



PC-DC-011-041



**GOVERNMENT OF THE DISTRICT OF COLUMBIA
DEPARTMENT OF HEALTH
LICENSING REGULATION ADMINISTRATION**

HEALTH FACILITY DIVISION

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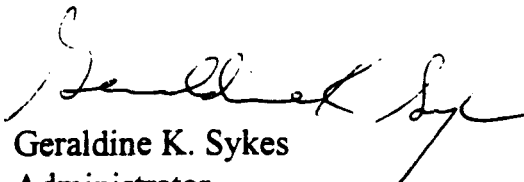
Covington & Berlin
1201 Pennsylvania Ave., NW
Washington, DC 20001

MAR 23 1998

Dear Sir/Madam:

Enclosed you will find the Enviromental inspection report for the Correctional Treatment Facility, performed on October 14- 17, 1997. Included is the schedule of inspections for the current year 1998. If there are any questions do not hesitate to call Tomas M. Marquez, Inspector, at (202)727-7190.

Sincerely,


Geraldine K. Sykes
Administrator

Enclosure(s)

93 2520

FILED

JUN 22 1998

NANCY MAYER WHITTINGTON, CLERK
U.S. DISTRICT COURT

GOVERNMENT OF THE DISTRICT OF COLUMBIA
DEPARTMENT OF CONSUMER AND REGULATORY AFFAIRS
SERVICE FACILITY REGULATION ADMINISTRATION




DEC 03 1997

MEMORANDUM

TO : Sherryl Watson
Consent Decree Coordinator

THOROUGH : Geraldine Sykes
Administrator

Judith R. McPherson 
Program Manager

FROM : Tomas M. Marquez
Sanitarian/Dietitian

SUBJECT : Inspection Report of the Correctional Treatment
Facility, Correctional Corporation of America

Enclosed are the Environmental Quality Assessment Work Sheets for the cell blocks, medical unit, the Food Establishment report for the Culinary area, the report of medical clearance for Culinary detail inmates, medical/dietary documentation and follow-up, and the review of food preparation methods and procedures.

The following areas were inspected:

Special Management Unit for Women, Medical unit, Infirmary, E1A, E3A, E4A, E4B and Culinary area.

The inspection was conducted in accordance with the Standards for Health Services in Correctional Institution, American Public Health Association, 1986, Second edition. The facility was inspected on October 14 to 17, 1997.

Summary and other findings not included in the Environmental Quality Assessment Worksheet.

1. Air purification units in the three (3) isolation rooms at the Infirmary were dirty with grime, dust balls and dirt. The facility lacked documentation of previous filter changes and cleaning.
2. The Infirmary and Medical Treatment areas had floors dirty and accumulation of trash.
3. Opened medication vials were observed missing the date they were opened and initials of the nursing staff that open the vials.
4. The Infirmary was used to house handicap inmates. Cells walls lacked handrails to facilitate movement to and from the wheelchairs. The three cells housing four (4) handicap inmates contained a half bathroom, toilet and sink, whose door opening were too small to permit entrance of wheelchairs. This half bathroom lacked handrails.
5. Operating Procedure 106, page 3 of 3, Dispensing Procedure number 9, reads "...the medication nurse will prepare a three day supply of the inmate's medications..." this practice does not agree with DC Code Title 2 Chapter 20. Pharmacy which established that in the District of Columbia the only people who can dispense medications are a pharmacist, a physician and/or a nurse practitioner.
6. The Infection Control Nurse was working without the proper license. At the time of inspection the nurse had a permit to work only under the supervision of a Register Nurse (R.N.). The nurse was working by herself.
7. It was observed that food trays took approximately 27 to 30 minutes after being served to arrive at the cell blocks. Trays must be delivered immediately after being served to the cellblocks to keep food temperature in the safe range.

8. It was observed that diet trays lacked identification when they arrived at the cell block. Trays must include inmates' name and the type of diet.
9. During the days of inspection it was observed that the electrical panel located in the first floor of the E building was signaling "trouble."
10. The facility lacked documented evidence to show that the elevator had been inspected since 1996.
11. The facility added: two (2) cells for handicap inmates; a bathroom in building E; modified walls; added walls and made other electrical, plumbing and construction alteration without the proper permits.
12. Door closure in some cells were not working properly (see worksheet)
13. The kitchen had evidence of mice infestation. The facility needs to pay more attention to kitchen cleanliness and sanitation.
14. Sixteen medical records were reviewed for compliance clearance for kitchen detail inmates.
 - All inmates were cleared by a Physician Assistant. Medical Clearance must be performed by a physician or countersigned by a physician.
 - One TB screening form lacked the date when the Mantoux test was performed.
 - One record showed an outdated STS screening. The STS screening was outdated by over a year.
15. The Electrical Security Service Control Panel in the Special Management Unit for Women was damaged.

