

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



ITEM
2.6
(ID # 6846)

MEETING DATE:
Tuesday, May 22, 2018

FROM : ENVIRONMENTAL HEALTH:

SUBJECT: ENVIRONMENTAL HEALTH: Annual Local Detention Facility Inspection Reports
2017, All Districts. [\$0]

RECOMMENDED MOTION: That the Board of Supervisors:

1. Receive and file the 2017 Annual Detention Facility Inspection Report Executive Summary from the Departments of Public and Environmental Health.

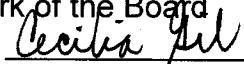
ACTION: Consent


Steve Van Stockum, Director Environmental Health 4/17/2018

MINUTES OF THE BOARD OF SUPERVISORS

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

Ayes: Jeffries, Tavaglione, Washington, Perez and Ashley
Nays: None
Absent: None
Date: May 22, 2018
xc: Environmental Health

Kecia Harper-Ihem
Clerk of the Board
By: 
Deputy

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

FINANCIAL DATA	Current Fiscal Year:	Next Fiscal Year:	Total Cost:	Ongoing Cost
COST	\$ 0	\$ 0	\$ 0	\$ 0
NET COUNTY COST	\$ 0	\$ 0	\$ 0	\$ 0
SOURCE OF FUNDS: N/A			Budget Adjustment:	No
			For Fiscal Year:	
				17/18

C.E.O. RECOMMENDATION: APPROVE

BACKGROUND:

Summary

The California Health & Safety Code, Section 101045 requires an annual inspection of the health and sanitary conditions of local detention facilities. Inspections are conducted under the direction of the Public Health Officer, to include Public Health and Environmental Health Departments, and are provided to the Board of Supervisors. Each facility has been issued a copy of their inspection report with corrective actions needed. The Executive Summary indicates which issues have already been corrected and those still pending corrective action at the time the report was submitted. The Executive Summary with individual facility 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.

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

Attachment

Executive Summary 2017 Riverside County Annual Detention Facility Health Inspections

Executive Summary 2017



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 continue to be 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 addition, it is noted there is a high percentage of special diet orders coming from nursing for the reason of food allergies. For example, at Riverside Juvenile Hall, out of 41 special diet orders (105 total trays prepared), 37 were either allergy, no milk, lactose free, or extra food related. This places an added burden on food service staff to ensure that every tray is assembled w/ correct food items.

For Temporary Holding Facilities at Cathedral City & Palm Springs Jail recommend their Daily Jail Log has a box that indicates whether or not a meal was served. This will provide documentation of meals served. Hemet City Jail and Corona City Jail recommend simple menu additions to meet Title 15 Minimum Diet Requirements for Vitamin A and/or Vitamin C. It is recommended that sites who offer frozen meals/foods on site implement a system for rotating foods in storage to ensure first foods in are the first foods out (FIFO).

For Court Holding where food is served to a custody from a near-by jail, all sites have implemented 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) with the exception of (Banning CH).

Adult Jails – Food Service staff prepare medical diets as ordered and keep documentation that those trays were prepared and transported. There is a concern for lack of or inconsistency of documentation received back from the deputy (s) that the medical diet trays were transported and passed out to the correct custody (Indio Jail). It is noted that some sites (Robert Presley/Indio Jail/Smith/Southwest Jail) have implemented an electronic system called “Tech Care” for tracking diet orders, location of custodies, etc., in real time which will be a great help to kitchen staff.

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. Some sites need to do a better job of offering training and maintaining documentation when training is provided (Blythe Jail), other sites need to organize their policies better and use a table of contents (Indio CH).

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 is one recommendation regarding making sure the youth wear their identification bracelet at all times to ensure they receive the correct medications.

County Jails, City Jails and Court Holding inspections revealed no deficiencies or recommendations for Banning Justice Center Court Holding, Blythe Court Holding, Blythe Jail, Indio Court Holding, Palm Springs City Jail, Riverside Family Law Court, Riverside Hall of Justice, Robert Presley Detention Center, Smith Correctional Facility and the Southwest Justice Center. Cathedral City Jail has one recommendation to replace the expired items in the first aid kits. Corona City Jail has one recommendation to develop a first aid kit log to document expired items. Corona Court holding has 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 one recommendation for 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 has two recommendations being made regarding staff ensure a stronger Wi-Fi signal is present in all areas of the jail so the laptop can connect when accessing the medication record. Also, staff sure ensure that first aid kits are inspected on a regular basis and expired items are replaced.

Abridged Inspection Report 2017

I. Juvenile Detention Facilities

1. Indio Juvenile Hall

Environmental

Deficiencies:

IJH Response received 9-22-17, 10-25-17, & 11-21-17 all items in blue have been corrected and documented with photographs.

Kitchen:

- *Repair the leak under the dish machine.*
- *Clean the floors along the walls under all shelving and equipment, removing all debris.*
- *Clean the fire suppression nozzles and gas conduits within the cook line. Clean fan guard in walk-in.*
- *Replace deteriorated rubber spatulas*
- *Repair the wall FRP under the dish drain boards, eliminating a voids that may harbor vermin.*
- *Re-grout the floor under the large kettle and under the 2 comp. sink*
- *Repaint the wall in the dry storage room.*
- *Remove dead roaches under the 2 comp. sink and clean as necessary.*
- *Monitor sanitizer in cleaning buckets, observed one without sanitizer.*
- *Obtain a C42 Plumber certification on the grease interceptor and have it properly opened and pumped. Also, cap the 2" cleanout that is near the lid. This unit shall require repair or replacement to ensure that it no longer backs up onto the surface of the ground. It must be maintained in good working order to prevent grease from clogging the sewer lateral.*

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 and diverter valves in all skimmer assemblies.
 - Treat and remove all algae growth
 - Increase free chlorine residual.

