

DETENTION FACILITIES INSPECTION REPORTS 2021

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**ADULT TYPE I, II, III and IV FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045**

BSCC #: _____

FACILITY NAME: Todd Road Jail Facility		COUNTY: Ventura		
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 600 South Todd Road Santa Paula, CA 93060 (805) 933-8512				
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	TYPE I:	TYPE II:	TYPE III: X	TYPE IV:
ENVIRONMENTAL HEALTH EVALUATION			DATE INSPECTED: 10-12-2021	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, (805) 654-3525				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Jason Karol, Sergeant, (805) 654-3352 Jorge Ramirez, Senior Food Services Manager, (805) 654-3352				
NUTRITIONAL EVALUATION			DATE INSPECTED:	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): 				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): 				
MEDICAL/MENTAL HEALTH EVALUATION			DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): 				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): 				

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Type I, II, III and IV Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.	X			
1. Food is prepared at another city or county detention facility.		X		
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.		X		
1230 Food Handlers The responsible physician, in cooperation with the food services manager and the facility administrator, shall develop written procedures for medical screening of inmate food service workers prior to working in the facility kitchen.	X			<i>The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1230. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties.</i>
There shall be written procedures for education and ongoing monitoring and cleanliness of these workers in accordance with standards set forth in Health and Safety Code, California Retail Food Code.	X			
1243 Food Service Plan Facilities shall have a written food service plan that shall comply with the applicable California Retail Food Code. In facilities with an average daily population of 100 or more, there shall be employed or available, a trained experienced food services manager to prepare and implement a food service plan. In facilities of less than an average daily population of 100 that do not employ or have a food services manager available, the facility administrator shall prepare a food service plan. The plan shall include, but not limited to, the following policies and procedures: (a) menu planning; (b) purchasing; (c) storage and inventory control; (d) food preparation; (e) food serving; (f) transporting food; (g) orientation and ongoing training; (h) personnel supervision; (i) budgets and food cost accounting; (j) documentation and record keeping; (k) emergency feeding plan; (l) waste management; (m) maintenance and repair; and (n) three-day mainline sample tray.	<i>Do not identify compliance with this section here. See comments.</i>			<i>The Nutrition Inspector retains primary responsibility to determine compliance with Section 1243. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.</i>

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1245 Kitchen Facilities, Sanitation and Food Service (a) Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code.		X		<i>See violations identified on the supplemental routine inspection food inspection report dated 10/12/2021</i>
(b) In facilities where inmates prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable California Retail Food Code standards may be waived by the local health officer:			X	
1) HSC §114130-114141.	X			
2) H & S Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125, if a domestic or commercial dishwasher capable of providing heat to the surface of the utensils of a temperature of at least 165 degrees Fahrenheit, is used for the purpose of cleaning and sanitizing multi-service utensils and multi-service consumer utensils;	X			
3) H & S Sections 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;	X			
4) HSC § 114268-114269; and,	X			
5) HSC § 114279-114282	X			
1246 Food Serving and Supervision Policies and procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and served only under the immediate supervision of a staff member.	X			<i>The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1246. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties.</i>
Article 13. Inmate Clothing and Personal Hygiene				
1260 Standard Institutional Clothing Issue The standard issue of climatically suitable clothing to inmates held after arraignment in all but Court Holding, Temporary Holding and Type IV facilities shall include, but not be limited to:	X			
(a) Clean socks and footwear;	X			Exchange at least twice a week.
(b) Clean outer garments; and,	X			Exchange at least once a week.
(c) Clean undergarments, including:				Exchange at least twice a week.
1) shorts and undershirt for males;	X			
2) bra and two pairs of panties for females.				
The inmates' personal undergarments and footwear may be substituted for the institutional undergarments and footwear specified in this regulation. This option notwithstanding, the facility has the primary responsibility to provide the personal undergarments and footwear.	X			
Clothing is reasonably fitted, durable, easily laundered and repaired.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1261 Special Clothing Provision shall be made to issue suitable additional clothing, essential for inmates to perform such special work assignments as food service, medical, farm, sanitation, mechanical, and other specified work.	X			Inmate workers are provided with clean clothing at the end of work assignment day.
1262 Clothing Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of clothing.	X			
Unless work, climatic conditions, illness, or California Retail Food Code necessitates more frequent exchange, outer garments, except footwear, shall be exchanged at least once each week.	X			Clean outer garments are provided usually once a week or more frequently as needed.
Undergarments and socks shall be exchanged twice each week.	X			
1263 Clothing Supply There shall be a quantity of clothing, bedding, and linen available for actual and replacement needs of the inmate population.	X			
Written policy and procedures shall specify handling of laundry that is known or suspected to be contaminated with infectious material.	X			Urine contaminated clothing is placed in yellow bags for special laundering (disintegrating bag is unopened and is double laundered). Feces, vomitus, or blood contaminated clothing is placed in red bags for disposal.
1264 Control of Vermin in Inmates Personal Clothing There shall be written policies and procedures developed by the facility administrator to control the contamination and/or spread of vermin in all inmates' personal clothing.	X			Presence of vermin (e.g., lice) is identified by medical unit.
Infested clothing shall be cleaned, disinfected, or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			Vermin (e.g., lice) contaminated clothing is placed in red bags for disposal.
1265 Issue of Personal Care Items There shall be written policies and procedures developed by the facility administrator for the issue of personal hygiene items.	X			
Each female inmate shall be issued sanitary napkins and/or tampons as needed.	X			
Each inmate to be held over 24 hours who is unable to supply himself/herself with the following personal care items, because of either indigency or the absence of an inmate canteen, shall be issued:	X			
(a) Toothbrush,	X			
(b) Dentifrice;	X			
(c) Soap;	X			
(d) Comb; and,	X			
(e) Shaving implements.	X			
Inmates shall not be required to share any personal care items listed in items "a" through "d."	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Inmates will not share disposable razors. Double edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among inmates, must be disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in Sections 979 and 980, Division 9, Title 16, California Code of Regulations.	X			
1266 Showering There shall be written policies and procedures developed by the facility administrator for inmate showering/bathing.	X			
Inmates shall be permitted to shower/bathe upon assignment to a housing unit and at least every other day or more often if possible.	X			
1267 Hair Care Services (a) Hair care services shall be available.	X			Inmates provide hair care services.
(b) Inmates, except those who may not shave for reasons of identification in court, shall be allowed to shave daily and receive hair care services at least once a month. The facility administrator may suspend this requirement in relation to inmates who are considered to be a danger to themselves or others.	X			
(c) Equipment shall be disinfected, after each use, by a method approved by the State Board of Barbering and Cosmetology to meet the requirements of Title 16, Division 9, Sections 979 and 980, California Code of Regulations.	X			
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			
(a) one serviceable mattress which meets the requirements of Section 1272 of these regulations;	X			
(b) one mattress cover or one sheet;	X			
(c) one towel; and,	X			
(d) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet.	X			More than two blankets require approval by medical unit.
1271 Bedding and Linen Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of laundered and/or sanitized bedding and linen issued to each inmate housed.	X			
Washable items such as sheets, mattress covers, and towels shall be exchanged for clean replacement at least once each week.	X			
If a top sheet is not issued, blankets or sleep bags shall be laundered or dry cleaned at least once a month or more often if necessary. If a top sheet is issued, blankets shall be laundered or dry cleaned at least every three months.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1272 Mattresses Any mattress issued to an inmate in any facility shall be enclosed in an easily cleaned, non-absorbent ticking, and conform to the size of the bunk as referenced in Title 24, Part 2, Section 1231.3.5, Beds.	X			Mattresses are covered with plastic covers and are cleaned and sanitized according to the policies and procedures. Once mattresses and mattress covers are in disrepair, they may be repaired or replaced.
Any mattress purchased for issue to an inmate in a facility which is locked to prevent unimpeded access to the outdoors shall be certified by the manufacturer as meeting all requirements of the State Fire Marshal and the Bureau of Home Furnishings' test standard for penal mattresses at the time of purchase.	X			
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance The facility administrator shall develop written policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
Such a plan shall provide for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices which may be found.	X			
Medical care housing as described in Title 24, Part 2, Section 1231.2.14, shall be cleaned and sanitized according to policies and procedures established by the health authority.	X			

Summary of environmental health evaluation:

Correct all violations noted on the supplemental routine inspection food inspection report dated 10/12/2021.

No violations observed in the living quarters and other areas of the jail facility.

Note: Main kitchen facility currently not in use and floor is being replaced. Temporary Mobile Food Operation in place and operating. See attached Food Inspection report.



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.vcrma.org/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 1 of 1

Estab. Name: TODD ROAD JAIL FACILITY
Site Address: 600 S TODD RD
SANTA PAULA

Owner:

Facility ID: FA0002811
Inspection Date: 10/12/2021
Service: 009 - INSPECTION, ROUTINE
Authorized By: JORGE RAMIREZ

Inspector: GUSTAVO GUERRERO
Phone: 805-654-3525
Email: gustavo.guerrero@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

DETENTION FACILITY - JAIL

NO VIOLATIONS OBSERVED - 16 99951600

NO VIOLATIONS WERE OBSERVED AT THE TIME OF INSPECTION.

Inspector Comments KITCHEN FACILITY CURRENTLY CLOSED DUE TO FLOORING PROJECT. SEE ROUTINE INSPECTION CONDUCTED ON TEMPORARY MOBILE FOOD FACILITY OPERATION AT THIS LOCATION ON THIS DATE.

General Comments: NOTE: MAIN KITCHEN FACILITY AT THIS LOCATION CURRENTLY CLOSED DUE TO FLOORING PROJECT. SEE ROUTINE INSPECTION CONDUCTED ON TEMPORARY MOBILE FOOD FACILITY OPERATION AT THIS LOCATION ON THIS DATE.

This report was sent via EMail

GUSTAVO GUERRERO
Environmental Health Specialist
Phone: 805-654-3525

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

Please take a moment to provide feedback from today's inspection. An opinion form can be completed at , <https://vcrma.org/customer-service-evaluation-form-field-inspection>. You may also scan this code with your mobile device.





COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.vcrma.org/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 1 of 2

Estab. Name: VENTURA COUNTY TODD ROAD JAIL
Site Address: 600 S TODD RD
SANTA PAULA

Owner: COUNTY OF VENTURA, SHERIFF
600 S TODD RD
SANTA PAULA, CA 93060

Facility ID: FA0039491
Inspection Date: 10/12/2021
Service: 009 - INSPECTION, ROUTINE
Authorized By: JORGE RAMIREZ

Inspector: GUSTAVO GUERRERO
Phone: 805-654-3525
Email: gustavo.guerrero@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

RESTAURANT 1-49 SEATS

STORAGE- EQUIPMENT, UTENSILS, LINENS - 16 22581600

HSC 114178

CLEAN EQUIPMENT, UTENSILS, LAUNDERED LINENS, AND SINGLE-USE ARTICLES ARE SUBJECT TO CONTAMINATION OR ARE STORED DIRECTLY ON THE FLOOR.
STORE ALL EQUIPMENT, UTENSILS, LAUNDERED LINENS AND SINGLE-USE ARTICLES AT LEAST SIX INCHES OFF THE FLOOR AND IN A CLEAN, DRY LOCATION TO PREVENT EXPOSURE FROM SPLASH, DUST OR OTHER SOURCES OF CONTAMINATION.

