

Environmental Health Inspections  
East Mississippi Correctional Facility  
Meridian, Mississippi  
March 31, 2014 through April 3, 2014

June 13, 2014

Prepared for:  
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## Table of Contents

<b>Assignment</b> .....	3
<b>Qualifications</b> .....	3
<b>Compensation</b> .....	3
<b>Methodology</b> .....	3
<b>Inspection Participants</b> .....	4
<b>Documents Reviewed</b> .....	4
<b>Inspection Equipment Used</b> .....	4
<b>Standards Used</b> .....	5
<b>Environmental Inspection Findings</b> .....	5
<b>Lighting</b> .....	6
Table 1 - Light Measurement Results .....	7
<b>General Cleanliness and Sanitation</b> .....	8
<b>Air Flow, Ventilation, and Air Quality</b> .....	10
<b>Laundry</b> .....	10
<b>Vermin Control</b> .....	11
<b>Food Services and Nutrition</b> .....	12
Table 2 - Estimated Energy Requirement.....	13
<b>Plumbing</b> .....	15
<b>Wastewater Collection and Disposal</b> .....	15
<b>Accommodations for Persons with Disabilities</b> .....	16
<b>Fire Protection and Safe Fire Practices</b> .....	16
<b>Facilities Maintenance and Structural Defects</b> .....	17
<b>Conclusion</b> .....	18
<b>Photo Exhibits</b> .....	19
<b>Signature Page</b> .....	86
<b>Attachment A – Curriculum Vitae</b> .....	87

## Assignment

I have been retained by Plaintiffs' counsel to conduct an inspection of the physical premises at East Mississippi Correctional Facility (EMCF), Mississippi Department Corrections (MDOC), contractually operated by Management and Training Corporation (MCT). The purpose of the inspections was to determine the general facilities and environmental conditions, including those alleged in *Dockery et al. v. Epps et al.* The emphasis of these inspections is on environmental conditions and their relation to health, hygiene, and sanitation, based on the rationale that adequate sanitation is fundamental in safeguarding the health and safety of both the inmates and employees at EMCF.

## Qualifications

I am a registered dietitian, licensed dietitian, registered professional sanitarian, and a certified laundry and linen manager. I have managed food service and laundry operations at the Dallas County Jail for the Sheriff's Department in Dallas, Texas since August 1994. I have also served as an adjunct faculty member at Brookhaven College, teaching food protection management classes since 1999. Additionally, I have investigated and evaluated environmental health conditions in a number of correctional facilities as a consultant for the Office of Civil Rights and Civil Liberties of the U.S. Department of Homeland Security. Further details regarding my education, work experience, and publication, can be found in my Curriculum Vitae in Attachment A.

## Compensation

My rate of compensation for this matter is \$150 per hour. My rate of compensation for travel is \$75 per hour. I am also compensated for related travel expenses.

## Methodology

I conducted environmental inspections of EMCF, from March 31, 2014, through April 3, 2014, for the American Civil Liberties Union, National Prison Project. Areas inspected included:

### Support Areas

1. Kitchen
2. Laundry
3. Barbershop
4. Intake
5. Medical Unit
6. Supply Storage Warehouse

### Housing Units

1. Unit 1
  - a. Zone A
  - b. Zone D
2. Unit 2
  - a. Zone A
  - b. Zone C
  - c. Zone D
3. Unit 3
  - a. Zone C
  - b. Zone D
4. Unit 4
  - a. Zone C
  - b. Zone D
5. Unit 5
  - a. Pod A
  - b. Pod B
  - c. Pod C
  - d. Pod D
6. Unit 6
  - a. Pod A
  - b. Pod B
  - c. Pod C
  - d. Pod D

### Inspection Participants

I was accompanied during most of my tour by counsel for the defendants and by:

1. Jerry Buscher, Warden, MTC
2. Ray Rice, Deputy Warden, MTC
3. N. Hogans, Assistant Warden, MTC

### Documents Reviewed

Documents reviewed included the complaint filed in *Dockery et al. v. Epps et al.* and Weekly Adult Menu Mississippi, Weeks 1-4, date 2-Jul-12 (MTC 4989). Additionally, The American Public Health Association's (APHA) Standards for Health Services in Correctional Institutions (Third Edition, 2003), Dietary Reference Intakes (DRIs), The Essential Guide to Nutrient Requirements, 2006, The National Academies Press, and Food Code 2013, published by the U.S. Food and Drug Administration (FDA). Furthermore, ADA/Section 504 Design Guide: Accessible Cells in Correctional Facilities (2005) was also reviewed.

### Inspection Equipment Used

- Nikon Digital Camera
- Temperature Meter: 0 to 100% Humidity and -4° to 140° Fahrenheit
- Probe Thermometer: -58° to 572° Fahrenheit
- Light Meter: 0 to 4,000 Foot Candles
- Dual Range AC Voltage Detector
- 12' Tape Measure
- Flashlight
- Thermometer Probe Wipe Alcohol Pads (70% Isopropyl Alcohol)
- QAC (Quat) Test Paper Strips

## Standards Used

The American Public Health Association's (APHA) Standards for Health Services in Correctional Institutions (Third Edition, 2003) were used for these inspections. The APHA standard, developed in 1976 is the first set of environmental health standards established for correctional institutions. Furthermore, the standard has been used in successive and successful litigation in state and federal courts and has been cited by those courts as the standard for jail and prison health services. The APHA standard is intended to reflect actions necessary to protect human health and safety.

The APHA Food Services and Nutrition standard specifies that the regular diet must meet the minimum standards established by the National Research Council for calorie, vitamin, mineral, fat, protein, and carbohydrate content with respect to age, gender, and health status of the prisoners. Dietary Reference Intakes (DRIs), published in the Essential Guide to Nutrient Requirements (The National Academies Press, 2006), approved by the Governing Board of the National Research Council, are widely used by health professionals in the United States and Canada to assess and plan for the nutrient needs of groups of people, including prisoners. Furthermore, the APHA standard specifies that food service operations and equipment must comply with the recommended standards of the current Food and Drug Administration (FDA) Food Code or appropriate state or local regulations. The FDA Food Code is a model code and reference document that has been widely recognized by industry and government officials since the 1930s. The provisions of the Food Code provide a system of prevention and overlapping safeguards that are designed to minimize foodborne illness, ensure safe food, and facilitate acceptable levels of sanitation on food establishment premises.

## Environmental Inspection Findings

This section outlines the health principles and rationales that informed my inspection, as well as my findings. The findings summarize the type of deficiency and delineate why they pose a health or safety concern. Additional and supporting documentation is included in Section 3 Photo Exhibits. The following report cites specific examples of conditions found during this review; however, the listed examples are not all inclusive of the conditions found during the inspection. I reserve the right to modify or supplement my analyses and opinions in the event additional information becomes available. For example, I understand that the

defendants provided some additional documents relevant to my inspection on June 12, 2014 that neither I nor plaintiffs' counsel have reviewed.

## Lighting

### *Health Principle:*

Sufficient illumination must be maintained throughout the facility, including living, working, dining, and recreational areas for prisoner safety and the maintenance of hygiene and sanitation. Light levels should be sufficient to promulgate efficient and effective cleaning, and allow visibility of dust, dirt, spillage, debris, and residues on surfaces. The American Public Health Association (APHA), Standards for Health Services in Correctional Institutions recommend minimum lighting intensities of 30 foot candles for living areas, 20 foot candles for showers, toilets, and wash rooms, and 10 foot candles for corridors, exit ways, and all other areas.

### *Health Rationale:*

Adequate lighting is essential for the safe and sanitary operation of correctional facilities. Maintaining adequate illumination increases visibility, thereby promoting inmate and officer safety and security. Maintenance of adequate lighting minimizes the risk of accidents, is conducive to the performance of work tasks and recreation activities, facilitates grooming and hygiene practices, and reduces glare and eyestrain.

### *Inspection Findings:*

Inadequate and dangerous lighting situations were found in numerous shower areas and housing units.

APHA standards indicate that lighting should be individually adjustable in each cell. However, in the isolated confinement units, units 5 and 6, the cell occupant must physically screw in a bare light bulb to turn the light on and unscrew the bulb to turn off the light, thereby exposing inmates to potential burns by coming in contact with a hot light bulb to unscrew it. Furthermore, the ceiling height is approximately 8.5 feet, requiring those of short or average stature to either stand on their bunk or stool to reach the light bulb, thereby subjecting them to the risk of falling, especially in the dark. Cells were found that did not have a light bulb, including 5A-111, 5B-109, 5C-102, and 6C-105. Consequently, these cells have no light source, other than the exterior cell window and the window in the slider door. Thus, these cells are extremely dark depending on the amount of indirect light and time of day. This makes activities, such as reading or writing, nearly impossible at night. During daylight hours, I measured less than one foot candle in some of these cells, and only a fraction of the required 30 foot candles in others. Of course, the cells are presumably even darker at night. Additionally, charred sockets and bulbs that were hanging by electrical wires created an unsafe condition. Exposed electrical wires posing a risk of electrical shock were found in 6C-206 (Photo Exhibit 1) and 6C-208 (Photo Exhibit 2). Furthermore, exposed light bulbs are subject to breakage and a broken light bulb was found in 6C-216.

Numerous shower areas were well below accepted lighting levels. In fact, several shower areas did not have operable lighting, including the Unit 2C lower shower room, Unit 5C lower showers, Unit 5D lower showers, Unit 6A lower showers (Photo Exhibit 7), Unit 6A upper showers (Photo Exhibit 8), Unit 6B lower showers (Photo Exhibit 9), and Unit 6C lower showers (Photo Exhibit 10). Inadequate lighting creates health and safety concerns for inmates and staff. Health concerns arise, as adequate lighting is needed to perceive soil, dirt, and mold growths that accumulate in showers, and sufficient lighting is necessary to perform cleaning and disinfection tasks that ameliorate the conditions that support the growth of microorganisms spreading disease. Additionally, inadequate lighting adversely impacts personal hygiene practices that reduce the spread of disease. Dimly lit shower areas pose serious safety concerns, subjecting users to an increased likelihood of accidents or violence, and deter some individuals from bathing. Thus prisoners and staff are placed at increased risk of accident and injury. Failing to correct the lighting exacerbates the unsanitary condition of the facility.

Illumination levels were measured in randomly selected units to verify lighting observations. The results are listed below in Table 1. The extent of the lighting problems at EMCF is exemplified by the fact that only 4 of 38 light measurements, or roughly 11%, met the applicable APHA standard. Therefore, based on these observations, it is clearly evident that EMCF is not maintaining the lighting system, thus placing prisoners and staff at increased risk of accident and injury, as well as promulgating the degradation of the sanitary condition of the facility. This results in an environment that supports the growth of disease-causing microorganisms and provides harborage for disease vectors, such as insects and rodents.