Maintenance:

- *Clean the trash enclosure and place all debris within the receptacles. Do not store chemicals in this area.*

Housing:*Unit 1: General population*

- *Replace missing tiles in the shower room, right stall; clean the tub; clean the floor around the left stall, toilet; paint the bunk in room 14; clean the floor in the supply closet behind the front counter.*

Unit 2: Unoccupied

- *Repair the leaks in pipe chases: 21/22, 23/24, 25/26, 30/31; clean the floors and remove all dead roaches in the shower room around the toilets, in all cells and in the annex toilet area. Restore function the annex hand sink.*

Unit 3: Unoccupied

- *Clean the floor at the shower room urinal and toilet. Unplug the urinal.*

Unit 4: Security

- *Clean the shower room ceiling vents and repair the leak in pipe chase 5/6.*

Unit 5: Unoccupied, Partial Office Area

- *Increase the pressure at the water fountain so that the water flows 2" above the spigot. Clean the shower room floors and toilet, removing all dead roaches.*

Unit 6: YTEC Male

- *Repair the leaks in pipe chases: 2/3 and 4/5. Restore function to the R hand sink in the shower room. Repair the exhaust fan in the janitorial closet. Remove dead roaches and clean effected floors.*

Unit 7: YTEC Female

- *Repair the leaks in pipe chases: 2/3 and 4/5. Repair the ceiling vent in the janitorial closet. Clean the ceiling vents in the shower room. Remove all dead roaches and clean effected floors.*

Intake:

- *Clean the ceiling vents and walls in the shower room, the floor in holding cell 1 and the floor in the property storage lockers. Remove all dead roached in the property storage lockers.*

Notes:

- *Repair the latches on all the personal storage boxes and flush all drains in the vacant units on a weekly basis.*

Nutrition:**Deficiencies:**

1462 Medical Diets: This section is out of compliance in 2 areas; 1) There is no RD involvement with Medical Diets as of inspection. 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 a Registered Dietitian with regard to providing medical diets. 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.

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. For the second year, FSS states a recently-hired RD will help them be in compliance with this by next year's inspection.

Observations:

1460 Frequency of Serving: Per recommendation last year, FSS did develop a monthly calendar/signature page that indicates the specified youth did receive their prescribed diet. It includes room for at least 3 signatures a day for each scheduled meal with one month/page designated for each youth on a special diet.

Recommendations:

1460 Frequency of Serving: Use of the delivery signature page, that the FSS created, was not consistently used. Recommend consistent use of calendar/signature page by correction officers. 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, no deficiencies noted.

2. Riverside Juvenile Hall

RJH Response received 7/12/18 all items in blue have been corrected and documented with photographs.

Environmental

Deficiencies:

Unit 1 - Intake

- Many cells had urine stains on the walls in the corners. Clean and disinfect.
- Clean the ceiling in the holding cell.
- Clean the walls in the shower.
- Repair leak in pipe shape #6.

Unit 1 – YTEC / Iota

- Needs a policy and training on dealing with blood spills. Also needs to purchase a disinfectant (such as an institutional quaternary detergent disinfectant).

Unit 2

- Clean the floors and walls in the corners of all cells. Rooms 2 and 4 have urine stains in the corners. Clean and sanitize these urine stained areas.

Unit 3 (Female)

- Clean the floors and walls in the corners of all cells.

Unit 4 (YTEC, Beta)

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

Unit 5 (Vacant and Office Space)

- Clean and maintain toilets.
- Repair leak in the pipe chase servicing cells 5 and 6.

Unit 6 (Transport and Vacant)

- Clean and maintain toilets
- Weather-strip the exterior southern door to exclude vermin.

Unit 7 (Vacant)

- Clean the floor in room #3.

Unit 8 (Nursing)

- No recommendations.

Unit 9 (Secured)

- Repair leak in the pipe chase servicing cells 19 and 20.

Unit 10 (Secured)

- Repair leak in pipe chase servicing cell 17 and 18.

Gymnasium

- No recommendations.

Laundry

- No recommendations

Kitchen

- Repair leak at dish washer.
- Adjust louver on the air curtain above the breezeway door.
- Clean the interior of the ice machine (mold or other bio-films).
- Walk-in refrigerators #1 and #2: reinsulate the Freon line at the fan/compressor unit. The neoprene pipe wrap has deteriorated allowing condensation to form on the exposed areas of the Freon line.
- Walk-in refrigerator #4: clean the ceiling and fan guard of debris.

Volleyball Area

- No recommendations.

Overall recommendations: 1) train staff on the proper use of sanitizing agents; 2) develop a written policy for the sanitization of nail clippers; 3) obtain Barbicide for sanitization of nail clippers, and; 4) purchase institutional disinfectant cleaner (such as a quaternary detergent disinfectant) for sanitizing blood spills, urine and fecal stains, etc.

RJH 7/17/17 Written Response only:

Corrective Action: Barbicide has been ordered and will be placed on each unit to clean the nail clippers. We are creating a training on the use of Barbicide for all employees.

