

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



ITEM  
2.22  
(ID # 3024)

**MEETING DATE:**

Tuesday, January 17, 2017


**FROM :** ENVIRONMENTAL HEALTH:

**SUBJECT:** ENVIRONMENTAL HEALTH: Annual Local Detention Facility Inspection Reports  
2016

**RECOMMENDED MOTION:** That the Board of Supervisors:

1. Receive and file the 2016 Annual Detention Facility Inspection Report Executive Summary from the Departments of Public and Environmental Health.

**ACTION:** Consent

  
Steve Van Stockum, Director Environmental Health 12/7/2016

<b>FINANCIAL DATA</b>	<b>Current Fiscal Year:</b>	<b>Next Fiscal Year:</b>	<b>Total Cost:</b>	<b>Ongoing Cost</b>
<b>COST</b>	\$ 0	\$ 0	\$ 0	\$ 0
<b>NET COUNTY COST</b>	\$ 0	\$ 0	\$ 0	\$ 0
<b>SOURCE OF FUNDS: N/A</b>			<b>Budget Adjustment:</b>	No
			<b>For Fiscal Year:</b>	
			16/17	


**C.E.O. RECOMMENDATION: APPROVE**

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**MINUTES OF THE BOARD OF SUPERVISORS**

On motion of Supervisor Jeffries, seconded by Supervisor Ashley and duly carried by unanimous vote, IT WAS ORDERED that the above matter is received and filed as recommended.

**Ayes:** Jeffries, Tavaglione, Washington and Ashley  
**Nays:** None  
**Absent:** None  
**Date:** January 17, 2017  
**xc:** Environmental Health

Kecia Harper-Ihem  
 Clerk of the Board  
 By:   
 Deputy  
**2.22**

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

**BACKGROUND:**

**Summary**

The California Health & Safety Code, Section 101045 requires an annual inspection of the health and sanitary conditions of local detention facilities is conducted under the direction of the Public Health Officer and provided to the Board of Supervisors. Each facility has been issued a copy of their respective report and issues have or will be addressed. The executive summary with individual reports has been forwarded to the California Department of Correction and Rehabilitation for their review as well. Overall, the facilities are in compliance with the state regulations. A copy of the Executive Summary is attached.

Copies of each facility's inspection report are on file with the Department of Environmental Health, 3880 Lemon Street, Suite 200, Riverside, CA 92501.

# Executive Summary 2016



## Riverside County - Annual Detention Facility Health Inspections

Abridged Environmental, Nutrition and Medical / Mental  
Health Evaluations



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## 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 Department of Environmental Health). The Department of Environmental 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 facility manager has been issued a copy of his / her respective report(s). The executive summary, individual reports and the abridged inspection report have been forwarded to the California Department of Corrections and Rehabilitation, as specified in the California Health and Safety Code, Section 10145, for review. This Executive Summary was prepared by the Riverside County Department of Environmental Health.

## Environmental Evaluation Summary

Overall, only minor structural problems and kitchen deficiencies were found this year. Most these deficiencies are typical of normal wear and tear due to use and age of the structures involved. In addition, some deficiencies directly resulted from inmate tampering or damaging of furnishings and fixtures. A summary of our findings and recommendations for each facility inspected are discussed within the body of this report.

## Nutrition Evaluation Summary

For Adult, Court Holding and Temporary Holding Facilities, there were no deficiencies noted.

All Juvenile Facilities are deficient with respect to regulation 1462 Medical Diets and 1463 Menus that specify a Registered Dietitian (RD) must be consulted with regarding the planning, preparation and service of any medical diets, must review and approve a medical diet manual, must review and approve regular menus and menu changes annually.

In the Juvenile Halls it is noted that the majority of "special diet" orders received by the kitchen staff appear to be more of a "food preference" nature vs. a diet due to medical needs. To allow kitchen staff to focus on "medical diet needs" it is recommended that any "food preferences" be ordered on a separate form that indicates the order is a "preference", and not a "medical need".

For Temporary Holding Facilities we have recommended they add a box to their Daily Jail Log that indicates whether or not a meal was served. We also recommend that a hard copy of the "Lexipol" Jail Manual be printed out and available for staff to use rather than having to look up items on the internet. We continue our recommendations where indicated to improve the nutritional content of the food served to a custody if providing a meal is necessary. Vitamin A sources are lacking.

For Court Holding where food is served to a custody from a near-by jail, we continue to encourage that the Court Holding Facility and/or Jail maintain at least a written statement in their procedure manual



that designates specifics on transporting and storage of food and who is responsible (jail staff vs. court holding staff). Some have this and some don't, see individual reports listed on following pages.

We continue our recommendation to all facilities to ensure their policies and procedures reflect current food service practices at the site (s) and that they are kept current.

### Medical / Mental Health Evaluation Summary

Overall, Public Health Nurses provided inspection services to 3 Juvenile Halls and 18 adult jails and court holding facilities. Indio Juvenile Hall and Riverside Juvenile Hall inspections revealed no deficiencies or recommendations. There are no deficiencies at Southwest Juvenile Hall but there were three recommendations for disaster supplies, pharmaceutical management and a guideline for the length of time medication may be administered without further medical evaluation.

County Jails, City Jails and Court Holding inspections revealed no deficiencies or recommendations for Banning Justice Center Court Holding, Blythe Court Holding, Cathedral City Jail, Indio Court Holding, Riverside Family Law Court, Riverside Hall of Justice, Robert Presley Detention Center, Smith Correctional Facility and the Southwest Justice Center. Blythe Jail has one recommendation ensuring a medication guideline is made available to staff. Corona City Jail has one recommendation to develop a first aid kit log to document expired items. Corona Court holding has a three recommendations being made for developing a log to document first aid kit items, to place an AED on site and develop a log to ensure it is working properly and to develop a log for training staff on CPR/First Aid and suicide assessment training. Desert Hot Springs has two recommendations regarding printing out the jail policy and inserting it into a manual and developing a first aid kit log. Hemet City Jail has one recommendation being made regarding placing an AED in the facility. Hemet Court holding has one recommendation for placing an AED in the facility. Indio Jail had one recommendation being made regarding ensuring that a medication guideline is made available to staff. Palm Springs City jail has one recommendation regarding replacing expired items in the first aid kit. Robert Presley has one recommendation for peer chart reviews. Southwest Detention Center has one recommendation for ensuring a medication guideline is made available to staff.