GOVERNMENT OF THE DISTRICT OF COLUMBIA
 DEPARTMENT OF CONSUMER AND REGULATORY AFFAIRS

FOOD ESTABLISHMENT INSPECTION REPORT

Address 1901 E St SW Date Oct 17, 1997
 Name of Licensee Armark Officer of Firm Varnava Michael
 Trading as CCA Food Service Inspect. Time _____ Customer # _____
 Food Service Retail Store Other Sanitation Rating 92% Number of Samples Collected _____

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District regulations.
 Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE		C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS	
1. Floors: clean - easily cleanable - in good repair - properly drained	2	1. (a) Source: approved (b) Trichinae treatment for appropriate product containing pork muscle tissue	6
2. Walls, ceiling and overhead: <u>Clean</u> - easily cleanable - no scaling paint - in good repair	2	2. Condition: sound - clean - unadulterated - only authorized food additives used	6
3. Lighting: adequate for operation	2	3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4
4. Ventilation: rooms reasonably free from odors, condensation, smoke etc.	2	4. Temperature of potentially hazardous food: 45°F or less of 140°F or more - frozen foods at 0°F or below	6
5. Toilets/dressing rooms: clean - convenient - adequate - properly constructed and ventilated	2	DEMERITS C	
6. Handwashing facilities: adequate - properly located - soap and towels	6	D. PERSONNEL	
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas	6	1. Outer garments: appropriate and washable - clean - proper hair restraints	2
DEMERITS A		2. Good apparent health	6
2		3. Hygienic practices: (a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces (b) Certified Food Supervisor	6
B. EQUIPMENT		DEMERITS D	
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2	E. GENERAL	
2. Refrigerated and hot food holding equipment: adequate - capable of maintaining proper food temperature - <u>in good repair</u> - provision for separation of raw and finished products	6	1. Premises: no rodent harborage - effective vermin control - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning	6
3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - clean and sanitized before each use - proper facilities and material available for cleaning and sanitizing	6	2. General storage: storage areas clean, adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored	6
4. Non-food Contact surfaces: proper construction - clean - in good repair - suitable facilities and materials available for cleaning	6	3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
5. Cooking units, hoods and filters: clean - in good repair	2	4. Waste containers: properly constructed and used - clean	2
DEMERITS B		DEMERITS E	
6		8	
TOTAL DEMERITS			

REMARKS: B.6 - Refrigerator #6 - floor of the refrigerator was loose
 Freezer #8 - Built up ice on the floor
 A.2 - Dishwashing wall had mildew.

INSPECTED BY [Signature] RECEIVED BY [Signature]

GOVERNMENT OF THE DISTRICT OF COLUMBIA
 DEPARTMENT OF CONSUMER AND REGULATORY AFFAIRS

FOOD ESTABLISHMENT INSPECTION REPORT

Address 1901 EST SW Date Oct 14-15, 1967
 Name of Licensee Armando Officer of Firm Vicenna Michael
 Trading as CMA Food Service Inspect. Time _____ Customer # _____
 Food Service Retail Store Other Sanitation Rating 50% Number of Samples Collected _____

NOTICE TO ESTABLISHMENT

This inspection was conducted to determine compliance with District regulations.

Effective action must be taken this date to correct all underlined deficiencies having a demerit value of 6. Other underlined deficiencies must be corrected as indicated under "Remarks". Failure to make the indicated correction within the specified time may result in court proceedings being initiated for the enforcement thereof.