Inspector Comments PROTECT ALL UNUSED EQUIPMENT THAT IS CURRENTLY NOT IN USE AND IS STORED ON EXTERIOR OF THE FACILITY NEAR MOBILE FREEZER UNITS.

RESTROOMS- UNCLEAN/DISREPAIR - 16 23051600

HSC 114250, 114276

THE RESTROOM IS UNCLEAN OR IN DISREPAIR.
MAINTAIN ALL PLUMBING AND PLUMBING FIXTURES TO BE CLEAN, FULLY OPERATIVE, AND IN GOOD REPAIR. ALL FOOD FACILITIES SHALL PROVIDE CLEAN TOILET FACILITIES IN GOOD REPAIR FOR USE BY EMPLOYEES.
Inspector Comments REPAIR HAND WASH SINK FAUCET IN EMPLOYEE RESTROOM IN THE 3 COMPARTMENT SINK AREA. THE FAUCET MUST PROVIDE HANDS FREE, FREE FLOWING WATER FOR A MINIMUM OF 30 SECONDS OR MORE.

FOOD STORAGE- FOOD PROTECTION - 16 21231600

HSC 113980

FOOD AND/OR FOOD RELATED ITEMS ARE NOT STORED SO AS TO BE PROTECTED FROM CONTAMINATION.
STORE FOOD PROTECTED FROM DIRT, VERMIN, UNNECESSARY HANDLING, DROPLET CONTAMINATION, OVERHEAD LEAKAGE OR OTHER ENVIRONMENTAL SOURCES OF CONTAMINATION.
Inspector Comments STORE ALL CLEAN MULTI USE UTENSILS AWAY AND IN A SEPARATE AREA FROM BOXED FOODS AND BOXED, PREPACKAGED SINGLE USE UTENSILS IN THE 3 COMPARTMENT SINK ROOM.

General Comments: CORRECT ALL VIOLATIONS IMMEDIATELY.
INSPECTION SEAL PROVIDED. POST IT IN PUBLIC VIEW.
MAINTAIN A COPY OF THIS REPORT AT THE FACILITY FOR REVIEW.
CERTIFIED FOOD SAFETY MANAGER: JORGE RAMIREZ NRFSP 2/25

NOTE: ROUTINE INSPECTION CONDUCTED THIS DATE IS FOR THE TEMPORARY MOBILE FOOD FACILITY OPERATION AND 3 COMPARTMENT SINK ROOM OPERATING IN CONJUNCTION WITH THE MOBILE FOOD FACILITY.

This report was sent via Email

GUSTAVO GUERRERO



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

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FOOD PROGRAM INSPECTION REPORT

Page 2 of 2

Estab. Name: VENTURA COUNTY TODD ROAD JAIL
Site Address: 600 S TODD RD
SANTA PAULA

Owner: COUNTY OF VENTURA, SHERIFF
600 S TODD RD
SANTA PAULA, CA 93060

Environmental Health Specialist
Phone: 805-654-3525

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

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DBA/NAME Ventura County Todd Road Jail		DATE 12/22/21	
ADDRESS 600 S. Todd Rd		CITY Santa Paula	RECHECK DATE —
OWNER/OPERATOR Jorge Ramirez	SERVICE Follow-up Inspection	FA NUMBER 0039491	
APPLICABLE LAWS: CALIFORNIA RETAIL FOOD CODE AND SHERMAN FOOD AND DRUG LAW			
The following items represent violations and must be corrected as follows:			
<p>All violations observed on Food inspection report dated 10/12/21 have been corrected.</p>			
<p><u>Areas of concern:</u></p>			
Environmental Health Specialist Gregory Green	Phone 805 1054.3525	Page of 1 / 1	Received by By Email

Please take a moment to provide feedback. An opinion form can be completed at <http://www.vcrma.org/divisions/environmental-health/hawd.html>. You may also scan this code with your mobile device.



ADULT TYPE I, II, III and IV FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: Ventura County Main Jail		COUNTY: Ventura		
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 800 S. Victoria Avenue Ventura, CA. 93009, 805 654-2813				
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	TYPE I:	TYPE II:	TYPE III: X	TYPE IV:
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: 10/13/2021		
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, 805-654-3525				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): John Ennis, Deputy Sheriff, 805-654-3352 Jorge Ramirez, Senior Food Service Manager, 805-654-3352				
NUTRITIONAL EVALUATION		DATE INSPECTED:		
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):				
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:		
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):				

This checklist is to be completed pursuant to the attached instructions.

4754I. ENVIRONMENTAL HEALTH EVALUATION
Adult Type I, II, III and IV Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.	X			
1. Food is prepared at another city or county detention facility.		X		
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.		X		
1230 Food Handlers The responsible physician, in cooperation with the food services manager and the facility administrator, shall develop written procedures for medical screening of inmate food service workers prior to working in the facility kitchen.	X			<i>The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1230. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties.</i>
There shall be written procedures for education and ongoing monitoring and cleanliness of these workers in accordance with standards set forth in Health and Safety Code, California Retail Food Code.	X			
1243 Food Service Plan Facilities shall have a written food service plan that shall comply with the applicable California Retail Food Code. In facilities with an average daily population of 100 or more, there shall be employed or available, a trained experienced food services manager to prepare and implement a food service plan. In facilities of less than an average daily population of 100 that do not employ or have a food services manager available, the facility administrator shall prepare a food service plan. The plan shall include, but not limited to, the following policies and procedures: (a) menu planning; (b) purchasing; (c) storage and inventory control; (d) food preparation; (e) food serving; (f) transporting food; (g) orientation and ongoing training; (h) personnel supervision; (i) budgets and food cost accounting; (j) documentation and record keeping; (k) emergency feeding plan; (l) waste management; (m) maintenance and repair; and (n) three-day mainline sample tray.	Do not identify compliance with this section here. See comments.			<i>The Nutrition Inspector retains primary responsibility to determine compliance with Section 1243. Compliance should be assessed in consultation with the Environmental Health Inspector so that the findings on the Nutritional Health Evaluation reflect the observations, expertise and consensus of both parties. The text of the regulation is provided here for reference only.</i>

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1245 Kitchen Facilities, Sanitation and Food Service				
(a) Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code.	X			
(b) In facilities where inmates prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable California Retail Food Code standards may be waived by the local health officer:			X	
1) HSC §114130-114141.	X			
2) H & S Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125, if a domestic or commercial dishwasher capable of providing heat to the surface of the utensils of a temperature of at least 165 degrees Fahrenheit, is used for the purpose of cleaning and sanitizing multi-service utensils and multi-service consumer utensils;	X			
3) H & S Sections 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;	X			
4) HSC § 114268-114269; and,	X			
5) HSC § 114279-114282	X			
1246 Food Serving and Supervision Policies and procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and served only under the immediate supervision of a staff member.	X			<i>The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1246. Compliance should be assessed in consultation with the Nutrition Inspector so that the findings on the Environmental Health Evaluation reflect the observations, expertise and consensus of both parties.</i>
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(a) Clean socks and footwear;	X			
(b) Clean outer garments; and,	X			
(c) Clean undergarments, including:				
1) shorts and undershirt for males;	X			
2) bra and two pairs of panties for females.				
The inmates' personal undergarments and footwear may be substituted for the institutional undergarments and footwear specified in this regulation. This option notwithstanding, the facility has the primary responsibility to provide the personal undergarments and footwear.	X			
Clothing is reasonably fitted, durable, easily laundered and repaired.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1261 Special Clothing Provision shall be made to issue suitable additional clothing, essential for inmates to perform such special work assignments as food service, medical, farm, sanitation, mechanical, and other specified work.	X			
1262 Clothing Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of clothing.	X			
Unless work, climatic conditions, illness, or California Retail Food Code necessitates more frequent exchange, outer garments, except footwear, shall be exchanged at least once each week.	X			
Undergarments and socks shall be exchanged twice each week.	X			
1263 Clothing Supply There shall be a quantity of clothing, bedding, and linen available for actual and replacement needs of the inmate population.	X			
Written policy and procedures shall specify handling of laundry that is known or suspected to be contaminated with infectious material.	X			
1264 Control of Vermin in Inmates Personal Clothing There shall be written policies and procedures developed by the facility administrator to control the contamination and/or spread of vermin in all inmates' personal clothing.	X			
Infested clothing shall be cleaned, disinfected, or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			
1265 Issue of Personal Care Items There shall be written policies and procedures developed by the facility administrator for the issue of personal hygiene items.	X			
Each female inmate shall be issued sanitary napkins and/or tampons as needed.	X			
Each inmate to be held over 24 hours who is unable to supply himself/herself with the following personal care items, because of either indigency or the absence of an inmate canteen, shall be issued:	X			
(a) Toothbrush,				
(b) Dentifrice;				
(c) Soap;				
(d) Comb; and,				
(e) Shaving implements.				
Inmates shall not be required to share any personal care items listed in items "a" through "d."	X			
Inmates will not share disposable razors. Double edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among inmates, must be disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in Sections 979 and 980, Division 9, Title 16, California Code of Regulations.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1266 Showering There shall be written policies and procedures developed by the facility administrator for inmate showering/bathing.	X			
Inmates shall be permitted to shower/bathe upon assignment to a housing unit and at least every other day or more often if possible.	X			
1267 Hair Care Services (a) Hair care services shall be available.	X			
(b) Inmates, except those who may not shave for reasons of identification in court, shall be allowed to shave daily and receive hair care services at least once a month. The facility administrator may suspend this requirement in relation to inmates who are considered to be a danger to themselves or others.	X			
(c) Equipment shall be disinfected, after each use, by a method approved by the State Board of Barbering and Cosmetology to meet the requirements of Title 16, Division 9, Sections 979 and 980, California Code of Regulations.	X			
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			
(a) one serviceable mattress which meets the requirements of Section 1272 of these regulations;	X			
(b) one mattress cover or one sheet;	X			
(c) one towel; and,	X			
(d) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet.	X			
1271 Bedding and Linen Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of laundered and/or sanitized bedding and linen issued to each inmate housed.	X			
Washable items such as sheets, mattress covers, and towels shall be exchanged for clean replacement at least once each week.	X			
If a top sheet is not issued, blankets or sleep bags shall be laundered or dry cleaned at least once a month or more often if necessary. If a top sheet is issued, blankets shall be laundered or dry cleaned at least every three months.	X			
1272 Mattresses Any mattress issued to an inmate in any facility shall be enclosed in an easily cleaned, non-absorbent ticking, and conform to the size of the bunk as referenced in Title 24, Part 2, Section 1231.3.5, Beds.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Any mattress purchased for issue to an inmate in a facility which is locked to prevent unimpeded access to the outdoors shall be certified by the manufacturer as meeting all requirements of the State Fire Marshal and the Bureau of Home Furnishings' test standard for penal mattresses at the time of purchase.	X			
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance The facility administrator shall develop written policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
Such a plan shall provide for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices which may be found.	X			
Medical care housing as described in Title 24, Part 2, Section 1231.2.14, shall be cleaned and sanitized according to policies and procedures established by the health authority.	X			

Summary of environmental health evaluation:

No violations observed in the living quarters and other areas of the main jail facility.
 Certified Food Manager: Reinato Farin, ServeSafe, expires January 30, 2025



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.vcrma.org/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 1 of 1

Estab. Name: VENTURA COUNTY MAIN JAIL
Site Address: 800 S VICTORIA AVE
VENTURA

Owner:

Facility ID: FA0000644
Inspection Date: 10/13/2021
Service: 009 - INSPECTION, ROUTINE
Authorized By: JORGE RAMIREZ

Inspector: GUSTAVO GUERRERO
Phone: 805-654-3525
Email: gustavo.guerrero@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

DETENTION FACILITY - JAIL

EQUIPMENT MAINTENANCE- EQUIPMENT OR UTENSILS - 16 22421600

HSC 114175

EQUIPMENT OR UTENSILS ARE NOT CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR.
ALL EQUIPMENT AND UTENSILS SHALL BE KEPT CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR AT ALL TIMES.
Inspector Comments REPAIR LEAK AT HOT HOLDING STEAM TABLE IN EMPLOYEE KITCHEN AREA.

