

# **Adams\_Fav\_SB768**

Uploaded by: Adams, Dr. Joel

Position: FAV

# MedChi

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*The Maryland State Medical Society*

1211 Cathedral Street  
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www.medchi.org

TO: The Honorable William C. Smith, Jr., Chair  
The Honorable Paul G. Pinsky, Chair  
Members, Senate Judicial Proceedings Committee  
Members, Senate Education, Health, and Environmental Affairs Committee  
The Honorable Obie Patterson

FROM: Joseph A. Adams, M.D.

DATE: February 26, 2020

RE: **SUPPORT** – House Bill 819 – *Health – Health and Wellness Standards – Correctional Facilities and Health Care Facilities*

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MedChi supports that state and local correctional facilities, hospitals, and residential treatment centers be required to offer plant-based meal and beverage options with the goal and expectation of reducing health care costs and improving the health condition and outcomes of patients.

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(Excerpt): (emphasis added)

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**STATE LAWS:**

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**Plant-based diets (PBD) are those free of animal products such as meat, seafood, dairy, and eggs.**

FISCAL IMPLICATIONS FOR STATE AND LOCAL GOVERNMENTS: None

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Summary: Requires hospitals and long term care facilities to make available to patients and residents plant-based meals when necessary to accommodate medical, religious, cultural or ethnic needs, preferences or requests.

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## **Medchi\_fav\_SB768**

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Position: FAV

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Uploaded by: Adams, MD, Joe

Position: FAV

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**ACY\_Fav\_SB768**

Uploaded by: Bevan, Jennifer

Position: FAV

# EQUITY FOR ALL KIDS



To: Judicial Proceedings Committee  
From: Jennifer Bevan-Dangel, Executive Director  
Re: SB768, Health and Wellness Standards -  
Correctional Facilities and Health Care Facilities  
Date: February 26, 2020  
Position: Support

Advocates for Children and Youth supports SB 768, which would require correctional facilities and certain health care facilities in the state of Maryland to adopt health and wellness standards for food service.

While this legislation does not impact the juvenile justice system, it does impact youth. Despite significant reforms in 2015, youth are still held in adult correctional facilities. That legislation included exceptions for when there is no capacity at a Department of Juvenile Service Detention Center, or when a judge finds that detention in a secure juvenile facility would pose a risk to the child or others. As recently as 2018, investigations found youth held in adult detention systems in Frederick and Baltimore Counties.<sup>1</sup> Youth convicted of certain crimes are also held in adult facilities.

For these youth, the benefits of a healthy, plant-based diet are significant. Poor nutrition contributes to high rates of obesity, diabetes, heart disease, and other chronic diseases, and these are more prevalent among incarcerated people than the general population. Offering healthy, plant-based diets to youth in correctional facilities not only offers health benefits in the short-term but can help inform their dietary decisions upon release and improve their health over the course of their lives.

Healthy, plant-based diets have also been linked to improved mental health outcomes, including reduced rates of depression, anxiety, stress, and mood disturbance.<sup>2</sup> Given the high rates of mental health disorders for youth in the justice system,<sup>3</sup> dietary interventions can provide an important tool for improving outcomes for youth while incarcerated and to set them up for greater success upon reentry.

ACY hopes that this conversation can spur a deeper analysis and discussion of the healthy food standards for youth in other facilities, including juvenile facilities. We support SB 768 and urge a favorable vote.

<sup>1</sup> <https://foxbaltimore.com/features/operation-crime-justice/juveniles-charged-as-adults-potentially-face-dangerous-conditions-at-detention-centers>

<sup>2</sup> <https://nutritionfacts.org/topics/mental-health/>

<sup>3</sup> Grisso T., Barnum R. Massachusetts Youth Screening Instrument, Second Version: User Manual and Technical Report. University of Massachusetts Medical School; Worcester, MA, USA: 2000

# **Morgan\_fav\_-SB-768**

Uploaded by: Brown, Ellis

Position: FAV



## Division of Research and Economic Development

February 26, 2020

Delegate Shane E. Pendergrass, Chair  
Delegate Joseline A. Pena-Melnyk, Vice Chair  
House Health and Government Operations  
Committee, Room 241  
House Office Building  
Annapolis, Maryland 21401

Delegate Luke Clippinger, Chair  
Delegate Vanessa E. Atterbeary, Vice Chair  
House Judiciary Committee, Room 101  
6 Bladen Street - House Office Building  
Annapolis, Maryland 21401

Senator Paul G. Pinsky, Chair  
Senator Cheryl C. Kagan, Vice Chair  
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Senator Jeff Waldstreicher, Vice Chair  
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11 Bladen Street  
Annapolis, Maryland 21401

**RE: FAVORABLE – SB-768/HB-819 – Health Standards – Plant-Based Meals in Prisons and Hospitals**

Dear Chairs, Vice Chairs and Committees:

As the Assistant Vice President of Research and Innovation and Advocacy for Morgan State University (“Morgan”), it is a great honor and privilege to offer this letter of support of SB-768/HB-819 Health and Wellness Standards - Correctional Facilities and Health Care Facilities. SB-768/HB-819 serves as an opportunity for Morgan to expand its educational services to inmates while launching an innovative program that can bring evidenced based lifestyle therapeutic approaches to treating, and reversing chronic degenerative diseases to treat the cause of disease and not just symptoms, also known as Lifestyle Medicine.

Since 1999, Morgan State University has operated its Public Health Program to produce a new generation of public health professionals. In 2005, the School of Community Health and Policy (SCHP) was created to expand the University's health mission and program offerings to better respond to the need for a well prepared, diverse, culturally responsive health professions workforce. Salient characteristics of the School are its focus on urban communities, elimination of health disparities, and its use of a practice-based service learning framework.





## Division of Research and Economic Development

Now that we are 20 years since the founding of the Public Health Program, and the health disparities in the communities Morgan serves have worsened with deaths from heart disease and diabetes complications souring to epic proportions. Our office of Research Innovation and Advocacy has embarked on an effort to produce a new generation of public health professionals equipped with new skills to tackle the health crisis of today.

This past summer 2019, Morgan participated in a convening of all our Maryland HBCUs hosted by Attorney Saint-George, Political Action Chair of the NAACP Maryland State Conference, and the Maryland Chamber of Commerce, for the purpose of inviting our schools to participate in the U.S. Department of Education Second Chance Pell Grant program. The Pell program pays the tuition of inmates who desire to obtain an education in prison, which results in increased enrollment at each school. During the meeting Ms. Saint-George shared her goal introducing this bill during this 2020 Legislative Session and the need to create a prison education program that would help inmates to gain work ready skills as well as earn degrees so when they are released they are better equipped to be hired. Through the negotiation of the Letter of Intent for all the Maryland HBCUs with the DOE by Ms. Saint-George, all schools have or are now completing the application process to offer 4-year degree and certification programs in our Maryland prisons.