**Table 1 - Light Measurement Results**

Location	Area	Required (foot candles)	Observed (foot candles)	Met (Yes/No)	Comments
Unit 1	D Zone Lower Shower Room	20	8.5 to 13.0	No	
Unit 1	Cell D-108	30	0.5	No	Occupant reports light does not work
Unit 2	C Zone Lower Shower Room	20	0.6	No	Light Fixtures not working
Unit 3	D Zone Upper Shower Room	20	11.3 to 13.1	No	
Unit 4	C Zone Lower Shower Room	20	21.2	Yes	
Unit 4	D Zone Lower Shower Room	20	6.2	No	Lights turned on
Unit 5	5A Lower Shower Stalls	20	7.3 to 11.7	No	Lights on, outside the shower stalls
Unit 5	5A Upper Shower Stalls	20	1.5 to 6.9	No	Lights on, outside the shower stalls
Unit 5	Cell A-111	30	1.5	No	
Unit 5	Cell A-114	30	16.2	No	No light bulb
Unit 5	Cell A-210	30	1.2	No	No light bulb. Occupant reports not have a bulb since March 2014.
Unit 5	5B Lower Shower Stalls	20	5.7 to 7.0	No	
Unit 5	5B Lower Showers Outside of Stalls	20	27.6	Yes	

**East Mississippi Correctional Facility - Environmental Health Inspection Report**

Unit 5	5B Upper Shower Stalls	20	5.4 to 6.0	No	Lights on, outside the shower stalls
Unit 5	5B Upper Showers Outside of Stalls	20	20.4	Yes	Lights on, outside the shower stalls
Unit 5	Walkway Outside Cells C-212 and 213	10	7.5	No	
Unit 5	5C Lower Shower Stalls	20	0.01 to 0.3	No	No light fixtures
Unit 5	5D Lower Shower Stalls	20	0.04 to 1.0	No	Lights did not work
Unit 5	Cell D-103	30	3.6	No	Window covered blocking natural light source
Unit 5	Cell D-112	30	13	No	
Unit 5	Cell D-207	30	14.7	No	Light bulb turned on
Unit 6	6A Lower Shower Stalls	20	0.6	No	Light fixtures did not work
Unit 6	6A Lower Showers Outside Stalls	20	0.5 to 1.1	No	Light fixtures did not work
Unit 6	6A Upper Shower Stalls	20	0.3 to 0.8	No	Light fixtures did not work
Unit 6	6A Upper Showers Outside of Stalls	20	0.7 to 1.5	No	Light fixtures did not work
Unit 6	6B Lower Shower Stalls	20	0.3	No	No light fixtures
Unit 6	6B Lower Showers Outside of Stalls	20	0.4 to 1.3	No	No light fixtures
Unit 6	6C Lower Shower Stalls	20	0.09 to 0.3	No	No light fixtures
Unit 6	6C Lower Showers Outside of Stalls	20	0.6	No	No light fixtures
Unit 6	6C Upper Shower Stalls	20	8.3 to 10.2	No	Lights on, outside the shower stalls
Unit 6	6C Upper Showers Outside of Stalls	20	21.1	Yes	Lights turned on and working
Unit 6	Cell C-105	30	0.92	No	No light Bulb
Unit 6	Cell C-210	30	0.9	No	
Unit 6	Cell C-211	30	8.4	No	
Unit 6	Cell D-105	30	13.8	No	
Unit 6	Cell D-111	30	12.7	No	Light bulb on and window not covered
Unit 6	Cell D-112	30	15.3	No	
Medical	Cell 513	30	21.3	No	

**General Cleanliness and Sanitation**

*Health Principle:*

Correctional facilities must be maintained in good repair and in a clean, orderly condition to prevent and minimize disease transmission.

*Health Rationale:*



Soiled walls, floors, ceilings, and fixtures provide breeding locations for disease vectors including flies, roaches, and other vermin. Additionally, unsanitary conditions promote the growth or survival of mold and disease-causing microorganisms. A clean environment facilitates personal hygiene, good physical health, and may have a positive impact on attitudes and morale. Conversely, poor housekeeping increases the likelihood of accidental injuries, creates fire hazards, and spreads disease. Therefore, sufficient and appropriate cleaning equipment and supplies should be made available for use throughout the facility.

*Inspection Findings:*

EMCF is not maintained in good repair, exacerbating the breakdown of sanitation, leading to unsanitary conditions that perpetuate the deterioration of the facility, and promoting an unhealthy environment. The environmental conditions found throughout the housing units at EMCF are filthy and in some cases are deplorable. Numerous areas were found to be in disrepair and in need of renovation, including ceilings (Photo Exhibits 42, 42, and 56), floor surfaces (Photo Exhibits 13, 49, and 50), plumbing fixtures (Photo Exhibits 36, 51, 52, and 53), and light fixtures (Photo Exhibits 1, 2, 7, 8, 9, 10, 22, and 57). Therefore, based on these observations, the facility is not maintained in accordance with applicable codes and regulations that prevent the development of unsafe conditions. Extensive repairs and renovations are needed to ensure that the facility fulfills the fundamental physiological and psychological needs of inmates and protects against communicable disease and accidents.

Based on the levels of soil, dust, dirt, mold, and overall conditions observed during the tours, adequate cleaning and disinfection practices are not being followed throughout the housing units. Appropriate cleaning supplies were observed on janitorial carts in several locations and the chemicals that were observed were appropriate for the intended use, although the sporadic frequency with which I saw cleaning chemicals and solutions indicates they are not widely available for use in the housing areas. Furthermore, inmates reported that they do not have access to cleaning supplies and chemicals in their cells, and when they are provided, the quantity of supplies is often inadequate to clean the day room, shower areas, and all cells. These allegations appear to be substantiated based on the quantity of cleaning supplies and filthy environmental conditions observed in the housing units. Furthermore, several prisoners alleged that additional cleaning was performed because of this specific site visit and tours. Although difficult to prove, the mere fact that the majority of areas had obviously not been adequately cleaned for a considerable time, combined with the “new” appearance of the cleaning carts (Photo Exhibit 19) tends to lend credibility to these allegations.

Based on the levels of dust, dirt, spillage, debris, and residue on surfaces throughout the housing facilities, it is apparent that basic cleaning procedures are not being performed on a routine basis. Accumulations of filth were noted on the walls and floors in all housing units. Examples of soiled walls are included in Photo Exhibits 3, 4, 11, 12, 16, 23, 53, and 57. Examples of dirty floors are presented in Photo Exhibits 12, 13, 14, 18, 28, and 50.

Additionally, when handling toxic chemicals or performing cleaning of hazardous conditions, such as blood spills, personal protection equipment (PPE) must be used to safeguard against chemical burns and exposure to blood borne pathogens. Inmate workers were observed wearing disposable gloves in several areas, including the kitchen. However, an inmate worker

tasked with cleaning a large blood spill in 6C-114, on April 2, 2014, was not initially issued PPE, other than a pair of disposable gloves, and was thus not protected from exposure to potential blood-borne pathogens. Furthermore, EMCF staff did not appear to follow standardized procedures for cleaning a biohazard spill, nor was a spill kit or appropriate PPE readily available. This failure potentially exposed staff, prisoners, and inmate workers to blood-borne pathogens, including hepatitis B virus and HIV. Additional information about the incident in which blood was found in Cell 6C-114 is detailed below in Photo Exhibits 15 through 18.

## **Air Flow, Ventilation, and Air Quality**

### *Health Principle:*

Heating, ventilation, and air conditioning systems must be designed, operated, and maintained to provide a healthy environment. Additionally, indoor air must meet national and local health standards and be free of objectionable odors.

### *Health Rationale:*

Proper ventilation and clean air are essential for a healthy environment. Indoor and outdoor air pollutants have been shown to cause or exacerbate respiratory disease and have been shown to cause headaches, eye irritation, and allergies. Furthermore, adequate systems that control temperature and humidity levels are necessary to protect health and provide for comfortable habitation of all occupants.

### *Inspection Findings:*

Although ambient air temperature measurements throughout the facility were found to be within acceptable limits, ventilation system grilles throughout the housing units were plugged or blocked by materials, such as paper. Blocked vent grilles were found in multiple cells including, 2C-202, 5A-105, 5D-112, 5C-116, 5C-212, 6C-214, 6C-215, 6D-101, 6D-108, and 6D-111 (Photo Exhibits 21-24). Blocked air vents restrict the proper airflow through the housing units and pose a fire hazard. Therefore, the vent covers must be cleaned as often as necessary to eliminate these blockages and maintain proper airflow and exchange. Failure to maintain the ventilation system leads to dust accumulations, as well as possible mold growths and air borne disease.

Furthermore, a strong, distinct smoke odor was noticeable throughout the housing areas. Two fires were observed (Photo Exhibit 25), wicks were found (Photo Exhibits 23, 29, and 30), and evidence of burned and scorched items was observed in numerous housing locations (Photo Exhibits 1, 2, 5, 26, 27, 28, 31, 32). The apparently frequent occurrence of incidents that generate smoke poses health risks to those in the facility, particularly to individuals with respiratory diseases. Furthermore, the common practice of placing smoldering wicks in the ventilation grilles introduces contaminants and circulates smoke through the HVAC system (Photo Exhibit 23).

## **Laundry**

### *Health Principle:*

Adequate facilities to handle the issuance, laundering processes, storage, and transportation of soiled and clean laundry, must be provided.

*Health Rationale:*

Clean linen and clothing is vital to curtail the spread of communicable diseases, skin diseases such as ringworm, and parasites such as lice.

*Inspection Findings:*

Although several prisoners indicated that the laundry department collects and redistributes linen and apparel per the published schedule, inmates also reported hand washing their clothing in their housing unit because they did not trust that items returned from the laundry were clean or feared that they would not receive their items back from the laundry. Furthermore, some inmates alleged that in order to ensure that their laundry is properly washed and bleached; prisoners must pay \$1.50 to inmate laundry workers. Additionally, it was reported that the inmate laundry workers obtain bleach in contraband bottles, from the large drums in the laundry, and these bottles are then sold to prisoners in the housing units for \$1.50. The “clotheslines” found in almost every inspected cell substantiated these reports of hand-washing clothing and linen. See Photo Exhibits 3, 4, 5, 21, 22, 23, 34, and 55 for examples. Furthermore, I found evidence of contraband bleach and washing of clothing in a mop bucket in Unit 1-D Lower Showers (Photo Exhibit 33). The solution in the mop bucket emitted a very strong bleach odor and was obviously being used to hand-wash personal laundry. The practice of washing clothing in mop buckets that are also used to clean the floors is unsanitary and exposes the inmates to disease organisms that are transferred from the floor to the bucket and ultimately to the inmate through the clothing.

Washing laundry in sinks, toilets, showers, and mop buckets lacking the hot water temperatures, proper detergent, and bleach provided by the commercial laundering process may not result in the complete destruction of disease-causing microorganisms. Furthermore, the hand-washing of laundry does not adequately rinse or remove the body soap or shampoo commonly used in lieu of laundry detergent, leading to potential skin irritation issues.

## **Vermin Control**

*Health Principle:*

The exterior and interior of the facility must be maintained free of pest and vermin infestations, harborage, and breeding sites.

*Health Rationale:*

Rodents, insects, and other vermin may serve as a reservoir and vector for disease.

*Inspection Findings:*

Vectors are living carriers of disease, commonly insects that transmit disease-causing organisms from an infected to a non-infected individual. Vectors may spread disease by direct means, such as a bite, or indirect means, such as transporting organisms on their body. For example when a fly walks on sewage, germs may adhere to its body that can then be transmitted

to humans. Vermin include insects and animals, such as mice, lice, and bed bugs that are annoying or cause destruction or disease. When vermin transmit human disease they become vectors. Rodents are mammals of the Rodentia order and include rats and mice. Rodents can spread disease directly when humans handle them, and through contact with their feces, urine, or saliva, as well as through bites. Infected rodents can also indirectly spread disease to humans, through ticks, mites, or fleas who have fed on them.

Although many people consider mice to be less objectionable than rats, mice are more common and cause significantly more damage. Food, clothing, furniture, and books may be contaminated by mice droppings and urine, or destroyed by their gnawing. Mice can transmit a number of bacteriological and viral diseases, including Salmonellosis caused by eating food or drinking water contaminated with rodent feces.

Several inmates reported seeing mice in their cells. I observed excreta consistent with the size and appearance of mouse droppings in cells 6C-209 and 6C-210 (Photo Exhibits 35 and 37). The most effective method to prevent rodent infestation and contact with rodents is to remove sources of food, water, and harborage. Therefore, good housekeeping and sanitation practices are essential in rodent control. Food sources, entry points, and harborage locations were found in cells (Photo Exhibits 38, 39, 41, 47, 51, 52, 53, and 55). In order to prevent the entry of rodents all gaps, holes, and openings to the outside of the building must be sealed, as mice can squeeze through an opening smaller than the diameter of nickel.

The observation of rodent droppings and reported sighting of mice confirm the presence of rodents in the facility, placing inmates and staff in danger of contracting the diseases they carry.

## **Food Services and Nutrition**

### *Health Principle:*

Inmates must be served nutritious meals prepared and served in a sanitary and hygienic manner, in accordance with food safety standards and laws.

### *Health Rationale:*

Adequate diets that meet nationally recognized nutrition standards are essential for good health and wellness. Food-borne disease, caused by consuming food that is contaminated with bacteria; bacterial toxins; or other organisms, is a public health concern. Thus, adherence to the 2013 Food Code plays a critical role in effectively controlling microbiological, chemical, and physical hazards found in food.

