COUNTY OF LOS ANGELES
PROBATION DEPARTMENT

9150 EAST IMPERIAL HIGHWAY – DOWNEY, CALIFORNIA 90242
(562) 940-2501

JERRY E. POWERS
Chief Probation Officer

May 9, 2013

To: Supervisor Mark Ridley-Thomas, Chairman
Supervisor Gloria Molina
Supervisor Zev Yaroslavsky
Supervisor Don Knabe
Supervisor Michael D. Antonovich

From: Jerry E. Powers
Chief Probation Officer

Subject: **ENSURING HEALTHY FOOD AND SAFE ENVIRONMENTS FOR YOUTH IN DETENTION FACILITIES – REPORT BACK (ITEM 40, AGENDA OF APRIL 9, 2013)**

On April 9, 2013, on motion of Supervisor Mark Ridley-Thomas, your Board directed the Chief Probation Officer to report back in 30 days with a corrective action plan to address environmental safety standard violations at the juvenile halls and camps per the 2012 Department of Public Health Juvenile Facility Health Inspection.

Background

In the first quarter (January – March) of 2012, the Department of Public Health conducted their annual inspection of the Probation Department camps and juvenile hall facilities. The components of the inspection report consist of a nutritional, environmental and medical/mental health evaluation.

In December 2012, the Probation Department had not received the 2012 Annual Health Inspection Report for the 3 juvenile halls, 11 camps and Challenger Memorial Youth Center (6 additional camps). Probation requested the official report from the Department of Public Health and received the official report in mid-December 2012. Once the official report was received, the number of environmental violations noted collectively for the halls and camps totaled **440.**

Current Status

A comprehensive corrective action plan was developed to address the status of each violation **(Attachment I)**. A summary tracking report is used as a management tool to monitor and capture the progress of each camp and juvenile hall **(Attachment II)**. The Probation Department has made significant progress in correcting the noted violations. Of the **440** violations, 368 (84%) have been corrected, 50 (11%) are in progress and 22 (5%) are pending due to funding **(Attachment III)**. The outstanding projects requiring additional funding will be addressed in early July 2013 through funding included in the Department's Alterations and Improvement (A&I) budget.

The Probation Department is working collaboratively with the Department of Public Health to verify and approve the corrective actions taken, minimize the number of violations in future inspections and to essentially improve the conditions of confinement for our youth.

The Probation Department will provide your Board with the initial Quarterly Progress Report in August 2013.

Please contact me if you have any questions or need additional information, or your staff may contact Felicia Cotton, Deputy Chief, Institutions, at (562) 940-2526.

JEP:FC:TF:ka

Attachments (3)

c: William T Fujioka, Chief Executive Officer
Sachi A. Hamai, Executive Officer, Board of Supervisors
Brence Culp, Chief Deputy, Chief Executive Office
Jonathan Fielding, Director of Public Health
Georgia Mattera, Public Safety, Chief Executive Office
Justice Deputies