Specifically, Morgan and Coppin have made requests to the DOE to offer a certification program in “Culinary Medicine” and Plant-based Nutrition, so that inmates can be trained in the preparation of plant-based meals not only for the prisons (to ensure that the quality and taste of the plant-based foods to be serve as a result of this bill is provided), but also to prepare inmates to become Plant-Based Chefs to meet the growing demand for chefs in the plant-based industry. As a result of Ms. Saint-George’s summer convening, Morgan and Coppin has been introduced to the American College of Lifestyle Medicine Culinary Medicine curriculum as a new and innovative program that both schools can adopt to certify inmates and on campus students in this new area of Lifestyle Medicine. The data is clear that most chronic degenerative diseases that our schools of public health have equipped students to address are diseases created by lifestyle that can be reversed or prevented.

Therefore, it is now the mission of our school to train inmates and our students with 21<sup>st</sup> Century interventions of Lifestyle Medicine to address the root causes of diseases to change the health outcomes in our communities.

Consequently, Morgan State University fully supports the objectives of SB-768/HB-819 and plans to become a partner with the prisons, the Maryland Department of Health, Office of Minority Health and Health Disparities and the hospitals to produce the next generation of public health workers equipped with evidenced based health care that focuses on the cause of disease in order to effectively reduce the health disparities that impact the prison population and Maryland residents.



Should your committee need additional information, please do not hesitate to contact me directly at [Timothy.Akers@Morgan.Edu](mailto:Timothy.Akers@Morgan.Edu), 443.885.3798 (office), or 706.255.3963 (cell).

Sincerely,

Timothy A. Akers, M.S., Ph.D.  
Assistant Vice President for Research Innovation and Advocacy  
Professor of Public Health  
Division of Research and Economic Development  
Morgan State University

# **Morgan-Fav-SB-768**

Uploaded by: Brown, Ellis

Position: FAV



## Division of Research and Economic Development

February 26, 2020

Delegate Shane E. Pendergrass, Chair  
Delegate Joseline A. Pena-Melnyk, Vice Chair  
House Health and Government Operations  
Committee, Room 241  
House Office Building  
Annapolis, Maryland 21401

Delegate Luke Clippinger, Chair  
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House Judiciary Committee, Room 101  
6 Bladen Street - House Office Building  
Annapolis, Maryland 21401

Senator Paul G. Pinsky, Chair  
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Senate Education, Health, and Environmental  
Affairs Committee  
2 West - Miller Senate Office Building  
11 Bladen Street  
Annapolis, Maryland 21401

Senator William C. Smith, Jr., Chair  
Senator Jeff Waldstreicher, Vice Chair  
Senate Judicial Proceedings Committee  
2 East - Miller Senate Office Building  
11 Bladen Street  
Annapolis, Maryland 21401

**RE: FAVORABLE – SB-768/HB-819 – Health Standards – Plant-Based Meals in Prisons and Hospitals**

Dear Chairs, Vice Chairs and Committees:

As the Assistant Vice President of Research and Innovation and Advocacy for Morgan State University (“Morgan”), it is a great honor and privilege to offer this letter of support of SB-768/HB-819 Health and Wellness Standards - Correctional Facilities and Health Care Facilities. SB-768/HB-819 serves as an opportunity for Morgan to expand its educational services to inmates while launching an innovative program that can bring evidenced based lifestyle therapeutic approaches to treating, and reversing chronic degenerative diseases to treat the cause of disease and not just symptoms, also known as Lifestyle Medicine.

Since 1999, Morgan State University has operated its Public Health Program to produce a new generation of public health professionals. In 2005, the School of Community Health and Policy (SCHP) was created to expand the University's health mission and program offerings to better respond to the need for a well prepared, diverse, culturally responsive health professions workforce. Salient characteristics of the School are its focus on urban communities, elimination of health disparities, and its use of a practice-based service learning framework.



## Division of Research and Economic Development

Now that we are 20 years since the founding of the Public Health Program, and the health disparities in the communities Morgan serves have worsened with deaths from heart disease and diabetes complications souring to epic proportions. Our office of Research Innovation and Advocacy has embarked on an effort to produce a new generation of public health professionals equipped with new skills to tackle the health crisis of today.

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Therefore, it is now the mission of our school to train inmates and our students with 21<sup>st</sup> Century interventions of Lifestyle Medicine to address the root causes of diseases to change the health outcomes in our communities.

Consequently, Morgan State University fully supports the objectives of SB-768/HB-819 and plans to become a partner with the prisons, the Maryland Department of Health, Office of Minority Health and Health Disparities and the hospitals to produce the next generation of public health workers equipped with evidenced based health care that focuses on the cause of disease in order to effectively reduce the health disparities that impact the prison population and Maryland residents.



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Sincerely,

Timothy A. Akers, M.S., Ph.D.  
Assistant Vice President for Research Innovation and Advocacy  
Professor of Public Health  
Division of Research and Economic Development  
Morgan State University

# **Daphane-Fav\_SB 768**

Uploaded by: Johnson, Daphne

Position: FAV

Testimony before the Senate Education Health and Environmental Affairs Committee

February 26, 2019

In **SUPPORT** of S.B. 768: Health and Wellness Standards - Correctional Facilities and Health Care Facilities (Sen. Patterson)

Presented by Daphene Altema-Johnson

*Disclaimer: The opinions expressed herein are our own and do not necessarily reflect the views of The Johns Hopkins University.*

Honorable Chair Pinsky, Vice Chair Kagan and Members of the Committee,

Thank you for the opportunity to submit this statement for the record in support of Senate 768.

We are researchers and educators at the Johns Hopkins Center for a Livable Future, an interdisciplinary academic center focused on food systems and public health. The Center is in the Bloomberg School of Public Health's Department of Environmental Health and Engineering. We have been researching the health and environmental impacts of dietary patterns, including Meatless Monday, a global movement with grassroots programs that encourage people to cut meat from their diets one day a week to promote personal and environmental health. Meatless Monday is a non-profit initiative of the Monday Campaigns which works in collaboration with our center, Columbia University and Syracuse University, and has been adopted in over 40 countries and in 22 languages. The Meatless Monday campaign has been successful because of its simple and actionable message. We believe that in expanding plant-based meal options in state prisons, SB 768 would improve the environmental and human health impacts associated with unhealthy dietary patterns for incarcerated individuals.

