I. ENVIRONMENTAL HEALTH EVALUATION

**Juvenile Halls, Special Purpose Juvenile Halls and Camps**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| FACILITY NAME: | | COUNTY: | | |
| FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): | | | | |
| CHECK THE FACILITY TYPE AS DEFINED IN  TITLE 15, SECTION 1302: | JUVENILE HALL | | SPECIAL PURPOSE JUVENILE HALL | CAMP |
| **ENVIRONMENTAL HEALTH EVALUATION** | | | DATE INSPECTED:  DEFICIENCIES OR NON COMPLIANCE ISSUES NOTED:  YES  NO | |
| ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): | | | | |
| FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): | | | | |

**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’s 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_fsoresources>). 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/>**ENVIRONMENTAL HEALTH EVALUATION**

| **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 (Cal Code). In facilities with an average daily population of 50 or more, there shall be employed or available, a trained and experienced food services manager to prepare 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 administrator shall prepare a written food service plan. The plan includes, but is not limited to the following policies and procedures: menu planning; purchasing; storage and inventory control; food preparation; food serving; transporting food; orientation and on-going training; personnel supervision; budgets and food costs accounting; documentation and record keeping; emergency feeding plan; waste management; and, maintenance and repair. | Do not identify compliance with this section here.  See comments. | | | The Nutrition Inspector retains primary responsibility to determine compliance with Section 1464. 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. |
| 1465 Food Handlers Education and Monitoring The facility administrator, 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 § 113947 of the Health and Safety Code, Cal Code.  The procedures shall include provisions for monitoring compliance that ensure appropriate food handling and personal hygiene requirements. |  |  |  | The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1465. 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. |
| **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, §113700 et seq. Cal Code.  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 § 114381) are (re)heated and served**,** the following applicable Cal Code standards may be waived by the local health officer:  *(Note: While the regulation uses the word “waived,” the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation.)* |  |  |  | The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1466. 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. |
| 1. HSC § 114130-114141; |  |  |  |  |
| 1. HSC § 114099.6, 114095-114099.5, 114101-114109, 114123, and 114125; |  |  |  |  |
| 1. 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; |  |  |  |  |
| 1. HSC § 114268-114269; and**,** |  |  |  |  |
| 1. HSC § 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 served only under the immediate supervision of a staff member. |  |  |  | The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1467. 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. |
| 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 provided clothing and footwear. Clothing provisions ensure that: |  |  |  |  |
| 1. clothing is clean, reasonably fitted, durable, easily laundered, and in good repair; and, |  |  |  |  |
| 1. the standard issue of climatically suitable clothing for youth consist of but not be limited to: |  |  |  |  |
| 1. socks and serviceable footwear; |  |  |  |  |
| 1. outer garments; and, |  |  |  |  |
| 1. undergarments, are freshly laundered and free of stains, including shorts and tee shirt for males; and, bra and panties for females. |  |  |  |  |
| 1. 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. |  |  |  |  |
| **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. |  |  |  |  |
| **1482 Clothing Exchange**  The facility administrator shall develop and implement written policies and site specific procedures for the cleaning and schedule 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. Undergarments and socks shall be exchanged daily. |  |  |  |  |
| **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. |  |  |  |  |
| **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 in all youths’ personal clothing. |  |  |  |  |
| Infested clothing shall be cleaned or stored in a closed container so as to eradicate or stop the spread of the vermin. |  |  |  |  |
| **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. |  |  |  |  |
| Each female youth shall be provided with sanitary napkins and/or tampons as needed. |  |  |  |  |
| Each youth to be held over 24 hours shall be provided with the following personal care items: |  |  |  |  |
| 1. toothbrush; |  |  |  |  |
| 1. dentifrice; |  |  |  |  |
| 1. soap; |  |  |  |  |
| 1. comb; and, |  |  |  |  |
| 1. shaving implements. |  |  |  |  |
| 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, CCR. |  |  |  |  |
| **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. |  |  |  |  |
| 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**  Male youth shall be allowed to shave their faces daily, unless their appearance must be maintained for reasons of identification in Court. Female youth shall be allowed to shave their underarms and legs once per week. The facility administrator may suspend this requirement in relation to youth who are considered to be a danger to themselves or others. |  |  |  |  |
| **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, CCR. Hair care services shall be available in all juvenile facilities. Youth shall receive hair care services monthly. |  |  |  |  |
| 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 minor entering a living area who is expected to remain overnight, shall include, but not be limited to: |  |  |  |  |
| 1. one mattress or mattress-pillow combination which meets the requirements of Title 15 § 1502; |  |  |  |  |
| 1. one pillow and a pillow case unless provided for in (a) above; |  |  |  |  |
| 1. one mattress cover and a sheet or two sheets; |  |  |  |  |
| 1. one towel; and, |  |  |  |  |
| 1. one blanket or more depending upon climatic conditions. |  |  |  |  |
| **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. |  |  |  |  |
| Washable items such as sheets, mattress covers, pillowcases and towels shall be exchanged for a 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. |  |  |  |  |
| 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. |  |  |  |  |
| 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. |  |  |  |  |
| Medical care housing as described in Title 24, Part 1 § 13-201(c)6 shall be cleaned and sanitized according to policies and procedures as established by the health administrator. |  |  |  |  |
| **1511 Smoke Free Environment**  The facility administrator shall develop policies and procedures to assure that State laws prohibiting minors from smoking are enforced in all juvenile facilities, related work details, and other programs. Policies and procedures shall assure that minors are not exposed to second-hand smoke while in the facility or in the custody of staff. |  |  |  |  |
| **Other Applicable Codes** | | | | |
| Title 24, Uniform Building Code Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair. |  |  |  |  |
| **Title 24, Uniform Building Code**  Floors, walls, windows, grillwork and ceilings are clean and in good repair. |  |  |  |  |
| **Title 24, Part 1, 13-201(c)6**  There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements, of Part 6, Title 24, CCR. |  |  |  |  |
| Title 24, Uniform Plumbing Code Floor drains are flushed at least weekly. |  |  |  |  |
| Traps contain water to prevent escape of sewer gas. |  |  |  |  |
| Grids and grates are present. |  |  |  |  |
| **CA Safe Drinking Water Act**  Potable water is supplied from an approved source in satisfactory compliance with this Act. |  |  |  |  |
| **Local Ordinances**  Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations. |  |  |  |  |
| **HSC and CCR Titles 22 and 24 Relating to Public Pools**  Swimming pools are designed, constructed, operated, and maintained in accordance with state and local laws and regulations |  |  |  |  |
| Health and Safety Code, § 1803 and 2271 (Farms, petting zoos, etc.) All animal operations are removed from the immediate living area, designed, constructed, and maintained to minimize odor, vermin, and physical hazards. |  |  |  |  |
| The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory. |  |  |  |  |
| **General Industry Safety Order, Title 8-3362**  The facility is free of structural and other safety hazards. |  |  |  |  |

**Summary of environmental evaluation:**