



# MUSCOGEE COUNTY PRISON PROGRAMMIN G AND SERVICES

Muscogee County Prison

7175 Sacerdote Lane,  
Columbus, GA 31907

March 2025

# OVERVIEW OF MCP

- Under the supervision of *Warden H. Walker III*
- 117 Full-Time Employees
- Average Population: 546 daily
- Average Daily Work Assignments: 200 (sent outside for work detail)
  - A variety of inside detail assignments as well (i.e., Laundry, Kitchen, Custodial Maintenance, Building Maintenance)
- Inmate capacity - Department of Corrections
  - Available: 528
- Inmate capacity – County
  - Available: 48



MEDICAL



FOOD



TELEPHONE



COMMISSARY



# VENDORS AND PROVIDERS OF MCP

- Medical Vendor: CorrectHealth
  - provides “high quality, cost-effective, comprehensive” healthcare to correctional facilities in the Southeast region
  - clients include municipal and county governments, law enforcement agencies (from small, rural communities), jurisdictions in large metropolitan cities, state/regional correctional facilities, etc.
- Food Service Vendor: Aramark
  - Aramark provides food service and uniform services to hospitals, facilities, universities, school districts, stadiums, etc.
  - Their mission is to “...*elevate experiences for officers, inmates, and their families to create a positive environment within the facilities we serve*”



# VENDORS AND PROVIDERS OF MCP

- Commissary Vendor: Stewart Commissary Sales
- Telephone Vendor: Combined Public
  - provides phone/video/text communications, kiosks, document scanning, and tablet services for detainees and their families
  - *“To keep families and friends connected and to provide law enforcement agencies with more advanced investigative resources through innovative solutions” and “... To inspire progression in the criminal justice system for incarcerated individuals by providing resources, support, and opportunities that change lives”*
  - Core values include **“Accountability, Commitment, Customer Service, Innovation, Integrity, Relationships, Service”**







**GREEN  
SPACE**

# IN2WORK PROGRAM

- Sponsored by Aramark
- Certification for SERVSAFE Manager
- Six to eight week course with 12 classes
- Provides opportunities for offenders to obtain meaningful career employment upon their release into the community
- Offers scholarship opportunities for offender families
- Opportunity to obtain employment with Aramark upon release





# IN2WORK

Use this guide to assist in preparation, teaching and during hands-on training for each IN2WORK class.

**IN2WORK PHASE: KITCHEN BASICS**  
**CERTIFICATION: SERVSAFE MANAGER**  
**CLASSROOM INSTRUCTION: 2 -3 HOURS/WEEK**  
**TIMING: 6-8 WEEKS**