General Comments: CORRECT ALL VIOLATIONS IMMEDIATELY.
INSPECTION SEAL PROVIDED. POST IT IN PUBLIC VIEW.
MAINTAIN A COPY OF THIS REPORT AT THE FACILITY FOR REVIEW.
CERTIFIED FOOD SAFETY MANAGER: REINATO FARIN 1/25, SERVSAFE

This report was sent via Email

GUSTAVO GUERRERO
Environmental Health Specialist
Phone: 805-654-3525

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

Please take a moment to provide feedback from today's inspection. An opinion form can be completed at , <https://vcrma.org/customer-service-evaluation-form-field-inspection>. You may also scan this code with your mobile device.



ADULT TYPE I, II, III and IV FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: East Valley Sheriff's Substation		COUNTY: Ventura		
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 2101 East Olsen Road, Thousand Oaks, CA 91361, (805) 494-8242				
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	TYPE I: X	TYPE II:	TYPE III:	TYPE IV:
ENVIRONMENTAL HEALTH EVALUATION			DATE INSPECTED: 8/26/2021	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, (805) 654-3525				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Jeffrey Oswald, Senior Deputy Sheriff, (805) 494-8242				
NUTRITIONAL EVALUATION			DATE INSPECTED:	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):				
MEDICAL/MENTAL HEALTH EVALUATION			DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):				

This checklist is to be completed pursuant to the attached instructions.

4754I. ENVIRONMENTAL HEALTH EVALUATION
Adult Type I, II, III and IV Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.		X		Limited food preparation, primarily reheating of frozen food items prepared at the Ventura County Main Jail Kitchen.
1. Food is prepared at another city or county detention facility.	X			Ventura County Main Jail 800 S. Victoria Avenue, Ventura, CA 93009
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.		X		
1230 Food Handlers The responsible physician, in cooperation with the food services manager and the facility administrator, shall develop written procedures for medical screening of inmate food service workers prior to working in the facility kitchen.			X	
There shall be written procedures for education and ongoing monitoring and cleanliness of these workers in accordance with standards set forth in Health and Safety Code, California Retail Food Code.			X	
1243 Food Service Plan Facilities shall have a written food service plan that shall comply with the applicable California Retail Food Code. In facilities with an average daily population of 100 or more, there shall be employed or available, a trained experienced food services manager to prepare and implement a food service plan. In facilities of less than an average daily population of 100 that do not employ or have a food services manager available, the facility administrator shall prepare a food service plan. The plan shall include, but not limited to, the following policies and procedures: (a) menu planning; (b) purchasing; (c) storage and inventory control; (d) food preparation; (e) food serving; (f) transporting food; (g) orientation and ongoing training; (h) personnel supervision; (i) budgets and food cost accounting; (j) documentation and record keeping; (k) emergency feeding plan; (l) waste management; (m) maintenance and repair; and (n) three-day mainline sample tray.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1245 Kitchen Facilities, Sanitation and Food Service				
(a) Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code.	X			
(b) In facilities where inmates prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable California Retail Food Code standards may be waived by the local health officer:	X			All multiuse large bake pan trays used to transfer frozen prepackaged food are returned to Ventura County Main Jail for washing and sanitizing.
1) HSC § 114130-114141.	X			
2) H & S Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125, if a domestic or commercial dishwasher capable of providing heat to the surface of the utensils of a temperature of at least 165 degrees Fahrenheit, is used for the purpose of cleaning and sanitizing multi-service utensils and multi-service consumer utensils;			X	
3) H & S Sections 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;	X			
4) HSC § 114268-114269; and,	X			
5) HSC § 114279-114282	X			
1246 Food Serving and Supervision				
Policies and procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and served only under the immediate supervision of a staff member.	X			
Article 13. Inmate Clothing and Personal Hygiene				
1260 Standard Institutional Clothing Issue				
The standard issue of climatically suitable clothing to inmates held after arraignment in all but Court Holding, Temporary Holding and Type IV facilities shall include, but not be limited to:	X			Clothing is available for worker inmates. Detainees are not issued clothing.
(a) Clean socks and footwear;	X			
(b) Clean outer garments; and,	X			
(c) Clean undergarments, including:				
1) shorts and undershirt for males;	X			
2) bra and two pairs of panties for females.				
The inmates' personal undergarments and footwear may be substituted for the institutional undergarments and footwear specified in this regulation. This option notwithstanding, the facility has the primary responsibility to provide the personal undergarments and footwear.	X			
Clothing is reasonably fitted, durable, easily laundered and repaired.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1261 Special Clothing Provision shall be made to issue suitable additional clothing, essential for inmates to perform such special work assignments as food service, medical, farm, sanitation, mechanical, and other specified work.	X			
1262 Clothing Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of clothing.	X			
Unless work, climatic conditions, illness, or California Retail Food Code necessitates more frequent exchange, outer garments, except footwear, shall be exchanged at least once each week.	X			
Undergarments and socks shall be exchanged twice each week.	X			
1263 Clothing Supply There shall be a quantity of clothing, bedding, and linen available for actual and replacement needs of the inmate population.	X			Inmate worker clothing is laundered on site at the facility.
Written policy and procedures shall specify handling of laundry that is known or suspected to be contaminated with infectious material.	X			Contaminated clothing is bagged and sent to the Todd Road Jail Facility.
1264 Control of Vermin in Inmates Personal Clothing There shall be written policies and procedures developed by the facility administrator to control the contamination and/or spread of vermin in all inmates' personal clothing.	X			
Infested clothing shall be cleaned, disinfected, or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			Contaminated or infested clothing is bagged and sent to the Todd Road Jail Facility.
1265 Issue of Personal Care Items There shall be written policies and procedures developed by the facility administrator for the issue of personal hygiene items.	X			
Each female inmate shall be issued sanitary napkins and/or tampons as needed.			X	Female inmates are booked and housed at the Ventura County Main Jail.
Each inmate to be held over 24 hours who is unable to supply himself/herself with the following personal care items, because of either indigency or the absence of an inmate canteen, shall be issued:	X			Detainees are kept at the holding cells for less than 24 hours. Personal care items are purchased by inmate workers at commissary.
(a) Toothbrush,	X			
(b) Dentifrice;	X			
(c) Soap;	X			
(d) Comb; and,	X			
(e) Shaving implements.	X			
Inmates shall not be required to share any personal care items listed in items "a" through "d."	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Inmates will not share disposable razors. Double edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among inmates, must be disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in Sections 979 and 980, Division 9, Title 16, California Code of Regulations.	X			
1266 Showering There shall be written policies and procedures developed by the facility administrator for inmate showering/bathing.	X			
Inmates shall be permitted to shower/bathe upon assignment to a housing unit and at least every other day or more often if possible.	X			
1267 Hair Care Services (a) Hair care services shall be available.	X			Electric clippers are available onsite for inmate worker use.
(b) Inmates, except those who may not shave for reasons of identification in court, shall be allowed to shave daily and receive hair care services at least once a month. The facility administrator may suspend this requirement in relation to inmates who are considered to be a danger to themselves or others.	X			
(c) Equipment shall be disinfected, after each use, by a method approved by the State Board of Barbering and Cosmetology to meet the requirements of Title 16, Division 9, Sections 979 and 980, California Code of Regulations.	X			
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			Detainees are kept at the holding cells for less than 24 hours. For detainees, a top sheet is not issued, but one laundered blanket is provided. Additional bedding, linen, and blankets are available as needed and upon request. All bedding items are laundered at the Todd Road Jail Facility.
(a) one serviceable mattress which meets the requirements of Section 1272 of these regulations;	X			
(b) one mattress cover or one sheet;	X			
(c) one towel; and,	X			
(d) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet.	X			
1271 Bedding and Linen Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of laundered and/or sanitized bedding and linen issued to each inmate housed.	X			Mattresses are cleaned and sanitized between uses by inmate workers. Mattresses are repaired or replaced, as needed, at the Todd Road Jail Facility.
Washable items such as sheets, mattress covers, and towels shall be exchanged for clean replacement at least once each week.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
If a top sheet is not issued, blankets or sleep bags shall be laundered or dry cleaned at least once a month or more often if necessary. If a top sheet is issued, blankets shall be laundered or dry cleaned at least every three months.	X			For detainees, a top sheet is not issued, but one laundered blanket is provided. Additional laundered blankets are available as needed and upon request.
1272 Mattresses Any mattress issued to an inmate in any facility shall be enclosed in an easily cleaned, non-absorbent ticking, and conform to the size of the bunk as referenced in Title 24, Part 2, Section 1231.3.5, Beds.	X			
Any mattress purchased for issue to an inmate in a facility which is locked to prevent unimpeded access to the outdoors shall be certified by the manufacturer as meeting all requirements of the State Fire Marshal and the Bureau of Home Furnishings' test standard for penal mattresses at the time of purchase.	X			
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance The facility administrator shall develop written policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
Such a plan shall provide for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices which may be found.	X			A daily inspection of the facility is conducted every morning by the Deputy Sheriff for contraband, safety issues, and sanitation issues.
Medical care housing as described in Title 24, Part 2, Section 1231.2.14, shall be cleaned and sanitized according to policies and procedures established by the health authority.	X			

Summary of environmental health evaluation:

No violations were observed on this date.

