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DEPARTMENT OF  
HEALTH AND HUMAN SERVICES



NEVADA DIVISION of PUBLIC  
and BEHAVIORAL HEALTH



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May 27, 2025

**MEMORANDUM**

**To:** James Dzurenda, Director  
Nevada Department of Corrections

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

**From:** Vincent Valiente, REHS  
For Paul Shubert, Chief, DPBH

**Subject:** Nevada State Board of Prison Commissioners (NSBOPC) June 2025 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.

\*Pursuant to NRS 209.382, NRS 444.330, and NRS 446.885, during each inspection of a state correctional facility, DPBH inspector/s verify that dietitian's recommendations are appropriately followed. Nutritional adequacy of inmates' diet is verified by onsite direct observations, document review and interviews with staff and offenders from that facility.

Briefly, this report provides corrective actions taken, updates, and information regarding critical violations identified within State Prisons during the **2024** annual sanitation inspections.

## **DIETARY AND SANITATION:**

### ***ELY STATE PRISON***

1. Equipment was not properly sanitized
  - One dish machine was repaired back to manufacturer operating specifications and was put back into service.
  - The second dish machine has been taken out of service as it is unrepairable. The facility has not received funding to replace dish machines at the facility.
2. Potential risk for cross-contamination including Sanitation, Water, Sewage, Solid Waste Removal, and Plumbing
  - The Capital Improvement Plan (CIP) for the plumbing and flooring repair for the culinary has been started with an anticipated completion at the end of August 2025.
  - The facility sewage pond continues to be monitored monthly by the facility. However, the facility has not been able to schedule, as required, a full septic and wastewater service due to lack of companies that are willing to perform the service.
  - The facility has increased the trash removal service to the dump to compensate for the facility dumpster shortage. No additional garbage dumpsters have been provided. In addition, the facility waste compactors have not been repaired.
3. Other updates:
  - The facility laundry has been operating with one (1) working washing machine and one (1) working dryer. No additional repairs have been made to malfunctioning washing machines or dryers. Replacement machines for nonrepairable equipment has not been scheduled.

### ***LOVELOCK CORRECTIONAL CENTER***

1. Equipment was not properly sanitized
  - The low temperature dish machine has continued to not function per the manufacturer's specifications. Sanitizer solution has continued to be dispensed by an alternative method during the final rinse cycle. No confirmation has been received regarding the required repair-work or replacement of the dish machine since the 2024 inspection.
2. Other updates:
  - Culinary ovens have continued to be in not working properly.

### ***HIGH DESERT STATE PRISON***

1. Equipment not properly sanitized/Potential for cross-contamination
  - The three compartment sinks have been provided with the correct sanitizer to ensure proper sanitizing has occurred.
  - Dish machines (Clipper A/B) continued to have issues with reaching the appropriate sanitizing temperatures.
  - As instructed during the 2024 inspection, the facility must continue to utilize their three-compartment sink to properly sanitized soiled culinary equipment, utensils, and ware when the dish machines are not working properly.

2. Presence of insects
  - Effective means to control and eliminate insects has continued. This included increased cleaning of heavily soiled areas and additional sealing of outer openings.
3. Other Updates:
  - In the facility laundry, three (3) washing machines and two (2) dryers were assessed by an outside vendor but could not be repaired due to the age of the units.

#### ***FLORENCE MCCLURE WOMEN'S CORRECTIONAL CENTER***

1. Equipment was not properly sanitized
  - The high temperature dish machine has continued to malfunction.
  - As instructed during the 2024 inspection, the facility must continue to utilize their three-compartment sink to properly sanitized soiled culinary equipment, utensils, and ware when the dish machine is not working properly.
2. Other updates:
  - A culinary oven continues to need proper repair and maintenance.

#### ***SOUTHERN DESERT CORRECTIONAL CENTER***

1. Other Updates:
  - The warehouse has continued to have issues with multiple walk-in cooling units. The warehouse must have sufficient refrigeration capacity to meet the daily needs of the food operations.

#### ***NORTHERN NEVADA CORRECTIONAL CENTER***

1. Potential for cross-contamination including Sanitation, Water, Sewage, and Plumbing
  - The crawl space under the culinary has been remediated and damaged plumbing has been repaired or replaced.
2. Equipment was not properly sanitized
  - The high temperature dish machine has been repaired.
  - A replacement dishwashing machine has been purchased with a pending installation date for June 2025.
3. Presence of rodents observed (Warehouse)
  - All recommended measures have been implemented and a new contract with a pest control company has started.
4. Other updates:
  - Non-working Culinary and Bakery equipment is scheduled for replacement and installation of new equipment beginning in May 2025.

#### **NUTRITIONAL ADEQUACY INSPECTIONS**

Currently there are no nutritional adequacy updates.

#### **MEDICAL/DENTAL**

Currently there are no medical/dental adequacy updates.

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