

Exhibit 5

Environmental Health Inspections
East Mississippi Correctional Facility
Meridian, Mississippi
June 1, 2016 through June 2, 2016

December 19, 2016

Prepared for:
Law Offices of Elizabeth Alexander
1416 Holly Street, NW
Washington, DC 20012

And the

National Prison Project of the ACLU
915 15th St. NW, 7th Floor
Washington, DC 20005

Prepared by:
Diane Skipworth, MCJ, R.D., L.D., R.S., CCHP, CLLM

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

Table of Contents

Assignment 3

Qualifications..... 3

Compensation..... 3

Methodology 3

Inspection Participants..... 4

Documents Reviewed 4

Inspection Equipment Used..... 4

Standards Used 5

Environmental Inspection Findings 5

Lighting..... 5

 Table 1 - Light Measurement Results Measured in Foot-Candles (FC) 6

 Table 2 - Observations of Non-Functioning Light Fixtures and Missing Light Bulbs..... 8

Air Flow, Ventilation, and Air Quality..... 9

Fire Protection and Safe Fire Practices..... 10

Pest Control..... 11

Food Services and Nutrition 12

 Table 3 - Estimated Energy Requirement..... 12

Environmental Controls for Injury Prevention 14

Cleanliness and Sanitation 14

Conclusion 15

Photo Exhibits 16

Attachment A – Curriculum Vitae 45

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

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). My inspections were conducted for the purpose of evaluating the facilities and environmental conditions, including those alleged in this case. The inspections focused on the fundamental principles of public health based on the rationale that adequate sanitation and hygiene safeguards the health and safety of both the inmates and employees at EMCF.

Qualifications

I am a registered dietitian, licensed dietitian, registered professional sanitarian, certified correctional health professional, 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 June 1, 2016, through June 2, 2016, for the American Civil Liberties Union, National Prison Project. Areas inspected included:

Support Areas

1. Kitchen
2. Laundry
3. Medical Unit and Medical Overflow Cells

Housing Units

1. Unit 1
 - a. Zone A
 - b. Zone D

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

2. Unit 2
 - a. Zone C
 - b. Zone D
3. Unit 3
 - a. Zone A
 - b. Zone C
 - c. Zone D
4. Unit 4
 - a. Zone A
 - b. Zone B
 - c. Zone C
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 parties and their contracting agents and by Warden Frank Shaw, as well as various other staff from the prison.

Documents Reviewed

Documents reviewed included the complaint filed in *Dockery et al. v. Epps et al.* and 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). I also reviewed my previous report from June 13, 2014 on EMCF, "Environmental Health Inspections," which I attach and incorporate by reference. The 2014 report demonstrates the long-standing nature of the conditions at EMCF that I discuss.

Inspection Equipment Used

- 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

East Mississippi Correctional Facility - Environmental Health Inspection Report

- Flashlight

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 was initially published in 1976 and was the first set of professional environmental health standards created for jails and prisons. The APHA standard provides guidance to protect human health and safety, based on public health principles. Furthermore, the APHA standard has been cited numerous times in 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 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 commonly used by health professionals to assess and plan for the nutrient needs of groups of people, including those in institutions such as prisons. Furthermore, the APHA standard stipulates that food service operations and equipment must comply with the current Food and Drug Administration (FDA) Food Code or appropriate state or local regulations. The FDA Food Code is the national food regulatory policy that has been accepted by industry and government officials since the 1930s. The FDA Food Code provides scientifically based rules that are designed to facilitate acceptable levels of sanitation on food establishment premises to safeguard food and minimize foodborne illness.

Environmental Inspection Findings

This report summarizes the scientifically based health principles and rationales that informed my inspection and serve as the foundation for my findings. The findings also identify the nature of and outline the health or safety risk posed by each deficiency. Additional and supporting documentation is included in Section 3 Photo Exhibits. The 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. The opinions herein are based on evidence and documentation currently available to me. I reserve the right to modify or expand these opinions if additional information becomes available.

Lighting*Health Principle:*

Adequate levels of lighting must be provided in all areas of the prison, including the housing units, recreation areas, and kitchen for inmate and employee safety. Illumination levels must be sufficient to support good sanitation and hygiene.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Health Rationale:

Sufficient levels of light in housing and recreation areas are conducive to inmates' psychological health. Adequate lighting reduces glare, eye strain, and reduces the incidence of headaches. Additionally, illumination is necessary for safety and reduces the likelihood of accidental injury. Furthermore, sufficient lighting aids in the performance of cleaning tasks and sanitation and promotes good personal hygiene.

Inspection Findings:

Findings of inadequate light levels were observed throughout the shower areas in the housing units. The showers at EMCF are located in the dayrooms with either a shower room or individual shower stalls located on both the lower and upper tier levels in each housing unit. Light levels were assessed in numerous shower rooms using a light meter and the measurements were compared to the minimum standards established by the American Society of Illuminating Engineers as cited by the APHA lighting standard. The standard specifies that a minimum illumination of 30 foot-candles is required in living areas and a minimum of 20 foot-candles of light is needed in washrooms. Foot-candle is a measure of illuminance and one foot-candle is the equivalent of one lumen per square foot or 10.764 lux.

The actual measurements taken on June 2, 2016, listed in Table 1, reveal that the light levels in the shower areas at EMCF are well below the APHA standard of 20 foot-candles. Likewise, the American Correctional Association (ACA) Performance-Based Standards for Adult Local Detention Facilities, 4th Edition, also cites a minimum of 20 foot-candles in personal grooming areas. Light readings were taken in 32 individual shower areas and of those 32 areas, only three readings were found to be at or above the minimum level of 20 foot-candles. Therefore, only 9% of the measured shower areas were found to meet the standard with illumination levels between 21 and 27 foot-candles.

Table 1 - Light Measurement Results Measured in Foot-Candles (FC)

Unit	Area	Standard (FC*)	Actual (FC*)	Standard Met (Yes or No)	Photo Exhibit #
2	2C Lower Shower Room	20	5.4 - 16	No	
2	2C Upper Shower Room	20	11 - 16.4	No	
2	2D Lower Shower Room	20	3.4 - 24.6	No	
2	2D Upper Shower Room	20	2.7 - 22.2	No	
4	4A Lower Shower Room	20	2.7 - 12.9	No	
4	4B Lower Shower Room	20	2.3 - 9.5	No	
4	4C Lower Shower Room	20	9.0 - 27	No/Yes	
4	4C Upper Shower Room	20	0.14 - 5.7	No	7
5	5B Lower Showers - Outside Stalls	20	0.5	No	1, 2
5	5B Lower Showers - Inside Stall	20	0.11	No	1, 2
5	5B Upper Showers - Outside Stalls	20	6.4 - 8.2	No	
5	5B Upper Showers - Inside Stalls	20	0.3 - 1.2	No	

East Mississippi Correctional Facility - Environmental Health Inspection Report

5	5C Lower Showers - Outside Stalls	20	21.1 - 21.5	Yes	
5	5C Lower Showers - Inside Stalls	20	3.5 - 7.8	No	
5	5C Upper Showers - Outside Stalls	20	21	Yes	
5	5C Upper Showers - Inside Stall	20	1.2	No	
5	5D Lower Showers - Outside Stalls	20	0.83 - 1.5	No	
5	5D Lower Showers - Inside Stall	20	0.44	No	
5	5D Upper Showers - Outside Stalls	20	2.4	No	3, 4
5	5D Upper Showers - Inside Stall	20	0.5	No	3, 4
6	6A Lower Showers - Outside Stalls	20	0.8	No	
6	6A Lower Showers - Inside Stall	20	0.5	No	
6	6A Upper Showers - Outside Stalls	20	7.4 - 10.6	No	
6	6A Upper Showers - Inside Stalls	20	4.1 - 4.2	No	
6	6B Lower Showers - Outside Stalls	20	1	No	5, 6
6	6B Lower Showers - Inside Stall	20	0.23	No	5
6	6B Upper Showers - Outside Stalls	20	1.1	No	
6	6B Upper Showers - Inside Stall	20	0.35	No	
6	6C Lower Showers - Outside Stalls	20	1.2	No	
6	6C Lower Showers - Inside Stall	20	0.2	No	
6	6C Upper Showers - Outside Stalls	20	10	No	
6	6C Upper Showers - Inside Stall	20	0.7 - 4.1	No	

*FC = Foot-Candles

The inadequate light levels in the EMCF shower areas place the prisoners at significant risk of bodily harm from assaults and other offenses, as the areas are not adequately illuminated to ensure that custody staff can adequately observe and monitor them. For illustration, a prisoner was in a lower tier shower stall in unit 6C on June 2, 2016 and I was unable to see him from the dayroom because of the dim lighting in the shower area. Additionally, the lack of lighting places prisoners at risk of accidental injury from slips and falls, especially as shower floors are often wet and the low ledges designed to contain the water flow are trip hazards. Furthermore, the dimly lit showers impede good personal hygiene practices and further present an obstacle to hygiene, as prisoners may avoid the showers because they do not feel safe. Additionally, the dim lighting hinders cleaning and sanitation. It is often difficult to see mold, mildew, and dirt in dimly lit areas. Dirty floors and mildew were found in the showers, however in many instances it was detected by using a flashlight, as the light level was so dim that the area could not be readily observed without an external light source. Washrooms and showers should be sufficiently illuminated to facilitate the proper cleaning and disinfection necessary to inhibit the growth of disease causing microorganisms.