The East County detention facility is currently used for a limited time daily. The facility is used overnight and not in use during day.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps

FACILITY NAME: Ventura County Probation Agency Juvenile Facilities		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 4333 Vineyard Avenue, Oxnard, CA 93036		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL <input checked="" type="checkbox"/>	CAMP <input type="checkbox"/>
ENVIRONMENTAL HEALTH EVALUATION		DATE EVALUATED: May 26, 2021 DEFICIENCIES OR NON COMPLIANCE ISSUES NOTED: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
ENVIRONMENTAL EVALUATOR(S) (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, 805-654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE) Stacey Thompson, Kitchen and Laundry Operations Manager, 805-981-559 Rebecca Jimenez, Correction Service Officer III, 805-981-5535		

Purpose

Pursuant to Title 15, California Code of Regulations, Article 2, Section 1313, Subsection (c) "On an annual basis, or as otherwise required by law, each juvenile facility administrator shall obtain a documented inspection and evaluation from the local health officer, inspection in accordance with Health and Safety Code Section 101045."

Per California Health and Safety Code 101045, the county health officer shall annually investigate health and sanitary conditions in every operated detention facility in the county. He or she may make additional investigations of any county jail or other detention facility of the county as he or she determines necessary. He or she shall submit a report to the Board of State and Community Corrections (BSCC), to the person in charge of the detention facility and to the County Board of Supervisors.

Instructions

To complete the evaluation, assess each element listed and document the findings on the checklist. Columns in the checklist identify compliance as "Yes," "No" or "N/A" (not applicable). If the evaluator assessing the Environmental Health of the facility "checks" a column to indicate that a facility is either out of compliance with all or part of a regulation or indicates that all or part of a regulation is not applicable, a brief explanation is required in the comments section. This explanation is critical. It assists both the BSCC and facility staff in understanding the rationale for the decision and highlights what needs correction.

Evaluators may elect to assess areas that are not covered by the inspection checklists. If this is done, the additional issues must be clearly delineated on a separate sheet to maintain their distinction from the BSCC Title 15 checklist. For information purposes, this additional sheet should be attached and distributed with the checklist.

Checklists and regulations are available on the BSCC website (http://www.bscc.ca.gov/s_fsresources). Please contact the BSCC Field Representative assigned to your county at the number below or through e-mail access on the web site.

Board of State and Community Corrections; FSO Division
 2590 Venture Oaks Way, Suite 200, Sacramento, CA 95833
 Phone: 916-445-5073; <http://www.bscc.ca.gov/>

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan Facilities shall have a written site specific food service plan that shall comply with the applicable California Retail Food Code (CalCode). In facilities with an average daily population of 50 or more, there shall be employed or available, a trained and experienced food services manager or designee to complete a written food service plan. In facilities of less than an average daily population of 50, that do not employ or have a food services manager available, the facility manager shall complete a written food service plan. The plan shall include, but not be limited to the following policies and procedures: (a) menu planning; (b) purchasing; (c) storage and inventory control; (d) food preparation; (e) food serving; (f) transporting food; (g) orientation and on-going training; (h) personnel supervision; (i) budgets and food costs accounting; (j) documentation and record keeping; (k) emergency feeding plan; (l) waste management; (m) maintenance and repair; (n) hazard analysis critical control point plan; and (o) provision for maintaining three days of meals for testing in the event of food-borne illness.	X			
1465 Food Handlers Education and Monitoring The facility manager, in cooperation with the food services manager, shall develop and implement written policies and procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling techniques, including personal hygiene, in accordance with Section 113947 of the Health and Safety Code, California Retail Food Code (CalCode). The procedures shall include provisions for monitoring compliance that ensure appropriate food handling and personal hygiene requirements.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code (CalCode). In facilities where youth prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable CalCode standards may be waived by the local health officer:	X			
(a) Health and Safety Code Sections 114130-114141;	X			
(b) Health and Safety Code Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125. If a domestic or commercial dishwasher, capable of providing heat to the surface of the utensils of a temperature of at least 165 degrees Fahrenheit, is used for the purpose of cleaning and sanitizing multi-service kitchen utensils and multi-service consumer utensils;	X			
(c) Health and Safety Code Sections 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;	X			
(d) Health and Safety Code Sections 114268-114269; and,	X			
(e) Health and Safety Code Sections 114279-114282.	X			
1467 Food Serving and Supervision Policies and site-specific procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and/or served only under the immediate supervision of a staff member.	X			
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue The youth's personal clothing, undergarments and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.	X			
Clothing provisions shall ensure that:				
(a) clothing is clean, reasonably fitted, durable, easily laundered, in good repair, and free of holes and tears.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(b) The standard issue of climatically suitable clothing for youth shall consist of but not be limited to: (1) socks and serviceable footwear; (2) outer garments; (3) new non-disposable underwear which shall remain with the youth throughout their stay, and; (4) undergarments, that are freshly laundered and free of stains, including tee shirts and bras.	X			
(c) clothing is laundered at the temperature required by local ordinances for commercial laundries and dried completely in a mechanical dryer or other laundry method approved by the local health officer.	X			
(d) suitable clothing is issued to pregnant youth.	X			
1481 Special Clothing Provision shall be made to issue suitable additional clothing essential for minors to perform special work assignments where the issue of regular clothing would be unsanitary or inappropriate.			X	SECTION 1481 IS NOT APPLICABLE AS MINORS DO NOT PERFORM SPECIAL WORK ASSIGNMENTS.
1482 Clothing Exchange The facility administrator shall develop and implement written policies and site-specific procedures for the cleaning and scheduled exchange of clothing.	X			
Unless work, climatic conditions, or illness necessitates more frequent exchange, outer garments, except footwear, shall be exchanged at least once each week.	X			
Tee shirts, bras, and underwear shall be exchanged daily; youth shall receive their own underwear back at exchange.	X			
1483 Clothing, Bedding and Linen Supply There shall be a quantity of clothing, bedding, and linen available for actual and replacement needs of the facility population. Each facility shall have a written procedure for acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner. Consideration shall be given to mattress type for pregnant youth or youth with other medical-related needs.	X			
1484 Control of Vermin in Minors' Personal Clothing There shall be written policies and site-specific procedures developed and implemented by the facility administrator to control the contamination and/or spread of vermin and ecto-parasites in all youths' personal clothing.	X			
Infested clothing shall be cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1485 Issue of Personal Care Items				
There shall be written policies and site-specific procedures developed and implemented by the facility administrator for the availability of personal hygiene items.	X			
Each female youth shall be provided with sanitary napkins, panty liners and tampons as requested.	X			
Each youth to be held over 24 hours shall be provided with the following personal care items:	X			
(a) toothbrush;	X			
(b) toothpaste;	X			
(c) soap;	X			
(d) comb;	X			
(e) shaving implements;	X			
(f) deodorant;	X			
(g) lotion;	X			
(h) shampoo; and,	X			
(i) post-shower conditioning hair products.	X			
Youth shall not be required to share any personal care items listed in items (a) through (d). Liquid soap provided through a common dispenser is permitted. Youth shall not share disposable razors. Double edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among youth, shall be disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in Sections 979 and 980, Chapter 9, Title 16, California Code of Regulations.	X			
1486 Personal Hygiene				
There shall be written policies and site-specific procedures developed and implemented by the facility administrator for showering/bathing and brushing of teeth.	X			
Youth shall be permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.	X			
1487 Shaving				
Youth shall have access to a razor daily, unless their appearance must be maintained for reasons of identification in Court.	X			
All youth shall have equal opportunity to shave face and body hair. The facility administrator may suspend this requirement in relation to youth who are considered to be a danger to themselves or others.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1488 Hair Care Services				
Written policies and site-specific procedures shall be developed and implemented by the facility administrator to comply with Title 16, Chapter 9, Sections 979 and 980, California Code of Regulations. Hair care services shall be available in all juvenile facilities. Youth shall receive hair care services monthly.	X			
Equipment shall be cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology.	X			
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue				
Clean laundered, suitable bedding and linens, in good repair, shall be provided for each youth entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			
a) one mattress or mattress-pillow combination which meets the requirements of Section 1502 of these regulations;	X			
(b) one pillow and a pillow case unless provided for in (a) above;	X			
(c) one mattress cover and a sheet or two sheets;	X			
(d) one towel; and,	X			
(e) one blanket or more, upon request.	X			
1501 Bedding and Linen Exchange				
The facility administrator shall develop and implement site specific written policies and procedures for the scheduled exchange of laundered bedding and linen issued to each youth housed.	X			
Washable items such as sheets, mattress covers, pillow cases and towels shall be exchanged for clean replacement at least once each week.	X			
The covering blanket shall be cleaned or laundered once a month.	X			
1502 Mattresses				
Any mattress issued to a youth in any facility shall conform to the size of the bed as referenced in Title 24, Section 1230.2.5 and be enclosed in an easily cleaned, non-absorbent ticking.	X			
Any mattress purchased for issue to a youth in a facility, which is locked to prevent unimpeded access to the outdoors, shall be certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses at the time of purchase.	X			
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance				
The facility administrator shall develop and implement written policies and site-specific procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
The plan shall provide for a regular schedule of housekeeping tasks, equipment, including restraint devices, and physical plant maintenance and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			
The use of chemicals shall be done in accordance to the product label and Safety Data Sheet which may include the use of Personal Protection Equipment (PPE).	X			
Medical care housing as described in Title 24, Section 13-201(c)6 shall be cleaned and sanitized according to policies and procedures as established by the health administrator.	X			
1511 Smoke Free Environment The facility administrator shall develop policies and procedures that assure youth are not exposed to use of tobacco products or electronic nicotine delivery system devices while in the facility or in the custody of staff.	X			

COMMENTS:

NO VIOLATION OBSERVED IN HOUSING FACILITY.

SEE ATTACHED SUPPLEMENTAL FOOD FACILITY ROUTINE INSPECTION REPORT.

CFM: STACEY THOMPSON SERVSAFE 2/26



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.vcrma.org/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 1 of 1

Estab. Name: VC PROBATION AGENCY JUV FACILITIES
Site Address: 4333 VINEYARD AVE
OXNARD

Owner: VENTURA CTY PROBATION AGENCY
800 S. VICTORIA AVE.
VENTURA, CA 93009-3200

Facility ID: FA0009157
Inspection Date: 5/26/2021

Inspector: GUSTAVO GUERRERO
Phone: 805-654-3525

Service: 009 - INSPECTION, ROUTINE
Authorized By: STACEY THOMPSON

Email: gustavo.guerrero@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

SATELLITE FOOD DISTRIBUTION - FOOD PREP

NO VIOLATIONS OBSERVED - 16 99951600

NO VIOLATIONS WERE OBSERVED AT THE TIME OF INSPECTION.

Inspector Comments NO VIOLATION OBSERVED THIS DATE.

General Comments: INSPECTION SEAL PROVIDED. POST IT IN PUBLIC VIEW.
MAINTAIN A COPY OF THIS REPORT AT THE FACILITY FOR REVIEW.
CERTIFIED FOOD SAFETY MANAGER: STACEY THOMPSON SERVSAFE 2/26

This report was sent via Email

GUSTAVO GUERRERO
Environmental Health Specialist
Phone: 805-654-3525

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

Please take a moment to provide feedback from today's inspection. An opinion form can be completed at , <https://vcrma.org/customer-service-evaluation-form-field-inspection>. You may also scan this code with your mobile device.