## Abridged Inspection Report 2016

### 1. Juvenile Detention Facilities

#### 1) Indio Juvenile Hall

##### Environmental

###### Deficiencies:

###### Kitchen:

- Repair the leak under the disposal sink.
- Clean the floors along the walls under all shelving and equipment, removing all debris.
- Adjust the louvers on the air curtain so that air flows out the door.
- Discontinue using milk crates as storage shelves in the warehouse, storage room. Milk crates are not an approved form of shelving to be used in food facilities. Obtain approved storage racks that are at least 4" off the floor.
- Ensure the cooling process of hot food is adequately monitored to ensure it is cooled to proper cold holding temperature within allowable time limits. Record the time that food is removed from the heat source and document time whenever the temperature is observed.
- Log sheet will be updated to include a column for time.

###### Swimming Pool:

- Obtain and post current life guard certifications.
- Pool requires plan submission for necessary repairs:
  - Submit 3 sets of detailed plans to Environmental Health / Tracy Ford, Pool Plan Check and pay associated fees.
    - Repair or replace the sand filters, provide a properly sized chlorinator, pump, gauges and flowmeter. Provide flow markings on pipes and proper air gap on backwash line.
  - Provide floating weirs in all skimmer assemblies.
  - Treat and remove all yellow, algae growth
  - Provide all necessary Safety Signs.
  - Increase free chlorine residual.
  - Provide a rope to the life ring.

###### Maintenance:

Clean the trash enclosure and obtain a new trash bins.

###### Housing Units:

###### Unit 1: *Unoccupied*

Clean shower floor drains, unclog the shower room toilet and repair all plumbing where toilets and sinks will not shut off due to malfunctioning valves (see shower area and room 4), repair the leaks in pipe chases 4 & 10.



**Unit 2: *Soon to relocate to Unit 1***

Clean the shower room toilet area. Repair or replace the missing tiles on the shower walls & floors, clean the scale and mold off the shower walls. Clean around the toilets in rooms 19, 29, and 30.

**Unit 3: *Unoccupied***

Shower area has been thoroughly cleaned and is ready for re-grouting.

**Unit 4: *Security***

Clean the shower wall and ceiling vents.

**Unit 5: *Unoccupied***

Air Handling closet AH1 now houses the Ecolab laundry chemicals. Since the room is now used for chemical storage, we recommend providing a lower and upper door vent to allow for additional ventilation.

**Unit 6: *YTEC Male***

Clean the ADA shower wall.

**Unit 7: *YTEC Female***

Clean the snack cupboard.

**Nutrition:****Deficiencies / Areas of Non Compliance:**

1462 Medical Diets: This section is out of compliance in 2 areas; 1 Current Regular menu meets Diabetic and Low Fat diet guidelines but for any other therapeutic diets that may be ordered, food items are adjusted meal to meal by the kitchen staff using the online Academy of Nutrition & Dietetics (AND)'s Nutrition Care Manual (NCM) when a medical diet is ordered. The expectation is that the facility will be in regular communication with this new Registered Dietitian with regard to providing medical diets and will be able to show documentation of such communication. 2) At the time of inspection, the diet manual had only been approved by the Medical Director, approval by Registered Dietitian has not yet been done (although we are told it is pending).

1463 Menus: This section is not in compliance in two (2) areas. Menus, as planned and including changes, are not being approved, reviewed, or evaluated by an RD at least annually because there has not been an RD on staff. FSS states a recently-hired RD will help them be in compliance with this by next year's inspection.



**Recommendations:**

1460 Frequency of Serving: Recommend FSS work with officers to develop a signature page that indicates the specified youth did receive their special diet at each meal. Discussed the idea of putting a monthly or weekly calendar on the "Meal Transfer Record", which deputies keep in their units. The calendar would include room for at least 3 signatures a day for each scheduled meal service and having one of these pages per youth with a special diet. FSS tried a weekly calendar that listed several names on the same page, but it ended up not being used consistently. A monthly calendar for each youth would decrease amount of paperwork. Note: This is mostly necessary for true medical diets, such as Low Fat/Cholesterol/Na and may not be necessary for all diet preferences.

**Medical / Mental Health****Deficiencies:**

Of the 10 medical charts reviewed, one was found to be delinquent in documenting whether or not discharge instructions had been given to a youth and his family.

**Recommendations:**

There are no recommendations at this time.

**2. Riverside Juvenile Hall****Environmental****Deficiencies:****Housing Units:****Unit 1 (Intake, YTEC Group 1)**

- Clean all floors, removing all dead roaches, observed throughout Unit 1.
- Clean the floor corners and walls in all the cells, including the safety cell, to remove all debris and urine stains.
- Clean the floor drains and urinal area of group 1's shower room.

**Corrective Action:**

All of the floors have been cleaned, roaches are removed on a daily basis, floor corners and walls of cells have been cleaned, and the urinal has been cleaned.

**Unit 2**

- Clean the floor in the dorm area, along the walls.
- Clean the floor in the toilet area of the shower room.



- Clean the floor corners and walls in all the cells, to remove all debris and urine stains.

**Corrective Action:**

The floors and corners of the unit, including the rooms, have been cleaned. The urinal and restroom floors were also cleaned.

**Unit 3 (Female)**

- Clean out the urinals in the shower room.
- Clean the floor in the janitorial closet
- Clean the bunks, floor corners and walls in all the cells, to remove all debris and urine stains.
- Weather-strip the exterior doors to exclude vermin.

**Corrective Action:**

The above listed items have been addressed and corrected.

**Unit 4 (YTEC, Beta)**

- Clean the floor in the dorm area, along the walls.
- Clean the floor corners and walls in all the cells, to remove all debris and urine stains.
- Clean the floor in the shower room.

**Corrective Action:**

The floors and walls in the dorm and cells have been cleaned, as well as the restroom floor.

**Unit 5 (Vacant and Office Space)**

- Clean all floors, removing all dead roaches, observed throughout Unit 5.

**Unit 6 (Transport and Vacant)**

- Clean all floors, removing all dead roaches observed throughout Unit 6.
- Weather-strip the exterior doors to exclude vermin.

**Unit 7 (Vacant)**

- Clean all floors, removing all dead roaches observed throughout Unit 7.
- Weather-strip the exterior doors to exclude vermin.

**Unit 8 (Nursing)**

- Clean the minor's restroom.