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

COUNTY OF LOS ANGELES PROBATION CAMPS					
Location: **Afflerbaugh**					
#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
1	**Kitchen:**	Clean and maintain the underside of the shelves holding the spice containers.	The underside of the shelves holding the spice containers will be cleaned and maintained.	Completed	3/13/2013
2		Properly label all chemicals in spray bottles as well as any unlabeled bulk food containers. All chemicals or foods not in their original containers must be properly labeled.	All chemicals in spray bottles and bulk food containers will be properly labeled.	Completed	3/13/2013
3		Clean and re-caulk those areas of the walk-in refrigerator where needed.	The areas of the walk in refrigerator will be cleaned and re-caulked where needed.	Pending - ISD start date	
4		Renovate the deteriorating walk-in box floor to provide a smooth, durable and easily cleanable surface, and then seal with a "clear penetrating sealer."	The deteriorating walk in box floor will be renovated to provide a smooth durable and easily cleanable surface and will then be sealed with a clear penetrating sealer.	Pending funding $30,000.	
5		The kitchen ceiling is not approved. Provide a smooth, easily cleanable surface. This is a continuing violation, for many years, of State Law at this facility. Provide smooth, easily cleanable surface. Call Scott Kirk for Health Department approval at (213) 351-7365 prior to remodeling kitchen ceiling.	A smooth, easily cleanable surface on the kitchen ceiling will be provided. We will obtain Health Dept approval prior to remodeling.	Pending funding $56,755.	
6		Renovate the walk-in box floor where it has deteriorated in front of the freezer doors. 3rd[d] year violation	In front of the freezer doors to the walk in box the deteriorated floor will be renovated.	Pending - ISD start date	
7	**Dorm:**	Clean and maintain, on a more frequent basis, the top of the air/heating ducts and the air return duct vent grate to eliminate the accumulation of dust/dirt	The top of the air/heating ducts and the air return duct vent grate will be cleaned and maintained on a more frequent basis.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
8	**Dorm Restroom:**	Repair the three of the birdbath sink faucets that won't shut off completely.	The three birdbath sink faucets that will not shut off completely will be repaired/replaced.	Completed	6/5/2012
9		Repair the three toilets that are clogged and not functioning.	The three toilets that are clogged will be repaired.	Completed	2/16/2012
10		Unstop the middle stainless steel urinal drain.	The middle stainless steel urinal drain will be unstopped.	Completed	2/16/2012
11		Eliminate hard-water/urine buildup at the stopped up drain.	Hard water/urine buildup at the stopped up drain will be eliminated.	Completed	4/18/2013
12	**Mop Room:**	Discontinue storing mop in dirty mop water. After use, the mops should be cleaned and set outside in mop holders to dry.	The mop will be discontinued from being stored in dirty mop water. Staff will ensure the mops are cleaned and set outside in the mop holders to dry.	Completed	4/18/2013
13	**Laundry Room:**	Eliminate the peeling paint on the ceiling.	The peeling paint on the ceiling will be eliminated.	Pending - Scrapping & painting of ceiling	
14		Replace the burnt out light bulbs	The burnt our light bulbs will be replaced.	Completed	5/1/2012
15		Provide a hand wash sink with soap and paper towels in a dispenser as well as a hand wash sign (2nd year violation)	A hand wash sink along with soap, paper towels and a hand wash sign will be provided.	Completed	6/1/2012

