

Alameda County Board of Supervisors Public Protection Committee

Title 15 Inspection Report 2021

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Alameda County Health Care Services Agency
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APPLICABLE CODES & REGULATIONS

Health & Safety Code §101045

- County health officer shall investigate health and sanitary conditions in every county jail, every other publicly operated detention facility in the county... at least annually.
- Determine if the food, clothing, and bedding is of sufficient quantity and quality
- Meet minimum standards and requirements prescribed by the Board of Corrections for the feeding, clothing and care of prisoners

CA Code of Regulations (CCR) – Title 15

- Article 11 – Medical & Mental Health Services
- Article 12 – Food (Nutrition)

SANTA RITA JAIL (SRJ) INSPECTION

- On July 14, 2021, Alameda County Public Health and Environmental Health staff conducted the annual Medical and Mental Health, Nutritional, and an Environmental Health inspection at SRJ as required under Title 15 of the California Administrative Code

- SRJ population on date of inspection: 1979

SECTIONS

- Public Health Department
 - Medical/Mental Health
 - Nutrition
 - Dental
- Department of Environmental Health
 - Environmental Health

TITLE 15 INSPECTION TEAM

- Public Health Department
 - Registered Nurse - Certified Legal Nurse Consultant
 - Nutritionist
 - Dental Clinical Director
 - Physician IV
- Department of Environmental Health
 - Registered Environmental Health Specialist
 - EHS Trainee

PUBLIC HEALTH INSPECTION TEAM APPROACH

Policy Review

- Medical/Mental Health
- Nutritional Health
- Dental
- Environmental Health

Facility Walkthrough

- Medical/Mental Health
- Nutritional Health
- Dental
- Environmental Health

Chart Review

- Dental
- Nutrition Health

TITLE 15, ARTICLE 11: MEDICAL AND MENTAL HEALTH SERVICE REGS

- 1200. Responsibility for Health Care Services
- 1202. Health Service Audits
- 1203. Health Care Staff Qualifications
- 1204. Health Care Staff Procedure
- 1205. Medical/Mental Health Records
- 1206. Health Care Procedures Manual
- 1206.5 Management of Communicable Diseases in a Custody Setting
- 1207. Medical Receiving Screening
- 1207.5 Special Mental Disorder Assessment
- 1208. Access to Treatment
- 1208.5 Health Care Maintenance
- 1209. Mental Health Services and Transfer to Treatment Facility
- 1210. Individualized Treatment Plans
- 1220. First Aid Kits
- 1211. Sick Call
- 1212. Vermin Control
- 1213. Detoxification Treatment
- 1214. Informed Consent
- 1215. Dental Care
- 1216. Pharmaceutical Management.
- 1217. Psychotropic Medications
- 1220. First Aid Kit(s)
- 1046. Death in custody
- 1030. Suicide Prevention Program
- 1051. Communicable Diseases
- 1052. Mentally Disordered Inmates
- 1055. Use of a Safety Cell
- 1056. Use of a Sobering Cell
- 1057. Developmentally Disabled Inmates
- 1058. Use of Restraints
- 1058.5 Restraints and Pregnant Inmates



III. MEDICAL/MENTAL HEALTH EVALUATION Adult Type I, II, III and IV Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 11. Health Services				
1200 Responsibility For Health Care Services				
The facility administrator has developed a plan to ensure provision of emergency and basic health care services to all inmates.				
Clinical judgments are the sole province of the responsible physician, dentist, and psychiatrist or psychologist, respectively.				
Security regulations are applicable to facility staff and health care personnel.				
At least one physician is available.				
In Type IV facilities where routine health services are provided by access to the community, there is a written plan for the treatment, transfer, or referral of emergencies. <i>(When Type IV facilities provide health services within the facility, they must meet applicable regulations, as do other facilities.)</i>				
1202 Health Service Audits <i>(Applicable to facilities with on-site health care staff)</i>				

