

Steve Sisolak
Governor

Richard Whitley, MS
Director



**DEPARTMENT OF
HEALTH AND HUMAN SERVICES**
DIVISION OF PUBLIC AND BEHAVIORAL HEALTH
Helping people. It's who we are and what we do.



Lisa Sherych
Administrator

Ihsan Azzam,
Ph.D., M.D.
Chief Medical Officer

December 28, 2021

MEMORANDUM

To: Charles Daniels, Director
Nevada Department of Corrections

Through: Ihsan Azzam, PhD, MD
Chief Medical Officer, DPBH

From: Vincent Valiente, REHS, EHS III
For Paul Shubert, Chief, DPBH

Subject: Prison Commission Meeting

As required by the Nevada Revised Statutes (NRS) 209.382, NRS 444.330 and NRS 446.885, the Division of Public and Behavioral Health (DPBH) conducts regular inspections of State Correctional Facilities. These inspections include:

- a) **Medical and Dental Services** based upon *Standards for Medical Facilities* as provided in Chapter 449 of NRS.
- b) **Nutritional Adequacy of Diet** based on *National Dietary Guidelines*. Inspections of diet adequacy take in consideration religious and/or medical dietary recommendations for individual offenders, and adjustments of dietary allowances for age, sex, and level of activity.
- c) **Sanitation, Healthfulness, Cleanliness and Safety** of various institutions and correctional facilities which include a focus on food safety practices.

DIETARY/SANITATION INSPECTIONS (Table 1) "Critical Violations Identified During Annual Dietary/Sanitation Inspections of State Prisons." Table 1 summarizes critical violations identified during annual dietary/sanitation inspections conducted at each State Correctional Facility from 2014 through 2021.

MEDICAL SURVEYS (Table 2) "Deficiencies Identified During Medical Surveys." Two State Correctional Facilities are medically inspected each year. This table summarizes deficiencies or violations identified since the start of medical inspections.

Note: The letter "X" in Table 1 and Table 2 signifies a critical violation, or a deficiency identified during inspections and surveys.

NUTRITIONAL ADEQUACY INSPECTION SUMMARY 2021 (Table 3) Summarizes information obtained during the inmate nutritional adequacy verification process in 2021. The letter “X” in Table 3 signifies compliant practices verified by direct observation; document reviews and/or an interview.

Further details of all critical violations/deficiencies identified or detected during inspections conducted at State Correctional Facilities in 2021 are summarized below.

Dietary/Sanitation Inspections

A total of twenty-five critical violations were identified during the **Dietary and Sanitation 2021 Inspections (Table 1)**. Compared to 2020, the total number of critical violations cited in 2021 increased by nineteen. Of the seven inspected facilities, one had no critical violations; one had two, and one was cited for three critical violations. Two of the seven inspected facilities were cited for four critical violations; one had five critical violations, and one was cited for seven critical violations.

Three of the seven inspected facilities in 2021 had repeat critical violations as follows:

- **Equipment not sanitized** (Northern Nevada Correctional Center) and (Southern Desert Correctional Center)
- **Presence of insects/rodents** (Northern Nevada Correctional Center)
- **Handwash sinks not fully operational** (Ely State Prison)

Further breakdown of Dietary/Sanitation critical violations identified in 2021 are summarized on pages three and four of this report.

Medical Surveys

A total of six deficient practices were identified in the two medically surveyed facilities inspected in 2021 (**Table 2**). Five deficiencies were identified at the Northern Nevada Correctional Center and one at the Florence McClure Women’s Correctional Center.

Infection Control, deficiency cited at the Florence McClure Women’s Correctional Center; was a repeat deficiency from the 2018 Florence McClure Women’s Correctional Center medical survey (**Table 2**).

Expired Medications cited at Northern Nevada Correctional Center, was a repeat deficiency from the 2017 Northern Nevada Correctional Center medical survey (**Table 2**).

Further breakdown of the medical deficiencies identified in 2021 is summarized on page five of this report.

Nutritional Adequacy Inspections

No nutritional adequacy violations were identified in 2021 **at any of the seven inspected facilities (Table 3)**.

