

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

BSCC #: _____

FACILITY NAME: Twin Towers Correctional Facility I		COUNTY: Los Angeles			
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 450 Bauchet Street Los Angeles, CA 90012 (213) 974- 4911 (213)-893-5050					
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:		TYPE I:	TYPE II: X	TYPE III:	TYPE IV:
ENVIRONMENTAL HEALTH EVALUATION			DATE INSPECTED: October 13th-14th, 2020		
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): David Kornoff, REHS; (626) 430-5570, Email: dkornoff@ph.lacounty.gov					
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Eric Gunn, Senior Deputy (Logistics); (213) 469-5166, Email: ejgunn@lasd.org Grace Perez, Food Service manager; (213) 893- 5109, Email: gperez@lasd.org Victor Soto, Food Service Manager; (323) 854-8890, Email: ymsoto@lasd.org Ferdinand Banayos, Head Cook; (213) 893- 5064, Email: frbanayo@lasd.org Isaac Zavala, Custody Assisitant- Module 241 Covid Cleaning Crew, Email: izavala@lasd.org Irma Alvarez, Officer- Logisitics; (213) 893-5902, Email: icalvare@lasd.org Obi Ogechi, RN, AM Nurse Manager- Main Clinic Anthony Trinh, Deputy (Operations); (213) 473-1704,					
NUTRITIONAL EVALUATION			DATE INSPECTED: October 13th-14th, 2020		
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): David Kornoff, REHS; (626) 430-5570, Email: dkornoff@ph.lacounty.gov					
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Graciela Perez, Food Service manager; (213) 893- 5109, Email: gperez@lasd.org Victor Soto, Food Service Manager; (323) 568-4572, Email: ymsoto@lasd.org Lilian Saldana, Dietetics Advisor, (323) 568-4574, Email: lsaldan@lasd.org Ferdinand Banayos, Head Cook; (213) 893- 5064, Email: frbanayo@lasd.org Cindy Leung, Sr. Cook- medical diets; (213) 893- 5064, Email: ctleung@lasd.org Dell Bender, Deputy- Kitchen Booth Anthony Trinh, Deputy (Operations); (213) 473-1704,					
MEDICAL/MENTAL HEALTH EVALUATION			DATE INSPECTED: September 3-4 and October 13-14, 2020		
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Tia Mao, RN, BSN, MSHCM, PHN, Medical/Mental Health Evaluator; (626) 430-5406, Email: tiamao@ph.lacounty.gov					
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Facility: Wilson Uy, RN, Clinical Nursing Director; (213) 893-5388; Obi Ogechi, RN, AM Nurse Manager, Lola Fashola, RN, PM Nurse Manager; (213) 893-5481; Arlyn Villegas, RN, EM Nurse Manager, (213) 893-5485; Esther Ochoifeoma-Ikeji, RN, AM Supervisor, Ronan Umali, RN, PM Supervisor: (213) 893-5389; Tower I: Punita Oswal, DDS, Vickie Malone, DA: (213) 893-5477; Tower II: John Bishop, DDS, Aida Nunez, DA: (213) 893-5583; 131 F/C Pods: Pill Call Nurse: Heidi Gallegos, LVN,					

Ebbeseleel Orellana, LVN; Pill Call Deputy: Eliseo Tafolla, Robert Costello; Narcotic Nurses: Josephine Ollawa, AM RN; Jenny Choi, PM RN

Administration:

Glenn Johnson, Radiology Supervisor; Anton Mayr, Laboratory Supervisor, Julieta Robinson, Alicia Santos, Remedy Medina, CLS I; Arlene Martinez, CTC/CSU CND II, (213) 893-5677/5510; Bertrand Kengni, RN, CTC Nurse Manager; Alfredo Alonso, RN, CTC Nurse Manager; Sean Henderson, MD, Acting CMO, (213) 893-5304, shenders@lasd.org; Rosario Shupe, Admin Services Manager, (213) 893-5368, rgshupe@lasd.org; Patricia Avila, Clinic Services Operations CR Specialist, (213) 972-2213, pavila@lasd.org; Karen Giles, Assistant Hospital Administrator III, (213) 893-5375; Patricia Godoy-Travieso, Quality + Patient Safety CND II; Lorraine Verlade, QMU Supervisor; Dawn Abarca, RAT SSN; Josephine Albania, RAT RN3; Jesus Garcia, Acting Chief Pharmacist, Ping Cheong, Duyen Nguyen, Pharmacy Supervisors; Juan Valencia, Pharm Tech; Tuanh Ma, JHIS Pharmacist, (213) 893-5566; Anthony Trinh, Deputy, CDM Coordinator, (213) 893-5961

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			Cold meals (breakfast & lunch) are provided by MCJ
2. Food is contracted through a private vendor who had been inspected and complies with provisions of Cal Code.		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			Medical Service Bureau Policy #212 dated 2/9/14 CDM Policy 5-11/040.00 dated 4/14/17 Twin Towers Correctional Facility (TTCF) Unit Order 5-06/050 Inmate Food Service Workers Medical Screening and Housing, dated 7/12/06 Weekly follow-up medical screening of food workers by nursing staff- at Men's Central Jail (MCJ). Daily visual inspection by the Senior Cook.
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>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> <i>Do not identify compliance with this section here. See comments.</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>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.</i> Mechanical dishwasher- rinse cycle water temperature 168°F. Manual dishwashing- Quaternary Ammonium sanitizer. Twin Towers Correctional Facility (TTCF) Unit Order 5-06/030 Food Preparation, dated 9/15/04 Twin Towers Correctional Facility (TTCF) Unit Order 5-06/040 Kitchen Clean-up, dated 7/12/06 See summary of environmental eval for details.
(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			Twin Towers Correctional Facility (TTCF) Unit Order 5-06/050 Inmate Food Service Workers Medical Screening and Housing, dated 7/12/06 TTCF Unit Order 5-06/010 Facility Feeding Procedures, dated 12/26/17 Inmate workers serve food only under the immediate supervision of a deputy. CDM Policy 5-01/020.00
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00
(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.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
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			
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00 CDM 5-13/030.00 Special Clothing/Footwear <u>Covid-19 additional clothing supplies:</u> Cloth mask face covering given to all inmate upon entering the facility and required to be worn whenever an inmate is outside his Housing Unit.
1262 Clothing Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of clothing.	X			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00
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			Jail uniform exchanged once a week. Inmate workers may receive green clothing uniform exchanged more frequently when they come back from working their assignment.
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00
Written policy and procedures shall specify handling of laundry that is known or suspected to be contaminated with infectious material.	X			TTCF Unit Order 3-09/010 dated 7/12/06
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			TTCF Unit Order 3-06/310 dated 11/10/16 CDM Policy 5-11/030.00 Control of Vermin. CDM Policy 5-11/060.00
Infested clothing shall be cleaned, disinfected, or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			TTCF Unit Order 3-06-310 dated 11/10/16 Infested clothes sealed in plastic bags and are taken to Pitchess Detention Center (PDC) for disposal. CDM Policy 5-11/030.00 dated 8/24/17
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			CDM Policy 5-13/090.00 dated 2/24/16
Each female inmate shall be issued sanitary napkins and/or tampons as needed.			X	Only male inmates are housed at this facility.
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			TTCF Unit Order 5-23/300 dated 8/12/14 CDM Policy 5-13/090.00
(a) Toothbrush,	X			
(b) Dentifrice;	X			
(c) Soap;	X			
(d) Comb; and,	X			
(e) Shaving implements.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
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			
1266 Showering There shall be written policies and procedures developed by the facility administrator for inmate showering/bathing.	X			TTCF Unit Order 5-16-010 dated 1/18/17 CDM Policy 5-13/040.00 Showering
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			Showers available at all housing dorms at least every other day.
1267 Hair Care Services (a) Hair care services shall be available.	X			TTCF Unit Order 5-16/020 dated 11/9/16 Hair Clippers and supplies are available from control center for each module CDM Policy 5-13/050.00
(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	TTCF Unit Order 5-16/020 dated 11/9/16 CDM Policy 5-13/050.00 Hair Care Services for Inmates. "Barbicide and Clippicide" disinfectants are available for the sanitization/disinfection of the hair care equipment. See summary of environmental eval for details.
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00 dated 8/24/16 CDM Policy 5-13/070.00 CDM Policy 5-13/060.00
(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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00 CDM Policy 5-13/070.00 Bedding and linen are laundered at the Pitchess Detention Center (PDC) South Laundry.
Washable items such as sheets, mattress covers, and towels shall be exchanged for clean replacement at least once each week.	X			CDM Policy 5-13/070.00 Sheets and towels exchanged once a week.

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			CDM Policy 5-13/070.00 Blankets exchanged once a month
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			TTCF Unit Order 5-16/030, dated 5/18/16
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			TTCF Unit Order 3-50/010 dated 10/14/15 TTCF Unit Order 3-06/020 dated 10/15/15 CDM Policy 5-11/020.00 CDM Policy 4-07/020.00
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		TTCF Unit Order 5-03/042 dated 5/7/14 CDM Policy 7-03/010.00 CDM Policy 5-05/120.00 "Turbo Kill" and "Citra-Cide" disinfectants are available for the sanitization/disinfection throughout the Facility. HB Quaternary ammonia disinfectant is used for general disinfection by the Covid cleaning crew and at Quarantine Housing modules. See summary of environmental eval for details.
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:
Twin Tower Correctional Facility (I)- 2020

This report reflects the findings of Los Angeles County Department of Public Health regarding the environmental requirements of the California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 4, Articles 12 – 15 and other applicable codes which define the minimum environmental health standards for local detention facilities.

Twin Towers Correctional Facility is an Adult Type II Jail facility, holding male inmates only. Food for the inmates and inmate workers is provided by 1st floor main kitchen (hot dinner meals) and Men's Central Jail (cold breakfast and lunch meals), and bedding and linens are laundered and provided by Pitchess Detention Center (South) Laundry on a weekly basis. The average census is currently about 1250 inmates housed at Tower I. Matrix Pest control provides routine pest control service on a weekly basis. Hazardous waste disposal is handled once a week by Stericycle Inc. In response to the ongoing Covid-19 Pandemic, Covid cleaning crews of designated trustees wipe down high-touch, high-frequency areas continuously throughout the common areas of the facility each shift. Any "Persons Under Investigation" (PUI) Inmates exhibiting symptoms of being ill are sent to Tower II Covid Housing Module 241 after being examined and tested awaiting test results. Testing results may take 3-5 days and inmates require 2 consecutive, negative Covid tests before being allowed back to their original housing facility.

Based on staff responses to questions in the Title 15 Check List (Adult Types Environment I, II, III and IV Facilities), review of Custody Services Division Manual, Facility Unit Orders, Medical Services Bureau Policies and Procedures, and direct observations during a walkthrough of the Facility, the following Environmental Health deficiencies were identified at the time of inspection:

1245 Kitchen Facilities, Sanitation, and Food Storage:

Maintain refrigerators capable of holding Potentially hazardous foods (PHF) at or below 41°F. Observed the following:

- Ambient temperature of 50°F at tall reach-in refrigerator in Module 151. (No PHF foods inside at time of inspection).
- Non-working 6 door reach-in Hobart refrigerator at kitchen; incapable for holding potentially hazardous foods.
- Walk-in refrigerator boxes #10 and #7 currently out of order in the kitchen. (No PHF foods inside during inspection).

Maintain equipment and utensils clean, fully operative, and in good repair (HSC 114175). Observed the following:

- Large dishwashing machine with temperature gauge for wash temperature persistently stuck reading 180°F.
- Broken towel dispenser by handwash sink inside the dishwashing area.
- Faucet at right-side of utensil washing sink broken/missing.
- Non-flushing urinal inside kitchen Inmate restroom.
- Accumulated dust on fan covers inside walk-in refrigerators #2 and #4.
- 2 ceiling lights out inside back of walk-in refrigerator #2.

Maintain the floors, walls and ceiling maintained smooth, clean and in good repair (HSC 114175).

- Observed missing/removed ceiling panels above 3 cooking ovens at far side of the cooking area.

Note: Officers Dining Room (ODR) was also closed for Staff dining due to ongoing Covid-19 Pandemic.

1267 Hair Care Services

Hair clipper equipment for inmates shall be disinfected after each use by an effective and approved method and stored in a clean manner. Observed hair clippers and attachments stored inside boxes with hair clippings and oily residue left on them at Modules 132, 142, 151, 152 and 171. Ensure Custody Staff provide the appropriate brushes and disinfectant to inmate workers and supervise them to verify that hair clipper equipment are cleaned and disinfected between use and prior to being turned back in.

1280 Facility Sanitation, Safety and Maintenance

Maintain the facility clean, safe, and in good repair. Observed:

- Bubbling/peeling paint at the outer wall between the upstairs shower and downstairs restroom inside Pods 141-B and Pods 151- C,D.
- Non-working shower faucets downstairs in Pod 131-B and upstairs at Pod 132-E.
- Missing drain cover at upstairs shower in Pods 131-D, 141-B and 152-C.
- Stopped-up floor drain in upstairs shower of Pod 131-D.
- Low water pressure at upstairs shower in Pods 162 B and F and drinking fountain in Pod 141-E.
- Nonworking faucets at sinks in downstairs restrooms of Pods 131-D, 131-B and drinking fountain in Pod 152-E.
- Accumulated mildew/residue on tiles inside upstairs shower of Pod 151-B.
- Rusted, deteriorated sharp edges at metal surfaces inside upstairs shower in Pods 141- C,D.
- Leaking water from base of toilet inside downstairs restroom of Pod 141-A.
- Dried feces/residue at exterior of toilet inside downstairs restroom of Pod 172-D.
- Trash and residue on the floor near base of walls inside Main Clinic Holding Cells 1 and 2.

