

## I. Agency Description:

The Volusia County Division of Corrections is a County Correctional Agency that is operated under the Jurisdiction of the Volusia County Council, whose chairman is Frank Bruno.

The Division of Corrections is comprised of two facilities that are both located off U.S. 92, and West of the Daytona Beach City limits. It is also midway between Daytona Beach and Deland, which is the county seat. The first of those facilities is the Correctional Facility (VCCF). It was built in 1977 and has a total rated capacity of 595. This building houses all of our female population, to include those female inmates awaiting transport to state prison sentenced, and non-sentenced, high security and mental health. It also houses county sentenced males and non-sentenced misdemeanor males.

The second of the facilities is the Branch Jail (VCBJ). This building was built in 1987 and has a rated capacity of 899. This building houses all non-sentenced males awaiting transport to state prison as well as all high security and mental health males.

The Division is under the management of Dr. Marilyn Chandler Ford. At the time of this inspection, The Division employs 293 certified correctional officers and 73 non-certified staff. The Division's food service is contracted through Trinity Food Service and the inmate medical care is provided through a contract with Prison Health Services, Inc.

## II. Actual Synopsis of Inspection

## 1. Introduction:

The Annual Inspection of the Volusia County Corrections Facility was conducted on June 4, 2010 by the County Jail Inspection Team.

The pre-inspection briefing was held in the briefing room of the Volusia County Corrections Facility and began at 9 a.m. Lieutenant Reinhardt, and Director Ford welcomed the inspection team.

Sgt. Elms identified himself as the chairman of the inspection team, (replacing Lt. Jones who could not attend). Sgt. Elms thanked Volusia County for opening their doors to the Inspection team and asked each member of the inspection team to introduce themselves. Inspection assignments previously arranged by Lt. Jones and escorts had been previously arranged by Lt. Reinhardt of Volusia County.

## 2. Inspection process:

Florida Model Jail Standards Checklist dated January 1, 2010 was utilized for this inspection.

The teams and escorts proceeded to their assigned areas with their escorts to conduct the inspection. During the course of the inspection, CJI inspectors made visual observations, interviewed staff, and reviewed documentation to clarify questions concerning facility operations. Inmates were interviewed by CJI inspectors who asked general questions concerning inspection issues.

Listed below are the CJI team member and their escorts.

Volusia County Branch Jail Inspector and Escort Assignments

TEAN	INSPECTOR(S)	AREA INSPECTED	ESCORT(S)
1	Lt. James Forrest Lt. Nathan Brown	Units 2, 3, 4,&7	Sgt. Lowenstein
2	Lt. Don Harnest Sgt. Floyd Elms	Units 5, 6, 8 &9	Sgt. Johnson
3	Jason Wheeler Capt. M. Calhoun Sgt. Henry (Observer	Case Mngment, Laundry, ) Units 1, 10, 11,	
4	Ofc. Terrial Burger	Control Room, Bo ID & Receiving & Documentation	

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#### Medical Unit Inspection

Lead Inspector –Renee Leonard-Blunt, Orange County Christine Edmund, Orange Jean Barthelemy, Osceola

The Florida Model Jail Standards Medical Inspection report will be delivered separate from this Report.

#### **Compliance Issues**

During the course of this inspection, no serious violations were noted.

The following notable violations were observed. The violations were generally related to maintenance issues.

#### 1. Compliance Issues:

#39 \_ Light fixture painted over Unit 3B#12

#171\_ Pests in shower area Unit 2 Block "B"

#### 2. Conclusion:

During the exit interview, Sgt. Elms informed Dr. Ford and her staff that they had no serious violations and only two notable violations, which were corrected immediately.

Individual inspectors praised the Staff of the Volusia County Correctional Facilities on their professionalism and knowledge, and their relationship with their Maintenance staff. Sgt. Elms said that the fact that the inspection team had over 200 years of combined experience and they could not find violations of FMJS in Volusia's 33 and 23 year old buildings spoke volumes about the administration and staff of Volusia county Corrections.

### 5. Limitation of Liability:

The listed inspectors, who are members of the County Jail Inspection Team, compiled this report in accordance with the Memorandum of Understanding signed by Volusia County. The CJI team only warrants that on the date of the above inspection, the Volusia County Division of Corrections facilities met or exceeded the Florida Model Jail Standards as set forth in this report. Pursuant to State law, the facilities must maintain the operation of the jails at the standards provided by the Florida Model Jail Standards. However, the CJI team is not responsible for Volusia County Division of Corrections continued adherence with these standards subsequent to the date of this inspection. The ultimate responsibility for the proper operation of the facilities and adherence with minimum standards rests solely with the individual or entity designated as the Chief Correctional Officer of the Volusia County Division of Corrections, Dr. Marilyn Ford. Dr. Marilyn Ford hereby agrees to release and hold harmless the CJI team, to the extent allowed by law, from any and all liability, losses or damages, including attorney fees and cost of defense, which the Chief Correctional Officer or the officers, employees and agents may incur as a result of claims, demands, suits, causes or actions or proceedings of any kind or nature arising out of, resulting to, or resulting from the jail inspection process. I further certify that the listed inspectors' certifications for this inspection were current as required by Florida Model Jail Standard 2.02.

Name, title and signature of Inspection Chairperson

### III. Appendix C:

Completed final FMJS inspection report reflecting all yes, no or n/a fields complete with appropriate comments.

### IV. Fire Safety Inspection Report:

Fire Inspection reports attached

### V. Quarterly Food Service Inspection Reports:

All four inspection reports from the County Health Department attached

### VI. Medical Inspection:

### 1. Synopsis of Medical Inspection Process:

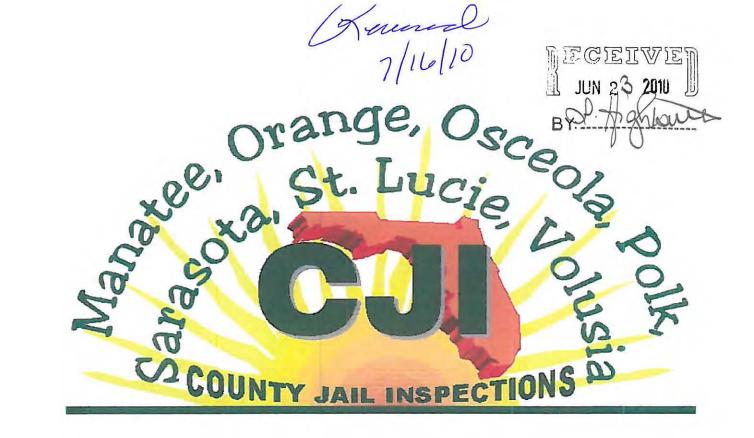
Overview of inspection process, those present representing the host county, along with detailed assignments to include how the inspection was conducted, impression of the facility and staff. Discuss any special observations both positive and negative relative to the Florida Model Jail Standards. Note any repetitive inmate complaints or lack thereof.

### 2. Compliance Issues:

List of actual compliance issues separated into serious and notable. Provide the standard reference along with the observation.

## 3. Appendix D:

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Chairperson

Sgt. Floyd Elms

Manatee County

**VOLUSIA COUNTY DIVISION OF CORRECTIONS** 

JAIL INSPECTION

JUNE 4, 2010



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Lead Inspector –Renee Leonard-Blunt, Orange County Christine Edmund, Orange Jean Barthelemy, Osceola

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# Inter-Office Memorandum

To: Marilyn Chandler Ford, Ph.D., CJM, Director

From: Lt. Matt Reinhart  $\mathcal{M}\mathcal{F}$ Compliance/Safety Officer

Date: June 14, 2010

Re: 2010 FMJS Inspection Results and Corrective Action

On June 4, 2010 our yearly F.M.J.S. inspection was conducted by the C.J.I. Team of both the Branch Jail and the Correctional Facility. The inspection team found no serious violations at either institution. Two (2) notable violations were discovered at the Branch Jail and none at the Correctional Facility. Notice of the corrective action has been forwarded Sgt. Jeff Owens of the Marion County Sheriff's Office. The Branch's notable violations and corrective actions are as follows:

Section 5.08 (b)(4)(5)(c)(1)(2); Standard #39: Are cells adequately ventilated and illuminated?

Comment: A light fixture was discovered to be painted over. Correction: New light cover ordered to replace this.

Section 12.10; Standard #171: Is the facility free of vermin? Comment: Pests consisted of two flies in shower of Unit 2-B block. Correction: Pest Control Notified and this area has since been treated.

c: Sgt. J. Owens, Marion County Sheriff's Office AD L. Neel Warden B. Masker, VCBJ Warden M. Pronovost, VCCF

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Lead Inspector –Renee Leonard-Blunt, Orange County Christine Edmund, Orange Jean Barthelemy, Osceola

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## **Compliance Issues**

During the course of this inspection, no serious violations were noted.

The following notable violations were observed.

## Housing

F.M.J.S. Sec. 5.05 (c) (1) Artificial lighting which is of at least 20 foot-candles at 30 inches above the floor;

Observation: Unit 3B #12 Light fixtures painted over

## Sanitation

**F.M.J.S. Sec. 12.10** which states.. Insect and Rodent Control - Detention facilities shall be kept free of all insects and rodents. A program to control vermin (e.g., pest control) in all areas of the detention facility will be maintained on a scheduled basis. All outside openings shall be effectively sealed or screened to prevent entry of insects or rodents. All pesticides used to control insects or rodents shall be applied in accordance with instructions and cautions on the registered product label. Persons applying restricted use pesticides shall be certified by the State of Florida. Facilities not having certified pest control operators shall utilize commercial licensed pest control companies.

Observation: Unit 2 Block "B" Pests in shower area

# Volusia County Branch Jail 2010 Inspection Inspector & Escort Assignments

<u>Area</u>	<b>Inspector</b>	<u>Escort</u>
Units 2, 3, 4 & 7	Lt. James Forrest Lt. Nathan Brown	Sgt. Lowentein
Units 5, 6, 8 & 9	Lt. Don Harnest Sgt. Floyd Elms	Sgt. Johnson
Case Mngt., Kitchen, Laundry, Units 1, 10,	Jason Wheeler Capt. M. Calhoun	Lt. Langdon
11 & 12	Sgt. J. Henry (Observer)	
Control Room, Booking	Ofc. Terrial Burger	Lt. Reinhart

Control Room, Booking Ofc. Terrial Burger Lt. Reinhart ID & Receiving & Documentation

# Volusia County Correctional Facility Inspector & Escort Assignments

## Area

**Inspector** 

Escort

Control Room, Kitchen South & West Wings & All Male Dorms

I/D & Rec. Laundry, Case Mngt., Female Dorms, East & North Wings Major Bryant Grant Sgt. Rodriguez Sgt. David Boldin

Sgt. Roberta Thomas Sgt. A. Henkle Sgt. Deborah Fleury





May 11, 2010

Marilyn Chandler Ford, Corrections Director Volusia County Department of Public Protection Caller Service 2865 1300 Red John Drive Daytona Beach, FL 32120-2865

RE: Request for Medical Inspector

Dear Director Ford:

We would be honored to provide a medical inspector to assist you with your Annual Florida Jail Standards Medical Inspection on June 4, 2010. MCSO Deputy Patricia Rhodes, R.N. will be present to assist with the medical inspection.

If you have any questions, please feel free to contact Captain Anthony Ackles at (941) 747-3011, extension 2907.

Thank you.