POLICY & FACILITY WALK-THROUGH: MEDICAL/MENTAL HEALTH

- **Compliance was met with all Title 15 articles and sections** required for a Medical/Mental Health Evaluation of a Type II Facility
- **Notable highlights**
 - Women's health service: "The staff here clearly care"
 - Intake medical screening system found to be "excellent"

MEDICAL/MENTAL HEALTH RECOMMENDATIONS

Section	Recommendation
1202 Health Service Audits	Document CAPs on CQI meeting minutes form.
1207.5 Special Mental Disorder Assessment (MH screening for women charged with murder/attempted murder of infants)	Ensure notification of medical/behavioral health staff when 1207.5 screening circumstances exist.
1209 Mental Health Services and Transfer to a Treatment Facility	For after-hours assessment of suicidality, contact facility RN if not able to reach on-call BH clinician.
1209 Mental Health Services and Transfer to a Treatment Facility	All nursing staff should have access to BH records. Medical and mental health staff should generally work together more closely.
1216 Pharmaceutical Management	After accessing stored syringes, tape boxes closed and label with remaining number of syringes.

TITLE 15 ARTICLE 12: NUTRITIONAL HEALTH

- 1230. Food Handlers
- 1240. Frequency of Serving
- 1241. Minimum Diet
- 1242. Menus
- 1243. Food Service Plan
- 1247. Disciplinary Isolation Diet
- 1248. Medical Diets

NUTRITIONAL HEALTH

- Title 15 findings of noncompliance in Sections 1241 Minimum Diet and 1242 Menus, similar to 2020 and 2019.
- Corrected 2020 findings related to physician approval of special diets and availability of healthful beverages.

NUTRITIONAL HEALTH FINDINGS AND RECOMMENDATIONS

Section and finding	Recommendation
1241 Minimum Diet – 1. Insufficient Vitamin D	Add foods supplemented with vitamin D to the menu to ensure the vitamin D content of the menu reaches U.S. Dietary Guidelines recommendations.
1241 Minimum Diet – 2. Sodium content	Reduce overall sodium in the weekly cycle menus to be in better alignment with the 2020-2025 U.S. Dietary Guidelines for Americans.
1242 Menus – Insufficient variety for breakfast and lunch	Add variety to breakfast and lunch menus to increase variety of food provided.

Additional suggestions:

- Add to the commissary list snack food items that are lower in sodium and sugar.
- Increase the number of healthful beverages available in vending machines in public and staff break areas

DENTAL FINDINGS AND RECOMMENDATIONS

POLICY AND CHART FINDINGS

- Charts reviewed for timeliness of care, treatment planning, documentation, informed consent, and follow up, safety
- High quality of care noted

RECOMMENDATIONS

- Keep Cal OSHA ATD plan available
- Consider using portable HEPA MERV 13 filter for aerosol generating procedures

SUGGESTIONS

- COVID test for all patients before aerosol generating procedures
- Use milligrams instead of carpules when recording drug amounts for local anesthesia

SANTA RITA JAIL ANNUAL FACILITY INSPECTION

DEPARTMENT OF ENVIRONMENTAL HEALTH

JULY 14, 2021

Environmental Health Inspectors

Kimberly Caison, REHS

Alyssa De Villa, EHS



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			FACILITY HAS THREE PERMITS FROM DEPARTMENT OF ENVIRONMENTAL HEALTH: MAIN KITCHEN, BAKERY, AND OFFICER'S DINING AREA.
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.				
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			ALAMEDA COUNTY SHERIFF'S OFFICE POLICIES AND PROCEDURES (ACSO) NUMBER 14.01 REVISED DECEMBER 1, 2019.
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			ALAMEDA COUNTY SHERIFF'S OFFICE POLICIES AND PROCEDURES (ACSO) NUMBER 14.01 REVISED DECEMBER 1, 2019.