### *Inspection Findings:*

People expect to be served food that is wholesome, appetizing, and safe to eat. This expectation is often amplified in a correctional setting, as mealtime is one of the more significant daily events. The taste, appearance, and presentation of meals can impact the health and general mood of the facility.

There is no Recommended Dietary Allowance (RDA) for calories. Therefore, the Dietary Reference Intakes (DRIs) provide a formula that incorporates sex, age, weight, height, and activity level to estimate energy requirements. This formula is known as the Estimated Energy Requirement (EER) and is the average dietary energy or calorie intake that is predicted to maintain energy balance in a healthy adult. The EER can be established for a group, including the prisoners at EMCF, using reference heights and weights for adult males. The EER for a reference male with a height of 5’10”, weighing 154 pounds, at various ages, can be found in Table 2.

**Table 2 - Estimated Energy Requirement**

<b>Age in Years</b>	<b>Activity Level*</b>	<b>EER (Calories per Day)</b>
19	Sedentary	2,555
19	Low Active	2,783
19	Active	3,074
31	Sedentary	2,441
31	Low Active	2,669
31	Active	2,959
50	Sedentary	2,260
50	Low Active	2,488
50	Active	2,778

Source: <http://fnic.nal.usda.gov/fnic/interactiveDRI/>

\*Sedentary: Typical daily living activities (for example, performing household tasks)

\*Low Active: Typical daily living activities plus 30-60 minutes of moderate activity (for example, walking 3-4 mph)

\*Active: Typical daily living activities plus at least 60 minutes of daily moderate activity

A registered dietitian appears to have approved the regular diet meal plan based on the posted menus observed during my tours (Photo Exhibits 59, 60, and 61). The dietitian-approved regular menu plan provides an average of 2,900 calories per day. The regular diet menu plan likely meets the minimum nutrition standards for most sedentary and low active prisoners; however, the diet plan may be deficient for younger, active prisoners. Calorie or energy intake below energy needs results in the body adapting by reducing physical activity and mobilization of energy reserves, primarily adipose tissue that results in changes in body composition and weight loss. Chronic under-nutrition also results in decreased work capacity and limited voluntary physical activity in adults. Furthermore, numerous prisoners alleged that the actual meals served did not match the posted menus and my observation of meal trays confirms this allegation (Photo Exhibits 62 through 66). Therefore, it appears that EMCF does not adhere to the dietitian-approved menu, placing prisoners at risk of under-nutrition, weight loss, and malnutrition caused by an inadequate intake of vitamins and minerals.

Sanitation problems and shortcomings in the kitchen may cause food-borne illnesses, and they may also be a source of disgruntlement and unrest among the inmates. Institutional food service is often unpopular, and prisoner interviews and comments revealed that the food service at EMCF, contractually operated by Trinity Food Service, is disliked and considered

untrustworthy; inmates report that they believe the kitchen skimps on portions and serves inferior food to save money.

During my tour on March 31, 2014, I observed numerous Food Code violations, as described below and illustrated in Photo Exhibits 40 through 50.

- Dried food spatter on the wall in the tray preparation room.
- The rack used to store clean food trays was dirty (Photo Exhibit 40).
- A soda bottle was observed in the ice scoop holder on the ice machine, posing a cross contamination hazard to the ice.
- Food debris, including popcorn kernels, was found on the floor in the dry goods storage room, which may attract disease-carrying insects and rodents.
- Apparent mold growths were observed in the silicone sealant on a table in the dishwashing area.
- The wall, floor, and ceiling were in disrepair in the dishwashing area (Photo Exhibits 43, 47, and 50).
- Apparent growths of *Serratia marcescens*, often called “pink slime,” were found in the dishwasher. Although not associated with food-borne illness, these bacteria have been implicated in urinary tract, wound, and hospital-acquired infections (Photo Exhibits 44 and 45).
- A dirty rag was sitting on the meat slicer. The rag presents a cross contamination hazard that may spread microorganisms causing food-borne illness to the meat slicer, which can then contaminate food products prepared on the equipment.
- The exhaust hood filters were dirty and needed cleaning. The dirty filters pose a hazard, as they are a source of dust, food debris, and mold spores that may fall in food or on clean food-contact surfaces.
- The grease trough on the Vulcan griddle was dirty with an accumulation of dried grease and food debris, creating harborage for disease vectors, including roaches and rodents.
- The kitchen ceiling was in disrepair (Photo Exhibit 42).
- The inmate dining room tables were in disrepair with areas of rust and peeling paint. The deteriorated surfaces are hard to clean and sanitize, thus violating the Food Code.
- The drainpipe under the 3-compartment sink was not properly positioned over the floor drain. As a result, the area around the sink flooded when the valve was opened to drain the water from the sink compartment. The excess water on the floor creates both a sanitary and a safety hazard.
- A floor drain in the kitchen was used for the disposal of dirty mop water, rather than the mop sink designed for that purpose, which was inaccessible, blocked by stored chemical supplies (Photo Exhibits 48 and 49).

The kitchen and food service equipment is not properly cleaned, sanitized, and maintained. The food service employees do not strictly adhere to food safety rules, regulations, and guidelines. Thus, the food service operation places prisoners at risk of food-borne illness.

## **Plumbing**

### *Health Principle:*

The plumbing system, including fixtures, potable water supply, and wastewater disposal, must conform to national plumbing standards.

### *Health Rationale:*

A safe supply of drinking water and sanitary disposal of wastewater, including sewage, is essential for the maintenance of health and the control of water-borne, food-borne, and vector-borne diseases.

### *Inspection Findings:*

Water temperatures throughout the housing units were within acceptable limits. However, I observed fixtures that were not in good working order. The flush controls on numerous toilets in housing units 5 and 6 were broken. Although the toilets that were tested would flush, in some instances it was extremely difficult to push the button to activate the mechanism (Photo Exhibits 51 through 53). These fixtures thus failed to adhere to the APHA standard requiring that plumbing fixtures and connections be maintained in good working order.

## **Wastewater Collection and Disposal**

### *Health Principle:*

Sewage and all other wastewater must be collected, treated, and disposed of in a manner that will not endanger human health or wildlife or create a nuisance, and must be handled in accordance with local, state, and federal standards.

### *Health Rationale:*

The improper treatment and disposal of wastewater has been associated with surface and groundwater pollution, as well as the transmission of water-borne diseases. Furthermore, improper handling and disposal of human waste that permits contact by people, animals, and insects can result in transmission of disease agents.

### *Inspection Findings:*

Prisoners in housing unit 2A reported that they have witnessed sewage back-up from a sewer drain outside the window of Cell 107. They also stated that they have smelled raw sewage and that a plumber periodically “snakes” the drain, causing the problem to temporarily improve. Although access to the area was limited, on the perimeter of the facility there appeared to be a trash debris field resulting from a sewage back-up in the yard outside of unit 2 (Photo Exhibit 54). However, no discernible odor was detected and the area around the sewer appeared to be dry on April 3, 2014.

Sewage or wastewater back-up on the EMCF property creates a nuisance and objectionable odors, and it exposes prisoners and employees to diseases transmitted by sewage.

Sewers must collect all wastewater without overload, overflow, or bypass of the treatment system.

### **Accommodations for Persons with Disabilities**

#### *Health Principle:*

Disabled persons constitute a growing percentage of inmates in jails and prisons. Clinical services and accessible and barrier-free housing, consistent with national standards, must be provided in correctional facilities.

#### *Health Rationale:*

Disabled prisoners must be provided with housing and facilities that minimize functional barriers and maximize independence. Furthermore, inmates with disabilities must have access to the facilities and provisions necessary to maintain personal hygiene and provide for personal safety. Correctional facilities must be compliant with the Americans with Disabilities Act (ADA) and state and local laws, regulations, and standards regarding accessibility.

#### *Inspection Findings:*

A prisoner in a wheelchair was housed in 4D-103 although the cell did not comply with the room layout and general features in accordance with ADA's Accessible Cells in Correctional Facilities Design Guide (Photo Exhibit 55). Hence, the prisoner reported difficulty transferring from his wheelchair to the bed and toilet. He also stated that he often relies on other inmates for assistance. Staff, not other prisoners, must be available to assist disabled prisoners. When asked if he would prefer to be moved to an accessible cell, the inmate reported that he preferred to stay in housing unit 4D for reasons of security and safety.

6A-109 also housed a disabled prisoner in a wheelchair (Photo Exhibit 12). The cell lacked an accessible toilet with grab bars and an appropriate lavatory to accommodate a wheelchair.

Adequate facilities must be provided for disabled inmates. EMCF places disabled prisoners at increased risk of accidental injury by housing prisoners with disabilities in cells that are not compliant with the ADA guidelines for accessible cells.

### **Fire Protection and Safe Fire Practices**

#### *Health Principle:*

Fire protection and safety practices must be adequate to protect life and prevent injury.

#### *Health Rationale:*

The security requirements of a correctional facility, the potential for disturbances that may result in fire, and the restrictions on free movement and exits require that materials used within the facility be fire-safe, that fire control services and early detection devices be readily accessible, and that fire prevention techniques and procedures be rigorously followed. Smoke inhalation is a major cause of fire-related fatalities.



*Inspection Findings:*

“Wicks” are made by tightly winding flammable material, such as toilet tissue. A spark, often from light socket wiring or created by sparking metal in a microwave, is used to light the wick on fire, which can then be used to ignite materials including paper or laundry items. I observed numerous wicks (Photo Exhibits 29 and 30), including a smoldering wick in a return air vent (Photo Exhibit 23), at EMCF. I observed active fires in Unit 5B on March 31, 2014, and April 2, 2014 (Photo Exhibit 25). Inmates reported that prisoners frequently set fires, as it is the only way to attract the attention of the officers. The strong odor of smoke permeated the housing units. I also observed evidence of incidents in which fires had occurred throughout the facility, including a scorched cell (Photo Exhibits 31 and 32), soot-covered cell doors (Photo Exhibits 26 and 27), a melted window (Photo Exhibit 5), as well as numerous other burned items (Photo Exhibits 1, 2, 8, and 28).

The observation of fires, pervasive odor of smoke, and frequency of finding items that had been burned clearly indicate a failure to follow fire protection and safety practices. The unreasonable level of exposure to fire and smoke places prisoners and employees at serious risk of injuries including burns and smoke inhalation.

**Facilities Maintenance and Structural Defects**

*Health Principle:*

Facilities must be constructed from sound materials suitable for the intended use. Facilities must also be maintained in good repair in compliance with federal, state, and local standards.

*Health Rationale:*

The provision of surfaces that are readily cleanable and moisture-resistant prevents or reduces mold and microbial growth, reduces or eliminates vector or vermin entry, promotes the fire safety and general safety of prisoners and employees, and enhances sanitary maintenance.

*Inspection Findings:*

Adequate sanitation is compromised throughout the facility due to surface defects that hinder and inhibit cleaning and disinfection. Surface defects were commonly found on the walls, floors, and ceilings. Conditions including chipped and peeling paint (Photo Exhibits 3, 29, 30, 39, and 49), corroded, rusty metal, particularly in the shower areas (Photo Exhibits 7, 8, 9, and 10), and unfinished wall and ceiling surfaces in housing Units 5 and 6 (Photo Exhibits 16, 20, 21, 22, 23, and 24) require extreme diligence to properly clean due to their rough surfaces. However, the soil accumulations indicate that the facility is not achieving the level of sanitation necessary to safeguard human health. Furthermore, crevices and openings are providing entry points for vermin, particularly mice (Photo Exhibits 36, 51, 52, and 53).

Additionally, the failure to properly maintain lighting fixtures throughout the facility creates significant fire and general safety issues, including a risk of electrical shock and exposure to broken glass (Photo Exhibits 1, 2, 6, 7, 8, 9, and 10). Failure to properly maintain the kitchen

in good repair also increases the likelihood of food-borne illness outbreaks. Furthermore, numerous seating stools were missing in cells in Units 5 and 6; however, the metal plate or bolts that attaches the stool to the floor often remained, such as those found in 6A-104 and 6C-211, creating a significant trip-and-fall hazard (Photo Exhibit 58).