A. STRUCTURE		C. MEAT and MEAT PRODUCTS, INGREDIENTS, ICE, OTHER FOODS	
1. Floors: <u>clean</u> - easily cleanable - <u>in good repair</u> - properly drained	2	1. (a) Source: approved (b) Trichinae treatment for appropriate product containing pork muscle tissue	6
2. Walls, ceiling and overhead: <u>Clean</u> - easily cleanable - no scaling paint - in good repair	2	2. Condition: sound - clean - unadulterated - only authorized food additives used	6
3. Lighting: adequate for operation	2	3. Labeling: proper - no false or misleading statements - products accurately described - accurate net weights	4
4. Ventilation: rooms reasonably free from odors, condensation, smoke etc.	2	4. Temperature of potentially hazardous food: <u>45°F or less of 140°F or more</u> - frozen foods at 0°F or below	6
5. Toilets/dressing rooms: <u>clean</u> - convenient - adequate - properly constructed and ventilated	2	DEMERITS C <u>6</u>	
6. Handwashing facilities: adequate - properly located - soap and towels	6	D. PERSONNEL	
7. Plumbing: potable water supply - sufficient hot and cold running water no back siphonage or cross connections - no overhead waste lines in critical areas	6	1. Outer garments: appropriate and washable - clean - <u>proper hair restraints</u>	2
DEMERITS A <u>6</u>		2. Good apparent health	6
B. EQUIPMENT		3. Hygienic practices: (a) good personal hygiene - hand washed and clean - proper and minimal personal contact with food and food contact surfaces (b) <u>Certified Food Supervisor</u>	6
1. Installation: equipment location permits easy access to and cleaning of equipment and adjacent surfaces or properly sealed to adjacent surfaces	2	DEMERITS D <u>6</u>	
2. Refrigerated and hot food holding equipment: <u>adequate - capable of maintaining proper food temperature - in good repair</u> - provision for separation of raw and finished products	6	E. GENERAL	
3. Food Contact surfaces of equipment and multi-use eating and cooking utensils: constructed of suitable material - free of cracks, crevices, chips, rust or paint - equipment easily disassembled and readily cleanable - <u>clean and sanitized before each use</u> - proper facilities and material available for cleaning and sanitizing	6	1. Premises: no rodent harborage - <u>effective vermin control</u> - only permitted pesticides used and properly stored - premises free of trash and litter - no birds or unauthorized animals - facilities and materials available for cleaning	6
4. Non-food Contact surfaces: proper construction - <u>clean - in good repair</u> - suitable facilities and materials available for cleaning	6	2. General storage: storage areas <u>clean</u> , adequate and properly utilized - food product ingredients, utensils and single service items protected from contamination - soiled linens and clean linens separated - contents of containers properly identified - poisonous materials properly labeled, handled and stored	6
5. Cooking units, hoods and filters: clean - in good repair	2	3. Operating methods: food protected during display, packaging, processing and transportation - containers and wrappings sanitary - proper sequence of operations	6
DEMERITS B <u>18</u>		4. Waste containers: properly constructed and used - clean	2
		DEMERITS E <u>12</u>	
TOTAL DEMERITS <u>50</u>			

REMARKS: A.1- Floor were dirty throughout the Culinary area
Floor tiles were loose in the steam kettles area.
2- Walls and Ceiling were dirty throughout the Culinary area,
Specially in the Pots and Pans area and the dish-washing area
5- ~~Walls~~ buffrooms were dirty.

INSPECTED BY _____

RECEIVED BY _____

DEPARTMENT OF CONSUMER AND REGULATORY AFFAIRS BUSINESS REGULATION ADMINISTRATION

Person/Firm Arumark - CC # Address 1901 E St SW

Reported by T. Marquez Date Oct 14-15, 1997

Subject: Continuation of Food Establishment Inspection Report

Other _____

Reference

B2 Refrigerators in the cooking area were being used and their inside temperature was 60° F. Freezer #8 had build up ice due to bad gaskets.

B4 Refrigerator #6 - the floor was loose, walls had mildew
Freezer #8 & 10 - floor built up with ice and dirt
Ovens - floor were dirty
All Refrigerator Freezer - floors were dirty
Trays and Carts were dirty with food deposit and dirt

B3 Food trays and pans were stored dirty

C4 Food delivered to E units were not at safety temperature
scalloped potatoes 95° F salad - 60° F
Tuna fish - 69° F pasta - 95° F

D1 At the time of arrival at the culinary area kitchen staff and detail inmates were lacking hair restraints.

D3b Lack of documented evidence that a certified Food Supervisor in all shifts.

E.1. Evidence of mice droppings were found in the dry storage area, bread storage area, oven area, dishwashing area, equipment storage area.

DEPARTMENT OF CONSUMER AND REGULATORY AFFAIRS
BUSINESS REGULATION ADMINISTRATION

Person/Firm Aramark - CCA Address 1901 EST SW

Reported by T. Marques Date Oct 14-15, 1997

Subject: Continuation of Food Establishment Inspection Report

Other _____

Reference

2 All storage areas had floor dirty.
Bread bags were rip opened, stored un protected in an area
that had evidence of mice droppings.