Class #	Chapter	Before Class	Classroom Instruction	Hands-On Training	Homework
1	Introduction Health & Hygiene	<ul style="list-style-type: none"> <li>Print <a href="#">Student Documents</a> , one per student</li> <li>Print <a href="#">Quiz A - Health &amp; Hygiene</a> , one per student</li> <li>If ServSafe books are new, remove answer sheet from each book</li> </ul>	<ul style="list-style-type: none"> <li>Distribute workbooks &amp; approved uniforms</li> <li>Review introduction</li> <li>Review expectations</li> <li>Distribute student documents for signature &amp; collect</li> <li>Teach &amp; complete Health &amp; Hygiene chapter</li> <li>Allow students time to review study guide, pg. 24</li> <li>Hand out Quiz A – Health &amp; Hygiene, collect when complete</li> </ul>	<ul style="list-style-type: none"> <li>Tour kitchen</li> <li>Demonstrate and practice hand washing techniques</li> </ul>	<ul style="list-style-type: none"> <li>Health &amp; Hygiene Crossword</li> <li><b>ServSafe Manager:</b> Chapters 1 &amp; 3</li> </ul>
2	Cleaning & Sanitation	<ul style="list-style-type: none"> <li>Grade Quiz A – Health &amp; Hygiene</li> <li><a href="#">Print Quiz B</a> (retakes)</li> <li><a href="#">Print Quiz A - Cleaning &amp; Sanitation</a>, one per student</li> <li>Prepare for Sanitizer &amp; Three Compartment Sink Demo</li> <li>Prep kitchen for inspection opportunities</li> </ul>	<ul style="list-style-type: none"> <li>Hand out Quiz B – Health &amp; Hygiene (retakes)</li> <li>Return and review Quiz A – Health &amp; Hygiene</li> <li>Review Health &amp; Hygiene Crossword</li> <li>Teach &amp; complete Cleaning &amp; Sanitation</li> <li>Allow students time to review study guide, pg. 47</li> <li>Hand out Quiz A – Cleaning &amp; Sanitation, collect when complete</li> </ul>	<ul style="list-style-type: none"> <li>Sanitizer Demonstration</li> <li>Three Compartment Sink Demonstration</li> <li>Kitchen walk thru</li> <li>Students should complete the Inspections Checklist on pg. 43.</li> </ul>	<ul style="list-style-type: none"> <li>Cleaning &amp; Sanitation Crossword</li> <li><b>ServSafe Manager:</b> Chapter 9 &amp; 10</li> </ul>
3	Receiving, Storing & Serving Food	<ul style="list-style-type: none"> <li>Grade Quiz A – Cleaning &amp; Sanitation</li> <li><a href="#">Print Quiz B</a> (retakes)</li> <li><a href="#">Print Quiz A - Receiving, Storing &amp; Serving Food</a>, one per student</li> </ul>	<ul style="list-style-type: none"> <li>Hand out Quiz B – Cleaning &amp; Sanitation (retakes)</li> <li>Return and review Quiz A – Cleaning &amp; Sanitation</li> <li>Review Cleaning &amp; Sanitation Crossword</li> <li>Teach and complete Receiving, Storing &amp; Serving Food chapter</li> <li>Allow students time to review study guide, pg. 72</li> <li>Hand out Quiz A – Receiving, Storing &amp; Serving Food, collect when complete</li> </ul>	<ul style="list-style-type: none"> <li>Storage room – FIFO demo, inspection of product upon receiving and correct storage locations</li> </ul>	<ul style="list-style-type: none"> <li>Receiving, Storing &amp; Serving Food Crossword</li> <li><b>ServSafe Manager:</b> Chapter 5</li> </ul>
4	Temperature for Food Safety	<ul style="list-style-type: none"> <li>Grade Quiz A - Receiving, Storing &amp; Serving Food</li> <li><a href="#">Print Quiz B</a> (retakes)</li> <li><a href="#">Print Quiz A - Temperature for Food Safety</a>, one per student</li> <li>Prepare Thermometer Calibration Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Hand out Quiz B – Receiving, Storing &amp; Serving Food (retakes)</li> <li>Return and review Quiz A – Receiving, Storing &amp; Serving Food</li> <li>Review Receiving, Storing &amp; Serving Food Crossword</li> <li>Teach and complete the Temperature for Food Safety chapter.</li> <li>Allow students time to review study guide, pg. 99</li> <li>Hand out Quiz A – Temperature for Food Safety, collect when complete</li> </ul>	<ul style="list-style-type: none"> <li>Demonstrate Thermometer Calibration</li> <li>Allow students to practice if thermometer are approved by client</li> </ul>	<ul style="list-style-type: none"> <li>Temperatures for Food Safety Crossword</li> <li><b>ServSafe Manager:</b> Chapters 2, 4 &amp; 7</li> </ul>



