

**SUBMITTAL TO THE BOARD OF SUPERVISORS
COUNTY OF RIVERSIDE, STATE OF CALIFORNIA**

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FROM: Community Health Agency / Department of Public Health

SUBMITTAL DATE:

January 17, 2008

SUBJECT: Annual Local Detention Facility Inspection Reports 2007

RECOMMENDED MOTION: That the Board of Supervisors:

- 1) Receive and file the Annual Detention Facility Inspection Reports from the County Public Health Officer.

BACKGROUND: Per California Health & Safety Code, Section 10145, an annual inspection of the health and sanitary conditions at local detention facilities is conducted under the direction of the Public Health Officer. Copies of the inspection reports are required by law to be submitted to the Board of Supervisors. Each Facility has been issued a copy of their respective report. The executive summary with individual reports has been forwarded to the California Department of Corrections for their review.

It should be noted that overall conditions have improved over the past several years.

Attachments

Susan D. Harrington

 Susan D. Harrington, Director of Public Health

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FINANCIAL DATA	Current F.Y. Total Cost:	\$ 0	In Current Year Budget:	N/A
	Current F.Y. Net County Cost:	\$ 0	Budget Adjustment:	N/A
	Annual Net County Cost:	\$ 0	For Fiscal Year:	N/A

SOURCE OF FUNDS: N/A	Positions To Be Deleted Per A-30	<input type="checkbox"/>
	Requires 4/5 Vote	<input type="checkbox"/>

C.E.O. RECOMMENDATION:

APPROVE

BY: *Debra Cournoyer*

 Debra Cournoyer

County Executive Office Signature

Dept's Recomm.: Policy
 X Policy
 Consent Policy
 Per Exec. Ofc.: Consent

**EXECUTIVE SUMMARY
OF DETENTION FACILITY INSPECTION
2007**

BACKGROUND AND ACTION

As mandated by California Health and Safety Code, Section 10145, local detention facilities must be inspected annually by a County Health Officer or local health department (Riverside County Community Health Agency, Department of Public Health). The Department of Public Health has determined that the most efficient method is to conduct "team inspections" of each facility. The inspection team includes a Registered Environmental Health Specialist, (REHS), a Public Health Nurse, and a Nutritionist. This annual re-inspection method is consistent with the established inter-departmental written protocol.

Each detention facility manager has been issued a copy of his / her respective report(s). This executive summary along with the abridged inspection report and individual reports has been forwarded to the California Department of Corrections as specified in California Health and Safety Code, Section 10145 for their review.

Environmental Evaluation Summary:

Overall, except for a few minor structural problems, all major environmental deficiencies noted last year have been corrected. As usual, new issues have occurred due to normal wear and tear as well as deliberate damage caused by inmates. However, none of these new deficiencies are serious.

The only potential area of concern this year was a single finding of inadequate chemical sanitization in a dishwasher at Twin Pines Ranch. The problem was due to a malfunction that has since been repaired. Because inadequate sanitization can increase the risk for food borne illness, we recommend that all dishwashers be serviced regularly. The sanitizer (chlorine) concentration within all dishwashers should be checked on a daily basis. The operating level for sanitizing dishwashers using chlorine is 100 parts per million (ppm).

Nutrition Evaluation Summary:

Adult Facilities:

There were no areas of non-compliance noted for Adult Facilities. Staff shortages continue to be an issue at the Indio and Blythe sites. Policy and Procedure (P&P) manuals continue to be updated and were reviewed by the inspection team. We continue our recommendation that facilities continue to expand on their P&P's to make them site specific and address in more detail aspects of food service related to: 1) Safe food handling to include temperature checks and action to be taken when temperatures are out of the required range, 2) initial and on-going staff training in safe food handling, 3) emergency feeding plans, 4) communication and documentation of disciplinary and therapeutic diets prepared and served. Specific recommendations were made for each

site by the inspection team. In addition, we recommend the facilities utilize their Registered Dietitian (RD) to develop a regular snack menu w/ appropriate revisions for various therapeutic diet orders and further define how the RD will be involved to address any therapeutic diet orders that are not already in place with a menu for the kitchen to follow.

