## WASTE

For the month of June, 2022 \$1,275.00 was paid to a David Cassidy for "garbage pickup at MCI-Norfolk" (see attached). Included in this garbage pickup were two hundred and one, fifty five gallon barrels of 'swill' (used as pig feed). Each fifty five gallon barrel weighs 300 lbs. From 6/1 - 6/24 the total weight of swill was 60,300 lbs. This exorbitant amount of waste can be broken down as 1.72 lbs

This exorbitant amount of waste can be broken down as 1.72 lbs of food waste per inmate per day(FN 1)) As the average person consumes between 3-4 lbs of food per day(FN 2), for every pound of food consumed at MCI-Norfolk about a half a pound is thrown to the pigs.

The confounding aspect of food waste at MCI-Norfolk is that the biggest sources of waste are food item substitutions, which by the way are not part of the dietitian approved diet, menus or recipes(FN 3).

BIGGEST SOURCES OF FOOD WASTE(in housing units)(FN 4):

- 1. Instant Mashed Potatoes(FN 5);
- 2. Soy Meat, most anything containing this soy meat(burgers, Sloppy Joes, Chili, Meat Sauces(FN 6);
- 3. "Pillow Eggs"(deshelled eggs cured in brine preservatives
  (FN 7);
- 4. Processed Egg Patties(FN 8);
- 5. Waffles(FN 9);
- 6. The Highly Processed Meatloaf Patties(FN 10);
- 7. The Highly Processed Salisbury Patties(FN 11);
- 8. Under/Over Cooked Foods such as Potatoes, Pasta, etc.
- 9. Meals such as Shepherd's Pie Which Contains Both Instant Mashed Potatoes, and the Soy Product(FN 12); and,
- 10. Meals Where the Dietitian Approved Product is not Always Ordered/Used, such as meatballs, tuna(FN 13).

FN 1. The population of MCI-Norfolk as of August 8, was 1,168. See DOC Institutional Fact Cards

FN 2. According to:

FN 3. According to the Food Service Policy, Cycle Menus and corresponding recipes SHALL be followed.

FN 4. This data was compiled by survey of Unit House Workers who are responsible for dumping food in swill buckets daily.

FN 5. Menus which specify 'mashed potatoes' are to be prepared by recipe # D-2.

FN 6. Recipes that call for "ground beef" are: Chili #C-3; Sloppy Joe C-18; Meat Sauce # ; Meatloaf #C-8; Meatballs #C-25, Shepherd's pie #C-32; and, Hamburger # . Though the recipes DO NOT specify a Soy product, the DOC changed the meats to a soy product some years ago

The menus specify "Hard Boiled Eggs" See recipe #

FN 8.

The menus specify "Scrambled Eggs" see recipe # A-3. Waffles. The menu specifies "Pancakes" and Waffles are most often FN 9. served, see recipe # A-6.

The recipe for Meatloaf is # C-8. There has been recent attempts to follow the recipe which had been used for years.

FN 11. There does not appear to be a recipe for Salisbury Steak, however the dietitian approved product has not been available and the quality of this product continues to change and thrown out.

See recipe # C-32, Shepherd's Pie.

There are a number of meals such as tuna fish, meatballs, where different quality items are ordered. when the poor quality is ordered and served it is thrown out. The tuna has improved, but we are told that this is a supply issue. However, meatballs are supposed to be made according to the approved recipe #C-25, but a premade processed meatball product is ordered and mostly thrown away.

David Cassidy

42 Ellis Street

Medway, MA 02053

508:493.8939

Veronica Notice

50 Maple Street

Milford, MA 01757

This bill is for garbage pickup at MCI Norfolk.

JUNE2022MCIN

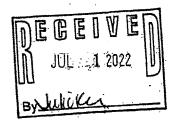
June 2022

\$1,275.00

**Total Due** 

\$1,275.00

**David Cassidy** 



MCI-Norfolk Swill Barrel Tracking	
Month:	June 2022
Date	Number of Barrels
6/1/2022	18'
6/1/2022 6/3/2022	15
	18
6/6/2022	20
6/8/2022	16
6/10/2022	16
6/13/2022	21
6/15/2022	. 16
6/17/2022	21
6/20/2022	20
6/22/2022	20
6/24/2022	18
Total	
Combonid	0.001
Cardboard	2,901
	3,576
Total	6,477
Plastic	137 lbs.
Total	137 lbs
OPR Systems (paper)	
TOTAL:	

201 Barrels at 300 lbs. equals 60,300 lbs. of Swill

Bonnie Cunha, ASI