The rooms (cells) in the living units have all been cleaned, including corners, floors, walls, and urine stains have been removed and repainted as needed. The toilets have been descaled and cleaned, as have the showers. Common areas were also cleaned and sanitized. Our maintenance staff have addressed all leaks in the plumbing.

We have since ordered a disinfectant to address the cleaning of blood or other bodily fluids.

Department policy 989 *Bloodborne Pathogens Exposure Control Plans* addresses staff on how to deal with blood and other bodily fluid spills.

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.

Observations

1462 Medical Diets - Per FSM and Division Director, "all special diets are based on Medical need and are prescribed and signed off by MD. Food preferences are not allowed. There was a recommendation at the 2016 inspections to delineate Medical Diet orders from Food Preference orders. The recommendation no longer applies w/ this clarification.

1464 Food Service Plan - 1) FSM is now using tabs in the Policy & Procedure Manual to indicate where specific policies/procedures can be found within the binder. 2) Food Service Sanitation trainings are now included on Staff Meeting Agenda along w/ sign in sheet. There is a separate sign in sheet when trainings are reviewed individually by staff. These were both recommendations from 2016 inspection and they have been fulfilled this year.

Medical / Mental Health

Deficiencies / Recommendations:

No Deficiencies or recommendations at this time.

3. Southwest Juvenile Hall

Environmental

SWJH Response received 9-13-17 all items in blue have been corrected and documented with photographs.

Deficiencies:

- Intake Warehouse: No recommendations
- Kitchen: Install a new door sweep at the back, exterior door to exclude vermin.
- Unit 1: Clean all toilet bowls.
- Unit 2: Closed for stairwell screening
- Unit 3: Clean the wall and floor in the shower room. Clean the toilet, ceiling and light fixture in R41; and ceiling in R43 & R46. Develop a routine cleaning plan for the cell area of this unit, to ensure floors, walls, sinks and toilets are adequately clean and urine or debris free.
- Unit 4: Repair the leak in pipe chase 73/74. Repair the holes in the upper wall of R75.
- Remove unlocked, unlabeled bio-waste bin from the loading dock area.
- Note: Ensure that there is adequately trained staff to conduct any necessary clean-up of biological waste, using adequate personal protective equipment. Continue to use the approved biohazard kit with gown, gloves, mask and booties to clean up feces contaminated cells. Only trained personal shall conduct biohazard clean-up. Recommend the development of an internal policy.

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 in past three years.

1463 Menus: Menus as planned and including changes, shall be retained for one year and evaluated by a registered dietitian at least annually. Menu or menu changes have not been reviewed/approved by registered dietitian in over three years. Kitchen manager states per diem registered dietitian hired, in process of starting. Email documentation shown.

Recommendation:

1462 Medical Diets: Only the attending physician shall prescribe a medical diet: Two "Medical Statement Request/ Special Meal Accommodation" forms were found in kitchen diet order file unsigned by physician, (signed only by nurse) at time of visit. All "Medical Statement Request/Special Meal Accommodation forms" should be signed by the nurse and the physician.

Medical / Mental Health**Deficiencies:**

There are no deficiencies noted this year.

Recommendations:

1438 Pharmaceutical Management (a) (2) a means for the positive identification of the recipient of the prescribed medication. Probation staff should ensure that the minor wears their identification bracelet at all times.

Several recommendations from last year have been implemented, including improved monitoring of the disaster bins, ensuring DHS staff can connect to the Wifi signal in the pods to better identify the minor before giving medications and updating a procedure to now address the limitation medication may be administered without further medical evaluation.

II. Adult Detention Facilities

1. Banning court Holding

Environmental

Deficiencies:

- Clean toilet bowls in cells 301, 302 (court holding) and 1st floor cells A and B.
- Adjust (reduce) water pressure at drinking faucet in cell 13 (water currently over shooting the sink and wetting the floor).
- Sewer gas noted in the employee break room and along 1st floor hallway. Have maintenance develop a written policy to flush all floor drains and sinks weekly to prevent the plumbing traps from going dry.

Nutrition

Deficiencies:

No deficiencies

Observations:

Facility has been in use for two years. A change in the provision of sack lunch for custodies was noted compared to previous years. Currently, for custodies (typically no more than 2 or 3) whose AM court appointment extends into lunchtime, sack lunches for those custodies 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 provided to custodies.

1243 Food Manager: 510.2 section 3.5 states lunches will be stored in the refrigerator. Last year it was recommend revising procedure to include "Lunches will be stored in the refrigerator

immediately upon delivery. Recommendation no longer applicable as sack lunches are now distributed immediately.

Recommendation:

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.**

Medical / Mental Health

Deficiencies:

No deficiencies 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

Deficiencies

No Deficiencies

Medical / Mental Health

Deficiencies:

No deficiencies noted.

3. Blythe Jail

Environmental

Deficiencies:

Unit A: No recommendations.

Unit B: No recommendations.

Unit C: Clean the floor and walls in the dayroom, near the urinals, toilets, sinks and shower.
Repair the leak in the pipe chase.

Unit D (Isolation cells): No recommendations.

Unit E1: No recommendations.

Unit E2: Repair the deteriorated upper walls within the shower enclosure.

Unit F: Clean the floor in the entry foyer and the pass-through port. Repair the leak in chase 6.

Shower / Storage Area: Clean the toilet.

Multipurpose / Program Room: Clean the floor

Clipper Kits: Ensure kits and their containers are adequately cleaned and sanitized after each use.

Kitchen: Minor cleaning, obtain approved, no-rinse sanitizer for the cleaning clothes, such as chlorine bleach or Quaternary Ammonia. Lemon Quat requires a rinse.