The failure to properly maintain EMCF allows infestation by disease-carrying rodents; insects and vermin; fosters violence and accidental injury in dimly lit areas; and exposes inmates to broken glass and trip hazards, as well as the risk of electrocution or shock from exposed electrical wires. Taken together, these conditions pose significant risks to the health and safety of prisoners and staff.

## **Conclusion**

As the photos in this report illustrate, conditions throughout the facility, including the kitchen, are well below the minimum standards necessary to prevent an unreasonable risk to prisoners' health and safety. The conditions are especially deplorable and dangerous in the segregation housing in Units 5 and 6. A layperson would have been aware of the lack of sanitation and many of the safety issues after a casual tour. EMCF administrators, supervisors, officers, and other staff must have been aware of these risks, as they would have been particularly obvious to someone there every day, particularly someone with any training in corrections, facility maintenance, or health care. The critical deficiencies in sanitation, combined with the deterioration of the physical facility, create an environment that promotes the spread of communicable diseases and drastically increases the likelihood of serious physical injury. These pervasive deficiencies also markedly increase the psychological stresses to which both inmates and employees are subjected, which I expect create tensions in the prison. Therefore, the environmental conditions at EMCF create an obvious and unacceptably high risk of serious harm to prisoners in every unit of the prison.

## **Photo Exhibits**

The following pages include photograph exhibits of selected conditions observed at the East Mississippi Correctional Facility during the March 31, 2014 through April 3, 2014 inspections. Not all areas or observations were photographed. Additionally, the photographs are not all-inclusive of the conditions observed during the inspections; rather, they provide a sampling of particular and general conditions noted throughout the facility.

Please note the digital photo number is listed next to the description of the specific location where the picture was taken. A narrative is also included with each photograph that provides an explanation of the observations and conditions depicted. Photograph Exhibits are numbered separately for reference purposes.



**Photo Exhibit: 1**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Ceiling light socket fixture with burned light bulb (DSCN0973) in Cell 206. The reported facility procedure for turning the cell light on and off in units 5 and 6 requires the inmate to screw and unscrew the light bulb. The light bulb in 6C-206 presents a serious hazard, as it is burned and dangling from exposed electrical wiring, subjecting the cell occupant to potential electrical shock, fire, broken glass, and falls from standing on the bunk or stool to access the light bulb. Additionally, prisoners reported that the exposed wires are used to light wicks which are used to ignite paper and laundry items, exposing prisoners and employees to the dangers associated with fires, including burns and smoke inhalation.



**Photo Exhibit: 2**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Ceiling light fixture and burned light socket (DSCN0978) in Cell 208. The light socket in 6C-208 presents a serious hazard, as it is burned and hanging on exposed electrical wiring, subjecting the cell occupant to potential electrical shock and fire. The condition of this fixture clearly indicates that the facility is not properly maintained, as required by the APHA standard.



**Photo Exhibit: 3**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Housing Unit 5D: Window in Cell 103 (DSCN0697) covered with pieces of cardboard packaging, blocking the penetration of natural light. The illumination level in the cell was measured at 3.6 foot candles, far below the minimum 30 foot candles in living areas, as required by APHA standards. This condition creates an obstacle to personal hygiene, sanitation, safety, and security. I observed numerous covered cell windows throughout the facility. Additionally, the soil level on the wall supports the growth of disease-causing microorganisms and may attract disease vectors, including flies, cockroaches, and rodents.



**Photo Exhibit: 4**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 5B: Window in Cell 104 (DSCN0847) covered with pieces of paper that block the penetration of natural light. Additionally, the soil level on the wall indicates a break-down in cleaning procedures and a lack of adequate cleaning for a lengthy period of time. Furthermore, a clothesline is attached to the window covering, indicative of the unsanitary practice of laundering linen and apparel items in the cell, rather than sending them to the laundry for proper washing and drying that eliminates disease-causing microorganisms and parasites.



**Photo Exhibit: 5**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Burned window in Cell 214 (DSCN1032). The illumination level in the cell was measured at 1.2 foot candles, far below the minimum 30 foot candles in living areas, as required by APHA standards. The lighting deficiency creates an environment that is not conducive to personal hygiene, sanitation, safety, or security. Additionally, the unfinished wall and ceiling surface was uneven and hard to clean effectively and the overall condition of this cell was extremely dim, dirty, and dingy. Furthermore, the dark unfinished walls do not reflect light, adding to the problem of insufficient illumination that inhibits cleaning, increases the likelihood of accidental injury, and creates safety and security concerns in a correctional environment. The burned window is evidence of a fire incident. Additionally, a clothesline is tied to the window frame.





**Photo Exhibit: 6**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6B: Improvised light shade (DSCN1211) in Cell 107. The paper envelope resting on the bare light bulb poses a serious fire hazard, as do the exposed electrical wires.



**Photo Exhibit: 7**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6A: Lower shower area (DSCN1113) ceiling light fixtures. The light fixtures do not provide adequate illumination. The lighting level in this area measured at 0.49 to 1.1 foot candles, far below the minimum required level of 20 foot candles. Thus, the light levels are not conducive to personal hygiene, sanitation, safety, or security. Furthermore, the dangling light covers that appear to be held in place with string also pose a safety hazard.



**Photo Exhibit: 8**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6A: Upper shower area (DSCN1124) ceiling light fixtures. The light fixtures do not provide adequate illumination; the lighting level in this area measured 0.7 to 1.5 foot candles, far below the minimum required level of 20 foot candles. Thus, the light levels are not conducive to personal hygiene, sanitation, safety, or security. Furthermore, the exposed wires were live, creating a serious hazard, especially in a wet shower area. The scorched areas on the ceiling indicate previous spark or fire incidents. Additionally, the rusty condition of the metal ceiling prevents easy, effective cleaning thereby promoting the growth of disease-causing microorganisms. The presence of rust and the condition of the light fixtures clearly indicate that the facility is not properly maintained in the manner required by the APHA standard requiring prisons be kept in good repair.



**Photo Exhibit: 9**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6B: Lower shower area (DSCN1192) ceiling light fixtures. The exposed wires are in the location of the intended placement of the light fixture that is supposed to illuminate the entire shower area, as the shower stalls do not contain light fixtures. The light fixtures do not provide adequate illumination; the lighting level in this area measured 0.4 to 1.3 foot candles, far below the minimum required level of 20 foot candles. Thus, the light levels are not conducive to personal hygiene, sanitation, safety, or security. Furthermore, the exposed wires were live, as measured by an AC voltage detector, creating a shock or electrocution hazard, especially in a wet shower area. The rusty ceiling is not conducive to the effective cleaning and disinfection required to eradicate disease-causing microorganisms in a shower area.



**Photo Exhibit: 10**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Lower shower area (DSCN0879) ceiling outside the shower stalls. The exposed wires are in the area designed for the light fixture for the entire shower area; the individual shower stalls do not contain light fixtures. The lighting level in this area measured 0.09 to 0.6 foot candles, far below the minimum required level of 20 foot candles. Thus, the light levels are not conducive to personal hygiene, sanitation, safety, or security.



**Photo Exhibit: 11**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Housing Unit 5A: Wall in cell 114(DSCN0736). The entire cell was extremely filthy and the general level of sanitation found throughout housing unit 5 was unsanitary. The soil accumulation on this wall not only supports the growth of disease-causing microorganisms, but may also attract disease vectors, including flies, cockroaches, and rodents.



**Photo Exhibit: 12**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6A: Cell 109 (DSCN1159). A prisoner in a wheelchair occupied cell 109, although it does not meet the guidelines specified in the ADA's Accessible Cells in Correctional Facilities Design Guide. Additionally, this cell is representative of the general conditions in most of the living areas. Food trash, such as the milk carton under the bed, support the growth of disease-causing microorganisms, and attract disease vectors, including flies, cockroaches, and rodents. Furthermore, most of the cells had accumulations of trash and debris, such as the newspapers on the floor pictured here. This build-up of trash and debris not only constitutes a fire hazard, but also provides harborage for disease vectors. Furthermore, the walls and floors show accumulated dirt, dust, and debris, and they are in need of cleaning and renovation. Failure to properly perform cleaning functions ultimately leads to the break-down in sanitation observed in this cell and throughout the EMCF housing units.



**Photo Exhibit: 13**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Unit 6C Upper Shower area floor (DSCN1054). The tile floor and adjacent wall are dirty with an accumulation of soil. The threshold at the base of the shower door is not a smooth surface and is therefore not easily cleanable. The condition of this shower floor is unsanitary and promotes the growth of potential disease causing microorganisms.





**Photo Exhibit: 14**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Unit 6C Lower Shower area floor (DSCN0890). The tile floor is dirty with an accumulation of soil. The threshold at the base of the shower door is not a smooth surface and is therefore not easily cleanable, seen in the right upper hand corner of the photo. The condition of this shower floor is unsanitary, promoting the growth of disease-causing microorganisms and mold. Additionally, the unidentified red matter, to the right of the medication package appears to be dried blood and poses a potential blood-borne pathogen hazard as prisoners often exit the shower barefooted or place their towels, clothing, and personal items outside the door while showering. Prisoners can accidentally come in contact with what appears to be blood, especially in this dimly lit area measuring only 0.09 to 0.6 foot candles of light. The APHA minimum lighting intensity standard for washrooms is 20 foot candles.



**Photo Exhibit: 15**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Blood on the window of cell door C114 (DSCN0918). This photo was taken from the dayroom facing the cell door. This cell had a substantial amount of blood on the floor at approximately 11:30 a.m., on Wednesday, April 2, 2014. The cell was unoccupied at the time these pictures were taken. Upon asking how long the blood had been present, the escorting supervisory officer responded that it had probably happened on Monday. An inmate in the unit, who asked to remain anonymous, reported that the prisoner occupying the cell had intentionally cut himself on Saturday and then again on Sunday, and that the cell had been in the current condition since the inmate was removed for medical care. Therefore, blood had been visible on the window for at least several days. The mere fact that this condition was allowed to remain for an extended period of time clearly indicates that EMCF is not adhering to universal precautions for handling blood and other potentially infectious materials as required by the APHA, OSHA, and all other recognized standards, thereby exposing prisoners and staff to blood-borne pathogens, including hepatitis B virus and HIV.



**Photo Exhibit: 16**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Blood on floor of cell C114 (DSCN0923). Please also refer to Photo Exhibit 15. After I brought the blood to the attention of EMCF staff, staff requested a biohazard spill kit. EMCF administrative staff reported that a biohazard spill kit was kept in the medical unit. Approximately 15 to 20 minutes elapsed before additional staff members arrived with a small biohazard spill kit, a cleaning cart similar to the one pictured in Photo Exhibit 19, a gallon of bleach, and an inmate worker. The inmate worker began to prepare to enter the cell to clean the blood, wearing only his prison-issued clothing and canvas tennis shoes, without any personal protective equipment (PPE) other than a pair of disposable gloves. I requested that the inmate worker be issued PPE including protective shoe covers. The inmate worker was provided trash bags to place over his tennis shoes. A second inmate worker arrived wearing rubber boots. The clean-up of the major blood spill did not appear to follow an appropriate, standardized plan for cleaning this biohazard, particularly in light of the extensive nature of the spill.

This photo also illustrates the general dark, dingy condition of the cells at EMCF. Furthermore, the seat and desk are missing from the cell. Therefore, the occupant will have no place to sit except for the bunk, making routine activities such as consuming meals and writing difficult.



**Photo Exhibit: 17**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Detailed photo of bloody material in the sink of cell C114 (DSCN0923). Please refer to Photo Exhibits 15, 16, and 18 for additional information.



**Photo Exhibit: 18**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Blood on the floor of cell C114 (DSCN0944). This picture was taken approximately two hours after the blood in the cell was initially found and after the area was “cleaned.” Staff apparently considered the clean-up complete, as evidenced by the absence of any activity in the cell, including cleaning tasks or the presence of supplies, workers, barricades, or posted notification not to enter or occupy the cell. However, a trail of bloody water was still flowing out of the cell along with pieces of what appear to be dried blood, potentially exposing those in the vicinity to blood-borne pathogens, including hepatitis B virus and HIV.



