

# CORRECTIONAL NEWS

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OPERATIONAL EVENTS IN CORRECTIONS

- Since 1950

## Local man making a difference



**George Wesley, OCC Food Service Manager**

In 2000, the Department of Natural Resources began funding In-Vessel Composting projects across the state. Ozark Correctional Center received their In-Vessel unit in 2004.

Food Service Manager George Wesley has headed up this valiant effort, and supervised this project since day one.

The knowledge he received from the company was valuable information, but soon discovered that the

experience in years to come would be nothing short of amazing.

Mr. Wesley reported that while obtaining his experience it was determined that it would take several things to make such an operation successful.

Mr. Wesley will be presenting information on his success with the operations, and how they were achieved.

# In-Vessel Composter at Ozark Correctional Center





**The Wright WBMI 1000 was one of the more sophisticated in-vessel composting machines on the market in 2004.**

# In-Vessel Composting

- **Same Concepts as Backyard Composting, but on a Much Larger Scale**
- **Food residuals Tend to be High in Nitrogen Content**
- **In Order to Acquire the Proper C:N Ratio, paper, cardboard, sawdust, or woodchips are added.**





**Food residuals are taken directly from the food service facility for processing.**



**Carbon amendments can be in many forms. Various materials can be combined to find a “recipe” for the best processing medium. Wood bark is shown here.**



**Residuals and the amendment are thoroughly mixed before being loaded into the composter.**

- **To ensure proper recipe is maintained, all liquid is removed from food items.**



- **Equal amounts of food waste are placed in 4 containers**
- **Prisons add meat & bones to the compost mix. Ozark Correctional Center doesn't add bones**



- To ensure the best mix of materials, each container is weighed.
- A daily log is maintained for reporting purposes





**Temperature probes provide continuous data to ensure optimum processing.**

- Air captured by the primary exhaust fan is directed to a bio-filter for treatment.
- Bio-filter is made of wood chips, limestone, peat moss, and mushrooms.



# Technical Considerations

- **Particle size – not too big, not too small**
- **Moisture – optimum moisture content should be between 55% - 65% by weight**
- **Temperature – optimum temperature is between 100° - 140° F**



# Finished Product

- **After 14 days of controlled processing, compost is produced**



- **Compost is put in static pile for an additional 45 days to reduce nitrogen content**

# Uses of Compost



# OPERATIONAL ASSESMENT

- It did not take long to understand that the old way of doing things would not work.



# OLD PROCEDURES

- Traditionally food was cooked for total number of prisoners.
- This resulted in 3 – 4 pans being dumped after each meal





# Food Waste

- Typically Food Waste Represents 40 – 50% of the Waste Stream in a Prison Setting



# Conservative Estimates

- **Serving tray waste was estimated at one pound, per person, per day.**
- **When calculated for Missouri's almost 30,000 incarcerated offenders, 5475 tons of food waste was generated annually.**



# PROGRESSIVE COOKERY

- This is when food is prepared in stages, using smaller quantities to meet the needs in a productive and cost-effective manner.



# Progressive Cookery

- **Conducted a “Meal Audit”**
- **For 6 Months, the Following was Tracked**
  - **Amount of food cooked**
  - **Number of offenders served**
  - **Amount of leftover food**



# Progressive Cookery

## Audit Results Helped Food Service Staff:

- Identify Meals that offenders liked/disliked
- More Accurately estimate the amount of food needed



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