

Score: 3
Date of Insp/Chg: 02/05/2016
Status Code: A

Health Department 32 Durham
Current Facility ID 4032450002
Old Facility ID _____

Inspection of Local Confinement Facility

Water <input checked="" type="checkbox"/> Community	<input checked="" type="checkbox"/> Non-Transient Non-Community	Water sample taken today?	<input checked="" type="checkbox"/> Inspection	<input type="checkbox"/> Name Change
<input checked="" type="checkbox"/> Transient Non-Community	<input checked="" type="checkbox"/> Non-Public Water Supply	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Re-inspection	<input type="checkbox"/> Verification of Closure
Wastewater System: <input checked="" type="checkbox"/> Community	<input checked="" type="checkbox"/> On-Site System	Capacity: _____	<input type="checkbox"/> Visit	<input type="checkbox"/> Status Change

Name of Facility: DURHAM CO DETENTION FACILITY Person in Charge: ROBERT JEFFRIES
 Location Address: 219 S MANGUM ST Mailing Addr. _____
 City: DURHAM State: NC Zip: 27701 City: _____ State: _____ Zip: _____

Classification: Approved (20 or less demerits, and no 6-point demerits) Comments

- Provisional (More than 20, but 40 or less demerits, or a 6-point demerit)
- Disapproved (More than 40 demerits or failure to improve provisional classification)

1. FLOORS: Easily cleanable, in good repair 1; kept clean 2; sloped, impervious, and floor drain, if required 2 (.1507) _____
2. WALLS AND CEILINGS: Easily cleanable, in good repair 1; light colored, washable to level of splash 2; kept clean 2 (.1508) _____
3. LIGHTING AND VENTILATION: Adequate in all areas as required 4; fixtures, equipment in good repair and clean 4 (.1509) _____
4. TOILET, HANDWASHING AND BATHING FACILITIES: Toilet, handwashing, bathing facilities adequate, convenient 2; fixtures approved, in good repair, and clean 2; lavatory provided in kitchen 2; mixing faucet, soap, towels 1; hot water supply adequate 4 (.1510) _____
5. WATER SUPPLY: Public supply; private supply (approved, adequate) 6; hot and cold water piped to points of use 4 (.1511) _____
6. DRINKING WATER FACILITIES: Fountains or individual drinking cups provided 4; fountains of approved type, regulated, clean 2; multi-use cups easily cleanable construction, cleaned and sanitized daily and before use by succeeding persons 2 (.1512) _____
7. LIQUID WASTES: Sewage and other liquid wasted disposed of by approved method 6; on-site disposal system properly operated, no nuisance 2 (.1513) _____
8. SOLID WASTES: Garbage in standard containers, properly covered and stored; can cleaning facilities; containers, storage room clean 4; dry rubbish in suitable receptacles, properly stored and disposed of 2 (.1514) _____
9. VERMIN CONTROL: PREMISES: Outside openings effectively screened or otherwise protected against entrance of flies, etc., or flies absent 4; effective control of rodents or other vermin 4; pesticides properly used and stored 2; premises clean and free of vermin harborage and breeding area 2 (.1515) _____
10. STORAGE: Adequate facilities provided for storage of necessary janitorial supplies and equipment, mattresses, and linen 2; mop receptors or sinks provided and used 2; facilities clean 2 (.1516) _____
11. MATTRESSES, MATTRESS COVERS, BED LINEN: Furniture, bunks, mattresses, etc., clean and in good repair 4; linen clean and in good repair, properly stored and handled 2; soiled linen properly handled and stored 1 (.1517) _____
12. FOOD SERVICE UTENSILS AND EQUIPMENT: Easily cleanable construction, in good repair, kept clean 4; food-contact surfaces accessible for cleaning, non-toxic, etc., free of open crevices 4 (.1518) _____
13. CLEANING AND SANITIZING OF UTENSILS AND EQUIPMENT: Multi-use eating and drinking utensils cleaned and sanitized after each use 4; cooking and storage utensils cleaned after each use 2; facilities for washing and sanitizing approved, adequate, properly maintained (booster heater when necessary) 4; substances containing poisonous material not used for cleaning or polishing eating or cooking utensils 6; cloths used in kitchen clean 2 (.1519) _____
14. STORAGE AND HANDLING OF UTENSILS AND EQUIPMENT: Sanitized utensils stored in clean place 2; cooking and storage utensils properly stored and handled 2; no contamination of foodcontact surfaces of equipment 2; single-service utensils properly stored and handled 2 (.1520) _____
15. FOOD SUPPLIES AND PROTECTION: **Supplies:** All food clean, wholesome, no spoilage, potentially hazardous foods from approved sources, properly identified 6; Grade A pasteurized fluid milk for drinking, dry milk reconstituted for cooking only 6; meals from approved sources if other than jail kitchen 6; single-service utensils used by alternate source 4; **Protection:** Adequate during storage, preparation, display, service and transportation; potentially hazardous food below 45°F or above 140°F 5; storage facilities adequate, all refrigerators with thermometers 2; pork stuffings, ground beef products, etc., thoroughly cooked; meat and poultry salad, potato salad, etc., handled as required; no reserving 4; adequate facilities for cold and hot food storage 5; food containers stored above floor and protected from splash and other contamination 2; no live animals or fowl 2 (.1521, .1522) _____
16. FOOD SERVICE WORKERS: Clean coats, caps or special dress 2; clean hands and work habits 4 (.1523) _____

