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



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September 30, 2022

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 2015 through 2022.

MEDICAL SURVEYS (Table 2) "Deficiencies Identified During Medical Surveys." Two State Correctional Facilities are medically inspected each year. Table 2 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 2022 (Table 3) Summarizes information obtained during the inmate nutritional adequacy verification process in 2022. The letter “X” in Table 3 signifies compliant practices verified by direct observations; document reviews and/or interviews.

Further details of all critical violations/deficiencies identified or detected during inspections conducted at State Correctional Facilities in 2022 are summarized below.

Dietary/Sanitation Inspections

A total of twenty-three critical violations were identified during the **Dietary and Sanitation 2022 Inspections (Table 1)**. Compared to 2021, the total number of critical violations cited in 2022 decreased by two. Of the seven inspected facilities, one had no critical violations; one had one critical violation; one had two critical violations, one had three critical violations, one had four critical violations; one had six critical violations, and one of the seven inspected facilities was cited for seven critical violations. Additionally, there were twelve repeat violations out of the twenty-three critical violations identified in 2022.

Five of the seven inspected facilities in 2022 had repeat critical violations as follows:

- **Equipment not sanitized** (Ely State Prison; Northern Nevada Correctional Center; Southern Desert Correctional Center; Warm Springs Correctional Center; Lovelock Correctional Center)
- **Presence of insects/rodents** (Northern Nevada Correctional Center; Ely State Prison)
- **Improper food temperatures** (Warm Springs Correctional Center)
- **Improper refrigeration temperature** (Ely State Prison)
- **Improperly labeled/stored chemicals** (Warm Springs Correctional Center)
- **Poor hygienic practices** (Southern Desert Correctional Center)
- **Dented/damaged cans** (Warm Springs Correctional Center)

Further breakdown of Dietary/Sanitation critical violations identified in 2022 is summarized on pages three and four of this report.

Medical Surveys

One deficient practice was identified at one of the two medically surveyed facilities inspected in 2022 (**Table 2**). This deficient practice was cited at Southern Desert Correctional Center.

Further breakdown of the medical deficiency identified in 2022 is summarized on page five of this report.

Nutritional Adequacy Inspections

No nutritional adequacy violations were identified in 2022 **at the seven inspected correctional facilities (Table 3)**.

Expanded Description of Dietary/Sanitation Violations* Cited in Nevada State Prisons in 2022

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 1 critical violation*

- **Lovelock Correctional Center (LCC)**
 1. Equipment not sanitized
(The high temperature dishwashing machine was in disrepair)

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

- **High Desert State Prison (HDSP)**
 1. Improper food temperatures
(Improper hot holding of potentially hazardous food was observed)
 2. Hot holding equipment at improper temperature
(Multiple electric hot holding units were not at the required temperature)

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

- **Northern Nevada Correctional Center (NNCC)**
 1. Presence of rodents observed
(Rodent feces, urine, and damaged food products were observed within Warehouse operations; Culinary and Bakery had a reduction in infestation)
 2. Equipment not sanitized
(The high temperature dishwashing machine was in disrepair)
 3. Dented and damaged #10 cans
(Warehouse was not removing dented cans from food stock)

One of the seven inspected facilities was cited for 4 critical violations*

- **Ely State Prison (ESP)**
 1. Cold holding equipment at improper temperature
(Cold holding units were not at the required temperature)
 2. Equipment not sanitized
(The high temperature dishwashing machine was in disrepair)
 3. Equipment not sanitized
(Improper manual ware-washing was observed at the three-compartment sink)
 4. Evidence of a rodent infestation
(Rodent feces, urine and damaged food products were observed within the Warehouse and Canteen operations)

One of the seven inspected facilities was cited for 6 critical violations*

- **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. Equipment not sanitized
(Improper manual ware-washing was observed at the three-compartment sink)
 4. High temperature dishwashing machine was in disrepair
(High temperature dishwasher final rinse was observed at 130 degrees F)
 5. Potential cross-contamination
(There was no detectable Quat sanitizer at the three-compartment sink)
 6. 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 7 critical violations*