Juvenile Halls:

All juvenile facilities now have a written food service plan that includes policies and procedures to address food service. It is recommended that each facility continue to further expand this written plan to be specific and up to date with the facility food service operations. Individual recommendations have been made for each site by the inspection team. All Juvenile Halls have secured the services of a RD, however, at the time of inspection, menu review and approval was still in process. Therefore, until this has been completed, facilities will continue to be out of compliance with Title 15 requirements for items addressed in the Menu section, the Minimum Diet section, and the Therapeutic Diet section for 2007. It is expected that facilities will be in compliance for these areas by the next inspection in 2008.

Court Holding and Temporary Holding Facilities:

There were no violations found in Court Holding or Temporary Holding facilities regarding nutrition. Although it is not a Title 15 requirement, we do recommend that Court Holding facilities create a written statement in their procedure manual designating responsibility for food service even though the facility itself may not prepare and serve the food. This year, 3 of these facilities have acted on this recommendation: Indio Larsen Justice Center, Riverside Hall of Justice, and Southwest Justice Center Court Holding.

Medical/Mental Health Evaluation Summary:

The county and city detention facilities have done very well in correcting most of their deficiencies noted last year. The facilities continue to be current with their procedures and other regulation requirements, except for a few minor issues. One county facility (Blythe Courthouse) continues to be in non-compliance for several years with their policies for health/mental health. Two deficiencies related to health screening and restraining procedures were noted in a city detention facility (Hemet City Jail).

ANNUAL FACILITY REPORT CARD:

An annual facility "Report Card" which summarizes the violations and corrections noted during the 2007 inspections can be found at the end of the attached "Abridged Inspection Report 2007".

ABRIDGED INSPECTION REPORT 2007*

1.0 JUVENILE DETENTION FACILITIES

1.1. INDIO JUVENILE HALL

Environmental:

During this inspection five violations were noted:

1. Outside trash bins should be closed at all times to prevent fly breeding.
2. The remaining violations were four minor plumbing and structural defects that were noted in the report.

Nutrition:

Areas of Non-Compliance:

1461 Minimum Diet: Calories from fat are at 36% per 2 day average of week 1, primarily due to use of high fat meats and fried foods.

1462 Therapeutic Diets: This is in process at time of inspection. Registered Dietitian (RD) services have been secured, however there is no documentation regarding review and approval of therapeutic menus. May need to expand variety of therapeutic diet menus available to meet the need as ordered by physician or limit the type of therapeutic diet that can be ordered. Therapeutic menu should include snacks.

RD has provided instructions for accessing the American Dietetic Association's (ADA) Nutrition Care Manual on-line but there must also be a statement of approval with signature/date for both the RD and the MD. We will follow-up at for the next inspection.

1463 Menus: Implementation of changes are in process. RD has reviewed regular menu cycle and made recommendations for change. Will follow up at next inspection with expectation that menus and menu changes will have been reviewed and approved by RD at time of inspection.

Recommendations:

1464 Food Service Plan: Needs a procedure for how storage and inventory control is handled. Regarding Employee orientation and training, procedure should include new employee checklist as an attachment for quick reference.

Medical/Mental Health:

There are no deficiencies at this facility.

Two charts outside of 96 hour admit. Meets minimum requirements per Title 15.

*Refers to CCR Title 15, Division 1, Chapter. 1, Subchapter 5, Article 9, Section...

*For your review the individual reports are included.

1.2 RIVERSIDE JUVENILE HALL

Environmental:

During this inspection three violations were noted:

1. Re-seal floors in walk-in refrigerators to maintain a smooth, cleanable surface in the kitchen.
2. The remaining violations were two minor plumbing and structural defects that were noted in the report.

Nutrition:

Areas of Non-Compliance

1461 Minimum Diet:

Protein: Not meeting Title 15 requirement for 3rd serving of protein 3 times per week from legumes. Recommend increasing portion sizes of peas to 1 cup and adding in more beans/legumes as side dishes or to soups.

Vitamin C: Some days high in Vitamin C but some days there are no good sources, not meeting weekly requirement on average per week 4. Recommend providing 1 juice, fruit or vegetable high in vitamin C daily.