**** SEE COMMENT SHEET ATTACHED ****

Comment Sheet Attached?
 Yes No

TOTAL DEMERIT SCORE 3

Inspection by: *Janice Salter* EHS I.D. # 2265 - Salter, Chris

Report Received by: *St. Cat*

Purpose: General Statute 153A-226 requires the Commission for Health Services to adopt rules governing the sanitation of local confinement facilities. 15A NCAC 18A 1505 specifies the contents of an inspection form to record the results of an inspection made of local confinement facilities. This form is developed to be used in making inspections of local confinement facilities. **Preparation:** Local environmental health specialists shall complete the form every time they conduct an inspection. Prepare an original and two copies for: 1. Original to the person in charge 2. Copy for the local health department 3. Copy for the Environmental Health Services Section, Division of Environmental Health. **Disposition:** Please refer to Records Retention and Disposition Schedule for County District Health Departments which is published by the North Carolina Division of Historical Resources. Additional forms may be ordered from: Division of Environmental Health, 1632 Mail Service Center, Raleigh, NC 27699-1632, (Counter 52-01-00).
 EHS 1268 (Revised 07/05)
 Environmental Health Services Section (Review 07/08)

Department of Environment and Natural Resources Division of Environmental Health COMMENT ADDENDUM	Name	DURHAM CO DETENTION FACILITY	Time In	1 0 : 3 0	<input type="checkbox"/> an <input type="checkbox"/> pm
	ID	4032450002	Time Out	0 2 : 0 0	<input type="checkbox"/> an <input checked="" type="checkbox"/> pm
	Street	219 S MANGUM ST	Total Time	3 hrs 30 minutes	
	City	DURHAM			

- 4 5C room 1 toilet is clogged and overflows the area and backs up into the shower and mop sink. Several of the toilets in the 3C (especially 17) area needed to be scurbbbed/cleaned a little better but overall toilets were clean and operating properly. Hot water in the showers was good today, ranged from 105 to 109 degrees. One exception was bottom right side shower in 3D. The shower on the opposite side was at 108 degrees. The bottom right shower was already on the maintenance list to be repaired.
- 13 The dish machine is not properly sanitizing. The highest temperature at the dish on final rinse was only 159 degress even after the machine was cyceled multiple times over about a 15 to 20 minute period. Often machines will need to run through a couple of cycles to allow the buster heater to get up to temp but this one would not. A return visit will be made to confirm that the machine has been repaired and is operating properly. The final rinse gauge should read at least 180 degrees and temperature at the dish should be at least 165 degress. Needs to be confirmed via thermo label or dish thermometer by the Environmental Health division. Multiple pots and pans have severely dented bottoms and corners. A couple of them had small amounts of food debris stuck on ever though they were stored as clean. The kitchen manager indicated he is gradually replacing them and will get all of the poorest