Furthermore, the design of the single bulb light fixtures and their proximity to the shower stall doors in the Unit 5 and 6 lower showers prohibit the use of this fixture style as when the metal stall door swings out to be opened and closed, it will hit the light bulb and break it, as illustrated in Photo Exhibit 5. The lighting outside the shower stalls is important because the design of the all stainless steel shower stalls prohibits the installation of an interior stall light.

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

Therefore, the light fixtures outside the shower stalls are necessary to illuminate their interiors. It appears as though the shower areas outside the stalls were designed to have a flush mount light fixture such as those found in many of the other shower areas, including the 5D upper shower area, as illustrated in Photo Exhibit 4. In an apparent effort to prevent the doors from hitting and breaking the light bulbs, metal pieces that block the door from fully opening were welded on the hinge side of some of the shower stall doors, as depicted in Photo Exhibit 2. However, in Units 6A and 6B, the stopping mechanism engages past the point where the bulb would be situated, as seen in Photo Exhibits 5 and 6. Therefore, retrofitting light fixtures that are not compatible with the design of the space is creating a dangerous environment, as limiting the ability to fully open the shower stall doors (see Photo Exhibit 2) creates a potential danger, as it would be difficult for custody staff to extricate a prisoner from the shower stall in the event of a medical emergency. However, the single bulb style fixtures do not create this problem in the upper shower areas because there is an adequate clearance between the shower stall doors and the ceiling.

A light fixture, usually a light socket with a single, exposed light bulb, provides illumination in the individual cells in units 5 and 6. However, as outlined in Table 2, some cells were observed to not have light bulbs in the light socket and light fixtures were missing in some of the shower areas. In the absence of a light bulb or functioning light fixture, the primary sources of cell illumination are the exterior wall window and the window in the cell door. Therefore, although the windows illuminate the cells during the daytime hours, they would be inadequately lit during the night. On June 1, 2016, numerous cell door windows in Units 5A and 5B were completely covered with various types of paper, on the inside of the door. EMCF staff were observed removing paper that was covering the window of cell A5-204 in front of me during my inspection. Poorly illuminated cells present serious safety and security risks. Additionally, inadequate light levels can have a detrimental impact on the physical and mental health of prisoners. The problem of missing light bulbs was also observed during my previous inspection during March 31, 2014 through April 3, 2014. This problem was acknowledged in a May 5, 2014, email generated by a Unit Psychologist stating, "I came to my office and called Mr. Sessions in Maintenance who explained to me that he isn't going to give out anymore light bulbs because UM Banks is supposed to be writing RVRs for when the offenders break the bulbs and since he hasn't gotten any RVRs from UM Banks, he isn't giving out light bulbs because he has no way of charging the offenders for the light bulbs without the RVR. He also stated that it costs approximately \$50 for the light bulbs and fixtures and it's a major budget issue" (MTC-CON-00003855). Additionally, missing lights were addressed in a August 5, 2014, email from the EMCF Compliance Officer to Warden Buscher, regarding Medical Cell 512, "Warden Buscher please have the appropriate staff have a light put in this cell. When I checked the cell yesterday it did not have a light and an offender was in the cell. Please have staff advise once this has been addressed" (DEF_ESI_0000839).

Table 2 – Observations of Non-Functioning Light Fixtures and Missing Light Bulbs

Unit	Location	Comments
Med Overflow	Cell 309	The light did not work and staff report a prisoner "smashed" the light
4B	Cell 113	Light dims but will not turn off, The prisoner occupying the cell stated that it is "a form of torture"
4C	Upper Showers	Light fixtures not working - Photo Exhibit 7

East Mississippi Correctional Facility - Environmental Health Inspection Report

5B	Lower Showers	Missing light fixture - Photo Exhibits 1 and 2
5B	Upper Showers	Only 1 of 2 light fixtures working
5B	Cell 105	No bulb observed
5B	Cell 114	No bulb observed - Unoccupied cell
5C	Cell 114	No bulb observed
5D	Lower Showers	Missing bulb and wires hanging out of fixtures
5D	Upper Showers	Light fixtures not operable - Photo Exhibits 3 and 4
6A	Lower Showers	No bulbs observed and stall doors would hit bulbs if present
6A	Cell 110	No bulb observed
6B	Lower Showers	No bulbs observed and stall doors would hit bulbs if present Photo Exhibits 5 and 6
6B	Upper Showers	No bulbs observed
6B	Cell 107	No bulb observed - Unoccupied cell
6C	Lower Showers	Very dimly lit and no bulbs observed
6C	Cell 106, 111	No bulb observed
6D	Cell 105	No bulb observed

Air Flow, Ventilation, and Air Quality

Health Principle:

The air quality must comply with national and local clean air standards and must be free from objectionable odors. Heating, ventilation, and air conditioning systems must be functioning and maintained to ensure a healthy environment for inmates and employees.

Health Rationale:

Clean air and adequate ventilation, including properly functioning mechanical ventilation systems are necessary for a healthy environment. Polluted air is known to cause or exacerbate respiratory illnesses as well as allergies, headaches, and irritation of the eyes. Indoor temperature, air movement, and humidity must be maintained at levels that safeguard the health and wellbeing of the occupants.

Inspection Findings:

Although ambient air temperature measurements throughout the facility were found to be within acceptable limits, ventilation system grilles in the housing units were plugged or blocked by paper, miscellaneous objects, or heavy accumulations of dust. Blocked vent grilles were found in multiple cells including Intake cell 311, 2D-202, 4B-114, 5A-207, 5B-114, 5B-115, 6A-110, 6A-115, 6A-206, 6B-106, 6C-202 (Photo Exhibit 8), and 6C-205. Prisoners frequently block vent grilles in an effort to control the air temperature in their cells or out of concern that dust or other contaminants may enter their cell through the vent. However, blocking the air vents restricts the proper airflow in the system and can cause mechanical problems and pose a fire hazard. Additionally, failure to maintain the ventilation system leads to dust accumulations and mold growths. Therefore, the vent covers must be cleaned as often as necessary to eliminate these blockages and maintain proper airflow and exchange.

East Mississippi Correctional Facility - Environmental Health Inspection Report

The distinct odor of smoke was prevalent throughout the housing areas, and was particularly noticeable in Units 1, 4, 5, and 6. Wicks and evidence of burned and scorched items were observed in numerous housing locations (Photo Exhibits 8, 9, 10, 12, 13, and 14). The practice of placing smoldering wicks in the ventilation grilles introduces contaminants and circulates smoke through the HVAC system (Photo Exhibit 8). Additionally, a very strong odor of cigarette smoke was predominant in Unit 4 and ashes that resembled those from a cigarette were observed in a metal container on a dayroom table in Unit 4A. The seemingly recurrent incidence of smoke generation poses health risks, particularly to individuals with respiratory illnesses.

Fire Protection and Safe Fire Practices

Health Principle:

Practices related to fire safety must be sufficient to protect life and prevent injury.

Health Rationale:

Prison security requirements and the potential for situations that may result in fire, combined with the restrictions on free movement, necessitate that fire-safe materials be utilized, fire detection devices be accessible and in good working order, and rigorous adherence to life safety practices. A major cause of death related to fires is smoke inhalation.

Inspection Findings:

The strong odor of smoke permeated the housing units. Evidence of past incidents of fire or flame was observed throughout EMCF.

Prisoners make “wicks” by tightly winding flammable material, such as toilet tissue. Wicks are usually lit by a spark from light socket wiring or by sparking metal in a microwave. The burning wick can then be used to ignite flammable materials such as paper or laundry items. I observed wicks in the following housing unit locations, cell 1A-105 (Photo Exhibit 10), on the floor outside of cell 3D-201, multiple burned wicks were observed stuck in a pipe chase door near the 4C lower shower room, in a vent grille in cell 5A-207 and a smoldering wick was also observed on the dayroom floor near the cell (Photo Exhibit 9), in a vent grille in 5D-210, on the floor in 6B-107, in a hole in the wall above the desk in 6B-210, in screw holes in the wall in 6C-202, in a vent grille in 6C-212, and in the toilet in cell 6D-206.