Class #	Chapter	Before Class	Classroom Instruction	Hands-On Training	Homework
5	Safety in the Workplace	<ul style="list-style-type: none"> <li>Grade Quiz A - Temperature for Food Safety</li> <li><a href="#">Print Quiz B</a> (retakes)</li> <li>Print <a href="#">Quiz A - Safety in the Workplace</a>, one per student</li> <li>Prepare Proper Cutting Techniques Demonstration</li> </ul>	<ul style="list-style-type: none"> <li>Hand out Quiz B – Temperatures for Food Safety (retakes)</li> <li>Return and review Quiz A – Temperatures for Food Safety</li> <li>Review Temperatures for Food Safety Crossword</li> <li>Teach &amp; complete Safety in the Workplace chapter</li> <li>Allow students time to review study guide, pg. 123</li> <li>Hand out Quiz A – Safety in the Workplace, collect when complete</li> </ul>	<ul style="list-style-type: none"> <li>Demonstrate proper cutting techniques</li> <li>Tour kitchen, inspect and correct safety risks</li> <li>Jeopardy Game to prepare for Kitchen Basics Final Exam</li> </ul>	<ul style="list-style-type: none"> <li>Safety in the Workplace Crossword</li> <li><b>ServSafe Manager:</b> Chapter 8</li> <li>Review Kitchen Basics Study guides for each chapter for final exam</li> </ul>
6	Success in Food Service Kitchen Basics Final Exam	<ul style="list-style-type: none"> <li>Grade Quiz A – Safety in the Workplace</li> <li><a href="#">Print Quiz B</a> (retakes)</li> <li>Prepare for Jeopardy game review</li> <li>Print <a href="#">Kitchen Basics Final Exam</a></li> <li>Prepare for cooling and pull demo</li> </ul>	<ul style="list-style-type: none"> <li>Hand out Quiz B – Safety in the Workplace (retakes)</li> <li>Return and review Quiz A – Safety in the Workplace</li> <li>Review Safety in the Workplace Crossword</li> <li>Teach &amp; complete the Success in Food Service chapter</li> <li>Hand out Kitchen Basics Final Exam, collect when complete</li> </ul>	<ul style="list-style-type: none"> <li>Demonstrate 2- &amp; 4-hour cooling procedures using cooling logs</li> <li>Pull procedures, following recipe compliance</li> </ul>	<ul style="list-style-type: none"> <li><b>ServSafe Manager:</b> Chapter 6</li> </ul>
7	ServSafe Manager	<ul style="list-style-type: none"> <li>Grade Kitchen Basics Final exam</li> <li><a href="#">Print Exam B</a> (retakes)</li> <li>Print <a href="#">ServSafe Updates</a>, one per student</li> </ul>	<ul style="list-style-type: none"> <li>Hand out Kitchen Basics Final Exam B (retakes)</li> <li>Hand out ServSafe Updates</li> <li>Return and review Kitchen Basics Final exam</li> <li>Review questions from the Diagnostic Tests</li> <li>Teach from the ServSafe Manager book Chapters 1-3, complete all activities</li> <li>Complete Knowledge Assessments for each chapter and review</li> </ul>		<ul style="list-style-type: none"> <li>ServSafe Manager: Review chapters 1-3, focusing on key terms</li> </ul>
8	ServSafe Manager		<ul style="list-style-type: none"> <li>Teach from the ServSafe Manager book Chapters 4-6, complete all activities</li> <li>Complete Knowledge Assessments for each chapter and review</li> </ul>		<ul style="list-style-type: none"> <li>ServSafe Manager: Review chapters 2-4, focusing on key terms</li> </ul>
9	ServSafe Manager	<ul style="list-style-type: none"> <li>Print <a href="#">ServSafe Diagnostic Test &amp; Answer Key</a>, one per student</li> </ul>	<ul style="list-style-type: none"> <li>Teach from the ServSafe Manager book Chapters 7-9, complete all activities</li> <li>Complete Knowledge Assessments for each chapter and review</li> <li>Hand out ServSafe Diagnostic Test for homework. Explain that this test will show where the students need to focus and that the students should grade the test themselves</li> </ul>		<ul style="list-style-type: none"> <li>ServSafe Manager: Review chapters 7-9, focusing on key terms</li> <li>Complete ServSafe Diagnostic Test and self grade. Come to next class with 3 focus areas</li> </ul>