Aflerbaugh Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
15	10	2	3	5

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
	Location: Dorothy Kirby Center				
1	**Kitchen:**	Repair/replace the outside freezer located on the rear loading dock.	The freezer located on the rear dock will be repaired or replaced.	Pending funding $20,000.	
2		Clean and maintain the vent above the toilets in the men's staff restroom.	The vent above the toilets in the men's staff restroom will be cleaned.	Completed	3/11/2013
3		Clean and maintain the floor of the female kitchen staff toilet room (in the corners) on a more frequent basis.	The floor of the female kitchen staff restroom will be cleaned more often.	Completed	3/11/2013
4		Replace the damaged tiles in this restroom.	The damaged tiles will be replaced in this restroom.	Completed	5/2/2013
5	**All Cottages:**	Provide soap and paper towels in dispensers at the hand wash sink used by minors assigned to food service. Staff should be checking to insure dispensers are present and filled.	Soap and paper towels will be provided at the hand sinks and staff will be checking to make sure.	Completed	4/17/2013
6		It is highly recommend (since improvement has been lacking) that a simplified training video showing the specific steps of preventing food borne illness by showing a video/CD of minors washing their hands, cleaning and sanitizing dining tables, setting tables, taking food temperature, proper food handling procedures, dishing out food, cleaning up after the meal, doing dishes, cleaning, rinsing, sanitizing and air drying the dishes. Putting dry dishes away, cleaning kitchen areas, equipment, refrigerators, checking refrigerator temperatures, placing cold delivered food in the refrigerator unless served immediately, etc. 3rd year recommendation	A training video showing specific steps of food handling etc. will be implemented.	Pending - Food Services will meet with the Director of the facility to discuss scheduling of staff to be trained in Safe-Serve food handling procedures.	
7		Other videos could be made showing proper cleaning of rooms, beds, toilet rooms, hall ways, and etc. to improve the overall quality of cleaning and self inspection at the facility. 3rd year recommendation	A training video showing specific steps of cleaning etc. will be implemented.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
8		Provide written, signed and dated site specific policy and procedures for ongoing food handler training in the Cottages. Provide a log at each cottage that documents the names and dates of staff taking the food handler training as well as when staff periodically training minors in food service and dishwashing. 3rd year violation	A policy and procedure for food handler training will be written. A log will be implemented in each cottage for staff to sign.	Pending - Food Services will meet with the Director of the facility to discuss scheduling of staff to be trained in Safe-Serve food handling procedures.	
9	**Housing Cottages:**	Some cottages do not have thermometers in refrigerators, and temperature logs that are not being logged by staff each day. Staff supervisors should have a written self - inspection log that would eliminate this recurring violation at this facility. 3rd year violation	A written self inspection log will be implemented to ensure that the refrigerators have thermometers and that temperature logs are available.	Pending - Thermometers on order and log sheets have been placed in all cottages 5/2/13/13	
10		Most dorm rooms are being maintained in a barely acceptable manner, except for the floors in the corners behind the beds.	The floors in the corners behind the beds will be cleaned on a more frequent basis.	Completed	4/18/2013
11		Some rooms have damaged vinyl base coving.	The damaged vinyl base coving will be replaced.	Pending - DPW construction project tentative start date of August 1, 2013	
12		The self inspection schedules still need proper implementation to eliminate any maintenance and cleaning issues. 3rd year violation	Self inspection schedules will be properly implemented.	Completed	4/18/2013
13	**Turquoise:**	Clean and maintain the cabinets holding dishes and food to eliminate sticky, dirty cabinets.	The cabinets holding dishes and food will be cleaned and maintained to eliminate sticky dirty cabinets.	Completed	4/18/2013
14		Shelving needs to be thoroughly cleaned and then a wood sealer applied to maintain the ability to clean the shelving.	The shelving will be thoroughly cleaned and a sealer applied to maintain ability to clean it.	Completed	4/18/2013
15		Repair/replace the damaged backflow/anti-siphon valve at the utility sink and clean and maintain the utility sink on a more frequent routine basis.	The damaged backflow/anti-siphon valve at the utility sink will be repaired or replaced and cleaned on a more frequent basis..	Completed	4/18/2013
16		Clean and maintain the sink on a more frequent routine basis.	The sink will be cleaned and maintained.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
17		Clean and maintain the shower floor and walls to eliminate buildup of soap scum and mold.	The shower floor and walls will be cleaned and maintained to eliminate buildup of soap scum and mold.	Completed	4/18/2013
18		Provide single service hand washing soap (repair the broken dispenser) and paper towels in dispensers for use by minors assigned meal service/food handling duties. 2nd year violation	The broken soap dispenser will be replaced and hand washing soap provided. Paper towels will be provided for the minors serving food.	Completed	5/2/2013
19		Renovate the deteriorating toilet partition.	The deteriorating toilet partition will be renovated.	Pending - DPW construction project tentative start date of August 1, 2013	
20		Repair the leaking sink faucet at the laundry roo	The leaking sink faucet will be repaired.	Completed	3/11/2013