Scorched cell doors were observed including 5A-103 (Photo Exhibit 12), 5A-104 (Photo Exhibit 13), 5A-105 (Photo Exhibit 14), 5A-107, 5C-114, and 5C-202. A piece of burned toilet paper was observed on the dayroom floor outside of cells 5A-107 and 108. Evidence of burned paper was observed on the desk in cell 5B-115 and a burned wick was observed in a shallow puddle of water on the floor outside the cell door. Burned tissue was observed outside of 4C-212. Additionally, a strong cigarette smoke odor was noticeable in Unit 4 and ashes that appeared to be from a cigarette were observed in a metal container on a dayroom table in unit 4A.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Placing flammable materials, such as a paper, directly in contact with an unprotected light bulb creates a potential fire hazard. Improvised light fixtures created with paper were observed in 5D-109, 5D-211, 5D-212, 5D-110, 6A-111, 6C-101, 6C-104, 6C-203, 6C-205, 6C-208, 6C-211, 6C-212, and 6D-101 (Photo Exhibit 15).

Furthermore, sprinkler heads compromised by being covered with paper, fabric, or utilization to fasten a piece of string that was used for a makeshift clothesline or curtain rod were observed in numerous cells. Cell 1A-105 illustrates the concern as a burned wick was observed in the toilet (Photo Exhibit 10) and a piece of string was tied to the fire sprinkler head in the same cell. Tampering with smoke alarm and detection systems places the inmates and staff at risk of serious bodily harm.

The observation of wicks, pervasive odor of smoke, and frequency of finding items that had been burned clearly indicate a failure to adhere to fire protection and safety practices. The unwarranted level of exposure to smoke and fire places those at EMCF at serious risk of injuries including smoke inhalation and burns.

Pest Control

Health Principle:

The premises must be maintained in a manner that precludes infestation and prevents harborage and breeding of vermin.

Health Rationale:

Insects and rodents are capable of transmitting disease to humans.

Inspection Findings:

Drain flies were observed around the floor drains in 3C-104, 5B lower showers, 6D lower showers, and in the dishwashing area of the kitchen. Additionally, a prisoner housed in 6D-206 reported, "gnats come out at night." Drain flies resemble gnats or fruit flies and breed in the slimy organic film that coats shower drains. Drain flies cannot bite humans; however, they are a nuisance and can carry potentially harmful microorganisms from drains and sewage on their bodies and contaminate clean surfaces. Frequent drain cleanings are necessary to prevent blockage by accumulations of organic matter and to prevent drain fly infestations.

Insects are capable of transmitting disease to humans by contaminating food and clean surfaces. The automatic dishwasher in the kitchen was infested with cockroaches, as numerous nymphs and adults were observed emerging out of the machine on June 1, 2016 (Photo Exhibits 16 and 17). Dishwashers are designed and used to clean and sanitize dishes. Therefore, the roach infestation inside the dishwasher presents a health hazard, as roaches are known to carry disease-causing microorganisms including Salmonella bacteria. Furthermore, roaches are typically nocturnal and their activity during the busy, well-lit day shift likely indicates a heavy infestation. Additionally, houseflies were observed in the kitchen. The back door to the dock and trash dumpster area was observed to be propped open and the air current device designed to control flying insects, installed above the door, was either turned off or inoperable. Air curtains

East Mississippi Correctional Facility - Environmental Health Inspection Report

are useful in preventing the entrance of flies. Their entry is a health hazard because flies cause contamination by landing on food, kitchen supplies, and clean surfaces while carrying potential disease causing microorganisms from trash and decaying matter on their feet and legs.

Food Services and Nutrition

Health Principle:

Meals should be safe, wholesome, nutritionally balanced, and prepared and served in accordance with all applicable rules and health regulations.

Health Rationale:

Safe, wholesome food that is free from bacteria and other harmful microorganisms and chemical toxins is fundamental for the health and well being of prisoners. Regular and therapeutic diets that meet nationally recognized nutrition standards are essential for the maintenance of health.

Inspection Findings:

In general, people expect to be served food that is safe, wholesome, and appetizing. Expectations about food are often intensified in a correctional setting, as meals are often highly anticipated. Therefore, the flavor, appearance, and presentation of meals can impact the overall health and atmosphere at EMCF.

There is not a 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 inmates 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 below in Table 3.

Table 3 - Estimated Energy Requirement

Age in Years	Activity Level*	EER (Calories per Day)
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

East Mississippi Correctional Facility - Environmental Health Inspection Report

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 approved the regular diet meal plan, which provides an average of 2,900 calories per day (Photo Exhibits 18, 19, 20, and 21). The regular diet menu plan likely meets the minimum nutrition standards for older, sedentary, and low active prisoners; however, the diet plan may be calorically deficient for younger, active prisoners. Energy or calorie intake below energy needs results in the body adapting by reducing physical activity and utilization of energy reserves, primarily fat tissue that results in body composition changes and weight loss.

Furthermore, prisoners allege that the actual meals served at EMCF do not correspond with the posted menus and my observation of meal trays confirms this allegation (Photo Exhibits 27 and 28). Failure to adhere to the dietitian-approved menu places prisoners at risk of under-nutrition and weight loss. Furthermore, failure to serve meals in accordance with the posted menu often causes distrust of the food service operation, which can lead to low morale and adversely impact the overall atmosphere of the facility.

Trinity Food Service contractually operates the food service at EMCF. During my tour on June 1, 2016, I observed various Food Code violations, as described below.

Cockroaches, flies, and drain flies were observed in the kitchen on June 1, 2016. Flies and roaches present a health hazard because they can cross contaminate disease-causing microorganisms from dirty surfaces such as the trash or floor to food and clean kitchen surfaces. The presence of roaches in the busy, well-lit kitchen suggests a heavy infestation (see Photo Exhibits 16 and 17).

The low temperature final rinse gauge on the automatic dishwasher did not work and appeared to be broken (Photo Exhibit 22). The 2013 FDA Food Code requires that ware washing machines be equipped with operable devices that measure the temperatures of the washing, rinsing, and sanitizing water. Furthermore, it is important to maintain and operate dish washing machines in accordance with the temperatures specified on the manufacturer's data plate. Sanitizing dishes in the automatic dishwasher is critically important because proper sanitization results in a 99.999% reduction of disease-causing microorganisms. In this case, adherence to the required cleaning and sanitizing temperatures is imperative because this dishwasher is infested with cockroaches as depicted in Photo Exhibits 16 and 17.

Large areas of floor tiles were observed to be broken and missing in the dishwashing area (Photo Exhibit 17) and the cooking area (Photo Exhibit 23). The exposed flooring underneath the missing tiles is rough, rendering it difficult to clean. Although food should not come in direct contact with the floor, the 2013 FDA Food Code requires that floors be designed, constructed, and installed in such a manner that they are smooth and easily cleanable. The kitchen, including the floor must be maintained in good repair to facilitate the high level of cleanliness necessary to reduce or eliminate microbial and mold growths and prevent food borne illness outbreaks.

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

Serious kitchen sanitation deficiencies were noted during my prior inspection in 2014. Additionally, deficiencies in kitchen sanitation were reported to the EMCF Warden in 2014 as described in the Deputy Commissioner’s inspection reports. Correspondence regarding the May 2014 and June 2014 monthly inspections indicates, “kitchen was not clean” (DEF_ESI_000554 and DEF_ESI_0000555).

Therefore, the presence of insects, condition of the dishwasher, and lack of kitchen floor repairs and maintenance is placing prisoners at risk of food-borne illness.

Environmental Controls for Injury Prevention

Health Principle:

Safety and injury prevention must be a primary consideration in the design, construction, and operation of the facility.

Health Rationale:

Accidents are a chief cause of injury and temporary disability in correctional facilities and in severe cases may result in permanent disability.

Inspection Findings:

The failure to properly maintain the lighting fixtures throughout EMCF creates safety hazards, including a risk of burns, electrical shock (Photo Exhibits 1 and 11), and exposure to broken glass (Photo Exhibits 5 and 6). Furthermore, failing to maintain lighting that complies with the minimum illumination standard creates an environment in which prisoners may be more likely to slip on wet floors or trip and fall in the dimly lit shower areas. Additionally, the broken and missing floor tiles in the kitchen (Photo Exhibits 17 and 23) create an uneven surface that increases the likelihood of tripping or falling. Therefore, failing to maintain sufficient, operable lighting and the poor condition of the kitchen flooring places prisoners and employees at increased risk of accidental injuries.

Cleanliness and Sanitation

Health Principle:

Correctional facilities must be clean, orderly, and kept in good repair.