Expanded Description of Dietary/Sanitation Violations* Cited in Nevada State Prisons in 2021

DIETARY/SANITATION INSPECTIONS (Table 1)

One of the seven inspected facilities was cited for 0 critical violations

- **Florence McClure Women's Correctional Center (FMWCC)**

One of the seven inspected facilities was cited for 2 critical violations*

- **High Desert State Prison (HDSP)**
 1. Equipment not sanitized
 2. Potential for cross-contamination
(No detectable Quat sanitizer at the Culinary three-compartment sinks)

One of the seven inspected facilities were cited for 3 critical violations*

- **Lovelock Correctional Center (LCC)**
 1. Equipment not sanitized
(Controlled food preparation and service utensils were not being sanitized by approved methods)
 2. Dented and damaged #10 cans
(Culinary was not separating dented cans)
 3. Chemicals not properly handled
(Chemical spray bottles were not labeled and properly accounted within the laundry, warehouse, and housing unit operations)

Two of seven inspected facilities each was cited for 4 critical violations*

- **Northern Nevada Correctional Center (NNCC)**
 1. Presence of rodents observed
(Live rodents, rodent feces, urine, and damaged food products were observed within the Culinary, Bakery, and operations)
 2. Equipment not sanitized
(Improper manual ware-washing was observed at the three-compartment sink)
 3. Improper drainage of food equipment, potential for cross-contamination
(A bucket was used to drain a bakery food preparation/dump sink)
 4. Handwashing sink was not accessible
(A designated handwashing sink was not provided in the Canteen #2 operations)
- **Warm Springs Correctional Center (WSCC)**
 1. Improper food temperatures
(Improper cooling of potentially hazardous food was observed)
 2. Dented and damaged #10 cans
(Culinary was not separating dented cans)
 3. High temperature dishwashing machine was in disrepair
(High temperature dishwasher final rinse was observed at 170 degrees F)
 4. Chemicals not properly handled
(Chemical spray bottles were not labeled and properly accounted within the culinary operations)

One of the seven inspected facilities was cited for 5 critical violations*

- **Southern Desert Correctional Center (SDCC)**
 1. Handwashing sinks not operational
(Soap dispensers for all culinary handwashing sinks were not working at the time of inspection)
 2. High temperature dishwashing machine was in disrepair
(Pot washing room high temperature dishwasher was not working at the time of inspection)
 3. High temperature dishwashing machine was in disrepair
(Main culinary high temperature dishwasher was not working at the time of inspection)
 4. Potential cross-contamination
(No detectable Quat sanitizer at the main Culinary three-compartment sinks)
 5. Potential cross-contamination
(No detectable Quat sanitizer at the main Culinary three-compartment sinks)

One of the seven inspected facilities was cited for 7 critical violations*

- **Ely State Prison (ESP)**
 1. Handwashing sinks not operational
(A handwashing sink near the dishwashing area was in disrepair)
 2. Hygienic practices were not being followed
(Culinary staff were not washing their hands when entering and exiting culinary areas designated for food preparation, dishwashing, and food storage)
 3. Holding equipment at improper temperature
(An electric hot and cold holding box was not at the required temperature)
 4. High temperature dishwashing machine was in disrepair
(Clipper #2 high temperature dishwasher final rinse was observed at 120 degrees F)
 5. Dented and damaged #10 cans
(Culinary was not separating dented cans)
 6. Evidence of a rodent infestation
(Rodent feces, urine and damaged food products were observed within the Warehouse and Canteen operations)
 7. Chemicals not properly handled
(Chemical spray bottles were not labeled and properly accounted within the laundry operations)

**The NDOC Compliance Enforcement Officer ensured corrective actions will be promptly taken by the facility for critical violations which could not be corrected by the end of each inspection.*

MEDICAL/DENTAL INSPECTIONS (Table 2)

- **FLORENCE MCCLURE WOMEN'S CORRECTIONAL CENTER (FMWCC)**
 1. Infection Control
(Damage to the vinyl upholstery on a laboratory blood draw chair)

 - **NORTHERN NEVADA CORRECTIONAL CENTER (NNCC)**
 1. Life Safety Code
(Possible smoke barrier breach in the Dental room, ceiling damage)
 2. Pharmaceutical Services
(Multiple expired medications/medical supplies/biologicals were observed at time of inspection)
 3. Emergency supplies unavailable
(Person(s) down bag was not properly equipped with emergency supplies)
 4. Staff tuberculosis (TB) testing
(13 of 24 sampled medical staff were not compliant with the Nevada Administrative Code 441A regarding TB testing)
 5. Inmate tuberculosis (TB) testing
(12 of 21 sampled medical staff were not compliant with the Nevada Administrative Code 441A regarding TB testing)
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Based on CDC guidelines, the DPBH continues to support the Nevada Department of Corrections (NDOC) and provides up-to-date recommendations specific to correctional facilities and detention centers in order to control the pandemic within the state correctional facilities and contain ongoing COVID-19 outbreaks among staff and inmates in several prison facilities in Nevada.