Sincerely,

W. BRAD STEUBE, Sheriff Manatee County, Florida

100x 3A Lan

Major Jamey Higginbotham Deputy Bureau Chief

cc: Sheriff W. Brad Steube Colonel John C. Hagaman Major William Slaybaugh, Polk County S.O. Kathy Edwards, Polk County S. O.

JFH/cje







May 6, 2010

Corrections Director Marilyn Chandler Ford Volusia County Department of Public Protection Corrections Division Caller Service 2865 Daytona Beach FL 32120-2865

Dear Director Ford:

This is to notify you that the Manatee County Sheriff's Office is pleased to conduct a Florida Model Jail Standards inspection of your Division of Corrections on June 4, 2010 at 0900 hours. The Chairperson of the inspection team will be Lt. Susan Jones, and she can be reached at (941) 747-3011 extension 2937 or 2929.

Please do not hesitate to contact me at extension 2922 if I can be of further assistance.

Sincerely,

Mayor sorterm

Major Jamey Higginbotham Corrections Bureau Chief

cc: Colonel John C. Hagaman Major William Slaybaugh, Polk County S. O. Kathy Edwards, Polk County S. O.

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PURPOSE:         ROUTINE       REINSPECTION         CONSTRUCT.       CHANGE OF OWNER         COMPLAINT       CONSULTATION         QA SURVEY       OTHER         OTHER	STATE OF F DEPARTMENT COUNTY HEALTH FOOD SEI INSPECTION	OF HEALTH DEPARTMENT RVICE	
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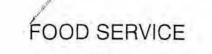
ITEM NUMBERS

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### COMMENTS AND INSTRUCTIONS (continue on attached sheet)

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FOOD SERVICE FOOD SERVICE

EASTERN BUSINESS FORMS, INC 386-758-4273

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JÓD SERVIC	E FOOD SE		DOD SERV	ICE
PURPOSE: ROUTINE REINSPECTION CONSTRUCT CHANGE OF OWNER COMPLAINT CONSULTATION QA SURVEY OTHER OTHER	STATE OF J DEPARTMENT COUNTY HEALTH FOOD SE INSPECTION	OF HEALTH H DEPARTMENT ERVICE		
NAME OF IS EXBLISHMENT $\sqrt{20}$ ADDRESS $\sqrt{3} \otimes 860$ $\overline{5} \otimes 60$ OWNER $\overline{5} \otimes 202$ PERSON IN CHARGE $\overline{10}$		п <u>- <sup>3</sup>а (29</u>		RESULTS Satisfactory Incomplete Unsatisfactory Correct Violations by Next Inspection 8:00 AM on:
1001100       0 VII         10000       10000         100000       10000         100000       10000         100000       10000         100000       10000         100000       10000         100000       10000         100000       10000		HITC CP N 178 B B     A	Hospital Nursing Detention Lounge Civic Movie School Residen. Child Limited Other	DATE CONCEPTION CON
FOOD SUPPLIES       14.         1. Sources, etc.       15.         FOOD PROTECTION       16.         2. Stored temperature       PERSO         3 No further cooking/Rapid cooling       17.         4. Thawing       18.         5. Raw fruits       19.         6. Pork cooking       20.         7. Poultry cooking       21.         8. Other animal cooking       EQUIP         9. Least contact/Reheating       22.         10. Food container       23.         11. Buffet requirements       24.         12. Self-service condiments       25.	Transportation of food Poisonous/Toxic materials	Improve the set of the s	NOR GO TEMPONY Self Decomposition Self Decomposition Self Decomposition OTHER FACILIT AND OPERATION	IES VS and operations OD S d service events INES ines FIFICATION fication ND FEES d fees FORCEMENT

22 Milk Frisce holoing items at 43 F Mess holo at 41° f on less at all times. 3 leftoven items not chilled to 41° f with 44xs of cooking/serving. Please use approvers chilling methons. Items stop sales & Disposed. 22. CKC Frisce - Clean connerson for & coil? Replace Ruster connerson housing So them that connersate and drip unto food; Replace tonn gaskets.

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	DEPARTM	OF FLORIDA ENT OF HEALTI BLIC HEALTH U		HEAL	TH
Date <u>8-13</u>	3-09	Identificatio	on No. 64-	-98-0034	4
comments and	Instructions (Continued fro	om Page 1):			
	ate drip.	an draining 4.	nto milk.	Please uplug	. drain l
	tech frisce m	issing handle.	Please Ref	place.	
6a Aoju	ST dishwasher	Wash temper	ature to	manufactu	inen
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py of Repo	rt Received by B-	Macus	Inspector	Rut May	/ 
		Page 2	83)	00	
DH 4104, 4/96			0		

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DH 4104, 4/96 (Stock Number: 5744-000-4104-8)

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PURPOSE: ROUTINE REINSPEC CONSTRUCT CHANGE C COMPLAINT CONSULT; QA SURVEY OTHER	DEPARTMEN COUNTY HEAL FOOD FOON FOON FOON FOON FOON	F FLORIDA NT OF HEALTH TH DEPARTMENT SERVICE ION REPORT	
⇒ other NAME OF ESTABLISHMEN ADDRESS $1300$ Rel OWNER Same PERSON IN CHARGE $M_{2}$	John c	Branch Tail 1TY <u>Daylova Bea</u> 2TP <u>32124</u> HONE <u>255-8006</u>	RESULTS A Satisfactory Incomplete Unsatisfactory Correct Violations by Next Inspection B 8:00 AM on:
ති 25 ති 25 යායා 75 හා 25 හි 35 තේ ති 35 ති 35 ති හි 45 ති 45 ති හි 45 ති 45 ති හි 45 ති 45 ති	409 69037 64 	<ul> <li>中山山 離山山山山道</li> <li>注込 込えの(ない)</li> <li>注込 (ない)</li> <li>(ない)</li> <li< th=""><th>TYPE       DATE         Hospital       D.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C</th></li<></ul>	TYPE       DATE         Hospital       D.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C.C
thems marked berow wolare the re- without mating hase corrections i corrected by identify and time indi FOOD SUPPLIES 1 Sources, etc. FOOD PROTECTION 2 Stored temperature 3 No further cooking/Rapid cooling	Judements of Chapter 64E 11 of the Florid A violation of Chapter 64E 11, Florida A cated in the Results section above or an at 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials <b>PERSONNEL</b> 17. Exclusion of personnel	dministrative Code and Chapters 3 Immistrative fine or other legal act 27. Design and fabrication 28. Installation and location	<ul> <li>corrected Committed operation of the Tachty Steam 380 Provide Manager Violations must be on will be immared.</li> <li>OTHER FACILITIES</li> <li>AND OPERATIONS</li> <li>39. Other facilities and operations</li> <li>TEMPORARY FOOD</li> <li>SERVICE EVENTS</li> </ul>
<ul> <li>4. Thawing</li> <li>5. Raw fruits</li> <li>6. Pork cooking</li> </ul>	<ul> <li>18. Cleanliness</li> <li>19. Tobacco use</li> <li>20. Handwashing</li> </ul>	AND CONTROLS 31 Water supply 32. Ice	40. Temporary food service events     VENDING MACHINES     41. Vending machines
<ul> <li>7 Poultry cooking</li> <li>8. Other animal cooking</li> <li>9 Least contact/Reheating</li> <li>10. Food container</li> <li>11 Buffet requirements</li> <li>12 Self-service condiments</li> </ul>	<ul> <li>21 Handling of dishware</li> <li>EQUIPMENT/UTENSILS</li> <li>22. Refrigeration facilities/Thermomete</li> <li>23. Sinks</li> <li>24. Ice storage/Counter-protector</li> <li>25 Ventilation/Storage/Sufficient equip</li> </ul>	36. Handwashing facilities 37. Garbage disposal	MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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## 聖堂 STATE OF FLORIDA **DEPARTMENT OF HEALTH** COUNTY HEALTH DEPARTMENT

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PURPOSE:

# FOOD SERVICE



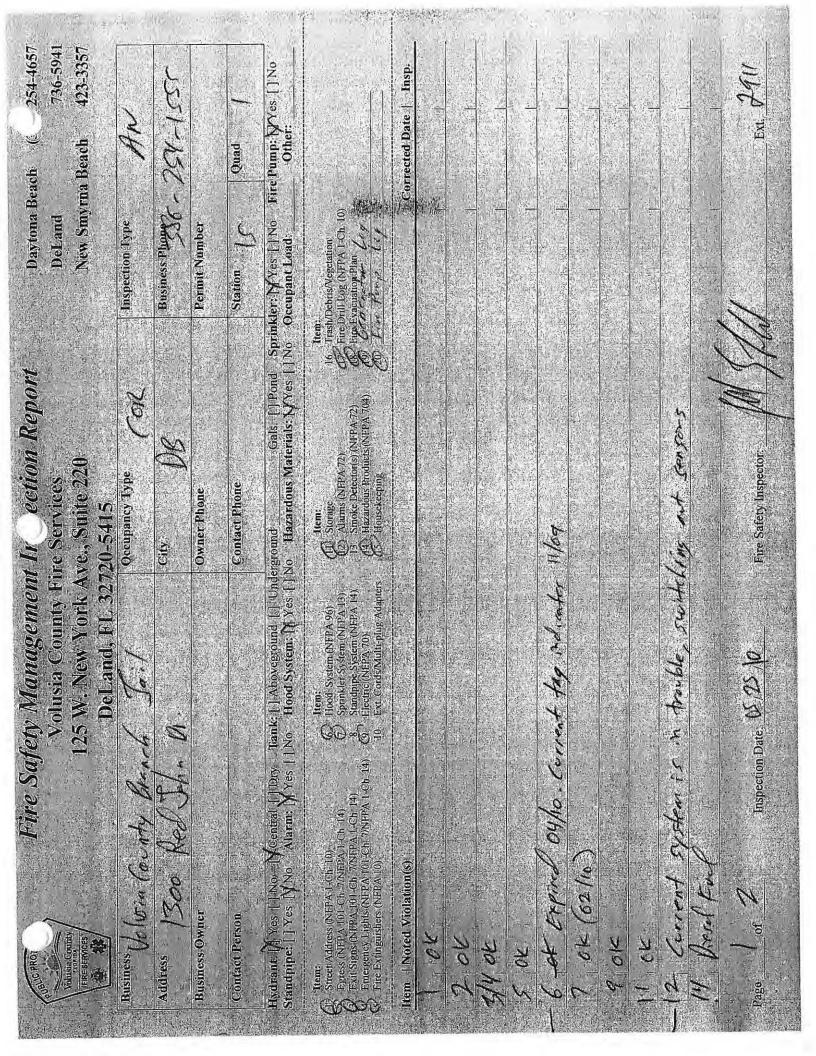
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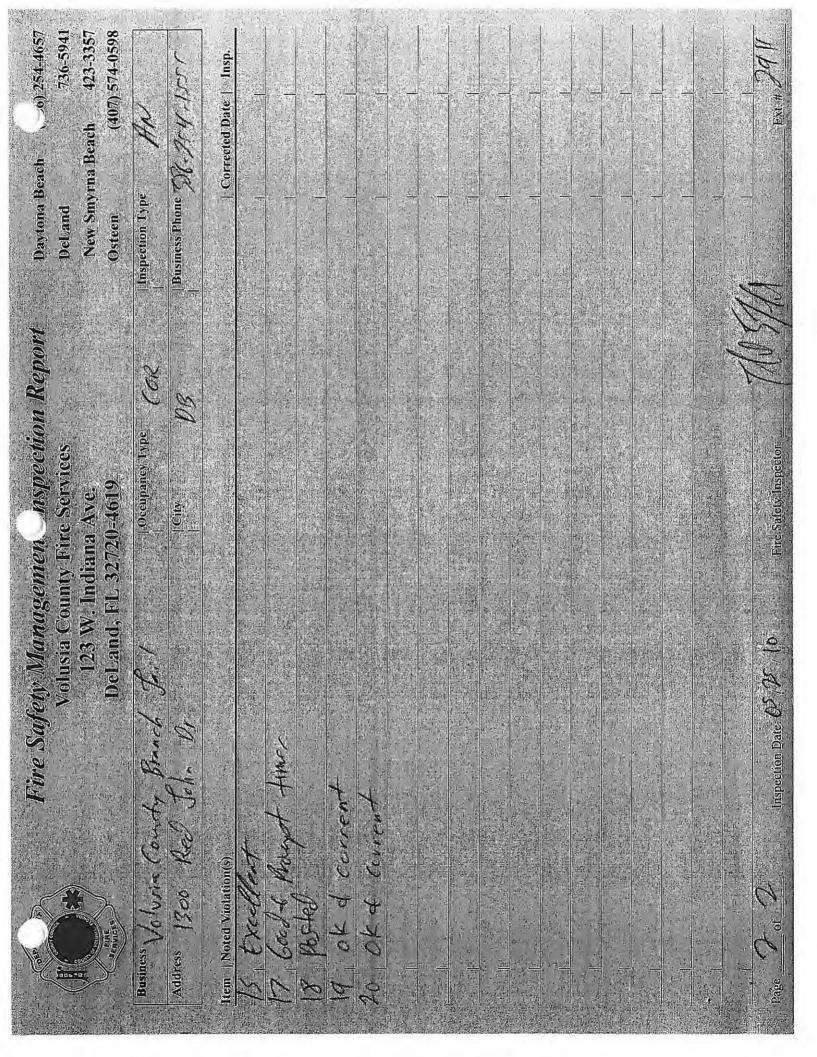
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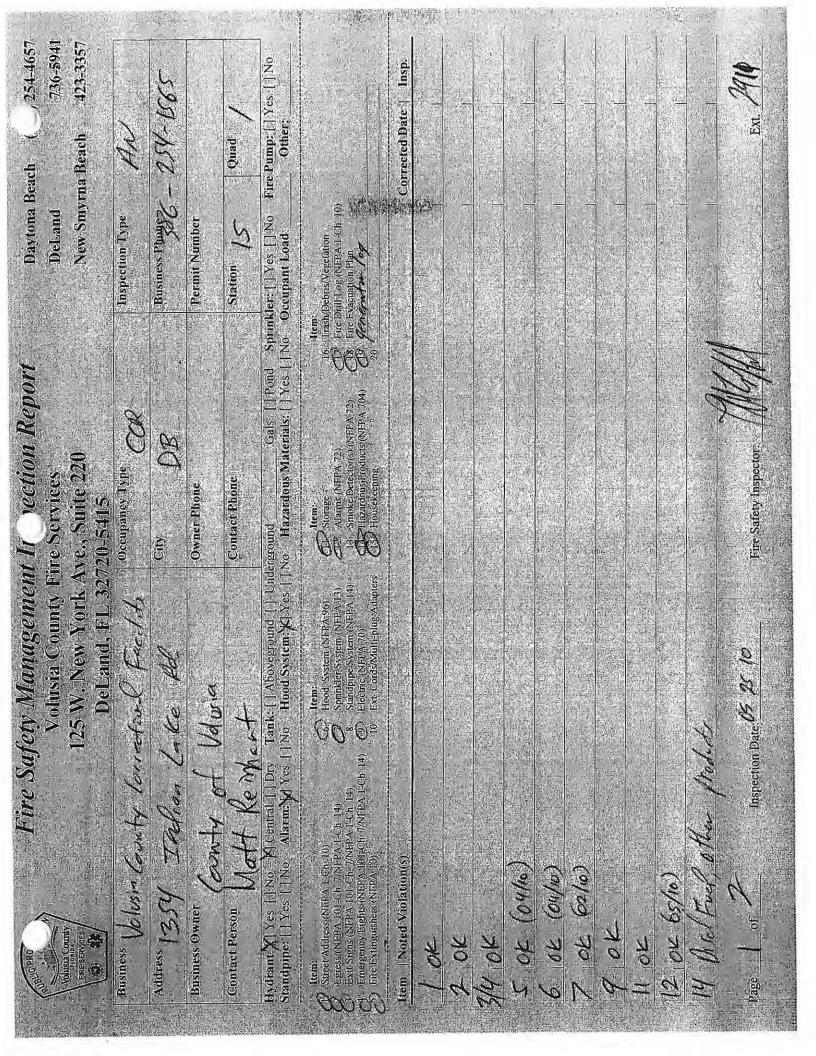
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PURPOSE: ROUTINE CONSTRUC	T 🗖 CONSULTATIO	DEPA COUNTY	ATE OF FLORII RTMENT OF HE HEALTH DEPA FOOD SERVICE INSPECTION REPOR	CALTH RTMENT		THE REAL PROPERTY OF THE PROPE
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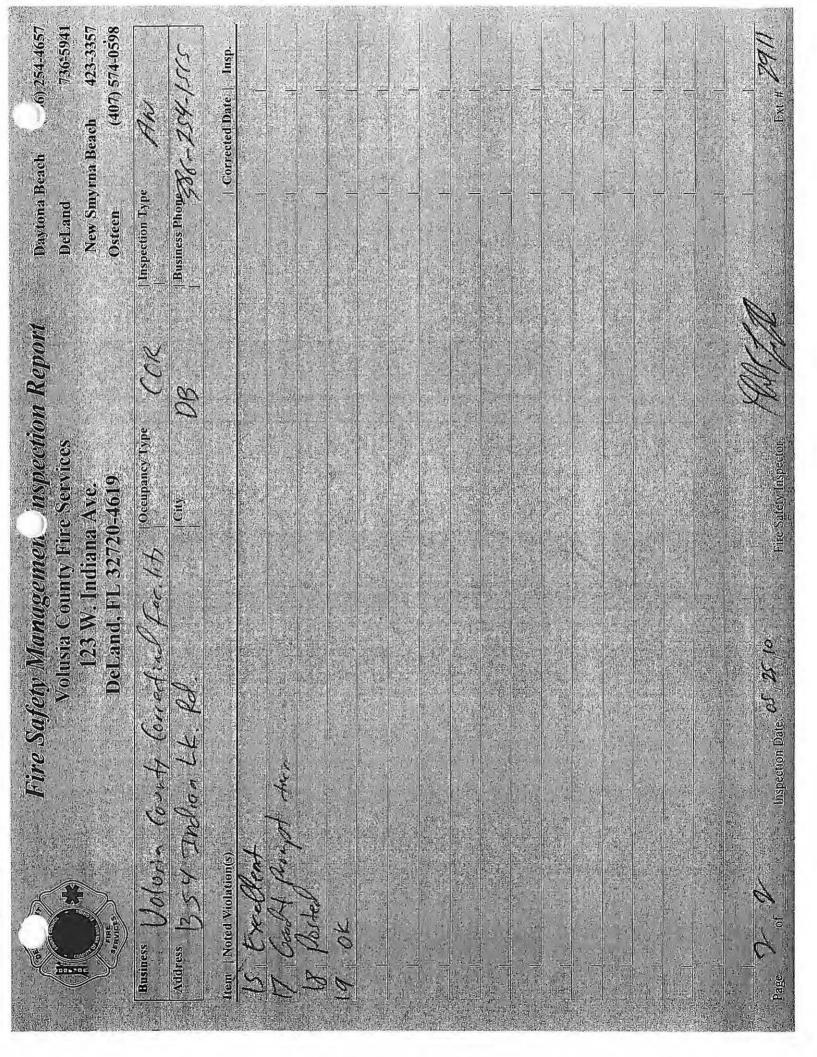
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nagement ly ection Report Daytona Beach ( 254-4657 County Fire Services DeLand 736-5941 ew York Ave., Suite 220 nd, FL 32720-5415	A     Occupancy Type     AUS     Inspection Type       A     City     Business Plane     AU       Owner Phone     Dermit Number     Permit Number	Contact Phone     Station     C     Quad     /       veground     [] Underground     Gals.     [] Pond     Sprinkler:     [] Yes     No       vstem:     [] Ves     No     Hazardous Materials:     [] Yes     No     Other:	Item:         Item:           11         Storage         16         Train/Debnis/Vegetation           12         Alarms (NFPA 72)         16         Train/Debnis/Vegetation           13         Smoke Detector(s) (NFPA 72)         17         Eure Deni/ Log (NFPA 1-Ch 10)           14         Hazardous Products (NFPA 704)         18         Fire Exacuation Plan           15         Houseteeping         20         20			to Eire Safety firspector
Fire Safety Manageme Volusia County 125 W. New York DeLand, FL 3		oveground [] 1 System: [] Yes	I-Ch-14) -Ch-14) A 1-Ch-14) A 1-Ch-14) B 2 standpre-Sy B 2 standpre-Sy h 7 NFPA1-Ch-14) - 0 Ext-CondSM	2 au	X an	Page 1 of 1 Inspection Date; W 25, 10





## APPENDIX C

## FLORIDA MODEL JAIL STANDARDS ANNUAL FACILITY INSPECTION REPORT

## Part I - Facility Identification

Name of Fac	cility:	Volusia Co	ounty Brand	h Jail					
Facility Type	:	County Ja	ul						
Mailing Addr	ess:	1300 Red	John Drive						
City: Dayt	ona B	each	County:	Volusia	Phone:	386-254-1555			
Agency Head	d:	Dr. Marilyn F	Ford	Facility Administrator	: Warden	Bart Masker			
Chairperson	- Cou	inty Commiss	sion:	Frank Bruno					
Chairperson	or Ma	iyor – City Co	ouncil:	N/A					
Date and tim	ne of I	inspection:	June 4,	2010 @ 0900 hrs.					
Inspector(s)	and A	Agency:							
(Please attac	ch add	litional sheet	s as needed	and ensure all particip	ating inspecto	rs are listed.)			
1. Chairperso	on - S	gt. Floyd Elm	is - Manate	e 10. Sgt. David Bold	in - Manatee				
2. Major Brya	ant G	ant - Polk		11. Capt. Markenni	11. Capt. Markennis Calhoun - Polk				
3. Capt. Sea	n Farr	ell - Orange		12. Sgt. Roberta Thomas - Orange					
4. Lt. Nathar	n Brov	vn - Osceola		13. Ofc. Terrial Burger - Osceola					
5. Jason Whe	eeler	- St. Lucie		14. Sgt. Deborah F	leury - St. Luc	cie			
6. Sgt. J. Hei	nry - S	St. Lucie (Ob	server)	15. Lt. James Forre	est - Sarasota				
7. Lt. Donald	l Harr	est - Sarasot	a	16. Jean Barthelem	ny (Medical) -	Osceola			
8. Renee Leo	onard	Blunt (Lead I	Medical) - C	)range					
9. Christine I	Edmu	nd (Medical)	- Orange						
Population o	n date	e of inspectio	n: 97	7					
Date of Last	Inspe	ction:	Ju	ne 5, 2009					
Average Dail	у Рор	ulation for th	e Preceding	12 Month Period:	1399 total				
Maximum Ra	ated C	apacity:	899						
Housing:	a.	Number of B	eds:	1	.007				
	b.	Single Occup	ancy Cells:		143				
	Ċ.	Multiple Occ	upancy Cell	s: 4	432				
	d.	Number of D	ormitories:		0				