Health Rationale:

Inadequate housekeeping practices promote the spread of communicable disease by creating breeding places for insects and rodents as well as propagating the unsanitary conditions that promote the growth of disease causing microorganisms. Additionally, a well-maintained, hygienic living environment facilitates good personal hygiene and fosters good physical and emotional health.

Inspection Findings:

East Mississippi Correctional Facility - Environmental Health Inspection Report

Personal hygiene areas, including the shower stalls and shower rooms must be kept in good repair, clean, and routinely disinfected to prevent the spread of disease and fungal infections such as ringworm. The 2C upper showers (Photo Exhibit 24), 3A lower showers, and 3C lower showers (Photo Exhibit 25) are severely discolored by what appears to be rust from the metal shower walls bleeding through the painted surface.

Molds are fungi that grow in damp, warm, humid conditions. Apparent mold growths were observed in the 1A lower showers, 1D lower and upper showers, 2D upper showers, 3A lower and upper showers, and 3C lower showers (Photo Exhibit 26). Although mold growths are not toxic or poisonous, exposure to mold may produce upper respiratory tract symptoms such as coughs, especially in those with chronic respiratory disease. Furthermore, mold exposure poses an increased risk of infection in immunosuppressed individuals.

The rust and apparent mold growths in the shower areas create an unhygienic environment that may create an impediment to showering and good personal hygiene practices.

Conclusion

The environmental conditions at EMCF are placing both prisoners and employees at serious risk of harm. The extremely dim light levels in the shower rooms created by broken light fixtures and missing light bulbs produces a dangerous environment that is conducive to accidental injury from slips and falls and the dark, shadowy areas also facilitate assaults. Furthermore, the modified shower doors on some of the shower stalls cannot be fully opened, which would likely delay extricating a prisoner from the small, enclosed stall in the event that life-saving medical attention is required. The numerous plugged and blocked air vent grilles present a health hazard by hindering proper airflow in the facility which facilitates dust accumulations and mold growths, as well as posing a fire hazard. Additional fire hazards include paper resting directly on exposed light bulbs, burned and smoldering wicks, and sprinkler heads that were compromised by being covered with paper or used as a tie off point for clotheslines. EMCF's failure to observe required fire safety practices places the building occupants at risk of exposure to dangerous smoke and fire. Unsanitary conditions in the kitchen, including the presence of roaches and flies, place prisoners at substantial risk of food-borne illness. It is also worth noting that these conditions were observed despite the fact that the facility had advance notice of my inspection and most of these health and safety hazards would have been obvious to the casual observer, as well as corrections and maintenance personnel. Therefore, the overall environmental conditions at EMCF hinder proper sanitation practices and good personal hygiene while promoting unsafe, dangerous, and potentially life-threatening conditions.

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

Photo Exhibits

The following pages include photograph exhibits of selected conditions observed at the East Mississippi Correctional Facility during the June 1, 2016 through June 2, 2016 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 conditions noted throughout the facility. A brief narrative is also included with each photograph that provides a description of the observations and conditions depicted. Photograph Exhibits are numbered separately for reference purposes.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 1



East Mississippi Correctional Facility

Housing Unit 5B – Lower Showers: Photo of the lower level shower area in 5B. The picture was taken from outside the shower stalls and the open door is one of three individual shower stall doors. The exposed wires and orange wire nut pinpoint the location of the missing light fixtures. Exposed electrical wires place inmates at risk of electrical shock. The picture also illustrates the poorly illuminated environment, as even with the camera flash, it is still extremely dark. Light meter readings taken on 6-2-16 were 0.11 foot-candles in the center and left stalls and 0.5 foot-candles outside the stalls, well below the minimum 20 foot-candles in washrooms, as required by APHA standards. The dark environment creates safety hazards as the dim lighting limits the ability of custody staff to monitor the area, prisoners may be subject to slips and falls in the dimly lit area, the showers and floor may not be properly cleaned and disinfected because those conducting the cleaning may have difficulty seeing dirt and mildew, and prisoners may neglect their personal hygiene by electing to not shower due to safety concerns created by the lack of light.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 2

East Mississippi Correctional Facility

Housing Unit 5B – Lower Showers: Photo of the lower level shower area in 5B. The camera flash was more effective in this photo than it was in Photo Exhibit 1. However, the dark and shadowy environment in the shower stalls, created by the missing light fixtures, can still be observed even with the camera flash. This picture also illustrates the doorstops welded on the upper hinge side of the two end shower stall doors. The doorstops hit the cinder block wall and prevent the doors from fully opening. The end doors appear to be as far open as the doorstops will allow. Although the doorstops may help prevent damage to the walls and light bulbs, they present a safety hazard in the event that a prisoner should need to be extricated from one of the shower stalls in a medical emergency. Additionally, prisoners may trip and fall on the low ledges, especially in dimly lit shower areas.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 3



East Mississippi Correctional Facility

Housing Unit 5D: Photo of 5D upper shower area. The illumination level in this area was measured at 0.5 to 2.4 foot-candles, far below the minimum 20 foot-candles in washrooms, as required by APHA standards. The interior of the shower stalls was quite dark; the picture appears better illuminated because of the reflection of the camera flash on the stainless steel shower stall walls. The upper showers have a greater distance between the shower door and the ceiling and therefore do not have doorstops, allowing the doors to fully open, as compared to the door opening in Photo Exhibit 2. The lighting deficiency creates an environment that is not conducive to personal hygiene, sanitation, safety, or security.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 4



East Mississippi Correctional Facility

Housing Unit 5D: This photo depicts the non-functioning light fixtures in the unit 5D upper shower area. The illumination level under these fixtures was 2.4 foot-candles, far below the minimum 20 foot-candles in washrooms, as required by APHA standards. The lighting deficiency creates an environment that is not conducive to personal hygiene, sanitation, safety, or security.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 5



East Mississippi Correctional Facility

Housing Unit 6B: Picture of the 6B lower shower area. The actual illumination levels were measured at 0.23 foot-candles in the right shower stall and 1.0 foot-candles outside the stalls, well below the minimum 20 foot-candles, as required by APHA standards. This condition creates an obstacle to personal hygiene, sanitation, safety, and security. This picture also depicts the single bulb style light fixture and proximity to the swinging shower stall door. If a light bulb were installed, the normal swing of the door would break it.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 6



East Mississippi Correctional Facility

Housing Unit 6B: Picture of the 6B lower shower area. This picture illustrates the juxtaposition of the single bulb style light fixture and the shower stall door and clearly demonstrates that if a light bulb were installed, the swing of the door during opening and closing would break it. The failure to fix this problem means that the light fixtures are unusable and creates a dangerously dark environment as the light levels were measured at 0.23 foot-candles in the right shower stall and 1.0 foot-candles outside the stalls, far below the minimum 20 foot-candles required by APHA standards.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 7



East Mississippi Correctional Facility

Housing Unit 4C: Photo of upper tier shower room in housing unit 4C. The light fixture can be seen on the upper portion of the wall on the right side of the picture. However, the light fixture was not illuminated resulting in a dimly illuminated environment with light meter reading of 0.14 to 5.7 foot-candles, far below the far below the minimum 20 foot-candles, as required by APHA standards. The lack of sufficient illumination hinders good personal hygiene, sanitation, safety, and security.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 8



East Mississippi Correctional Facility

Housing Unit 6C: Ventilation grille in Cell 202 blocked by a piece of paper on the left side of the photo and two “wicks” extending from the intake air vent on the right side of the photo. The strong odor of smoke was discernible throughout the housing units, and was especially strong in housing units 5 and 6. The prevalent smoke odor combined with the observations of smoldering and 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.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 9

