 Food Service within the 2000 National Detention Standards (NDS), which states, "The food service program shall be under the direct supervision of a professional food service administrator. The FSA is responsible for planning, controlling, directing, and evaluating food service; training and developing the cook foremen; managing budget resources; establishing standards of sanitation, safety, and security; developing nutritionally adequate menus and evaluating detainee acceptance; developing specifications for the procurement of food, equipment, and supplies; and establishing a training program which ensures operational efficiency and a quality food service program."

Background

On July 16, 2015, the City of Henderson Detention Center (HDC) was inspected by Nakamoto. As a result of this inspection, the aforementioned deficiency was noted.

Discussion

HDC has established an administrative lieutenant to manage the food service program (FSA) and has designated a civilian cook to supervise/lead staff. The lead cook directly supervises and leads the other cooks and food service workers and assists the FSA in the daily management of the food service operations. HDC has three kitchen cooks that are certified as ServeSafe through the National Restaurant Association Krissy Hopkins, Luliann Frentiu and

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Felix Gonzalez. In order for HDC to comply with this standard by naming such individuals with the required titles, the City Council must approve a salary increase.

Recommendation

I recommend that you approve a waiver to Food Service, Part 3, Sub-Section A, 1 Food Service within the 2000 National Detention Standards (NDS), which states, "The food service program shall be under the direct supervision of a professional food service administrator. The FSA is responsible for planning, controlling, directing, and evaluating food service; training and developing the cook foremen; managing budget resources; establishing standards of sanitation, safety, and security; developing nutritionally adequate menus and evaluating detainee acceptance; developing specifications for the procurement of food, equipment, and supplies; and establishing a training program which ensures operational efficiency and a quality food service program."

Approve/date Jmb 6/30/2016 Disapprove/date _____
Modify/date _____ Needs more discussion _____