Class #	Chapter	Before Class	Classroom Instruction	Hands-On Training	Homework
10	ServSafe Manager	<ul style="list-style-type: none"> <li>Print <i>ServSafe Practice Test</i>, one per student</li> </ul>	<ul style="list-style-type: none"> <li>Review Diagnostics test results</li> <li>Teach from the <i>ServSafe Manager</i> book Chapter 10, complete all activities</li> <li>Ask students for the 3 focus areas, review these topics in the <i>ServSafe Managers</i> book</li> <li>Hand out <i>ServSafe Practice Test</i>, collect when complete</li> </ul>		<ul style="list-style-type: none"> <li><i>ServSafe Manager</i>: Review chapters 10, focusing on key terms</li> <li>Study for <i>ServSafe Managers Exam</i></li> </ul>
11	ServSafe Manager Review	<ul style="list-style-type: none"> <li>Grade <i>ServSafe Practice Test</i> – use: <i>SSM Answer Key</i></li> </ul>	<ul style="list-style-type: none"> <li>Return and review <i>ServSafe Practice Test</i></li> <li>Focus on <i>ServSafe</i> topics that students struggled with on the practice test</li> </ul>		<ul style="list-style-type: none"> <li>Use the <i>ServSafe practice test</i> to study for the <i>ServSafe Manager Exam</i></li> </ul>
12	ServSafe Manager Review & Exam	<ul style="list-style-type: none"> <li>Prepare to bring <i>ServSafe Manager exam sheet</i></li> <li>Plan for the appropriate time (90 mins) for student to complete exam</li> </ul>	<ul style="list-style-type: none"> <li>Conduct <i>ServSafe Manager exam</i></li> <li>Use the <i>IN2WORK Instructor Playbook</i> for questions on <i>ServSafe exam procedures</i></li> </ul>		<ul style="list-style-type: none"> <li>Plan <i>I2W graduation menu</i></li> <li>Choose class representative to speak at graduation (there can be more than one!)</li> </ul>

### IN2WORK Instructors Next Steps:

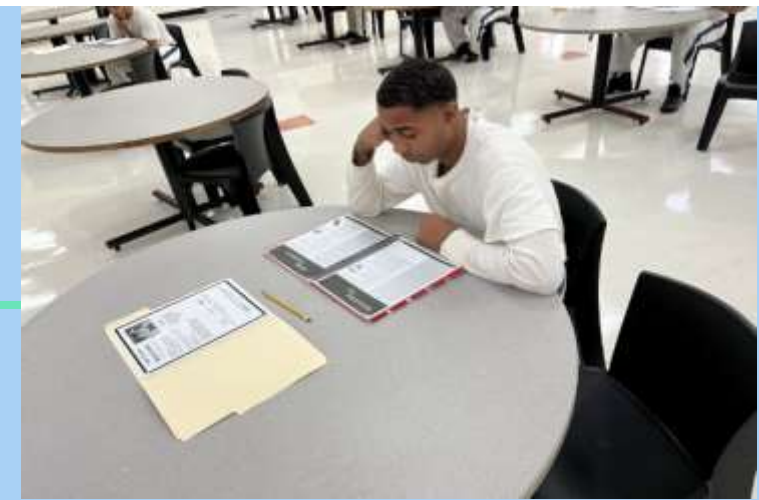
- Follow proper *ServSafe* protocols when returning or grading (where applicable) the *Food Managers exam*
- Communicate with the *Corrections* team to determine a graduation date & inform the *IN2WORK* team
- Mark the graduates complete in the *IN2WORK* tracker

### Planning an IN2WORK Graduation:

- Use the tools available on the [IN2WORK \(sharepoint.com\)](https://sharepoint.com)
- Create email invite and attach the [IN2WORK Graduation Invitation](#)
- Contact the *IN2WORK* team with any questions