COMMENT ADDENDUM

Name: DURHAM CO DETENTION

ID: 4032450002

Street: 219 S MANGUM ST

City: DURHAM



General Comments:

There are a few showers with a couple of missing tiles around drains but overall the floor are not bad.

Pod 5C television area rug needs to be replaced.

Almost all bunks need better cleaning. This task is left to inmates but they really need more cleaning.

A couple of bunk/bed matts were badly cracked and need replacing but most were in good condition.

There was very adequate toliet paper supply and available to all inmates.

All TCS foods on both hot lines was between 138 and 150 degrees (very good).

All cold held foods in the walk in cooler were between 43 and 41 degrees (good).

The laundry facilities were in good condition. All equipment was operating normally and in good repair. There were no signs of laundry being washed in the cells nor did there appear to be a need to do so. Inmates appeared to have adequate and clean clothing.

This inspection was performed as the normal annual requirement outlined in 15A NCAC 18A .1503 and .1504. Complaint ID# 62807 was investigated during the inspection. Based on inspection results, the complaint appears to be invalid.

Inspection/complaint investigation was performed by Chirs Salter in conjunction with Marc Meyer.

Durham COUNTY
414 East Main Street
Durham, NC 27701

TEL: (919) 560-7800 FAX: 919-560-7830

Request ID: 62807

REQUEST FOR SERVICE/COMPLAINT INVESTIGATION REPORT

REQUEST DATE: 02/01/2016 TAKEN BY: MRM
SECTION: N/A TYPE: 45 - Local Confinement
PROPERTY NUMBER: ASSIGNED TO: Meyer, Marc
ESTABLISHMENT NUMBER: 4032450002 INCIDENT DATE: 01/31/2016 11:00AM

PERSON OR PREMISES TO SEE:
DURHAM CO DETENTION FACILITY
219 S MANGUM ST
DURHAM NC, 27701

OWNER: DURHAM CO DETENTION FACILITY
219 S MANGUM ST
DURHAM NC, 27701

REQUESTED BY: Heidi Carter

HOME:
WORK: 919-225-4268
Cell:

Additional Information:

:

CONDITION REPORTED: I am forwarding an email from a man who questioned me after a county commissioner forum last week. You can see from his email that he alleges that there is no toilet paper in the jail, among other issues, and that this is leading to the spread of communicable disease. as well as food prep and distribution surfaces and the surfaces of water fountains at the back of toilets where prisoners wash their socks and underwear

COMMENTS:

RECORD OF INVESTIGATION

DATE: 2/2/16 HR/MT: 0/15	COMMENTS
EHS: Meyer, Marc EHS #: 1375 ACT CODE: Consultative Contact (Office/phone/correspondance)	I am typing this letter on behalf of Eric C. Williams, an inmate in the Durham County Jail. I am writing this letter because of the criminal, unethical, and morally wrong practices and behaviors going on inside of the Durham County Detention Facility. The criminal behavior I am speaking of is on 12-17-15 around 0800 hours. I witnessed a medication nurse give an inmate (a good friend) medication (200 mg tablet of Seroquel). This medication was not prescribed for him. As a direct result of my friend taking this medication, he was taken immediately to Duke Regional Hospital Emergency Room in a semiconscious state. The detention staff relayed the message back to us (10 inmates working in the kitchen) that the cause of his condition was from carbon monoxide poisoning. There were 10 inmates, 2 Aramark employees, and 1 detention officer in the kitchen as well since 0400 hours. Why were not any of us affected by the carbon monoxide? We all know the answer, it is a blatant lie.
DATE: 2/2/16 HR/MT: 0/5	COMMENTS