If you have any questions, please contact David Kornoff at (626) 430-5570 or email at: dkornoff@ph.lacounty.gov

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 In Type I, II, III and IV facilities, the facility administrator shall have the responsibility to ensure provision of emergency and basic health care services to all inmates.	X			Correctional Health Services (CHS) Manual Last reviewed and approved: 12/9/2019 Custody Division Manual (CDM) Manual Last reviewed and approved: 9/30/2020 M202.03, M202.04, M202.05, M202.06, M203.06, M206.51, M220.02, M220.03 Emergency care is provided by LAC+USC Medical Center. Urgent Care Clinic located in Towers may also be used to provide urgent medical care.
Medical, dental, and mental health matters involving clinical judgments are the sole province of the responsible physician, dentist, and psychiatrist or psychologist respectively.	X			M230.01
Security regulations applicable to facility personnel also apply to health personnel.	X			M60.02, CDM3-01/015.00
Each facility shall have at least one physician available to treat physical disorders.	X			
In Type IV facilities, compliance may be attained by providing access into the community; however, in such cases, there shall be a written plan for the treatment, transfer, or referral in the event of an emergency.			X	
In court holding and temporary holding facilities, the facility administrator shall have the responsibility to develop written policies and procedures which ensure provision of emergency health care services to all inmates.			X	
1202 Health Service Audits The health authority shall develop and implement a written plan for annual statistical summaries of health care and pharmaceutical services that are provided.	X			Reviewed CHS Continuous Quality Improvement (CQI) and Pharmaceutical and Therapeutic (P&T) Committees' meeting agendas and minutes. Confirmed QI indicator report studies, corrective action plans (CAP), death reports, and medical peer review studies.
The responsible physician shall also establish a mechanism to assure that the quality and adequacy of these services are assessed annually.	X			Practice was confirmed via review of CQI meeting agenda and minutes.
The plan shall include a means for the correction of identified deficiencies of the health care and pharmaceutical services delivered.	X			M165.01, CTC 1-3 CQI Committee and P&T meetings are scheduled monthly to review and address CQI performance indicators. Due to COVID, meetings have taken a temporary halt.
Based on information from these audits, the health authority shall provide the facility administrator with an annual written report on health care and pharmaceutical services delivered.	X			
1203 Health Care Staff Qualifications State and/or local licensure and/or certification requirements and restrictions, including those defining the recognized scope of practice specific to the profession, apply to health care personnel working in the facility the same as to those working in the community.	X			M50.01, M900.01

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Copies of licensing and/or certification credentials shall be on file in the facility or at a central location where they are available for review.	X			Verified all licenses and CPR/AED certifications. Nursing licenses and CPR/AED certifications are available on site. MDs, PAs, and RNPs licenses and CPR/AED certifications are available in the Professional Staff Association (PSA) office in Towers' administrative building on the 8 th floor. A copy of all Pharmacist and Pharmacy Tech licenses are posted on the wall in its respective Pharmacy.
1204 Health Care Procedures Health care performed by personnel other than a physician shall be performed pursuant to written protocol or order of the responsible health care staff.	X			M4.01, M203.02, M203.04, M203.08, M203.09, M205.09, M205.12, M206.01, M206.03, M206.08, M206.09, M206.13, M209.04, M230.05, M230.08, M650.01, M653.01
1205 Health Care Records (a) The health authority shall maintain individual, complete and dated health records in compliance with state statute to include, but not be limited to:	X			M101.01, M102.01, M103.01, M104.01, M104.02, M211.01, CDM4-12/000.00, 4-13/000.00
(1) Receiving screening form/history	X			M/M Health Screenings were reviewed.
(2) Health evaluation reports;	X			M/M Health Screening and "Behavioral Observation and Mental Health Referral Report (BOMHR)" are utilized for medical/mental health evaluations. Specialty consultation evaluations are exercised accordingly.
(3) Complaints of illness or injury;	X			M12.02, CDM5-12/000.00 Inmates Complaints
(4) Names of personnel who treat, prescribe, and/or administer/deliver prescription medication;	X			M205.01, M211.01 All names of staff involved with the care of the patient are captured in the electronic medical record aka PowerChart. Practice was confirmed.
(5) Location where treated; and,	X			M211.02 All inmate encounters are captured in the PowerChart.
(6) Medication records in conformance with Title 15 §1216.	X			M211.01 Medical record review (MRR) was performed. Practice was confirmed in PowerChart.
(b) The physician/patient confidentiality privilege applies to the health care record. Access to the health record shall be controlled by the health authority or designee.	X			PowerChart is password protected on an individual basis. Health Information Management (HIM) manages and maintains all hard copy medical records. All paper documents are scanned by HIM into each respective inmate's PowerChart accordingly.
The health authority shall ensure the confidentiality of each inmate's health care record file (paper or electronic) and such files shall be maintained separately from and in no way be part of the inmate's other jail records.	X			M200.04, CDM 4-12/000.00
Within the provisions of HIPAA 45 C.F.R., Section 164.512(k)(5)(i), the responsible physician or designee shall communicate information obtained in the course of health screening and care to jail authorities when necessary for the protection of the welfare of the inmate or others, management of the jail, or maintenance of jail security and order.	X			M102.01, M206.14
(c) Written authorization by the inmate is necessary for transfer of health care record information unless otherwise provided by law or administrative regulations having the force and effect of law.	X			M101.01, M103.01
(d) Inmates shall not be used for health care recordkeeping.	X			M240.01, M701.01

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1206 Health Care Procedures Manual The health authority shall, in cooperation with the facility administrator, set forth in writing, policies and procedures in conformance with applicable state and federal law, which are reviewed and updated at least every two years and include but are not limited to:	X			M3.01, Policy and Procedure annual review and approval signature cover page
(a) Summoning and application of proper medical aid;	X			M202.06, M202.07, M230.02
(b) Contact and consultation with other treating health care professionals;	X			M203.02, M211.02
(c) Emergency and non-emergency medical and dental services, including transportation;	X			M202.05, M202.06, M202.07, M203.06, M220.02, M220.04, M450.01, M451.01, CDM5-03/110.00, 5-03/060.00
(d) Provision for medically required dental and medical prostheses and eyeglasses;	X			M206.04, M206.11, M206.12, M206.13
(e) Notification of next of kin or legal guardian in case of serious illness which may result in death;	X			M20.02, CDM5-03/140.00, 5-14/000.00
(f) Provision for screening and care of pregnant and lactating women, including prenatal and postpartum information and health care, including but not limited to access to necessary vitamins as recommended by a doctor, information pertaining to childbirth education and infant care;			X	M203.03, M203.08, M203.09, M203.10, M209.05 CDM7-02/010.00 Females are not screened at this facility. Pregnant females are not housed at this facility.
(g) Screening, referral and care of mentally disordered and developmentally disabled inmates;	X			M213.01, M353.01
(h) Implementation of special medical programs;	X			M203.00, M203.01
(i) Management of inmates suspected of or confirmed to have communicable diseases;	X			M250.01
(j) The procurement, storage, repackaging, labeling, dispensing, administration/delivery to inmates, and disposal of pharmaceuticals;	X			M205.01, M205.02, M 205.05, M209.04, M240.01, M401.01, M401.02, M401.03
(k) Use of non-physician personnel in providing medical care;	X			M201.08, M209.02, M209.04
(l) Provision of medical diets;	X			M201.08, M950.01, SO7
(m) Patient confidentiality and its exceptions;	X			M102.01, M200.01, M200.04
(n) the transfer of pertinent individualized health care information, or individual documentation that no health care information is available, to the health authority of another correctional system, medical facility, or mental health facility at the time each inmate is transferred and prior notification pursuant to Health and Safety Code Sections 121361 and 121362 for inmates with known or suspected active tuberculosis disease.	X			M221.01, M221.02, M651.01, CDM4-12/000.00
Procedures for notification to the transferring health care staff shall allow sufficient time to prepare the summary.	X			CDM4-12/000.00 This process is coordinated through the Comprehensive Care Team (CCT).

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
The summary information shall identify the sending facility and be in a consistent format that includes the need for follow-up care, diagnostic tests performed, medications prescribed, pending appointments, significant health problems, and other information that is necessary to provide for continuity of health care.	X			M221.01, M221.02
Necessary inmate medication and health care information shall be provided to the transporting staff, together with precautions necessary to protect staff and inmate passengers from disease transmission during transport;	X			M102.01, M221.01, M221.02
(o) forensic medical services, including drawing of blood alcohol samples, body cavity searches, and other functions for the purpose of prosecution shall not be performed by medical personnel responsible for providing ongoing care to the inmates;	X			M206.05, M600.03
(p) Provisions for application and removal of restraints on pregnant inmates consistent with Penal Code Section 3407;	X			M208.01
(q) Other services mandated by statute; and,	X			M206.06 – PREA
(r) provisions for timely and appropriate medical and mental health screenings, access to medical and mental health services, and no-cost access to contraception and STD treatment, for inmates who have reported sexual abuse or sexual harassment, regardless of the location where the incident(s) occurred.	X			M206.06 – PREA
1206.5 Management of Communicable Diseases				
(a) The responsible physician, in conjunction with the facility administrator and the county health officer, shall develop a written plan to address the identification, treatment, control and follow-up management of tuberculosis and other communicable diseases.	X			M201.01, M250.01, M811.01, M812.01, M813.01, M813.02, M815.01, M815.02, M815.03, M815.04, M815.05, M820.01, M820.02, SO5, SO6, SO9
The plan shall cover the intake screening procedures, identification of relevant symptoms, referral for a medical evaluation, treatment responsibilities during incarceration and coordination with public health officials for follow-up treatment in the community.	X			M230.03
The plan shall reflect the current local incidence of communicable diseases which threaten the health of inmates and staff.	X			
(b) Consistent with the above plan, the health authority shall, in cooperation with the facility administrator and the county health officer, set forth in writing, policies and procedures in conformance with applicable state and federal law, which include, but are not limited to:	X			
(1) The types of communicable diseases to be reported;	X			M600.01, M812.01, M813.01, M814.01, M814.02, M815.01
(2) The persons who shall receive the medical reports;	X			PHN and licensed personnel involved in the care of those inmates.
(3) Sharing of medical information with inmates and custody staff;	X			M102.01, M200.04, M204.02, CDM4-12/000.00