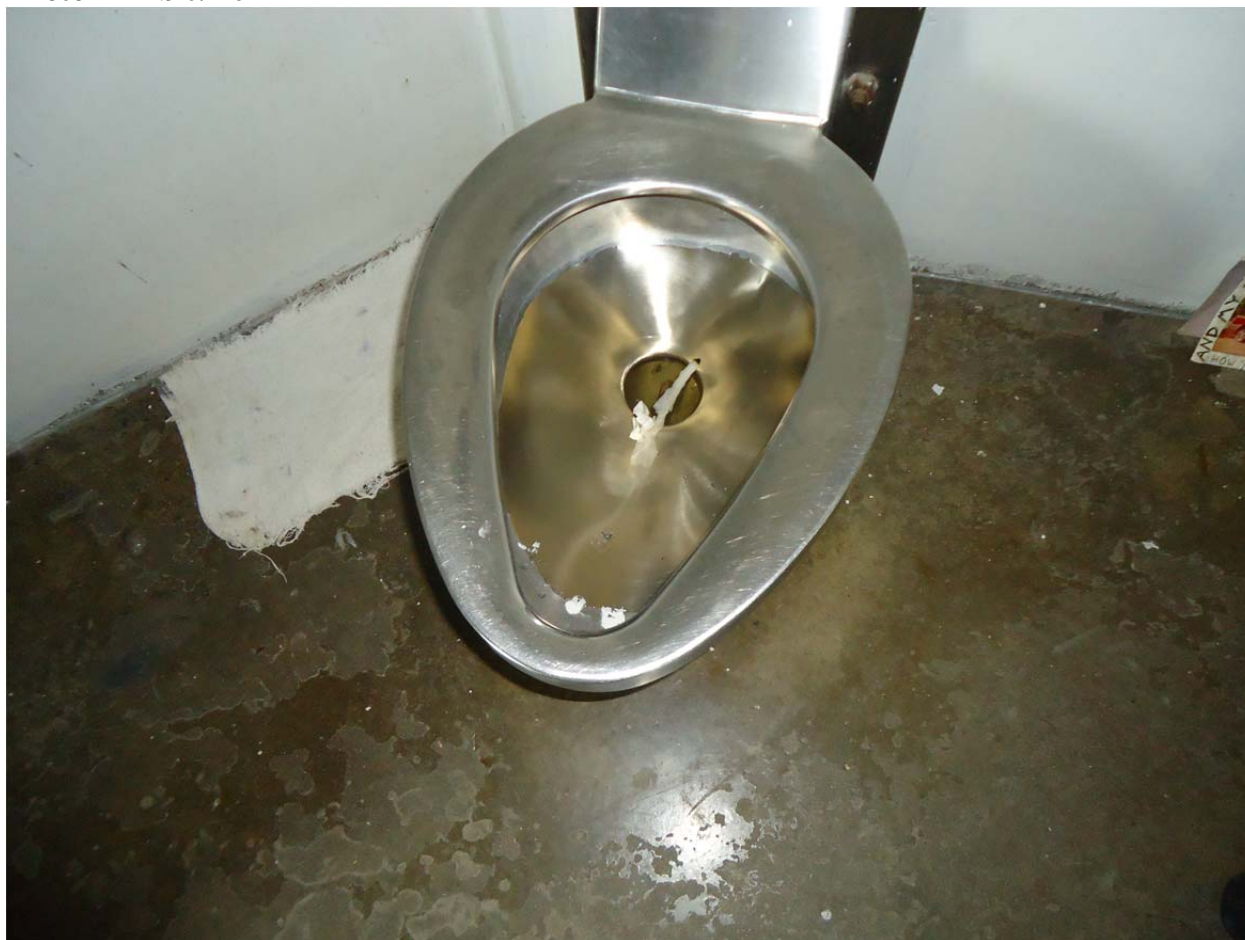


East Mississippi Correctional Facility

Housing Unit 5A: The photo depicts a smoldering wick on the floor near cell 207. When examined closely, the right side of the wick is blackened from burning and smoke can be seen swirling out it. A strong smoke smell permeated the housing unit and numerous cell doors were soiled with soot from previous fires. Fire and smoke inside a correctional facility presents a serious danger to both inmates and employees.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 10



East Mississippi Correctional Facility

Housing Unit 1A: The photo depicts a wick in the toilet in cell 105. One end of the wick is blackened from burning. This cell appeared to be the origin of the heavy, strong smoke odor that permeated unit 1A. Furthermore, the cover of the light fixture in this cell was pulled away from the wall and the electrical wiring had been pulled loose as depicted in Photo Exhibit 11. Prisoners often use exposed electrical wiring to create sparks and light wicks.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 11



East Mississippi Correctional Facility

Housing Unit 1A: This photograph depicts the light fixture in cell 1A-105. The fixture has been tampered with, exposing the wiring. Exposed electrical wiring poses a shock hazard. Prisoners can use exposed electrical wiring to light wicks. There was a strong smoke odor in this cell and a burned wick was observed in the toilet as seen in Photo Exhibit 10. Additionally, string was tied around the fire sprinkler head. Tampering with fire detection devices and fire sprinklers places people at risk of fire related injuries, including smoke inhalation and burns.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 12



East Mississippi Correctional Facility

Housing Unit 5A: The scorched areas on the door of cell 103 indicate previous spark or fire incidents. A strong smoke odor was prevalent throughout the housing unit. Smoke and fire in a prison presents a serious danger to both inmates and employees.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 13



East Mississippi Correctional Facility

Housing Unit 5A: The photo depicts evidence of previous fire and smoke damage on the door of cell 104. The entire unit smelled strongly of smoke. Fires are particularly dangerous in correctional facilities because of the security-driven limitations on prisoner movement.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 14

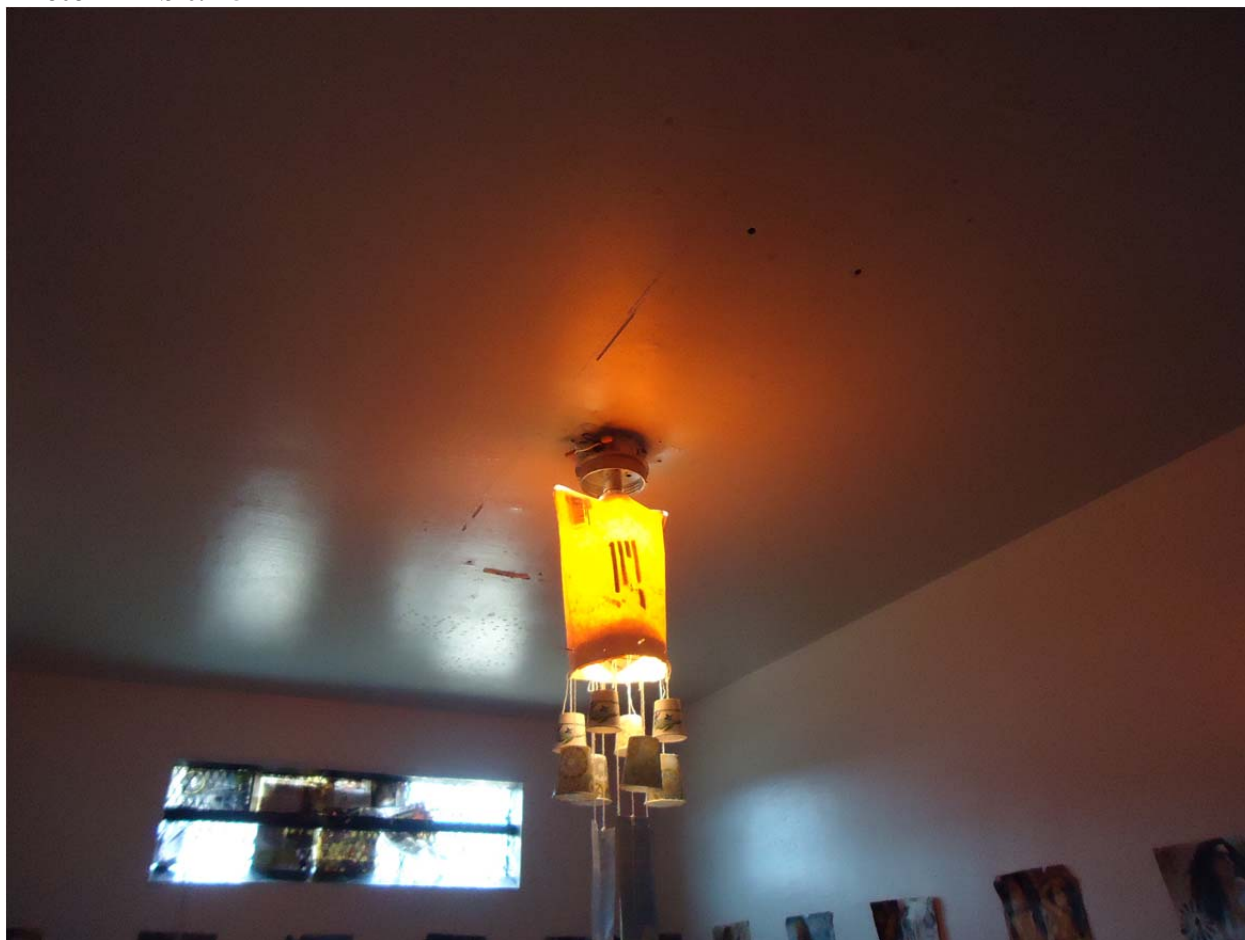


East Mississippi Correctional Facility

Housing Unit 5A: Photo of previous fire and smoke damage on the door of cell 105. Fire is particularly dangerous in correctional facilities and smoke inhalation is a major cause of fire-related deaths.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 15



East Mississippi Correctional Facility

Housing Unit 6D: Picture taken inside a cell in housing unit 6D. The paper envelope resting on the bare light bulb poses a fire hazard.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 16



