

IN THE UNITED STATES DISTRICT COURT
FOR THE DISTRICT OF COLUMBIA

LEONARD CAMPBELL, et al. :
 :
 Plaintiffs, :
 :
 v. : Civil Action No. 1462-71
 :
 ANDERSON McGRUDER, et al. :
 :
 Defendants. :

△ < STIPULATIONS - SECOND SET

NEW DETENTION FACILITY

1. The District of Columbia Jail became operational in 1872 and has been in continuous use since that time.
2. A new detention facility, which is presently under construction, is planned to replace the Jail. According to the construction contractor, Hyman Construction Company, the new facility will be completed and ready for occupancy in January or February, 1968.
3. The new detention facility is designed to house a maximum of 900 inmates. Each inmate will be housed in a cell measuring seven feet wide by ten feet long by eight feet high.
4. Each cell in the new facility will be equipped with a bed, table, chair, toilet and wash basin with hot and cold running water. Each cell will also have a linoleum type floor. Most cells will have a plexiglass window measuring approximately 24 inches high by 42 inches wide.
5. Eighty cells, forty on each of two tiers will compose one cell block. Each cell block has its own indoor recreation area measuring forty feet square and thirty feet in height. Also, each cell block will have two day rooms and a separate dining area.
6. The facility will have a total of twelve cell blocks. Each cell block can be made totally secure from the remainder of the facility. Within each cell block, security isolation can be accomplished by

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confining each inmate to his respective cell. Presently, the Department of Corrections contemplates permitting inmates free movement within their respective cell block, except where the cell block has been designated for maximum security confinement.

7. The facility will also have an outdoor recreation yard for all male inmates measuring approximately 150 feet square.

8. The entire facility will be equipped with both heating and air conditioning equipment. Movement within the facility will be by elevator, escalator or ramp. Stairwells will be locked except for emergencies, such as fire.

9. The kitchen, which will serve the entire facility, will be located on the first level of the facility, separate and apart from the cell blocks and other operational units of the facility. Meals will be transported by elevator from the kitchen to each cell block.

10. The top level of the facility will house the medical services area. This area will have doctors' offices, examination, x-ray, therapy and dental rooms, and twenty-four single patient rooms, each measuring the size of a regular cell. Medical problems which cannot be fully treated in this area will be referred to the District of Columbia General Hospital.

11. Present plans call for using one cell block to house female inmates now housed at the Woman's Detention Center. This cell block is connected to a second outdoor recreation area separate from the men's recreation area.

MAINTENANCE OF D. C. JAIL

12. The Jail has a maintenance staff of six: One supervisor, one electrician, one steamfitter-plumber, one air conditioner-refrigeration repairman, one construction-paint foreman, and one locksmith welder.

13. In addition to the paid staff, twenty inmates from the captain's detail are assigned to assist the maintenance staff.

14. Except for elevator repairs, the maintenance staff generally services the entire Jail building. On occasion contractors are retained to perform specialized maintenance work.

15. The maintenance staff is responsible for routinely inspecting the entire facility.

16. Painting is performed by the members of the captain's detail under the supervision of the construction-paint foreman or, on occasion, other member of the maintenance staff. Only water based latex paint is used in the Jail. No lead based paint is used.

17. During the past year, \$973 was spent for plexiglass to replace broken windows. The average cost for each plexiglass window is \$1.00.

18. Inmate teams are detailed to perform general cleaning in the common area of the Jail. Inmates are supplied with the soaps, detergents and equipment to perform their cleaning assignments.

19. Inmates assigned to the captain's detail are paid at the rate of from \$3.00 to \$13.00 per month out of industries funds, i. e., moneys earned from the sale of products produced by inmate labor within the Department of Corrections. The present policy of the Department of Corrections is to grant extra privileges to inmates on the captain's detail in lieu of additional pay.

KITCHEN

20. Detention Services has an authorized civilian employee compliment of thirteen to operate the culinary services unit. Presently, eight employees are working at the Jail and four employees are working at the Woman's Detention Center. The thirteenth employee is on disability.

21. Fifty-nine inmates from the captain's detail are assigned to the culinary unit at the Jail.

22. The Department of Corrections has requested ten new civilian positions for the culinary unit at the new detention facility.

23. Food is transported from the kitchen to the various dining facilities by members of the captain's detail. Inmates also serve the food in the dining areas under the supervision of the officer in charge of each respective area. The officer in charge is also responsible for instructing inmate food handlers on matters of personal cleanliness.

24. Inmates are provided with utensils for eating meals. The policy of the Department of Corrections is that utensils be returned to the kitchen for washing after each meal. Utensils are soaked in "Dip It" three times per week to remove stains. Chipped and cracked utensils are replaced when discovered. Since January, 1975, over 3,000 cups and bowls have been replaced.

25. After each meal, all remaining food is discarded. Edible garbage is ground up in a disposal. Trash is placed in plastic lined garbage cans, which are emptied daily.

26. Food preparation tables, meat saws, slicers and grinders are cleaned with hot soapy water after each use.

27. The kitchen has one oven and one grill (measuring fifteen feet by thirty six inches).

28. The kitchen has one freezer, which is emptied and cleaned every third week, corresponding to resupply.

29. The kitchen has three refrigerators, one for vegetable produce, one for dairy products and one for meat produce. Refrigerators are cleaned each Monday, Wednesday and Friday morning, corresponding to resupply.


30. All civilian employees in the kitchen, except one, are retired military personnel with experience in preparation and service of food on a mass scale.

31. During the past year, the Department of Corrections, Detention Services, spent approximately \$750,000 for the purchase of food averaging approximately \$2.40 per inmate per day. The daily menu includes meat, vegetables and starch foods. Beverages served are milk, tea, coffee and water. Inmates are served fresh fruits three times per week.


32. In the summer of 1974, following inspection of the kitchen by the Environmental Protection Agency, the Administrator of the culinary unit requested replacement of a number of food preparation items at a cost of approximately \$33,000. The requests were turned down.

RECREATION

33. There are no appropriated funds available for the purchase of recreation equipment for inmates. All recreation purchases are funded out of canteen profits.



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