Nutrition:

No Deficiencies

Recommendations:

1243 Food Service Plan - "Orientation & Ongoing Training" – Recommend Food Service Supervisor have a separate binder for orientation, staff training and monthly staff meeting with sign-in sheets on file. Due to recent change of food service supervisor, the new supervisor is not aware of where the last supervisor kept the training binder.

Medical / Mental Health

Recommendations:

No deficiencies

4. Cathedral City Jail

Environmental

Deficiencies:

No deficiencies

Nutrition

Deficiencies:

No deficiencies

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:

No deficiencies

Recommendations:

Replace expired item in the first aid kit.

5. Corona City Jail

Environmental

Deficiencies:

No deficiencies

Nutrition

Deficiencies:

No deficiencies

Recommendations:

For improved nutritional value – Vitamin A (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. See attached product samples (Attachment 4).

Medical / Mental Health

Deficiencies

No deficiencies.

Recommendations:

Develop first aid kit log to document when the kits are checked and if expired items are removed and replaced. This is a recommendation from last year. As of this inspection date, a log has not been created.

6. Corona Court Holding

Environmental

Deficiencies:

Clean all toilets in the holding cells.

Nutrition

Observation:

As of July 2012, this jail has been declared “inactive” status.

Medical / Mental Health

Deficiencies:

No deficiencies.

Recommendations:

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

7. Desert Hot Springs City Jail

Environmental

Deficiencies:

No deficiencies

Nutrition

Deficiencies:

No deficiencies

Observation:

1243 Food Service Plan – It is noted that the jail has addressed previous year concerns about not having a hard copy of the Policy Manual available for staff review and having difficulty being able to access the on line version. This year they have a printed copy in their Manual as stated above.

Medical / Mental Health

Deficiencies:

No deficiencies

Recommendations:

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:

- Obtain both Chlorine and Quaternary Ammonia Test strips (QT10).
- Refill or replace Zep Hand Sanitizer dispenser at blood draw station.
- Repair leak in plumbing chase serving cell 4.
- Remove toilet paper sticking to ventilation grates in Cell 4.

Nutrition

Deficiencies:

No deficiencies

Recommendations:

1241 Minimum Diet in Title 15 Guidelines, states detainees need "One serving of a Vitamin A food source containing 200 micrograms Retinol Equivalents (RE) (22% of Recommended Daily Allowance) or more per day, or seven servings per week", which none of the dinners currently cover. A couple of suggestions are to have either raw carrots or some type of tomato or vegetable juice on hand. Additionally, there needs to be 1 serving of a Vitamin C food source containing 30 mg. or more per day or seven (7) servings per week. An example would be to maintain on hand a juice that is either naturally high in vitamin C or fortified with Vitamin C. In the past Pineapple Juice was kept on hand that was 100% Juice and vitamin C fortified.

It is also highly suggested to have a screening system for checking expiration dates along with a rotation system to ensure the first foods in are the first foods out (FIFO). And continue to apply single use items to all foods offered including the non-adult snacks and formula items kept for minors and infants that await to be transported out.

Medical / Mental Health

Deficiencies:

No deficiencies

Recommendations

There was no defibrillator found on site. This Medical Evaluator would recommend one defibrillator to be available on the premise. Staff stated that they are currently exploring getting a defibrillator in the jail. There is no timeline on when that will occur however.

9. Hemet Branch Court

Environmental

Deficiencies:

- Cell 5: Clean cell of dead insects.
- Cell 2: Fix leak at base of sink.
- Repair leak in the pipe chase servicing cell 3.
- Discontinue disposing of bio-waste in the dumpster.

Recommendations:

- Obtain a written agreement with a bio-waste vendor to receive and dispose of any bio-waste generated at the Superior Courthouse. Provide an update in the Policy Manual.

Nutrition

Deficiencies:

No deficiencies

Medical / Mental Health

Deficiencies:

The Hemet Court holding facility is not currently being used. It has been closed for several years due to Hemet Court being a Family and Civil Law Court. The jail cells are used very rarely, generally only when there is an issue in the civil court room. No deficiencies are noted during the audit process. Thank you to the staff for their assistance with the inspection.

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:

Housing Units

HU1 (GP): Dayroom shower causes a backup at the hall floor sink, per complainant

Repair the leaks in pipe chase 1/2

Clean the mop basin and floor in the janitorial closet and label all chemical bottles

Court Holding 1: Clean the ceiling and light fixture

Court Holding 2: Clean the walls, vents, toilet and light fixture

HU2 (GP): No recommendations

HU3: Repair the leak in pipe chase 3-kitchen area, also, clean floor in pipe chase remove all dead roaches

Unclog the dayroom shower drain which is slow to drain

Clean all walls and ceiling

HU4: Observed high humidity in this unit. Ensure ventilation is in good repair

Clean the wall above the shower

Repair the leak in pipe chase 4/5

Clean the mop basin and floor in the janitorial closet, routinely charge mop basin with water

Court Holding 3: Clean the ceiling and light fixture

Court Holding 4: Clean the ceiling, wall vent and light fixture

HU13: Clean the vent above the shower and wall above the hand sink

HU14: Repair the leak at the hand sink and the leaks in pipe chase 14

Clean the vents, wall above the shower and above the sink, paint as necessary

HU15: Repair the push button on the dayroom hand sink

Clean the wall above the shower and all vents

HU16: Clean all ceiling vents

HU17.1: Adjust water volume in toilet

HU17.2: Clean ceiling vent

HU17.3: Adjust water volume in toilet

HU17.4: Clean the ceiling vent

HU17.5: Unplug hand sink

HU17 Group Shower: Clean floors

HU18 (Ad Seg): Repair the leaks in pipe chases, A/B, D/E, E/F

Visiting (W): Observed sewer gas in pipe chase. Keep floor drain regularly charged with water