East Mississippi Correctional Facility

Kitchen: The photo depicts the automatic dishwashing machine in the EMCF kitchen on June 1, 2016. Nymph and adult roaches can be seen emerging out of the cracks and crevices of the dishwasher. Their presence during the well-lit dayshift likely indicates a heavy infestation. More than a dozen roaches were observed. The dishwasher provides a warm, moist environment favored by roaches. Cockroaches are known to carry bacteria that cause food-borne illness, so their presence in the dishwasher is particularly troubling as dishwashers are supposed to clean and sanitize dishes.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 17



East Mississippi Correctional Facility

Kitchen: The photo depicts the lower side of the automatic dishwashing machine in the kitchen. A group of roaches can be seen above the leg of the machine. The photo also captures a small portion of a large area of missing and broken floor tiles underneath a plastic trashcan on the left side of the picture.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 18

Office DEPOT®

Trinity Services Group		MTC Mississippi Modified Egg Sub				Regular		Week 1	
Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast									
Grits 1 Cup	Oatmeal 1 Cup	Grits 1 Cup	Cold Cereal 1 Cup	Oatmeal 1 Cup	Oatmeal 1 Cup	Grits 1 Cup	Grits 1 Cup	Oatmeal 1 Cup	Grits 1 Cup
Pancakes 3 Each	Egg Toast 3 WZ	Sausage 2 WZ	Egg Patty 3 WZ	Country Gravy 1 Cup	Pancakes 3 Each	Country Gravy 1 Cup	Pancakes 3 Each	Pancakes 3 Each	Country Gravy 1 Cup
Syrup 1/2 Cup	Hash Browns 1/2 Cup	Hash Browns 1 Cup	Biscuit 2 Each 1/54	Hash Browns 1/2 Cup	Syrup 1/4 Cup	Syrup 1/4 Cup	Syrup 1/4 Cup	Syrup 1/4 Cup	Hash Browns 1/2 Cup
Sausage 1 WZ	Biscuit 1 Each 1/54	Biscuit 2 Each 1/54	Cut 1 Tbsp	Cut 2 Each 1/54	Sausage 1 WZ	Sausage 1 WZ	Sausage 1 WZ	Sausage 1 WZ	Biscuit 2 Each 1/54
Margarine 1 Tbsp	Jelly 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp
Sugar PC 2 Each	Margarine 1 Tbsp	Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each
Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup
Lunch									
Turkey Stir Fry 1/2 Cup	Turkey Salad 4 WZ	Salisbury Patty 3 WZ	Chili Mac 1-1/4 Cup	Frankfurter Turkey 2 Each	Sloppy Joe 1/2 Cup	Lasagna Casserole 1-1/4 Cup	Lasagna Casserole 1-1/4 Cup	Lasagna Casserole 1-1/4 Cup	Lasagna Casserole 1-1/4 Cup
Rice 1 Cup	Bread 2 Slice	Gravy Brown CC 1/4 Cup	Collard Greens 1/2 Cup	Bread 2 Slice	Hamburger Bun 1 Each	Carrots 1/2 Cup	Carrots 1/2 Cup	Carrots 1/2 Cup	Carrots 1/2 Cup
Peas 1/2 Cup	Salad Dressing PC 1 Each 9 Oz	Mashed Potatoes 1 Cup	Tossed Salad 1/2 Cup	Hot Dog Chili Sauce 1 Cup	Blackeyed Peas 3/4 Cup	Tossed Salad 1/2 Cup	Tossed Salad 1/2 Cup	Tossed Salad 1/2 Cup	Tossed Salad 1/2 Cup
Roll 1 Each	Pinto Beans 1 Cup	Corn 1/2 Cup	Italian Dressing 1 Tbsp	Coleslaw 3/4 Cup	Pasta Salad 1 Cup	Italian Dressing 1 Tbsp	Italian Dressing 1 Tbsp	Italian Dressing 1 Tbsp	Italian Dressing 1 Tbsp
Margarine 1 Tbsp	Pasta Salad 1/2 Cup	Roll 1 Each	Cornbread 1-1/54	Ketchup PC 1 Each (7 gm)	Glazed Cake 1/54 Slice	Roll 1 Each	Roll 1 Each	Roll 1 Each	Roll 1 Each
Glazed Cake 1/54 Slice	Cookie 2 Each	Margarine 1 Tbsp	Slice 1 Tbsp	Mustard PC 1 Each (1/6 Oz)	Beverage 1 Each	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp
Beverage 1 Each	Orange Juice 1 Each	Glazed Cake 1/54 Slice	Puttling 1/2 Cup	Fruit Beverage 1 Each	Beverage 1 Each	Apple Sliced 1/2 Cup	Apple Sliced 1/2 Cup	Apple Sliced 1/2 Cup	Apple Sliced 1/2 Cup
Dinner									
Marinara Sauce & Meat 3/4 Cup	Meat Pizza 1/16 Slice	Turkey Ham 3 WZ	BBQ Chicken 1 Each	Stew Country 3/4 Cup	Meatloaf 4 WZ	Pot Pie Casserole 1 Cup	Pot Pie Casserole 1 Cup	Pot Pie Casserole 1 Cup	Pot Pie Casserole 1 Cup
Spaghetti 1 Cup	Corn 1/2 Cup	Kidney Beans 3/4 Cup	Boston Baked Beans 3/4 Cup	Rice 1 Cup	Gravy Brown CC 1/4 Cup	Biscuit 2 Each 1/54	Biscuit 2 Each 1/54	Biscuit 2 Each 1/54	Biscuit 2 Each 1/54
Green Beans 1/2 Cup	Tossed Salad 1/2 Cup	Rice 1 Cup	Mixed Vegetables 1/2 Cup	Collard Greens 1/2 Cup	Mashed Potatoes 1 Cup	Cut 1 Tbsp	Cut 1 Tbsp	Cut 1 Tbsp	Cut 1 Tbsp
Tossed Salad 1/2 Cup	Italian Dressing 1 Tbsp	Seasoned Cabbage 1/2 Cup	Roll 1 Each	Cornbread 1-1/54	Peas & Carrots 1/2 Cup	Fried Cabbage 1/2 Cup	Fried Cabbage 1/2 Cup	Fried Cabbage 1/2 Cup	Fried Cabbage 1/2 Cup
Italian Dressing 1 Tbsp	Pudding 1/2 Cup	Biscuit 1 Each 1/54	Margarine 1 Tbsp	Slice 1 Each	Biscuit 1 Each 1/54	Tossed Salad 1/2 Cup	Tossed Salad 1/2 Cup	Tossed Salad 1/2 Cup	Tossed Salad 1/2 Cup
Roll 1 Each	Beverage 1 Each	Cut 1 Tbsp	Glazed Cake 1/54 Slice	Margarine 1 Tbsp	Cut 1 Tbsp	Italian Dressing 1 Tbsp	Italian Dressing 1 Tbsp	Italian Dressing 1 Tbsp	Italian Dressing 1 Tbsp
Margarine 1 Tbsp		Margarine 1 Tbsp	Beverage 1 Each	Puttling 1/2 Cup	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp
Pudding 1/2 Cup		Applesauce 1/2 Cup		Beverage 1 Each	Glazed Cake 1/54 Slice	Glazed Cake 1/54 Slice	Glazed Cake 1/54 Slice	Glazed Cake 1/54 Slice	Glazed Cake 1/54 Slice
Beverage 1 Each		Beverage 1 Each			Beverage 1 Each	Beverage 1 Each	Beverage 1 Each	Beverage 1 Each	Beverage 1 Each