**Photo Exhibit: 19**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6D: Cleaning cart (DSCN1100) on Unit 6D at approximately 10:00 a.m., on April 3, 2014. An inmate worker was using the supplies on the cart to sweep and mop the dayroom. However, there were no bottles of cleaning chemicals on the cart, including disinfectants necessary to eliminate potential disease-causing microorganisms.



**Photo Exhibit: 20**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6D: Ventilation grille in Cell 101 (DSCN1085) blocked by a Styrofoam food container. The white substance underneath appears to be toothpaste residue that was previously used to “glue” blocking materials over the vent. The toothpaste residue poses an additional hazard as it attracts insects, specifically roaches that carry disease-causing microorganisms. The covered vent restricts the airflow and exchange necessary for a healthy and comfortable environment. Additionally, the unfinished wall surface is not smooth and easily cleanable and the permeable nature of the unfinished walls and ceilings impedes proper cleaning and disinfection. Furthermore, the gray bare walls do not reflect light, adding to the problem of insufficient illumination that inhibits cleaning, increases the likelihood of accidental injury, and creates safety and security concerns.



**Photo Exhibit: 21**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Ventilation grille in Cell 105 (DSCN0963) blocked by paper that appears to be “glued” over the vent with toothpaste. The toothpaste poses a hazard as it attracts pests, specifically roaches that carry disease-causing organisms. The covered vent restricts the airflow and exchange necessary for a healthy and comfortable environment. Additionally, the unfinished wall surface is not smooth and easily cleanable. The permeable nature of the unfinished walls and ceilings impedes proper cleaning and disinfection; the overall condition of this cell was extremely dirty and dingy. Furthermore, the unfinished walls do not reflect light, adding to the problem of insufficient illumination that hinders cleaning, increases the likelihood of accidental injury, and creates safety and security concerns in a correctional environment.





**Photo Exhibit: 22**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Ventilation grille in Cell 212 (DSCN1014) blocked by milk cartons, burned light bulb, and clotheslines. The covered vent restricts the airflow and exchange necessary for a healthy and comfortable environment. Additionally, the unfinished wall surface is not smooth and easily cleanable. The unfinished ceiling and wall surfaces do not adequately reflect light, adding to the problem of insufficient illumination. Furthermore, the burned light bulb is a safety hazard, and the “clotheslines” running parallel to the exposed bulb create a fire hazard. Rodent droppings were also found in this cell.



**Photo Exhibit: 23**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Ventilation grille in Cell 114 (DSCN0957) partially blocked by what appears to be pieces of tissue, with a burning “wick” extending from an intake air vent. The strong odor of burning debris and smoke was discernible throughout the housing units, and was particularly strong in housing units 5 and 6. The amount of soot on the wall below the vent and doorjamb clearly indicates that this is an ongoing practice rather than an isolated incident. The prevalent smoke odor combined with the observations of numerous burning or burned items throughout the housing units clearly indicates inadequate fire safety practices at EMCF, placing inmates and officers at serious risk of fire related injury. Furthermore, there is a clothesline attached to the vent cover, which is indicative of washing clothing and linens inside the cell, rather than sending them to the laundry.



**Photo Exhibit: 24**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6A: Blocked ventilation grille, exposed light bulb hanging by electrical wires, and clothesline hanging from the fire sprinkler head in Cell 104 (DSCN1139). This photo represents the general condition of many of the cells in units 5 and 6. The blocked vent grille, exposed light bulb and wiring, and obstructed fire sprinkler head are violations of fire safety standards, placing prisoners and staff at risk of fire-related injury. Additionally, the dark, unfinished surface of the ceiling and walls are not smooth and easily cleanable and do not adequately reflect light, exacerbating the problem of insufficient illumination. The white dots on the walls appear to be toothpaste residues. The toothpaste poses a health risk as it attracts insects, including roaches that carry disease-causing microorganisms. The cell lacked a safety mirror above the lavatory, as did all cells in units 5 and 6. Safety mirrors facilitate personal hygiene, especially shaving.



**Photo Exhibit: 25**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 5B: Fire burning outside the door of Cell 107 (DSCN1139). This photograph was taken at approximately 8:42 a.m. The occupant of the cell reportedly set the fire. Fire inside a correctional facility presents a serious danger to both inmates and employees. The soot on the door is also an indicator of previous fires.



**Photo Exhibit: 26**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6D: Picture of Cell 101 and 102 doors (DSCN1095). This photograph was taken from the dayroom facing the cells. The soot indicates previous fire incidents. Fire inside a correctional facility presents a serious danger to both inmates and employees.



**Photo Exhibit: 27**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6D: Picture of the doors of Cells 105 and 106 (DSCN1097). This photograph was taken from the dayroom facing the cells. The soot indicates previous fire incidents. Fire inside a correctional facility presents a serious danger to both inmates and employees.



**Photo Exhibit: 28**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Soot inside a plastic bottle next to the toilet in Cell 214 (DSCN1037). The cell contained a strong odor of smoke and the condition of the bottle clearly indicates an ongoing fire and smoke danger in the inmate housing units.



**Photo Exhibit: 29**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Partially burned wick on cell desk (DSCN1007). This picture was taken in cell 6C-212. Wicks such as this one were found in various cells. It was reported that the wicks are created using toilet tissue and the light socket wiring or a piece of metal wire placed inside a microwave is used to create a spark to light the wick. The wicks are used to light paper or clothing on fire. This picture also depicts the surface of the cell desk, which also functions as the cell dining table. The desk should have a smooth, easily cleanable finish to facilitate cleaning and disinfection necessary to eliminate microorganisms that cause illness.





**Photo Exhibit: 30**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Picture of the Cell 212 bunk and three partially burned wicks (DSCN1021). Inmates reported that the wicks are created using toilet tissue and the light socket wiring or a piece of metal wire placed inside a microwave is used to create a spark to light the wick. The wicks are used to light paper or clothing on fire exposing inmates and staff to fire-related dangers including burns and smoke inhalation.



**Photo Exhibit: 31**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Interior picture of Cell 116 (DSCN0897). The cell was unoccupied. There appeared to have been a significant fire event as the cell was scorched and covered in a layer of ash. A fire appears to have been set on the desk as soot can be seen on the wall above the desk. It is unknown when the event that left the cell in this condition occurred. Please also see Photo Exhibit 32 for a close up picture of the desk and stool.



**Photo Exhibit: 32**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Picture of charred desk and stool in Cell 116 desk and stool (DSCN0898). Please also see Photo Exhibit 31.



**Photo Exhibit: 33**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 1D: Mop bucket containing a bleach solution being utilized to hand wash personal inmate laundry, in the lower shower area (DSCN1325). The practice of washing personal clothing in mop buckets that are also used to clean the floors is unsanitary and exposes the inmates to disease organisms that are transferred from the floor to the bucket and ultimately to the inmate through the clothing. Additionally, washing laundry in mop buckets lacks the hot water temperatures, as well as the proper detergent and bleach levels provided by the commercial laundering process, and therefore may not result in the complete destruction of disease-causing organisms.



**Photo Exhibit: 34**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 2C: Clothesline in Lower Shower area (DSCN1287). Washing laundry in showers, toilets, sinks, and mop buckets lacks the hot water temperatures, as well as the proper detergent and bleach levels provided by the commercial laundering process, and therefore may not result in the complete destruction of disease-causing organisms. Additionally, the light was not working in the shower room, resulting in an illumination level of 0.4 to 0.6 foot candles, well below the 20 foot candle minimum required by the APHA standard for washrooms. The dimly-lit shower also presents a safety and security hazard, increasing the risk of accidental injury and the threat of violence.



**Photo Exhibit: 35**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Mouse droppings observed in a cardboard box in Cell 209 (DSCN0988). Mice can transmit a number of bacteriological and viral diseases, including Salmonellosis caused by eating food or drinking water contaminated with rodent feces.



**Photo Exhibit: 36**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Combination toilet/lavatory unit in Cell 209 (DSCN0994). Holes such as the one pictured here allow the entry of rodents into the housing unit. Mouse droppings were observed in this cell (Photo Exhibit 35).



**Photo Exhibit: 37**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Mouse droppings observed on the bunk in Cell 210 (DSCN1000). Mice droppings and urine can transmit bacteriological and viral diseases to humans. Additionally, the bunk is dirty with an accumulation of food debris and dirt. The wire in the corner of the bunk is contraband and poses a safety and security threat.





**Photo Exhibit: 38**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Boxes on the floor in Cell 105 (DSCN0961). The boxes present an ideal harborage location for insects and rodents. The occupant of the cell reported that he has seen small field mice in his cell. Mouse droppings were observed in Cells 6C-209 and 6C-210 in the same housing unit. Mice are known to transmit a number of bacteriological and viral diseases to humans.



**Photo Exhibit: 39**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Housing Unit 6C: Accumulated meal containers in Cell 215 (DSCN1038). The accumulation of meal containers provides a food source for rodents. Mouse droppings were observed in Cells 6C-209 and 6C-210 in the same housing unit. The kitchen provides the Styrofoam containers and one container is served for each meal. Mice are a danger as they can transmit bacteriological and viral diseases to humans. Also, note the dirty condition of the desk, wall, and floor. Furthermore, the paint is chipped on the desk, creating a surface that is not smooth and easily cleanable. Additionally, the stool is missing; this cell affords no place to sit other than the bunk.



**Photo Exhibit: 40**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Tray storage rack (DSCN0545) in the kitchen tray preparation room. This photograph is a close-up picture of the rack utilized to hold clean trays awaiting meal preparation. The rack had a heavy accumulation of soil and food debris and appeared to have not been properly cleaned and sanitized for a long period of time. The tray storage rack is a hazard as trays may become contaminated with food-borne pathogens through contact with the soil and food debris. Additionally, the food debris may attract insects and rodents that may cross-contaminate microorganisms from other areas, such as the garbage and floor, and contaminate food contact surfaces with urine and feces. Although, evidence of insects and rodents was not noted in the kitchen during the inspections, rodent droppings were observed in several housing units.

FDA Food Code Violation: 4-903.11

Cleaned equipment and utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination.



**Photo Exhibit: 41**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Food holding and tray preparation table (DSCN0551) in the kitchen tray preparation room. This photograph is a close up picture of the table utilized to hold pans of food in the wells on the top of the table and the flat area is used to slide trays during the tray preparation process. This picture was taken before the lunch service on March 31, 2014. The presence of soil accumulation and food debris provides a suitable environment for the growth of microorganisms that may be inadvertently transferred to food. These areas also provide harborage for insects, rodents, and other pests.

FDA Food Code Violation: 4-202.16

Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

FDA Food Code Violation: 4-601.11

Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

FDA Food Code Violation: 4-602.13

Nonfood-contact surfaces of equipment shall be cleaned at a frequency to preclude accumulation of soil residues.



**Photo Exhibit: 42**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Kitchen ceiling (DSCN0592) above the grill and kettle food preparation areas, and near the clean unloading end of the flight type dishwasher utilized to wash the meal trays and food service utensils. The area presents a serious contamination risk, as loose and hanging debris may fall on food during preparation and cleaned food contact surface areas, such as food trays after they have been washed.

FDA Food Code Violation: 3-305.14

During preparation, unpackaged food shall be protected from environmental sources of contamination.

FDA Food Code Violation: 6-101.11

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted.

FDA Food Code Violation: 6-501.11

Physical facilities shall be maintained in good repair.



**Photo Exhibit: 43**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Kitchen ceiling (DSCN0598) in the dishwashing area. This area is above the flight-type dishwasher utilized to wash the trays and food service utensils. The area presents a serious contamination risk, as loose debris and condensate drips are likely to fall on cleaned food contact surface areas such as food trays after they have been washed. Additionally, the opening presents a potential entry point for insects, rodents, and other pests.

FDA Food Code Violation: 6-101.11

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted.

FDA Food Code Violation: 6-501.11

Physical facilities shall be maintained in good repair.



**Photo Exhibit: 44**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Apparent growths of *Serratia marcescens* bacterium (commonly known as “pink slime”) on the entrance of the mechanical dishwasher (DSCN0565). This dishwasher is used to wash trays and food service utensils. This condition presents a cross-contamination risk, as the dishwasher should be maintained in a clean and sanitary manner to ensure the proper washing and sanitizing of wares.

FDA Food Code Violation: 4-501.14

A warewashing machine shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils, and if used, at least every 24 hours.