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(4) Medical procedures required to identify the presence of disease(s) and lessen the risk of exposure to others;	X			M600.01, M812.01
(5) Medical confidentiality requirements;	X			M200.04, CDM4-12/000.00
(6) Housing considerations based upon behavior, medical needs, and safety of the affected inmates;	X			M355.01, M356.01, M812.01, M814.02
(7) Provision for inmate consent that address the limits of confidentiality; and,	X			M200.01, M200.04, M200.05, CDM4-12/000.00
(8) Reporting and appropriate action upon the possible exposure of custody staff to a communicable disease.	X			M54.02, CDM4-08/000.00
1207 Medical Receiving Screening With the exception of inmates transferred directly within a custody system with documented receiving screening, a screening shall be completed on all inmates at the time of intake	X			M201.01, CDM6-03/030.00
This screening shall be completed in accordance with written procedures and shall include but not be limited to medical and mental health problems, developmental disabilities, tuberculosis and other communicable diseases.	X			Medical receiving screening forms are completed by deputies/officers/jailers prior to IRC. Any affirmative answers found on the medical receiving screening forms are further evaluated with the "M/M Health Screening" by licensed personnel at IRC located in TTCF. A "health level" acuity is assigned based on the M/M health screening findings and treated accordingly thereafter. Currently due to COVID, IRC established a staging area for COVID screening on all inmates prior to housing, etc. Inmates are treated on a case by case basis.
The screening shall be performed by licensed health personnel or trained facility staff, with documentation of staff training regarding site specific forms with appropriate disposition based on responses to questions and observations made at the time of screening.	X			M201.01, M201.02, M201.03, M201.04 Mini chest x-ray screens for active TB.
The training depends on the role staff are expected to play in the receiving screening process.	X			
The facility administrator and responsible physician shall develop a written plan for complying with Penal Code Section 2656 (orthopedic or prosthetic appliance used by inmates).	X			M206.04, M206.11, M206.12, M206.13
There shall be a written plan to provide care for any inmate who appears at this screening to be in need of or who requests medical, mental health, or developmental disability treatment.	X			M201.02, M201.03, M353.01
Written procedures and screening protocol shall be established by the responsible physician in cooperation with the facility administrator.	X			
1207.5 Special Mental Disorder Assessment An additional mental health screening will be performed, according to written procedures, on women who have given birth within the past year and are charged with murder or attempted murder of their infants. Such screening will be performed at intake and if the assessment indicates postpartum psychosis a referral for further evaluation will be made.			X	M203.03, M352.01, CDM 5-04/010.00 Females with this condition are screened by CRDF IRC and housed accordingly.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1208 Access to Treatment The health authority, in cooperation with the facility administrator, shall develop a written plan for identifying and/or referring any inmate who appears to be in need of medical, mental health or developmental disability treatment at any time during his/her incarceration subsequent to the receiving screening.	X			M200.01, M200.07, M200.09, M201.04, M201.10, M203.06, M203.08, M205.09, M205.12, M206.51, M207.01, M209.04, M220.02, M230.03, M230.03, M230.09, M600.02, PDC02, PDC08, PDC09, CDM2-01/060.10, CDM5-01/005.00
The written plan shall also include the assessment and treatment of such inmates as described in Title 15, Section 1207, Medical Receiving Screening.	X			
Assessment and treatment shall be performed by either licensed health personnel or by persons operating under the authority and/or direction of licensed health personnel.	X			
1208.5. Health Care Maintenance For inmates undergoing prolonged incarceration, an age appropriate and risk factor based health maintenance visit shall take place within the inmate's second anniversary of incarceration.	X			M203.07, M810.01
The specific components of the health maintenance examinations shall be determined by the responsible physician based on the age, gender, and health of the inmate.	X			
Thereafter, the health maintenance examinations shall be repeated at reasonable intervals as determined by the responsible physician.	X			
1209 Mental Health Services and Transfer to a Treatment Facility (a) The health authority, in cooperation with the mental health director and facility administrator, shall establish policies and procedures to provide mental health services. These services shall include but not be limited to:	X			M380.01, CTC 2 – 1.1, CTC 2 – 1a
1. Identification and referral of inmates with mental health needs;	X			
2. Mental health treatment programs provided by qualified staff, including the use of telehealth.	X			
3. Crisis intervention services;	X			
4. Basic mental health services provided, as clinically indicated;	X			
5. Medication support services; and,	X			
6. The provision of health services sufficiently coordinated such that care is appropriately integrated, medical and mental health needs are met, and the impact of any of these conditions on each other is adequately addressed.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(b) Unless the county has elected to implement the provisions of Penal Code Section 1369.1, a mentally disordered inmate who appears to be a danger to himself or others, or to be gravely disabled, shall be transferred for further evaluation to a designated Lanterman Petris Short treatment facility designated by the county and approved by the State Department of Mental Health for diagnosis and treatment of such apparent mental disorder pursuant to Penal Code section 4011.6 or 4011.8 unless the jail contains a designated Lanterman Petris Short treatment facility. Prior to the transfer, the inmate may be evaluated by licensed health personnel to determine if treatment can be initiated at the correctional facility. Licensed health personnel may perform an onsite assessment to determine if the inmate meets the criteria for admission to an inpatient facility, or if treatment can be initiated in the correctional facility.	X			CTC 2 – 1.1, CTC 2 – 1a, CTC 2 – 1b, CTC 2 – 1c, CTC 2 – 1e Inmates are transferred to CTC or FIP for onsite treatment. This facility does not provide this type of service to inmates. Located in Tower 2 and licensed by the State of CA – DPH, SFU South Regional Office, the Correctional Treatment Center (aka CTC) is the designated facility that provides 24/7 nursing observations and medical/mental health care to extremely sick inmates that are too sick to be housed in the regular housing units and not sick enough to transfer to an acute hospital. Extreme mentally disordered inmates are housed in the Mental Health Unit (aka FIP).
(c) If the county elects to implement the provisions of Penal Code Section 1369.1, the health authority, in cooperation with the facility administrator, shall establish policies and procedures for involuntary administration of medications. The procedures shall include, but not be limited to:	X			MHU is responsible for administrating and monitoring involuntary psychotropic medications. MHU is not under the jurisdiction of Title 15. MHU is under Title 22.
1. Designation of licensed personnel, including psychiatrist and nursing staff, authorized to order and administer involuntary medication;	X			
2. Designation of an appropriate setting where the involuntary administration of medication will occur;	X			
3. Designation of restraint procedures and/or devices that may be used to maintain the safety of the inmate and facility staff;	X			CTC 2 – 1f
4. Development of a written plan to monitor the inmate's medical condition following the initial involuntary administration of a medication, until the inmate is cleared as a result of an evaluation by, or consultation with, a psychiatrist;	X			CTC 2 – 1.2
5. Development of a written plan to provide a minimum level of ongoing monitoring of the inmate following return to facility housing. This monitoring may be performed by custody staff trained to recognize signs of possible medical problems and alert medical staff when indicated; and	X			
6. Documentation of the administration of involuntary medication in the inmate's medical record.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>1210 Individualized Treatment Plans</p> <p>(a) For each inmate treated by a mental health service in a jail, the responsible health care shall develop a written treatment plan.</p>	X			M205.09, M205.12, M206.16, M250.02, M354.01, M813.01, M813.02, M815.01, M815.02, M815.03, M815.04, M815.05 SOAP documentation format used. All documentations are performed in PowerChart.
<p>The custody staff shall be informed of the treatment plan when necessary, to ensure coordination and cooperation in the ongoing care of the inmate. This treatment plan shall include referral to treatment after release from the facility when recommended by treatment staff.</p>	X			Quality Management Unit (QMU) CCT coordinates follow-up treatments post release for those inmates that either have been receiving treatments that have not been completed or abnormal results that arrive after the inmate was released. CCT may receive these as referrals from any discipline throughout LASD.
<p>(b) For each inmate treated for health conditions for which additional treatment, special accommodations and/or a schedule of follow-up care is/are needed during the period of incarceration, responsible health care staff shall develop a written treatment plan. The custody staff shall be informed of the treatment plan when necessary, to ensure coordination and cooperation in the ongoing care of the inmate. This treatment plan shall include referral to treatment after release from the facility when recommended by treatment staff.</p>	X			M203.03, M380.01
<p>1211 Sick Call</p> <p>There shall be written policies and procedures developed by the facility administrator, in cooperation with the health authority, which provides for a daily sick call conducted for all inmates or provision made that any inmate requesting medical/mental health attention be given such attention.</p>	X			M200.02, M209.02
<p>1212 Vermin Control</p> <p>The responsible physician shall develop a written plan for the control and treatment of vermin-infested inmates. There shall be written, medical protocols, signed by the responsible physician, for the treatment of persons suspected of being infested or having contact with a vermin-infested inmate.</p>	X			M815.03, M815.04
<p>1213 Detoxification Treatment</p> <p>The responsible physician shall develop written medical policies on detoxification which shall include a statement as to whether detoxification will be provided within the facility or require transfer to a licensed medical facility. The facility detoxification protocol shall include procedures and symptoms necessitating immediate transfer to a hospital or other medical facility.</p>	X			M201.06, M205.13 Physician Care Set in PowerChart is ordered by MD. It is dependent upon individual assessment by the provider. For the extreme cases, inmates are either sent to CTC or LCMC for 24/7 monitoring and treatment.
<p>Facilities without medically licensed personnel in attendance shall not retain inmates undergoing withdrawal reactions judged or defined in policy, by the responsible physician, as not being readily controllable with available medical treatment. Such facilities shall arrange for immediate transfer to an appropriate medical facility.</p>			X	Medical personnel are assigned 24/7 at this facility. Inmate awaiting housing assignment that develops withdrawal symptoms would be transported to an appropriate hospital. Once the inmate is treated and can be safely managed in a custody environment, he would be medically evaluated and transported back to custody for housing.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1214 Informed Consent The health authority shall set forth in writing a plan for informed consent of inmates in a language understood by the inmate.	X			M200.05
Except for emergency treatment, as defined in Business and Professions Code Section 2397 and Title 15, Section 1217, all examinations, treatments and procedures affected by informed consent standards in the community are likewise observed for inmate care.	X			M235.01, M451.01
In the case of minors, or conservatees, the informed consent of parent, guardian or legal custodian applies where required by law. Any inmate who has not been adjudicated to be incompetent may refuse non-emergency medical and mental health care.	X			M200.01, M200.03, M654.02 Juvenile are not housed at this facility. Conservatees may be housed at this facility. Informed consent must be signed by the conservator or by court order prior to any medical/mental health involuntary treatments.
Absent informed consent in non-emergency situations, a court order is required before involuntary medical treatment can be administered to an inmate.	X			
1215 Dental Care The facility administrator shall develop written policies and procedures to ensure emergency and medically required dental care is provided to each inmate, upon request, under the direction and supervision of a dentist, licensed in the state.	X			M450.01, M450.02, M451.01, SP-Dental Problems Routine Dental Services are available for inmates housed at this facility.
1216 Pharmaceutical Management (a) The health authority in consultation with a pharmacist and the facility administrator, shall develop written plans, establish procedures, and provide space and accessories for the secure storage, the controlled administration, and disposal of all legally obtained drugs. Such plans, procedures, space and accessories shall include, but not be limited to, the following:	X			M205.01, M205.03, M205.05, M205.06, M205.08, M404.01
(1) Securely lockable cabinets, closets and refrigeration units;	X			M401.01, M401.02
(2) A means for the positive identification of the recipient of the prescribed medication;	X			Practice confirmed during pill call observation.
(3) Procedures for administration/delivery of medicines to inmates as prescribed;	X			
(4) Confirming that the recipient has ingested the medication or accounting for medication under self-administration procedures outlined in Title 15, Section 1216(d);	X			M205.01, M205.02, Custody Informational Bulletin #2013-10 "Pill Call Procedures" Practice confirmed during Pill Call observation.
(5) That prescribed medications have or have not been administered, by whom, and if not, for what reason;	X			Practice confirmed via MRR.
(6) Prohibiting the delivery of drugs by inmates;	X			M240.01
(7) Limitation to the length of time medication may be administered without further medical evaluation; and,	X			M205.01, M209.04, M230.05, M401.02
(8) Limitation to the length of time required for a physician's signature on verbal orders.	X			M230.05 Verbal order is only exercised under extreme circumstances where death will result from the lack of immediate medical intervention.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(9) A written report shall be prepared by a pharmacist, no less than annually, on the status of pharmacy services in the institution. The pharmacist shall provide the report to the health authority and the facility administrator.	X			Performed by the Chief Pharmacist who is in the Towers' main pharmacy. Reviewed the P&T Committee's agendas and minutes that included reports and discussions on medication cost, management of returned medication and controlled drugs, etc.
(b) Consistent with pharmacy laws and regulations, the health authority shall establish written protocols that limit the following functions to being performed by the identified personnel:	X			M205.05, M401.03, M402.01, M404.01
(1) Procurement shall be done by a physician, dentist, pharmacist, or other persons authorized by law.	X			Practice confirmed.
(2) Storage of medications shall assure that stock supplies of legend medications shall be accessed only by licensed health personnel. Supplies of legend medications that have been dispensed and supplies of over-the-counter medications may be accessed by either licensed or non-licensed personnel.	X			M401.01, M401.02 Practice confirmed.
(3) Repackaging shall only be done by a physician, dentist, pharmacist, or other persons authorized by law.	X			Practice confirmed.
(4) Preparation of labels can only be done by a physician, dentist, pharmacist or other persons, either licensed or non-licensed, provided the label is checked and affixed to the medication container by the physician, dentist, or pharmacist before administration or delivery to the inmate. Labels shall be prepared in accordance with section 4076, Business and Professions Code.	X			Practice confirmed.
(5) Dispensing shall only be done by a physician, dentist, pharmacist, or persons authorized by law.	X			Practice confirmed.
(6) Administration of medication shall only be done by licensed health personnel who are authorized to administer medication acting on the order of a prescriber.	X			Practice confirmed.
(7) Delivery of medication may be done by either licensed or non-licensed personnel, e.g., custody staff, acting on the order of a prescriber.	X			Practice confirmed.
(8) Disposal of legend medication shall be done in accordance with pharmacy laws and regulations and requires any combination of two of the following classifications: physician, dentist, pharmacist, or registered nurse. Controlled substances shall be disposed of in accordance with the Drug Enforcement Administration disposal procedures.	X			Practice was consistent with pharmacy procedures. All unused and expired medications are returned to Pharmacy for proper disposal.
(c) Policy and procedures on "over-the-counter" medications shall include, but not be limited to, how they are made available, documentation when delivered by staff and precautions against hoarding large quantities.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(d) Policy and procedures may allow inmate self-administration of prescribed medications under limited circumstances. Policies and procedures shall include but are not limited to the following considerations:	X			M205.02
(1) Medications permitted for self-administration are limited to those with no recognized abuse potential. Medications for treatment of tuberculosis, psychotropic medication, controlled substances, injectables and any medications for which documentation of ingestion is essential are excluded from self-administration.	X			Practice was confirmed via medical records review (MRR) and pill call observation.
(2) Inmates with histories of frequent rule violations of any type, or who are found to be in violation of rules regarding self-administration, are excluded from self-administration.	X			Practice was confirmed via MRR.
(3) Prescribing health care staff document that each inmate participating in self-administration is capable of understanding and following the rules of the program and instructions for medication use.	X			Practice was confirmed via MRR.
(4) Provisions are made for the secure storage of the prescribed medication when it is not on the inmate's person.	X			
(5) Provisions are made for the consistent enforcement of self-medication rules by both custody and health care staff, with systems of communication among them when either one finds that an inmate is in violation of rules regarding self-administration.	X			
(6) Provisions are made for health care staff to perform documented assessments of inmate compliance with self-administration medication regimens. Compliance evaluations are done with sufficient frequency to guard against hoarding medication and deterioration of the inmate's health.	X			Practice was confirmed via MRR.
1217 Psychotropic Medications The responsible physician, in cooperation with the facility administrator, shall develop written policies and procedures governing the use of psychotropic medications.	X			M205.07, M205.11, M354.01, CTC Volume 2 Involuntary medications are only administered under extreme circumstances at this facility. Generally, severely ill inmates are transferred to CTC or FIP. In the event an inmate is deemed incompetent and requires a conservator, the conservator must sign the informed consent, or a court order must be in place prior to the inmate receiving any medical/mental health care services.
An inmate found by a physician to be a danger to him/herself or others by reason of mental disorders may be involuntarily given psychotropic medication appropriate to the illness on an emergency basis.	X			M200.08, CTC Volume 2 Involuntary medications are only administered under extreme circumstances at this facility. Generally, severely ill inmates are transferred to CTC or FIP.
Psychotropic medication is any medication prescribed for the treatment of symptoms of psychoses and other mental and emotional disorders	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
An emergency is a situation in which action to impose treatment over the inmate's objection is immediately necessary for the preservation of life or the prevention of serious bodily harm to the inmate or others, and it is impracticable to first gain consent. It is not necessary for harm to take place prior to treatment.	X			
If psychotropic medication is administered during an emergency, such medication shall be only that which is required to treat the emergency condition. The medication shall be prescribed by a physician following a clinical evaluation. The responsible physician shall develop a protocol for the supervision and monitoring of inmates involuntarily receiving psychotropic medication.	X			CTC section 2-1 "Forensic Inpatient Program" Involuntary medications are only administered under extreme circumstances at this facility. Generally, severely ill inmates are transferred to CTC or FIP.
Psychotropic medication shall not be administered to an inmate absent an emergency unless the inmate has given his or her informed consent in accordance with Welfare and Institutions Code Section 5326.2, or has been found to lack the capacity to give informed consent consistent with the county's hearing procedures under the Lanterman-Petris-Short Act for handling capacity determinations and subsequent reviews.		X		M200.08 CTC section 2-1 "Forensic Inpatient Program" Involuntary medications are only administered under extreme circumstances at this facility. Generally, severely ill inmates are transferred to CTC or FIP. See summary for details.
There shall be a policy which limits the length of time both voluntary and involuntary psychotropic medications may be administered and a plan of monitoring and re-evaluating all inmates receiving psychotropic medications, including a review of all emergency situations.	X			M205.07, M205.11, M354.01 Inmates receiving psychotropic medication are seen periodically by the psychiatrist to determine improvement, whether side effects are present and the effectiveness of the medication.
The administration of psychotropic medication is not allowed for disciplinary reasons.	X			
1220 First Aid Kits First aid kit(s) shall be available in all facilities.	X			CDM3-14/090.00 First aid kit is available at each housing unit located at the Jailer's desk.
The responsible physician shall approve the contents, number, location and procedure for periodic inspection of the kit(s).	X			M10.01 Additional supplies are available in case of emergencies.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
ARTICLE 4, RECORDS AND PUBLIC INFORMATION				
1046 Death in Custody				M40.01, CDM4-10/050.00
(a) Death in Custody Reviews for Adults and Minors. The facility administrator, in cooperation with the health administrator, shall develop written policy and procedures to ensure that there is an initial review of every in-custody death within 30 days. The review team shall include the facility administrator and/or the facility manager, the health administrator, the responsible physician and other health care and supervision staff who are relevant to the incident.	X			All in-custody deaths and Sheriff Station Jail deaths are reviewed by the Quality Management Unit, Risk Assessment Team (aka RAT). Practice was confirmed via review of death reports.
Deaths shall be reviewed to determine the appropriateness of clinical care; whether changes to policies, procedures, or practices are warranted; and to identify issues that require further study.	X			M202.08 Practice reviewed and confirmed.
(b) Death of a Minor. In any case in which a minor dies while detained in a jail, lockup, or court holding facility:				Juveniles are not housed in this facility.
(1) the administrator of the facility shall provide to the Board a copy of the report submitted to the Attorney General under Government Code Section 12525. A copy of the report shall be submitted within 10 calendar days after the death.			X	
(2) Upon receipt of a report of death of a minor from the administrator, the Board may within 30 calendar days inspect and evaluate the jail, lockup, or court holding facility pursuant to the provisions of this subchapter. Any inquiry made by the Board shall be limited to the standards and requirements set forth in these regulations.			X	
ARTICLE 3, TRAINING, PERSONNEL AND MANAGEMENT				
1030. Suicide Prevention Program. The facility shall have a comprehensive written suicide prevention program developed by the facility administrator, in conjunction with the health authority and mental health director, to identify, monitor, and provide treatment to those inmates who present a suicide risk.	X			M356.01
(a) Suicide prevention training for all staff that have direct contact with inmates.	X			
(b) Intake screening for suicide risk immediately upon intake and prior to housing assignment.	X			
(c) Provisions facilitating communication among arresting/transporting officers, facility staff, medical and mental health personnel in relation to suicide risk.	X			
(d) Housing recommendations for inmates at risk of suicide.	X			
(e) Supervision depending on level of suicide risk.	X			
(f) Suicide attempt and suicide intervention policies and procedures.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(g) Provisions for reporting suicides and suicides attempts.	X			
(h) Multi-disciplinary administrative review of suicides and attempted suicides as defined by the facility administrator.	X			
ARTICLE 5, CLASSIFICATION AND SEGREGATION				
1051 Communicable Diseases The facility administrator, in cooperation with the responsible physician, shall develop written policies and procedures specifying those symptoms that require segregation of an inmate until a medical evaluation is completed.	X			M250.01, M811.01, M812.01, M813.01, M813.02, M815.01, M815.02, M815.03, M815.04, M815.05, M820.01, M820.02, CDM5-11/070.00 Medical personnel assigned 24/7 at this facility. Practice was confirmed. Inmates with symptoms and/or confirmed MRSA lesions are segregated.
At the time of intake into the facility, an inquiry shall be made of the person being booked as to whether or not he/she has or has had any communicable diseases, such as tuberculosis or has observable symptoms of tuberculosis or any other communicable diseases, or other special medical problem identified by the health authority.	X			Prior to admission from IRC, all inmates brought to IRC for admission have been screened by the arresting officer at a Sheriff, LAPD or Incorporated City Station Jail. If medical evaluation is warranted, the inmate is transferred to an appropriate medical facility for an "approval to book" in a detention facility. The "approval to book" paperwork accompanies the inmate to IRC where further medical screening is performed by licensed health care staff.
The response shall be noted on the booking form and/or screening device.	X			
1052 Mentally Disordered Inmates The facility administrator, in cooperation with the responsible physician, shall develop written policies and procedures to identify and evaluate all mentally disordered inmates, and may include telehealth. If an evaluation from medical or mental health staff is not readily available, an inmate shall be considered mentally disordered for the purpose of this section if he or she appears to be a danger to himself/herself or others or if he/she appears gravely disabled.	X			M352.01, M353.01, M355.01, M356.01
An evaluation from medical or mental health staff shall be secured within 24 hours of identification or at the next daily sick call, whichever is earliest. Segregation may be used if necessary to protect the safety of the inmate or others.	X			Evaluation is completed by Mental Health personnel.
1055 Use of Safety Cell The safety cell described in Title 24, Part 2, Section 1231.2.5, shall be used to hold only those inmates who display behavior which results in the destruction of property or reveals an intent to cause physical harm to self or others			X	There are no safety cells at this facility. Safety cells are in CTC. Single person cells may be used pending housing assignment or transfer to CTC/FIP.
The facility administrator, in cooperation with the responsible physician, shall develop written policies and procedures governing safety cell use and may delegate authority to place an inmate in a safety cell to a physician.			X	CTC/MHU section 2-1a, CDM8-40/000.00
In no case shall the safety cell be used for punishment or as a substitute for treatment.			X	
An inmate shall be placed in a safety cell only with the approval of the facility manager or designee, or responsible health care staff; continued retention shall be reviewed a minimum of every four hours.			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
A medical assessment shall be completed within a maximum of 12 hours of placement in the safety cell or at the next daily sick call, whichever is earliest. The inmate shall be medically cleared for continued retention every 24 hours thereafter.			X	
The facility manager, designee or responsible health care staff shall obtain a mental health opinion/consultation with responsible health care staff on placement and retention, which shall be secured within 12 hours of placement.			X	
Direct visual observation shall be conducted at least twice every thirty minutes. Such observation shall be documented.			X	
Procedures shall be established to assure administration of necessary nutrition and fluids. Inmates shall be allowed to retain sufficient clothing, or be provided with a suitably designed "safety garment," to provide for their personal privacy unless specific identifiable risks to the inmate's safety or to the security of the facility are documented.			X	
1056 Use of Sobering Cell The sobering cell described in Title 24, Part 2, Section 1231.2.4, shall be used for the holding of inmates who are a threat to their own safety or the safety of others due to their state of intoxication and pursuant to written policies and procedures developed by the facility administrator. Such inmates shall be removed from the sobering cell as they are able to continue in the processing. In no case shall an inmate remain in a sobering cell over six hours without an evaluation by a medical staff person or an evaluation by custody staff, pursuant to written medical procedures in accordance with section 1213 of these regulations, to determine whether the prisoner has an urgent medical problem.			X	No sobering cell available at this facility.
At 12 hours from the time of placement, all inmates will receive an evaluation by responsible health care staff. Intermittent direct visual observation of inmates held in the sobering cell shall be conducted no less than every half hour.			X	
Such observation shall be documented.			X	
1057 Developmentally Disabled Inmates The facility administrator, in cooperation with the responsible physician, shall develop written policies and procedures for the identification and evaluation, appropriate classification and housing, protection, and nondiscrimination of all developmentally disabled inmates.	X			M213.01
The health authority or designee shall contact the regional center on any inmate suspected or confirmed to be developmentally disabled for the purposes of diagnosis and/or treatment within 24 hours of such determination, excluding holidays and weekends.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>1058 Use of Restraint Devices The facility administrator, in cooperation with the responsible physician, shall develop written policies and procedures for the use of restraint devices and may delegate authority to place an inmate in restraints to a responsible health care staff.</p>			X	M208.01, CDM7-03/000.00, CDM7-03/000.05, CDM7-03/000.10, CDM7-03/000.15, CDM7-03/010.00, CDM7-03/020.00, CDM7-03/030.00, CDM7-03/040.00 CTC section 4-19 "Restraints" CTC/MHU section 2-1a Medical restraints are only used in CTC and MHU.
In addition to the areas specifically outlined in this regulation, at a minimum, the policy shall address the following areas: acceptable restraint devices; signs or symptoms which should result in immediate medical/mental health referral; availability of cardiopulmonary resuscitation equipment; protective housing of restrained persons; provision for hydration and sanitation needs; and exercising of extremities.			X	
In no case shall restraints be used for punishment or as a substitute for treatment.			X	
Restraint devices shall only be used on inmates who display behavior which results in the destruction of property or reveal an intent to cause physical harm to self or others. Restraint devices include any devices which immobilize an inmate's extremities and/or prevent the inmate from being ambulatory.			X	
Physical restraints should be utilized only when it appears less restrictive alternatives would be ineffective in controlling the disordered behavior.			X	
Inmates shall be placed in restraints only with the approval of the facility manager, the facility watch commander, responsible health care staff; continued retention shall be reviewed a minimum of every hour.			X	
A medical opinion on placement and retention shall be secured within one hour from the time of placement. A medical assessment shall be completed within four hours of placement.			X	
If the facility manager, or designee, in consultation with responsible health care staff determines that an inmate cannot be safely removed from restraints after eight hours, the inmate shall be taken to a medical facility for further evaluation.			X	
Direct visual observation shall be conducted at least twice every thirty minutes to ensure that the restraints are properly employed, and to ensure the safety and well-being of the inmate. Such observation shall be documented.			X	
While in restraint devices all inmates shall be housed alone or in a specified housing area for restrained inmates which makes provisions to protect the inmate from abuse.			X	
The provisions of this section do not apply to the use of handcuffs, shackles or other restraint devices when used to restrain inmates for security reasons.			X	