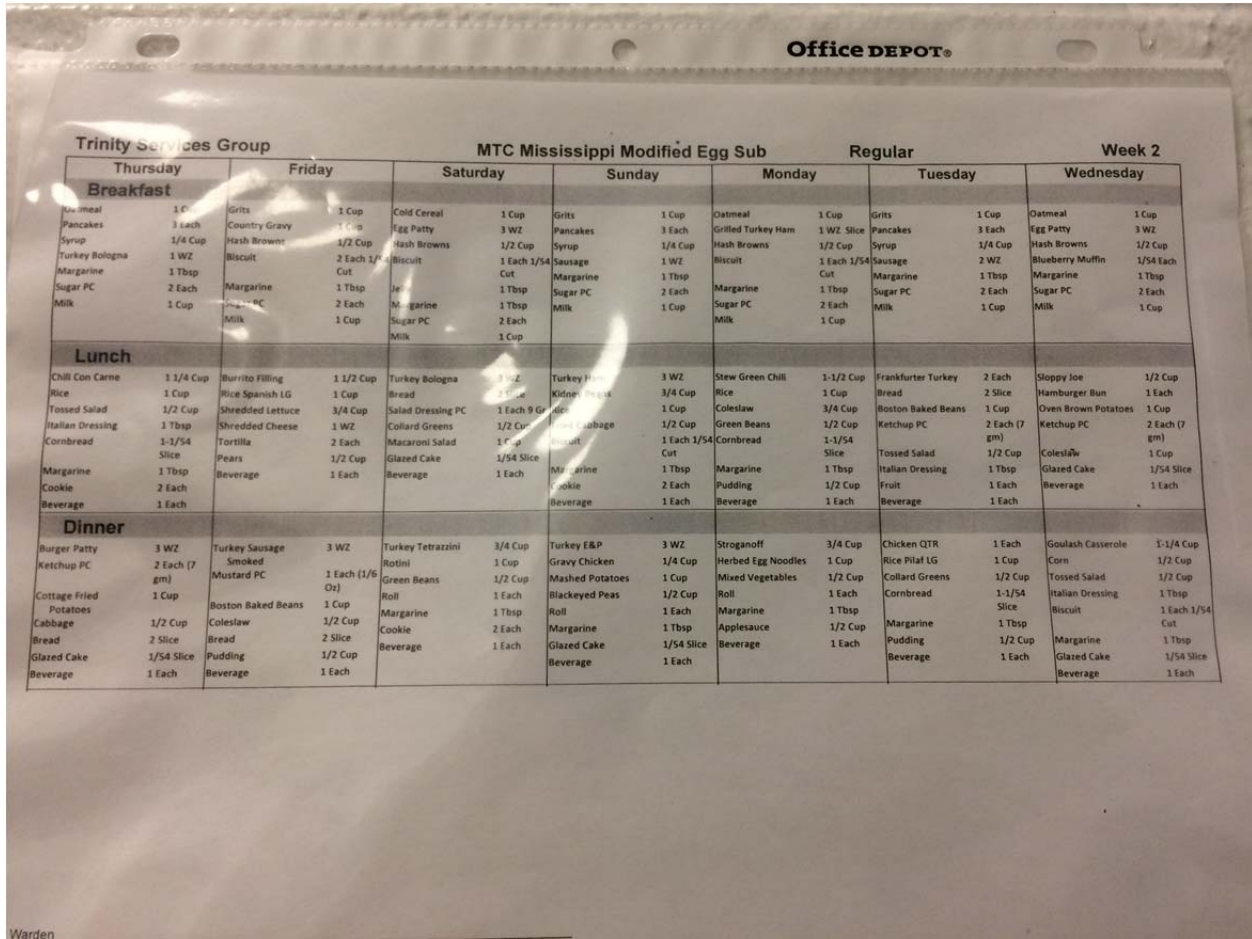
Warden

East Mississippi Correctional Facility

Menu – Week 1: Photo taken of menu posted on the kitchen wall at EMCF.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 19

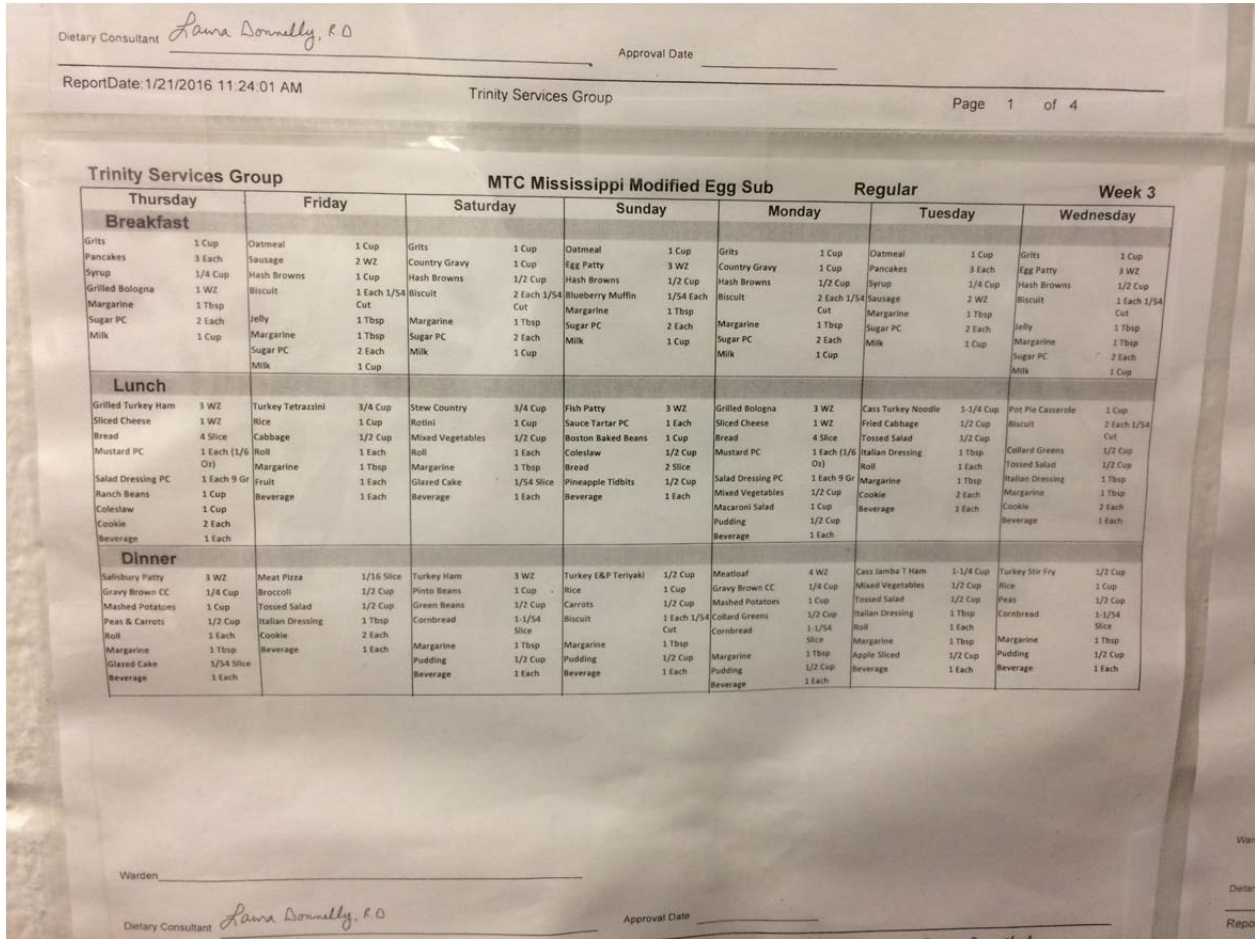


East Mississippi Correctional Facility

Menu – Week 2: Photo taken of menu posted on the kitchen wall at EMCF.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 20



East Mississippi Correctional Facility

Menu – Week 3: Photo taken of the menu posted on the kitchen wall at EMCF. The Registered Dietitian’s signature can be seen in the lower left corner.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 21