Public health inspectors from the DPBH conducted several site visits to correctional facilities that continue to experience COVID-19 outbreaks and provided detailed step-by-step advice to help the NDOC contain outbreaks and ensure continuation of essential public services to protect the health and safety of incarcerated and detained persons, prison guards, staff, and visitors during the ongoing COVID-19 Pandemic.

Recommendations provided by the DPBH to the NDOC included the following:

- Vaccinate as much as possible of the staff and inmates against COVID-19.
- Enhanced cleaning/disinfecting and hygiene practices.
- Continue using face masks to reduce exposures.
- Improve ventilation in correctional facilities.
- Social distancing strategies to increase space between individuals in the facility.
- Strategies to limit and prevent COVID-19 transmission from staff and visitors.
- Infection control, including recommended personal protective equipment (PPE) and potential alternatives during PPE shortages.
- Screening for symptoms; history of exposure, and temperature check protocols for transferred/incoming incarcerated/detained individuals, staff, and visitors.
- Regular testing considerations for SARS-CoV-2.
- Medical isolation of individuals with confirmed and suspected COVID-19, and quarantine of close contacts, including considerations for cohorting when individual spaces are limited.

- Timely healthcare evaluation and testing for individuals with suspected COVID-19.
- Ongoing monitoring of symptoms and providing necessary care for individuals with confirmed and suspected COVID-19.

For additional information please check the following link.

<https://www.cdc.gov/coronavirus/2019-ncov/community/correction-detention/index.html>

Included Attachments

1. Table 1. DIETARY/SANITATION INSPECTIONS – Critical Violations Identified During Annual Dietary Inspections of State Prisons.
2. Table 2. MEDICAL SURVEYS – Deficiencies Identified During Medical Surveys.
3. Table 3. INMATE NUTRITIONAL ADEQUACY INSPECTION SUMMARY 2021 & EXPANDED SUMMARY.

Should you have any questions regarding the Biannual Prison Commission Meeting Update, please do not hesitate to contact me at 775-684-1061.

DIETARY/SANITATION INSPECTIONS (TABLE 1)

Critical Violations Identified During Annual Dietary Inspections of State Prisons

YEAR	Ely							Florence					High Desert					Lovelock					Northern Nevada					Southern Desert					Warm Springs																							
	14'	15'	16'	17'	18'	19'	20'	14'	15'	16'	17'	18'	19'	20'	14'	15'	16'	17'	18'	19'	20'	14'	15'	16'	17'	18'	19'	20'	14'	15'	16'	17'	18'	19'	20'	14'	15'	16'	17'	18'	19'	20'	14'	15'	16'	17'	18'	19'	20'							
Presence of insects/rodents	X																																																							
Handwash sinks not fully operational				X	X																																																			
Dented cans of food																																																								
Improper food temperatures																																																								
Refrigeration at improper temperature																																																								
Improperly labeled/stored chemicals																																																								
Potential for cross-contamination																																																								
Expired/spoiled food																																																								
Equipment not sanitized				X	X																																																			
Handwashing sinks not accessible																																																								
Culinary staff hygienic practices cited																																																								
Hot holding equipment at improper temperature																																																								
Person-in-Charge not knowledgeable																																																								
Sub Total of Critical Violations/Year:	0	2	2	2	1	3	2	7	2	0	0	2	1	2	0	0	0	1	3	2	1	1	0	2	2	1	1	0	2	1	0	3	5	2	2	3	2	2	2	4	3	1	5	4	2	4	2	5	1	0	2	1	0	0	0	4
Total Critical Violations Per Prison 14 - 21:	19							7					10					10					22					26					8																							
Total Critical Violations Cited All Prisons 14 - 21:	25																																																							
Total Critical Violations 2021	102																																																							