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1058.5 Restraints and Pregnant Inmates The facility administrator, in cooperation with the responsible physician, shall develop written policies and procedures for the use of restraint devices on pregnant inmates. In accordance with Penal Code 3407 the policy shall include reference to the following:	X			M208.01, CDM 5-01/045.00, CDM 7-02/010.00 TTCF Unit Order 5-03/040.00 CTC section 4-19 "Restraints" CTC/MHU section 2-1a Medical restraints are only used in CTC and MHU.
(1) An inmate known to be pregnant or in recovery after delivery shall not be restrained by the use of leg irons, waist chains, or handcuffs behind the body.	X			
(2) A pregnant inmate in labor, during delivery, or in recovery after delivery, shall not be restrained by the wrists, ankles, or both, unless deemed necessary for the safety and security of the inmate, the staff, or the public.	X			
(3) Restraints shall be removed when a professional who is currently responsible for the medical care of a pregnant inmate during a medical emergency, labor, delivery, or recovery after delivery determines that the removal of restraints is medically necessary.	X			
(4) Upon confirmation of an inmate's pregnancy, she shall be advised, orally or in writing, of the standards and policies governing pregnant inmates.	X			

Summary of medical/mental health evaluation:

Twin Towers Correctional Facility (TTCF) is the central hub located in the out skirt of Chinatown. It is also the administrative headquarter for the Correctional Health Services (CHS). TTCF provides majority of CHS's medical/mental health care delivery services. The medical/mental health care services and projects include but not limited to the following:

1. Urgent Care – CHS provides urgent care services to in-house inmates. Those services include but not limited to abscess drainage, electrocardiography, minor surgeries, non-emergent level care, CT scan, etc.
2. Specialty Clinics and services:
 - a. The Correctional Treatment Center (CTC) – Licensed by the State of California Title 22 to provide 24 hours medical/mental health care for acute medical/mental care that cannot be managed on the regular housing unit.
 - i. Currently the holding area for positive COVID and high-risk persons under investigation (PUI) inmates.
 - b. Mental Health Unit (MHU; aka FIP) – One of the largest correctional mental health facility on the west coast. MHU is licensed under Title 22 as a step-down psychiatric hospital and is staffed 24 hours with qualified psychiatric health workers who provide treatment and prescriptions for voluntary and involuntary psychotropic medications.
 - c. Higher Observation Housing (HOH) program focuses on non-compliant inmates on psychotropic treatment regimen:
 - i. The team includes: Department of Mental Health physician, Clinical Nursing Director, Nurse Manager, Commander, Captain, and Sergeant;
 - ii. Out of Cell Compliance Interdisciplinary Treatment Team focuses on returning inmates back to their maximum normalcy.
 - d. Medical Observation Housing (MOH).
 - e. Supplemental Assessment Team (SAT) provided by Mental Health staff.