Print Date: 1/21/2016 11:24:01 AM Trinity Services Group Page 2 of 4

Trinity Services Group		MTC Mississippi Modified Egg Sub			Regular		Week 4	
Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast								
Oatmeal 1 Cup	Grits 1 Cup	Grits 1 Cup	Grits 1 Cup	Cold Cereal 1 Cup	Grits 1 Cup	Cheese Grits 1 Cup		
Pancakes 3 Each	Egg Patty 3 WZ	Pancakes 3 Each	Egg Patty 3 WZ	Country Gravy 1 Cup	Pancakes 3 Each	Sausage 2 WZ		
Syrup 1/4 Cup	Hash Browns 1/2 Cup	Syrup 1/4 Cup	Hash Browns 1/2 Cup	Hash Browns 1/2 Cup	Syrup 1/4 Cup	Hash Browns 1 Cup		
Sausage 1 WZ	Biscuit 1 Each 1/54	Grilled Bologna 1 Slice	Blueberry Muffin 1/54 Each	Biscuit 2 Each 1/54	Grilled Bologna 1 WZ	Biscuit 1 Each 1/54		
Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Cut	Margarine 1 Tbsp	Cut		
Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each	Sugar PC 2 Each	Margarine 1 Tbsp	Sugar PC 2 Each	Jelly 1 Tbsp		
Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Milk 1 Cup	Sugar PC 2 Each	Milk 1 Cup	Margarine 1 Tbsp		
				Milk 1 Cup		Sugar PC 2 Each		
						Milk 1 Cup		
Lunch								
Turkey Salad 3/4 Cup	Stew Country 3/4 Cup	Turkey Ham 3 WZ	Frankfurter Turkey 2 Each	Fish Patty 3 WZ	BBQ Turkey 1/2 Cup	Turkey Tetrazzini 3/4 Cup		
Bread 4 Slice	Rice 1 Cup	Kidney Beans 3/4 Cup	Bread 2 Slice	Sauce Tartar PC 1 Each	Hamburger Bun 1 Each	Rotini 1 Cup		
Garlic Fried Potatoes 3/4 Cup	Tossed Salad 1/2 Cup	Rice 1 Cup	Cottage Fried Potatoes 1 Cup	Mixed Vegetables 1/2 Cup	Potato Salad 1 Cup	Green Beans 1/2 Cup		
Coleslaw 1/2 Cup	Italian Dressing 1 Tbsp	Seasoned Cabbage 1/2 Cup	Potatoes 1-1/54	Macaroni Salad 3/4 Cup	Carrots 1/2 Cup	Cornbread 1-1/54		
Pudding 1/2 Cup	Roll 1 Each	Cornbread 1-1/54	Ketchup PC 2 Each (7 gm)	1 Each 1/54	Pudding 1/2 Cup	Slice		
Beverage 1 Each	Margarine 1 Tbsp	Margarine 1 Tbsp	Boston Baked Beans 1 Cup	Cut	Beverage 1 Each	Margarine 1 Tbsp		
	Pudding 1/2 Cup	Pudding 1/2 Cup	Pudding 1/2 Cup	Margarine 1 Tbsp		Pudding 1/2 Cup		
	Beverage 1 Each	Beverage 1 Each	Beverage 1 Each	Fruit 1 Each		Beverage 1 Each		
				Beverage 1 Each				
Dinner								
Burger Patty 3 WZ	Turkey Sausage 3 WZ	Meat Pizza 1/16 Slice	Meatloaf 4 WZ	Turkey E&P 3 WZ	Turkey Ala King 3/4 Cup	Grilled Ham & Cheese 1 Ea.		
Gravy Brown CC 1/4 Cup	Smoked Au Gratin Potatoes 1 Cup	Corn 1/2 Cup	Gravy Brown CC 1/4 Cup	Gravy Chicken 1/4 Cup	Rice 3/4 Cup	Vegetable Soup 1 Cup		
Mashed Potatoes 1 Cup	Collard Greens 1/2 Cup	Pasta Salad 3/4 Cup	Mashed Potatoes 1 Cup	Herbed Egg Noodles 1 Cup	Green Beans 1/2 Cup	Ranch Beans 1 Cup		
Carrots 1/2 Cup	Mustard PC 1 Each (1/6 Oz)	Pudding 1/2 Cup	Peas & Carrots 1/2 Cup	Cabbage 1/2 Cup	Tossed Salad 1/2 Cup	Glazed Cake 1/54 Slice		
Bread 2 Slice	Bread 2 Slice	Beverage 1 Each	Biscuit 1 Each 1/54	Biscuit 1 Each 1/54	Italian Dressing 1 Tbsp	Beverage 1 Each		
Margarine 1 Tbsp	Margarine 1 Tbsp		Cut	Cut	Roll 1 Each			
Glazed Cake 1/54 Slice	Margarine 1 Tbsp		Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp			
Beverage 1 Each	Peaches 1/2 Cup		Apple Sliced 1/2 Cup	Glazed Cake 1/54 Slice	Cookie 2 Each			
	Beverage 1 Each		Beverage 1 Each	Beverage 1 Each	Beverage 1 Each			

Warden _____

East Mississippi Correctional Facility

Menu – Week 4: Photo taken of the menu posted on the kitchen wall at EMCF.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 22



East Mississippi Correctional Facility

Dishwasher Temperature Gauges in Kitchen: The upper “Sanitizing Rinse” gauge appears to be working and is within the manufacturer’s specified temperature range. However, the lower “Low Temp Final Rinse” Gauge was not registering and appeared to be broken. Therefore, it cannot be established that the final rinse water temperature met the standards specified for the machine. Dishwashers should be operated in accordance with the information found on the manufacturer’s data plate. Proper cleaning and sanitizing of dishes is important to prevent the spread of food borne illnesses.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 23



East Mississippi Correctional Facility

Kitchen: Missing and broken floor tiles under the cooking kettles. The condition of the floor violates the 2013 FDA Food Code that requires floor surfaces be smooth and easily cleanable to facilitate the high level of sanitation required in a kitchen to prevent food-borne illnesses.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 24



East Mississippi Correctional Facility

Housing Unit 2C: The photo depicts the upper shower room in housing unit 2C. The discoloration appears to be rust from the metal shower that is bleeding through the painted surface. The condition of the shower is not conducive to good personal hygiene.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 25



East Mississippi Correctional Facility

Housing Unit 3C: This photograph shows the condition of the lower shower room in housing unit 3C. The discoloration appears to be rust from the metal shower that is bleeding through the painted surface. The rust, scratched paint, and apparent mildew growths below the showerheads create an unhygienic environment that poses an impediment to showering and good personal hygiene practices.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 26



East Mississippi Correctional Facility

Housing Unit 3C: Picture of apparent mold growths on the ceiling of the lower shower room in housing unit 3C. Although mold growths are not toxic or poisonous, exposure may produce upper respiratory tract symptoms such as coughs, especially in those with chronic respiratory disease. Furthermore, exposure poses an increased risk of infection in immunosuppressed individuals.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 27



East Mississippi Correctional Facility

Meal Tray: Picture of labeled meal tray that was taken inside a refrigerator in the EMCF kitchen. The label on the tray indicates that it is a sample tray for 5/31/16 lunch meal. The menu provided by the defendants and the posted menu (see Photo Exhibit 18) indicate that the Regular, Week 1, Tuesday meal is supposed to consist of “sloppy Joe, hamburger bun, black eyed peas, pasta salad, glazed cake, and beverage packet.” However, three out of the six menu items deviate from the dietitian approved menu plan, as sliced bread appears to be served in place of the hamburger bun, pinto beans in place of the black eyed peas, and cookies in place of the glazed cake. Failure to adhere to a dietitian-approved menu places prisoners at risk of under-nutrition and weight loss. Furthermore, failure to serve meals in accordance with the posted menu often causes prisoners to distrust the food service operation.

East Mississippi Correctional Facility - Environmental Health Inspection Report

Photo Exhibit: 28



East Mississippi Correctional Facility

Meal Tray: Picture of a random lunch meal tray that was taken on June 1, 2016, in the Unit 5/6 vestibule during the lunch meal service. The menu provided by the defendants and the posted menu (see Photo Exhibit 18) indicate that the Regular, Week 1, Wednesday meal is supposed to consist of “lasagna casserole, carrots, tossed salad, Italian dressing, roll, margarine, apple sliced, and beverage packet.” A roll with margarine was also served, however, it is not shown in this photograph. The observed meal reveals that corn was apparently served in place of carrots and applesauce was served in place of the sliced apple. Additionally, the tossed salad with Italian dressing was not observed being served. Failure to adhere to the dietitian-approved menu places prisoners at risk of under-nutrition and weight loss. Furthermore, failure to serve meals in accordance with the posted menu often causes distrust of the food service operation.

— East Mississippi Correctional Facility - Environmental Health Inspection Report —

Attachment A – Curriculum Vitae

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

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 200 inmate workers. 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. 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

Environmental Health and Safety Consultant

April 2011 through Present

Assessed the environmental health conditions at numerous adult and family detention facilities. The investigations 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 facility employees, and evaluated the environmental conditions of the facilities during on-site visits. Produced and submitted expert reports including specific recommendations for improvement.

U.S. Department of Justice, Office of Immigration Litigation

Environmental Health Consultant

Jane Doe #1 et al. v. Jeh Johnson et al.

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

Nutrition Consultant, October 2010, February 2011

Environmental Health Consultant, July 2014

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

Assisted the U.S. Department of Justice in investigating alleged unconstitutional conditions at adult correctional facilities. The evaluations were completed through document reviews, evaluation of policies and procedures, tours of the facilities, and interviews with inmates and staff. Expert reports, including recommendations to address findings were submitted.

National Prison Project of the ACLU

Environmental Health Consultant

Dockery et al. v. Epps et al.

Brookhaven College, Farmers Branch, Texas

June 1999 to Present

Adjunct Faculty

Instruct food protection management certification 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:

- Master of Criminal Justice, May 2015
Tarleton State University, Stephenville, Texas
Alpha Chi National College Honor Society
- Bachelor of Science, Dietetics, May 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 Correctional Health Professional (CCHP), National Commission on Correctional Health Care (NCCHC)
- Certified Laundry and Linen Manager (CLLM), Association for Linen Management

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

Publication:

- Skipworth, D. (October/November 2013). Half-Baked Chicken and Other Menu Planning Pitfalls. *Correctional Law Reporter*, XXV(3)