**Photo Exhibit: 45**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Apparent growths of mold and *Serratia marcescens* bacterium on the clean (unloading) end of the mechanical dishwasher (DSCN0602) utilized to wash the trays and food service utensils. This condition presents a contamination risk, as the dishwasher should be maintained in a clean and sanitary manner to facilitate the proper washing and sanitizing of wares. The dishwasher must be cleaned throughout the day to ensure the proper cleaning and sanitization of equipment and utensils, especially as this is the section of the machine where the cleaned and sanitized items are removed from the conveyor belt after they have gone through all the machine cycles. The filthy condition of the machine exposes the cleaned wares to recontamination.

FDA Food Code Violation: 4-501.14

A warewashing machine shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils, and if used, at least every 24 hours.





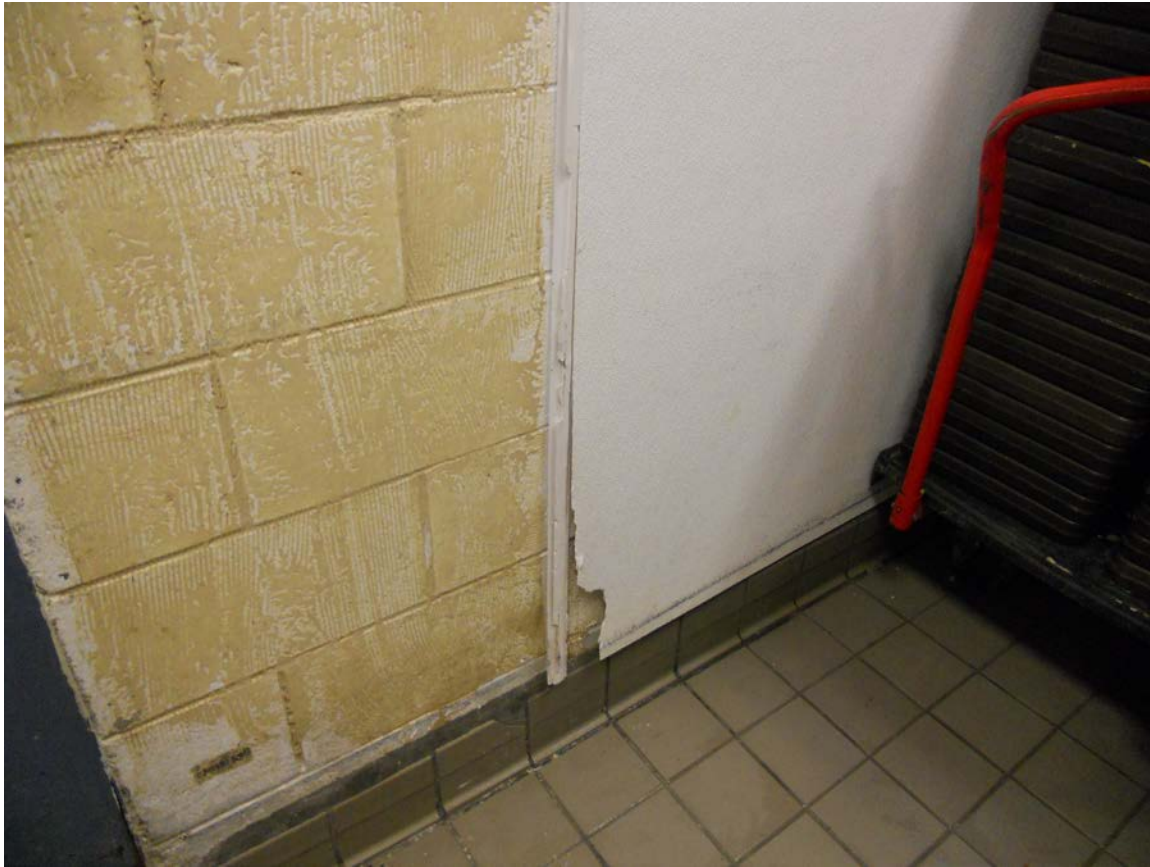
**Photo Exhibit: 46**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Kitchen cooler #2 (DSCN0574). This photo depicts dust build-up on the cover of a fan unit in cooler #2. Boxes and cartons of food are stored in the cooler. The condition of the cover poses a potential hazard as the fan may propel dust containing contaminants and microorganisms onto the food stored below.

FDA Food Code Violation: 3-305.12

Food may not be stored under other sources of contamination.



**Photo Exhibit: 47**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Wall in dishwashing area (DSCN0564). The plastic wall covering is loose and a large section is missing as evidenced by the adhesive on the wall. The adhesive section is not a smooth surface and therefore does not facilitate easy cleaning as required by the Food Code. The loose section affords a potential harborage area for insects, rodents, and other pests.

FDA Food Code Violation: 6-101.11

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted.

FDA Food Code Violation: 6-201.16

Wall and ceiling covering materials shall be attached so that they are easily cleanable.

FDA Food Code Violation: 6-501.11

Physical facilities shall be maintained in good repair.

FDA Food Code Violation: 6-501.111

The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by eliminating harborage conditions.



**Photo Exhibit: 48**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Kitchen chemical room curbed cleaning facility (DSCN0558). The curbed cleaning facility or mop sink is blocked with buckets and supplies and was therefore not in use for the proper and sanitary disposal of wastewater, including the emptying of buckets containing mop water. The use of a curbed cleaning facility or mop sink is required to maintain cleanliness of food establishments, minimize attraction of insects and rodents, and prevent liquid wastes from contaminating food and supplies.

FDA Food Code Violation: 6-203.13

At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.



**Photo Exhibit: 49**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: Mop wastewater is poured directly into the kitchen floor drain (DSCN0563) pictured here in the corner, near a hand wash sink rather than utilizing the curbed cleaning facility depicted in picture DSCN0558, in the adjacent chemical room (closet). Mop water and liquid wastes are contaminated with microorganisms and other filth. Therefore wastewater must be disposed of in a sanitary manner that will not contaminate food or equipment. The proper use of a curbed cleaning facility or mop sink with a drain allows for safe and proper disposal. Furthermore, the condition of the floor surface inhibits adequate cleaning of the floor.

FDA Food Code Violation: 6-101.11

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted.

FDA Food Code Violation: 6-501.11

Physical facilities shall be maintained in good repair.



**Photo Exhibit: 50**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Kitchen: The tile floor (DSCN0568) in the dishwashing area. The leg of the dishwasher can be seen in the upper left corner of the picture. The condition of the floor surface allows for the potential contamination of foods, equipment, and supplies from dust and pathogens from pooled moisture. The floor's condition also hinders effective cleaning.

FDA Food Code Violation: 6-101.11

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted.

FDA Food Code Violation: 6-501.11

Physical facilities shall be maintained in good repair.



**Photo Exhibit: 51**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6D: Combination toilet/lavatory unit in Cell 101 (DSCN1089). Holes such as this one at the flush mechanism and crevice created at the juncture with the wall allow the entry of disease carrying insects and rodents into the housing unit. Numerous flush mechanisms were found in this condition in various cells in units 5 and 6. The plumbing fixture and wall in this cell are not properly maintained as required by the APHA standard.



**Photo Exhibit: 52**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Housing Unit 5C: Flush mechanism on the combination toilet/sink unit in Cell 116 (DSCN0656). Openings such as the one at the control mechanism and at the wall juncture allow the entry of disease carrying insects and rodents into the housing unit. Additionally, the string tied to the flush mechanism is capable of supporting the growth of disease causing microorganisms. The plumbing fixture and wall in this cell are not properly maintained as required by the APHA standard.



**Photo Exhibit: 53**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Housing Unit 5C: Combination toilet/lavatory unit in Cell 209 (DSCN0678). Openings such as the one created by the broken flush mechanism allow the entry of disease-carrying insects and rodents into the housing unit. Additionally, the level of soil build-up on the wall indicates that proper cleaning procedures are not being performed in the cell. The condition of this plumbing fixture and wall clearly indicate that the facility is not properly maintained, as required by the APHA standard.





**Photo Exhibit: 54**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Exterior Yard: Debris field caused by backups of the sewage system (DSCN1347). Housing Unit 2C is the building on the left. The area is behind a locked fence and inaccessible to prisoners. Improper disposal of sewage has been linked to surface and groundwater pollution and the spread of disease.



**Photo Exhibit: 55**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 4D: Interior picture of Cell 4D-103 (DSCN1260). A prisoner in a wheel chair indicated that he had been housed in this cell for approximately two months. The distance between the bunk and the desk, both bolted to the floor, is 26.75", and therefore less than the 30" by 48" bed transfer space required by the ADA's Accessible Cells in Correctional Facilities Design Guide. The inmate reported difficulty transferring from his wheelchair to the bed. This cell also has a regular combination toilet/lavatory unit instead of an accessible toilet with grab bars. Additionally, the light switch is on the light itself and can be seen as a lighter colored circle on the end of the light cover. The light switch was approximately 82" from the floor and cannot be controlled by an individual who can't reach it. However, the inmate reported that he preferred to stay in housing unit 4D for personal reasons of security and safety rather than moving to an accessible cell in a different unit. Cell 4D-115 is an accessible cell, but another prisoner in a wheelchair already occupied it. Additionally, the cluttered condition of the cell provides harborage for disease-carrying insects and rodents and the clothesline indicates that laundry is being washed in the housing unit rather than being sent to the laundry.



**Photo Exhibit: 56**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 4C: Condition of the dayroom ceiling (DSCN1267). The area is water damaged and the ceiling tile is peeling. This unsanitary condition exposes prisoners to the potential dangers of falling debris and illnesses related to bacterial and mold growths. The condition of this dayroom ceiling clearly indicates that the facility is not properly maintained, as required by the APHA standard.



**Photo Exhibit: 57**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 1D: Upper and Lower Showers (DSCN1312). Visible mold growths can be seen on the ceiling. Additionally, nonfunctioning lights can be observed outside of both the upper and lower shower rooms. The lower shower room lights did not function at all and the measured illumination level was 0.03 to 0.15, well below the 20 foot candle minimum required for washrooms. The dim lighting levels increase the chance of accidental injury and hinder the performance of personal hygiene. Furthermore, the dimly lit areas pose a security problem, increasing the chance of violence.



**Photo Exhibit: 58**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 6A: Rusty metal plate previously used to secure a stool the floor in Cell 104 (DSCN1147). The plate poses a serious trip-and-fall hazard. Additionally, this condition could cause serious foot injury, especially if a prisoner was walking barefoot in his cell. Furthermore, the lack of a stool leaves the prisoner with only the bunk for seating, making meal consumption and writing difficult.