		1987					
Date of Last Rend	ovation:	N/A					
Are there any pla	ns for new con	struction?		Yes		No	$\boxtimes$
If yes, please prov	vide details:	(Attach addition	nal sheets as needed	)			
							_
Is the facility unde	er any court or	rder?		Yes		No	
If yos ploasa pro	/ بدائملداد دادن	م المحدة الألداد ما معالم					
Il yes, please plu		Attach additional s	sheets as needed)				
II yes, please plot		Attach additional s	sheets as needed)				
If yes, please prov		Attach additional s	sheets as needed)				
			sheets as needed)				
			Sheets as needed)		Female		
	Certified				Female 68		
Facility Staff:	Certified		Male				

## APPENDIX C

# FLORIDA MODEL JAIL STANDARDS ANNUAL FACILITY INSPECTION REPORT

# Part I – Facility Identification

Name of Facility:	Volusia County	Correc	tional Facility				
Facility Type:	County Jail						
Mailing Address:	1354 Indian Lak	e Roa	d				
City: Daytona E	Beach Cou	inty:	Volusia	Phone:	386-254-1565		
Agency Head:	Dr. Marilyn Ford		Facility Administrator:	Warder	M. Pronovost		
Chairperson - Co	unty Commission:	F	Frank Bruno				
Chairperson or M	ayor – City Council:	٢	N/A				
Date and time of	Inspection: Jur	ne 4, 2	010 @ 0900 hrs.				
Inspector(s) and	Agency:						
(Please attach ad	ditional sheets as ne	eded a	and ensure all participa	ating inspecto	ors are listed.)		
1. Chairperson - S	Sgt. Floyd Elms - Ma	natee	10. Sgt. David Boldi	n - Manatee			
2. Major Bryant G	irant - Polk		11. Capt. Markennis Calhoun - Polk				
3. Capt. Sean Far	rell - Orange		12. Sgt. Roberta Thomas - Orange				
4. Lt. Nathan Bro	wn - Osceola		13. Ofc. Terrial Bur	ger - Osceola	1		
5. Jason Wheeler	- St. Lucie		14. Sgt. Deborah Fl	eury - St. Lu	cie		
6. Sgt. J. Henry -	St. Lucie (Observer	)	15. Lt. James Forre	st - Sarasota			
7. Lt. Donald Har	nest - Sarasota		16. Jean Barthelem	y (Medical) -	Osceola		
8. Renee Leonard	-Blunt (Lead Medica	l) - Or	ange				
9. Christine Edmu	ind (Medical) - Oran	ge					
Population on dat	e of inspection:	435					
Date of Last Insp	ection:	Jun	e 5, 2009				
Average Daily Pop	oulation for the Prec	eding	12 Month Period:	1399 tota	1		
Maximum Rated	Capacity: 595						
Housing: a.	Number of Beds:		5	95			
b.	Single Occupancy	Cells:		56			
с.	Multiple Occupancy	/ Cells:	1	77			
d.	Number of Dormito	ories:		5			

1

1

# FLORIDA MODEL JAIL STANDARDS

## ANNUAL FACILITY INSPECTION REPORT

## Part II - Standards' Assessment

## Note: A "Yes" response indicates compliancy with the applicable standard. Noncompliance of any bold printed questions shall be considered serious violations.

## **GENERAL PROVISIONS**

		YES	NO	N/A
1.	Are inmates held no longer than eight (8) hours in holding cells without documentation justifying the extension and including 15 minute documented checks? Sec. 2.01 (f) (1) (2)			
2.	Are all policies and procedures formally reviewed at least annually and updated as needed? Sec. 2.10			
3.	Are appropriate Inspection Reports, Corrective Action Plans, Responses, and all other reports and/or documents related to previous facility inspections up to date and on file? Sec. 2.06			
4.	Are personnel trained in CPR and first aid care on duty at all times as required by FSS 943? Sec. 20.7 (a) (5) and 7.08.			
5.	Are there written procedures addressing:			
a.	The detection, prevention, reduction or punishment of sexual abuse inmates. Sec. 2.17			
b.	The safety and treatment needs of inmates who have been a victim of a sexual act. Sec. 2.17			
с.	The discipline and prosecution of any person who perpetrate sexual acts upon inmates. 2.17			
6.	Is new employee orientation and annual refresher training being provided to staff covering required topics in section 2.17 (a)?			
7.	Are inmates being provided information required in section 2.17 (b)?			
	<b>Comments:</b> (Attach additional sheets as needed)			

# FLORIDA MODEL JAIL STANDARDS ANNUAL FACILITY INSPECTION REPORT

## Part II - Standards' Assessment

## Note: A "Yes" response indicates compliancy with the applicable standard. Noncompliance of any bold printed questions shall be considered serious violations.

## **GENERAL PROVISIONS**

		YES	NO	N/A
1.	Are inmates held no longer than eight (8) hours in holding cells without documentation justifying the extension and including 15 minute documented checks? Sec. 2.01 (f) (1) (2)	$\boxtimes$		
2.	Are all policies and procedures formally reviewed at least annually and updated as needed? Sec. 2.10	$\boxtimes$		
3.	Are appropriate Inspection Reports, Corrective Action Plans, Responses, and all other reports and/or documents related to previous facility inspections up to date and on file? Sec. 2.06	$\boxtimes$		
4.	Are personnel trained in CPR and first aid care on duty at all times as required by FSS 943? Sec. 20.7 (a) (5) and 7.08.	$\boxtimes$		
5.	Are there written procedures addressing:			
a.	The detection, prevention, reduction or punishment of sexual abuse inmates. Sec. 2.17	$\boxtimes$		
b.	The safety and treatment needs of inmates who have been a victim of a sexual act. Sec. 2.17	$\boxtimes$		
с.	The discipline and prosecution of any person who perpetrate sexual acts upon inmates. 2.17	$\boxtimes$		
6.	Is new employee orientation and annual refresher training being provided to staff covering required topics in section 2.17 (a)?	$\boxtimes$		
7.	Are inmates being provided information required in section 2.17 (b)?	$\boxtimes$		
	<b>Comments:</b> (Attach additional sheets as needed)			

# ADMISSION, CLASSIFICATION, AND RELEASE

		YES	NO	N/A	
8.	Does the facility comply with Title II of the Americans with Disabilities Act? Sec. 2.18				
9.	During the classification process, is each inmate given or provided access to a copy of the Rules and Regulations of the facility? Sec. 4.06	$\boxtimes$			
10.	Are all established rules, regulations and legal procedures met and any questions clearly resolved as to inmate admissions? Sec. 4.01	$\boxtimes$			
11.	Is each inmate searched by a certified staff member upon admission, subject to F.S.S. 901.211? Sec. 4.03	$\boxtimes$			
12.	During the admission and booking process, are inmates examined for contraband and permitted to bathe? Sec. 4.02	$\bowtie$			
13.	Are body cavity searches only conducted by licensed medical personnel? Sec. 4.03	$\boxtimes$			
14.	When a body cavity search is conducted, is a complete report written and given to the Officer-in-Charge? Sec. 4.03				
15.	Unless medically cleared, unconscious, seriously ill, or seriously injured persons are not admitted to the facility? Sec. 4.04	$\boxtimes$			
16.	Are male staff present to admit male inmates and female staff present to admit female inmates? Sec. 4.05	$\boxtimes$			
17.	Is a female correctional officer on duty at all times when female inmates are housed? Sec. 4.05				
18.	Are inmate admission records compiled and maintained on each inmate and contain: Sec. 407				
а.	Full name and known alias	$\bowtie$			
b.	Age, date of birth, sex	$\boxtimes$			
с.	Date admitted	$\boxtimes$			
d.	Race	$\boxtimes$			
e.	Height	$\boxtimes$		-	
f.	Weight	$\boxtimes$			
g.	Specific reason for custody	$\boxtimes$			
h.	Name of attorney, if known	$\boxtimes$			
i.	Signature of person(s) delivering and receiving inmate	$\boxtimes$			
j.	Written inventory of items taken from inmate	$\boxtimes$			
TCC .	. 01/01/2010	D	4.00	10	

Effective: 01/01/2010

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		YES	NO	N/A
k.	Current or last known address	$\square$		
ι.	Next of kin of inmate	$\boxtimes$		
m.	Marital status	$\boxtimes$		
n.	Religion	$\boxtimes$		
19.	Are all persons booked into the facility photographed and fingerprinted? Sec. 4.08	$\square$		
20.	Is inmate personal property safeguarded and receipts signed by staff and inmate? Sec. 4.07 (j)	$\boxtimes$		
21.	During the admission process, are inmates given access to a telephone to call attorney, family members or others? Sec. 4.09			
22.	As soon as practical following the admission, are inmates classified? Sec. 4.10	$\boxtimes$		
23.	Is classification criteria incorporated into the inmate rules and regulations as to housing, programs and privileges? Sec. 4.13	$\boxtimes$		
24.	Are personal records maintained and kept confidential from other inmates and contain: Sec. 4.14			
a.	Legal authority for commitment	$\boxtimes$		
b.	All information contained in the booking record	$\boxtimes$		
с.	Classification information and progress reports	$\boxtimes$		
d.	Sustained disciplinary reports including investigation and disposition	$\boxtimes$		
e.	All absences from the facility	$\square$		
f.	Photographs, when taken	$\boxtimes$		
g.	Record of any detainer or other civil or criminal process	$\boxtimes$		
h.	Personal property records	$\boxtimes$		
i.	Date and terms or conditions of release, the authority for release and signature of the releasing employee.	$\boxtimes$		
25.	Is the classification process a uniform process for all inmates? Sec. 4.15	$\boxtimes$		
26.	Does the classification process follow an inmate throughout his/her incarceration? Sec. 4.15	$\boxtimes$		
27.	Is there written procedures for legally releasing inmates and positive identification? Sec. 4.16	$\boxtimes$		
28.	At the time of release, does the inmate sign for the return of	$\boxtimes$		

his/her property and is the receipt countersigned by an employee? Sec. 4.17

Comments: (Attach additional sheets as needed)

Effective: 01/01/2010

### HOUSING

		YES	NO	N/A	
29.	Do housing areas conform to applicable standards in Section 12 of F.M.J.S. Sec. 5.01	$\square$			
30	Are dangerous felons housed separate from misdemeanants? Sec. 5.03(b)	$\square$			
31.	Does close supervision of special inmates include regular, documented physical sight checks by correctional officers or medical personnel at intervals not to exceed 15 minutes? Sec. 5.04	$\boxtimes$			
32.	Until such time as the health authority determines in writing, inmates identified as suicidal are not housed in single cells unless they are directly observed 24 hours per day with documented 15 minute checks. Sec. 5.04				
33.	Is special housing for medical reasons provided to inmates upon orders of the health authority? Sec. 5.04	$\boxtimes$			
34.	Are persons brought to the facility for detoxification reasons housed in an area designed for that use and are held only so long to meet statutory requirements? Sec. 5.05				
35	Are inmates assigned housing based upon classification with special attention paid to a demonstrated history of, or exhibit aggressiveness towards other inmates? Sec. 5.06				
36.	Inmates are not subjected to discrimination except that males and females are housed separately? Sec. 5.07	$\boxtimes$			
37.	Do all sinks provide cold and either hot or tempered running water? Sec. 5.08 (c) (5)	$\boxtimes$			
38.	Do all showers provide tempered running water, under pressure, that is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit? Sec. 5.08 (c) (5) and 1.46.	$\boxtimes$			
39.	Are cells adequately ventilated and illuminated? Sec. 5.08 (b) (4) (5) (c) (1) (2)				
40.	Are accommodations for reading and writing available for use during non-sleeping hours? Sec. 5.08 (c) (6)	$\boxtimes$			
41.	Is each inmate provided reasonable access to toothpaste, toothbrush, shaving equipment, a comb, soap and a clean towel upon admission and thereafter, if indigent? Sec. 5.08 (d)				