21		Discontinue using the cold /warm cycle when washing clothing.	The cold/warm cycle will be discontinued from being used when washing clothing.	Completed	3/11/2013
22		Poor cleaning noted in the dorm rooms.	The cleaning in the dorm rooms will be better maintained.	Completed	4/18/2013
23		Clean and maintain the air/heat vent grates.	The air/heat vent grates will be cleaned and maintained.	Completed	4/18/2013
24		Clean and maintain the floors, especially behind the beds in the corners of cottage sleeping rooms. 4th year violation	The floors and the corners behind the beds will be cleaned and maintained.	Completed	4/18/2013
25		The staff is not doing a comprehensive self - inspection in the individual rooms.	A comprehensive self inspection by staff will be implemented in the individual rooms.	Completed	4/18/2013
26		Provide a log for documentation of self inspection for cleaning and maintenance of all areas of the cottages. 4th year violation	A self inspection log for the cleaning and maintenance of all areas of the cottages will b e provided.	Completed	4/18/2013
27	**Garnet:**	Discontinue disposing of mop bucket water onto the ground outside the dorm. Waste water must be disposed of in the mop sink. Proper supervision by dorm staff needs monitoring.	The mop bucket water will be discontinued from being disposed onto the ground outside the dorm. Proper supervision will ensure the water is disposed in the mop sink.	Completed	4/18/2013
28		Renovate/replace damaged sofa in the day roo	The sofa in the day room will be replaced.	Pending - furniture ordered for all cottages	
29		Clean the floor around the drinking fountain.	The floor around the drinking fountain will be cleaned.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
30		Clean and maintain the floor under and around the refrigerator, and maintain in a sanitary manner.	The floor under and around the refrigerator will be cleaned and maintained in a sanitary manner.	Completed	4/18/2013
31		Provide a temperature log for recording the refrigerator temperature on a daily basis. 3rd year violation	A temperature log for recording the refrigerator temperature on a daily basis will be provided.	Completed	5/2/2013
32		Recommend the use of a bound log book for recording refrigerator temperatures, self inspection for cleaning and maintenance, as well as food handler training.	A bound log book for the recordings of refrigerator temperatures, self inspection for cleaning and maintenance and food handler trainings will be provided.	Completed	5/2/2013
33		Proper supervision of minors washing dishes is required. Minor doing dishes was using the sanitizing sink. Minor was instructed on proper wash, rinse, and sanitizing by inspector. Food service plan not being properly implemented, as evidence by the lack of properly trained minors as well as improvement in the cleaning of the dorm.	Proper supervision of minors washing dishes will be implemented. The food service plan will be properly implemented.	Pending - Food Services will meet with the Director of the facility to discuss scheduling of staff to be trained in Safe-Serve food handling procedures.	
34		Better routine cleaning of shower rooms to eliminate mold on the shower ceiling, and mold on the floor under the hand wash sinks.	Routine cleaning of the shower rooms to eliminate mold on the ceilings and under the wash sinks will be implemented.	Completed	4/18/2013
35		Secure or provide base moldings in rooms where needed and repair any damaged walls, air vents.	New base moldings will be provided where needed. Damaged walls and air vents will be repaired.	Pending - DPW construction project tentative start date of August 1, 2013	
36		Patch holes in walls, and provide smooth, durable, and easily cleanable surface.	The holes in the walls will be patched and a smooth durable cleanable surface will be provided.	Completed	4/16/2013
37		Repair loose phone jack.	Loose phone jacks will be repaired.	Completed	4/3/2013
38	**Amethyst:**	Repair the hinge in the door to the utility sink closet adjacent to the kitchenette.	The door hinge to the utility sink will be repaired.	Completed	4/24/2013
39		Clean and maintain the drinking fountain.	The drinking fountain will be cleaned and maintained.	Completed	4/18/2013
40		Clean and maintain the closets for holding dishe	The dish closets will be cleaned and maintained.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
41		Clean and maintain the showers and ceiling vents on a more routine basis.	The showers and ceiling vents will be cleaned and maintained on a more routine basis.	Completed	4/18/2013
42		Renovate/replace the damaged rusting mirror frame above the sink in the restroom.	The rusting mirror frame above the sink will be replaced.	Pending - DPW construction project tentative start date of August 1, 2013	
43		Renovate the damaged wall in the toilet room.	The damaged wall in the toilet room will be renovated.	Completed	5/2/2013
44		Clean and maintain the floors and the walls in the individual rooms.	The floors and the walls in the individual rooms will be cleaned and maintained.	Completed	4/18/2013
45		Clean and maintain the ceiling vent and clean and maintain the laundry sink on a routine basis.	The ceiling vent and laundry sink will be cleaned and maintained on a routine basis.	Completed	4/18/2013
46		Clean and maintain the hair wash sink.	The hair wash sink will be cleaned and maintained.	Completed	4/18/2013
47	**Hair Cutting:**	Check to insure hair cutting kits has the appropriate, approved sanitizer and that there are instructions for giving haircuts, as well as indicating the proper cleaning and sanitizing of the hair cutting equipment. Send the instructions for approval to Scott Kirk at sckirk@ph.lacounty.gov or call (213) 351-7365.	Barber kits will be made available for the minors with the approved sanitizers and instructions for giving hair cuts.	Completed	4/16/2013