As public health professionals, we have reviewed the literature on the relationship between dietary patterns and chronic diseases, and the evidence is clear: high consumption of red and processed meat and low consumption of fruits and vegetables, whole grains and legumes are important risk factors contributing to heart disease, type 2 diabetes, stroke, colorectal cancer, and all-cause mortality.<sup>1,2,3,4</sup> Currently, people who are incarcerated are being served approximately twice the United States Department of Agriculture (USDA) recommended 34-ounce equivalent

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<sup>1</sup> Zheng Y, Li Y, Satija A, et al. (2019). Association of changes in red meat consumption with total and cause specific mortality among US women and men: Two prospective cohort studies. *BMJ*, 365, l2110.

<sup>2</sup> Schwingshackl, L., Hoffmann, G., Lampousi, A. M., Knüppel, S., Iqbal, K., Schwedhelm, C., ... & Boeing, H. (2017). Food groups and risk of type 2 diabetes mellitus: a systematic review and meta-analysis of prospective studies. *European Journal of Epidemiology*, 32, 363–375.

<sup>3</sup> Micha, R., Peñalvo, J. L., Cudhea, F., Imamura, F., Rehm, C. D., & Mozaffarian, D. (2017). Association between dietary factors and mortality from heart disease, stroke, and type 2 diabetes in the United States. *Jama*, 317(9), 912-924.

<sup>4</sup> Bouvard, V., Loomis, D., Guyton, K. Z., Grosse, Y., Ghissassi, F. E., Benbrahim-Tallaa, L., ... & Corpet, D. (2015). Carcinogenicity of consumption of red and processed meat. *The Lancet Oncology*, 16(16), 1599-1600.



of animal protein per week (or 4.8 ounces/day; includes meat, dairy and eggs)<sup>5</sup>. Research shows an inverse association between whole grain intake and the risk of type 2 diabetes, meaning people who eat more whole grains tend to have lower risk of type 2 diabetes.<sup>6</sup> Substituting daily half serving of meat with nuts or whole grains can decrease the risk of type 2 diabetes by 15%<sup>7</sup>. Foods like whole wheat, oats, quinoa, farro and rye, which are not currently offered at the correctional facilities, are important pantry staples when it comes to preventing or managing diabetes and heart disease.

In 2011, correctional facilities in Maryland spent \$3 million on hospitalizations of inmates for heart failure, renal failures, strokes, and acute respiratory failure<sup>8</sup>. However, taking preventative measures such as adopting basic lifestyle changes, like a plant-rich diet, will not only decrease hospitalization and prescription costs, but will also lower the risk of heart diseases, diabetes, obesity and some cancers. Overall, reducing the amount of meat incarcerated people consume by one day a week would afford people basic physiological benefits that are ultimately better for their health and are cost effective for the state of Maryland. Large numbers of studies have proven time and time again people who consume a diet high in vegetables, fruits, legumes and whole grains have a lower risk of heart disease, type 2 diabetes, obesity, some cancers, and stroke<sup>9</sup>. Per correctional facilities' policy, to regularly receive a plant-based meal such as lacto/ovo vegetarian, or vegan, an incarcerated person must have a medical prescription from a facility doctor. If they are able to receive and have more plant-based options available on a daily basis, they are likely to develop healthier eating habits. Furthermore, an incarcerated person only receives periodic health evaluations every four years, which means that many health conditions and/or illnesses have progressed to irreversible levels before intervention or treatments can start. This lack of healthy food access in prisons has not only severe health and equity implications, but economic ones as well.

In addition to the benefits listed above, decreasing meat and dairy consumption is also great for the environment. Large public institutions including school systems, universities, hospitals,

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<sup>5</sup> Healthy US-Style Pattern Recommended Intake Amounts.

[https://fns-prod.azureedge.net/sites/default/files/usda\\_food\\_patterns/HealthyUS-StylePattern-RecommendedIntakeAmounts.pdf](https://fns-prod.azureedge.net/sites/default/files/usda_food_patterns/HealthyUS-StylePattern-RecommendedIntakeAmounts.pdf)

<sup>6</sup> Kyro, C., Tjonneland, A., Overvad, K., Olsen, A., & Landberg, R. (2018). Higher Whole-Grain Intake Is Associated with Lower Risk of Type 2 Diabetes among Middle-Aged Men and Women: The Danish Diet, Cancer, and Health Cohort. *J Nutr*, 148(9), 1434-1444. doi:10.1093/jn/nxy112

<sup>7</sup> Pan A, Sun Q, Bernstein AM, et al. Changes in red meat consumption and subsequent risk of type 2 diabetes mellitus: three cohorts of US men and women. *JAMA Intern Med* 2013;173:1328–35. doi:10.1001/jamainternmed.2013.6633

<sup>8</sup> Wexford Health Sources, Inc., Maryland Department of Public Safety and Corrections Monthly UM Status Report 2011 <http://dpscs.maryland.gov/publicinfo/publications/pdfs/IHS/Medical-Services-Attachment-QA-13.pdf>

<sup>9</sup>Bertoia ML, Mukamal KJ, Cahill LE, Hou T, Ludwig DS, Mozaffarian D, Willett WC, Hu FB, Rimm EB. Changes in intake of fruits and vegetables and weight change in United States men and women followed for up to 24 years: analysis from three prospective cohort studies. *PLoS medicine*. 2015 Sep 22;12(9):e1001878.

correctional facilities and senior care residences hold tremendous purchasing power and supply about \$83 billion worth of food each year throughout the country.<sup>10</sup> Many studies, including research from our center,<sup>11</sup> show that a small number of emissions-intensive foods, including meat and dairy, account for the majority of the emissions associated with our diets. Encouraging a shift away from emissions-intensive foods and toward diets that are higher in plant-based proteins, fruits, and vegetables is critical for planetary and human health. Providing greater access to plant-based options in Maryland correctional facilities would position Maryland as a leader in promoting sustainable food systems and health. In addition, S.B. 768 would offer incarcerated people healthier dietary options by ensuring that healthy plant-based meals are offered to all incarcerated people.

Meatless Monday is a simple, yet effective, program that has garnered the attention of food brands, celebrities, restaurants, and many in the foodservice industry (hospitals, universities, K-12 and corporate companies). It uses weekly prompts and the unique cultural associations of Monday as the beginning of the week to positively affect a range of healthy behaviors, including eating healthy, exercising, and quitting smoking. Studies show Monday is the best day to begin healthier habits. According to a survey by Data Decision Group, 57% of people intend to eat healthier on Mondays. With Meatless Monday and plant-based options available in correctional facilities, people who are incarcerated would have a scheduled plant-based meal to possibly reduce the amount of animal protein consumed and increase intake of vegetables and plant-based foods to levels that are at least on par with the USDA recommendations.