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		YES	NO	N/A
42.	Are female inmates provided necessary hygiene items? Sec. 5.08 (e)	$\boxtimes$		
43.	Is hair grooming services made available for inmates? Sec. 5.08 (f)	$\boxtimes$		
44.	Are inmates required to bathe at least twice weekly? Sec. 5.08 (g)	$\boxtimes$		
45.	Are drinking cups provided unless bubblers or fountains are available? Sec. 5.08 (h)	$\square$		
46.	Are inmates in general population allowed to bathe daily? Sec. 5.08 (i)	$\boxtimes$		
47.	Are sink, toilet, water fountains, and floor drains kept in good repair? Sec. 5.08 (j)	$\boxtimes$		
48.	Are utility closets, pipe chases, and corridors kept clean and free of clutter? Sec. 5.08 (k)	$\boxtimes$		
49.	Is inmate property stored in an orderly manner? Sec. 5.08 (I)	$\boxtimes$		

### **Comments:** (Attach additional sheets as needed)

Unit 3 B #12 Light fixture painted over

### **FOOD SERVICES**

		YES	NO	N/A	
50.	Do Food Service operations conform to acceptable standards of H.R.S. Rule 64E-11? Sec. 6.01	$\boxtimes$			
51.	Employees or inmates are not allowed to work in any food service area if known to have a communicable disease, open wound, sore or respiratory infection. Sec. 6.02	$\boxtimes$			
52.	Are clean outer garments worn by food service workers and a high degree of personal hygiene maintained? Sec. 6.02	$\boxtimes$			
53.	Is food prepared or supervised by an employee trained in culinary services and holding a Professional Food Manager certification as required by Chapter64E-11 F.A.C.? Sec. 6.03				
54.	Are inmates given three wholesome, nutritious meals per day? Sec. 6.04	$\boxtimes$			
55.	Do no more than 14 hours pass between the evening meal and the morning meal? Sec. 6.04	$\boxtimes$			
56.	Are modified diets prepared and served when ordered by a physician or designee? Sec. 6.05 (b)	$\boxtimes$			
57.	Are records of meals maintained for one (1) year? Sec. 6.05 (c)	$\boxtimes$			
58.	Food is not used as a disciplinary measure; however, an inmate may be placed upon a SPECIAL MANAGEMENT MEAL program approved by a physician or qualified medical staff member. Sec. 6.05 (e)				
59.	Does the Officer-in-Charge or designee make weekly, documented inspections of the food service area and take corrective action, documenting the same? Are these reports maintained for one (1) year? Sec. 6.06				
60.	Are food supplies not in use maintained in a clean, well ventilated room, free from vermin? Sec. 6.07	$\boxtimes$			
61.	Is a separate storage area maintained for cleaning compounds, soaps, waxes, insecticides and is kept locked? Sec. 6.07	$\boxtimes$			
62.	Is delivery of food supervised by an employee, using common sanitary measures? Sec. 6.08	$\boxtimes$			
63.	If drinking cups are allowed in the cell, are inmates allowed to exchange or clean them once a day? Sec. 6.08	$\boxtimes$			

		YES	NO	N/A	
64.	Is food service equipment kept clean and in good repair? Sec. 6.09	$\boxtimes$			
65.	<i>Is there a procedure to account for cutlery equipment?</i> <i>Sec. 6.11</i>	$\boxtimes$			
	<b>Comments:</b> (Attach additional sheets as needed)				
					Y
					1 1

### **CLOTHING AND BEDDING**

		YES	NO	N/A	
66.	Are inmates provided a fire retardant mattress and pillow that meets Florida Fire Marshal's Standards and is in good repair, a pillow case, sheets, and blanket as needed? Sec. 8.01	$\boxtimes$			
67.	Are linens laundered at least once per week? Sec. 8.02	$\boxtimes$			
68.	Do inmates have the opportunity to have clothing laundered at least twice per week? Sec. 8.05	$\boxtimes$			
69.	Are uniforms and linens washed prior to re-issue? Sec. 8.02 and 8.05	$\boxtimes$			
70.	If clothing is issued, do inmates held beyond first appearance receive an issue? Sec. 8.05	$\boxtimes$			
71.	When an inmate has no funds and needs shoes, are they provided? Sec. 8.06	$\boxtimes$			
72.	Are inmates, who are on work status, issued clothing and footwear appropriate to their job? Sec. 8.06	$\boxtimes$			
73.	Are inmates deprived of clothing and bed linens only to protect them from inflicting injury to themselves or others? Sec. 8.07	$\boxtimes$			
74.	If clothing and linens are taken from an inmate, is a record maintained identifying the reason and length of time for such deprivation? Sec. 8.08				

**Comments:** (Attach additional sheets as needed)

### PROGRAMS

		YES	NO	N/A	
75.	Does at least one employee in each facility act as a liaison between the facility and community groups that offer needed programs and services? Sec. 9.01				
76.	Are all representatives of outside agencies and volunteers familiar with facility rules and regulations and have agreed in writing to comply? Sec. 9.02	$\boxtimes$			
77.	If correspondence is denied, is the inmate given a written reason for the denial? Sec. 9.03 (d)	$\boxtimes$			
78.	Is incoming privileged mail opened only in the presence of the inmate? Sec. 9.03 (e)	$\boxtimes$			
79.	Is outgoing privileged mail held no longer than 72 hours pending verification of being properly addressed and it is not opened? Sec. 9.03 (f)				
80.	Is inmate mail, incoming and outgoing, handled without delay and received only through the facility? Sec. 9.03 (h)	$\boxtimes$			
81.	Are indigent inmates provided with stamps and writing materials? Sec. 9.03 (g)	$\boxtimes$			
82.	Are there no list of correspondents and no limit on incoming mail that may be received? Sec. 9.03 (i)	$\boxtimes$			
83.	Are rules and regulations pertaining to conduct at visitation and the hours of visitation posted for inmates and visitors? Sec. 9.04(a)	$\boxtimes$			
84.	Does each inmate in general population have the opportunity for visitation for at least two hours per week? Sec. 9.04 (a)	$\boxtimes$			
85.	Are all visitors required to register recording name, address, and relationship to the inmate? Sec. 9.04 (c)	$\boxtimes$			
86.	Non-sentenced inmates are not required to work more than is necessary to maintain cleanliness and order in their housing and living areas. Sec. 9.05(a)	$\boxtimes$			
87.	Inmates are not required to work more than 10 hours per day, but may do so if voluntary. Sec. 9.05 (b)	$\boxtimes$			
88.	Do working inmates have supervision in keeping with their custody status, while outside the secure facility? Sec. 9.05 (c)	$\boxtimes$			
89.	Are inmate workers checked by staff to ensure security and accountability? Sec. 9.05 (c)	$\boxtimes$			

		YES	NO	N/A	
90.	Do inmates working voluntarily for charitable or nonprofit organizations have prior written authorization from the Officer-in-Charge? Sec. 9.05 (f) (2)	$\boxtimes$			
91.	Prior to being assigned to a work program, is an inmate first medically cleared by the health authority in accordance with the Americans with Disabilities Act? Sec. 9.05 (g)	$\boxtimes$			
92.	Is outdoor exercise, weather permitting, allowed for a minimum of three (3) hours per week? Sec. 9.06 (a)	$\boxtimes$			
93.	Is space and staffing sufficient to allow for group or individual activities? Sec. 9.06 (b)	$\boxtimes$			
94.	Does each inmate have reasonable access to a telephone at reasonable times? Sec. 9.08	$\boxtimes$			
95.	At a minimum, do pro-se inmates, have reasonable access to legal material to assist them in filing any type of action cognizable in Florida courts? Sec. 9.09				
96.	Do all inmates, regardless of gender, have equal access to programs, privileges, exercise, visitation, and work release opportunities? Sec. 9.10				

Comments: (Attach additional sheets as needed)

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### PRIVILEGES

		YES	NO	N/A	
98.	If a commissary has been established, has an inmate welfare fund also been established? Sec. 10.01 (a)	$\boxtimes$			
99.	If inmates are allowed to have cash, has a limit been set in writing and all monies found on an inmate in excess of that amount confiscated and placed in the inmate welfare fund? Sec. 10.01 (a)				
100.	Does the commissary shopping list clearly show prices and any special condition of sale? Sec. 10.01 (a)	$\square$			
101.	If valuable items are sold through the commissary, are they marked for identification and added to the inmate's property list? Sec. 10.01 (a)				
102.	Commissary prices do not exceed the fair market value for comparable products sold in the community? Sec. 10.01 (b)	$\boxtimes$			
103.	Are profits from the commissary used for the overall inmate welfare? Sec. 10.01 (d)	$\boxtimes$			
104.	When funds from the welfare fund are expended, is it with the final approval of the Officer-in-Charge or designee? Sec. 10.01 (d)				
105.	Is an annual audit of the commissary conducted by a disinterested party? Sec. 10.01 (e)	$\boxtimes$			
106.	Are commissary transactions and inventory records kept current? Sec. 10.01 (e)	$\boxtimes$			
107.	Is reading material available to inmates held beyond first appearance? Sec. 10.02 (b)	$\boxtimes$			

Comments: (Attach additional sheets as needed)

Effective: 01/01/2010

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SECURITY AND CONTR	ROL
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		YES	NO	N/A	
108.	Are emergency plans written for the following: (Sec. 11.01				
a.	Alarms systems and notification	$\boxtimes$			
b.	Transmission of alarm to fire department, EMS, or other law enforcement agencies	$\boxtimes$			
с.	Response to alarms	$\square$			
d.	Isolation and control of fire or disturbance areas	$\square$			
е.	Emergency response equipment, its use and maintenance	$\boxtimes$			
f.	Release and evacuation activity	$\boxtimes$			
g.	Prevention of escape during evacuation	$\square$			
h.	Fire fighting and medical emergency plans	$\boxtimes$			
I.	The chin-of-command to be followed during an emergency and specific staff duties				
j.	Inspection schedules of hazardous areas and review of fire plan	$\square$			
k.	Documentation required following an emergency.	$\boxtimes$			
109.	Are fire drills and evacuation drills held quarterly and the records of such maintained? Sec. 11.02	$\boxtimes$			
110.	Are security inspections held weekly and the results recorded and maintained by the Officer-in-Charge or designee? Sec. 11.03				
111.	Are all housing areas and other areas used by inmates checked daily and the results recorded and maintained? Sec. 11.03	$\boxtimes$			
112.	Are deficiencies noted in the above, recorded and corrected, including time and date of correction? Are these records maintained? Sec. 11.03	$\boxtimes$			
113.	<i>Is the facility in compliance with FAC 694-54 as to fire safety and prevention? Sec. 11.04</i>	$\boxtimes$			
114.	Is a key control system in place, including the following: Sec. 11.05				
a.	Location of all locks and keys in the facility	$\square$			