Dorothy Kirby Center Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
47	37	1	9	10

Location: **Gonzales**

1		There needs to be a properly implemented self inspection for cleaning and maintenance at this facility. This is a requirement Title 15. There are many recurring items that are not being taken care of in the required "timely manner".	A self inspection schedule for cleaning and maintenance will be implemented.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
2	**Malibu Dorm:**	Clean and maintain the urinals at the ends, where there is buildup. Remove the hard water-urine buildup in the urinal. Then maintain in a sanitary manner with regular effective cleaning on a routine basis.	The urinals at the ends will be cleaned and maintained free from water-urine buildup.	Completed	4/18/2013
3	**SHU:**	Eliminate the soil buildup in the corners of the sleeping rooms.	The soil buildup in the corners of the sleeping rooms will be eliminated.	Completed	4/18/2013
4		Properly implement a self inspection schedule for this dorm to eliminate the cleaning problems in the rooms.	A self inspection schedule for cleaning and maintenance will be implemented.	Completed	4/18/2013
5	**Kitchen;**	Renovate the wall behind the utility sink.	The wall behind the utility sink will be renovated.	Completed	4/29/2013
6		Clean the pipe and the ceiling (at the cook's restroom alcove).	The pipe and the ceiling at the cook's restroom alcove will be cleaned.	Completed	4/11/2012
7		Renovate the wall by the condensate pipe at the floor sink by the cooks restroom.	The wall by the condensate pipe at the floor sink by the cooks restroom will be renovated.	Completed	4/29/2013
8		Discontinue storing the cooking/serving utensils above the freestanding prep table, as the minors have to touch the bowls of the spoons and tongs with their hands to get them down.	The cooking/serving utensils will be discontinued from being stored above the freestanding prep table.	Completed	4/25/2013
9		Clean and maintain the shelf under the electrical panel.	The shelf under the electrical panel will be cleaned and maintained.	Completed	4/11/2012
10		Renovate the deteriorating window frames above the dishwashing sink (three-compartment sink).	The deteriorating window frames above the dishwashing sink (three-compartment sink) will be renovated.	Pending funding $19,775.	

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
11	**Culinary School;**	Since the culinary school operates when the camp lunch meal preparation is occurring, there must be a food service plan that indicates how the two will operate and function simultaneously.	A food service plan will be implemented to indicate how both the camp lunch and culinary school will operate and function simultaneously.	Pending - During the July I closure of the camp, the culinary arts program will be suspended during this construction. At that time Probation Food Services will meet with LACOE to assist in developing a food service plan that indicates how the culinary arts and the camp kitchen will function simultaneously.	
12		One culinary staff cannot possibly supervise so many minors actively preparing food. Minors are not given time to clean up the mess after preparing the lunch meal for the culinary school. This is a problem. Culinary school should be scheduled at a different time than the regular meal schedule to eliminate contamination of food stored improperly in the walk-in refrigerator	The culinary issues will be addressed by the food service manager, Camp Director and Lacoe.	Pending - During the July I closure of the camp, the culinary arts program will be suspended during this construction. At that time Probation Food Services will meet with LACOE to assist in developing a food service plan that indicates how the culinary arts and the camp kitchen will function simultaneously.	5/21/2012
13	**Trash bins;**	Clean and maintain. Provide leak proof container with tight fitting fly proof lids. Organic matter encrusted at the bottom of the bins can provide breeding grounds for flies.	Leak proof containers with tight fitting lids will be provided by the trash vendor.	Completed	4/6/2012
14	**Cook's restroom:**	Clean and maintain floors, walls, and sink on a more frequent basis	The floors, walls and sink will be cleaned and maintained on a more frequent basis.	Completed	4/11/2012

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
15	**Dining room:**	Thoroughly clean and then seal floor with a clear, penetrating sealer. Water will bead up when sprinkled on a fully sealed concrete floor. The color of the concrete will not change and indicates a non-porous surface. 3rd year this has been noted.	The dining room floor will be cleaned and sealed with a clear penetrating sealer.	Pending estimate	
16	**Main Laundry Room adjacent to parking lot:**	Clean the laundry exhaust vents, at the exterior, behind the laundry room building to eliminate buildup of lint on a routine basis. Cleaning has improved, but there was buildup. Cleaning of this area needs to be done on a more frequent basis. This has been noted in past reports. Add to self inspection/cleaning schedule.	The exhaust vents at the exterior behind the laundry room building will be cleaned on a more frequent basis to eliminate lint buildup.	Completed	4/18/2013
17	**Gym:**	Clean and maintain the toilet room on a more frequent, routine basis. Keep soap and paper towels stocked in this restroom.	The toilet room will be cleaned and maintained on a more frequent basis and paper towels and soap will be stocked in this restroom.	Completed	4/18/2013
18		A properly implemented self inspection would eliminate the new and recurring violations. Send a copy of the most recent self inspection schedule check list to sckirk@ph.lacounty.gov for Health Dept. approval.	A self inspection schedule for cleaning and maintenance will be implemented and sent to the Health Dept. for approval.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
19		Provide a written policy and procedure that indicates how this facility disposes of the tree types of solid, toxic, and infectious waste in order to comply with Title 15 requirements. 2nd year violation. Provide written procedure for pick-up of bio-hazardous waste, including current vendor, etc., and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc.?). Plan should include, but not be limited to all aspects of a policy and procedure to including how where when and who , as well as how employees are trained and updated on proper disposal and safety methods.	A policy and procedure will be implemented on the disposal of bio-hazardous waste.	Completed - pending final draft approval by Health Dept.	4/30/2013