East Mississippi Correctional Facility - Environmental Health Inspection Report

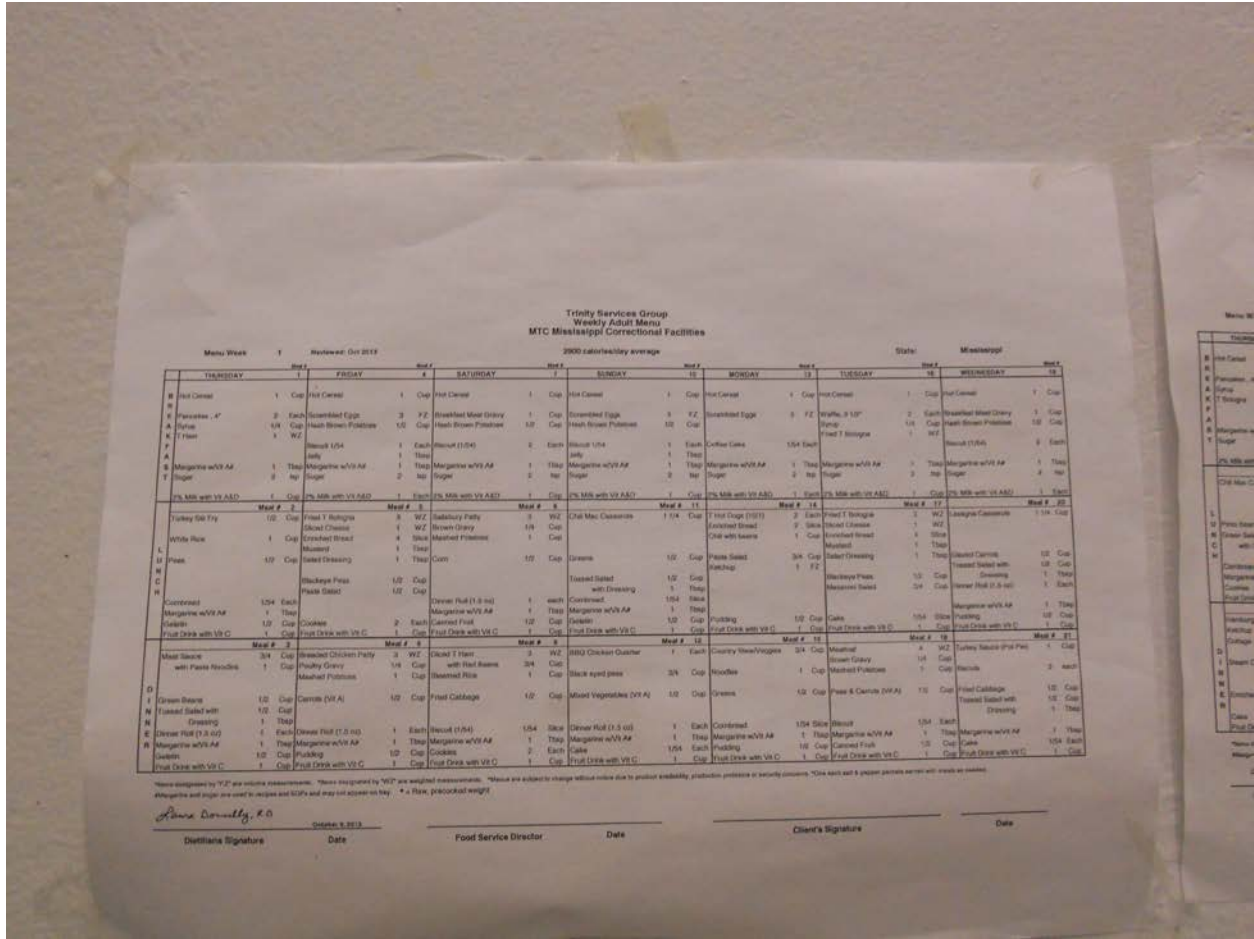


Photo Exhibit: 59

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 4D: Photo of Trinity Services Group Weekly Adult Menu MTC Mississippi Correctional Facilities, 2,900 calories/day average, menu week 1, signed by the dietitian on October 9, 2013, posted in the dayroom of 4D (DSCN1246). The same menu (signed by the dietitian on October 9, 2013) was also posted in the office window in the kitchen.

East Mississippi Correctional Facility - Environmental Health Inspection Report

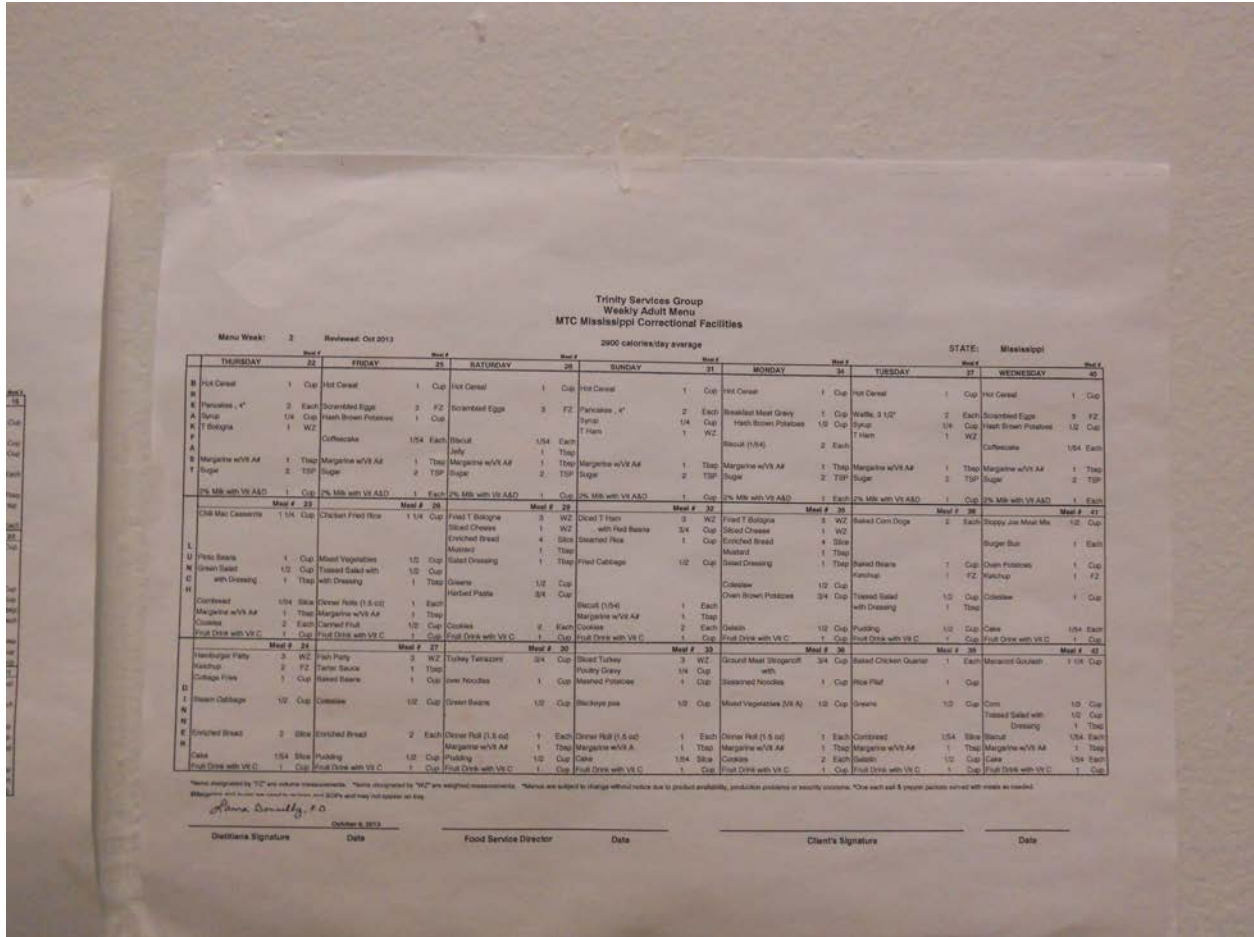


Photo Exhibit: 60

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 4D: Photo of Trinity Services Group Weekly Adult Menu MTC Mississippi Correctional Facilities, 2,900 calories/day average, menu week 2, signed by the dietitian on October 9, 2013, posted in the dayroom of 4D (DSCN1248).

East Mississippi Correctional Facility - Environmental Health Inspection Report

**Trinity Services Group  
Weekly Adult Menu  
MTC Mississippi Correctional Facilities**

Menu Week: 4    Reviewed: Oct 2013    2900 calories/day average    STATE: Mississippi

	THURSDAY	FRIDAY	SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY
B	Hot Cereal 1 Cup	Hot Cereal 1 Cup	Hot Cereal 1 Cup	Hot Cereal 1 Cup	Hot Cereal 1 Cup	Hot Cereal 1 Cup	Hot Cereal 1 Cup
R	Pancakes - 4" 2 Each	Scrambled Eggs 3 FZ	Pancakes - 4" 2 Each	Scrambled Eggs 3 FZ	Breakfast Meat Gravy 1 Cup	Muffin, 3 1/2" 2 Each	Scrambled Eggs 3 FZ
A	Tyrnd 1/4 Cup	Hash Brown Potatoes 1 Cup	Slyud 1/4 Cup	Hash Brown Potatoes 1/2 Cup	Hash Brown Potatoes 1/2 Cup	Slyud 1/4 Cup	Hash Brown Potatoes 1 Cup
K	Grilled T Ham 1 WZ	Coffee Cake 1/54 Slice	Fried T Bologna 1 WZ	Coffee Cake 1/54 Slice	Meat (1/54) 2 Each	Fried T Bologna 1 WZ	Meat 1/54 Slice
F	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp
S	Sugar 2 TSP	Sugar 2 TSP	Sugar 2 TSP	Sugar 2 TSP	Sugar 2 TSP	Sugar 2 TSP	Sugar 2 TSP
T	2% Milk with VF ASD 1 Cup	2% Milk with VF ASD 1 Cup	2% Milk with VF ASD 1 Cup	2% Milk with VF ASD 1 Cup	2% Milk with VF ASD 1 Cup	2% Milk with VF ASD 1 Cup	2% Milk with VF ASD 1 Cup
	<b>Meal # 65</b>	<b>Meal # 66</b>	<b>Meal # 71</b>	<b>Meal # 74</b>	<b>Meal # 77</b>	<b>Meal # 80</b>	<b>Meal # 83</b>
L	Fried T Bologna 3 WZ	Ground Meat Stew 3/4 Cup	Grilled T Ham with Red Beans 3/4 Cup	Baked Corn Gobs 2 Each	Grilled T Bologna 3 WZ	Sticky Joe Meat Mv 1/2 Cup	Turkey Testamon 3/4 Cup
C	Shredded Cheese 1 WZ	Steamed Rice 1 Cup	Steamed Rice 1 Cup	Enriched Bread 1 WZ	Enriched Bread 1 WZ	Burger Bun 1 Each	Enriched Bread 1 WZ
U	Mustard 4 Slice	Collage Fries 1 Cup	Collage Fries 1 Cup	Mustard 4 Slice	Mustard 4 Slice	Mustard 4 Slice	Mustard 4 Slice
N	Salted Dressing 1 Tbsp	Fried Cabbage 1/2 Cup	Fried Cabbage 1/2 Cup	Salted Dressing 1 Tbsp	Salted Dressing 1 Tbsp	Salted Dressing 1 Tbsp	Salted Dressing 1 Tbsp
C	Unfired Potatoes 3/4 Cup	Green Salad with Dressing 1/2 Cup	Green Salad with Dressing 1/2 Cup	Unfired Potatoes 3/4 Cup	Unfired Potatoes 3/4 Cup	Unfired Potatoes 3/4 Cup	Unfired Potatoes 3/4 Cup
H	Cow Sae 1/2 Cup	Dinner Roll (1.5 oz) 1 Each	Dinner Roll (1.5 oz) 1 Each	Cow Sae 1/2 Cup	Cow Sae 1/2 Cup	Cow Sae 1/2 Cup	Cow Sae 1/2 Cup
	Puttling 1/2 Cup	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Puttling 1/2 Cup	Puttling 1/2 Cup	Puttling 1/2 Cup	Puttling 1/2 Cup
	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup
	<b>Meal # 68</b>	<b>Meal # 69</b>	<b>Meal # 72</b>	<b>Meal # 75</b>	<b>Meal # 78</b>	<b>Meal # 81</b>	<b>Meal # 84</b>
D	Grilled Hamburger Patty 3 WZ	Breaded Chicken Patty 3 WZ	Meat & Cheese Pizz (2 oz cheese, 1 oz meat) 1/16 Slice	Meat Loaf 1/4 Cup	Meat Turkey 3 WZ	Meat Turkey 3 WZ	Meat Turkey 3 WZ
I	Brown Gravy 1/4 Cup	Hash Brown Potatoes 1 Cup	Hash Brown Potatoes 1 Cup	Brown Gravy 1/4 Cup	Hash Brown Potatoes 1 Cup	Hash Brown Potatoes 1 Cup	Hash Brown Potatoes 1 Cup
N	Mashed Potatoes 1 Cup	Collage Fries 1 Cup	Collage Fries 1 Cup	Mashed Potatoes 1 Cup	Mashed Potatoes 1 Cup	Mashed Potatoes 1 Cup	Mashed Potatoes 1 Cup
E	Carrots (VF A) 1/2 Cup	Core 1/2 Cup	Core 1/2 Cup	Carrots (VF A) 1/2 Cup	Carrots (VF A) 1/2 Cup	Carrots (VF A) 1/2 Cup	Carrots (VF A) 1/2 Cup
	Enriched Bread 2 Slice	Enriched Bread 2 Slice	Enriched Bread 2 Slice	Enriched Bread 2 Slice	Enriched Bread 2 Slice	Enriched Bread 2 Slice	Enriched Bread 2 Slice
H	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp	Margarine w/VF AF 1 Tbsp
	Cake 1/54 Slice	Cookies 2 Each	Puttling 1/2 Cup	Cake 1/54 Slice	Cake 1/54 Slice	Cake 1/54 Slice	Cake 1/54 Slice
	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup	Fruit Drink with VF C 1 Cup

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighed measurements. \*Items are subject to change without notice due to product availability, production problems or pricing concerns. \*One wash up & paper glass per meal with meals as needed. \*Margarine and sugar are used in recipes and 32% and may not appear on tray.