- **Southern Desert Correctional Center (SDCC)**
 1. Person-in-charge (PIC) was not knowledgeable of the food code and not conducting and instructing safe food practices
 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 between duties)
 3. Improper food temperatures observed
(Food in a Bakery dry food storage area was stored at 105 degrees F.)
 4. Cold holding unit at improper temperature
(Bakery walk-in refrigerator was at 105 degrees F. and was used as a dry storage)
 5. High temperature dishwashing machine was in disrepair
(Pot washing room high temperature dishwasher was not working at the time of inspection)
 6. High temperature dishwashing machine was in disrepair
(Main culinary high temperature dishwasher was not working at the time of inspection)
 7. Chemicals not properly handled
(Culinary staff were manually dispensing chemicals without a safe and standardized procedure. An unlabeled cup was being used to dispense both chlorine (bleach) and quat (ammonia) disinfectants)

**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 2022 (Table 2)

- **High Desert State Prison (HDSP)**
HDSP was found to be in substantial compliance during the inspection. No deficiencies were cited.
 - **Southern Desert Correctional Center (SDCC)** – Had one deficiency identified during the inspection.
 1. Life Safety Code/Staff Health and Safety
(Multiple unsecured oxygen tanks observed)
(Multiple fire extinguishers were not serviced within required annual maintenance schedules)
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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 COVID-19 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. And encourage eligible staff and inmates to receive the Bivalent Booster.
- Early identification of Monkeypox cases especially among newly transferred inmates.
- Provide Pre-exposure JYNEOS Vaccination against Monkeypox for those at high risk for exposure and contracting the infection.
- Enhanced cleaning/disinfecting and hygiene practices.
- Continue using face masks to reduce exposures to COVID-19, especially during the influenza season.
- 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.
- Continue infection control activities.
- 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 2022 & 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)

| YEAR | ELY | | | | | | | FLORENCE MCCLURE | | | | | | | HIGH DESERT | | | | | | | LOVELOCK | | | | | | | NORTHERN NEVADA | | | | | | | SOUTHERN DESERT | | | | | | | WARM SPRINGS | | | | | | | | | | | | | | | | | | | | | |
|-----------------------------------------------------|-----|-----|-----|-----|-----|-----|-----|------------------|-----|-----|-----|-----|-----|-----|-------------|-----|-----|-----|-----|-----|-----|----------|-----|-----|-----|-----|-----|-----|-----------------|-----|-----|-----|-----|-----|-----|-----------------|-----|-----|-----|-----|-----|-----|--------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|--|--|--|--|---|--|--|--|
