I. ENVIRONMENTAL HEALTH EVALUATION[[1]](#footnote-2)

Adult Court and Temporary Holding Facilities

| **ARTICLE/SECTION** | **YES** | **NO** | **N/A** | **COMMENTS** |
| --- | --- | --- | --- | --- |
| Approach for Providing Food Service*(Not applicable to CH)*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.  |[ ] [ ] [ ]   |
| 1. Food is prepared at another city or county detention facility.
 |[ ] [ ] [ ]   |
| 1. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.
 |[ ] [ ] [ ]   |
| **ARTICLE 12. FOOD** |
| 1245 KITCHEN FACILITIES, SANITATION AND FOOD SERVICE *(Not applicable to CH)*(a) Kitchen facilities, sanitation, and food preparation, service and storage 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.  |[ ] [ ] [ ]   |
| (b) In facilities where incarcerated people prepare meals for self-consumption or where frozen meals or pre-prepared food from other 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.(1) H & S Sections 114130-114141; |[ ] [ ] [ ]   |
| (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 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; |[ ] [ ] [ ]   |
| (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;  |[ ] [ ] [ ]   |
| (4) H & S Sections 114268-114269; and,  |[ ] [ ] [ ]   |
| (5) H & S Sections 114279-114282.  |[ ] [ ] [ ]   |
| 1246 FOOD SERVING AND SUPERVISION*(Not applicable to CH)*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. |[ ] [ ] [ ]   |
| ARTICLE 14. BEDDING AND LINEN |
| **1270** **STANDARD BEDDING AND LINEN ISSUE***(Not applicable to CH)*The standard issue of clean suitable bedding and linens, for each incarcerated person entering a living area who is expected to remain overnight, shall include, but not be limited to: |[ ] [ ] [ ]   |
| (a) One serviceable mattress which meets the requirements of Section 1272 of these regulations; |[ ] [ ] [ ]   |
| (b) one mattress cover or one sheet; |[ ] [ ] [ ]   |
| (c) one towel; and, |[ ] [ ] [ ]   |
| (d) one blanket or more depending upon climatic conditions.  |[ ] [ ] [ ]   |
| Policy and procedure shall require that items (a), (b) and (d) above be provided prior to the first night in the facility. |[ ] [ ] [ ]   |
| Two blankets or sleep bag may be issued in place of one mattress cover or one sheet at the request of the incarcerated person. |[ ] [ ] [ ]   |
| Temporary Holding facilities which hold personslonger than 12 hours shall provide an incarcerated person with bedding and linen that meet the requirements of (a), (b) and (d) above prior to their first night in the facility and every night thereafter. |[ ] [ ] [ ]   |
| **1272** **MATTRESSES***(Not applicable to CH)*Any mattress issued to an incarcerated person 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 (*Note:* at least 30" wide X 76" long). |[ ] [ ] [ ]   |
| Any mattress purchased for issue to an incarcerated person 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’ test standard for penal mattresses at the time of purchase. |[ ] [ ] [ ]   |
| 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. |[ ] [ ] [ ]   |
| 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. |[ ] [ ] [ ]   |
| 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. |[ ] [ ] [ ]   |

Summary of environmental health evaluation:

1. This document is intended for use as a tool during the inspection process; this worksheet may not contain each Title 15 regulation that is required. Additionally, many regulations on this worksheet are SUMMARIES of the regulation; the text on this worksheet may not contain the entire text of the actual regulation. Please refer to the complete California Code of Regulations, Title 15, Minimum Standards for Local Facilities, Division 1, Chapter 1, Subchapter 4 for the complete list and text of regulations. [↑](#footnote-ref-2)