S.B. 768 will benefit the climate and the health of thousands of vulnerable Maryland citizens. Thank you for your consideration, and I respectfully urge a favorable report.

Sincerely,

**Daphne Altema-Johnson, MPH MBA**

Program Officer

Johns Hopkins Center for a Livable Future

Johns Hopkins University

**Becky Ramsing, MPH, RDN**

Senior Program Officer

Johns Hopkins Center for a Livable Future

Johns Hopkins University

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<sup>10</sup> Santo, R. E., & Fitch, C. M. (2019). From Foodservice Management Contracts to US Federal Legislation: Progress and Barriers in Values-Based Food Procurement Policies. In *Institutions as Conscious Food Consumers* (pp. 77-102). Academic Press.

<sup>11</sup> Kim, B. F., Santo, R. E., Scatterday, A. P., Fry, J. P., Synk, C. M., Cebron, S. R., ... & Nachman, K.E.. (2019). Country-specific dietary shifts to mitigate climate and water crises. *Global Environmental Change*, 101926.

**AFSCME\_Fav\_SB-768**

Uploaded by: Kilpatrick, Lance

Position: FAV



190 West Ostend St., #201  
Baltimore, MD 21230  
Phone: 410.547.1515  
Fax: 410.837.5436

Patrick Moran - President

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**Testimony  
SB 768/HB 819  
Health - Health and Wellness Standards - Correctional Facilities and Health  
Care Facilities  
February 26, 2020  
Support**

AFSCME Council 3 supports SB 768/HB 819.

AFSCME Council 3 represents correctional officers in our state's prisons. Our members see firsthand how the physical and social environment can have a systemwide impact upon the facilities' residents.

This includes the food that is eaten by inmates. In a country where there is so much money and emphasis placed upon diet, exercise and lifestyle choices, it is common sense that the healthy living strategies we are advised to follow should apply to even those incarcerated.

The chronic diseases of high cholesterol, hypertension and diabetes are all treatable with expensive medications. But we also know that preventative steps taken around diet, exercise, and even sleep can have a positive impact and lower the incidence of these issues or improve existing conditions.

This legislation is an investment that will deliver savings to the state, with a constructive by-product of a healthier population that can be fully engaged in education and rehabilitative programs. And a healthier population can in turn lead to a safer environment for all.

Others here today will attest to the scientific and nutritional value that this legislation will provide. While we would oppose a mandate on the diet of our officers, from our perspective, a strategy that can optimize the positive impact of rehabilitative services and create safer environments for officers and inmates is a strategy to be embraced and implemented.

AFSCME Council 3 requests a favorable report of this legislation.

Every AFSCME Maryland State and University contract guarantees a right to union representation.  
An employee has the right to a union representative if requested by the employee.  
800.492.1996

Find us: [afscmemd.org](http://afscmemd.org)  
Like us: [facebook.com/AFSCMEMD](https://facebook.com/AFSCMEMD)  
Follow/Tweet us: [@afscmemaryland](https://twitter.com/afscmemaryland)

## **Laton\_Fav\_SB-768**

Uploaded by: Lathon, Dr. Ruby

Position: FAV



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February 25, 2020

Delegate Shane E. Pendergrass, Chair  
Delegate Joseline A. Pena-Melnyk, Vice Chair  
House Health and Government Operations  
Committee, Room 241  
House Office Building  
Annapolis, Maryland 21401

Senator Paul G. Pinsky, Chair  
Senator Cheryl C. Kagan, Vice Chair  
Senate Education, Health, and Environmental  
Affairs Committee  
2 West - Miller Senate Office Building  
11 Bladen Street  
Annapolis, Maryland 21401

Delegate Luke Clippinger, Chair  
Delegate Vanessa E. Atterbeary, Vice Chair  
House Judiciary Committee, Room 101  
6 Bladen Street - House Office Building  
Annapolis, Maryland 21401

Senator William C. Smith, Jr., Chair  
Senator Jeff Waldstreicher, Vice Chair  
Senate Judicial Proceedings Committee  
2 East - Miller Senate Office Building  
11 Bladen Street  
Annapolis, Maryland 21401

**Subject: FAVORABLE ON SB – 819/HB-819 – Health Standards Plant-Based Meals in Prisons & Hospitals.**

Dear Chair, Vice Chair and Committee:

The Standard American Diet (SAD) is a modern dietary pattern that is generally characterized by high intakes of red meat, processed meat, pre-packaged foods, butter, fried foods, high-fat dairy products, eggs, refined grains, potatoes, corn (and high-fructose corn syrup) and high-sugar drinks. While the SAD diet is what Americans choose to eat, a review of the 5-week meal cycle, which shows the food served by Maryland Department of Public Safety in its state-wide correctional facilities, shows that the inmates (who do not have a choice of what they can eat) are served 25 million meals a year of the same SAD diet, which consist on average of 52 oz of meat, poultry and eggs per week. This analysis shows that meals are deficient in key nutrients such as fiber, vitamin K (from fresh greens) and several other vitamins, and provides significantly too much protein, fat and sodium. The analysis also shows that inmates are receiving 48% more protein and 101% more carbohydrates than the recommended daily allowance, while receiving 50% less fiber and 30% less water recommended for a baseline healthy diet.

What makes this diet particularly SAD, is that animal food served to the inmates is almost 2 times than the maximum recommendation of 26 oz per week from the Dietary Guidelines for Americans. As a certified holistic nutritionist, and wellness advocate for the life-saving benefits of plant-based nutrition, I can say, based on my review of the DPSC Master Meal Cycle, that the diet served to the inmates in Maryland's correctional facilities substantially increases the inmates risk of obesity, heart disease, diabetes, stroke and some forms of cancer.

If an inmate went into any one of the facilities without any disease and not on medication, after several years of eating the food in corrections, the inmate is bound to have some type of chronic disease.

I earned my Ph.D. and M.S. in Industrial and Systems Engineering, from the University of Alabama in Huntsville and what I see as a key problem is the fact that more is spent on treating chronic disease, at \$19 per day per inmate or \$136 million per year as compared to the \$1.66 spent on meals. These spend amounts need to be reversed, wherein more is spent on whole plant-based food and less on prescriptions and expensive surgeries.

Another problem with the prison food services, is the quantity and quality of the food served. Based on the master meal cycle the quality of food served is poor due to highly processed meats, breads and sugar filled products. The quantity of extremely processed foods, containing high amounts of saturated fats, cholesterol and sugar are much too high. Additionally, it is reported that the food, taste's bad and is not properly handled, which results in contamination and spoilage. According to reports by the prison research group "Farm To Prison" which has analyzed the food production and procurement system in most of the state facilities for the last year, the prison food is cooked and served by the inmates who are rotated out in and out of the kitchen every 6 months. This rapid turn over of inmate workers, contributes to poor quality food and improper handling due to quick and ineffective training.