Total Fat: Current menu exceeding 30% kcal from fat (average 36%). Recommend; 1) offering plain bread w/ meals instead of biscuits, bread sticks, garlic bread, donuts, waffles, pancakes, etc., 2) have more cold breakfasts (cereal, fruit, yogurt, toast) in place of full course hot breakfasts (egg, cheese, meat, pancake/waffle), 3) substitute ½ sandwich in place of cookies & donuts for snacks, use lean meats as much as possible (ham in place of bacon or sausage, lean ground beef, etc.).

1462 Therapeutic Diets: In process: Facility has secured a contract for RD services but menu review and approval not completed at time of this inspection. We will expect to see regular and therapeutic menu approval as documented by signature of RD at next inspection. We will also need documentation that RD and Medical Director have approved a Diet Manual, even if it is the ADA Nutrition Care Manual on line.

1463 Menus: In Process: Contract for RD services is in place but menu review and approval is not complete at the time of this inspection. Will expect to see approved menu and approved menu changes as documented by RD signature and date at next inspection.

Medical/Mental Health:

There are no deficiencies at this facility.

1.3 SOUTHWEST JUVENILE HALL

Environmental:

During this inspection three violations in the kitchen were noted:

1. Discard dented cans in storeroom.
2. Ensure all containers are stored "upside down" on shelves.
3. Remove all debris from refrigerator fan grill.

Nutrition:

Areas of Non-Compliance

1461 Minimum Diet:

The total protein requirement was met for menu cycle wk 2; however, the legume requirement was deficient.

There is a requirement to serve a fourth protein source as legumes three days a week.

There are an inadequate number of servings of Whole and Partially Whole Grains per day.

RD's are in consultation with head cook striving to incorporate additional servings of whole grains and partial whole grains though out the cycle menus.

Dietary Fat exceeds 30 % total calories (average daily fat is 33% per analysis week 2). A 6% improvement over last year.

There are inadequate number of servings of Vitamin C sources containing 30 mg. or more. Consultant RD agrees with recommendation to change the apple juice to fortified apple juice to ensure compliance with Vitamin C daily requirements.

1462 Therapeutic Diets

Correction: The new American Dietetic Association Nutrition Care Manual was available online accompanied by an instruction manual. This manual was approved by a physician and reviewed by RD in 2006. Head cook will utilize sample therapeutic menus, online, when modified diet orders are received.

However, modified menus approved by consultant RD are still in process at time of inspection.

1463 Menus: MOU has been signed with RCRMC providing RD consultation services. However, menus should be signed off and recommendation of changes made prior to implementation, to be in compliance with Title 15 Federal guidelines.

1463 Food Service Plan

There exists a food service plan with a Procedure manual specific to kitchen operations and food service as developed by Andre Brown. For the second consecutive year it is recommended that this manual be

1) expanded to reflect some areas that are not covered such as:

Menu planning, budgets & food cost accounting, documentation and record keeping

2) expanded to be more specific about methods relating to:

How foods are received, stored and inventoried, safe and sanitary transportation of trays to units, documentation and record keeping regarding temperature logs and menu changes, changes to emergency 3 day food menu for items no longer being used at facility (ravioli, etc).

Medical/Mental Health:

There are no deficiencies at this facility. The facility continues to meet all the Board of Corrections requirements.

1.4 TWIN PINES RANCH

Environmental:

During this inspection six violations in the kitchen noted:

1. Provide 100 ppm of available chlorine for the dishwasher. No chlorine was detected in the final rinse.
2. Repair damaged tiles above bulk bins (near to hand-wash sink).
3. A small amount of scale was observed in the ice machine.
4. The remaining violations were three minor plumbing and structural defects that were noted in the report.

Nutrition:

Areas of Non-Compliance:

1461 Minimum Diet: Not meeting Title 15 requirement for Vitamin C and Dietary Fat. Recommend substituting fatty meats with lean meats, eliminating meat at breakfast on some days, and reducing use of fried foods to minimize fat content of diet. Recommend use of Vitamin C fortified juice, listing specific fresh fruits on menu and specific vegetables to be used routinely on salad bar so that vitamin C foods served can be identified.

1463 Menus: RD, Nancy Banda, has reviewed menu and made recommendations for change. Revisions are in process at time of inspection. In addition to menu review, RD should be reviewing and approving any changes to menu, including substitutions, to ensure change does not affect minimum daily requirements for identified nutrients. We

will follow-up at next inspection with expectation that facility menu and menu changes/substitutions will have been approved by RD.