		YES	NO	N/A	
b.	Complete inventory of all keys	$\boxtimes$			
с.	Written report of security problems with locks and keys (e.g., broken, missing, etc.)	$\boxtimes$			
d.	Absolute control of keys by staff, not inmates	$\boxtimes$			
e.	Location of emergency keys away from facility	$\square$			
f.	A system ensuring that missing keys are immediately identified.	$\boxtimes$			
115.	Is one full "lock down" count conducted daily? Sec. 11.06	$\square$			
116.	Are all inmates visually checked every hour between 11:00 p.m. and 6:00 a.m. and the results recorded and maintained? Sec. 11.06	$\boxtimes$			
117.	<i>Is there a tool control system to ensure that tools are kept from inmates? Sec. 11.07</i>	$\boxtimes$			
118.	If tools are brought into the facility, are they accounted for at all times? Sec. 11.07	$\boxtimes$			
119.	Does the facility have an identification system to ensure that staff, visitors, and inmates are positively identified to prevent bypassing of security measures? Sec. 11.08	$\boxtimes$			
120.	Are firearms and ammunition allowed in the secure facility under only emergency conditions and then the Officer-in-Charge or designee must authorize it? Sec. 11.09	$\boxtimes$			
121.	If staff uses oleoresin capsicum, are they trained in its use? Sec. 11.09	$\boxtimes$			
122.	<i>If staff uses electronic weapons, are they trained in its use? Sec. 11.09</i>			$\boxtimes$	
123.	Are weapon depositories maintained at the secure entrance of the facility? Sec. 11.09	$\bowtie$			
124.	Are hazardous or incendiary chemicals kept in a secure area and used only under the supervision of an employee? Sec. 11.10	$\boxtimes$			
125.	Restraints are not used as punishment. Sec. 11.11	$\boxtimes$			
126.	When moving "high risk" inmates in or out of a housing area, are two certified staff members present? Sec. 11.12	$\boxtimes$			
127.	Does each floor of a detention housing facility have a correctional officer present? Sec. 11.12	$\boxtimes$			

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		YES	NO	N/A	
128.	Does each housing area and floor of a detention facility have a secondary means of egress or fire exit? Sec. 11.13	$\square$			
129.	Are correctional officers posted to allow them to respond promptly to calls for help? Sec. 11.14	$\square$			
130.	Inmates are never allowed to supervise or in any way exercise control over other inmates. Sec. 11.15	$\square$			
131.	<i>Is sufficient staff maintained so that at all times the inmates are within hearing distance of officers? Sec. 11.16</i>	$\square$			

Comments: (Attach additional sheets as needed)

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### SANITATION

		YES	NO	N/A	
132.	Are water supplies adequate and in good repair? Sec. 12.01	$\boxtimes$			
133.	Does food service comply with Chapter 64E-11, Florida Administrative Code? Sec. 12.02	$\boxtimes$			
134.	Is sewage and liquid waste disposed of into an approved public sewerage system? If not, does the disposal system meet the requirements of Chapter 10D-6, Florida Administrative Code? Sec. 12.03 (a)	$\boxtimes$			
135.	Do all plumbing fixtures comply with Chapter 10D-9, Florida Administrative Code? Sec. 12.03 (b)	$\boxtimes$			
136.	Is drinking water accessible to all inmates? Sec. 12.03 (c)	$\boxtimes$			
137.	Are water fountains constructed and maintained accordingly? Sec. 12.03 (d)	$\boxtimes$			
138.	Are single service cups provided? Sec. 12.03 (c)	$\boxtimes$			
139.	Are plumbing fixtures (i.e., toilets, sinks, etc.) constructed and maintained accordingly? Sec. 12.03 (d)	$\square$			
140.	Are all mop sinks and curbed areas appropriately positioned? Sec. 12.03 (e)	$\boxtimes$			
141.	Are showers available to inmates at least twice weekly? Sec. 12.03 (f)	$\boxtimes$			
142.	Do showers have running tempered water (temperature not to exceed 120 degrees or less than 100 degrees Fahrenheit) under pressure? Sec. 12.03 (f)	$\boxtimes$			
143.	Does secure housing areas have at least one sink and one toilet in each cell? Sec. 12.03 (g)	$\boxtimes$			
144.	Do dormitories and multiple occupancy cells have at least one toilet and one sink for each eight (8) inmates or fraction thereof? (Note: Urinals may be substituted for ½ of the toilets in the male housing areas.) Sec. 12.03 (g)				
145.	Is there at least one showerhead with tempered water for each 16 inmates or fraction thereof? Sec. 12.03 (g)	$\boxtimes$			
146.	Are all floor drains properly constructed and maintained? Sec. 12.03 (h)	$\boxtimes$			
147.	Are plumbing fixtures clean, sanitary, and properly maintained? Sec. 12.03 (i)	$\boxtimes$			

		YES	NO	N/A
148.	Is there a preventative maintenance program established? Sec. 12.04	$\boxtimes$		
149.	Is all inmate residential garbage, trash, and rubbish collected daily? Sec. 12.05	$\boxtimes$		
150.	Is storage facility garbage removed at least twice per week? Sec. 12.05	$\boxtimes$		
151.	Is wet garbage collected and stored in impervious, leak proof, fly tight containers? Sec. 12.05	$\boxtimes$		
152.	Are all containers, storage areas, and surrounding premises clean and free of vermin? Sec. 12.05	$\boxtimes$		
153.	If there is on-site disposal, does it comply with Chapter 17-7, Florida Administrative Code? Sec. 12.05	$\boxtimes$		
154.	Are all floors, walls, ceilings, windows, door, and all appurtenances of the structure properly constructed, maintained, and clean? Sec. 12.06 (a)	$\boxtimes$		
155.	Are all walls, ceilings, and area partitions light colored? Sec. 12.06 (a)	$\boxtimes$		
156.	Is applicable lighting at least 20 foot candles and clean? Sec. 12.06 (b)	$\boxtimes$		
157.	Does bed spacing meet the following requirements? Sec. 12.06 (c)			
a.	12" from the floor (clear space)	$\boxtimes$		
b.	36" clear ceiling height (above mattress)	$\boxtimes$		
с.	27" between double bunks	$\boxtimes$		
d.	36" laterally and end-to-end	$\boxtimes$		
e.	6' between inmates' heads if a solid barrier is not used	$\boxtimes$		
158.	Are all facilities free of offensive odors and have adequate ventilation? Sec. 12.06 (d)	$\boxtimes$		
159.	If utilizing natural ventilation, does the opened window area equal one-tenth of the floor space in the inmate residential area? Sec. 12.06 (d) (1)	$\boxtimes$		
160.	If mechanical ventilation or cooling systems are used: Sec. 12.06 (d) (2)			
a.	Are they clean?	$\boxtimes$		
b.	Properly maintained?	$\boxtimes$		
с.	Are dust filters removable?	$\boxtimes$		

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		YES	NO	N/A
d.	Provide 10 cubic feet of fresh/ purified air per minute for each inmate? Sec. 12.06 (d) (2)	$\boxtimes$		
161.	Are all toilet rooms provided with direct openings to the outside or provided with mechanical ventilation to the outside? Sec. 12.06 (d) (3)			
162.	Does the facility have adequate heating (at least 60 degrees Fahrenheit at a point twenty (20) inches above the floor in inmate sleeping areas)? Sec. 12.06 (d) (4)	$\boxtimes$		
163.	Where laundry facilities are provided, are they: Sec. 12.06 (4)			
а.	Adequate to insure ample quantities of clean clothing, bed linens, and towels?	$\boxtimes$		
b.	Soundly constructed and maintained?	$\boxtimes$		
с.	Clean?	$\boxtimes$		
d.	Provide adequate lighting and ventilation?	$\boxtimes$		
e.	Offer exterior ventilation for dryers and dry cleaning machines? Sec. 12.06(4)	$\boxtimes$		
164.	Are beds and bedding kept in good repair, clean, and sanitized regularly? Sec. 12.07	$\boxtimes$		
165.	Are sheets and personal clothing washed weekly and properly stored? Sec. 12.07	$\boxtimes$		
166.	Are blankets cleaned quarterly and stored properly? Sec. 12.08	$\boxtimes$		
167.	Are inmates that are held longer than 24 hours provided clothing and personal comfort items? Sec. 12.08	$\boxtimes$		
168.	Are residential areas clean and containing no perishable foods? Sec. 12.09	$\boxtimes$		
169.	Are bath room facilities cleaned daily? Sec. 12.09	$\boxtimes$		
170.	Are cleaning supplies/facilities clean, well vented, and appropriately stored? Sec. 12.09	$\boxtimes$		
171.	Is the facility free of vermin? Sec. 12.10		$\boxtimes$	
172.	Are all openings sealed or screened? Sec. 12.10	$\boxtimes$		
173.	Are pesticides appropriately applied and stored? Sec. 12.10	$\boxtimes$		
174.	Are outdoor exercise facilities clean and well drained? Sec. 12.11	$\boxtimes$		

		YES	NO	N/A	
175.	If bath room facilities are provided, are they clean and properly maintained? Sec. 12.11	$\boxtimes$			
176.	Are industrial facilities clean and well lit (30 ft. candles)? Sec. 12.12	$\boxtimes$			
177.	If noise levels exceed an average of 90 dba in 8 hours in industrial facilities, is appropriate ear protection provided? Sec. 12.12	$\boxtimes$			
178.	Are formal sanitation inspections conducted by the Officer-in- Charge or designee at least once each week? Sec. 12.13				
	<b>Comments:</b> (Attach additional sheets as needed)				

171 Unit 2 Block "B" Pests in shower area

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### ORDER AND DISCIPLINE

		YES	NO	N/A	
179.	Are rules and regulations governing the conduct of inmates and visitors posted and available to each inmate and all visitors? Sec. 13.01				
180.	Does the facility have written procedures for steps to be taken for breaches of discipline by inmates or visitors? Sec. 13.02	$\boxtimes$			
181.	Are translations for disabled and/or non-English- speaking inmates provided? Sec. 13.02	$\boxtimes$			
182.	Does the Officer-in-Charge establish a disciplinary committee or a hearing officer for disciplinary infractions? Sec. 13.04	$\boxtimes$			
183.	Are staff members who are witnesses to a rule infraction prohibited from sitting on the disciplinary committee? Sec. 13.04	$\boxtimes$			
184.	When a disciplinary infraction occurs, is a written report completed and forwarded to the Officer-in-Charge or designee? Sec. 13.05	$\boxtimes$			
185.	Does the report contain at a minimum: Sec. 13.05				
а.	Date of infraction	$\boxtimes$			
b.	Place and time of infraction	$\boxtimes$			
C.	Date of report	$\boxtimes$			
d.	Specific rules violated	$\boxtimes$			
e.	Details of the incident	$\boxtimes$			
f.	Actions taken by employee	$\boxtimes$			
g.	Names of witnesses (as security allows)	$\boxtimes$			
186.	Does the Officer-in-Charge or designee cause an investigation of the alleged infraction(s) and forward the report to the disciplinary hearing officer or committee? Sec. 13.06	$\boxtimes$			
187.	Are inmates, accused of violating rules, notified in writing of the charges brought against them and given at least 24 hours advanced notification of impending disciplinary action? Sec. 13.07				
188.	Are disciplinary hearings held within seven working days (excluding holidays) after the incident? Sec. 13.08	$\boxtimes$			