To address these nutritional, quantity, and quality issues, I will be working with Coppin State to provide a Plant-Based Culinary Medicine and nutrition course in the prisons to train the workers and inmates so that they will choose the plant-based meal options provided through SB-768. Dr. Tracy Murry will speak more about the U.S. Department Second Chance Pell Grant program that allows universities to enter the prisons to offer degree and certificate programs.

Therefore, through training, education and the passage of SB-768, I am confident that inmates who enter Maryland's correctional facilities can, if they choose, leave in better health thereby costing the state less money on health care and reduce recidivism.

Sincerely,

A handwritten signature in black ink, appearing to read "Ruby Lathon". The signature is fluid and cursive, with the first name "Ruby" and the last name "Lathon" clearly distinguishable.

Ruby Lathon, PhD, MS  
Certified Holistic Nutritionist  
Director, Roadmap to Holistic Health

**Murray\_Fav\_SB-768**

Uploaded by: Murray, Dr. Tracy

Position: FAV





**SB-768/HB-819**

Health and Wellness Standards - Correctional Facilities and Health Care Facilities  
("PLANT-BASED MEAL Bill FOR PRISONS & HOSPITALS")  
FAVORABLE

February 25, 2020

Dear Chair, Vice Chair and Committee:

Violence and chronic diseases are plaguing communities of color. A cause of chronic disease stems from unhealthy eating and living. The correlation between chronic disease, unhealthy eating and living can be traced to fear and violence in the communities. In the 70's and 80's, people were more likely to spend more time outside engaging in physical activities. More specifically, children and young adults were more engaged in physical activities outside of their homes in urban settings considering violence and crime were not tolerated in what was considered as Clean Block Neighborhoods (Afro Staff, 2017). Now, residents of those once calm and peaceful neighborhoods are too intimidated by gangs and drug solicitations to spend time outside of their homes or nearby parks (Katz, Webb, & Armstrong, 2003).

Regarding the inmate population, prisoners are not able to choose when they eat, the way food is prepared, where they will eat or what they will eat which can cause great frustration with the inmates, resulting in more violence as a way of resisting the institutional framework ("Inmate not entitled to special fasting diet.", 2018).

Coppin State University, an HBCU is uniquely positioned to educate prisoners with dedicated professors who can teach the benefits of plant-based nutrition and lifestyle management to help inmates to make the right food choices – currently they do not have choice and passing this bill will give them the right to choose and we as professors are well equipped to teach them how to make effective choices.

For example, diabetes and prediabetes cost the state of Maryland \$6.5 billion dollars per year. A plant-based diet can address this health care issue. Coppin State University College of Health Profession address this healthcare and challenge in addition to cardiovascular health awareness.

Coppin's Community Health Center (CHC) is proof of the commitment to community engagement by providing health services including health education and preventive-care to reduce health disparities.

The majority of Coppin's College of Health Professions students (nursing and allied health) are recruited from Baltimore City and the immediate surrounding area. Over 90 percent of the students in the Helene Fuld School of Nursing (HFSON) and the School of Allied Health (SAH) are "underserved" from an educationally or economically disadvantaged background or a racial or ethnic majority underrepresented in health care. Our student and faculty population would be able to fulfil the demand for community-minded health workers equipped with cultural sensitivity and expertise in helping underserved communities to make "Lifestyle Changes" to improve their health and reduce health disparities.



Chair, Vice Chair and Committee

Page 2

February 25, 2020

Plant-based diets have been in the African American community since the 60s and 70s with the Black Hebrew Israelites and the Nation of Islam (Williams, 2019). The embracing of the plant-based diet during this era was a way of becoming healthier and reducing the consumption of medicine that may cause more health problems. With the insurgence of fast-food restaurants in our communities, or food deserts, unhealthy lifestyles and morbidity rates have increased.

Your passage of this bill will allow our schools to increase enrollment with new student populations while at the same time directly reducing health disparities in prisons and the community. Thus, this will allow us to respond to the demand for plant-based lifestyle management alternatives to meat. the health care delivery models that are appropriate to the community

CSU, as an HBCU, is ready to help make the outcomes of SB 768/HB-819 a measurable success.

Sincerely,

Tracey L. Murray, DNP, CRNP, FNP-BC, RN  
Dean and Professor  
Chief Academic Nursing Officer  
Director of the Health Centers

#### References

Afro Staff. (2017). AFRO Clean Block Campaign Returns. *The Afro American Newspapers*. Retrieved from <https://www.afro.com/afro-clean-block-campaign-returns/>

Inmate not entitled to special fasting diet. (2018, October 28). *Virginia Lawyers Weekly*. Retrieved from [https://link-gale-com.ezproxy.umuc.edu/apps/doc/A560654874/AONE?u=umd\\_umuc&sid=AONE&xid=87ad964d](https://link-gale-com.ezproxy.umuc.edu/apps/doc/A560654874/AONE?u=umd_umuc&sid=AONE&xid=87ad964d)

Katz, C. M., Webb, V. J., & Armstrong, T. A. (2003). Fear of gangs: A test of alternative theoretical models. *Justice Quarterly*, 20(1), 95–130. <https://doi.org/10.1080/07418820300095471>

Williams, J. P. (2019). Black Americans Ditch Meat — and Stereotypes. *U.S. News - The Civic Report*, C11.

**MPBC\_FAV\_SB768**

Uploaded by: Saint George, Jo

Position: FAV



**FAVORABLE**

**SB-768/HB819**

**Health and Wellness Standards - Correctional Facilities and Health Care Facilities**

February 25, 2020

Dear Chair, Vice Chair and Committee:

On behalf of the Maryland Plant-Based Advocates Coalition (MPAC) we submit this letter of support of SB-768/HB819. The Maryland Plant-Based Advocates Coalition is made up of the above listed organizations which includes, plant-based restaurant owners, plant-based trade associations, plant-based education and training organization, community criminal justice and health reform organizations in Maryland. Our mission is to advocate for: 1) the increase of whole plant-based food nutrition education in K-12, universities and community organizations, 2.) greater access to healthy whole plant-based foods, particularly in Maryland’s food deserts and communities that suffer disproportionately from chronic degenerative diseases, 3) industry protections for plant-based food manufacturers, retailers, and educators.