**Corrective Action (Units 5, 6, 7 & 8):**

All floors have been cleaned, weather stripping added to exterior doors, dead roaches removed (daily procedure), the water fountain has increased pressure, and the gym restroom (currently not used) has been cleaned.

**Unit 9 (Secured)**

- No recommendations

**Unit 10 (Secured)**

- No recommendations



**Gymnasium**

Clean the restroom toilet.

**Laundry**

No recommendations

**Kitchen**

- Discontinue placing the condiment tray on the stack of clean plates.
- Hot water shall be provided at a minimum temperature of 120°F (HSC 114192). Observed the water temperature fluctuating at the 3 compartment sink, average temperature observed was 115°F. Max 140°F.
- Cleaning: around cove base of walk-ins, mixer bases, food processor, large bowl and dolly to the Hobart mixer. Remove the foil liner on the spice cart, maintain cart in clean condition without foil.
- Provide Backflow protection such as a Watts8A at the janitorial sink, were there is an attached hose.
- The floors in the walk-in coolers and freezers shall be resealed with an approved 2 part epoxy, after the opening of the YTEC facility and subsequent reduction of product.

**Corrective Action for Kitchen**

The condiment tray is no longer place on top of any clean plates. The hot water in the three compartment sinks has been checked and is reaching above 120 degrees. We have cleaned the following items: Refrigerator Baseboard covers, Hobart mixer base, food processor, large bowl and dolly to the Hobart mixer. Foil has been removed from the spice cart. Backflow protection has been replaced in the janitorial sink.

**Volleyball Area**

- Increase the flow to the outdoor water fountain so that the water stream projects at least 2' above the bubbler opening.

**Nutrition****Deficiencies:**

1462 Medical Diets - Not meeting Title 15 criteria in regards to having a Registered Dietitian to consult with on Medical Diets, and review/approval of the Diet Manual.

1463 Menus - Not meeting Title 15 criteria in regards to having a Registered Dietitian for review/approval of regular menu and menu changes annually.

**Recommendations:**

1462 Medical Diets - Currently all diet orders come to the kitchen by way of a "Medical Statement to Request Special Meals and/or Accommodations" form.



This form includes what appears to be "medical diets" such as food allergies or therapeutic diets (like the 1800 calorie diet order on file), and "food preferences". To allow kitchen staff to focus on "medical diet needs" it is suggested that any "food preferences" be ordered separately on a form that indicates the order is a "preference", not a "medical need".

1464 Food Service Plan - We continue our recommendation to continue to update the Food Services Procedure Manual. There should be an "index" page in the front and page #'s on individual procedures/resources so that specific procedures or resources can be located within the binder. We also recommend that "food service sanitation" trainings/updates be provided periodically through the year at staff meetings and documented.

#### **Corrective Action for Nutrition**

The Department is currently in the process of finding a Dietitian to review and approve of all menus at all Probation Department facilities. We will keep you posted on our progress.

### **Medical / Mental Health**

#### **Observations:**

The medical licensed personnel, nurses and physicians are able to access medical records, minor photo identifier; protocols, and are able to enter documentation through Tech-Care electronic charting for minors. Rebelin Cabusoa, RN, supported the evaluator for chart review through Tech-Care electronic chart. Medical staff is available 7 days a week to provide health care services to youth. Riverside University Healthy Systems Health Care Interpreter Network is available in any Language, 24 hours 7 days a week. Spanish and ASL staff interpreters are available on site for in-person encounters. Stacy Middleton, Sr. Nurse provided required policy and procedure manuals.

#### **Deficiencies / Recommendations:**

No Deficiencies or recommendations at this time

### **3. Southwest Juvenile Hall**

#### **Environmental**

##### **Deficiencies:**

**Facility-wide note:** Ensure that there is adequately trained staff to conduct any necessary clean-up of biological waste using adequate personal protective equipment.

##### **Housing Units:**

Unit 1: Clean all toilet bowls.



Unit 2: Clean the walls and floor around the toilet and near the door in R27;

Unit 3: Clean the wall and floor around the toilet and in the front corner of urine deposits. Clean the shower bench using a dilute household bleach solution to remove mold spots. Repair the leak in chase R42.

Unit 2: repair the peeling paint on the upper shower wall in the downstairs area.

Unit 4: repair the peeling paint on the upper shower wall in the downstairs area. Keep the floor drains in the outdoor restrooms and in the downstairs restroom of Unit 1 charged with water to keep drain traps full and eliminated sewer gas leakage. Provide a new Bio-waste safety sign on the outdoor Bio-waste Locker.

#### **Kitchen:**

Repair the condenser in the walk-in freezer. The unit is icing up.

Obtain a new Ansul fire suppression system recharge tag (the current tag is from 2014). Ensure system is fully recharged on an annual basis. **NOTE: We received documentation that the Ansul system was serviced May 25, 2016. The tag has now been updated.**

### **Nutrition**

#### **Deficiencies:**

1462 Medical Diets: A registered dietitian shall review medical diets for minors that are prescribed by MD. Diet manual shall be reviewed/approved by registered dietitian on annual basis. Registered dietitian has not been accessible to do so.

1463-Menus: Menu or menu changes have not been reviewed/approved by registered dietitian in over a year. Kitchen manager states in process of finding RD to hire. Email documentation shown that they are in communication to hire an RD.

#### **Observations:**

Procedure of special diets has improved. It was observed that kitchen staff called out last name of minor and the meals delivered to unit area were labeled with name.

#### **Recommendation:**

It is expected facility will show documentation that RD has reviewed and approved menus, menu changes, diet manual, and any communication regarding medical diets.



## Medical / Mental Health

### Deficiencies:

There are no deficiencies noted this year.

### Recommendations:

1412 First Aid and Emergency Response: There are 4 disaster bins with many supplies in different locations on the property. Several items were noted to be expired upon review. Probation staff should create a log with dates of expired items to ensure items are replaced prior to their expiration date.