Next Inspection Date:

Status of Complaint: UNSUBSTANTIATED

Resolved Date:

Complainant Contacted: NO

Durham COUNTY
414 East Main Street
Durham, NC 27701

TEL: (919) 560-7800 FAX: 919-560-7830

Request ID: 62807

REQUEST FOR SERVICE/COMPLAINT INVESTIGATION REPORT

<p>EHS: Meyer, Marc EHS #: 1375 ACT CODE: Consultative Contact (Office/phone/correspondance)</p>	<p>Email received 2 1 2016 From: Chris Tiffany [catiffany@gmail.com] Sent: Thursday, January 28, 2016 8:44 PM To: CATiffany@GMAIL.com Subject: PUBLIC HEALTH ISSUES PUBLIC HEALTH ISSUES associated with the Durham County Detention Center. You mentioned crime being like disease; DISEASES spread like a disease; your connections with the health department might help get them to check for E. coli, Salmonella, and Norovirus (at least), on food-handlers hands coming out of cells with no toilet paper, as well as food prep and distribution surfaces and the surfaces of water fountains at the back of toilets where prisoners wash their socks and underwear [Martin Luther King's Letter from a Birmingham jail was written partly on toilet paper which meant he had toilet paper, and the photo of that cell showed a sink, as well as a toilet, so, unlike prisoners here, he didn't have to wash his clothes in the toilet.] & conditions leading to the spread of hepatitis and AIDS.</p>
<p>DATE: 2/1/16 HR/MT: 0/5</p>	<p>COMMENTS</p>
<p>EHS: Meyer, Marc EHS #: 1375 ACT CODE: Consultative Contact (Office/phone/correspondance)</p>	<p>email continued: [Men & boys are at least as likely as women & girls to be raped ("punked") which is why having been in jail is one of the primary reasons to exclude potential drug donors.] People have complained about lack of toilet paper (I trust you remember what that means) and leaving there sick, coughing, &/or with diarrhea, some loosing weight not only from fluid loss caused by contaminated food & water & lack of food and being kept in there under horrific conditions (sign this and we'll let you out) and diabetics have complained about being tested only once (before breakfast when their blood sugar is lowest) and then fed grits & white bread & rice and potatoes the rest of the day, effectively poisoning diabetics because high-carb diets are cheap. See attachments, all recent... Note attachments added in comment addendum dated 2 8 2016</p>

Next Inspection Date:

Status of Complaint: UNSUBSTANTIATED

Resolved Date:

Complainant Contacted: NO

Durham COUNTY
 414 East Main Street
 Durham, NC 27701

TEL: (919) 560-7800 FAX: 919-560-7830

Request ID: 62807

REQUEST FOR SERVICE/COMPLAINT INVESTIGATION REPORT

<p>EHS: Meyer, Marc EHS #: 1375 ACT CODE: Consultative Contact (Office/phone/correspondance)</p>	<p>I spoke to my friend at length recently about the incident and he told me that the medical staff at this facility told him that he would have to get a lawyer to get his medical records about his visit to the hospital. He also told me when he is released soon that he was going to seek counsel.</p> <p>The next day, 12-18-15, the food warmers that hold the meals going upstairs to the inmates was found to have rodent feces and maggots inside of it. A staff Captain, 2 Sergeants, and 1 Detention Officer (kitchen security) witnessed this along with several inmates working the assembly line. I was told by several inmates that the Aramark employee on duty that day scooped maggots out of some potatoes and ordered the inmates to continue to tray up with the infested potatoes.</p> <p>All of us incarcerated in this facility is someone's mother or father, daughter or son, sister or brother, aunt or uncle, and/or wife or husband. We are not caged animals that will eat anything from anywhere just for nourishment.</p> <p>This is as inhumane as it gets.</p> <p>A few days later after removing the infested food warmer, the kitchen staff had inmates cleaning, shining, and sanitizing everything, everywhere. There have been three different inspections since that day.</p>
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DATE: 2/2/16 HR/MT: 0/5	COMMENTS
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<p>EHS: Meyer, Marc EHS #: 1375 ACT CODE: Consultative Contact (Office/phone/correspondance)</p>	<p>I spoke to the Deputy Director of this facility personally about this incident and she told me that new food warmers were in the warehouse waiting to be delivered. A week later the old ones were returned just a little cleaner. I still have not seen new warmers yet, a month later.</p> <p>The administrative staff and detention officers that eat upstairs from the kitchen prepared food need to double check their Styrofoam trays for unwanted rodents, critters, and bugs as well.</p> <p>I have since changed jobs because of this incident. All I think about (PTSD) is the rodent feces and maggots inside the warmers that are used three times daily as a tray assembly line.</p> <p>I am writing this letter because of the health, welfare, and safety of everyone in this facility is in jeopardy because of the criminal, immoral, and unethical practices and behaviors of some staff.</p> <p>Eric C. Williams POD 48/31</p>
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DATE: 2/1/16 HR/MT: 0/5	COMMENTS
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Next Inspection Date:

Status of Complaint: UNSUBSTANTIATED

Resolved Date:

Complainant Contacted: NO

Comment Addendum Report

Establishment Name: DURHAM CO DETENTION FACILITY **Establishment ID:** 4032450002

Location Address: 219 S MANGUM ST Inspection Re-inspection **Date:** 02 / 10 / 2016

City: DURHAM State: NC Visit **Status Code:** A

County: 32 Durham Zip: 27701 Verification **Category #:** N/A

Wastewater System: Municipal/Community On-Site System Name Change **Email:** _____

Water Supply: Municipal/Community On-Site System Status Change **Time In:** 11 : 10 am pm

Permittee: ROBERT JEFFRIES Pre-Opening Visit **Time Out:** 11 : 40 am pm

Telephone: _____ Other **Total Time:** 30 minutes

Water Sample taken? Yes No

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp

Observations - Corrective Actions - General Comments

*GC Verified the proper function of the final dishmachine rinse.
 Left sample temp strips for further monitoring.
 Thermometers reached above 170 degrees on surface, temp strip indicated higher.



Person in Charge (Print & Sign): *First* *Last* EMAIL

Regulatory Authority (Print & Sign): *First* *Last* MRM

REHS ID: 1375 - Meyer, Marc **REHS Contact Phone Number:** (_____) _____ - _____

Inspection of Local Confinement Facility

Date of Insp Chg: 04 / 02 / 2015

Current Facility ID 4032450002

Status Code: A

Old Facility ID

Water [1] Community, [3] Non-Transient Non-Community, [4] Non-Public Water Supply, [2] Transient Non-Community. Water sample taken today? [1] Inspection, [2] Re-inspection, [3] Name Change, [4] Verification of Closure, [5] Status Change. Wastewater System: [1] Community, [2] On-Site System. Capacity: 0. [1] Yes, [2] No. [1] Visit.

Name of Facility: DURHAM CO DETENTION FACILITY

Person in Charge: ROBERT JEFFRIES

Location Address: 219 S MANGUM ST

Mailing Addr.

City: DURHAM

State: NC

Zip: 27701

City: State: Zip:

Classification: [] Approved (20 or less demerits and no 6-point demerits)

[] Provisional (More than 20 but 40 or less demerits or a 6-point demerit)

[] Disapproved (More than 40 demerits or failure to improve provisional classification)