Recommendation:

1464 Food Services Plan

Recommend expanding guidelines for: 1) storage & inventory control to include how foods are received and rotated to ensure usage before expiration dates; 2) food preparation to include when temperature checks are done, where they are documented and who reviews this information; 3) orientation and on-going training to include checklist of items covered with employees at initial training and in-service topic schedule to include signature/date page when training is provided. Recommend checklist of basic training provided to all cadets and verification of competency.

Mr. Silvas has done a great job in putting together the food service plan for this facility but it is of concern that there appears to be no one in "charge" of kitchen staff or cadets to ensure the procedures will be carried out.

Recommend facility consider designating a food service supervisor who can provide consistent training to staff and oversee adherence to kitchen procedures to ensure safe and palatable food is being prepared & served at all times.

Observations:

It is noted that an index page has been placed in the Diet/Food Service Plan binder referencing guidelines and page #'s for easy access to information.

Medical/Mental Health:

One out of 10 charts did not have booking sheet, allergy status, or test results filed (not a deficiency).

There is one deficiency at this facility:

1) The health records of minors being transported to and from this facility should be kept in a secure area to ensure confidentiality.

Deficiency from last year regarding no quarterly administrative meetings has been rectified.

1.5 VAN HORN YOUTH CENTER

Environmental:

There were no deficiencies at this facility.

Nutrition:

Areas of Non-Compliance

1461: Protein requirement: The current menu cycle does not meet the required 3rd serving of Protein from legumes three days a week. Recommend looking into recipes

that may include legumes, such as salads and casseroles that will still comply with the National School Lunch Program guidelines along w/ the California Board of Corrections (BOC) title 15 guidelines for Juvenile facilities.

Vitamin C requirement: Some days high in Vitamin C but some days there are no good sources, not meeting weekly requirement on average per week 4. Recommend providing 1 juice, fruit or vegetable high in vitamin C daily.

Total Fat: Current menu exceeding 30% kcal from fat (average 36%). Recommend; 1) offering plain bread w/ meals instead of biscuits, bread sticks, garlic bread, donuts, waffles, pancakes, etc., 2) have more cold breakfasts (cereal, fruit, yogurt, toast) in place of full course hot breakfasts (egg, cheese, meat, pancake/waffle), 3) substitute ½ sandwich in place of cookies & donuts for snacks, use lean meats as much as possible (ham in place of bacon or sausage, lean ground beef, etc.).

Medical/Mental Health:

There are no deficiencies at this facility.

2.0 ADULT DETENTION FACILITIES

2.1 BANNING COURT HOLDING

Environmental:

There were no deficiencies at this facility.

Nutrition:

No deficiencies.

Medical/Mental Health:

There are no deficiencies at this facility. This facility meets the minimum requirements as a court holding facility.

2.2 BLYTHE BRANCH COURT

Environmental:

There were no deficiencies at this facility.

Nutrition:

Recommendation:

1243 Food Manager: Recommend for the 2nd year that a written procedure designating responsibility for food service and how any emergency situations related to food/fluids will be addressed.

Medical/Mental Health:

There are three deficiencies at this facility noted last year and not corrected:

- 1) There was no policy/procedure to address facility administrator approving the contents, number, location and procedure for periodic inspection of the first aid kits.
- 2) There is no policy/procedure to address suicide prevention
- 3) There was no policy/procedure to address use of restraint devices.

2.3 BLYTHE JAIL

Environmental:

During this inspection there were two violations in the kitchen which were:

1. No running hot water at the hand wash sink.
2. Repair small leak for the dishwasher fresh water supply line.

There were two minor structural maintenance problems noted at this facility.

Nutrition:

Observations:

1248 Medical Diets: At the time of inspection, there was no written verification or signatures by the MD and RD showing approval for use of the on line ADA Nutrition Care Manual. By inspection of the next adult facility, this had been corrected.

Recommendations:

1243 Food Services Plan:

Lack of regular food service/sanitation training due to short staff continues to be an issue. Suggest considering short updates at regular intervals or consider bringing in outside speakers to conduct more lengthy updates.

They are still in need of a policy and procedure documenting deputies as responsible for tray passing.