DEPARTMENT OF COMMERCE AND REGULATORY AFFAIRS
 HEALTH FACILITY DIVISION
 ENVIRONMENTAL QUALITY ASSESSMENT WORKSHEET

FACILITY: <u>STE - 304</u>	SURVEY DATE: <u>2-15-1987</u>	SURVEYOR'S NAME: <u>Low - Rist</u>				
CELL BLOCK - DORMITORY <i>E1A</i>	8	2	4	Low	Rist	#21
CEILING: H2O leakage						
Peeling Paint						
Loose Plaster						
graffiti/dirty mold growth						
WALLS: H2O leakage						
Graffiti						
dirty/mold growth						
scaling part						
Loose plaster / <i>Cracks</i>						
FLOOR: Standing water						
Broken/missing Tile						
Cracked						
Dirty						
WINDOW: frame rusted/damage						
Covered/Painted						
Broken/not operational						
VENTILATION						
Broken/missing grill						
Vent/Exhaust objects interfere						
No ventilation/not operational						
Dirty						
Offensive Odors						
Air temperature greater than 65 degrees F						
SHOWERS: Uncovered drains						74°F
Mold growth/mineral deposits						
Curtains torn/dirty						
Clogged						
Leaking - head/knobs in disrepair						
Not working/low pressure						
TOILET: partition broken/dirty damage						
Not working/low pressure						
Leaking - base/knob/plunger						
Dirty - mineral build-up						
Toilet Loose						
Sink - Loose						
No water/low pressure						
Clogged						
dirty						
Leaking-faucet/knobs/plunger/in disrepair						
Bathroom area - dirty/mold growth						
Hot water temperature 105-120 degrees F				107°F	117°F	
LIGHTING - in disrepair						
20 ft. candles light - work area						
30 ft. candle light living area/study room			<10ft			<10ft
Lamp painted/covered						
bulbs, fixtures, window/dirty						
Exit light -not operational/in disrepair						
Pest/vermits infestation						
Cleaning supplies not available						
No soap						
No toilet paper						
No paper towels						

DEPARTMENT OF CONSUMERS AND REGULATORY AFFAIRS
 HEALTH FACILITY DIVISION
 ENVIRONMENTAL QUALITY ASSESSMENT WORKSHEET

ACILITY: CTF - CCA SURVEY DATE: 2-16/97 SURVEYOR'S NAME: [Signature]
Upper Rm-let *Lower left*

CELL BLOCK - DORMITORY	TV	Trays	Beauty	Room	Janet	32	28	5	8	2	4
EUA											
CEILING: H2O leakage											
ceiling Paint											
ceiling Plaster											
ceiling/dirty mold growth											
WALLS: H2O leakage											
wall											
wall/mold growth											
wall paint											
wall plaster / cracked											
FLOOR: Standing water											
broken/missing Tile											
cracked											
floor	✓										
WINDOW: frame rusted/damage											
window/Paneled											
window/not operational											
VENTILATION											
ventilation/missing grill											
ventilation/Exhaust objects interfere											
ventilation/not operational											
ventilation	✓										
Offensive Odors											
temperature greater than 65 degrees F											
TOILETS: Uncovered drains											
drain growth/mineral deposits											
drain torn/dirty											
drain clogged											
drain - head/knobs in disrepair											
drain working/low pressure											
SINK: partition broken/dirty damage											
sink working/low pressure											
sink - base/knob/plunger											
sink - mineral build-up											
sink - Loose											
sink - Loose											
sink water/low pressure											
sink clogged											
sink - faucet/knob/plunger/in disrepair											
room area - dirty/mold growth											
water temperature 105-120 degrees F											
HEATING - in disrepair											
heating - candles light - work area											
heating - candle light living area/study room											
heating - not painted/covered											
heating - fixtures, window/dirty											
heating - light - not operational/in disrepair											
heating - permits infestation											
heating - heating supplies not available											
heating - clogged											
heating - toilet paper											
heating - paper towels											

106°F 119°F 101°F 114°F

22 ft 40 ft

1998 D.C. CORRECTIONAL INSTITUTION INSPECTION
SCHEDULE

CTF

1. May 4 - 7, 1998
2. September 28 - October 1, 1998