		YES	NO	N/A	
189.	If a continuance is permitted, is documentation provided justifying the extension and is the hearing held within the maximum time of ten (10) days? Sec. 13.08 (a) (b)	$\boxtimes$			
190.	Does the committee or hearing officer determine that the inmate understands the charges and the possible actions that can result? Sec. 13.08	$\boxtimes$			
191.	Does the committee chairperson, or majority, or hearing officer have authority to call for witnesses, evidence, and/or documents? Sec. 13.09	$\boxtimes$			
192.	Are reasons for not calling witnesses or restricting information documented by the committee or hearing officer? Sec. 13.09 (b)	$\boxtimes$			
193.	When an inmate is unable to defend himself due to language or literacy problems, does the committee or hearing officer offer staff assistance to the inmate? Sec. 13.09 (c)	$\boxtimes$			
194.	Are charged inmates allowed to be present at the hearing unless, a written waiver is obtained, the inmate refuses or security is threatened? Sec. 13.10 (a)	$\boxtimes$			
195.	If an inmate is not present, does the committee or hearing officer record the reason? Sec. 13.10 (a)	$\boxtimes$			
196.	Does the inmate receive a written decision from the committee or hearing officer? Sec. 13.10 (b)	$\boxtimes$			
197.	Does the inmate have the right to appeal the decision to the Officer-in-Charge or designee? Sec. 13.10 (d)	$\boxtimes$			
198.	Are all steps in the process maintained as a written record? Sec. 13.10 (e)	$\boxtimes$			
199.	Are "Not Guilty" decisions noted on the report? Sec. 13.10 (e)	$\bowtie$			
200.	Are decisions of guilt based solely on witnesses, evidence and documentation? Is a statement to this effect made part of the official record? Sec. 13.10 (f)	$\boxtimes$			
201.	The Officer-in-Charge or designee cannot increase an inmate's punishment. Sec. 13.11	$\boxtimes$			
202.	Is corporal punishment prohibited? Sec. 13.12	$\boxtimes$			
203.	Does the facility adhere to procedures for placing inmates in administrative confinement, including documentation? Sec. 13.13	$\boxtimes$			

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		YES	NO	N/A	
204.	When an inmate is released from confinement, administrative or disciplinary, is the date and time recorded and maintained? Sec. 13.13 (a)	$\boxtimes$			
205.	Do inmates in administrative confinement receive privileges comparable to general population inmates? Sec. 13.13 (b)	$\boxtimes$			
206.	Does the Officer-in-Charge or designee see and talk with inmates in administrative or disciplinary confinement twice daily? Sec. 13.14	$\boxtimes$			
207.	Is the attitude and general condition of the inmate in confinement documented? Sec. 13.14				
	<b>Comments:</b> (Attach additional sheets as needed)				

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### CONTRABAND

		YES	NO	N/A	
208.	Has the Officer-in-Charge or designee established a list of acceptable items, anything else being considered contraband? Sec. 14.01				
209.	Unless needed for a hearing or trial, are confiscated monies placed in the inmate welfare fund or into the inmate's canteen account? Sec. 14.02				
	Comments: (Attach additional sheets as needed)				
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## ADMISSION, CLASSIFICATION AND RELEASE OF JUVENILES

		YES	NO	N/A
216.	Are juveniles not transferred to the adult system by direct file, waiver or grand jury indictment or who have not been found to have committed a criminal offense as an adult held in temporary custody if release is not possible? Sec. 17.02	$\boxtimes$		
217.	Juveniles held in temporary custody are held in an area of the facility for fingerprinting and photographing and transportation to an appropriate juvenile facility. The time held does not exceed six hours. Sec. 17.02			
218.	Are juveniles, held in temporary custody, kept out of sight and sound of adult inmates? Sec. 17.02	$\boxtimes$		
219.	Are juveniles held only if the facility has adequate staff to monitor them at all times? Sec. 17.02			
220.	Prior to admitting the juvenile, are all appropriate and legal documents presented? Sec. 17.03			
221.	Does this documentation remain part of the juvenile's permanent file? Sec. 17.03			
222.	Unless wanted in another jurisdiction as an adult, juveniles are not housed in an adult jail unless: Sec. 17.03			
а,	The juvenile has been indicted	$\boxtimes$		
b.	The juvenile waived	$\square$		
c.	The juveniles was direct filed	$\boxtimes$		
d.	Adult sanctions were imposed by the court	$\boxtimes$		
223.	Can juveniles taken to a facility for criminal traffic violations demand to be taken before a magistrate, and if the demand is not made, the facility immediately notifies the parents, responsible adult, or guardian of the juvenile? Sec. 17.04			
224.	If a juvenile is charged with a traffic offense involving death or injury, under no circumstances is the juvenile placed with adults? Sec. 17.05	$\boxtimes$		

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### HOUSING OF JUVENILES

		YES	NO	N/A
225.	A juvenile transferred for prosecution as an adult is not housed with adults, nor is a juvenile who is wanted for prosecution as an adult in another jurisdiction? Sec. 18.01 (a)	$\boxtimes$		
226.	Does the facility have a housing area designated for juveniles and have sufficient staff to supervise and monitor the juveniles at all times? Sec. 18.01 (b)	$\boxtimes$		
227.	When a juvenile is housed as an adult, is all of the below criteria met: Sec. 18.02			
a.	The courts have certified the juvenile for prosecution as an adult.	$\boxtimes$		
b.	The juvenile has been tried as an adult.	$\boxtimes$		
с.	The juvenile was found guilty as an adult.	$\bowtie$		
d.	The juvenile was sentenced as an adult.	$\square$		
228.	Is a juvenile being housed with adult sanctions being housed only with inmates with the same classification? Sec. 18.03			

Comments: (Attach additional sheets as needed)

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# Medical

# Inspection

# Results



June 14, 2010

Director Marilyn Chandler Ford Volusia County Corrections Department 1300 Red John Drive Daytona Beach, FL 32120-2865

#### Director Ford:

Thank you for the opportunity to inspect your jail medical program for compliance with the Florida Model Jail Medical Standards. I would like to extend a special thanks to Director of Nursing Samuel Montgomery; he was very knowledgeable, professional and courteous during the inspection process.

Christine Edmund RN, Jean Barthelemy RN, and myself conducted the inspection, which occurred on June 4, 2010. The inspection included a tour of the medical areas at both the Correctional Facility and the Branch Jail. Medical record reviews, policy reviews, personnel licenses and CPR and staff interviews were also conducted. There were no serious violations noted of any Florida Model Jail Medical Standards during this inspection.

Forty-seven (47) medical records were reviewed. These included a sampling of individuals with chronic medical problems, pregnant females, and those with mental health problems. The medical records reviewed were organized, and allowed the team to review the records with ease, and showed evidence of continuity of care. Your medical records supervisor Maria Rodriguez and her staff Michelle Castelli are to be commended for a job well done in maintaining the health records.

Although there were a few minor issues during our visit they were immediately addressed.

Please thank your staff for their assistance during our inspection of your medical services. Your staff, along with Prison Health Services, should be commended for maintaining a high quality of health care for the inmates. Please thank your staff for their assistance and hospitality during our inspection of your facility.

Sincerely,

Renee Leonard-Blunt, RN, FMJS Medical Inspector Director of Nursing Corrections Health Services Orange County Corrections Department

Christing, Edmung

Christine Edmund, RN, FMJS Medical Inspector Nursing Unit Supervisor Corrections Health Services Orange County Corrections Department

Jean Barthelemy, RN FMJS Medical Inspector CQI Supervisor Osceola County Department of Corrections

Cc: Tamara Perrine, HSA Prison Health Services

### APPENDIX D

### FLORIDA MODEL JAIL STANDARDS ANNUAL MEDICAL INSPECTION REPORT

Part I - Facility Identification

Name	of Facility:	Volusia Co	unty Bran	ch Jail		
Facility Type: County Jail		L.				
Mailing	Address:	1300 Red	John Road			
City:	Daytona	Beach	County:	Volusia	Phone:	386-254-1555
Agency	y Head:	Dr. Marilyn F	ord	Facility Administrator:	Warden	Bart Masker
Chairp	erson – Cou	unty Commissio	on:	Frank Bruno		
Date a	nd time of	Inspection:	June 4,	2010		
Date o	f Last Inspe	ection:	Ju	ine 5, 2009		
Health	Care Servio	ces Provided By	: Agenc	y Staff 🗌 Contra	ct 🛛	
If Prov	ided By Co	ntract, Compar	y Name:	Prison Health Services		
Health	Services A	dministrator:	Tammy	Perrine		
Medica	l Inspector	(s) and Agency	:			
(Please	attach addit	tional sheets as r	needed and	l ensure all participating inspe	tors are lis	ited.)
1. Ren	ee Leonard	-Blunt {Lead} -	- Orange	County		24
2. Chri	stine Edmu	nd – Orange C	ounty			
3.Jean	Barthelemy	y – Osceola Co	unty		_	
4.						
5.						
Medica (Please 1. Ren 2. Chri 3.Jean 4.	al Inspector attach addit ee Leonard stine Edmu	(s) and Agency ional sheets as r -Blunt {Lead} - nd – Orange C	: needed and - Orange ounty	l ensure all participating inspe	rtors are lis	eted.)

Facility Population on Date of Inspection:

	and the second s	
Health Services Staff:	Males	Females
Physicians	1	0
ARNP/PA	0	1
RNs	4	6
LPNs	2	15
CNAs	0	0
EMTs	0	0
Other Staff	2	8
TOTALS	9	30

### APPENDIX D

### FLORIDA MODEL JAIL STANDARDS ANNUAL MEDICAL INSPECTION REPORT

### Part I - Facility Identification

Name of Facility:	Name of Facility: Volusia County Correctional Facility						
Facility Type: County Jail							
Mailing Address:	1354 Ind	.354 Indian Lake Road					
City: Daytona	Beach	County:	Volusia	Phone: 386-254-1565			
Agency Head:	Dr. Marilyn	Ford	Facility Administrator:	Warden M. Pronovost			
Chairperson - Co	unty Commiss	ion:	Frank Bruno				
Date and time of	Inspection:	June 4,	2010				
Date of Last Inspe	ection:	Ju	ne 5, 2009				
Health Care Servi	ces Provided I	By: Agenc	y Staff 🗌 Contra	act 🛛			
If Provided By Co	ntract, Compa	any Name:	Prison Health Services				
Health Services A	dministrator:	Tammy	Perrine				
Medical Inspector	(s) and Agend	cy:					
(Please attach addi	tional sheets as	needed and	ensure all participating inspe	ctors are listed.)			
1. Renee Leonard	-Blunt {Lead}	– Orange (	County				
2. Christine Edmu	nd – Orange	County					
3.Jean Barthelem	y – Osceola C	ounty					
4.							
5.							

Facility Population on Date of Inspection:

	and the second s	
Health Services Staff:	Males	Females
Physicians	1	0
ARNP/PA	0	1
RNs	4	6
LPNs	2	15
CNAs	0	0
EMTs	0	0
Other Staff	2	8
TOTALS	9	30

## **PART II - MEDICAL SECTION**

**Note:** A "Yes" response indicates compliancy with the applicable standard. Non-compliance of any bold printed questions shall be considered serious violations.