1438 Pharmaceutical Management (a) (2) a means for the positive identification of the recipient of the prescribed medication. Medication administration was observed. The nurse utilizes a laptop in the different pods while dispensing medications. The issue is the laptop can't connect to the WIFI signal in the minors living areas and the child's picture is not populating in the medical record. Several of the youth did not have their identification bracelet on making it difficult to correctly identify the minor. The nurse would ask them their date of birth, however it is strongly recommended that DHS work with probation to be able to connect to the WIFI signal in the living areas. Also, probation staff should ensure that the minor wears their identification bracelet at all times. (7) limitation to the length of time medication may be administered without further medical evaluation. This is found under the general guidelines, Medications: Essential. This guideline is not part of the p/p manual and staff interviewed did not know of its existence. DHS should ensure that this guideline is part of the pharmacy procedures and policies and notify staff that it exists.

## II. Adult Detention Facilities

### 1. Banning court Holding

#### Environmental

##### Deficiencies:

- Provide a working reference thermometer inside refrigerator.
- Provide soap and paper towels at kitchen hand sink service area.
- Provide shatterproof lightbulb in refrigerator.
- Clean toilet bowls in cells 303 and 304 (court holding)
- Repair leak near toilet in cell 12.

#### Nutrition

##### Observations:



1. No findings. Facility has been in use for one year. Sack lunches are picked up and delivered by Transportation deputies to Banning CH from Smith Correctional Facility. Travel time is under 10 minutes and lunches are immediately stored in a refrigerator.

**Follow-up on Recommendations from previous inspections:**

1. 1243 Food Manager: Continue to recommend expanding procedure 510.07 section 1.7.2 to state "it is the responsibility of the jail to ensure the appropriate meal for the appropriate inmate is provided to the food coordinator for transport".

Status: Not completed. Continue to recommend expanding procedure as described.

2. 1243 Food Manager: 510.02 section 3.5 states lunches will be stored in the refrigerator. Recommend revising procedure to include "Lunches will be stored in the refrigerator immediately upon delivery."

Status: Not completed. Continue to recommend expanding procedure as described.

## **Medical / Mental Health**

**Deficiencies:**

No deficiencies at this time.

**Recommendations:**

None at this time.

## **2. Blythe Branch Court**

### **Environmental**

**Deficiencies:**

- Clean the toilets and sinks in the holding area.
- Provide an approved sanitizer such as a 10% diluted household chlorine bleach solution for the general sanitization of surfaces.

### **Nutrition**

**Recommendations:**

**1243:** Have the Health & Safety Book on site for day of inspection.



## Medical / Mental Health

### Deficiencies:

No deficiencies noted.

### Recommendations:

None at this time.

## 3. Blythe Jail

### Environmental

#### Deficiencies:

- Unit A: Replace all missing tile in the shower area.
- Unit C: Clean the floor and walls in the dayroom, near the urinals, toilets and shower. Repair the leak in the pipe chase.
- Unit F: Clean the floor in the entry foyer, pass-through port and the day room ceiling vents. Repair the leak in chase 9.
- Shower / Storage Area: Replace the missing tiles in the shower basin.
- Multipurpose Room: Clean the floor
- Barbering / Clipper Kits: Ensure kits and their containers are adequately cleaned and sanitized after each use.
- Kitchen: Minor cleaning: clean the A/C remote control and dish sprayer.

#### Nutrition:

##### Observations:

- General: P&P Manual was up-to-date, w/appropriate signatures. Food service workers eat at the corner in the kitchen area observed.
- 1248 Medical Diets: Special Meal Forms continue to be used to track therapeutic diets and filed in binder.

##### Recommendations:

- 1243 Food Service Plan: Additional servings from fruits, vegetables and grains could be helpful in case of an emergency feeding plan.
- In addition, to have a full time dietitian onsite to assist on food ordering, staff meeting, and training would benefit quality control at the facility.



## Medical / Mental Health

### Recommendations:

Riverside County Correctional Healthcare Services General Guidelines-Medication Essential that was signed by Dr. Laus on 12/18/14 should be kept with Policy P103 for Pharmaceutical Management. Licensed personnel should be made aware of these guidelines.

## 4. Cathedral City Jail

### Environmental

#### Deficiencies:

**Ice machine:** 1) Clean the interior holding compartment. Several interior components in direct contact with the ice are dirty with accumulations of discolored slime. 2) The ice machine drain line is not properly air gapped at the receiving floor sink. There must be a minimum of one inch of clearance between the terminus of the drain line and the overflow rim of the receiving floor sink.

**Proper labeling of spray bottles:** ensure all spray bottles clearly labeled with their contents.

### Nutrition

#### Recommendation:

1240 Frequency of Serving – Recommend facility adds a box on their daily Jail Log that indicates whether or not a meal was served. Currently it would only be documented in the individual intake/booking form.

## Medical / Mental Health

### Deficiencies:

None noted.

### Recommendations:

None at this time.



## 5. Corona City Jail

### Environmental

#### Deficiencies:

None

### Nutrition

#### Observations:

1. No findings.
2. In line with 2015 inspection recommendations, inmates are now offered 100% juice with 100% vitamin C instead of vitamin-C juice-drink (HiC).
3. In line with 2015 inspection recommendations, inmates are now offered whole grain crackers instead of saltine crackers.

#### Recommendations for improved nutritional value (1241 Minimum Diet):

As identified in the 2015 inspection, the current meal plan may not meet the RDA minimum requirement for vitamin A. Modification of the current meal plan to include vitamin A-fortified low fat milk (or vitamin A-fortified Non-fat Dry Milk Powder) and baby carrot snack packs continues to be a *recommendation*.

### Medical / Mental Health

#### Observations:

Summary of medical/mental health evaluation: The policy and procedure manual was available for onsite review. The first aid kits are onsite and monitored monthly for expired items. No log is kept at this time.

#### Deficiencies:

None. This facility is in compliance with regulations.

#### Recommendations:

Develop first aid kit log to document when the kits are checked and if expired items are removed and replaced.

## 6. Corona Court Holding

### Environmental

#### Deficiencies:

None



## **Nutrition**

No changes since the 2015 inspection. This facility continues to hold traffic court only and no longer operates as a court holding facility. There are no plans to reactivate at this time.

## **Medical / Mental Health**

### **Deficiencies:**

None. This facility is in compliance with regulations.

### **Recommendations:**

1. Develop monthly log and document first aid kits checks for expired items and to replace items used.
2. Place an AED on site and develop monthly log to ensure AED is working properly.
3. Develop log of training for staff of the following: CPR/First Aid and Suicide assessment training.