1248 Therapeutic Diets: Need a better system to track and verify that special diet trays prepared and loaded onto cart by kitchen staff are consistent with diet orders on file. Suggest use of a form completed at each meal that can track preparation, delivery and service of tray to inmate

Medical/Mental Health:

No deficiencies at this facility. Suggestions were implemented re: transferring inmates to a treatment facility---Detention Health Services (DHS) staff should follow through with Mental Health staff to ensure the procedure is approved and that the appropriate staff is trained on its content.

DHS staff should draft a procedure that would reference the Sheriff's policy on mentally disordered inmates and use of sobering cell.

Waiver exists for size of medical exam room and size of confidential interview room, as jail was built prior to 2-1-99.

Meets minimum requirements.

2.4 CATHEDRAL CITY JAIL

Environmental:

There were no deficiencies at this facility.

Nutrition:

Recommendation:

1243 Food Manager: **P & P Manual:** Past recommendations to add a front cover page for signatures and dates related to annual internal review, revision and additions to the P & P manual have yet to be implemented. Date manual last revised is 4/11/02.

Medical/Mental Health:

The facility administrator or the medical consultant needs to approve the contents, number, location and procedure for periodic inspection of the first aid kits.

2.5 CORONA CITY JAIL

Environmental:

There were no deficiencies at this facility.

Nutrition:

Recommendation:

1243 Food Manager: Need to create a brief food service plan describing actual food service and how meals for inmates on therapeutic diets are handled.

Medical/Mental Health:

No deficiencies. Recommendation: Create and use a log for documentation of first aid kit and maintenance.

2.6 CORONA COURT HOLDING

Environmental:

There were no deficiencies at this facility.

Nutrition:

Recommendation:

1243 Recommending adding a brief statement to their facilities' Procedure manual mentioning they are not responsible for the inmate's meals.

Medical/Mental Health:

No deficiencies. Meets requirements. Nothing used to document monthly first aid kit checks by deputies. Recommendation: Create a log for first aid kit checks.

2.7 DESERT HOT SPRINGS CITY JAIL

Environmental:

Recommendation:

1. Provide hard foam on floor and walls in sobering cell (Cell #1).

In addition, there was one minor structural maintenance problem noted at this facility.

Nutrition:

No violations.

Medical/Mental Health:

There are no deficiencies at this facility.

2.8 HEMET CITY JAIL

Environmental:

There were four minor structural maintenance problems (torn mattresses and leaking faucets) noted at this facility.

Nutrition:

Recommendation:

1241 Minimum Diet:

Add fresh fruit to meals such as an apple or orange, to ensure Title 15 requirement for 1 serving fresh produce per day is met. Use Vitamin C Fortified Juices to meet vitamin C requirement. Keep fresh milk or powdered milk (such as Carnation Instant Milk) on hand to meet Title 15 requirement for Calcium.

1243 Food Service Plan: Expand existing procedure for "Food" to include the following:

- a) The need to manage food inventory by rotating foods using the first in/first out system to minimize risk of food spoilage.
- b) A notation in Food Service Plan that inmates will be given at least 15 minutes to eat before trays are picked up.

Medical/Mental Health:

There are two deficiencies at this facility.

- 1) Health screen portion of initial booking does not include questions pertaining to communicable diseases.
- 2) Restraint procedure does not mention prostraint chair. Procedure states direct observation of inmate takes place every 30 minutes.

2.9 HEMET BRANCH COURT (This facility is not currently being used):

Environmental:

There was one minor structural maintenance problem (leak in the pipe chase) noted at this facility.

Nutrition:

No violations.

Medical/Mental Health:

There are no deficiencies at this time.

2.10 INDIO JAIL

Environmental:

During this inspection four violations in the kitchen were found:

1. Test temperature of food in Cambro cart and in steam tray.
2. Ensure all employees are wearing gloves.
3. Ensure food in holding refrigerator is covered.
4. Clean refrigerator fan grills.

There were eight minor structural maintenance problems (torn mattresses, leaking faucets & commodes) noted at this facility.

Nutrition:

Correction to Area of Non-Compliance: 1248 Therapeutic Diets:

Food service managers now have access to the ADA Nutrition Care Manual on line, verified by e-mail from Medical Director (Kermit Simms 3/28/07) providing access instructions.