ADULT COURT AND TEMPORARY HOLDING FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: Ventura County Hall of Justice Holding		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 800 S. Victoria Avenue Ventura, CA. 93009, 805 654 2813		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	COURT HOLDING FACILITY: X	TEMPORARY HOLDING FACILITY:
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: 10/13/2021
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, 805-654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): John Ennis, Deputy Sheriff, 805-654-3352		
NUTRITIONAL EVALUATION		DATE INSPECTED:
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Court and Temporary Holding Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service <i>(Not applicable to CH)</i> Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.		X		Sack lunches and snacks are provided as needed from Main Jail Kitchen.
1. Food is prepared at another city or county detention facility.	X			Ventura County Main Jail
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.		X		
1245 Kitchen Facilities, Sanitation and Food Service <i>(Not applicable to CH)</i> Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode.			X	
In facilities where inmates prepare meals for self-consumption, or where frozen meals are pre-prepared food from other facilities permitted pursuant to HSC §114381 is (re)heated and served, the following CalCode standards may be waived by the local health officer. HSC §114130-114141			X	
HSC §114099.6, 114095-114099.5, 114101-114109, 114123 and 114125 if a domestic or commercial dishwasher, capable of providing heat to the surface of utensils of at least 165 degrees Fahrenheit, is used to clean and sanitize multi-service utensils and multi-service consumer utensils;			X	
HSC §114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;			X	
HSC §114268-114269			X	
HSC §114279-114282			X	
1246 Food Serving and Supervision <i>(Not applicable to CH)</i> Policies and procedures ensure that appropriate work assignments are made, and food handlers are adequately supervised. Food is prepared and served only under the immediate supervision of a staff member.			X	
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue <i>(Not applicable to CH)</i> The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(a) One serviceable mattress which meets the requirements of Title 15 §1272;			X	
(b) one mattress cover or one sheet;			X	
(c) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet			X	
(d) one towel			X	
Temporary Holding facilities which hold persons longer than 12 hours shall meet the requirements of 1, 2 and 3 above.			X	
1272 Mattresses (Not applicable to CH)				
Mattresses are enclosed in an easily cleaned, non-absorbent ticking and conform to the size of the bunk as referenced in Title 24, Part 2, §1231.3.5 Beds (at least 30" wide X 76" long).			X	
Any mattress purchased for issue to an inmate in a facility, which is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings for penal mattresses at the time of purchase.			X	
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices.	X			

Summary of environmental health evaluation:

No violations observed during this inspection.

ADULT COURT AND TEMPORARY HOLDING FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: East County Courthouse Holding Facility		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 3855 Alamo Street Simi Valley, CA 93065, (805) 654-2947		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	COURT HOLDING FACILITY:	TEMPORARY HOLDING FACILITY: X
ENVIRONMENTAL HEALTH EVALUATION	DATE INSPECTED: August 24, 2021	
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, (805) 654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Daniel Vanover, Senior Deputy, Court Services, (805) 582-8019		
NUTRITIONAL EVALUATION	DATE INSPECTED:	
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		
MEDICAL/MENTAL HEALTH EVALUATION	DATE INSPECTED:	
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Court and Temporary Holding Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service <i>(Not applicable to CH)</i> Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.		X		At the present time, this courthouse only reviews civil matters. Thus, this holding facility is not being used. This facility is well maintained and is in good working order. Detainees can be held up to 6 hours at this facility as needed. Usually, no food or drinks are provided at this facility. However, if needed, food would be obtained from a local restaurant.
1. Food is prepared at another city or county detention facility.		X		
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.		X		
1245 Kitchen Facilities, Sanitation and Food Service <i>(Not applicable to CH)</i> Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode.			X	
In facilities where inmates prepare meals for self-consumption, or where frozen meals are pre-prepared food from other facilities permitted pursuant to HSC §114381 is (re)heated and served, the following CalCode standards may be waived by the local health officer. HSC §114130-114141			X	
HSC §114099.6, 114095-114099.5, 114101-114109, 114123 and 114125 if a domestic or commercial dishwasher, capable of providing heat to the surface of utensils of at least 165 degrees Fahrenheit, is used to clean and sanitize multi-service utensils and multi-service consumer utensils;			X	
HSC §114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;			X	
HSC §114268-114269			X	
HSC §114279-114282			X	
1246 Food Serving and Supervision <i>(Not applicable to CH)</i> Policies and procedures ensure that appropriate work assignments are made, and food handlers are adequately supervised. Food is prepared and served only under the immediate supervision of a staff member.			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue (Not applicable to CH)				
The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:			X	
(a) One serviceable mattress which meets the requirements of Title 15 §1272;			X	
(b) one mattress cover or one sheet;			X	
(c) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet			X	
(d) one towel			X	
Temporary Holding facilities which hold persons longer than 12 hours shall meet the requirements of 1, 2 and 3 above.			X	
1272 Mattresses (Not applicable to CH)				
Mattresses are enclosed in an easily cleaned, non-absorbent ticking and conform to the size of the bunk as referenced in Title 24, Part 2, §1231.3.5 Beds (at least 30" wide X 76" long).			X	
Any mattress purchased for issue to an inmate in a facility, which is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings for penal mattresses at the time of purchase.			X	
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices.	X			

Summary of Environmental Health evaluation:

No violations observed during inspection.

ADULT COURT AND TEMPORARY HOLDING FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: Simi Valley Police Department		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 3901 Alamo Street, Simi Valley, CA 93063, (805) 583-6993		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	COURT HOLDING FACILITY:	TEMPORARY HOLDING FACILITY: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: August 24, 2021
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, (805) 654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Travis Coffey, Simi Valley Police Sergeant, (805) 583-6207		
NUTRITIONAL EVALUATION		DATE INSPECTED:
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Court and Temporary Holding Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service <i>(Not applicable to CH)</i> Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.		X		Generally, no inmates/suspects are held for over 6 hours although the facility is authorized to hold inmates/suspects for up to 24 hours. Individually prepackaged granola bars, water and Gatorade are stored in a cupboard and available upon request. Meals may be served at 7 AM, 12 PM, and 5 PM or upon request and the food is obtained from one of the contracted local restaurants.
1. Food is prepared at another city or county detention facility.		X		
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.	X			McDonald's and Millie's are contracted with the Simi Valley Police Department to provide meals as needed or sandwiches/snacks may be obtained from the Employee Mini Mart run by Avanti Market.
1245 Kitchen Facilities, Sanitation and Food Service <i>(Not applicable to CH)</i> Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode.			X	
In facilities where inmates prepare meals for self-consumption, or where frozen meals are pre-prepared food from other facilities permitted pursuant to HSC §114381 is (re)heated and served, the following CalCode standards may be waived by the local health officer. HSC §114130-114141			X	
HSC §114099.6, 114095-114099.5, 114101-114109, 114123 and 114125 if a domestic or commercial dishwasher, capable of providing heat to the surface of utensils of at least 165 degrees Fahrenheit, is used to clean and sanitize multi-service utensils and multi-service consumer utensils;			X	
HSC §114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;			X	
HSC §114268-114269			X	
HSC §114279-114282			X	
1246 Food Serving and Supervision <i>(Not applicable to CH)</i> Policies and procedures ensure that appropriate work assignments are made, and food handlers are adequately supervised. Food is prepared and served only under the immediate supervision of a staff member.			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue (Not applicable to CH)				Clean bedding and linens are provided upon request or as needed.
The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			
(a) One serviceable mattress which meets the requirements of Title 15 §1272;	X			
(b) one mattress cover or one sheet;	X			Sheets are laundered by a contracted laundry service.
(c) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet	X			Disposable blankets are provided upon request or as needed.
(d) one towel	X			
Temporary Holding facilities which hold persons longer than 12 hours shall meet the requirements of 1, 2 and 3 above.	X			
1272 Mattresses (Not applicable to CH)				
Mattresses are enclosed in an easily cleaned, non-absorbent ticking and conform to the size of the bunk as referenced in Title 24, Part 2, §1231.3.5 Beds (at least 30" wide X 76" long).	X			
Any mattress purchased for issue to an inmate in a facility, which is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings for penal mattresses at the time of purchase.	X			
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance				
There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices.	X			A contracted janitorial service cleans the facility daily. At the beginning of a Watch Commander shift, the Watch Commander will inspect the facility for sanitation and safety issues.

Summary of Environmental Health evaluation:
No violations observed during inspection.

ADULT COURT AND TEMPORARY HOLDING FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: Port Hueneme Police Department		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 250 N. Ventura Road, Port Hueneme, CA 93041, (805) 986-6615		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	COURT HOLDING FACILITY:	TEMPORARY HOLDING FACILITY: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: October 21, 2021
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, (805) 654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Frank Torpey, Sergeant, (805) 986-6615		
NUTRITIONAL EVALUATION		DATE INSPECTED:
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Court and Temporary Holding Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service <i>(Not applicable to CH)</i> Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.		X		Detainees are generally held for 6 hours or less. Based on evaluation, detainees may be held longer than 6 hours. Facility has vending machines that offer bottled drinks and non-potentially hazardous food (shelf-stable) snacks. Drinks or snacks are provided as needed. An officer may purchase potentially hazardous food items/meals from local, permitted food facilities (e.g., Wendy's) if needed.
1. Food is prepared at another city or county detention facility.		X		
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.		X		
1245 Kitchen Facilities, Sanitation and Food Service <i>(Not applicable to CH)</i> Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode.			X	
In facilities where inmates prepare meals for self-consumption, or where frozen meals are pre-prepared food from other facilities permitted pursuant to HSC §114381 is (re)heated and served, the following CalCode standards may be waived by the local health officer. HSC §114130-114141			X	
HSC §114099.6, 114095-114099.5, 114101-114109, 114123 and 114125 if a domestic or commercial dishwasher, capable of providing heat to the surface of utensils of at least 165 degrees Fahrenheit, is used to clean and sanitize multi-service utensils and multi-service consumer utensils;			X	
HSC §114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;			X	
HSC §114268-114269			X	
HSC §114279-114282			X	
1246 Food Serving and Supervision <i>(Not applicable to CH)</i> Policies and procedures ensure that appropriate work assignments are made, and food handlers are adequately supervised. Food is prepared and served only under the immediate supervision of a staff member.			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue (Not applicable to CH) The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			Detainees are generally held for 6 hours or less. Based on evaluation, detainees may be held longer than 6 hours. Facility has vinyl-clad mattresses and blankets are provided upon request and as needed. Laundry facility (one washer and one dryer) is located upstairs in the evidence room.
(a) One serviceable mattress which meets the requirements of Title 15 §1272;	X			
(b) one mattress cover or one sheet;			X	
(c) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet	X			
(d) one towel			X	
Temporary Holding facilities which hold persons longer than 12 hours shall meet the requirements of 1, 2 and 3 above.			X	
1272 Mattresses (Not applicable to CH) Mattresses are enclosed in an easily cleaned, non-absorbent ticking and conform to the size of the bunk as referenced in Title 24, Part 2, §1231.3.5 Beds (at least 30" wide X 76" long).	X			
Any mattress purchased for issue to an inmate in a facility, which is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings for penal mattresses at the time of purchase.	X			
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			A custodian cleans facility daily Monday through Friday. In the event of any blood or bodily fluid contamination, Aftermath, a specialty cleaning company is available 24 hours a day, 7 days a week. Daily or more frequent visual inspections are conducted for unsafe conditions. If the City of Port Hueneme Maintenance cannot repair unsafe conditions on the same day, a cell is shut down and not used.
The plan provides for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices.	X			

Summary of environmental health evaluation:

No violations observed during inspection this date.