		YES	NO	N/A
1.	Is there an agreement with the Health Authority licensed in the State of Florida for the provision of medical care and services as set forth in this section? Sec.7.01 & 7.02			
2.	Are there standard operating procedures for the medical section, which is reviewed at least annually by the Health Authority that covers:			
a.	Medical screening	$\boxtimes$		
b.	Health appraisal	M		
с.	Physical exam	$\boxtimes$		
d.	Necessary medical, mental, and dental services	$\boxtimes$		
e.	Emergency medical and dental services	$\square$		
f.	Notification of next of kin in case of life threatening illness, injury, or death	$\boxtimes$		
g.	Prenatal care	$\boxtimes$		
h.	Delousing procedures, approved by the Health Authority	$\boxtimes$		
i.	Detox procedures under medical supervision	$\boxtimes$		
j.	Control of pharmaceuticals in compliance with FSS 893	$\boxtimes$		
k.	Procedures for the facility physician to review heath appraisals and identify problems	$\boxtimes$		
١.	Comprehensive quality improvement system	$\boxtimes$		
3.	Does the screening at receiving consist of, at a minimum, a visual observation by staff and completion of a screening form?			
4.	Does the screening include inquiry into and logging of: Sec. 7.03			
a.	Current illnesses and health problems, including any infectious diseases	$\boxtimes$		
b.	Medications being taken and special health needs	$\boxtimes$		
с.	Behavior condition such as mental state	$\boxtimes$		
d.	Notation of observable deformities or injuries	$\boxtimes$		
e.	Skin and body condition, such as rashes, needle marks, etc.	$\boxtimes$		
f.	Inquiry into drug and alcohol use, method, and amount	$\boxtimes$		

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		YES	NO	N/A
g.	Any other health problem as designated by medical staff	$\boxtimes$		
5.	Are medical records maintained on each admitted for at least seven years following release, transfer or death? (Records may be maintained in hard copy or electronic format.) Sec. 7.15	$\boxtimes$		
6.	Is each inmate given a health appraisal, including physical hands on examination by appropriately trained medical personnel within 14 days of admission? Sec. 7.05	$\boxtimes$		
7.	Does the Health Authority proscribe the extent of the examination, but include as a minimum: (Sec. 7.05)			
a.	Review of screening forms	$\boxtimes$		
b.	Collection of additional for medical, dental, and psychiatric and immunizations histories including gynecological histories for females	$\boxtimes$		
c.	Laboratory or diagnostic tests as deemed necessary by the Health Authority to detect communicable diseases	$\boxtimes$		
d.	Recording of height, weight, pulse, blood pressure, and temperature	$\boxtimes$		
e.	Other tests or exams as deemed appropriate	$\boxtimes$		
f.	Medical examinations with comments about mental and dentai status	$\boxtimes$		
g.	Review of all results by a physician when required by Section 7.02 (j) of this standard	$\boxtimes$		
8.	Is the form used for the health appraisal approved by the Health Authority? (Sec. 7.05 (h)	$\boxtimes$		
9.	Does the facility have an agreement or understanding with one or more health care providers for emergency or regular medical services within the facility or at a designated location? Sec. 7.06	$\boxtimes$		
10.	Is a list of names, phone numbers, and call days of emergency health care providers available at each facility? Sec. 7.07	$\boxtimes$		
11.	Are first aid supplies, as designated by the Health Authority, readily available in the facility at all times? Sec. 7.08			
12.	Are personnel trained in first aid on duty at all times as required by FSS 943? Sec. 7.08	$\boxtimes$		

		YES	NO	N/A	
13.	Does the Health Authority or designee inspect all first aid supplies monthly? Sec. 7.08	$\boxtimes$			
14.	Is a procedure established and maintained that allows for inmates to submit a written request for medical care which may or may not require a clinical visit? Sec. 7.09	$\boxtimes$			
15.	Are all such medical requests screened daily by designated medical personnel who will make appropriate referrals? Sec. 7.09	$\boxtimes$			
16.	Are all requests received during formal sick call or medication rounds screened and referred when received? Sec. 7.10	$\boxtimes$			
17.	Is a sick call procedure established and maintained for inmates to report for and receive appropriate medical services for non- emergency illness or injury? Sec. 7.10		1		
18.	Is a sick call procedure made available daily and supervised by the Health Authority? Sec. 7.10	$\boxtimes$			
19.	Is treatment initiated when appropriate and within a time frame provided by the Health Authority? Sec. 7.11	$\boxtimes$			
20.	Does the facility have an agreement or understanding with a licensed dentist to provide emergency dental care? Sec. 7.12	$\boxtimes$			
21.	Are medications administered according to the directions of a designated physician? 7.14	$\boxtimes$			
22.	Is health record information transmitted to any appropriate health care provider upon request of the physician or medical facility and written approval of the inmate? Sec. 7.16	$\boxtimes$			
23.	Are inmates who are admitted under the influence of alcohol or drugs separated from the general population and kept under close supervision for a reasonable amount of time? Sec. 7.17	$\boxtimes$			
24.	Unless authorized in writing by the Health Authority or designee, inmates determined by medical to have suicidal tendencies or suffer from seizures are assigned to quarters that have close supervision or direct observation? Sec. 7.18	$\boxtimes$			
25.	Are certificates and licenses of facility medical staff kept on file at a central location within the facility? Sec. 7.20	$\boxtimes$			
26.	Does the facility have a written procedure whereby an inmate shall be tested for infectious disease consistent with guidelines established by the Center for Disease Control? Sec. 7.21				
27.	Are inmates test results confidential and shared only with	$\boxtimes$			
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those that have a need to know? Sec. 7.22 YES NO N/A Are inmate test results exempt from public records law, FSS 28.  $\boxtimes$ 119? Sec. 7.23 Is inmate test results part of the inmate's permanent medical 29.  $\boxtimes$ record? Sec. 7.24 30. Upon transferring an inmate to another facility, does a summary or a copy of the inmate's medical file accompany the inmate to the receiving facility? Are the medical records  $\boxtimes$ sealed in an envelope marked "Confidential Health Information"? Sec. 7.16 & 7.24 31. Do pregnant inmates receive prenatal care and necessary treatment for their condition and exempt from inappropriate  $\boxtimes$ work details as determined by medical personnel? Sec. 7.25 Comments (Add additional sheets as appropriate.)

### PART III - PHARMACY - LICENSING AND INSPECTION

		YES	NO	N/A
32.	Does the facility have an agreement with a consultant pharmacist or dispensing physician if medicinal drugs in quantities other than individual prescriptions are stocked? Sec.7.26.01			
33.	Does the facility have procedures relating to safe handling and storage of medical drugs? Sec. 7.26.01	$\boxtimes$		

# Comments (Add additional sheets as appropriate.)

### PART IV - STORAGE AND HANDLING OF INDIVIDUAL PRESCRIPTIONS

		YES	NO	N/A
34.	Does the policy and procedure for each facility, which maintains only individual prescriptions, include as a minimum: Sec. 7.27.01 & 02	$\boxtimes$		
a.	Prescription drugs that are not ordered or stocked in bulk quantities?	$\boxtimes$		
b.	Individual prescriptions that are labeled with:			
1)	Name and address of pharmacy?	$\boxtimes$		
2)	Date of dispensing?	$\boxtimes$		
3)	Name of prescribing practitioner?	$\boxtimes$		
4)	Name of patient?	$\square$		
5)	Directions for use?	$\boxtimes$		
6)	Necessary warning statements?	$\boxtimes$		
7)	Name and strength of medication?	$\boxtimes$		
8)	Prescription number?	$\boxtimes$		
35.	Are all medications, individual prescriptions, bulk over-the- counter medications, needles and syringes kept in a locked area, except when being dispensed? Sec. 7.27.03	$\boxtimes$		
36.	Is a log recording the issuance of prescribed medication maintained and made part of the inmate's file? Sec. 7.27.04	$\boxtimes$		
37.	Does the log contain at a minimum: Sec. 7.27.05			
a.	Name and number of the inmate?	$\boxtimes$		
b.	Name and strength of medication?	$\square$		
с.	Direction for use?	$\boxtimes$		
d.	Date and time of issue?	$\boxtimes$		
e.	Initials of issuing personnel?	$\square$		
f.	Amount of medication used?	$\boxtimes$		
g.	Special instructions or limitations on use?	$\boxtimes$		
38.	When the inmate refuses medication, is the word "refused" written in the amounts issued column?	$\boxtimes$		
39.	Is unused medication stored in a separate container labeled with: Sec. 7.27.07			
a.	Prescription number?	$\boxtimes$		

		YES	NO	N/A
b.	Name of issuing pharmacy?	$\boxtimes$		
с.	Quantity of unused medication?	$\boxtimes$		
40.	Is unused medication, controlled or non-controlled, destroyed by appropriate means in accordance with the Florida Board of Pharmacy Rule 21s-19.00, Florida Administrative Code, Methods of Destruction?			
41.	When the inmate is transferred or released, are at least three (3) days of medications issued, unless otherwise directed by the facility physician? Sec. 7.27.09			
42.	When an inmate being released refuses medication, is the word "refused" entered into the amount issued column? Sec. 7.27.10	$\boxtimes$		
43.	Does medication requiring refrigeration comply with HRS Chapter 10-D which requires: Sec. 7.27.11			
a.	Drugs and non-prescription medication shall be refrigerated?	$\boxtimes$		
b.	When a general use refrigerator is used, all medication shall be kept in a separate, covered, waterproofed labeled receptacles?			
C.	The refrigerator shall be maintained between 39 degrees Fahrenheit and 46 degrees Fahrenheit?	$\boxtimes$		
	c. 40. 41. 42. 43. a. b.	<ul> <li>c. Quantity of unused medication?</li> <li>40. Is unused medication, controlled or non-controlled, destroyed by appropriate means in accordance with the Florida Board of Pharmacy Rule 21s-19.00, Florida Administrative Code, Methods of Destruction?</li> <li>41. When the inmate is transferred or released, are at least three (3) days of medications issued, unless otherwise directed by the facility physician? Sec. 7.27.09</li> <li>42. When an inmate being released refuses medication, is the word "refused" entered into the amount issued column? Sec. 7.27.10</li> <li>43. Does medication requiring refrigeration comply with HRS Chapter 10-D which requires: Sec. 7.27.11</li> <li>a. Drugs and non-prescription medication shall be refrigerated?</li> <li>b. When a general use refrigerator is used, all medication shall be kept in a separate, covered, waterproofed labeled receptacles?</li> <li>c. The refrigerator shall be maintained between 39 degrees</li> </ul>	<ul> <li>b. Name of issuing pharmacy?</li> <li>C. Quantity of unused medication?</li> <li>40. Is unused medication, controlled or non-controlled, destroyed by appropriate means in accordance with the Florida Board of Pharmacy Rule 21s-19.00, Florida Administrative Code, Methods of Destruction?</li> <li>41. When the inmate is transferred or released, are at least three (3) days of medications issued, unless otherwise directed by the facility physician? Sec. 7.27.09</li> <li>42. When an inmate being released refuses medication, is the word "refused" entered into the amount issued column? Sec. 7.27.10</li> <li>43. Does medication requiring refrigeration comply with HRS Chapter 10-D which requires: Sec. 7.27.11</li> <li>a. Drugs and non-prescription medication shall be refrigerated?</li> <li>b. When a general use refrigerator is used, all medication shall be kept in a separate, covered, waterproofed labeled receptacles?</li> <li>c. The refrigerator shall be maintained between 39 degrees</li> </ul>	<ul> <li>b. Name of issuing pharmacy?</li> <li>C. Quantity of unused medication?</li> <li>Is unused medication, controlled or non-controlled, destroyed by appropriate means in accordance with the Florida Board of Pharmacy Rule 21s-19.00, Florida Administrative Code, Methods of Destruction?</li> <li>41. When the inmate is transferred or released, are at least three (3) days of medications issued, unless otherwise directed by the facility physician? Sec. 7.27.09</li> <li>42. When an inmate being released refuses medication, is the word "refused" entered into the amount issued column? Sec. 7.27.10</li> <li>43. Does medication requiring refrigeration comply with HRS Chapter 10-D which requires: Sec. 7.27.11</li> <li>a. Drugs and non-prescription medication shall be refrigerated?</li> <li>b. When a general use refrigerator is used, all medication shall be kept in a separate, covered, waterproofed labeled receptacles?</li> <li>c. The refrigerator shall be maintained between 39 degrees</li> </ul>

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