3. Medical Provider Clinics:
 - a. Doctor clinic is regularly available Monday to Friday from 0600 to 1400 hours. However, it may be available at off hours and weekends depending on provider availability.
 - i. Physical therapy, ambulation equipment and other rehab services are provided.
 - b. Dental clinic is available Monday to Friday from 0600 to 1400 hours.
 - c. Optometry runs Monday to Thursday from 0600 to 1400 hours (effective 11/23/2020);
 - d. Diabetes and Coumadin clinics are Monday to Friday from 0600 to 1400 hours.
 - e. Podiatry clinic is Wednesday and Tuesday from 1700 to 2200 hours.
 - f. Physical therapy clinic is on Tuesday from 0600 to 1400 hours.

4. Ancillary services:
 - a. Central pharmacy service that includes procurement, repackaging, labeling and delivery of pharmaceuticals to other Sheriff Jails, the management of the self-medication program, staffing of licensed pharmacists and pharmacy services 24 hours a day seven day a week.
 - b. Radiology provides 24 hours service.
 - c. Laboratory is available 7 days from 0530 to 2200 hours.
 - d. Infectious Control Unit operated by PHN provides medical assessments, treatment, referral, consultation on housing for patients with a communicable disease, staff education on communicable disease prevention and liaison activity with the Public Health Department for the identification and control of communicable disease.

5. Administrative responsibilities:
 - a. Jail Health Information System (JHIS) manages the electronic medical records system aka PowerChart.
 - b. Quality Management Unit:
 - i. Risk Assessment Team (RAT) handles all lawsuits, review charts for all death in custody, etc.
 - ii. Court Orders Unit (COU) handles all court orders.
 - iii. Comprehensive Care Team (CCT) handles the chart audits, follow-up with released inmates on continuing their treatment regimen, etc.
 - iv. Continuous Quality Improvement (CQI) performs peer reviews, review quarterly system processes for quality improvement purposes, etc.
 - c. Staff development provides all the trainings necessary for all medical and non-medical staff to function at the highest level of competence of the department and Title 15.
 - d. Clinical Scheduling Unit (CSU) schedules all medical/dental/mental health appointments for the department.

6. Quality improvement projects include but not limited to:
 - a. Food Assessment and Surveillance Tactic (FAST)
 - b. Gassing Awareness and Prevention Program (GAPP)
 - c. Flattening the Curve (COVID19 Project)
 - d. Tower I Provider Line Productivity Project
 - e. Provision 65 Project – Pill Call compliance project
 - f. “Step-Up” Coordinated Huddles – Safe, Timely, Efficient, Plan of Care, Upgrade, Progress

Based on the staff interviews, policies and protocols review, facility observations and walk through, pill call observation, random medical records review, the following findings and or recommendations were identified:

MENTAL HEALTH:

1. (Repeat finding since 2017) Per Title 15 Psychotropic Medication section, “Psychotropic medication is not administered to an inmate absent an emergency unless: (1) the inmate has given his or her informed consent in accordance with WIC § 5326.2; or, (2) has been found to lack the capacity to give consent pursuant to the county's hearing procedures under the Lanterman-Petris-Short (LPS) Act for handling capacity determinations and subsequent reviews.” Based on the medical records review, it was noted that inmates that are housed in HOH continues to lack signed psychotropic medication informed consent and or LPS documentation to show that the inmate may receive psychotropic medication. Based on post finding discussion with mental health providers, this may require policy and procedure changes to successfully meet full compliance in this standard. The CAP will be reviewed and confirmed through medical record review during the next inspection cycle. **(T-15 1217)**

II. NUTRITIONAL HEALTH EVALUATION
Adult Type I, II, III and IV Facilities
Twin Towers Correctional Facility- Tower I

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
<p>1230 Food Handlers</p> <p><i>(Note: Title 15, § 1230 is in Article 11, MMH, but inspected under Environmental Health due to CalCode reference.)</i></p> <p>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.</p> <p>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.</p>				<p><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. The text of the regulation is provided here for reference only.</i></p>
<p>1240 Frequency of Serving</p> <p>In Temporary Holding, Type I, II, and III facilities, and those Type IV facilities where food is served, food shall be served three times in any 24-hour period.</p>		X		<p>Custody Division Manual 5-06-000 Inmate Meals. Custody Service Division Food Service Unit (FSU) Unit Order 5-07/020 Serving times & Distribution of Meals, dated 4/30/07 TTCF Food Service Plan (FSP), dated January 2020</p> <p>Meal Service Times Breakfast for court line is served between 4:00–5:00 AM, mainline breakfast is served around 6:00 AM, lunch around 10:30-11:00AM and dinner from 4:30-5:00 PM.</p> <p>TTCF Meal service times at housing Modules to be recorded into eUDAL by Custody staff 3 times daily.</p> <p>See summary of nutritional evaluation for details.</p>
At least one of these meals shall include hot food.	X			One hot dinner meal served daily. The hot meal is provided by Twin Towers Correctional Facility (TTCF) main kitchen.
Supplemental food must be served to inmates if more than 14 hours pass between meals.	X			TTCF Unit Order 05-06/010- Facility Feeding Procedures & 2020 FSP- sandwich/burrito and beverage provided.
Supplemental food must be served to inmates on medical diets in less than a 14-hour period if prescribed by the responsible physician.	X			TTCF Unit Order 05-06/010- Facility Feeding Procedures & 2020 Food Service Plan- Meal Service Times. Inmates on certain Medical Diets may be served supplemental food separate from designated mealtimes.
A minimum of fifteen minutes shall be allowed for the actual consumption of each meal except for those inmates on medical diets where the responsible physician has prescribed additional time.	X			TTCF Unit Order 05-06/010- Facility Feeding Procedures, Custody Division Manual, FSU Unit Order 5-13/010.00- Inmate Meals & 2020 Food Service Plan (FSP). Observed meals distributed for meal period at least 15-40 minutes uninterrupted. Verified practice during lunchtime feeding at Module 131.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>Provisions shall be made for inmates who may miss a regularly scheduled facility meal. They shall be provided with a substitute meal and beverage, and inmates on medical diets shall be provided with their prescribed meal.</p>	X			<p>TTCF Unit Order 05-06/010- Facility Feeding Procedures- <u>Late Court Returnees</u> & 2020 FSP- Inmates attending court receive a bag meal consisting of a peanut butter sandwich and beverage. Upon arrival back to the Inmate Processing area, inmates receive a cold sack meal or a hot burrito meal (after 1800 hours) and beverage. Inmates who miss a meal due to an attorney or infirmary visit also receive a sack lunch or hot burrito meal and beverage.</p> <p>LASD Food Services Medical Diet Manual (Medical Diet Manual) & Medical Services Bureau (MSB) Policy # M201.08; Bag Meal provided consistent with the inmates Diet Order.</p>
<p>1241 Minimum Diet The minimum diet provided shall be based upon the nutritional and caloric requirements found in the 2011 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies, the 2008 California Food Guide, and the 2015-2020 Dietary Guidelines for Americans. Facilities providing religious, vegetarian or medical diets, shall also conform to these nutrition standards.</p>	X			<p>Menus observed at the time of inspection: Cycle Week 4- LASD Mainline menu, dated December 2019</p> <p>Cycle Week 4 Days 24-25 LASD Medical/Religious Diet Menu, revised 2/11/2020</p> <p>Medical Diets provided include: Dialysis/Renal diet IDDM Diabetic diet High Calorie/High Protein 2 gm Na (low sodium) Mechanical Soft diet Reduced Lactose diet Gluten-Free Diet No Dairy products No Peanut butter</p> <p>Religious diets, Vegetarian Diet, Vegan diet, Kosher diet</p>
<p>The nutritional requirements for the minimum diet are specified in the following subsections. A daily or weekly average of the food group's requirement is acceptable. A wide variety of food should be served.</p> <p>(a) Protein Group. Includes beef, veal, lamb, pork, poultry, fish, eggs, cooked dry beans, peas, lentils, nuts, peanut butter and textured vegetable protein (TVP). One serving equals 14 grams or more of protein; the daily requirements shall be equal to three servings (a total of 42 grams per day or 294 grams per week). In addition, there shall be a requirement to serve a fourth serving from the legumes three days a week.</p>	X			<p>2020 LASD Diet Nutrient chart: 90-95 grams per day daily average provided.</p> <p>Legume items served at least 3-4 times per week with the hot dinner meal.</p>

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>(b) Dairy Group. Includes milk (fluid, evaporated or dry; nonfat, 1% or 2% reduced fat, etc.); cheese (cottage, cheddar, etc.); yogurt; ice cream or ice milk; and pudding. A serving is equivalent to 8 oz. of fluid milk and provides at least 250 mg. of calcium. All milk shall be pasteurized and fortified with Vitamins A and D. The daily requirement is three servings. One serving can be from a fortified food containing at least 150 mg. of calcium. For persons 15-17 years of age, or pregnant and lactating women, the requirement is four servings of milk or milk products.</p>	X			<p>Hollandia Dairy 1% Low Fat milk 8oz & 1% Low Fat chocolate milk (8oz) is served with the breakfast and dinner meals.</p> <p>Hollandia Dairy 100% fortified Orange Juice- 6 oz served with the lunch meal.</p>
<p>(c) Vegetable-Fruit Group. Includes fresh, frozen, dried and canned vegetables and fruits. One serving equals: 1/2 cup vegetable or fruit; 6 ounces of 100% juice; 1 medium apple, orange, banana, or potato; 1/2 grapefruit; or 1/4 cup dried fruit. The daily requirement of fruits and vegetables shall be five servings. At least one serving shall be from each of the following three categories:</p>	X			
<p>(1) One serving of a fresh fruit or vegetable per day, or seven (7) servings per week.</p>	X			Fresh banana, cabbage and raw baby carrots.
<p>(2) One serving of a Vitamin C source containing 30 mg. or more per day or seven (7) servings per week.</p>	X			140 mg per day, daily average provided
<p>(3) One serving of a Vitamin A source containing 200 micrograms Retinol Equivalents (RE) or more per day, or seven servings per week</p>	X			3020 micrograms REs per day, daily average provided.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(d) Grain Group. Includes bread, rolls, pancakes, sweet rolls, ready-to-eat cereals, cooked cereals, corn bread, pasta, rice, tortillas, etc. and any food item containing whole or enriched grains. At least three servings from this group must be made with whole grains. The daily requirements shall be a minimum of six servings. Providing only the minimum servings outlined in this regulation is not sufficient to meet the inmates' caloric requirements. Additional servings from the dairy, vegetable-fruit, and bread-cereal groups must be provided in amounts to meet caloric requirements. Saturated dietary fat should not exceed 10 percent of total calories on a weekly basis. Fat shall be added only in minimum amounts necessary to make the diet palatable.	X			Nutribron, 100% whole wheat bread, rice crisp, toasted O's, Corn Flakes Cereal.
Facility diets shall consider the recommendations and intentions of the 2015-2020 Dietary Guidelines of Americans of reducing overall sugar and sodium levels	X			Custody Services Division- Food Services Unit Order 5-07-000: All inmates provided a diet which meets or exceeds Title 15 requirements and Dietary Guidelines for Americans 2015-2020.
1242 Menus Menus in Type II and III facilities, and those Type IV facilities where food is served, shall be planned at least one month in advance of their use. Menus shall be planned to provide a variety of foods, thus preventing repetitive meals. Menus shall be approved by a registered dietitian before being used.	X			This is an adult Type II facility. Planned and approved in December 2019 for use during Calendar Year 2020 by Lillian Saldana, MPA, RDN
If any meal served varies from the planned menu, the change shall be noted in writing on the menu and/or production sheet.	X			Observed menu substitutions in recent weeks documented in the PM and Medical Diets production (red book) journals.
Menus, as planned, including changes, shall be evaluated by a registered dietitian at least annually.	X			Custody Services Division CDM- FSU Unit Order 5-07-000: Provision of a Nutritionally Adequate Diet. Menus reviewed annually by Lillian Saldana, MPA, RDN
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:	X			<i>The Nutrition Health 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.</i> The average population at this facility is approximately 1,250 inmates for Tower I. Twin Towers Correctional Facility- Food Service Plan (FSP), April 2020
(a) menu planning;	X			Custody Services Division, TTCF Food Service Plan (FSP), revised 2020
(b) purchasing;	X			TTCF 2020 FSP.
(c) storage and inventory control;	X			TTCF 2020 FSP.
(d) food preparation;	X			TTCF 2020 FSP.
(e) food serving;	X			TTCF Unit Order #3-50/010. and 2020 FSP Food served by inmate workers under direct supervision of Custody staff. Verified in practice at time of inspection at Module 131.
(f) transporting food;	X			TTCF 2020 FSP.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(g) orientation and ongoing training;	X			Food Service staff attend 5-year Certified Food Safety Managers training class Inmate Food workers receive Kitchen Trustee Orientation Training from Kitchen booth Custody staff which is documented into eUDAL computer log.
(h) personnel supervision;	X			TTCF 2020 FSP.
(i) budgets and food cost accounting;	X			TTCF 2020 FSP.
(j) documentation and record keeping;	X			TTCF 2020 FSP.
(k) emergency feeding plan;	X			Food Services Unit (FSU) Unit Orders 5-08/000 & 5-08/020, Disaster Plan- Feeding Inmates and Staff, revised 3/6/2018. 2020 Food Service Plan- Emergency Feeding Emergency food and water supplies are stored in the kitchen warehouse.
(l) waste management;	X			TTCF 2020 FSP.
(m) maintenance and repair; and,	X			TTCF 2020 FSP.
(n) three-day mainline sample tray.	X			TTCF 2020 FSP- Staging and Transport of Food. Sample trays to be prepared and stored for 72 hours as a record of food items served. Observed sample trays prepared and kept for three days in walk-in freezer for mainline menu as well as select medical diets. Record of sample trays prepared and discarded documented on daily logs.
1245 Kitchen Facilities, Sanitation and Food Service				<i>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. The text of the regulation is provided here for reference only.</i>
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.				
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:				
(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 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;				
(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.				