Intake: Clean the restroom toilet

Cell 1: Clean walls and toilet

Cell 2: Clean floor and walls

Cell 6: Repair leak at pipe chase

Cell 8: Repair leak at cold water pipe

Cell 12 Repair multiple leaks

Upstairs, Recreation Area: Clean the restroom area floor and fixtures and flush all floor drains

Dock: Properly label the Biohazard Container

Store the emergency water off the ground on an item such as a pallet

Laundry: Treat area for roaches, observed a live roach by dryer

Properly seal the faucet

Discontinue storing clean laundry directly on the floor

Clean the pipes above the clothes machines

Observed evidence of a sleeping quarter on the clean laundry. Ensure this does not occur

Observations

- Hair Clippers / Kits: Store all hair kits and components in a clean condition and ensure Barbicide is use before and after each use. Store the kits in a clean condition and on a shelf, not on the floor
- 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

- Have hood interior and flue thoroughly cleaned.
- 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.
- Repair cove at area between 3 compartment sink and hood area. Eliminate gap at ceiling over pre-rinse at dishwashing area.
- Repair lighting over dishwasher area
- Ensure only clean trays are stored on the table by steam table. Observed trays with buildup stored with clean trays.
- Clean shelving at far end of dry storage room
- 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

Deficiencies:

No deficiencies

Observations:

1241 Minimum Diet: Per recommendation, there was a revision of menu templates to reflect Cal-15 brand rather than Nutri-Cal so that correct nutrition facts were used in calculating menu contents.

1243 Food Service Plan: At inspection, the FSM pointed out to the inspector that in the Indio Jail Corrections Policy Manual, section 509.04 Inmate Meals, 5.0 "Meal Service for Intake, Release, & Court Holding" (updated 2012) states that "Inmates already in custody, who are detained in court holding facilities during the lunch and/or dinner meal serving, may be provided a bag meal." This addresses the recommendation from previous years that Indio Jail expand their "Procedure for Transporting Meals" to describe meal service to the Court Holding facility and is sufficient.

Recommendations:

1248 Medical Diets: Recommend the deputy actually sign the "Special Meal Form" when prepared meals arrive or have been assembled. Additionally, as meals are put into the insulated carts for each unit for each of 3 meals/d, it is recommended that the deputy initial his Summary Sheet to show that the correct medical diet left the kitchen in the correct cart.

Medical / Mental Health

Deficiencies:

No deficiencies

Recommendations:

1216 Pharmaceutical Management:

Recommendation: Medical should work with detention staff to ensure that a stronger Wi-Fi signal is present in all areas of the jail to ensure that all the correct medication lists are present on the lap-top used for medication administration.

Thank you to the health care staff for their assistance in this audit.

1220 First Aid Kits

Staff should ensure that first aid kits are inspected on a regular basis and expired items are replaced.

11. Indio Larsen Justice Center

Environmental

Deficiencies:

2nd Floor: 2K – Repair the leak at the toilet and in the pipe chase

3rd Floor: 3R – Repair the leak in the pipe chase

Nutrition**Deficiencies:**

No deficiencies

Observations:

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:

1241 Minimum Diet: Recommend making a Table of Contents for Tab 7 to be placed in the "Sheriff's Court Service Operations Manual".

Medical / Mental Health

No deficiencies

12. Larry D. Smith Correctional Facility**Environmental****Deficiencies:****SITE B****Bldg. A (Classrooms):**

Men's restroom- repair the hand sink handle. Janitorial- clean the mop basin and repair the wall around the mop basin, recommend installing FRP (Fiberglass, Reinforced Plastic) wallboard extending 4' above the basin.

Bldg. B (Administrative)

No observations

Bldg. C (Occupational Technologies – Construction, Janitorial & Landscaping)

Janitorial – clean the mop basin. The Igloos and Ice Scoop shall be sent to the kitchen daily to be cleaned and sanitized. Store the ice scoop in a clean container. The ice machine shall be cleaned and sanitized on a monthly basis.

Bldg. E (Chaplin & Education)

No observations

Bldg. F (Print Shop)

Janitorial – label all chemical spray bottles and remount the screens on the outer windows to exclude vermin.

HU 1 & HU 2 (PC)

Provide a blood spill kit and N95 respirators. Repair the leaks at 2 toilets in HU 1. Clean the ceiling vent above the showers. Label all chemical spray bottles. Use a leak proof container below the chemical dispenser and discharge all effluent into a toilet. Discharge all dirty mop water into a toilet.

HU 3 & HU 4 (GP)

Provide a blood spill kit and N95 respirators. Clean the ceiling vent above the showers and the shower walls. In HU 4, replace the broken or missing tiles above the hand sink, toilet and shower wall. Label all chemical spray bottles. Use a leak proof container below the chemical dispenser and discharge all effluent into a toilet. Discharge all dirty mop water into a toilet.