Recommendations:

1243 Food Service Plan: Recommend expanding "Transportation of Meals to Indio Jail" to include:

- 1) Requirement for temperature checks and documentation at critical points along the way.
- 2) For court holding, this procedure should specify a time limit for which trays can be held by deputies before serving and include documentation of when tray leaves kitchen to when tray was served and a plan for what will be served if time limit passes. Currently, hot and cold foods are being put together on the same cart in styrofoam containers and left for an unspecified amount of time at room temperature before being served to inmates who are in the holding cells. There is a severe risk of foods served at unsafe temperatures with this system.

1248 Therapeutic Diets

Therapeutic Diets: Need a better system to track and verify that special diet trays prepared and loaded onto cart by kitchen staff are consistent with current diet orders on file. Suggest use of a form completed at each meal that can track preparation, delivery and service of tray to inmate.

Medical/Mental Health:

There are no deficiencies at this facility.
Two of ten charts have no test results filed. One with no allergy status.
Recommendations from previous year have been implemented.

2.11 INDIO LARSEN JUSTICE CENTER

Environmental:

There were no deficiencies at this facility.

Nutrition:

Follow-up (F/U) to Recommendation from 2005/2006: Facility now has a policy addressing foodservice & nutrition as part of the procedure manual.

Medical/Mental Health:

There are no deficiencies at this facility.

2.12 LARRY D. SMITH CORRECTIONAL FACILITY

Environmental:

During this inspection three violations in the kitchen were found:

1. Clean dirt and debris on fan grill in freezer.

2. Repair commode flushing mechanism in inmate washroom.
3. Ensure pots and pans are stored "bottom-side-up" on shelves.

There were fourteen minor structural maintenance problems (torn mattresses, leaking faucets & showers and peeling paint in shower area) noted at this facility.

Nutrition:

No violations.

Medical/Mental Health:

There are no deficiencies at this facility.
Two recommendations from last year have been implemented.

2.13 PALM SPRINGS CITY JAIL

Environmental:

There were no deficiencies at this facility.

Nutrition:

Recommendations:

Policy & Procedure manual should include a cover page that has a place for signature and dates to be used for any procedure updates, etc. P&P manual should be reviewed annually.

Medical/Mental Health:

There are no deficiencies at this facility. This facility meets minimum standards for a Type I facility.

2.14 RIVERSIDE SUPERIOR COURTS FAMILY LAW COURT HOLDING FACILITY

Environmental:

There were no deficiencies at this facility.

Nutrition:

Recommendations:

1243 Food Manager: For the second consecutive year, a written procedure to address Food Manager Section 1243 indicating that food is not served in the facility is recommended. Detainees are fed prior to and after being held for court proceedings.

Medical/Mental Health:

There are no deficiencies at this facility. A suggestion was given last years to update the procedure on first aid kits to include the information that the kits are located in the Sheriff's holding cell area. Suggestion was implemented.

2.15 RIVERSIDE HALL OF JUSTICE

Environmental:

There were four minor structural maintenance problems (leaking toilet push-button, and increase water pressure to hand sinks) noted at this facility.

Nutrition:

F/U to Recommendation from 2006:

1243 Food Manager: Memorandum dated June 7, 2006, from Lt. Art Gonzales was located in the P & P manual stating that the Hall of Justice Courthouse is not required to have a Food Service Plan in compliance with Title 15, Section 1243. Additionally stated was that no meals are prepared or served at this facility. Inmates receive their sack lunches, other meals or special food concerns are provided by the Robert Presley Detention Center.

Medical/Mental Health:

There are no deficiencies at this facility.

2.16 ROBERT PRESLEY DETENTION CENTER

Environmental:

During this inspection one violation was found in the kitchen:

1. No hot running water observed at hand wash station next to dishwasher.

There were fourteen other minor structural maintenance problems (torn mattresses, leaking sinks and pipes chases) noted at this facility.

Nutrition:

Recommendations:

1247 Disciplinary Diets: For the second consecutive years we recommend expanding 509.04 **Section 7 Kitchen P&P** to include: 1) what form is used to order a disciplinary diet; 2) how the order is communicated to the kitchen and, 3) how production and delivery of proper tray is verified. Please expand "**Special Diets**" to include mention of disciplinary diet.

1248 Medical Diets: Recommend expansion of **509.04 Section 2** to explain how diet orders received are tracked to verify production, transport and service.