Do not identify compliance with this regulation here. See comments.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>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.</p>	<p>Do not identify compliance with this regulation here. See comments.</p>			<p><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. The text of the regulation is provided here for reference only.</i></p>
<p>1247 Disciplinary Separation Diet</p> <p>(a) A disciplinary separation diet which is nutritionally balanced may be served to an inmate. No inmate receiving a prescribed medical diet is to be placed on a disciplinary separation diet without review by the responsible physician or pursuant to a written plan approved by the physician.</p> <p>Such a diet shall be served twice in each 24 hour period and shall consist of one-half of the loaf (or a minimum of 19 oz. cooked loaf) described in the regulation, or other equally nutritious diet, along with two slices of whole wheat bread and at least one quart of drinking water if the cell does not have a water supply.</p> <p>The use of disciplinary separation diet shall constitute an exception to the three-meal-a-day standard. Should a facility administrator wish to provide an alternate disciplinary diet, such a diet shall be submitted to the Board for approval.</p>			X	<p>Disciplinary Separation Diets or active Diet Orders were not observed in affect at the facility during inspection. Disciplinary diets no longer provided at facility indefinitely per change in Custody Service Policy effective 3/1/2017.</p>
<p>(b) The disciplinary diet loaf shall consist of the following:</p> <ul style="list-style-type: none"> 2-1/2 oz. nonfat dry milk 4-1/2 oz. raw grated potato 3 oz. raw carrots, chopped or grated fine 1-1/2 oz. tomato juice or puree 4-1/2 oz. raw cabbage, chopped fine 7 oz. lean ground beef, turkey or rehydrated, canned, or frozen Textured Vegetable Protein (TVP) 2-1/2 fl. oz. oil 1-1/2 oz. whole wheat flour 1/4 tsp. salt 4 tsp. raw onion, chopped 1 egg 6 oz. dry red beans, pre-cooked before baking (or 16 oz. canned or cooked red kidney beans) 4 tsp. chili powder 			X	
<p>1248 Medical Diets The responsible physician, in consultation with the facility administrator, shall develop written policies and procedures that identify the individual(s) who are authorized to prescribe a medical diet.</p>	X			<p>LASD Medical Diets Menu, approved by Dr. Sean Henderson, MD on 8/3/2020.</p>
<p>The medical diets utilized by a facility shall be planned, prepared and served with consultation from a registered dietitian.</p>	X			<p>Lillian Saldana, MPA, RDN.</p>

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
The facility manager shall comply with any medical diet prescribed for an inmate.	X			MSB Policy # M201.08 & 2020 FSP; Medical diet meals packaged at kitchen medical diet prep area consistent with menu items and serving sizes listed in the medical diet manual under the appropriate medical diet. Meals sorted at each Module and distributed to inmates at Pods by name of inmate on the label of the packaged diet meal correlated to the medical diet list.
The facility manager and responsible physician shall ensure that the medical diet manual, which includes sample menus of medical diets, shall be available in both the medical unit and the food service office for reference and information.	X			LASD Medical Diet Manual dated August 2020. Available for reference in the main clinic and at the kitchen office/ medical diet prep room.
A registered dietitian shall review, and the responsible physician shall approve, the diet manual on an annual basis.	X			Diet Manual reviewed annually, last approved August 3 rd , 2020 by Lillian Saldana, MPA/RDN and Dr. Sean Henderson, MD
Pregnant women shall be provided a balanced, nutritious diet approved by a doctor.			X	Only adult Male inmates are housed at the Facility.

Summary of nutritional evaluation:

Twin Towers Correctional Facility- 2020 (Tower I)

Twin Towers Correctional Facility (TTCF) is a Type II detention facility housing adult male and some female inmates without medical complications. Twin Towers Correctional Facility (TTCF) follows a 7-day, six-week menu cycle which serves two cold meals (breakfast and lunch) and one hot dinner meal daily. The facility is composed of 2 separate housing towers with the kitchen located at the first floor of tower I. All food intended for inmate consumption is prepared in the kitchen with the assistance of inmate workers and direct supervision by food service staff. The facility serves a variety of meals including mainline, medical/therapeutic, preference (vegetarian), and religious (kosher and halal) meals.

TTCF kitchen prepares the hot dinner meal for the inmates housed onsite, across the street at Men's Central Jail (MCJ) and at Inmate Reception Center (IRC) module 231 and the Stepdown Clinic. MCJ is responsible for assembling the mainline sack breakfast and lunch meals to the inmates housed at Twin Towers Correctional Facility (TTCF) and MJC which is done one day ahead of service. The cold vegetarian breakfast and lunch meals are packaged and delivered from MCJ while all 3 daily Kosher, Halal and Medical Diet meals are assembled onsite at TTCF kitchen. The TTCF kitchen will also provide IRC with a hot meal consisting of two burritos and a beverage for inmates returning from court after regular dinner service. Recently, due to the Covid-19 Pandemic and limited availability of inmate kitchen workers, Twin Towers kitchen has begun packaging some of their own breakfast and lunch meals to serve at the facility to alleviate demand On MCJ kitchen. To ensure on-going training in food safety, the kitchen staff have taken an 8-hour LASD Food Safety Manager's Class. Inmate workers view a Food Safety and Hygiene training video on a monthly basis at their assigned kitchen area with training recorded on a paper log by kitchen booth Custody staff.

Special Diets. Various Medical diets are provided including Wired Jaw/Pureed, Dialysis, IDDM Diabetic, Mechanical soft, Gluten-free, High Calorie, Reduced Lactose, etc. With the exception of the medical sack breakfast meals (assembled by kitchen staff the day before), the cold sack lunch and hot dinner medical diet meals are prepared, cooked and assembled for same day service. TTCF kitchen food staff cooks and pre-ports all medical diet hot dinner meals in the main kitchen prior to meal distribution at the dorms. The Sheriff's Department has suspended the issuing of disciplinary separation diets to inmates indefinitely as a means of obtaining inmate compliance. No standing disciplinary diet orders or diet meals were observed stored or prepared at the time of inspection.

Inmate Feeding. TTCF's overall feeding procedure is decentralized. Once packaged, Inmate meals stacked on carts and staged in the kitchen before being picked up by the floor Deputy and transported to each floor/module with the assistance of inmate workers. The general mainline and medical diet meals are then sorted and organized at each Module according to Pod before the Floor/Module Deputy, along with the respective inmate workers for that housing section ensures the packaged meals are distributed to each inmate housed in their Pods or cells. Inmates assigned to a medical diet line up at front of each Pod to receive their specific packaged meal first. For the Hot dinner meal, a tray method is used to serve the mainline meal to inmates, which enables inmate workers to portion out the dinner menu in fair and uniform servings from bulk containers onto compartments of the multi-use trays and distribute promptly. The hot dinner meal trays are transported and served at each module with Medical diets and religious meals pre-portioned and labeled by inmate name and their respective diet. Custody personnel signs for the religious meals received at each Module from the kitchen and ensures proper distribution to the designated inmates. The Module Deputy will supervise the feeding line in each dorm to ensure every inmate receives his general mainline or medical diet meal. The Supervising Deputies are responsible for the overall inmate feeding operation within their Module until feeding is completed.

This report reflects the findings of the nutritional health evaluation performed at the time of inspection by the Los Angeles County Department of Public Health, Division of Environmental Health, based on the California Code of Regulations and Title 15, Article 12. Food, §1240-1243 and §1245-1248 which define the minimum nutritional standards for local detention facilities. Based on the review of the 2020 Food Service Plan and Custody Services Division Manual, December 2019 LASD Mainline menu and 2020 Medical Diet Manual, Medical Services Bureau Policies and Procedures, staff interviews, documentation logs and direct observations, the following Nutritional Health deficiency was identified at the time of inspection:

1248 Frequency of Service- Documentation of Meals:

- **Custody staff.** Ensure meal service times are documented into the eUDAL computer log at each housing module to ensure compliance and verification that food is indeed served to inmates three times in a 24-hour period. Observed Custody staff failing to consistently document entries of mealtimes into eUDAL at various Modules, 132 upon review of daily eUDAL activity records in previous months. Less than half of daily meals served to inmates were consistently being recorded. Additionally, Jail staff for all shifts who input eUDAL entries should know how to document mealtimes into the appropriate Inmate Activity field to ensure meals are reliably recorded in the appropriate Pod/Module Activity box of the eUDAL record.

If you have any questions, please contact David Kornoff at (626) 430-5570 or email at: dkornoff@ph.lacounty.gov

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

BSCC #: _____

FACILITY NAME: Twin Towers Correctional Facility II		COUNTY: Los Angeles		
FACILITY ADDRESS (STREET, CITY, ZIP CODE, TELEPHONE): 450 Bauchet Street Los Angeles, CA 90012 (213) 974- 4911 (213)-893-5050				
CHECK THE FACILITY TYPE AS DEFINED IN TITLE 15, SECTION 1006:	TYPE I:	TYPE II: X	TYPE III:	TYPE IV:
ENVIRONMENTAL HEALTH EVALUATION		DATE INSPECTED: October 13th-14th, 2020		
ENVIRONMENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): David Kornoff, REHS; (626) 430-5570, Email: dkornoff@ph.lacounty.gov				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Eric Gunn, Senior Deputy (Logistics); (213) 469-5166, Email: ejgunn@lasd.org Bernard Matias, Laundry Supervisor; (213) 893-5204, Email: bsmatias@lasd.org Isaac Zavala, Custody Assistant- Module 241 Covid Cleaning Crew, Email: izavala@lasd.org Irma Alvarez, Officer- Logistics; (213) 893-5902, Email: icalvare@lasd.org J. Ramirez, Deputy- Floor 262, Email: j3ramire@lasd.org Anthony Trinh, Deputy (Operations); (213) 473-1704,				
NUTRITIONAL EVALUATION		DATE INSPECTED: October 13th-14th, 2020		
NUTRITIONAL EVALUATORS (NAME, TITLE, TELEPHONE): David Kornoff, REHS; (626) 430-5570, Email: dkornoff@ph.lacounty.gov				
FACILITY STAFF INTERVIEWED (NAME, TITLE, TELEPHONE): Graciela Perez, Food Service manager; (213) 893- 5109, Email: gperez@lasd.org Victor Soto, Food Service Manager; (323) 568-4572, Email: ymsoto@lasd.org Lilian Saldana, Dietetics Advisor, (323) 568-4574, Email: lsaldan@lasd.org Ferdinand Banayos, Head Cook; (213) 893- 5064, Email: frbanayo@lasd.org Cindy Leung, Sr. Cook- medical diets; (213) 893- 5064, Email: ctleung@lasd.org J. Ramirez, Deputy- Floor 262, Email: j3ramire@lasd.org Anthony Trinh, Deputy (Operations); (213) 473-1704,				
MEDICAL/MENTAL HEALTH EVALUATION		DATE INSPECTED:		
MEDICAL/MENTAL HEALTH EVALUATORS (NAME, TITLE, TELEPHONE): Tia Mao, RN, BSN, MSHCM, PHN, Medical/Mental Health Evaluator; (626) 430-5406, Email: tiamao@ph.lacounty.gov				
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			Cold meals (breakfast & lunch) are provided by MCJ
2. Food is contracted through a private vendor who had been inspected and complies with provisions of Cal Code.		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			Medical Service Bureau Policy #212 dated 2/9/14 CDM Policy 5-11/040.00 dated 4/14/17 Twin Towers Correctional Facility (TTCF) Unit Order 5-06/050 Inmate Food Service Workers Medical Screening and Housing, dated 7/12/06 Weekly follow-up medical screening of food workers by nursing staff- at Men's Central Jail (MCJ). Daily visual inspection by the Senior Cook.
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>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> <i>Do not identify compliance with this section here. See comments.</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>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.</i> Twin Towers Correctional Facility (TTCF) Unit Order 5-06/030 Food Preparation, dated 9/15/04 Twin Towers Correctional Facility (TTCF) Unit Order 5-06/040 Kitchen Clean-up, dated 7/12/06 See summary of environmental eval for details.
(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			Twin Towers Correctional Facility (TTCF) Unit Order 5-06/050 Inmate Food Service Workers Medical Screening and Housing, dated 7/12/06 TTCF Unit Order 5-06/010 Facility Feeding Procedures, dated 12/26/17 Inmate workers serve food only under the immediate supervision of a deputy. CDM Policy 5-01/020.00
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00
(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.				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
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			
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00 CDM 5-13/030.00 Special Clothing/Footwear <u>Covid-19 additional clothing supplies:</u> Cloth mask face covering given to all inmate upon entering the facility and required to be worn whenever an inmate is outside his Housing Unit.
1262 Clothing Exchange There shall be written policies and procedures developed by the facility administrator for the scheduled exchange of clothing.	X			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00
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			Jail uniform exchanged once a week. Inmate workers may receive green clothing uniform exchanged more frequently when they come back from working their assignment.
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00
Written policy and procedures shall specify handling of laundry that is known or suspected to be contaminated with infectious material.	X			TTCF Unit Order 3-09/010 dated 7/12/06
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			TTCF Unit Order 3-06/310 dated 11/10/16 CDM Policy 5-11/030.00 Control of Vermin. CDM Policy 5-11/060.00
Infested clothing shall be cleaned, disinfected, or stored in a closed container so as to eradicate or stop the spread of the vermin.	X			TTCF Unit Order 3-06-310 dated 11/10/16 Infested clothes sealed in plastic bags and are taken to Pitchess Detention Center (PDC) for disposal. CDM Policy 5-11/030.00 dated 8/24/17
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			CDM Policy 5-13/090.00 dated 2/24/16
Each female inmate shall be issued sanitary napkins and/or tampons as needed.			X	Only male inmates are housed at this facility.
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			TTCF Unit Order 5-23/300 dated 8/12/14 CDM Policy 5-13/090.00
(a) Toothbrush,	X			
(b) Dentifrice;	X			
(c) Soap;	X			
(d) Comb; and,	X			
(e) Shaving implements.	X			