In a recent Sept. 16-30 Gallup poll of U.S. adults, it was reported that one in four Americans (23%) report eating less meat in the past year (2019) than they had previously. The biggest factor in reducing meat consumption is health concerns -- nine in 10 say it is a major (70%) factor. After health, environmental concerns are the next most prominent factor leading to reduced meat consumption -- seven in 10 say concerns about the environment are behind their avoidance of meat (49% say it is a major reason, and 21% a minor one). The report also indicated that the momentum behind plant-based meat options may reflect that reduction in meat intake -- and possibly even accelerate it.<sup>1</sup>

<sup>1</sup> Jan 28, 2020 Gallup Poll - <https://news.gallup.com/poll/282779/nearly-one-four-cut-back-eating-meat.aspx>

The Gallop poll also reported that African American made the greatest reduction in meat (31%) and white (19%). Recent SPINS data commissioned by The Good Food Institute showed that U.S. retail sales of plant-based foods that directly replace animal products have grown 31% over the two-year period to reach nearly \$4.5 billion as of July 2019.<sup>2</sup>

As of January 30, 2019, there are over nine (9) 100% plant-based restaurants in Baltimore City, all owned by African Americans. Baltimore was rated one of the top vegan friendly cities in the country. It is due to these trends in consumer eating habits, that there has been a tremendous growth of plant-based restaurants in Baltimore.

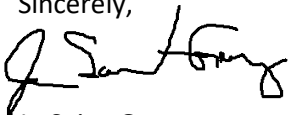
While these measurable shifts in eating habits are promising for improving the health of Maryland residents, Maryland inmates and vulnerable patients in hospitals should be guaranteed access to whole plant-based meals. With 70% of Maryland's inmate population are African Americans and African Americans in Maryland suffer disproportionately from degenerative diseases like heart disease and diabetes related complications, SB-768/HB819 is disparately needed for these vulnerable residents.

MPAC supports SB-768/HB-819 because of its strong mandate for providing access to plant-based foods to inmates and patients. By directing the Secretary of Health to establish minimum standards for the healthfulness of foods served in Maryland's correctional and healthcare facilities, this bill provides an opportunity to ensure that meals meet evidence-based criteria to support health, rather than undermine it.

Also, the bills education and training component is another aspect of the bill that MPAC supports, as it addresses the need for medical providers who are up to date with the food trends in the market so health care delivery is not only cost effective but yields outcomes that can lead to reduction of chronic degenerative diseases within Maryland minority communities.

Passing this bill represents a key step toward supporting the health of Maryland's inmates and patients through whole plant-based food.

Sincerely,



Jo Saint-George  
Coalition Representative  
Director Legislative Affairs

---

<sup>2</sup> Forbes – Jan. 19, 2020 - <https://www.forbes.com/sites/douglasyu/2020/01/19/plant-based-foods-are-hot-now-they-just-got-hotter/#7e32eed5214c>

# **Saint-George\_Fav\_\_SB768**

Uploaded by: Saint George, Jo

Position: FAV

# 2020 Maryland Plant-Based Meal Bill HB-819/SB-768 Supporters



**NAACP**



AMERICAN COLLEGE OF  
**Lifestyle Medicine**



**PLANT BASED  
FOODS ASSOCIATION**



**Physicians  
Committee**  
for Responsible Medicine



*Uniting the voices of Maryland's Plant-based  
food lovers for healthy & sustainable living +  
Food Justice & Equity for those who lack  
Access To Healthy Plant-Based food*



*Gangster Vegan Organics*



**Friends of  
the Earth**



## Individuals

- Dr. Milton Mills, MD
- Dr. Amara Nwanpah, MD
- Dr. Theodore Watkins, MD
- Dr. Columbus Baptiste, MD





# Bill to Ensure Plant-Based Meals for Patients In Hospitals & Inmates in Maryland Prisons, Along with Plant-based Nutrition Training



A large body of peer-reviewed research shows that the illnesses responsible for many hospital visits often can be prevented, treated, and even reversed with plant-based diets, which are low in saturated fat and cholesterol yet high in fiber, nutrients, and vitamins.



Of the approx. 35 hospital organizations in Maryland that are members of the Healthier Hospitals program, only 6 have voluntarily committed to the "Healthy Food" challenge initiated 8 years ago in 2012. The challenge calls for less meat on in-patient meals.

See the participating hospitals <http://www.healthierhospitals.org/about-hhi/participating-hospitals>

The 2020 New Health Standards for Prisons and Hospitals that calls for Plant-based Meals - introduced by Del. Terri Hill, MD as HB-819/[SB 768](#) will require:

- Hospitals to make plant-based meals available to all patients and all plant-based meals reflected on all in-patient menus
- Maryland prisons to provide plant-based meals at least one time per week, like a "Meatless Monday"
- Maryland prisons to provide 100% plant-based meals upon request by inmates who want plant-based meals served at all times, without the need for a doctors note or religious accommodation.
- Maryland Department of Health & Minority Health – Health Disparities to provide all healthcare providers with information on how to be trained in plant-based nutrition, plant-based prescriptions and "Lifestyle Medicine" which treats the whole person to reduce reliance on costly prescription drugs in order to reduce health care cost
- Requires Corizon Health, the third-party health care provided to all Maryland state prisons, to annually:
  - Report to MDHMHHD & the General Assembly the health status of all inmates individually & in the aggregate with changes in health;
  - Report on the training the Corizon healthcare providers receive each year in plant-based nutrition &

## What this Bill Does

This bill is a simple yet science-based measure that will lead to improved health outcomes for patients in a hospital setting and inmates in prison while also providing substantial savings to the state in direct medical costs and indirect costs related to reduced work loss, disability, and premature death of state employees who receive hospital care. The bill also provides Corizon Health with new evidenced based 21<sup>st</sup> Century health care delivery tools (defined as "Lifestyle Medicine") that will ensure that the health outcomes of prison inmates is not worse than when they entered Maryland prisons, while also providing measures for accountability and transparency for those outcomes, which over time can result in lower cost to taxpayers for inmate health. The Maryland Plant-based Meal Bill is a win/win for patients, healthcare providers and taxpayers. (See the backside to learn more.)