HU 5 (GP)

Clean the ceiling vent above the showers and the shower walls. Repair or replace the broken, sharp tiles in the shower area. Label all chemical spray bottles. Use a leak proof container below the chemical dispenser and discharge all effluent into a toilet. Discharge all dirty mop water into a toilet. Provide a 2" air gap to all discharge lines above the floor sink in the water heater closet. Repair the slow leaks in Pipe Chase 5/6/7.

HU 6 (Trustees)

Replace the broken or missing tile in the shower of HU 6. Replace the missing handles on the hand sink. Clean the shower ceiling using a bleach solution and paint. Check the ceiling fan and ventilation to ensure proper function.

HU 7 (Trustees)

No observations

HU 8 (PC) Building 8/9 does not have a mop basin, therefore, discontinue discharging waste water to the ground. Discharge all waste water to a toilet. Clean the floor around the staff toilet.

- A Cell 3, unclog sink
- B No observations
- C Repair bent metal bed frame, label the emergency water with an expiration date
- D No observations

HU 9

- A Label the emergency water with an expiration date
- B Evaluate and repair the HVAC unit as necessary. This unit was observed to be very warm
- C No observations
- D Repair the sink handle

HU 10 Building 10/11 does not have a mop basin. Repair the leak over the mop water faucet. Clean the staff restroom ceiling vent.

- A No observations
- B Clean the shower ceiling vent
- C Clean the shower ceiling vent
- D No observations

HU 11

- A Repair the shower leak
- B Replace non-functioning light
- C No observations
- D Repair the shower leak

HU 12 A general complaint of roaches in the facility and odor from the floor drains was documented.

- A Repair leak at common area sink
- B Repair leak at waste water drain lines at pipe chase

- C Repair leak at sink
- D No observations
- E No observations
- F Repair leak at sink

HU 14

- A No observations
- B No observations
- C Repair leak at check valve
- D Repair leak at control meter unit at pipe chase
- E Repair chipped paint and leak at control meter unit

HU 15

- A 11A and 15A, inmates complain that the toilet will not completely flush
- B No observations
- C No observations
- D No observations
- E 66E – inmate complained that the toilet will not flush completely and that the drinking faucet at his sink overshoots the sink (too much water pressure) / 67E – inmate complained that the toilet will not flush completely.
- F Repair the first floor dayroom shower that has no hot water.

HU 16

Leak in chase (plumbing fixture identified as "16-46")

- A No observations
- B No observations
- C No observations
- D No observations
- E No observations
- F No observations

HU17

- A 12A – inmate complains that the toilet will not flush / several complaints that the upstairs shower will not drain (however, seemed to be adequately draining at time of inspection).
- B No observations
- C No observations
- D No observations
- E Repair the first floor shower that has no hot water / 28E – inmate complains that the toilet will not flush.
- F No observations

HU 18

Tighten the water fountain to the wall. Replace the broken tiles on the shower bench

HU19

Replace the broken tiles on the shower wall and bench. Provide an escutcheon plate over the pipe penetration, under the hand sink. Repair the ventilation to decrease humidity

INTAKE & RELEASE

Locate keys to water heater room and chase and inspect condition of area
Clean toilet in sobering cell
The soap dispenser was empty at the time of inspection: refill.

LAUNDRY

Properly label all spray bottles, ensure bins used for both to transport clean and soiled garments are properly cleaned and sanitized between used.

WAREHOUSE 2 (Next to Laundry)

No observations

FOOD WAREHOUSE

No observations

LARGE SUPPLY WAREHOUSE

Paper product Storage

Properly repair door to eliminate gap

Medical Waste Storage

No observations

GENERAL NOTES:

1. 55 gallon drums of emergency water will be emptied, rinsed and sanitized prior to refilling and date labeling. Per facility this will be conducted on an annual basis.
2. Housing units 1 -11 & 18 – 19, lack a janitorial mop basin. All dirty mop water shall be discharged into a toilet. Discontinue discharging water to the ground, or in the gutter at the front of each unit or onto the shower floor. Use a leak proof container below the chemical dispenser and discharge all effluent into a toilet.
3. Ensure all used mattresses are properly sanitized after an inmate is discharged and prior to reuse or storage.
4. Properly clean all clippers, attachments and storage cases. All items shall be properly cleaned and sanitized after each use and stored in a clean condition. Ensure each kit is equipped with Barbicide.
5. Discontinue storing recyclables in the "Water Storage House" maintain water storage in a clean condition.

KITCHEN:

- Properly cool all potentially hazardous foods within 6 hours of preparation to 41 degrees Fahrenheit, by using proper methods. Observed large amount of pasta salad at 55-56 degrees Fahrenheit in large containers approximately 10 inches deep closed and double stacked use containers that are shallow. Approved cooling procedures were reviewed.
- Replace cracked light cover at walk in freezer observed cracked.
- Repair gasket at walk in cooler
- Replace cracked light cover at walk in freezer observed cracked.
- Repair gasket at walk in cooler
- Reseal walls floors and ceilings at restroom.
- Reseal ceiling at dishwashing area
- Repair ceiling at dairy walk in cooler
- Repair flooring at walk in coolers

Nutrition**Deficiencies:**

No Deficiencies

Observations:

As a note of interest, we observed that for custodies in the mental health pod, meals are provided in Styrofoam clamshell containers instead of standard trays for safety.

The FSM and foodservice team members seemed to work well together in a cohesive manner.

Medical / Mental Health

No deficiencies

13. Palm Springs City Jail**Environmental****Deficiencies:**

- Repair plumbing leak in pipe chase servicing Cell "A".