## **7. Desert Hot Springs City Jail**

### **Environmental**

#### **Deficiencies:**

The holding cell ventilation register was partially blocked with wadded toilet paper. Jail staff said that detainees regularly throw wetted toilet paper wads at the observation camera and the air vents. Jail staff is constantly removing this debris when it is discovered.

### **Nutrition**

#### **Recommendations:**

1243 Food Service Plan – Recommend Lexipol manual be printed and stored in binder as hard copy for easy access.

### **Medical / Mental Health**

#### **Deficiencies:**

None. The facility meets the minimum requirements for Title 15.

#### **Recommendations:**

- Section 1200 Responsibility For Health Care Services



This facility has adopted and is utilizing policies from Lexipol, LLC. The policies are accessed via computer. It is recommended that a copy of the policies be printed and placed in a notebook at a location where all staff may have access.

- Section 1220 First Aid Kits

Replace the expired item in the First Aid Kit. Monitor and document the contents of the first aid kit periodically as per policy. Replace any expired items in a timely manner.

## 8. Hemet City Jail

- **Environmental**

**Deficiencies:**

- Sobering Cell – clean and sanitize the mattress and metal bunk.
- Cells 3 and 4 – clean the metal bunks
- Obtain both Chlorine and Quaternary Ammonia Test strips (QT10) for testing janitorial surface sanitizing cleaners.
- Facility is scheduled for renovation. New flooring and stainless steel fixtures to be installed between July and October 2016.
- Provide a tight fitting lid to the Bio-waste Bin. Either lock the bin lid to prevent unauthorized access or relocate it to a secure area.
- Install a permanent, wall-mounted, soap dispenser for handwashing.
- Clean the interior of the food pantry cabinet.
- Obtain Chlorine Test Strips for kitchen utensil sanitizer. Ensure sanitizer water is prepared at 100 ppm chlorine.
- Maintain kitchen cabinets unlocked so that they may be routinely inventoried and cleaned.
- Kitchen flooring and walls may be addressed during the scheduled renovation.
  - Repair cove base in the kitchen
  - Repair wall at three compartment sink area, reseal wall at dry storage and janitorial area.
- Ensure all Safety Data Sheets (SDS) are up to date.

## **Nutrition**

**Recommendations:**

1241 Minimum Diet: Per Title 15 Guidelines, detainees need “One serving of a Vitamin A source containing 200 micrograms Retinol Equivalent (RE) (22% of Recommended Daily Allowance) or more per day or seven servings per week”. TV dinners are not meeting this requirement. Suggestions to meet the Vitamin



A requirement would be to provide either raw carrots or some type of tomato or vegetable juice on hand.

## **Medical / Mental Health**

### **Deficiencies:**

There are no deficiencies noted. Recommendations from last year have been fulfilled.

### **Recommendations:**

There was no defibrillator found on site. This Medical Evaluator would recommend one defibrillator to be available on the premise.

## **9. Hemet Branch Court**

### **Environmental**

#### **Deficiencies:**

- Cell 2: Clean debris between the wood grates on the bench
- Cell 3: Clean debris between the wood grates on the bench
- Obtain a written agreement with the Fire Department to receive and dispose of any bio-waste generated at the Superior Courthouse. Provide an update in the Policy Manual.

#### **Recommendations:**

Provide a supply of N95 respirators as part of the personal protective equipment supply. Discard the yellow medical waste bags; use only the red bio-hazard bags for medical waste.

### **Nutrition**

#### **Comments:**

Facility is currently inactive. There are no plans to activate facility at this time. No food available for inmates.

## **Medical / Mental Health**

### **Deficiencies:**

No deficiencies noted during the audit process.



**Recommendations:**

There was no defibrillator found on site. This Medical Evaluator would recommend one defibrillator to be available on the premise.

**10. Indio Jail****Environmental****Deficiencies:**Intake

Clean the floors in the safety cells

Janitorial Storage

What appears to be mold is growing on the ceiling in the janitorial closet (See closet near HU1, North Jail). Ensure all ceiling vent, motors are functioning and exhausting moisture and fumes from this area. Clean ceiling, apply biocide / approved sanitizing agent and repaint.

North Jail

HU1: Clean mold growth on ceiling above showers and in the hall in front of the dayroom. Spray with a biocide and repaint.

HU2: Clean mold growth on ceiling above showers and in the hall in front of the dayroom. Spray with a biocide and repaint.

HU3: Repair the missing or broken tiles in the shower area.

HU4: Repair the missing or broken tiles in the shower area.

HU5: No comments

HU6: No comments

South Jail

HU10: Clean mold growth on ceiling above showers and in the hall in front of the dayroom. Spray with a biocide and paint.

Upstairs, Recreation Area: Clean the restroom area floor and fixtures.

**Observations:**



Many of the worn mattresses have recently been replaced with new ones. The staff has mentioned that the inmates often tear the mattress covers by the first day. Mattresses are either repaired by vendor or replacements purchased.

### Kitchen

- Order repairs to the Eco Lab, sanitizer dispenser at the 3 comp sink.
- Immediately treat the kitchen pipe chase for cockroach infestation.
- Have hood interior and flue thoroughly cleaned.
- Clean the floor under the dishwasher
- The ANSUL fire suppression system tag indicates that the system was last service in 2008. Immediately have the unit recharged and update service tag. Have the system serviced annually.
- Install all hood filters in a vertical orientation and provide an approved spacer to close off the gap between filters.
- Have hood interior and flue thoroughly cleaned.
- The Wolf oven extends outside of the exhaust hood by approximately 6". All new installations shall be designed to fit at least 4" under the lip of the hood to adequately capture grease, heat and fumes.
- The new facility is scheduled to open at the end of 2017. Ensure 3 sets of detailed Kitchen plans are submitted to Riverside County, Environmental Health, Food Plan Check, attention, Tracy Ford (760) 863-8287.



## Nutrition

### Observations:

1242 Menus: Annual production sheet file for 2 months was on site and available for review at inspection. This was helpful for review of special diets and substitutions.

Lieutenant mentioned the goal for new Indio Jail completed construction is late 2017/early 2018.

1248 Medical Diets: Lieutenant designates a deputy to be the "Food Coordinator". The Food Coordinator creates a daily summary sheet that is posted in the kitchen. Medical diets arrive with inmate's name and Food Coordinator verifies/signs. In years past, it was recommended that a deputy sign when the medical diet is *distributed*. However, it is agreed that due to close proximity of kitchen to inmates, the signature upon *arrival* is sufficient to confirm prescribed medical diets were provided to specific inmates.