*Laura Connolly, R.D.*    October 9, 2013    \_\_\_\_\_    \_\_\_\_\_    \_\_\_\_\_    \_\_\_\_\_  
Dietitian's Signature    Date    Food Service Manager    Date    Client's Signature    Date

Photo Exhibit: 61

East Mississippi Correctional Facility (EMCF), April 3, 2014

Housing Unit 4D: Photo of Trinity Services Group Weekly Adult Menu MTC Mississippi Correctional Facilities, 2,900 calories/day average, menu week 4, signed by the dietitian on October 9, 2013, posted in the dayroom of 4D (DSCN1249).





**Photo Exhibit: 62**

East Mississippi Correctional Facility (EMCF), March 31, 2014

Regular Dinner Meal Tray: Photo of a food tray that was reported to be a regular dinner meal observed on a cart being delivered to housing unit 5D (DSCN0761). A Food Services staff member reported that on March 31, 2014, EMCF was on week 4 of the menu cycle. The week 4, Monday, dinner menu (see Photo Exhibit 61) indicates:

- Sliced Turkey 3 WZ
- Poultry Gravy ¼ Cup
- Herbed Noodles 1 Cup
- Cabbage ½ Cup
- Biscuit 1/54 Each
- Margarine w/Vit. A 1 Tbsp
- Cake 1/54 Slice
- Fruit Drink with Vit. C 1 Cup

However, the entrée contains shredded turkey instead the “sliced” turkey indicated on the dietitian-approved menu. Additionally, it is difficult to verify the 3-ounce turkey portion size. Cornbread appears to be substituted for the biscuit listed on the menu. The margarine is not visible as it was under the cake. The beverage was served separately from the meal tray.



**Photo Exhibit: 63**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Regular Lunch Meal Tray: Photo of a food tray labeled “Cycle 4, Tue. 4-1-14, Lunch Sample Tray” observed in the kitchen cooler (DSCN0936). The week 4, Tuesday, lunch menu (see Photo Exhibit 61) indicates:

- Sloppy Joe Meat Mix ½ Cup
- Burger Bun 1 Each
- Potato Salad 1 Cup
- Carrots ½ Cup
- Gelatin ½ Cup
- Fruit Drink with Vit. C 1 Cup

The protein in the entrée is unidentified. However, the other meal components, sliced bread, corn chips, and cookies do not comply with the dietitian-approved menu. Furthermore, the corn chips and cookies provide minimal nutritional value. See Photo Exhibit 64 for additional related information.



**Photo Exhibit: 64**

East Mississippi Correctional Facility (EMCF), April 1, 2014

Regular Dinner Meal Tray: Photo of a food tray that was reported to be a regular dinner meal. The tray was on a cart being delivered to the medical housing unit at approximately 4:00 p.m. (DSCN0833). A Food Services staff member reported that EMCF was on week 4 of the menu cycle. The week 4, Tuesday, dinner menu (see Photo Exhibit 61) indicates the planned meal consisted of meat sauce with pasta noodles, green beans, tossed salad with dressing, dinner roll, margarine, cookies, and fruit drink. The week 4, Tuesday, lunch menu indicates:

- Sloppy Joe Meat Mix ½ Cup
- Burger Bun 1 Each
- Potato Salad 1 Cup
- Carrots ½ Cup
- Gelatin ½ Cup
- Fruit Drink with Vit. C 1 Cup

Therefore, based on the observation of the tray it appears as though the lunch menu was served instead of the dinner menu on April 1, 2014. No explanation was provided for the deviation from the posted, dietitian-approved menu.



**Photo Exhibit: 65**

East Mississippi Correctional Facility (EMCF), April 2, 2014

Regular Lunch Meal Tray: Photo of a food tray labeled “Cycle 4, Tue. 4-1-14, Dinner Sample Tray” observed in the kitchen cooler (DSCN0938). See Photo Exhibit 64 for additional information.



**Photo Exhibit: 66**

East Mississippi Correctional Facility (EMCF), April 3, 2014

Regular Lunch Meal Tray: Photo of a food tray that was reported to be a regular lunch meal. This photo was taken in Unit 3D at approximately 2:45 p.m. (DSCN1305). An inmate reported he had eaten some food from the tray. A Food Services staff member reported that on April 2, 2014 EMCF was on week 4 of the four-week cycle menu cycle. The menu cycles run Thursday through Wednesday. Therefore, it is assumed, but not confirmed that Thursday, April 3, 2014, began the week 1 cycle menu. The week 1, Thursday, lunch menu (see Photo Exhibit 59) indicates the planned meal consisted of turkey stir-fry, white rice, peas, cornbread, margarine, gelatin, and fruit drink. However, the tray consisted of cold cuts, sliced bread, coleslaw, cake, and condiment packets. The week 1 and 4 menus indicate that “grilled” or “fried” bologna are served several times per week, however, the bologna on the tray appeared to be neither fried or grilled. Failure to adhere to a dietitian-approved menu places prisoners at risk of under-nutrition and weight loss, and malnutrition. Furthermore, failure to serve meals in accordance with the posted menu often causes prisoners to distrust the food service operation.

Submitted by Diane Skipworth

*D Skipworth*

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Diane Skipworth, R.D., L.D., R.S., CLLM

June 13, 2014

## Attachment A – Curriculum Vitae

**Diane Skipworth, R.D., L.D., R.S., CLLM**

### Experience:

#### **Dallas County Sheriff's Department, Dallas, Texas**

August 1994 to Present

Director of Detention Support Services (2004 – Present)

Assistant Director of Nutrition and Processing (1999 – 2004)

Dietitian (1994 – 1999)

Oversee and manage the Support Services Division, which includes the Food Service and Laundry sections, with a combined annual operating budget of \$10 million dollars, fifty-seven employees, and 225 inmate workers. Perform inspections of the jail housing units, Central Cook Chill Kitchen production facility and warehouse, Lew Sterrett Jail kitchen, Laundry, and related areas. Enforce compliance with all applicable laws, rules, and guidelines. Participate in regulatory inspections including the Texas Commission on Jail Standards, Dallas County Health Department, United States Marshals Service, Texas Health and Human Services Commission, Texas Region 10 Education Service Center Child Nutrition Programs, and the USDA. Participated in the U.S. Department of Justice (DOJ) investigation and tours at the Dallas County Jail; including implementation of corrective actions as a result of a Memorandum of Understanding between Dallas County and the DOJ. Oversaw the Dallas County Sheriff's Department \$1.2 million dollar laundry renovation project, including development of plans and specifications for the layout, equipment, and redesign, coordinated the project, and transitioned the closing and reopening of the laundry. Provide frequent written and verbal communications to administrative staff and elected officials including the Sheriff, Chief Deputies, and Dallas County Commissioners.

#### **U.S. Department of Homeland Security, Office for Civil Rights and Civil Liberties**

Rice Consulting Services, Orangeburg, South Carolina

Environmental Health and Safety Consultant

September 2013, Buffalo Federal Detention Facility, Batavia, New York

September 2013, Essex County Correctional Facility, Newark, New Jersey

April 2013: Glades County Detention Center, Moore Haven, Florida

January 2013: Boone County Jail, Burlington, Kentucky

January 2013: Tri-County Detention Center, Ullin, Illinois

August 2012: Clinton County Correctional Facility, McElhattan, Pennsylvania

June 2012: Tensas Parish Detention Center, Waterproof, Louisiana

June 2012: LaSalle Detention Facility, Jena, Louisiana

May 2012: Etowah County Detention Center, Gadsden, Alabama  
March 2012: Otero County Processing Center, Chaparral, New Mexico  
February 2012: Delaney Hall, Newark, New Jersey  
February 2012: Essex County Correctional Facility, Newark, New Jersey  
December 2011: York County Prison, York, Pennsylvania  
April 2011: IAH Secure Adult Detention Facility, Polk County, Texas

Duties included assessing the environmental health and safety conditions at adult detention facilities. Reviews were conducted based upon detainee allegations of noncompliance with the ICE National Detention Standards. Reviewed documents associated with the case, conducted interviews of detainees and employees, and evaluated the condition of the facilities during on-site visits. Produced and submitted expert reports including specific recommendations for improvement.

**U.S. Department of Justice, Civil Rights Division, Special Litigation Section**

Nutrition Consultant

October 2010 – February 2011

Duties included assisting the U.S. Department of Justice in investigating alleged unconstitutional conditions at the Robertson County Detention Facility, Tennessee. The evaluation was completed through document reviews, evaluation of policies and procedures, tour of the jail, interviews with inmates and staff, and consultation with medical and environmental health consultants. Expert reports, including recommendations for changes to address findings were submitted.

**Brookhaven College, Farmers Branch, Texas**

June 1999 to Present

Adjunct Faculty – Food Protection Management Certification

Instruct fifteen-hour food protection management certification and seven hour recertification classes. The course includes instruction on food borne illness, sanitary food handling and preparation, pest control, personal hygiene, Hazard Analysis and Critical Control Point (HACCP), and accident prevention.

**ARA Services, St. Patrick Hospital, Lake Charles, Louisiana**

August 1993 to August 1994

Clinical Dietitian

Assessed patients' nutritional needs, developed and implemented dietary plans, and provided patient counseling. Worked with a multidisciplinary care team consisting of doctors, nurses, and social workers to provide optimal patient care. Monitored the food service operation and ensured conformance with nutritional, safety, sanitation, and quality standards.



**Education:**

- Currently seeking a Master of Criminal Justice, Tarleton State University, Texas
- Bachelor of Science, Dietetics, 1993  
The University of Texas Southwestern Medical Center, Dallas, Texas

**Professional Licenses:**

- Registered Dietitian (R.D.), Commission on Dietetic Registration, RD#806233
- Licensed Dietitian (L.D.), Texas, DTO#4420
- Registered Professional Sanitarian (R.S.), Texas, #3321
- Certified Laundry and Linen Manager (CLLM), Association for Linen Management
- Certified Food Protection Management Program Instructor, Texas Department of State Health Services, Instructor #348 and #3221

**Projects and Committees:**

- Dallas County Adult Nutrition Program Evaluation Committee
- Dallas County Sheriff's Department Standard Operating Procedures (SOP) Revision Committee
- Dallas County Juvenile Justice System, Juvenile Detention Alternatives Initiative, Conditions of Confinement Committee
- Successfully implemented the USDA's Healthy, Hunger-Free Kids Act of 2010 meal pattern and nutrition standards based on the latest Dietary Guidelines for Americans and the Texas and Health and Human Services Commission's Healthy School Meals Initiative for meals served to the Dallas County Juvenile facilities in conjunction with the USDA School Lunch and Breakfast Program
- Dallas County Sheriff's Department Super Bowl XLV Committee
- "Kids and Cops" representative for the Dallas County Sheriff's Department, 2003

**Awards:**

- Commissioners Court of Dallas County, Texas, Resolution Order #2012-2080
- Dallas County Sheriff's Department February 2012 Employee of the Month
- Distinguished Adjunct Faculty, Brookhaven College, January 12, 2012
- Certificate of Merit, Dallas County Sheriff's Department – Awarded for exceptional performance of duty, loyalty, and dedication that exemplifies the highest standards of service to the Department
  - May 6, 1999
  - May 21, 2009
- Five Year Perfect Attendance Award, Dallas County Sheriff's Department

**Publication:**

- Skipworth, D. (October/November 2013). Half-Baked Chicken and Other Menu Planning Pitfalls. *Correctional Law Reporter*, Volume XXV No. 3.