Nutrition**Deficiencies:**

No deficiencies

Recommendation:

1240 Frequency of Serving – Continue recommendation that 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:**

No deficiencies

14. Riverside Superior Courts Family Law Court Holdings Facility**Environmental****Deficiencies:**

Repair the water faucet in cell 1.

Nutrition**Deficiencies:**

No Deficiencies

Medical / Mental Health**Deficiencies:**

No deficiencies

15. Riverside Hall of Justice**Environmental****Deficiencies:**

- Properly clean sinks and toilets in all cells
 - Basement: Clean the floor, blood stain in the Attorney's booth and check all pipe chases for leaks.
 - 2nd Floor: #217 – Remove toilet paper wads from ventilation
 - 3rd Floor: #332 – Decrease the water pressure at the sink so that it dispenses within the basin
 - 4th Floor: Repair the leak in Pipe Chase 41/42 Repaired Ticket 76153
 - 5th Floor: Repair the lock on Pipe Chase 51/52, unable to open
 - 6th Floor: No observations
-
- Clean the floor and walls around each toilet in all cells.

Nutrition**Deficiencies:**

No Deficiencies

Medical / Mental Health**Deficiencies:**

No deficiencies

16. Robert Presley Detention Center

Environmental

Deficiencies:

[REDACTED] - Indicates Facility work order

Basement

Intake Pipe Chase 6/7 & 11 – repair the leak #1497716
 HOJ court holding: Provide a thermometer to the inside of the reach-in cooler
 Clean the interior of the reach-in cooler & store personal food separate

Male Area: Janitor's closet – clean the mop basin and repair the vent #1497721 - vent
 Sobering cells – clean the vents
 Release cells – clean the floor along the walls
 R1 Pipe Chase – repair the leak and treat for roaches #1497713

Female Area: Janitor's closet – clean the closet, mop basin and repair the vent #1497723 - vent

1st Floor

Main Kitchen See separate food facility report
 Warehouse No recommendations
 Laundry No recommendations
 Dock Thoroughly clean trash compactor area, remove all debris and grease
 Unclog the floor sink in the janitorial area #1497728
 Properly vent the clothes dryer to the exterior of the building and discontinue venting to a bucket near the floor sink #1497758
 Identify, label and properly dispose of blue 55 gallon drum

2nd Floor (AD SEG)

Staff Dining See separate food facility report
 A Unit:
 Dayroom 2A1 Pipe Chase: 4/6 – repair leaks #1497727
 Clean tables in the dayroom
 Dayroom 2A2 Pipe Chases: 16/18, 28/30 – repair leaks #1497727
 Dayroom 2A3 Pipe Chase: 36/38 – repair leaks #1497727

3rd Floor (Trustees)

A Unit:
 Dayroom 3A1 No recommendations
 Dayroom 3A2 No recommendations
 Dayroom 3A3 No recommendations
 Rec. Area Clean the restroom floor and toilet

B Unit:
 Dayroom 3B1 No recommendations
 Dayroom 3B2 No recommendations
 Dayroom 3B3 No recommendations
 Janitorial: Clean the sink and dump the mop water after each use

4th Floor (GP and PC)A Unit:

Dayroom 4A1 Repair the drinking fountain in cell 7 #1497729
Pipe Chases: 5/3, 7/9, 8/10, 12/14, 20/24, 23/25, 27/29 – repair leaks #1497730

Dayroom 4A2 Pipe Chases: 16/18, 40/42 – repair leaks #1497730

Dayroom 4A3 Pipe Chases: 35/37, 39/41 – repair leaks #1497730
Repair the damaged, flexible, air conditioning duct that is leaking air

B Unit:

Dayroom 4B1 Pipe Chases: 57/59, 58/60, 62/64 – repair leaks #1497734
Repair the water fountain in cell 58 that is reported to not shut off #1497735

Dayroom 4B2 No recommendations

Dayroom 4B3 No recommendations

5th Floor (Mental Health)A Unit:

Dayroom 5A1 Pipe Chases: 4/6, 12/14 – repair leaks #1497731
Repair the faucet in dayroom sink

Dayroom 5A2 Pipe Chases: 16/18, 20/22 – repair leaks

Dayroom 5A3 Pipe Chases: 39/41, 40/42 – repair leaks #1497731

B Unit:

Dayroom 5B1 Pipe Chase: 58/60 – repair leaks #1497733

Dayroom 5B2 Pipe Chase: 73/75 – repair leaks #1497733

Dayroom 5B3 No recommendations

6th Floor (Female)A Unit:

Dayroom 6A1 No recommendations

Dayroom 6A2 No recommendations

Dayroom 6A3 Repair the faucet at the dayroom sink

B Unit:

Dayroom 6B1 Pipe Chases: 50/52, 54/56, 60/68, 62/64 – repair leaks #1497732

Dayroom 6B2 Pipe Chases: 70/72, 74/76 – repair leaks #1497732

Dayroom 6B3 No recommendations

7th Floor (Medical)

Isolation Rooms Ceiling vents shall be maintained free of debris
Pipe Chase: 728/729 – repair leaks #1497725

Male cells No recommendations

Female cells No recommendations

Medical rooms No recommendations

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 are observed to be peeling and pitted. This may cause a tripping hazard and makes them difficult to clean. (Repairs are recommended).
- All Pipe Chases should be on a routine, preventative maintenance schedule to ensure all repairs are timely.