ADULT COURT AND TEMPORARY HOLDING FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: Oxnard Police Department		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 251 South "C" Street, Oxnard, CA 93030, (805) 385-8322		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	COURT HOLDING FACILITY:	TEMPORARY HOLDING FACILITY: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: October 25, 2021
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, (805) 654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Sean O'Brien, Senior Police Service Officer, (805) 385-8322		
NUTRITIONAL EVALUATION		DATE INSPECTED:
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Court and Temporary Holding Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service <i>(Not applicable to CH)</i> Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.		X		Detainees usually are held for less than 6 hours. Facility mainly utilizes food vending machine for prepackaged meals, snacks or drinks onsite. An officer can also buy food from local permitted food facilities if needed.
1. Food is prepared at another city or county detention facility.		X		
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.		X		
1245 Kitchen Facilities, Sanitation and Food Service <i>(Not applicable to CH)</i> Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode.			X	
In facilities where inmates prepare meals for self-consumption, or where frozen meals are pre-prepared food from other facilities permitted pursuant to HSC §114381 is (re)heated and served, the following CalCode standards may be waived by the local health officer. HSC §114130-114141			X	
HSC §114099.6, 114095-114099.5, 114101-114109, 114123 and 114125 if a domestic or commercial dishwasher, capable of providing heat to the surface of utensils of at least 165 degrees Fahrenheit, is used to clean and sanitize multi-service utensils and multi-service consumer utensils;			X	
HSC §114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;			X	
HSC §114268-114269			X	
HSC §114279-114282			X	
1246 Food Serving and Supervision <i>(Not applicable to CH)</i> Policies and procedures ensure that appropriate work assignments are made, and food handlers are adequately supervised. Food is prepared and served only under the immediate supervision of a staff member.			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue <i>(Not applicable to CH)</i> The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			Normally, detainees are held for less than 6 hours. Facility has one vinyl covered mattress and blankets upon request and as needed. There is no laundry facility onsite. Blankets are single-use disposable type. In addition, a disposable paper jumpsuit is issued to a detainee if clothes are removed for evidence or if clothing is soiled.
(a) One serviceable mattress which meets the requirements of Title 15 §1272;	X			
(b) one mattress cover or one sheet;		X		
(c) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet	X			
(d) one towel	X			
Temporary Holding facilities which hold persons longer than 12 hours shall meet the requirements of 1, 2 and 3 above.			X	
1272 Mattresses <i>(Not applicable to CH)</i> Mattresses are enclosed in an easily cleaned, non-absorbent ticking and conform to the size of the bunk as referenced in Title 24, Part 2, §1231.3.5 Beds (at least 30" wide X 76" long).	x			There are no beds in the holding cells. If a mattress is used, they are placed on the floor.
Any mattress purchased for issue to an inmate in a facility, which is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings for penal mattresses at the time of purchase.	X			
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices.	X			

Summary of environmental health evaluation:
 No violations observed during inspection.

ADULT COURT AND TEMPORARY HOLDING FACILITIES
Local Detention Facility Health Inspection Report
Health and Safety Code Section 101045

BSCC #: _____

FACILITY NAME: Santa Paula Police Department		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 214 South 10 th Street, Santa Paula, CA 93060 (805) 525-4474		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	COURT HOLDING FACILITY:	TEMPORARY HOLDING FACILITY: X
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: October 21, 2021
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, (805) 654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Michael Hoppin, Sergeant , (805) 525-4474		
NUTRITIONAL EVALUATION		DATE INSPECTED:
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE):		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE):		

This checklist is to be completed pursuant to the attached instructions.

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Court and Temporary Holding Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service <i>(Not applicable to CH)</i> Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.		X		Typically, adult detainees are held for less than 9 hours and juvenile detainees are held for less than 6 hours. The facility provides frozen meals to adult and juvenile detainees and granola bars and juice boxes to juvenile detainees as needed. A microwave oven is available on-site for the cooking/heating of the frozen meals. All food items are checked for expiration and discarded if expired. Disposable utensils for detainees are maintained and segregated from non-detainee items in a cabinet. The facility has vending machines that may be used to offer bottled water to detainees.
1. Food is prepared at another city or county detention facility.		X		
2. Food is contracted through a private vendor who has been inspected and complies with provisions of CalCode.		X		
1245 Kitchen Facilities, Sanitation and Food Service <i>(Not applicable to CH)</i> Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode.			X	
In facilities where inmates prepare meals for self-consumption, or where frozen meals are pre-prepared food from other facilities permitted pursuant to HSC §114381 is (re)heated and served, the following CalCode standards may be waived by the local health officer. HSC §114130-114141			X	
HSC §114099.6, 114095-114099.5, 114101-114109, 114123 and 114125 if a domestic or commercial dishwasher, capable of providing heat to the surface of utensils of at least 165 degrees Fahrenheit, is used to clean and sanitize multi-service utensils and multi-service consumer utensils;			X	
HSC §114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;			X	
HSC §114268-114269			X	
HSC §114279-114282			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1246 Food Serving and Supervision <i>(Not applicable to CH)</i> Policies and procedures ensure that appropriate work assignments are made, and food handlers are adequately supervised. Food is prepared and served only under the immediate supervision of a staff member.			X	
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue <i>(Not applicable to CH)</i> The standard issue of clean suitable bedding and linens, for each inmate entering a living area who is expected to remain overnight, shall include, but not be limited to:	X			
(a) One serviceable mattress which meets the requirements of Title 15 §1272;	X			
(b) one mattress cover or one sheet;			X	
(c) one blanket or more depending upon climatic conditions. Two blankets or sleep bag may be issued in place of one mattress cover or one sheet	X			Upon request, blankets are provided. Blankets are laundered by an outside vendor.
(d) one towel			X	
Temporary Holding facilities which hold persons longer than 12 hours shall meet the requirements of 1, 2 and 3 above.			X	
1272 Mattresses <i>(Not applicable to CH)</i> Mattresses are enclosed in an easily cleaned, non-absorbent ticking and conform to the size of the bunk as referenced in Title 24, Part 2, §1231.3.5 Beds (at least 30" wide X 76" long).	X			Vinyl-encased mattresses are sanitized between detainee uses.
Any mattress purchased for issue to an inmate in a facility, which is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings for penal mattresses at the time of purchase.			X	
Article 15. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			
The plan provides for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices.	X			

Summary of environmental health evaluation:
No violations observed this date.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps

FACILITY NAME: Juvenile Court House Delinquency & Dependency Court Room Holding		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 4353 Vineyard Avenue, Oxnard, CA 93036		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL <input checked="" type="checkbox"/>	CAMP <input type="checkbox"/>
ENVIRONMENTAL HEALTH EVALUATION		DATE EVALUATED: June 7, 2021 DEFICIENCIES OR NON COMPLIANCE ISSUES NOTED: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
ENVIRONMENTAL EVALUATOR(S) (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist 805-654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Senior Deputy Chris Obringer 805-981-5863		

Purpose

Pursuant to Title 15, California Code of Regulations, Article 2, Section 1313, Subsection (c) "On an annual basis, or as otherwise required by law, each juvenile facility administrator shall obtain a documented inspection and evaluation from the local health officer, inspection in accordance with Health and Safety Code Section 101045."

Per California Health and Safety Code 101045, the county health officer shall annually investigate health and sanitary conditions in every operated detention facility in the county. He or she may make additional investigations of any county jail or other detention facility of the county as he or she determines necessary. He or she shall submit a report to the Board of State and Community Corrections (BSCC), to the person in charge of the detention facility and to the County Board of Supervisors.

Instructions

To complete the evaluation, assess each element listed and document the findings on the checklist. Columns in the checklist identify compliance as "Yes," "No" or "N/A" (not applicable). If the evaluator assessing the Environmental Health of the facility "checks" a column to indicate that a facility is either out of compliance with all or part of a regulation or indicates that all or part of a regulation is not applicable, a brief explanation is required in the comments section. This explanation is critical. It assists both the BSCC and facility staff in understanding the rationale for the decision and highlights what needs correction.

Evaluators may elect to assess areas that are not covered by the inspection checklists. If this is done, the additional issues must be clearly delineated on a separate sheet to maintain their distinction from the BSCC Title 15 checklist. For information purposes, this additional sheet should be attached and distributed with the checklist.

Checklists and regulations are available on the BSCC website (http://www.bscc.ca.gov/s_fsources). Please contact the BSCC Field Representative assigned to your county at the number below or through e-mail access on the web site.

Board of State and Community Corrections; FSO Division
 2590 Venture Oaks Way, Suite 200, Sacramento, CA 95833
 Phone: 916-445-5073; <http://www.bscc.ca.gov/>