| | 15' | 16' | 17' | 18' | 19' | 20' | 21' | 22' | 15' | 16' | 17' | 18' | 19' | 20' | 21' | 22' | 15' | 16' | 17' | 18' | 19' | 20' | 21' | 22' | 15' | 16' | 17' | 18' | 19' | 20' | 21' | 22' | 15' | 16' | 17' | 18' | 19' | 20' | 21' | 22' | 15' | 16' | 17' | 18' | 19' | 20' | 21' | 22' | 15' | 16' | 17' | 18' | 19' | 20' | 21' | 22' | | | | | | | | |
| Presence of insects/rodents | X | | | | | X | X | | | | | | | | | X | X | | | | | | | | X | | | | | | | | X | X | X | X | X | X | X | X | | | | | | | | | | | | | | | | | | | | | X | | | |
| Handwash sinks not fully operational | | | X | X | | X | X | | | | | | | | | | | X | X | | | | | | | | | | | | | | | | | | | | | | | | | | | | | X | | | | | | | | | | | | | | | | |
| Dented cans of food | | | | | | | X | | | | | | | | | | X | | | | | | | | | | | | | X | | | | | | | | | | X | | | | | | | | | | | | | | | | | | | | | | | | |
| Improper food temperatures | | | | | | | | | | | | | | | | X | | | | | | X | | | X | | | | | | | | X | X | | | | | | X | | | | | | | | | | | | | | | | | | | | | | | | |
| Refrigeration at improper temperature | | | | X | | X | X | | | | | X | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | XX | | X | | | X | | | | | | | | | | | | | | | | |
| Improperly labeled/stored chemicals | X | | | | | X | | | XX | X | | | | | X | X | | | | | | | | | | | | | X | X | | | | | | | | | | | | | | X | | | X | | | | | | | | X | | | | | | | | | |
| Potential for cross-contamination | | | | | | | | | | | | | | | | | | | X | | | | | | | | | | | | X | | | | | | | | X | | | | | | | | | | | | | | | | X | | | | | | | | | |
| Expired/spoiled food | | | | | | | | | | | | | | | | | | | | | | | | | | | | | X | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Equipment not sanitized | X | X | X | | X | | XX | | | | X | | | | | | | X | | | | | | | X | | | X | X | X | X | X | X | X | X | X | X | X | X | X | XX | XX | XX | XX | XX | XX | XX | X | | | | | | | X | | | | | | | | | |
| Handwashing sinks not accessible | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Culinary staff hygienic practices cited | | | | | | X | | | | | | | | | | | | | | | | | | | | | | | X | | | | | | | | | | | | X | | | | X | X | | | | | | | | | | | | | | | | | | |
| Hot holding equipment at improper temperature | | | | X | X | | | | | | | | | | | | | | | | | | | | | | | | | | X | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Person-in-Charge not knowledgeable | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | X | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sub Total of Critical Violations/Year: | 2 | 2 | 2 | 1 | 3 | 2 | 7 | 4 | 0 | 0 | 2 | 1 | 2 | 0 | 0 | 0 | 1 | 3 | 2 | 1 | 1 | 0 | 2 | 2 | 1 | 1 | 0 | 2 | 1 | 0 | 3 | 1 | 2 | 2 | 3 | 2 | 2 | 2 | 4 | 3 | 1 | 5 | 4 | 2 | 4 | 2 | 5 | 7 | 0 | 2 | 1 | 0 | 0 | 0 | 4 | 6 | | | | | | | | |
| Total Critical Violations Per Prison 15 - 22' | 23 | | | | | | | 5 | | | | | | | 12 | | | | | | | 9 | | | | | | | 20 | | | | | | | 30 | | | | | | | 13 | | | | | | | | | | | | | | | | | | | | | |
| Total Critical Violation Cited All Prisons 15 - 22' | 112 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Critical Violations 2022 | 23 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