For more info. Email: [Jo@HealthyLawyers.org](mailto:Jo@HealthyLawyers.org) or call (602)326-8663

### Heart Disease

**#1 Cause of Death in Maryland**  
(MD Department of Health Oct 2017)

"In addition to providing evidence on the effectiveness and dramatic impact on heart disease, research continues to show that a plant-based diet reduces the risk of many forms of cancer, osteoporosis, chronic kidney disease, many digestive diseases including IBS as well as autoimmune diseases." from the Montefiore Medical Center website <https://www.montefiore.org>

### Why MD Prisons?



- Approx. \$150 million per year in tax-payer dollars is spent on inmate healthcare (Corizon Health has a \$680 million contract for 5 yrs)
- Approx. 105,000 prescriptions per month are written for inmate illness
- Approx. 30% of inmate healthcare cost is on reversible chronic degenerative diseases
- Maryland inmates suffer from health disparities at a greater rate than the Maryland population
- Foodborne illness is 1 of the top inmate illnesses in Maryland Prisons



## A Reversible Problem!

Maryland's diabetes epidemic: Approximately 623,041 people in Maryland, or 12.6% of the adult population, have diabetes. Of these, an estimated 156,000 have diabetes but don't know it, greatly increasing their health risk. In addition, 1,634,000 people in Maryland, 36.9% of the adult population, have prediabetes with blood glucose levels higher than normal but not yet high enough to be diagnosed as diabetes. This is true also for the inmate population.

## \$6.5 billion in Maryland

Diabetes and prediabetes cost an estimated \$6.5 billion each year.



Studies have shown that a plant-based diet can greatly improve the body's ability to regulate glucose levels, which lowers or eliminates the need for insulin.<sup>7</sup> If patients and inmates have access to healthy plant-based meals, hospitals and Maryland prisons can decrease the risk of Type 2 diabetes or help them reverse the disease if they already have it.

## Support for Plant-Based Hospital Meals

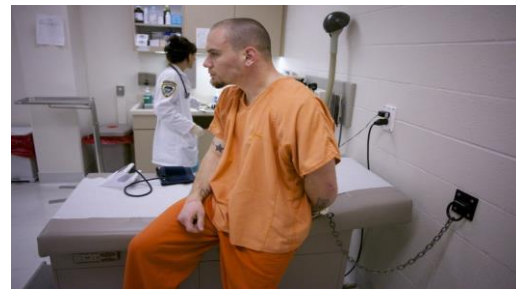
In June 2017, the American Medical Association passed the Healthy Food Options in Hospitals resolution, which "... calls on US hospitals to improve the health of patients, staff, and visitors by: (a) providing a variety of healthy food, including plant-based meals, and meals that are low in fat, sodium, and added sugars..."<sup>8</sup>

The American College of Cardiology made a similar recommendation in Planting a Seed: Heart-Healthy Food Recommendations for Hospitals: "A least one plant-based main dish that is low in fat, sodium, and added sugars will be offered and promoted at every meal..."<sup>9</sup>

St. Joseph Health System in Sonoma County, California, reports, "Vegetarian entrées cost about 50 percent less than meat entrées." The hospital projects saving \$5,000 a year by serving more meat-free meals.<sup>10</sup>

### Endnotes

1. American Heart Association, <https://www.heart.org/en/healthy-living/healthy-eating/eat-smart/fats/saturated-fats>
2. World Cancer Research Fund and American Institute for Cancer Research, "Diet, Nutrition, Physical Activity and Cancer: a Global Perspective," 2018, <https://www.wcrf.org/sites/default/files/Summary-third-expert-report.pdf>
3. National Kidney Foundation, <https://www.kidney.org/atoz/content/plant-based>
4. American Diabetes Association, <http://main.diabetes.org/dorg/PDFs/Advocacy/burden-of-diabetes/new-york.pdf>
5. McMacken Michelle and Sapana Shah, "A plant-based diet for the prevention and treatment of type 2 diabetes," Journal of Geriatric Cardiology, 2017 May, <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5466941/>
6. American Medical Association, "Healthy Food Options in Hospitals," policy H-150.949.
7. American College of Cardiology, "Planting a Seed: Heart-Healthy Food Recommendations for Hospitals," <https://www.acc.org/membership/sections-and-councils/prevention-of-cardiovascular-disease-section/about-us/section-sub-groups/features/hospital-food-program>
8. Food Forward, "Moving Food Forward: A Win-Win Proposition," <https://forwardfood.org/s/UniversityFoodserviceProfessionals.pdf>



## Corizon Prison Health Care Track Record

- 1,364 lawsuits against Corizon between 2009 & 2018 regarding poor inmate health care – See letter from Corizon CEO  
<http://www.corizonhealth.com/Corizon-News/a-letter-to-d.c.-council-chairman-phil-mendelson>
- Corizon lost its contract with state of Arizona due to multi-million dollar poor health care lawsuit in 2014
- Around May 2019 – 200 letters by Arizona female inmates citing instances where women were miscarrying due to a lack of proper health care.  
<https://www.themarshallproject.org/reports/131-corizon>

## Legislation In Other States

Other states have passed similar bills:

CA - SB 1138 for prisons + hospitals  
NY - S1471A/A4072 for hospitals  
OR - HB 3342 for hospitals

Other prisons have gone plant-based:

AZ – Maricopa County 100% plant-based  
NY – Ricker's Prison  
PA – Philadelphia 2018 pilot program

## Prison Report

A report on global prison populations, indicates that a plant-based diet has the effect of: (1) **cheaper prison administration** (plant-based diets are significantly cheaper than MDE-based diets [*MDE = meat/dairy/egg*]); (2) **better prisoner life expectancy** (vegans live longer; and a core prison performance metric is average life expectancy of prison populations); (3) **higher likelihood of rehabilitative/restorative outcomes** in prison populations (higher levels of socialization); (4) **lower medical costs** (vegans lead healthier lives)

<https://medium.com/veganchronicles/the-case-for-vegan-prisons-b9a34df816dc>

## **Jasmol\_Fav\_Sb768**

Uploaded by: Sardenas, Dr Jasmol

Position: FAV

# PhysiciansCommittee

for Responsible Medicine

PCRM.ORG

5100 Wisconsin Ave. NW, Suite 400 • Washington, DC 20016 • Tel: 202-686-2210 • Fax: 202-686-2216 • pcrm@pcrm.org

February 25, 2020

Delegate Shane E. Pendergrass, Chair  
Delegate Joseline A. Pena-Melnyk, Vice Chair  
House Health and Government Operations  
Committee, Room 241  
House Office Building  
Annapolis, Maryland 21401

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Senate Judicial Proceedings Committee  
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**Subject: SUPPORT ON SB 768 / HB 819 – Health Standards, Plant-Based Meals in Prisons and Hospitals**

Dear Chair, Vice Chair and committee:

My name is Dr. Jasmol Sardana, and I am here on behalf of the Physicians Committee for Responsible Medicine and the Barnard Medical Center located near Chevy Chase, Maryland. I also reside in Howard County. I am a board-certified primary care physician specializing in internal medicine and lifestyle medicine.

Senate Bill 768 is a simple yet important measure that will lead to improved health outcomes for those in the State's care, and also provide both short-term and long-term cost-savings. This bill will require that hospitals and prisons make available plant-based meals for patients and prisoners.