F/U to Concerns of Food Service Manager:

All past concerns regarding tracking of progression of diet orders for same inmate due to use of multiple cards have been resolved. Food Service Manager has computer access to JIM system. Signature on diet cards no longer a problem. Supervisors now have a sheet verifying MD signature.

Medical/Mental Health:

There are no deficiencies at this facility.
Two recommendations from last year have been implemented.

2.17 SOUTHWEST COUNTY DETENTION CENTER

Environmental:

During this inspection there was one violation and one suggestion in the kitchen which were:

1. Thermal sanitization of cooking and eating utensils can only be achieved at dishwasher temperatures above 180 °F. To ensure all dirty utensils are adequately sanitized, first pre-heat dishwasher by sending a few empty, clean containers through washer prior to washing the dirty ones.
2. Ceiling has grease stains. The ceiling should be clean on a daily basis.

There were five minor structural maintenance problems (torn mattresses, leaking breaker valves and shower out of order) noted at this facility.

Nutrition:

Recommendations:

1247 Disciplinary Diets: Recommendation expanding existing meal service procedures to include: 1) what form is used to order a disciplinary diet, 2) how the order is communicated to the kitchen and, 3) how production and delivery of proper tray is verified. Suggested in 2006 inspection to consider using a "meal transport form" and

offered to provide a sample procedure and "meal transport form" from another facility. This suggested is currently under consideration, per Ms. Nash.

1248 Medical Diets: Recommend expansion of existing procedure to explain how diet orders received are tracked to verify production and transport.

Recommend physician reviews and approves nutrition care manual annually and signs and dates signature page.

For second consecutive year recommend development of facility procedure that designates responsibility for passing of trays to deputies and holds them accountable for passing correct tray to correct inmate.

Medical/Mental Health:

There were no deficiencies at this facility. Several charts had loose pages, one chart had another person's records in it. One chart missing x-ray results done 5 weeks previously.

2.18 SOUTHWEST COUNTY MUNICIPAL COURT HOLDING

Environmental:

There were no deficiencies at this facility.

Nutrition:

F/U to Recommendation from 2006

On June 7, 2006, Lt. Art Gonzales issued a memorandum regarding the Food Service Plan at the Southwest Justice Center. The memorandum indicated that no inmates are fed food at the Southwest Justice Center Court Holding facility. Inmates awaiting court are served sack lunches at the Southwest jail. If a special circumstance arises regarding food while in court, it's handled by the Southwest jail food services staff.

Medical/Mental Health:

There were no deficiencies at this facility.

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DENTENTION FACILITY REPORT CARD
2007