NUTRITIONAL ADEQUACY INSPECTION SUMMARY 2021 (TABLE 3)

NUTRITIONAL VERIFICATION FOCUS POINTS	HDSP	FMWCC	SDCC	ESP	NNCC	WSCC	LCC
A) Current NDOC fiscal year menu(s) version in place at time of inspection	X	X	X	X	X	X	X
B) Current NDOC fiscal year menu(s) followed by facility at time of inspection	X	X	X	X	X	X	X
C) Meal served at time of inspection consistent with the current NDOC fiscal year menu(s)	X	X	X	X	X	X	X
D) Spreadsheets available with portion sizes for preparing and serving meals	X	X	X	X	X	X	X
E) Pre-measure portion control utensils available and used	X	X	X	X	X	X	X
F) Daily menu substitutions documented if applicable	X	X	X	X	X	X	X
G) Religious diets available	X	X	X	X	X	X	X
H) Internal process available for inmate to request diet	X	X	X	X	X	X	X
I) Medical oversight for inmates requiring special diets	X	X	X	X	X	X	X
J) Current NDOC fiscal year menu(s) were available for inmate review	X	X	X	X	X	X	X
K) Nutritional content of the current NDOC fiscal year menu(s) were available for inmate review	X	X	X	X	X	X	X

"X" signifies compliant practices verified by observation, document review or interview

NUTRITIONAL ADEQUACY INSPECTION SUMMARY 2021 TABLE 3 expanded...

A) Current NDOC fiscal year menu(s) in place at time of inspection

Inspections conducted in 2021 revealed seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC) were following the current NDOC fiscal year menu(s) at the time of inspection.

B Current NDOC fiscal year menu(s) followed by facility at time of inspection

Inspections conducted in 2021 revealed seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC) were following the current NDOC fiscal year menu(s) at the time of inspection. Each State Prisons' food service compliance was verified by the specific menu cycle week and day against the date of inspection.

C) Meal served at time of inspection consistent with the NDOC fiscal year menu(s)

Inspections conducted in 2021 revealed seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC) were serving meals consistent with the current NDOC fiscal year menu(s). The date of inspection was used to verify the menu cycle. For example, HDSP was inspected on 6/28/21, they were following Week 4 Day 3 (Monday) of the menu cycle, which the dinner menu was verified to be Salisbury Steak and was being served by HDSP. In addition, Prison "dead man trays" were reviewed for menu compliance. Each facility holds the previous 72 hrs. of meals served called "dead man trays." Each tray's meal served was verified to be consistent with the current menu cycle.

D) Spreadsheets available with portion sizes for preparing and serving meals

Spreadsheets with portion sizes were utilized at the time of inspection. The spreadsheets were verified onsite at each of the seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC).

E) Pre-measure portion control utensils available and used

Portion control utensils were observed at each of the seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC).

F) Daily menu substitutions documented if applicable

Through interview with culinary staff and document review, menu substitutions, if necessary, were documented on daily meal reports and reported to NDOC administration. Further interview verified meal substitutions occur when specific menu items were able to be served due to vendor product availability.

G) Religious diets available

Six of the seven State Prisons (HDSP, FMWCC, SDCC, NNCC, LCC, and ESP) had inmates on religious/common fare diets in 2021. These diets were served through separately constructed common fare kitchens. Each common fare kitchen was inspected for food safety practices.

H) Internal process available for inmate to request diet

During the 2021 inspections, the KITE system for inmates to request diets was in place. An inmate requesting a special diet are either assessed by medical or the facility Chaplin for common fare request.

I) Medical oversight for inmates requiring special diets

Each State prison had medical oversight by a physician for inmates requiring special diets in 2021. This was verified through diet order request in the culinary during inspection.

J) Current NDOC fiscal year menu(s) were available for inmate review

During the 2021 inspections, HDSP, FMWCC, SDCC, NNCC, LCC, and ESP had their menu(s) available for inmate review in their respective law libraries.

K) Nutritional content of the current NDOC fiscal year menu(s) were available for inmate review

During the 2021 inspections, HDSP, FMWCC, SDCC, NNCC, LCC, and ESP had their menu(s) nutritional content available for inmate review in their respective law libraries.