### Recommendations:

1241 Minimum Diet: Once again, if all adult menus approved by correctional RD use Cal-15, which has been the case since 2013, recommend revision of menu templates to reflect Cal-15 brand rather than Nutri-Cal so correct nutrition facts are used in calculating menu contents. Nutrition Facts for Nutri-Cal and Cal-15 are not the same.

1243 Food Service Plan: Since 2008, inspectors have been encouraging Indio Jail to expand their "Procedure for Transporting Meals" to describe meal service to the Court Holding facility. This should include type of food transported (hot or cold), how they are transported (i.e. on ice, insulated carts, etc.) and when meals are transported (i.e., at end/beginning of tray-line). Since Indio Jail will be rebuilt by 2018, a "memorandum" specific to Indio Jail (not just generic for all jails) would be sufficient until a more permanent "procedure" can be developed to fit the new food service. Currently, there is a deputy designated as the "Food Coordinator" who oversees the process of getting regular and special meals to inmates in Court Holding; this could be mentioned in the memo.

## Medical / Mental Health

### Deficiencies:

All DHS charting is now completed electronically. Also, the policy and procedures are on-line as well. The deficiency from last year has now been corrected with the EHR.

### Recommendation:

The Riverside County Correctional Healthcare Services General Guidelines-Medication Essential that was signed by Dr. Laus on 12-18-14 should be kept with policy 103 for pharmaceutical management. Also, licensed staff should be made aware of these guidelines.



## 11. Indio Larsen Justice Center

### Environmental

#### Deficiencies:

None

### Nutrition

#### Observation:

1240 Frequency of Serving: At time of inspection, observed Styrofoam lunch trays, insulated cart, and milk bin with ice.

1243 Food Service Plan: The combination of the court Operations Manual and the jail Procedure Manual is sufficient in describing this court's responsibility as part of the food service plan.

#### Recommendation:

None at this time.

### Medical / Mental Health

No deficiencies are noted.

## 12. Larry D. Smith Correctional Facility

### Environmental

#### Deficiencies:

#### Housing Unit 1 and 2 Female Open Dorm

Properly label spray bottles used for cleaning chemicals. All bottles must clearly identify its contents.

At housing 1 and at housing 2, a toilet was observed covered in newspaper. It is unknown if this was done because the toilet was malfunctioning. Restore toilet to full functionality.

#### Housing Unit 3 and 4 Open Dorm

Remove sharp edges of plastic expansion joint in concrete flooring.

Repair pipe casing/enclosure at both housing units. The current enclosures are deteriorating.



Replace missing tile at housing 4

Replace missing knobs at hand washing stations in housing 4.

Housing Unit 5, 6 and 7 Open Dorm

Replace missing ceramic tiles in the shower area.

Housing Unit 8 and 9 (A, B, C & D Wings)

Repair the leak at the hand sink in 8D.

Conduct a plumbing check in 9B, received complaints regarding the drinking fountain, shower, hot water at the hand sink. Replace the missing mirror.

Housing Unit 10 and 11 (A, B, C & D Wings)

No deficiencies.

Housing Unit 12 (A through G)

No deficiencies.

Housing Unit 14 (A through G)

No deficiencies.

Transport Area (15/16/17)

Clean and hang mops to dry after each use within the janitorial closet near HU 15.

Housing Unit 15 (A through F)

No deficiencies

Housing Unit 16 *Mental Health* (A through F)

No deficiencies



Housing Unit 17(A through F)

No deficiencies.

Intake / Release

Provide Blood Spill kits and N95 masks

Provide soap at the hand wash station.

Housing Unit 18 and 19

Repair leak at hand wash station.

Scrape peeling paint and repaint damaged ceiling in sleeping area.

Repair expansion joint in floor.

Remove sharp pipe end at janitorial sink.

Repair damaged tiles.

Laundry

Label all chemical bottles (repeat deficiency).

Repair leak at washer machine #1.

Warehouse 2 (next to Laundry):

Re-organize facility and designate an area for rood related item storage.

Observed open cases of single serve containers, utensils stored with non-food related items.

Food Warehouse:

No deficiencies observed

Large Supply Warehouse:



No deficiencies observed.

Housing Unit 1 and 2 Female Open Dorm

Properly label spray bottles used for cleaning chemicals.

Two toilets were found to be covered with newspaper at housing 1 and at housing 2. Evaluate these toilets for proper function. If broken, repair them.

Housing Unit 3 and 4 Open Dorm

Remove sharp edges of plastic expansion joints in the floor.

Repair pipe casing / enclosure at both housing units.

Replace missing tile at housing 4.

Replace missing knobs at hand washing stations in housing 4.

Housing Unit 5, 6 and 7 Open Dorm

Replace missing ceramic tiles in the shower area.

Housing Unit 8 and 9 (A, B, C & D Wings)

Repair the leak at the hand sink in 8D.

Conduct a plumbing check in 9B. Several inmates reported problem with the drinking fountain, shower and hot water at the hand sink. Replace the missing mirror.

Housing Unit 10 and 11 (A, B, C & D Wings)

No deficiencies

Housing Unit 12 (A through G)

No deficiencies.

Housing Unit 14 (A through G)



No deficiencies.

Transport Area (15/16/17)

Clean and hang mops to dry after each use within the janitorial closet near HU 15.

Housing Unit 15 (A through F)

No deficiencies.

Housing Unit 16 *Mental Health* (A through F)

No deficiencies.

Housing Unit 17(A through F)

No deficiencies.

Intake / Release

Provide Blood Spill kits and N95 masks.

Provide soap at the hand wash station.

Housing Unit 18 and 19

Repair leak at hand wash station.

Scrape peeling paint and reseal ceiling at sleeping area.

Repair expansion joints in floors.

Remove sharp pipe end at janitorial sink.

Repair damaged tiles.

Laundry

Label all chemical bottles (repeat deficiency).

Repair leak at washer machine #1.



**Warehouse 2 (next to Laundry):**

Re-organize facility and designate an area for food related item storage.

Observed open cases of single serve containers, utensils stored with non-food related items.

**Food Warehouse:**

No deficiencies observed.

**Large Supply Warehouse:**

No deficiencies observed.

