

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

457



FROM: Executive Office

SUBMITTAL DATE:
October 19, 2010

SUBJECT: Response to the Grand Jury Report: 2009/10 Grand Jury Report:
Probation Department Twin Pines Ranch

RECOMMENDED MOTION: That the Board of Supervisors:

- 1) Approve with or without modifications, the attached response to the Grand Jury's recommendations regarding Probation Department Twin Pines Ranch.
- 2) Direct the Clerk of the Board to immediately forward the Board's finalized response to the Grand Jury, to the Presiding Judge, and the County Clerk-Recorder (for mandatory filing with the State).

BACKGROUND: On July 13, 2010, the Board directed staff to prepare a draft of the Board's response to the Grand Jury's report regarding Probation Department Twin Pines Ranch.

Section 933 (c) of the Penal Code requires that the Board of Supervisors comment on the Grand Jury's recommendations pertaining to the matters under the control of the Board, and that a response be provided to the Presiding Judge of the Superior Court within 90 days.

90dayresponsef11probation.twinpines10.10

ATTACHMENTS FILED WITH
THE CLERK OF THE BOARD

Departmental Concurrence

FINANCIAL
DATA

Current F.Y. Total Cost: \$ N/A
Current F.Y. Net County Cost: \$
Annual Net County Cost: \$

In Current Year Budget:
Budget Adjustment:
For Fiscal Year:

SOURCE OF FUNDS:

Positions To Be Deleted Per A-30 ☐

Requires 4/5 Vote ☐

C.E.O. RECOMMENDATION:

APPROVE

BY:

Jay E. Orr
Jay E. Orr

County Executive Office Signature

Dep't Recomm.: ☐ Consent ☐ Policy ☒
Per Exec. Ofc.: ☐ Consent ☐ Policy ☒

Prev. Agn. Ref.: 3.7 - 07/13/10

District: 3

Agenda Number:

3.7



RIVERSIDE COUNTY PROBATION DEPARTMENT

ALAN M. CROGAN
CHIEF PROBATION OFFICER



DATE: October 6, 2010
TO: Bill Luna *Bill*
County Executive Officer
FROM: Alan M. Crogan *AMC*
Chief Probation Officer
SUBJECT: Response to Grand Jury Report: 2009/10 Grand Jury Report: Probation
Department Twin Pines Ranch

Twin Pines Ranch was opened in 1947. Currently, it has a state-rated bed capacity of seventy (70). Over the past sixty-three (63) years, it has served, mentored and treated, many acting-out young men (over 7,000), who have become productive, law-abiding citizens of our community. This facility, by age alone, functioning/operational 365 days a year, 24 hours a day, has experienced significant wear and tear which has resulted in the need of considerable renovation and repair. Prior to the Grand Jury report, the department had established and had in place a Master Plan to make structural renovations, as well as the functional failing infrastructure. The department agrees with the Grand Jury report. Their recommendations are appropriate and a carbon copy of our Master Plan. We have addressed all of their recommendations and additional structural improvements beyond their report. We will continue with all projects underway. Some are major capital projects (new kitchen and laundry area), which will need to be brought to the County's Capital Improvement Project Committee for review and approval. We are looking forward to the Grand Jury's return/visit/inspection to validate our progress.

Below are the original Grand Jury report findings and recommendations, along with the Probation Department's responses.

Finding 1:

The ranch in the recent past has had approximately 35 cadets, operated at 50% of capacity while staffed for 100%. The 2009-10 actual operating costs were \$4,658,674. Using an average of 35 cadets, this amounts to \$133,104 per cadet, per year.

Management position concerning the finding: Partially Concur

Probation Department Response: Based on the latest June 30, 2010 figures, actual operating costs for the Probation Department Twin Pines Ranch for the 12 months ending June 30, 2010 were \$4,414,098 with an actual daily population of 40 cadets. This amounts to \$110,239 per cadet, per year. However, this cost is offset by State (\$2,171,114) and Federal (\$71,139) revenues thus reducing the net county cost to \$54,296 per cadet, per year.

Recommendation 1:

The Twin Pines Ranch should increase the camp population to capacity or even increase capacity to become cost effective.

Management position concerning the recommendation: Concur

Probation Department Response: *The Probation Department has increased the camp population by combining the Ranch Program with the Youthful Offender Program (YOP) during the last fiscal year. The costs associated with the YOP are offset by the State Youthful Offender Block Grant allocation. As a result of the combined programs, the department anticipates the Ranch population to increase.*

Finding 2:

The restrooms in the shops and the fire station area are in need of repairs or maintenance.

