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 (JH) | Special Purpose JH | | CAMP |
| **ENVIRONMENTAL HEALTH EVALUATION** | DATE EVALUATED: | | | |
| DEFICIENCIES OR NON-COMPLIANCE ISSUES NOTED:  YES  NO | | | |
| ENVIRONMENTAL EVALUATOR(S) (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 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; **Attn: FSO Inspection Report Analyst**

2590 Venture Oaks Way, Suite 200, Sacramento, CA 95833

Phone: 916-445-5073; Email: [analyst@bscc.ca.gov](mailto:analyst@bscc.ca.gov)

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

**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. |  |  |  |  | |
| 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. |  |  |  |  | |
| **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: |  |  |  |  | |
| (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. |  |  |  |  | |
| 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. |  |  |  |  | |
| Clothing provisions shall ensure that:  (a) clothing is clean, reasonably fitted, durable, easily laundered, in good repair, and free of holes and tears. |  |  |  |  | |
| (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. |  |  |  |  | |
| **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. |  |  |  |  | |
| **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. |  |  |  |  | |
| **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. |  |  |  |  | |
| 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, 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**  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**  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. |  |  |  |  | |
| **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. |  |  |  |  | |
| 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: |  |  |  |  | |
| (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. |  |  |  |  | |
| 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. |  |  |  |  | |
| 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. |  |  |  |  | |
| 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). |  |  |  |  | |
| 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. |  |  |  |  | |
| **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. |  |  |  |  | |

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 Juvenile Facilities, Division 1, Chapter 1, Subchapter 5 for the complete list and text of regulations. [↑](#footnote-ref-1)