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan Facilities shall have a written site specific food service plan that shall comply with the applicable California Retail Food Code (CalCode). In facilities with an average daily population of 50 or more, there shall be employed or available, a trained and experienced food services manager or designee to complete a written food service plan. In facilities of less than an average daily population of 50, that do not employ or have a food services manager available, the facility manager shall complete a written food service plan. The plan shall include, but not be limited to the following policies and procedures: (a) menu planning; (b) purchasing; (c) storage and inventory control; (d) food preparation; (e) food serving; (f) transporting food; (g) orientation and on-going training; (h) personnel supervision; (i) budgets and food costs accounting; (j) documentation and record keeping; (k) emergency feeding plan; (l) waste management; (m) maintenance and repair; (n) hazard analysis critical control point plan; and, (o) provision for maintaining three days of meals for testing in the event of food-borne illness.	NA			ALL ITEMS IN SECTION 1464 ARE NOT APPLICABLE AS NO FOOD SERVICE IS PROVIDED AT THIS FACILITY.
1465 Food Handlers Education and Monitoring The facility manager, in cooperation with the food services manager, shall develop and implement written policies and procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling techniques, including personal hygiene, in accordance with Section 113947 of the Health and Safety Code, California Retail Food Code (CalCode). The procedures shall include provisions for monitoring compliance that ensure appropriate food handling and personal hygiene requirements.			X	ALL ITEMS IN SECTION 1465 ARE NOT APPLICABLE AS NO FOOD HANDLING IS CONDUCTED AT THIS FACILITY.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code (CalCode). In facilities where youth prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable CalCode standards may be waived by the local health officer:			X	ALL ITEMS IN SECTION 1466 ARE NOT APPLICABLE. NO KITCHEN FACILITY OR FOOD STORAGE ARE PRESENT AT THIS FACILITY.
(a) Health and Safety Code Sections 114130-114141;				
(b) Health and Safety Code Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125. If a domestic or commercial dishwasher, capable of providing heat to the surface of the utensils of a temperature of at least 165 degrees Fahrenheit, is used for the purpose of cleaning and sanitizing multi-service kitchen utensils and multi-service consumer utensils;				
(c) Health and Safety Code Sections 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;				
(d) Health and Safety Code Sections 114268-114269; and,				
(e) Health and Safety Code Sections 114279-114282.				
1467 Food Serving and Supervision Policies and site-specific procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and/or served only under the immediate supervision of a staff member.			X	ALL ITEMS IN SECTION 1467 ARE NOT APPLICABLE AS NO FOOD SERVING IS CONDUCTED AT THIS FACILITY.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue The youth's personal clothing, undergarments and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.			X	ALL ITEMS IN SECTION 1480 ARE NOT APPLICABLE AS NO CLOTHING IS ISSUED OR PROVIDED AT THIS FACILITY.
Clothing provisions shall ensure that:				
(a) clothing is clean, reasonably fitted, durable, easily laundered, in good repair, and free of holes and tears.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(b) The standard issue of climatically suitable clothing for youth shall consist of but not be limited to: (1) socks and serviceable footwear; (2) outer garments; (3) new non-disposable underwear which shall remain with the youth throughout their stay, and; (4) undergarments, that are freshly laundered and free of stains, including tee shirts and bras.				
(c) clothing is laundered at the temperature required by local ordinances for commercial laundries and dried completely in a mechanical dryer or other laundry method approved by the local health officer.				
(d) suitable clothing is issued to pregnant youth.				
1481 Special Clothing Provision shall be made to issue suitable additional clothing essential for minors to perform special work assignments where the issue of regular clothing would be unsanitary or inappropriate.			X	ALL ITEMS IN SECTION 1481 ARE NOT APPLICABLE AS NO CLOTHING OR SPECIAL CLOTHING IS ISSUED OR PROVIDED AT THIS FACILITY.
1482 Clothing Exchange The facility administrator shall develop and implement written policies and site-specific procedures for the cleaning and scheduled exchange of clothing.			X	ALL ITEMS IN SECTION 1482 ARE NOT APPLICABLE AS NO CLOTHING IS ISSUED OR PROVIDED AT THIS FACILITY.
Unless work, climatic conditions, or illness necessitates more frequent exchange, outer garments, except footwear, shall be exchanged at least once each week.				
Tee shirts, bras, and underwear shall be exchanged daily; youth shall receive their own underwear back at exchange.				
1483 Clothing, Bedding and Linen Supply There shall be a quantity of clothing, bedding, and linen available for actual and replacement needs of the facility population. Each facility shall have a written procedure for acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner. Consideration shall be given to mattress type for pregnant youth or youth with other medical-related needs.			X	ALL ITEMS IN SECTION 1483 ARE NOT APPLICABLE AS NO CLOTHING, BEDDING, OR LINEN ARE ISSUED OR PROVIDED AT THIS FACILITY.
1484 Control of Vermin in Minors' Personal Clothing There shall be written policies and site-specific procedures developed and implemented by the facility administrator to control the contamination and/or spread of vermin and ecto-parasites in all youths' personal clothing.			X	ALL ITEMS IN SECTION 1484 ARE NOT APPLICABLE AS NO EXCHANGE OF CLOTHING OCCURS AT THIS FACILITY.
Infested clothing shall be cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1485 Issue of Personal Care Items			X	ALL ITEMS IN SECTION 1485 ARE NOT APPLICABLE AS NO PERSONAL CARE ITEMS ARE ISSUED OR PROVIDED AT THIS FACILITY.
There shall be written policies and site-specific procedures developed and implemented by the facility administrator for the availability of personal hygiene items.				
Each female youth shall be provided with sanitary napkins, panty liners and tampons as requested.				
Each youth to be held over 24 hours shall be provided with the following personal care items:				
(a) toothbrush;				
(b) toothpaste;				
(c) soap;				
(d) comb;				
(e) shaving implements;				
(f) deodorant;				
(g) lotion;				
(h) shampoo; and,				
(i) post-shower conditioning hair products.				
Youth shall not be required to share any personal care items listed in items (a) through (d). Liquid soap provided through a common dispenser is permitted. Youth shall not share disposable razors. Double edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among youth, shall be disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in Sections 979 and 980, Chapter 9, Title 16, California Code of Regulations.				
1486 Personal Hygiene			X	ALL ITEMS IN SECTION 1486 ARE NOT APPLICABLE AS NO SHOWERING/BATHING OR BRUSHING OF TEETH OCCURS AT THIS FACILITY.
There shall be written policies and site-specific procedures developed and implemented by the facility administrator for showering/bathing and brushing of teeth.				
Youth shall be permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.				
1487 Shaving			X	ALL ITEMS IN SECTION 1487 ARE NOT APPLICABLE AS NO RAZORS ARE ISSUED OR PROVIDED AT THIS FACILITY.
Youth shall have access to a razor daily, unless their appearance must be maintained for reasons of identification in Court.				
All youth shall have equal opportunity to shave face and body hair. The facility administrator may suspend this requirement in relation to youth who are considered to be a danger to themselves or others.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1488 Hair Care Services Written policies and site-specific procedures shall be developed and implemented by the facility administrator to comply with Title 16, Chapter 9, Sections 979 and 980, California Code of Regulations. Hair care services shall be available in all juvenile facilities. Youth shall receive hair care services monthly.			X	ALL ITEMS IN SECTION 1488 ARE NOT APPLICABLE AS NO HAIR CARE SERVICES ARE PROVIDED AT THIS FACILITY.
Equipment shall be cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology.				
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue Clean laundered, suitable bedding and linens, in good repair, shall be provided for each youth entering a living area who is expected to remain overnight, shall include, but not be limited to:			X	ALL ITEMS IN SECTION 1500 ARE NOT APPLICABLE AS NO BEDDING OR LINENS ARE PROVIDED AT THIS FACILITY.
a) one mattress or mattress-pillow combination which meets the requirements of Section 1502 of these regulations;				
(b) one pillow and a pillow case unless provided for in (a) above;				
(c) one mattress cover and a sheet or two sheets;				
(d) one towel; and,				
(e) one blanket or more, upon request.				
1501 Bedding and Linen Exchange The facility administrator shall develop and implement site specific written policies and procedures for the scheduled exchange of laundered bedding and linen issued to each youth housed.			X	ALL ITEMS IN SECTION 1501 ARE NOT APPLICABLE AS NO BEDDING OR LINENS ARE PROVIDED OR LAUNDERED AT THIS FACILITY.
Washable items such as sheets, mattress covers, pillow cases and towels shall be exchanged for clean replacement at least once each week.				
The covering blanket shall be cleaned or laundered once a month.				
1502 Mattresses Any mattress issued to a youth in any facility shall conform to the size of the bed as referenced in Title 24, Section 1230.2.5 and be enclosed in an easily cleaned, non-absorbent ticking.			X	ALL ITEMS IN SECTION 1502 ARE NOT APPLICABLE AS NO MATTRESS IS ISSUED OR PROVIDED AT THIS FACILITY.
Any mattress purchased for issue to a youth in a facility, which is locked to prevent unimpeded access to the outdoors, shall be certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses at the time of purchase.				
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance The facility administrator shall develop and implement written policies and site-specific procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
The plan shall provide for a regular schedule of housekeeping tasks, equipment, including restraint devices, and physical plant maintenance and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			
The use of chemicals shall be done in accordance to the product label and Safety Data Sheet which may include the use of Personal Protection Equipment (PPE).	X			
Medical care housing as described in Title 24, Section 13-201(c)6 shall be cleaned and sanitized according to policies and procedures as established by the health administrator.			X	NOT APPLICABLE AS NO MEDICAL CARE HOUSING IS AVAILABLE AT THIS FACILITY.
1511 Smoke Free Environment The facility administrator shall develop policies and procedures that assure youth are not exposed to use of tobacco products or electronic nicotine delivery system devices while in the facility or in the custody of staff.	X			

NOTE: TWO HOLDING CELLS NOT IN USE CURRENTLY. TOILET/HANDWASHING FIXTURE IN REPAIR IN BOTH HOLDING CELLS.

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps

FACILITY NAME: Ventura County Juvenile Courthouse Holding		COUNTY: Ventura
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 4353 Vineyard Avenue, Oxnard CA 93036		
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1302:	JUVENILE HALL <input checked="" type="checkbox"/>	CAMP <input type="checkbox"/>
ENVIRONMENTAL HEALTH EVALUATION		DATE EVALUATED: May 26, 2021 DEFICIENCIES OR NON COMPLIANCE ISSUES NOTED: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
ENVIRONMENTAL EVALUATOR(S) (NAME, TITLE, TELEPHONE): Gustavo Guerrero, Registered Environmental Health Specialist, 805-654-3525		
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Rebecca Jimenez, Correction Service Officer III, 805-981-5535		

Purpose

Pursuant to Title 15, California Code of Regulations, Article 2, Section 1313, Subsection (c) "On an annual basis, or as otherwise required by law, each juvenile facility administrator shall obtain a documented inspection and evaluation from the local health officer, inspection in accordance with Health and Safety Code Section 101045."

Per California Health and Safety Code 101045, the county health officer shall annually investigate health and sanitary conditions in every operated detention facility in the county. He or she may make additional investigations of any county jail or other detention facility of the county as he or she determines necessary. He or she shall submit a report to the Board of State and Community Corrections (BSCC), to the person in charge of the detention facility and to the County Board of Supervisors.

Instructions

To complete the evaluation, assess each element listed and document the findings on the checklist. Columns in the checklist identify compliance as "Yes," "No" or "N/A" (not applicable). If the evaluator assessing the Environmental Health of the facility "checks" a column to indicate that a facility is either out of compliance with all or part of a regulation or indicates that all or part of a regulation is not applicable, a brief explanation is required in the comments section. This explanation is critical. It assists both the BSCC and facility staff in understanding the rationale for the decision and highlights what needs correction.

Evaluators may elect to assess areas that are not covered by the inspection checklists. If this is done, the additional issues must be clearly delineated on a separate sheet to maintain their distinction from the BSCC Title 15 checklist. For information purposes, this additional sheet should be attached and distributed with the checklist.

Checklists and regulations are available on the BSCC website (<http://www.bscc.ca.gov/sfsources>). Please contact the BSCC Field Representative assigned to your county at the number below or through e-mail access on the web site.