Management position concerning the finding: Concur

Recommendation 2:

All restrooms should be thoroughly cleaned, repaired and painted. Basic plumbing repairs should be done. A maintenance and cleaning schedule should be established for these facilities.

Management position concerning the recommendation: Concur

Probation Department Response: *The men's restroom near the school, as well as the men's and women's restrooms in the fire station area, were refurbished.*

Finding 3:

The kitchen is in need of refurbishing. Kitchen floors and walls are rough painted concrete that make cleaning and sanitation difficult. Keeping then dry is nearly impossible.

Management position concerning the finding: Concur

Recommendation 3:

The kitchen, dining hall floors and walls should be resurfaced with tiles or smooth surface materials.

Management position concerning the recommendation: Concur

Probation Department Response: *The kitchen area has undergone significant cleaning efforts.*

Finding 4:

The deep sinks are inadequate for cleaning pots and pans. Grill, microwaves and ovens are in need of deep cleaning.

Management position concerning the finding: Concur

Recommendation 4:

New, larger deep sinks should be installed to facilitate the cleaning of large cooking apparatus. The food mixer should be replaced or refinished to facilitate cleaning and sanitation. Stainless steel food surfaces on grill, microwaves and ovens should be thoroughly cleaned or replaced.

Management position concerning the recommendation: Concur

Probation Department Response: *A new "pots and pans" sink was installed. The grill, microwave, and ovens have been deep cleaned.*

Finding 5:

The dry food storage areas are not rodent proof. They are being used for storage of brooms, mops and buckets. There are adequate storage areas for such apparatus available outside the building that is underutilized. Floors and walls of this area are in need of resurfacing.

Management position concerning the finding: Concur

Recommendation 5:

The dry storage area needs floor and wall repair and painting. Doors to the outside should be replaced with rodent proof doors and screens. No cleaning equipment, mops, buckets and brooms should be stored in this area. All dry storage should be off the floor on racks.

Management position concerning the recommendation: Concur

Probation Department Response: *The dry food storage areas are now rodent proof. The walls in this area have been repaired and painted. Door guards were also installed to eliminate the clearance between the door and the floor. Brooms, mops and buckets have been moved to an area on the delivery dock. A cleaning checklist has been developed and is reviewed at the end of each shift to ensure compliance.*

Finding 6:

The cold storage room is cramped. It is difficult to see what is stored on top of the shelves and allow for adequate rotation. The room is not equipped with a recording thermometer.

Management position concerning the finding: Concur

Recommendation 6:

The cold storage box should be completely replaced with a larger box. Stainless steel wire racks should be utilized inside to allow for cold air circulation and ease of inspection of containers. A recording thermometer should be installed.

Management position concerning the recommendation: Concur

Probation Department Response: *As noted, the cold storage room is "cramped" or small. A larger room would be ideal but there is a lack of sufficient funds to expand this space. The Vocational Supervisor ensures that the Culinary Arts instructors adequately rotate food. All of the food is stored on available shelving. A paper log is currently being utilized to record the cold storage room temperature throughout the day.*

Finding 7:

The exhaust vent on the kitchen roof is worn out.

Management position concerning the finding: Concur

Recommendation 7:

The exhaust vent should be repaired or replaced. Inspection for accumulated grease and combustible materials should be done.

Management position concerning the recommendation: Concur

Probation Department Response: *The exhaust vent fan motor has been replaced.*

Finding 8:

The dining hall tablecloths are worn out. The 'sneeze guards' on the steam tables are impossible to see through forcing diners to look under them to see the food, defeating its purpose.

Management position concerning the finding: Concur

Recommendation 8:

Cleanable table coverings should be replaced on a regular basis in the dining hall. The Lucite 'sneeze guards' on the steam table should be replaced.

Note: The Larry D. Smith Correctional Facility in Banning, which prepares and transports meals to county jails, might be utilized for temporary food preparation while improvements are being made. If funding is not available for remodeling, the Sheriff's facility might be used on a permanent basis.

Management position concerning the recommendation: Concur

Probation Department Response: *The table clothes have been replaced and there is now a regular replacement rotation. The "sneeze guards" have been replaced on the serving line.*