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
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			
1266 Showering There shall be written policies and procedures developed by the facility administrator for inmate showering/bathing.	X			TTCF Unit Order 5-16-010 dated 1/18/17 CDM Policy 5-13/040.00 Showering
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			Showers available at all housing dorms at least every other day.
1267 Hair Care Services (a) Hair care services shall be available.	X			TTCF Unit Order 5-16/020 dated 11/9/16 Hair Clippers and supplies are available from control center for each module CDM Policy 5-13/050.00
(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	TTCF Unit Order 5-16/020 dated 11/9/16 CDM Policy 5-13/050.00 Hair Care Services for Inmates. "Barbicide and Clippicide" disinfectants are available for the sanitization/disinfection of the hair care equipment. See summary of environmental eval for details.
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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00 dated 8/24/16 CDM Policy 5-13/070.00 CDM Policy 5-13/060.00
(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			TTCF Unit Order 5-16/030 dated 5/18/16 CDM Policy 5-11/060.00 CDM Policy 5-13/070.00 Bedding and linen are laundered at the Pitchess Detention Center (PDC) South Laundry.
Washable items such as sheets, mattress covers, and towels shall be exchanged for clean replacement at least once each week.	X			CDM Policy 5-13/070.00 Sheets and towels exchanged once a week.

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			CDM Policy 5-13/070.00 Blankets exchanged once a month
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			TTCF Unit Order 5-16/030, dated 5/18/16
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			TTCF Unit Order 3-50/010 dated 10/14/15 TTCF Unit Order 3-06/020 dated 10/15/15 CDM Policy 5-11/020.00 CDM Policy 4-07/020.00
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		TTCF Unit Order 5-03/042 dated 5/7/14 CDM Policy 7-03/010.00 CDM Policy 5-05/120.00 "Turbo Kill" and "Citra-Cide" disinfectants are available for the sanitization/disinfection throughout the Facility. HB Quaternary ammonia disinfectant is used for general disinfection by the Covid cleaning crew and at Quarantine Housing modules. See summary of environmental eval for details.
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:
Twin Tower Correctional Facility (II)- 2020

This report reflects the findings of Los Angeles County Department of Public Health regarding the environmental requirements of the California Code of Regulations, Title 15, Division 1, Chapter 1, Subchapter 4, Articles 12 – 15 and other applicable codes which define the minimum environmental health standards for local detention facilities.

Twin Towers Correctional Facility (TTCF) is an Adult Type II Jail facility, holding male inmates only. Tower II does not have a kitchen for food preparation and utensil washing. Food for the inmates and inmate workers is provided by Twin Towers Correctional Facility Tower I kitchen (hot meals) and Men's Central Jail (cold meals). Bedding and linens are laundered and provided by Pitchess Detention Center (South) Laundry on a weekly basis. Tower II is the location for the main laundry and supply warehouse for TTCF. The average census is currently about 1790 inmates housed at Tower II. Matrix Pest control provides routine pest control service on a weekly basis. Hazardous waste disposal is handled once a week by Stericycle Inc.

In response to the ongoing Covid-19 Pandemic, Covid cleaning crews of designated trustees wipe down high-touch, high-frequency areas continuously throughout the common areas of the facility each shift. Tower II is also the location of the Covid Housing Module 241 where Persons Under Investigation (PUI) Inmates are housed from other Custody Facilities

after being examined and tested awaiting test results. Testing results may take 3-5 days and inmates require 2 consecutive negative Covid tests before being allowed back to their original housing facility. Designated Covid Cleaning Trustees deep-clean and disinfect the cells and dayrooms of the Covid Housing Module 241 Pods after each use with Hospital strength Ammonia disinfectant and full N95 mask, gloves and Tyvek suit PPE equipment. Covid Cleaning Trustees for 241 are housing in single occupancy cells at floor 211 and tested for Covid-19 regularly.

Based on staff responses to questions in the Title 15 Check List (Adult Types Environment I, II, III and IV Facilities), review of Custody Services Division Manual, Facility Unit Orders, Medical Services Bureau Policies and Procedures, and direct observations during a walkthrough of the Facility, the following Environmental Health deficiencies were identified at the time of inspection:

1245 Kitchen Facilities, Sanitation, and Food Storage:

Potentially hazardous foods (PHF) shall be maintained at or above 135°F, or at or below 41°F except during preparation, cooking, cooling, transportation for less than 30 minutes or when time is used as a the public health control (HSC 113996). Observed the following PHF holding at unapproved temperatures:

- Ambient temperature of reach-in refrigerator at floor of Module 251 holding at 52°F causing milk items to be held at 52-53°F. Instructed Custody Staff to have the milk items removed and disposed of during the inspection. Restore refrigerator capable of holding at 41°F to store potentially hazardous foods inside.
- Ambient temperature of reach-in refrigerator at floor of Module 262 also holding above 41°F measured at 51°F during inspection. No food items stored inside at time of inspection.

1267 Hair Care Services

Hair clipper equipment for inmates shall be disinfected after each use by an effective and approved method and stored in a clean manner. Observed hair clippers and attachments stored inside boxes with hair clippings and oily residue left on them at Modules 262, 252 and 271. Ensure Custody Staff provide the appropriate brushes and disinfectant to inmate workers and supervise them to verify that hair clipper equipment are cleaned and disinfected between use and prior to being turned back in.

1280 Facility Sanitation, Safety and Maintenance

Maintain the facility clean, safe, and in good repair. Observed:

- Rusted and deteriorated metal surfaces with sharp edges inside upstairs shower of Pods 261-D and 262-D
- Non-working sink faucet in upstairs bathroom of Pod 272-A.
- Missing ceiling vent cover at upstairs shower in Pod 262-D.
- Accumulated mildew/residue on wall tiles inside upstairs shower of Pod 251-E.
- Rusted, deteriorated metal doorframe outside upstairs shower in Pod 271-F.
- Leaking water from base of wall near downstairs drinking fountain of Pod 252-F.
- Sticky dark residue on the walls at Dayroom of Pods 251-D and 232-C near the TV.
- Missing floor tiles inside upstairs shower of Pods 261-C and 262-D

If you have any questions, please contact David Kornoff at (626) 430-5570 or email at: dkornoff@ph.lacounty.gov

II. NUTRITIONAL HEALTH EVALUATION
Adult Type I, II, III and IV Facilities
Twin Towers Correctional Facility- Tower II

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
<p>1230 Food Handlers</p> <p><i>(Note: Title 15, § 1230 is in Article 11, MMH, but inspected under Environmental Health due to CalCode reference.)</i></p> <p>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.</p> <p>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.</p>	Do not identify compliance with this regulation here. See comments.			<p><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. The text of the regulation is provided here for reference only.</i></p>
<p>1240 Frequency of Serving</p> <p>In Temporary Holding, Type I, II, and III facilities, and those Type IV facilities where food is served, food shall be served three times in any 24-hour period.</p>	X			<p>Custody Division Manual 5-06-000 Inmate Meals. Custody Service Division Food Service Unit (FSU) Unit Order 5-07/020 Serving times & Distribution of Meals, dated 4/30/07</p> <p>TTCF Food Service Plan (FSP), dated January 2020</p> <p>Meal Service Times Breakfast for court line is served between 4:00–5:00 AM, mainline breakfast is served around 6:00 AM, lunch around 10:30-11:00AM and dinner from 4:30-5:00 PM.</p> <p>TTCF Meal service times at housing Modules recorded into eUDAL by Custody staff 3 times daily.</p>
At least one of these meals shall include hot food.	X			One hot dinner meal served daily. The hot meal is provided by Twin Towers Correctional Facility (TTCF) main kitchen.
Supplemental food must be served to inmates if more than 14 hours pass between meals.	X			TTCF Unit Order 05-06/010- Facility Feeding Procedures & 2020 FSP- sandwich/burrito and beverage provided.
Supplemental food must be served to inmates on medical diets in less than a 14-hour period if prescribed by the responsible physician.	X			TTCF Unit Order 05-06/010- Facility Feeding Procedures & 2020 Food Service Plan- Meal Service Times. Inmates on certain Medical Diets may be served supplemental food separate from designated mealtimes.
A minimum of fifteen minutes shall be allowed for the actual consumption of each meal except for those inmates on medical diets where the responsible physician has prescribed additional time.	X			TTCF Unit Order 05-06/010- Facility Feeding Procedures, Custody Division Manual, FSU Unit Order 5-13/010.00- Inmate Meals & 2020 Food Service Plan (FSP). Observed meals distributed for meal period at least 15-40 minutes uninterrupted. Verified practice during lunchtime feeding at Modules 232 & 242.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>Provisions shall be made for inmates who may miss a regularly scheduled facility meal. They shall be provided with a substitute meal and beverage, and inmates on medical diets shall be provided with their prescribed meal.</p>	X			<p>TTCF Unit Order 05-06/010- Facility Feeding Procedures- <u>Late Court Returnees</u> & 2020 FSP- Inmates attending court receive a bag meal consisting of a peanut butter sandwich and beverage. Upon arrival back to the Inmate Processing area, inmates receive a cold sack meal or a hot burrito meal (after 1800 hours) and beverage. Inmates who miss a meal due to an attorney or infirmary visit also receive a sack lunch or hot burrito meal and beverage.</p> <p>LASD Food Services Medical Diet Manual (Medical Diet Manual) & Medical Services Bureau (MSB) Policy # M201.08; Bag Meal provided consistent with the inmates Diet Order.</p>
<p>1241 Minimum Diet The minimum diet provided shall be based upon the nutritional and caloric requirements found in the 2011 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies, the 2008 California Food Guide, and the 2015-2020 Dietary Guidelines for Americans. Facilities providing religious, vegetarian or medical diets, shall also conform to these nutrition standards.</p>	X			<p>Menus observed at the time of inspection: Cycle Week 4- LASD Mainline menu, dated December 2019</p> <p>Cycle Week 4 Days 24-25 LASD Medical/Religious Diet Menu, revised 2/11/2020</p> <p>Medical Diets provided include: Dialysis/Renal diet IDDM Diabetic diet High Calorie/High Protein 2 gm Na (low sodium) Mechanical Soft diet Reduced Lactose diet Gluten-Free Diet No Dairy products No Peanut butter</p> <p>Religious diets, Vegetarian Diet, Vegan diet, Kosher diet</p>
<p>The nutritional requirements for the minimum diet are specified in the following subsections. A daily or weekly average of the food group's requirement is acceptable. A wide variety of food should be served.</p> <p>(a) Protein Group. Includes beef, veal, lamb, pork, poultry, fish, eggs, cooked dry beans, peas, lentils, nuts, peanut butter and textured vegetable protein (TVP). One serving equals 14 grams or more of protein; the daily requirements shall be equal to three servings (a total of 42 grams per day or 294 grams per week). In addition, there shall be a requirement to serve a fourth serving from the legumes three days a week.</p>	X			<p>2020 LASD Diet Nutrient chart: 90-95 grams per day daily average provided.</p> <p>Legume items served at least 3-4 times per week with the hot dinner meal.</p>