KITCHEN FACILITIES, SANITATION AND FOOD SERVICE

<p>1245 Kitchen Facilities, Sanitation and Food Service</p> <p>(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.</p>	X		<p>The Environmental Health Inspector retains primary responsibility to determine compliance with Section 1245. 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.</p>
<p>(a) 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:</p>	X		<p>BREAKFAST AND DINNERS ARE REHEATED. INMATE FOOD WORKERS LOAD FOOD INTO RETHERMALIZING UNITS IN EACH HOUSING UNIT AND JAIL STAFF VERIFY REHEATING TEMPERATURE (MINIMUM 165°F) AND RECORD THEIR MEASUREMENTS.</p>
<p>1) HSC §114130-114141.</p>	X		<p>ALL EQUIPMENT APPROVED FOR COMMERCIAL/FOOD SERVICE APPLICATIONS.</p>
<p>1) 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;</p>	X		<p>BAKERY: OBSERVED PROPER MANUAL WAREWASHING OF UTENSILS.</p> <p>MAIN KITCHEN: HIGH TEMPERATURE DISHWASH MACHINES SANITIZING RINSE AT OR ABOVE 160°F.</p> <p>OFFICER’S DINING: HIGH TEMPERATURE DISHWASH MACHINE SANITIZING AT OR ABOVE 160°F.</p>

OFFICERS DINING EVALUATION SUMMARY

- There were no food temperature violations noted at the time of the inspection in the cooking area (hot-holding at 135⁰F or above) or within refrigeration units (cold-holding at 41⁰F or below).
- High temperature dishwash machines provided the required minimum sanitizing rinse of 160⁰F or greater on utensils for proper sanitization.
- Warm water (minimum 100⁰F) was noted available for effective handwashing at the hand sinks.

MAIN KITCHEN EVALUATION SUMMARY

- The main kitchen was noted to be well maintained and operated at the time of inspection.
- Foods are prepared and packed under the supervision of Aramark Foodservices.
- Foods are served under the supervision of a Sheriff officer.
- No issues with the flooring in this area
- Overall sanitation good.

BAKERY & UPSTAIRS DRY STORAGE EVALUATION SUMMARY

- The **Bakery** was noted to be well maintained and operated at the time of the inspection. Overall Sanitation was good.
- In the **Upstairs Dry Storage** area showed **no signs of rodent activity.**
- The facility continues with daily professional pest control service.
- No additional signs of rodent activity were observed elsewhere.

FACILITY SANITATION & SAFETY

Article 15. Facility Sanitation and Safety				
<p>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.</p>	X			<p>STAFF AREAS ARE CLEANED EVERY TWO HOURS BY CUSTODIAN.</p> <p>HOUSING AREAS ARE CLEANED BEFORE RECREATION TIME AND BETWEEN MEALS BY INMATE WORKERS.</p> <p>ALAMEDA COUNTY SHERIFF’S OFFICE POLICIES AND PROCEDURES (ACSO) NUMBER 15.01 REVISED DECEMBER 1, 2019.</p>
<p>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.</p>	X			
<p>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.</p>	X			

INMATE HOUSING EVALUATION SUMMARY

- A subset of housing units were inspected due to increased risk of COVID-19 transmission.
- The facility's housing units were noted to be well maintained and operated.
- Drinking water samples were taken from various locations for bacteriological analysis.
- All water sample results were negative for total coliform and E. coli.
- Foodservice areas are equipped with reheating units.
- Foodservice staff are trained to access soap from a locked janitorial closet and enter the housing food service area to complete proper hand washing.
- No temperature violations were observed during this inspection.
- Inmates do have access to running potable water in their cells.
- No issues with vents, windows, water supply, showers, toilets or sinks.

FACILITY GARBAGE AREAS

- The facility is sorting/separating its waste streams
 - Garbage
 - Trash
 - Recyclables
 - Organic waste
- Organic wastes is collected for composting.
- Necessary processes in preparation for SB 1383 implementation.

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