**IN2Work  
Program**








# PROGRAMS/SERVICES OFFERED

- **Motivation for Change**... 440 inmates completed
  - Presents the 5 steps towards making change in an individual (Precontemplation, Contemplation, Preparation, Action, and Maintenance)
- **OJT Programs**... 375 inmates completed
  - “On-The-Job Training”, hands on experience and training
- **Welding Certification**... 48 inmates completed
- **Re-Entry**... 170 inmates

- 
- **Moral Recognition Therapy**... 10 inmates
    - Form of cognitive-behavioral therapy that focuses on different aspects of moral reasoning
  - **OSHA 10-Hour Certification**... 140 inmates completed
    - “Occupational Safety and Health Administration”
    - Safety training for incarcerated workers
    - Removing the possibility of hazards towards workers’ safety and health



# GENERAL EDUCATION DIPLOMA/GED PROGRAM

- GED... 30 inmates received their GEDs
- GED classes are held on Monday and Wednesday evenings
- We consistently offer GED testing
- Our partners for the GED program is with Columbus Technical College





FY 23-24 --  
Most GEDs in  
the state of GA  
for a County  
facility –  
efficient and  
effective GED  
program



# FORKLIFT SAFETY TRAINING

- Forklift Certification...  
140 inmates completed
- Through Columbus  
Technical College







## DOG TRAINING PROGRAM

- Proposed a 12 week program that would benefit the offenders we supervise and the community as a whole
- Grooming Training
- Animal Assisted Therapy
- Vet Health
- Opportunity for different trainings such as money management, substance abuse and different areas of Offender Reentry

# ADDITIONAL PROGRAMS/SERVICES OFFERED

- Commercial Cleaning -- began February 26th through Columbus Technical College
- Carpentry Class -- Through Columbus Technical College
- **Georgia Legal Services** – Provide offenders with assistance with obtaining medical services upon their release from prison
- Christian Concerts
  - offered for offenders





OPPORTUNITIES FOR

OFFENDERS



## SCHEDULES AND IMPORTANT DAYS

- Department of Corrections Inmate Movement (transfers throughout the state for offenders)
  - Tuesdays and Thursdays – intake/new arrivals range from 2-20
  - County inmates on Fridays

## SERVICES AVAILABLE FOR THE IMPAIRED

- MULTILINGUAL - “language line” for the variety of cultures and non-native English speakers that come into the facility
- HEARING IMPAIRMENTS
  - CapTel telephones available
  - Pocket Talker 2.0 Personal Amplifiers available
  - VRI (Video Remote Interpretation) Interpretation app – Sign Language services

# OPPORTUNITIES FOR IMPROVEMENT





# OPPORTUNITIES FOR IMPROVEMENT

LT office is compact and lacks adequate working space

Currently with the new Captain, this office space is shared

Requires upgrades of furniture, space and efficient equipment





# OPPORTUNITIES FOR IMPROVEMENT

- Current SSG office
- Being shared by two SSGs
- Inside same room where control paneling is located
- Area not conducive for DR court for offenders which is also being held here
- Upgrades needed of equipment, space and working conditions





# OPPORTUNITIES FOR IMPROVEMENT

- We currently have one multipurpose room where we do everything
- Visitation held for offenders and their families
- All trainings at MCP

# EXPANDED MULTIPURPOSE AREA

- GED classes
- All offender classes and programs
- All skills training sessions for offenders
- Intake area for new arrivals
- Shift briefings







## OPPORTUNITIES FOR IMPROVEMENT

- Upgrades needed to the dental area
- Currently in a compact room
- Limited space for offender and dentist to work efficiently
- Tools and equipment are outdated
- Removal of boxed area



# Thank you!

## We welcome tours and visits for an up close and personal experience.

Warden H. Walker III

Email – [Walker.Herbert@columbusga.org](mailto:Walker.Herbert@columbusga.org)

Phone – 706-641-5801