Comments

** SEE COMMENT SHEET ATTACHED **

- 1 FLOORS Easily cleanable in good repair 1; kept clean 2; sloped, impervious and floor drain. 1
- 2 WALLS AND CEILINGS Easily cleanable, in good repair 1 light colored, washable to level of splash 2 kept clean 2 (.1508)
- 3 LIGHTING AND VENTILATION Adequate in all areas as required 4 fixtures equipment in good repair and clean 4 (.1509)
- 4 TOILET HANDWASHING AND BATHING FACILITIES Toilet handwashing, bathing facilities adequate convenient 2; fixtures approved in good repair, and clean 2; lavatory provided in kitchen 2; mixing faucet soap towels 1; hot water supply adequate 4 (.1510) 1
- 5 WATER SUPPLY Public supply private supply (approved adequate) 6; hot and cold water piped to points of use 4 (.1511)
- 6 DRINKING WATER FACILITIES Fountains or individual drinking cups provided 4; fountains of approved type regulated clean 2; multi-use cups easily cleanable construction cleaned and sanitized daily and before use by succeeding persons 2 (.1512)
- 7 LIQUID WASTES Sewage and other liquid waste disposed of by approved method 6; on-site disposal system properly operated no nuisance 2 (.1513)
- 8 SOLID WASTES Garbage in standard containers properly covered and stored, can cleaning facilities, containers, storage room clean 4; dry rubbish in suitable receptacles, properly stored and disposed of 2 (.1514)
- 9 VERMIN CONTROL PREMISES Outside openings effectively screened or otherwise protected against entrance of flies etc. or flies absent 4; effective control of rodents or other vermin 4; pesticides properly used and stored 2; premises clean and free of vermin harborages and breeding area 2 (.1515)
- 10 STORAGE Adequate facilities provided for storage of necessary janitorial supplies and equipment, mattresses and linen 2; mop receptors or sinks provided and used 2; facilities clean 2 (.1516)
- 11 MATTRESSES, MATTRESS COVERS, BED LINEN Furniture bunks mattresses, etc., clean and in good repair 4; linen clean and in good repair, properly stored and handled 2; soiled linen properly handled and stored 1 (.1517) 4
- 12 FOOD SERVICE UTENSILS AND EQUIPMENT Easily cleanable construction, in good repair kept clean 4; food-contact surfaces accessible for cleaning non-toxic, etc. free of open crevices 4 (.1518) 4
- 13 CLEANING AND SANITIZING OF UTENSILS AND EQUIPMENT Multi-use eating and drinking utensils cleaned and sanitized after each use 4; cooking and storage utensils cleaned after each use 2; facilities for washing and sanitizing approved adequate properly maintained (booster heater when necessary); 4 substances containing poisonous material not used for cleaning or polishing eating or cooking utensils 6; cloths used in kitchen clean 2 (.1519)
- 14 STORAGE AND HANDLING OF UTENSILS AND EQUIPMENT Sanitized utensils stored in clean place 2; cooking and storage utensils properly stored and handled 2; no contamination of foodcontact surfaces of equipment 2; single service utensils properly stored and handled 2 (.1520)
- 15 FOOD SUPPLIES AND PROTECTION Supplies All food clean, wholesome, no spoilage, potentially hazardous foods from approved sources properly identified 6; Grade A pasteurized fluid milk for drinking dry milk reconstituted for cooking only 6; meals from approved sources if other than jail kitchen 6; single-service utensils used by alternate source 4. Protection Adequate during storage, preparation display service and transportation; potentially hazardous food below 45°F or above 140°F 5; storage facilities adequate all refrigerators with thermometers 2; pork stuffings ground beef products, etc. thoroughly cooked meat and poultry salad potato salad etc. handled as required no reserving 4; adequate facilities for cold and hot food storage 5; food containers stored above floor and protected from splash and other contamination 2; no live animals or fowl 2 (.1521 - 1522) 2
- 16 FOOD SERVICE WORKERS Clean coats, caps, or special dress 2; clean hands and work habits 4 (.1523)

Comment Sheet Attached?

[] Yes [] No

TOTAL DEMERIT SCORE 12

Inspection by SA Wilborn

EHS ID = 1713 - Wilborn, Ginger

Report Received by:

Signature of Robert Jeffries