MEDICAL SURVEYS (TABLE 2)

Deficiencies Identified During Medical Surveys Conducted

| | Ely | | | | | Florence McClure | | | | | High Desert | | | | | Lovelock | | | | | Northern Nevada | | | | | Southern Desert | | | | | Warm Springs | | | | | |
|----------------------------------------------|-----|-----|-----|-----|-----|------------------|-----|-----|-----|-----|-------------|-----|-----|-----|-----|----------|-----|-----|-----|-----|-----------------|-----|-----|-----|-----|-----------------|-----|-----|-----|-----|--------------|-----|-----|-----|-----|-----|
| | 05' | 10' | 13' | 17' | 20' | 07' | 11' | 15' | 18' | 21' | 08' | 11' | 14' | 18' | 22' | 02' | 09' | 12' | 16' | 19' | 07' | 10' | 14' | 17' | 21' | 03' | 08' | 12' | 15' | 19' | 22' | 07' | 09' | 13' | 16' | 20' |
| Infection control/hazardous waste disposal | X | | | X | X | X | X | X | X | X | X | X | | | | | | | | X | | | X | X | | | | | | | | | | | | |
| Sterilizer testing/maintenance | | X | | | | | X | | | | X | X | | | | | X | | X | | | X | | | | | X | X | | | | | X | | | X |
| Sterilizer training | X | X | | X | | X | X | | X | | X | X | | | | | X | X | X | | | X | | | | | X | | | | | | X | | X | |
| Medication (expired/storage/secured) | X | X | | X | | X | X | | | | X | X | | X | | | | X | XX | X | X | X | | X | X | | X | X | | | | | | X | X | X |
| Medication administration issues | | | | | | | X | | | | | X | | X | | | | | | | | | | | | | | | | | | | | | | |
| Physician orders | | | | | | | X | | | | | | | | | | | X | | | | | | | | | | | | | | | | | | |
| Emergency supplies unavailable | X | | | | | | X | | | | X | X | | X | | X | X | X | | | X | X | | X | X | X | X | X | X | | | | | | | |
| Medications unsecured | | | | | | X | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Inmate TB testing | | | | | | | X | | | | | | | | | | | X | | | | | | | X | | | | | | | | X | | | |
| Staff TB testing | X | X | X | | | X | X | | | | X | X | | | | X | X | | | | X | | | | X | X | X | | | | | | | | | |
| Staff CPR | X | | | | | X | X | | | | X | | | | | | | | | | X | X | | | | | | | | | | | | | | |
| Inmate dental care | | | | | | X | | | | | | X | | | | | | | | | | | | | | | X | | | | | X | | | | |
| Lab staff/lab licensure | | | | | | X | | | | | | X | | X | | | X | X | | | X | | | | | | | X | | | | X | | | | |
| Lab test (quality control/procedures) | X | | | | X | | | | | | | X | | X | | | | | X | | | | | | | | | | | | | | X | | | |
| Physical environment | | | | X | | | | | | | | | | | | | | X | | | | | | X | | | X | | | | | | | | X | |
| Inmate consent to treatment | | | | | | | | | | | | | | | | | X | | | | | | | | | | | | | | | | | | | |
| Dental tool accountability | | | | | | | | | | | | | | | | | X | | | | X | | | | | | | | X | | | | | | | |
| 24 hour nursing coverage | | | | | | | | | | | | | | | | | | | | | X | | | | | | | | | | | X | X | | | |
| Staff health and safety/Life safety code | | | | | X | | | | X | | | | | | | | | | X | | | | | | X | | | | X | XX | | | | | | |
| Medical Records | | | | | | | | | | | | | | | | | X | XXX | | | | | | | | | | | | | | | | | | |
| Violations Per Prison Cited/Year: | 7 | 4 | 1 | 4 | 3 | 8 | 10 | 1 | 3 | 1 | 7 | 10 | 0 | 5 | 0 | 1 | 7 | 8 | 9 | 3 | 7 | 5 | 1 | 3 | 5 | 1 | 7 | 5 | 0 | 2 | 2 | 3 | 5 | 1 | 3 | 2 |
| TOTAL MEDICAL VIOLATIONS ALL PRISONS: | | | | | | | | | | | | | | | | | | | | | 144 | | | | | | | | | | | | | | | |

NUTRITIONAL ADEQUACY INSPECTION SUMMARY 2022 (TABLE 3)

| NURTRITIONAL VERFICATION 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 2022 TABLE 3 expanded...

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

Inspections conducted in 2022 revealed seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC) were following the current NDOC fiscal year 2023 certified menu(s) at the time of inspection.

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

Inspections conducted in 2022 revealed seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC) were following the current NDOC fiscal year 2023 certified 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 2022 revealed seven State Prisons (SDCC, HDSP, FMWCC, ESP, NNCC, WSCC, and LCC) were serving meals consistent with the current NDOC fiscal year 2023 certified menu(s). The date of inspection was used to verify the menu cycle. For example, NNCC was inspected on 9/21/22, they were following Week 2 Day 3 (Wednesday) of the menu cycle, which the dinner menu was verified to be Enchiladas and was being served by NNCC. 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" in their refrigerators. Each tray's meal served was verified to be consistent with the current menu cycle for the previous service. For example, the "dead man trays" at NNCC for food service on Monday 9/19/22 and Tuesday 9/20/22 were consistent with Week 2 Day 1 and Week 2 Day 2 of the menu cycle (dinner items Spaghetti with turkey and Chicken a la King).

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 2022. These diets were served through separately constructed common fare kitchens. Each common fare kitchen was inspected for food safety practices. No deficient food safety practices were noted.

H) Internal process available for inmate to request diet

During the 2022 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 2022. 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 2022 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 2022 inspections, HDSP, FMWCC, SDCC, NNCC, LCC, and ESP had their menu(s) nutritional content available for inmate review in their respective law libraries.