I spend much of my time as a physician on counseling Marylanders how to reduce their risk of heart disease, type 2 diabetes, and many chronic diseases brought on by poor dietary behavior. It does not help that they are often surrounded by unhealthful food options. If Maryland can positively affect the food environment for vulnerable populations like patients and prisoners, it is a moral imperative that they do so.

In Maryland more than 30% of the adult population is clinically obese.<sup>1</sup> The rate of diabetes in Maryland is now well over 12% and rises every year. Medicaid costs more than double for a patient with diabetes, a disease which costs the state more than \$6 billion per year.<sup>2</sup> The cost of poor dietary behavior goes well beyond diabetes alone.

Plant-based diets are strongly associated with improved health. They reduce the risk of heart attack, stroke, high blood pressure, kidney disease, diabetes, obesity, and several types of cancers, including colon, prostate, and esophageal cancer.

Plant-based eating can reverse or help to manage many chronic diseases. A plant-based diet can reverse coronary disease, lower blood pressure, and treat or reverse diabetes through improved glucose control. Studies of patients with even the most severe of heart disease have demonstrated reversal of their coronary blockages.

In June 2017, the American Medical Association passed a resolution that calls on U.S. hospitals to improve the health of patients, staff, and visitors by providing plant-based meals. The American College of Cardiology made similar recommendations in *Planting a Seed: Heart-Healthy Food Recommendations for Hospitals*. The ACC says that “hospitalization can be a ‘teachable moment’ for patients who are ready to embrace nutrition as part of the healing process.”

In 2018, California’s legislature passed a law requiring plant-based meals be available in hospitals and prisons. A similar law just became law in New York state, and the DC Council is also moving forward with such legislation.

The bottom line is that when people eat healthier, they are healthier. They suffer less and live longer. Plant-based diets reduce risks of diet related disease, which in turn reduces the cost of hospitalizations and medications for treating illness. Giving patients and prisoners in Maryland the ability to choose healthier meals benefits everyone.

I urge your support of SB 768 and I’m happy to answer any questions.

Sincerely,

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Jasmol Sardana, DO

- 
- 1 America’s Health Rankings, <https://www.americashealthrankings.org/explore/annual/measure/Diabetes/state/MD>
  - 2 American Diabetes Association, <http://main.diabetes.org/dorg/PDFs/Advocacy/burden-of-diabetes/maryland.pdf>

## **Jasmol\_Fav\_SB768**

Uploaded by: Sardenas, Dr Jasmol

Position: FAV

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  - 2 American Diabetes Association, <http://main.diabetes.org/dorg/PDFs/Advocacy/burden-of-diabetes/maryland.pdf>

## **Jessi\_Fav\_SB768**

Uploaded by: Silverman, Jessi

Position: FAV





February 25, 2020

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**RE: FAVORABLE – SB-768/HB-819 – Health Standards – Plant-Based Meals in Prisons and Hospitals**

Dear Chairs, Vice Chairs and Committee Members:

The Center for Science in the Public Interest supports SB-768/HB-819 that would require correctional facilities and certain health care facilities in the state of Maryland to adopt health and wellness standards for food service. CSPI is America's food and health watchdog with 10,000 members in Maryland. We work to change the food system to support healthy eating, safe food, and public health. CSPI has been recognized for its leadership in securing the Nutrition Facts label on packaged food, calorie labeling in chain restaurants, grocery, and convenience stores, improving school food, and making healthier food and beverages available in public spaces and through public programs.

Poor nutrition contributes to high rates of obesity, diabetes, heart disease, and other chronic diseases, and these are more prevalent among incarcerated people than the general population. For most people, achieving a healthy diet requires a supportive environment. For incarcerated individuals and hospitalized patients, a facility's food environment is the most important determinant of their access to healthy food.

State and local governments and large institutions are increasingly adopting nutrition guidelines for the foods and beverages they purchase, serve, or sell on public property or through public programs. It is clearly critical to ensure that individuals in state custody are able to meet their nutritional needs. Moreover, shifting state food dollars to healthier food is also a cost-effective way to prevent diet-related disease over the long run. Since a 2013 Executive Order required all Washington state agencies to adopt such guidelines, the state's Department of Corrections successfully brought its menus into compliance with the *Dietary Guidelines for Americans* without increasing food costs.

By directing the Secretary of Health to establish minimum standards for the healthfulness of foods served in Maryland's correctional and healthcare facilities, this bill provides an opportunity to ensure that meals meet evidence-based criteria to support health, rather than undermine it. We would urge the Secretary to take this opportunity to establish nutrition guidelines for all foods and beverages available in correctional and healthcare facilities that are consistent with or exceed the most recent *Dietary Guidelines for Americans*.

Passing this bill represents a key step toward supporting the health of Maryland's inmates and patients through healthier food. To ensure that it will deliver on this promise, strong nutrition guidelines must be included in the health and wellness standards for correctional and healthcare facilities.

Sincerely,

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Margo G. Wootan, DSc  
Vice President, Nutrition

A handwritten signature in black ink, appearing to read "Jessi Silverman". The signature is cursive and flows across the page.

Jessi Silverman, MSPH, RD  
Policy Associate

## **Jessi\_fav-SB768**

Uploaded by: Silverman, Jessi

Position: FAV



February 25, 2020

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Jessi Silverman, MSPH, RD  
Policy Associate

**MCAA\_UNF\_SB0768**

Uploaded by: Reece, Thomas

Position: UNF



**SB 768**  
**Health and Wellness Standards – Correctional Facilities and Health 3 Care Facilities**

MCAA Position: **Oppose**

TO: Judicial Proceedings Committee

TO: Education, Health, and Environmental Affairs

DATE: February 26, 2020

FROM: T.D. Reece, President

The majority of local correctional facilities in the State of Maryland contract with private vendors for inmate food services. Facility managers rely on the vendor and their dieticians to make recommendations regarding inmate nutrition and menu design. Local jails must also maintain compliance with the standards set forth by the Maryland Commission on Correctional Standards and are subject to audit every three years.

All local correctional facilities in Maryland currently offer a vegetarian menu option which meets the needs of those inmates who prefer a “plant based” diet instead of an “animal based” one.

Though SB 768 seems to have good intentions in helping inmates eat healthier, its requirements are unnecessary and would be inherently problematic and difficult to follow. Furthermore, the bill’s requirements are extraordinarily burdensome and potentially very costly.

The managing officials of local correctional facilities work diligently to ensure they are meeting the nutritional needs of those confined in accordance with National and State standards. Between the current food services provided and a wide range of commissary items available to inmates, healthy options are available.

The MCAA strongly opposes this bill. We ask this committee for an unfavorable report on SB768.