Board of State and Community Corrections; FSO Division
 2590 Venture Oaks Way, Suite 200, Sacramento, CA 95833
 Phone: 916-445-5073; <http://www.bscc.ca.gov/>

I. ENVIRONMENTAL HEALTH EVALUATION
Juvenile Halls, Special Purpose Juvenile Halls and Camps

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 9. Food				
1464 Food Services Plan Facilities shall have a written site specific food service plan that shall comply with the applicable California Retail Food Code (CalCode). In facilities with an average daily population of 50 or more, there shall be employed or available, a trained and experienced food services manager or designee to complete a written food service plan. In facilities of less than an average daily population of 50, that do not employ or have a food services manager available, the facility manager shall complete a written food service plan. The plan shall include, but not be limited to the following policies and procedures: (a) menu planning; (b) purchasing; (c) storage and inventory control; (d) food preparation; (e) food serving; (f) transporting food; (g) orientation and on-going training; (h) personnel supervision; (i) budgets and food costs accounting; (j) documentation and record keeping; (k) emergency feeding plan; (l) waste management; (m) maintenance and repair; (n) hazard analysis critical control point plan; and, (o) provision for maintaining three days of meals for testing in the event of food-borne illness.	NA			ALL ITEMS IN SECTION 1464 ARE NOT APPLICABLE AS NO FOOD SERVICE IS PROVIDED AT THIS FACILITY.
1465 Food Handlers Education and Monitoring The facility manager, in cooperation with the food services manager, shall develop and implement written policies and procedures to ensure that supervisory staff and food handlers receive ongoing training in safe food handling techniques, including personal hygiene, in accordance with Section 113947 of the Health and Safety Code, California Retail Food Code (CalCode). The procedures shall include provisions for monitoring compliance that ensure appropriate food handling and personal hygiene requirements.			X	ALL ITEMS IN SECTION 1465 ARE NOT APPLICABLE AS NO FOOD HANDLING IS CONDUCTED AT THIS FACILITY.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1466 Kitchen Facilities, Sanitation, and Food Storage Kitchen facilities, sanitation, and food preparation, service, and storage shall comply with standards set forth in Health and Safety Code, Division 104, Part 7, Chapters 1-13, Sections 113700 et seq. California Retail Food Code (CalCode). In facilities where youth prepare meals for self-consumption or where frozen meals or pre-prepared food from other permitted food facilities (see Health and Safety Code Section 114381) are (re)heated and served, the following applicable CalCode standards may be waived by the local health officer:			X	ALL ITEMS IN SECTION 1466 ARE NOT APPLICABLE. NO KITCHEN FACILITY OR FOOD STORAGE ARE PRESENT AT THIS FACILITY.
(a) Health and Safety Code Sections 114130-114141;				
(b) Health and Safety Code Sections 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125. If a domestic or commercial dishwasher, capable of providing heat to the surface of the utensils of a temperature of at least 165 degrees Fahrenheit, is used for the purpose of cleaning and sanitizing multi-service kitchen utensils and multi-service consumer utensils;				
(c) Health and Safety Code Sections 114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;				
(d) Health and Safety Code Sections 114268-114269; and,				
(e) Health and Safety Code Sections 114279-114282.				
1467 Food Serving and Supervision Policies and site-specific procedures shall be developed and implemented to ensure that appropriate work assignments are made and food handlers are adequately supervised. Food shall be prepared and/or served only under the immediate supervision of a staff member.			X	ALL ITEMS IN SECTION 1467 ARE NOT APPLICABLE AS NO FOOD SERVING IS CONDUCTED AT THIS FACILITY.
Article 10. Clothing and Personal Hygiene				
1480 Standard Facility Clothing Issue The youth's personal clothing, undergarments and footwear may be substituted for the institutional clothing and footwear specified in this regulation. The facility has the primary responsibility to provide clothing and footwear.			X	ALL ITEMS IN SECTION 1480 ARE NOT APPLICABLE AS NO CLOTHING IS ISSUED OR PROVIDED AT THIS FACILITY.
Clothing provisions shall ensure that:				
(a) clothing is clean, reasonably fitted, durable, easily laundered, in good repair, and free of holes and tears.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(b) The standard issue of climatically suitable clothing for youth shall consist of but not be limited to: (1) socks and serviceable footwear; (2) outer garments; (3) new non-disposable underwear which shall remain with the youth throughout their stay, and; (4) undergarments, that are freshly laundered and free of stains, including tee shirts and bras.				
(c) clothing is laundered at the temperature required by local ordinances for commercial laundries and dried completely in a mechanical dryer or other laundry method approved by the local health officer.				
(d) suitable clothing is issued to pregnant youth.				
1481 Special Clothing Provision shall be made to issue suitable additional clothing essential for minors to perform special work assignments where the issue of regular clothing would be <u>unsanitary or inappropriate</u> .			X	ALL ITEMS IN SECTION 1481 ARE NOT APPLICABLE AS NO CLOTHING OR SPECIAL CLOTHING IS ISSUED OR PROVIDED AT THIS FACILITY.
1482 Clothing Exchange The facility administrator shall develop and implement written policies and site-specific procedures for the cleaning and scheduled exchange of clothing. Unless work, climatic conditions, or illness necessitates more frequent exchange, outer garments, except footwear, shall be exchanged at least once each week. Tee shirts, bras, and underwear shall be exchanged daily; youth shall receive their own underwear back at exchange.			X	ALL ITEMS IN SECTION 1482 ARE NOT APPLICABLE AS NO CLOTHING IS ISSUED OR PROVIDED AT THIS FACILITY.
1483 Clothing, Bedding and Linen Supply There shall be a quantity of clothing, bedding, and linen available for actual and replacement needs of the facility population. Each facility shall have a written procedure for acquisition, handling, storage, transportation and processing of clothing, bedding and linen in a clean and sanitary manner. Consideration shall be given to mattress type for pregnant youth or youth with other medical-related needs.			X	ALL ITEMS IN SECTION 1483 ARE NOT APPLICABLE AS NO CLOTHING, BEDDING, OR LINEN ARE ISSUED OR PROVIDED AT THIS FACILITY.
1484 Control of Vermin in Minors' Personal Clothing There shall be written policies and site-specific procedures developed and implemented by the facility administrator to control the contamination and/or spread of vermin and ecto-parasites in all <u>youths' personal clothing</u> . Infested clothing shall be cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin.			X	ALL ITEMS IN SECTION 1484 ARE NOT APPLICABLE AS NO EXCHANGE OF CLOTHING OCCURS AT THIS FACILITY.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1485 Issue of Personal Care Items			X	ALL ITEMS IN SECTION 1485 ARE NOT APPLICABLE AS NO PERSONAL CARE ITEMS ARE ISSUED OR PROVIDED AT THIS FACILITY.
There shall be written policies and site-specific procedures developed and implemented by the facility administrator for the availability of personal hygiene items.				
Each female youth shall be provided with sanitary napkins, panty liners and tampons as requested.				
Each youth to be held over 24 hours shall be provided with the following personal care items:				
(a) toothbrush;				
(b) toothpaste;				
(c) soap;				
(d) comb;				
(e) shaving implements;				
(f) deodorant;				
(g) lotion;				
(h) shampoo; and,				
(i) post-shower conditioning hair products.				
Youth shall not be required to share any personal care items listed in items (a) through (d). Liquid soap provided through a common dispenser is permitted. Youth shall not share disposable razors. Double edged safety razors, electric razors, and other shaving instruments capable of breaking the skin, when shared among youth, shall be disinfected between individual uses by the method prescribed by the State Board of Barbering and Cosmetology in Sections 979 and 980, Chapter 9, Title 16, California Code of Regulations.				
1486 Personal Hygiene			X	ALL ITEMS IN SECTION 1486 ARE NOT APPLICABLE AS NO SHOWERING/BATHING OR BRUSHING OF TEETH OCCURS AT THIS FACILITY.
There shall be written policies and site-specific procedures developed and implemented by the facility administrator for showering/bathing and brushing of teeth.				
Youth shall be permitted to shower/bathe upon assignment to a housing unit and on a daily basis thereafter and given an opportunity to brush their teeth after each meal.				
1487 Shaving			X	ALL ITEMS IN SECTION 1487 ARE NOT APPLICABLE AS NO RAZORS ARE ISSUED OR PROVIDED AT THIS FACILITY.
Youth shall have access to a razor daily, unless their appearance must be maintained for reasons of identification in Court.				
All youth shall have equal opportunity to shave face and body hair. The facility administrator may suspend this requirement in relation to youth who are considered to be a danger to themselves or others.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1488 Hair Care Services Written policies and site-specific procedures shall be developed and implemented by the facility administrator to comply with Title 16, Chapter 9, Sections 979 and 980, California Code of Regulations. Hair care services shall be available in all juvenile facilities. Youth shall receive hair care services monthly.			X	ALL ITEMS IN SECTION 1488 ARE NOT APPLICABLE AS NO HAIR CARE SERVICES ARE PROVIDED AT THIS FACILITY.
Equipment shall be cleaned and disinfected after each haircut or procedure, by a method approved by the State Board of Barbering and Cosmetology.				
Article 11. Bedding and Linens				
1500 Standard Bedding and Linen Issue Clean laundered, suitable bedding and linens, in good repair, shall be provided for each youth entering a living area who is expected to remain overnight, shall include, but not be limited to:			X	ALL ITEMS IN SECTION 1500 ARE NOT APPLICABLE AS NO BEDDING OR LINENS ARE ISSUED OR PROVIDED AT THIS FACILITY.
a) one mattress or mattress-pillow combination which meets the requirements of Section 1502 of these regulations;				
(b) one pillow and a pillow case unless provided for in (a) above;				
(c) one mattress cover and a sheet or two sheets;				
(d) one towel; and,				
(e) one blanket or more, upon request.				
1501 Bedding and Linen Exchange The facility administrator shall develop and implement site specific written policies and procedures for the scheduled exchange of laundered bedding and linen issued to each youth housed.			X	ALL ITEMS IN SECTION 1501 ARE NOT APPLICABLE AS NO BEDDING OR LINENS ARE ISSUED, PROVIDED, OR LAUNDERED AT THIS FACILITY.
Washable items such as sheets, mattress covers, pillow cases and towels shall be exchanged for clean replacement at least once each week.				
The covering blanket shall be cleaned or laundered once a month.				
1502 Mattresses Any mattress issued to a youth in any facility shall conform to the size of the bed as referenced in Title 24, Section 1230.2.5 and be enclosed in an easily cleaned, non-absorbent ticking.			X	ALL ITEMS IN SECTION 1502 ARE NOT APPLICABLE AS NO MATTRESS IS ISSUED OR PROVIDED AT THIS FACILITY.
Any mattress purchased for issue to a youth in a facility, which is locked to prevent unimpeded access to the outdoors, shall be certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings test standard for penal mattresses at the time of purchase.				
Article 12. Facility Sanitation and Safety				
1510 Facility Sanitation, Safety and Maintenance The facility administrator shall develop and implement written policies and site-specific procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
The plan shall provide for a regular schedule of housekeeping tasks, equipment, including restraint devices, and physical plant maintenance and inspections to identify and correct unsanitary or unsafe conditions or work practices in a timely manner.	X			
The use of chemicals shall be done in accordance to the product label and Safety Data Sheet which may include the use of Personal Protection Equipment (PPE).	X			
Medical care housing as described in Title 24, Section 13-201(c)6 shall be cleaned and sanitized according to policies and procedures as established by the health administrator.			X	NOT APPLICABLE AS NO MEDICAL CARE HOUSING IS AVAILABLE AT THIS FACILITY.
1511 Smoke Free Environment The facility administrator shall develop policies and procedures that assure youth are not exposed to use of tobacco products or electronic nicotine delivery system devices while in the facility or in the custody of staff.	X			

NO VIOLATIONS OBSERVED.