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>(b) Dairy Group. Includes milk (fluid, evaporated or dry; nonfat, 1% or 2% reduced fat, etc.); cheese (cottage, cheddar, etc.); yogurt; ice cream or ice milk; and pudding. A serving is equivalent to 8 oz. of fluid milk and provides at least 250 mg. of calcium. All milk shall be pasteurized and fortified with Vitamins A and D. The daily requirement is three servings. One serving can be from a fortified food containing at least 150 mg. of calcium. For persons 15-17 years of age, or pregnant and lactating women, the requirement is four servings of milk or milk products.</p>	X			<p>Hollandia Dairy 1% Low Fat milk 8oz & 1% Low Fat chocolate milk (8oz) is served with the breakfast and dinner meals.</p> <p>Hollandia Dairy 100% fortified Orange Juice- 6 oz served with the lunch meal.</p>
<p>(c) Vegetable-Fruit Group. Includes fresh, frozen, dried and canned vegetables and fruits. One serving equals: 1/2 cup vegetable or fruit; 6 ounces of 100% juice; 1 medium apple, orange, banana, or potato; 1/2 grapefruit; or 1/4 cup dried fruit. The daily requirement of fruits and vegetables shall be five servings. At least one serving shall be from each of the following three categories:</p>	X			
<p>(1) One serving of a fresh fruit or vegetable per day, or seven (7) servings per week.</p>	X			Fresh banana, cabbage and raw baby carrots.
<p>(2) One serving of a Vitamin C source containing 30 mg. or more per day or seven (7) servings per week.</p>	X			140 mg per day, daily average provided
<p>(3) One serving of a Vitamin A source containing 200 micrograms Retinol Equivalents (RE) or more per day, or seven servings per week</p>	X			3020 micrograms REs per day, daily average provided.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(d) Grain Group. Includes bread, rolls, pancakes, sweet rolls, ready-to-eat cereals, cooked cereals, corn bread, pasta, rice, tortillas, etc. and any food item containing whole or enriched grains. At least three servings from this group must be made with whole grains. The daily requirements shall be a minimum of six servings. Providing only the minimum servings outlined in this regulation is not sufficient to meet the inmates' caloric requirements. Additional servings from the dairy, vegetable-fruit, and bread-cereal groups must be provided in amounts to meet caloric requirements. Saturated dietary fat should not exceed 10 percent of total calories on a weekly basis. Fat shall be added only in minimum amounts necessary to make the diet palatable.	X			Nutribron, 100% whole wheat bread, rice crisp, toasted O's, Corn Flakes Cereal.
Facility diets shall consider the recommendations and intentions of the 2015-2020 Dietary Guidelines of Americans of reducing overall sugar and sodium levels	X			Custody Services Division- Food Services Unit Order 5-07-000: All inmates provided a diet which meets or exceeds Title 15 requirements and Dietary Guidelines for Americans 2015-2020.
1242 Menus Menus in Type II and III facilities, and those Type IV facilities where food is served, shall be planned at least one month in advance of their use. Menus shall be planned to provide a variety of foods, thus preventing repetitive meals. Menus shall be approved by a registered dietitian before being used.	X			This is an adult Type II facility. Planned and approved in December 2019 for use during Calendar Year 2020 by Lillian Saldana, MPA, RDN
If any meal served varies from the planned menu, the change shall be noted in writing on the menu and/or production sheet.	X			Observed menu substitutions in recent weeks documented in the PM and Medical Diets production (red book) journals.
Menus, as planned, including changes, shall be evaluated by a registered dietitian at least annually.	X			Custody Services Division CDM- FSU Unit Order 5-07-000: Provision of a Nutritionally Adequate Diet. Menus reviewed annually by Lillian Saldana, MPA, RDN
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:	X			<i>The Nutrition Health 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.</i> The average population at this facility is approximately 1,790 inmates for Tower II. Twin Towers Correctional Facility- Food Service Plan (FSP), April 2020
(a) menu planning;	X			Custody Services Division, TTCF Food Service Plan (FSP), revised 2020
(b) purchasing;	X			TTCF 2020 FSP.
(c) storage and inventory control;	X			TTCF 2020 FSP.
(d) food preparation;	X			TTCF 2020 FSP.
(e) food serving;	X			TTCF Unit Order #3-50/010. and 2020 FSP Food served by inmate workers under direct supervision of Custody staff. Verified in practice at time of inspection at Modules 232 & 242.
(f) transporting food;	X			TTCF 2020 FSP.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
(g) orientation and ongoing training;	X			Food Service staff attend 5-year Certified Food Safety Managers training class Inmate Food workers receive Kitchen Trustee Orientation Training from Kitchen booth Custody staff which is documented into eUDAL computer log.
(h) personnel supervision;	X			TTCF 2020 FSP.
(i) budgets and food cost accounting;	X			TTCF 2020 FSP.
(j) documentation and record keeping;	X			TTCF 2020 FSP.
(k) emergency feeding plan;	X			Food Services Unit (FSU) Unit Orders 5-08/000 & 5-08/020, Disaster Plan- Feeding Inmates and Staff, revised 3/6/2018. 2020 Food Service Plan- Emergency Feeding Emergency food and water supplies are stored in the kitchen warehouse.
(l) waste management;	X			TTCF 2020 FSP.
(m) maintenance and repair; and,	X			TTCF 2020 FSP.
(n) three-day mainline sample tray.	X			TTCF 2020 FSP- Staging and Transport of Food. Sample trays to be prepared and stored for 72 hours as a record of food items served. Observed sample trays prepared and kept for three days in walk-in freezer for mainline menu as well as select medical diets. Record of sample trays prepared and discarded documented on daily logs.
1245 Kitchen Facilities, Sanitation and Food Service				<i>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. The text of the regulation is provided here for reference only.</i>
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.				
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:				
(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 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;				
(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.				

Do not identify compliance with this regulation here. See comments.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
<p>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.</p>	Do not identify compliance with this regulation here. See comments.			<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. The text of the regulation is provided here for reference only.</i>
<p>1247 Disciplinary Separation Diet</p> <p>(a) A disciplinary separation diet which is nutritionally balanced may be served to an inmate. No inmate receiving a prescribed medical diet is to be placed on a disciplinary separation diet without review by the responsible physician or pursuant to a written plan approved by the physician.</p> <p>Such a diet shall be served twice in each 24 hour period and shall consist of one-half of the loaf (or a minimum of 19 oz. cooked loaf) described in the regulation, or other equally nutritious diet, along with two slices of whole wheat bread and at least one quart of drinking water if the cell does not have a water supply.</p> <p>The use of disciplinary separation diet shall constitute an exception to the three-meal-a-day standard. Should a facility administrator wish to provide an alternate disciplinary diet, such a diet shall be submitted to the Board for approval.</p>			X	Disciplinary Separation Diets or active Diet Orders were not observed in affect at the facility during inspection. Disciplinary diets no longer provided at facility indefinitely per change in Custody Service Policy effective 3/1/2017.
<p>(b) The disciplinary diet loaf shall consist of the following:</p> <ul style="list-style-type: none"> 2-1/2 oz. nonfat dry milk 4-1/2 oz. raw grated potato 3 oz. raw carrots, chopped or grated fine 1-1/2 oz. tomato juice or puree 4-1/2 oz. raw cabbage, chopped fine 7 oz. lean ground beef, turkey or rehydrated, canned, or frozen Textured Vegetable Protein (TVP) 2-1/2 fl. oz. oil 1-1/2 oz. whole wheat flour 1/4 tsp. salt 4 tsp. raw onion, chopped 1 egg 6 oz. dry red beans, pre-cooked before baking (or 16 oz. canned or cooked red kidney beans) 4 tsp. chili powder 			X	
<p>1248 Medical Diets The responsible physician, in consultation with the facility administrator, shall develop written policies and procedures that identify the individual(s) who are authorized to prescribe a medical diet.</p>	X			LASD Medical Diets Menu, approved by Dr. Sean Henderson, MD on 8/3/2020.
<p>The medical diets utilized by a facility shall be planned, prepared and served with consultation from a registered dietitian.</p>	X			Lillian Saldana, MPA, RDN.

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
The facility manager shall comply with any medical diet prescribed for an inmate.	X			MSB Policy # M201.08 & 2020 FSP; Medical diet meals packaged at kitchen medical diet prep area consistent with menu items and serving sizes listed in the medical diet manual under the appropriate medical diet. Meals sorted at each Module and distributed to inmates at Pods by name of inmate on the label of the packaged diet meal correlated to the medical diet list.
The facility manager and responsible physician shall ensure that the medical diet manual, which includes sample menus of medical diets, shall be available in both the medical unit and the food service office for reference and information.	X			LASD Medical Diet Manual dated August 2020. Available for reference in the main clinic and at the kitchen office/ medical diet prep room.
A registered dietitian shall review, and the responsible physician shall approve, the diet manual on an annual basis.	X			Diet Manual reviewed annually, last approved August 3 rd , 2020 by Lillian Saldana, MPA/RDN and Dr. Sean Henderson, MD
Pregnant women shall be provided a balanced, nutritious diet approved by a doctor.			X	Only adult Male inmates are housed at the Facility.

Summary of nutritional evaluation:

Twin Towers Correctional Facility- 2020 (Tower II)

Twin Towers Correctional Facility (TTCF) is a Type II detention facility housing adult male and some female inmates without medical complications. Twin Towers Correctional Facility (TTCF) follows a 7-day, six-week menu cycle which serves two cold meals (breakfast and lunch) and one hot dinner meal daily. The facility is composed of 2 separate housing towers with the kitchen located at the first floor of tower I. All food intended for inmate consumption is prepared in the kitchen with the assistance of inmate workers and direct supervision by food service staff. The facility serves a variety of meals including mainline, medical/therapeutic, preference (vegetarian), and religious (kosher and halal) meals.

TTCF kitchen prepares the hot dinner meal for the inmates housed onsite, across the street at Men's Central Jail (MCJ) and at Inmate Reception Center (IRC) module 231 and the Stepdown Clinic. MCJ is responsible for assembling the mainline sack breakfast and lunch meals to the inmates housed at Twin Towers Correctional Facility (TTCF) and MJC which is done one day ahead of service. The cold vegetarian breakfast and lunch meals are packaged and delivered from MCJ while all 3 daily Kosher, Halal and Medical Diet meals are assembled onsite at TTCF kitchen. The TTCF kitchen will also provide IRC with a hot meal consisting of two burritos and a beverage for inmates returning from court after regular dinner service. Recently, due to the Covid-19 Pandemic and limited availability of inmate kitchen workers, Twin Towers kitchen has begun packaging some of their own breakfast and lunch meals to serve at the facility to alleviate demand On MCJ kitchen. To ensure on-going training in food safety, the kitchen staff have taken an 8-hour LASD Food Safety Manager's Class. Inmate workers view a Food Safety and Hygiene training video on a monthly basis at their assigned kitchen area with training recorded on a paper log by kitchen booth Custody staff.

Special Diets. Various Medical diets are provided including Wired Jaw/Pureed, Dialysis, IDDM Diabetic, Mechanical soft, Gluten-free, High Calorie, Reduced Lactose, etc. With the exception of the medical sack breakfast meals (assembled by kitchen staff the day before), the cold sack lunch and hot dinner medical diet meals are prepared, cooked and assembled for same day service. TTCF kitchen food staff cooks and pre-ports all medical diet hot dinner meals in the main kitchen prior to meal distribution at the dorms. The Sheriff's Department has suspended the issuing of disciplinary separation diets to inmates indefinitely as a means of obtaining inmate compliance. No standing disciplinary diet orders or diet meals were observed stored or prepared at the time of inspection.

Inmate Feeding. TTCF's overall feeding procedure is decentralized. Once packaged, Inmate meals stacked on carts and staged in the kitchen before being picked up by the floor Deputy and transported to each floor/module with the assistance of inmate workers. The general mainline and medical diet meals are then sorted and organized at each Module according to Pod before the Floor/Module Deputy, along with the respective inmate workers for that housing section ensures the packaged meals are distributed to each inmate housed in their Pods or cells. Inmates assigned to a medical diet line up at front of each Pod to receive their specific packaged meal first. For the Hot dinner meal, a tray method is used to serve the mainline meal to inmates, which enables inmate workers to portion out the dinner menu in fair and uniform servings from bulk containers onto compartments of the multi-use trays and distribute promptly. The hot dinner meal trays are transported and served at each module with Medical diets and religious meals pre-portioned and labeled by inmate name and their respective diet. Custody personnel signs for the religious meals received at each Module from the kitchen and ensures proper distribution to the designated inmates. The Module Deputy will supervise the feeding line in each dorm to ensure every inmate receives his general mainline or medical diet meal. The Supervising Deputies are responsible for the overall inmate feeding operation within their Module until feeding is completed.

This report reflects the findings of the nutritional health evaluation performed at the time of inspection by the Los Angeles County Department of Public Health, Division of Environmental Health, based on the California Code of Regulations and Title 15, Article 12. Food, §1240-1243 and §1245-1248 which define the minimum nutritional standards for local detention facilities. Based on the review of the 2020 Food Service Plan and Custody Services Division Manual, December 2019 LASD Mainline menu and 2020 Medical Diet Manual, Medical Services Bureau Policies and Procedures, staff interviews, documentation logs and direct observations, no significant Nutritional Health deficiencies were identified at the time of inspection.

If you have any questions, please contact David Kornoff at (626) 430-5570 or email at: dkornoff@ph.lacounty.gov