**Kitchen:**

- Maintain hot water at dish washer at all times. The hot water valve had been turned off while cleaning. Hot water was restored during inspection. Educate employees on requirement for warm water to wash hands.
- Discard open case of ground chicken. Managers not able to determine if product was delivered in that condition. Corrected during inspection.
- Relocate fly light trap to an area where the potential for overhead contamination of food and food contact surfaces is reduced. This trap was found to be directly over large mixers and clean food container storage.
- Replace cracked light cover at walk in freezer.
- Replace severely rusted metal shelving at dairy walk in unit.
- Repair door and metal threshold at walk in freezer unit.
- Clean and maintain floor drains at employee serving area, clean vents throughout facility.
- Reseal damaged walls at employee service area. (repeat deficiency)
- Repair FRP at walls by storage, dishwasher area. Observed panels separating from walls.

**Nutrition****Observations:**

No findings.

**Recommendations:**

No recommendations indicated at this time.



## Medical / Mental Health

There are no deficiencies or recommendations being made this year.

### 13. Palm Springs City Jail

#### Environmental

##### Deficiencies:

Clean the toilet bowls in the unused cells (buildup of hard water deposits).

#### Nutrition

##### Recommendation:

1240 Frequency of Serving – Recommend facility adds a box on their daily Jail Log that indicates whether or not a meal was served. Currently it would only be documented in the individual intake/booking form.

## Medical / Mental Health

##### Deficiencies:

None. This facility meets the minimum requirements for Title 15

##### Recommendations:

Section 1220 First Aid Kits: Replace the expired items in the first aid kit.

### 14. Riverside Superior Courts Family Law Court Holdings Facility

#### Environmental

##### Deficiencies:

None

#### Nutrition

##### Observations:

Copies of both the Riverside County Sheriffs' Department Court Services Division Standard Operating Procedure and Courtroom Operations-Duties that address contingency plans re food service/inmate meals were made immediately available to this inspector.



Subsequentially, a provisional plan for emergencies that provide meals that satisfy CCR Title 15, Sect.1241 requirements includes the directive that court personnel would deliver emergency provisions from Robert Presley Detention Center kitchens, and if necessary, be held in Hall of Justice holding area refrigerator.

### **Medical / Mental Health**

#### **Deficiencies:**

None.

#### **Recommendations:**

None.

## **15. Riverside Hall of Justice**

### **Environmental**

#### **Deficiencies:**

None

### **Nutrition**

#### **Observations:**

Copies of both the Riverside County Sheriffs' Department, Court Services Division Standard Operating Procedure and Courtroom Operations-Duties that address plans re emergency food service/inmate meals are in place and provided to this inspector. Accordingly, provisional plans that provide meals that satisfy CCR Title 15, Sect. 1241 requirements include the directive that court personnel would deliver emergency provisions (including therapeutic meal requirements) from Robt. Presley Detention Center Kitchen.

### **Medical / Mental Health**

#### **Deficiencies:**

None.

#### **Recommendations:**

None.



## 16. Robert Presley Detention Center

**Environmental****Deficiencies:****Basement****Intake:**

Repair leak in Pipe Chase 1 / 2 [REDACTED].

Clean floors and toilets in all intake cells.

Clean the floor and window sill of the safety cells.

**HOJ court holding:**

Provide a thermometer to the inside of the reach-in cooler.

Clean the interior of the reach-in cooler.

**1<sup>st</sup> Floor****Main Kitchen:**

See separate kitchen inspection report (No hot water)  
[REDACTED].

**Commissary Warehouse:**

Clean the floor at the clean towel storage area (sawdust on floor).

**Laundry:**

Clean the walls over the washer and dryer.

**Dock:**

Clean trash compactor area and remove unused equipment.

Clean up rodent droppings at janitorial area. Treat for rodent infestation.

Unclog the janitorial sink [REDACTED].



**2<sup>nd</sup> Floor (AD SEG)****Staff Dining:**

See separate kitchen inspection report.

**"A" Unit:****Dayroom 2A1:**

Repair the leak in Pipe Chase 3/5 & 4/6  
[REDACTED]

Clean upstairs table area

**Dayroom 2A2:****Dayroom 2A3:****3<sup>rd</sup> Floor (Trustees):****A Unit:****Dayroom 3A1:**

Repair the leaks in Pipe Chase 3/5, 8/10 &  
12/14 [REDACTED]

**Dayroom 3A2:**

Repair the leaks in Pipe Chase 16/18, 20/22, &  
28/30 [REDACTED]

**Dayroom 3A3:****B Unit:****Dayroom 3B1:****Dayroom 3B2:****Dayroom 3B3:****4<sup>th</sup> Floor (GP and PC)****A Unit:****Dayroom 4A1:**



Repair the leak in Pipe Chase 3/5 & 8/10  
[REDACTED]

Pour water into the upstairs janitorial sink to charge the P-trap (prevents sewer gas from entering building) [REDACTED]

Repair clogged toilet in cell 6 [REDACTED]

Repair clogged toilet in cell 8 [REDACTED]

Restore hot water in cell 2 [REDACTED]

**Dayroom 4A2:**

**Dayroom 4A3:**

**B Unit:**

**Dayroom 4B1:**

Repair hot water in cell 62 [REDACTED]

**Dayroom 4B2:**

Repair the leak in Pipe Chase 69/71 [REDACTED]

**Dayroom 4B3:**

**5<sup>th</sup> Floor (Mental Health)**

**A Unit:**

**Dayroom 5A1:**

(Undergoing painting/renovation)

**Dayroom 5A2:**

Repair the leaks in Pipe Chase 16/18, 19/21, & 20/22  
[REDACTED]

Restore the hot water in Cell 26 [REDACTED]



**Dayroom 5A3:**

**B Unit:**

**Dayroom 5B1:**

**Dayroom 5B2:**

Restore the hot water in Cell 83. Repair faucet in 77

Repair the leak in Pipe Chase 74/76

**Dayroom 5B3:**

**6<sup>th</sup> Floor (Female)**

**A Unit:**

**Dayroom 6A1:**

Ensure the downstairs shower stall adequately drains.

Repair the clogged sink in cells 2 & 10

**Dayroom 6A2:**

Repair the leak in Pipe Chase 19/21

**Dayroom 6A3:**

None

**B Unit:**

**Dayroom 6B1:**

None

**Dayroom 6B2:**

Repair the faucet in cell 83

Repair the drinking fountain in the dayroom

**Dayroom 6B3:**



None

### 7<sup>th</sup> Floor (Medical)

Isolation Rooms Ceiling vents shall be maintained free of debris.