Facility	Program	2005	2006	2007
		Violations/Corrections	Violations/Corrections	Violations/Corrections
Banning Sub Station	Environmental	1/0	0/0	0/0
Banning Sub Station	Nutrition	0/0	0/0	0/0
Banning Sub Station	Medical/Mental	0/0	0/0	0/0
Blythe Court Holding	Environmental	2/0	2/2	0/0
Blythe Court Holding	Nutrition	1/0	1/0	0/0
Blythe Court Holding	Medical/Mental	7/0	2/5	3/0
Blythe Jail	Environmental	3/3	1/0	4/0
Blythe Jail	Nutrition	4/0	2/0	3/0
Blythe Jail	Medical/Mental	0 (2 waivers)	0 (2 waivers)	0 (2 waivers)
Cathedral City Jail	Environmental	1/0	1/0	0/0
Cathedral City Jail	Nutrition	0/0	1/0	1/0
Cathedral City Jail	Medical/Mental	0/0	1/0	1/1
Corona City Jail	Environmental	0/0	0/0	0/0
Corona City Jail	Nutrition	1/0	0/0	1/0
Corona City Jail	Medical/Mental	0/1	1/0	0/0
Corona Court Holding	Environmental	NA	1/0	0/0
Corona Court Holding	Nutrition	NA	1/0	1/0
Corona Court Holding	Medical/Mental	NA	1/0	0/0
Desert Hot Springs	Environmental	0/0	0/0	1/0
Desert Hot Springs	Nutrition	0/0	0/0	0/0
Desert Hot Springs	Medical/Mental	0/0	0/0	0/0
Hemet City Jail	Environmental	0/0	1/0	4/0
Hemet City Jail	Nutrition	0/0	0/0	4/0
Hemet City Jail	Medical/Mental	4/0	0/4	2/0
Hemet Municipal Court	Environmental	1/0 Facility is closed	1/0 Facility is closed	1/0 Facility is closed
Hemet Municipal Court	Nutrition	0/0 Facility is closed	0/0 Facility is closed	0/0 Facility is closed
Hemet Municipal Court	Medical/Mental	0/0 Facility is closed	0/0 Facility is closed	0/0 Facility is closed
Indio Court Holding	Environmental	2/0	0/0	0/0
Indio Court Holding	Nutrition	1/0	1/1	3/1
Indio Court Holding	Medical/Mental	7/0	0/7	0/0
Indio Jail	Environmental	5/0	9/2	12/0
Indio Jail	Nutrition	2/0	2/0	2/0
Indio Jail	Medical/Mental	1/0	0/1	0/0
Indio Juvenile Hall	Environmental	14/10	12/7	5/0
Indio Juvenile Hall	Nutrition	3/0	2/0	3/0
Indio Juvenile Hall	Medical/Mental	0/0	0/0	0/0
Palm Springs City Jail	Environmental	0/0	1/1	0/0
Palm Springs City Jail	Nutrition	1/0	1/0	0/0
Palm Springs City Jail	Medical/Mental	0/0	0/0	0/0
Perris Court Holding	Environmental	Facility is closed.	Facility is closed.	Facility is closed.
Perris Court Holding	Nutrition	Facility is closed.	Facility is closed.	Facility is closed.
Perris Court Holding	Medical/Mental	Facility is closed.	Facility is closed.	Facility is closed.
Riverside Family Law Court Holding	Environmental	0/0	2/2	0/0
Riverside Family Law Court Holding	Nutrition	2/0	1/0	1/0
Riverside Family Law Court Holding	Medical/Mental	0/0	0/0	0/0
Riverside Hall of Justice	Environmental	0/0	3/0	4/0
Riverside Hall of Justice	Nutrition	4/0	1/0	1/0
Riverside Hall of Justice	Medical/Mental	0/0	0/0	0/0
Riverside Juvenile Hall	Environmental	17/0	10/7	3/0
Riverside Juvenile Hall	Nutrition	1/0	4/1	3/0
Riverside Juvenile Hall	Medical/Mental	0/0	0/0	0/0
Robert Presley Detention	Environmental	15/0	42/27	15/0
Robert Presley Detention	Nutrition	1/0	2/0	2/0
Robert Presley Detention	Medical/Mental	0/0	0/0	0/0
San Jacinto City Jail	Environmental	Facility is closed.	Facility is closed.	Facility is closed.
San Jacinto City Jail	Nutrition	Facility is closed.	Facility is closed.	Facility is closed.
San Jacinto City Jail	Medical/Mental	Facility is closed.	Facility is closed.	Facility is closed.
Smith Correctional	Environmental	14/14	3/3	17/17
Smith Correctional	Nutrition	2/0	1/1	0/0
Smith Correctional	Medical/Mental	1/0	0/1	0/0
Southwest Detention Center	Environmental	12/0	4/0	6/0
Southwest Detention Center	Nutrition	3/0	3/1	2/0
Southwest Detention Center	Medical/Mental	6/0	0/6	2/0
Southwest Juvenile	Environmental	4/3	1/0	3/0
Southwest Juvenile	Nutrition	4/0	4/0	4/0
Southwest Juvenile	Medical/Mental	0/0	0/0	0/0
Southwest Adult Court Holding	Environmental	0/0	2/0	0/0
Southwest Adult Court Holding	Nutrition	1/0	2/2	0/0
Southwest Adult Court Holding	Medical/Mental	0/0	0/0	0/0

DENTENTION FACILITY REPORT CARD
2007

Facility	Program	2005	2006	2007
Twin Pines Ranch	Environmental	12/2	10/4	6/0
Twin Pines Ranch	Nutrition	3/0	2/0	3/0
Twin Pines Ranch	Medical/Mental	0/0	2/0	1/0
Van Horn Youth Center	Environmental	5/3	2/2	0/0
Van Horn Youth Center	Nutrition	4/0	5/4	1/0
Van Horn Youth Center	Medical/Mental	0/0	0/0	0/0
11/30/2007				