Main Kitchen area:

- Detail clean the slicer removing all food debris
- Repair the leak on the dish washer. Work order had been placed with Hobart
- Remount the electrical outlet cover on the deli table to eliminate gaps.
- Restore function to the hand sink near the cook line.
- Properly reconfigure all fryers and ovens. All cooking equipment shall be at least 6" within the ventilation hood. Observed grease deposition and scorching on the ceiling tiles.
- Seal the hole in the ventilation above the dish washer

Staff Cafeteria:

- Clean the floors under the vending machines and under all food service counters and equipment.
- Replace the deteriorate sheet vinyl floor in the service area. Use approved materials

Nutrition

Deficiencies:

No Deficiencies

Observations:

1248 Medical Diets - Improved Medical Diet management with implementation of online TechCare system.

Medical / Mental Health

Deficiencies:

No deficiencies

17. Southwest County Detention Center

Environmental

Deficiencies:

Warehouse at loading dock:

Clean the Emergency Water Barrel lids. Discontinue allowing employees to place debris and cigarettes on them. Label the barrels with an expiration date

Housing Area A:**Intake:**

H2 & H5: Clean vents
 H6: Decrease water pressure at sink
 H11, H12, R2, & R3: Clean floors around toilets
 Safety 3 & 4: Clean floors in cells
 Janitorial Closet: Clean the mop basin
 Sobering Cell 2: Clean floor and toilet

Transport area:

Clean floors under benches, along the walls and around toilets

Court Holding

Clean floor along walls

Housing Area B:

Dayroom 1: No recommendations
Dayroom 2: Clean and repair the wall at the shower
 Repair the leak in pipe chase 44/46
Dayroom 3: Clean the wall at the shower
 Repair the leak in pipe chase 56/88
Dayroom 4: No recommendations

Housing Area C:

Dayroom 1: Second floor shower actuator valve button does not work
 C1-11: Inmate complains the sink will not drain
 Repair leak in pipe chase between cells 27/29
Dayroom 2: No recommendations
Dayroom 3: C3-58: Inmate complains of no hot water at sink
 C3-60: The inmate complained that the sink faucet will not shut off
 Repair leak in pipe chase servicing cell C3-59
Dayroom 4: No recommendations

Housing Area D:

Dayroom 1: No recommendations
Dayroom 2: First floor dayroom shower has leak at the base of the stall causing water to seep under the doors of adjacent cell
 D2-41: Inmate complains of a lack of hot water at the sink
 Repair leak in the pipe chase between cells 44/46
Dayroom 3: No recommendations
Dayroom 4: D4-94: Inmate complains that the sink does not drain
 D4-89: Adjust pressure at the sink (water over shoots the sink basin)

Inmates state that the first floor shower will not drain

Housing Area E:

- Dayroom 1:** No recommendations
- Dayroom 2:** No recommendations
- Dayroom 3:** Repair leak in pipe chase between disciplinary isolation cell A and B Dayroom, first floor shower needs repainting
- Dayroom 4:** E4-67: Inmate complains that the water is overshooting the sink basin
Repair leak in the plumbing chase between cells 72/70

Housing Area F:

- Dayroom 1:** No recommendations
- Dayroom 2:** F2-38: Inmate complains of inadequate water pressure at the sink
- Dayroom 3:** The iron foundation of the upstairs', day room shower is badly rusted and recommend repainted
Repair leak in pipe chase between cells 53/54
- Dayroom 4:** No recommendations

Housing Area G:

- Dayroom 1:** Repair leaks in pipe chases: between cells 24/25 and 12/14
G1-25: inmate states that toilet flush button does not work
G1-5: toilet flush button leaks water when flushed
G1-23: sink is very slow to drain
- Dayroom 2:** Day room shower needs cleaning
G2-37: inmate complains that the toilet does not flush and the water flow at the sink is erratic / unreliable
G2-39: inmate complains that the water flow at the sink is unreliable
- Dayroom 3:** Repair leak in pipe chase between cells 56/60
- Dayroom 4:** G4-87: sewage on the cell floor due to a toilet overflow from the night before.
Sanitize floor.
G4-77: inmate complains of a clogged toilet.
Repair leaks in pipe chases between cells 70/72 and d 67/68.

General Observations

- Some of the floors at the Dayrooms need a deeper cleaning. Several of the exterior of the shower stalls in the dayrooms, need repainting.
- Ensure hair clippers are routinely cleaned before and after each use, removing hair and disinfecting with Barbicide. Always store them in a clean condition.
- Ensure all containers / spray bottles containing janitorial products (chemicals) are labeled appropriately throughout facility.

Main Kitchen:

- Repair the leak under the dish machine.
- Reseal the dry storage floor using approved materials.

Employee Cafeteria:

- Clean the floors under service area cabinets, equipment and self-serve beverage counter.
- Remove textured ceiling tiles above self-serve beverage and cereal dispenser. Replace with smooth and easily cleanable tiles.

Nutrition**Deficiencies:**

No deficiencies

Observations:

1243 Food Service Plan - The Food Service Supervisor, Ms. Nash, was well-prepared and accommodating.

Medical / Mental Health**Deficiencies:**

No deficiencies

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

1st Floor: 1A – clean toilets
 1B, C & D – repair leaks pipe chases
 2nd Floor: 2A, B & D – clean toilets and repair leaks in pipe chases
 2C, E & F – Clean toilets
 Repair or replace locks on all pipe chase doors

Nutrition**Deficiencies:**

No deficiencies

Medical / Mental Health**Deficiencies:**

No deficiencies

Inspection Team Coordinators:

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