Male cells.

Female cells.

Medical rooms.

### General Notes

- Label all chemical bottles throughout the facility. Observed unlabeled bottles throughout.
- Ensure all clippers are stored clean. All hair shall be removed and unit sprayed with Barbicide after each use. (Clippers shall be again treated with Barbicide prior to their next use).
- The epoxy on all hallway floors is peeling and pitted. This may cause a tripping hazard. (Repairs are recommended).
- All Pipe Chases should be on a routine preventative maintenance schedule to ensure all repairs are timely.

 - Indicates Facility work order #

### Main Kitchen area:

- Provide containers with tight fitting lids for open bags of open bulk items at dry storage.
- Repair leaky at faucet at dish washing area hand wash sink
- Repair leak at pre-rinse station by trash disposal
- Repair coving in the Dairy & Produce walk-in coolers. Use approved materials.
- Repair wall and floor at Janitorial closet
- Hot water was not available at time of inspection (maximum water temperature was 75°F). Maintain hot water at minimum of 100°F for proper cleaning, handwashing and sanitizing. The maintenance staff worked on the water heater and hot water at 102°F was restored to the handwashing stations and preparation sinks. However, hot water at dishwasher area could not be restored. Hot water is critical to the proper sanitization of dishware. So, this violation must be corrected immediately. Follow-up to be conducted on 6/3/2016. Manager stated that disposable Styrofoam and utensils will be used for serving foods.



6/3/2016, follow-up conducted on the hot water deficiency.

Both facilities services and the dishwasher service vendor later determined that one of the water heater units was malfunctioning. Ensure this unit is repaired or replaced as soon as possible to meet the hot water demand of the kitchen facility. Currently, there is one kitchen water heater that is functioning and able to heat water to 127°F at the three compartment sink. It is also able to provide 165°F water at the dishwasher (verified with a recording thermometer sent through the wash cycle). The dishwasher's exterior temperature gauge recorded 180°F during the wash cycle. The service vendor stated that the recovery time for the dishwasher unit is 1 hour, which may potentially create problems with hot water for the operation. The absence of hot water will not only prevent proper hand washing and cleaning, but will also prevent sanitizing of multiple use trays. A hot water sanitizing rinse is used through the high temperature dishwasher. As discussed, management must monitor hot water and sanitizing temperatures very closely.

**Nutrition****Deficiencies:**

None

**Recommendations:**

None

**Medical / Mental Health****Deficiencies:**

None

**Recommendations:**

None

**17. Southwest County Detention Center****Environmental****Deficiencies:****Warehouse at loading dock:**

- Clean floors under existing shelving.
- Replace wooden pallets currently used for off-the-floor storage with shelving that allows for easy access to the underlying floor for cleaning.
- Discontinue stacking clean blankets on the bare floor for storage.



**Housing area "C" – Dayroom 4:**

- Plumbing in pipe chases in fair to poor shape with corrosion and evidence of current and past leaks noted.
- Reseal dayroom floor within the restroom area.
- Clean pass-through port in entryway door.
- Replace worn footwear as needed.

**Housing area "D" – dayroom 3:**

Repair leak in pipe chase between cells 60 and 62.

**Sobering cells:**

Mop floors.

**Transport area:**

Clean floors under benches.

**Housing area "B" – Dayroom 1:**

- Leak in pipe chase between cells 20 and 22.
- Repaint downstairs shower stalls where peeling.
- Clean tables and floors.

**Housing area "B" – Dayroom 2:**

Repaint downstairs shower stall area where peeling.

**Overall handling of janitorial supplies:**

Ensure all containers / spray bottles containing janitorial products (chemicals) are labeled appropriately throughout facility.

**Findings/Observations**

As in the past, the most common observation for this year's inspection is leaking in pipe-chases. Many of the pipe-chases in the facility contain high amounts of rust. It is not known if this is the result of the age of the plumbing, hard water, or years of leaking issues.

Some of the floors at the Dayrooms need a deeper cleaning and/or resealing. Several of the shower stalls in the dayrooms need repainting.



**Food Facilities:****Main Kitchen:**

- Water temp at the pots and pan sink at 130 F (OK). Quat. sanitizer at 300 ppm (ok)
- Dishwasher at 169 F (ok).
- Clean extension cord dangling from ceiling (dusty).
- Clean the interior of the Scotsman ice machine (pink mold).
- Produce prep sink max temp of 106 F. Increase temp to 120 F.
- Special diet prep table sink max temp 106. Increase temp to 120 F.
- Produce walk-in refrigerator door needs new gasket (new door ordered). Ceiling of the walk-in needs to be cleaned and re-caulked.
- Clean the exterior housing of the Ansel fire suppression system.
- Reseal the dry good storage room floor.

**Employee Cafeteria:**

- Front service area hand sink at 100 F maximum temperature. There seems to be a problem with the hot water valve stem. Facility plumber was notified of the problem at the time of inspection.
- Eliminate leak at steam table and discard tray of standing water.
- Clean floors under service area cabinets and equipment.
- Shatter protection needed for light fixtures inside the Delfield food display cabinet.
- Shatter protection needed for all light cans above food service counter and beverage / cereal counter.
- Bleach the floor sink under the Scotsman ice machine.
- Clean floors under the self-serve beverage / cereal cabinet.
- Clean the self-serve cereal dispenser daily.
- Wipe down the juice dispenser daily (covered with sticky residue).
- Replace the textured ceiling tiles above the self-serve beverage / cereal cabinet with smooth, easily cleanable tiles.

**Nutrition****Deficiencies:**

None

**Recommendations:**

None



**Medical / Mental Health****Deficiencies:**

None

**Recommendations:**

Riverside County Correctional Healthcare Services General Guidelines- Medication Essential that was signed by Dr. Laus on 12/18/14 should be kept with Policy P103 for Pharmaceutical Management. Licensed personnel should be made aware of these guidelines.

**18. Southwest County Municipal Court Holding****Environmental****Deficiencies:**

Toilet bowls were observed to have accumulation of hard water deposits and stain. Scrub the basins free of these deposits.

**Nutrition****Deficiencies:**

None

**Observation:**

None

**Medical / Mental Health****Deficiencies:**

None

**Recommendations:**

None



**Inspection Team Coordinators:**

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