Gonzales Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
19	15	2	2	4

Location: **Kilpatrick**					
1	**Dining Room:**	Discontinue dumping mop water just outside the door to the dining room. Mop water must be disposed of in the mop sink.	Mop water will be discontinued from being dumped outside the door to the dining room. It will be properly disposed in the mop sink.	Completed	3/29/2013
2		Discontinue storing the ice scoop inside the ice machine.	The ice scoop will be discontinued from being stored in the ice machine.	Completed	3/29/2013
3		Renovate the damaged walls to provide a smooth, durable, and easily cleanable surface.	The damaged walls will be renovated to provide a smooth, durable, cleanable surface.	Completed	3/29/2013
4		Clean and maintain the floor, especially at perimeter and at the base of the tables.	The floor will be cleaned and maintained at the perimeter and the base of the tables.	Completed	3/29/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
5	**Ice Machine:**	Thoroughly clean and sanitize, on a more frequent basis, the bottom groove on the interior plastic baffle which is encrusted with mold, algae, and dirt/hard water deposits) etc. in the interior.	The Ice machine will be cleaned and sanitized on a more frequent basis to eliminate mold, algae and dirt/hard water deposits.	Completed	3/29/2013
6		Clean and maintain, on a more frequent basis, the floor of the dining room to eliminate buildup (especially around the ice machine.	The floor will be cleaned and maintained to eliminate buildup especially around the ice machine.	Completed	4/30/2013
7		Clean and maintain the right side vent grate on the ice machine to eliminate dust/dirt accumulation.	The right side vent grate on the ice machine will be cleaned and maintained to eliminate dust/dirt accumulation.	Completed	4/30/2013
8	**Kitchen:**	Thoroughly clean and maintain the triple compartment sink after each use. The sanitizer portion of the sink was greasy. Minors washing dishes need better training and staff supervision concerning this matter	The triple compartment sink will be thoroughly cleaned and maintained after each use.	Completed	4/30/2013
9		Clean and maintain the bracket holding the can opener on at least a daily basis to eliminate dried on food residue.	The bracket holding the can opener will be cleaned on a daily basis to eliminate dried on food residue.	Completed	3/29/2013
10		Discontinue storing scoops in the bulk food bins.	The scoops will be discontinued from being stored in the bulk food bins.	Completed	3/29/2013
11		Clean and maintain the exhaust ceiling vent grate in the food storeroom.	The exhaust ceiling vent grate in the food storeroom will be cleaned and maintained.	Completed	4/30/2013
12		Eliminate the peeling paint over the mop sink	The peeling paint over the mop sink will be eliminated.	Completed	3/29/2013
13	**Cook's restroom:**	Provide a fly screen at the window.	A fly screen will be provided.	Completed	3/29/2013
14		Increase the water volume at the hand wash sink to provide for adequate water flow for hand washing	The water volume at the hand sink will be increased to provide adequate water flow for hand washing.	Completed	3/29/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
15	**Loading dock freezer**	Repair the interior floor that was improperly installed (when new)to eliminate and seal the loose panels that are separating and uneven. Seal between panels after mechanically securing to eliminate leakage/moisture/etc. into the sub floor insulation, which will cause deterioration. 4th year noted violation	The interior floor will be repaired and properly secured and sealed to eliminate leakage/moisture etc.	Pending ISD estimate	
16		Repair the compressor which is icing up. 2nd year violation	The compressor will be repaired to eliminate icing up.	Completed	4/25/2013
17		Repair the non-functioning lights/fixtures inside both exterior freezers. Provide adequate lighting.	The non-functioning light fixtures inside both exterior freezers will be repaired to provide adequate lighting.	Completed	3/29/2013
18	**Bulk food storeroom located at loading dock:**	Rodent proof (no space greater than ¼ inch) the area around the pipes that go through the wall by the ramp.	The area around the pipes that go through the wall by the ramp will be rodent proofed.	Completed	3/29/2013
19		Clean all ledges and the floor under the pallets in the inside storeroom.	All ledges and the floor under the pallets will be cleaned.	Completed	3/29/2013
20		Maintain garbage bins that are free of buildup of organic matter and are leak proof and possess tight fitting fly proof lids. Keep the bin lids closed, except when loading or emptying trash/garbage. 2nd year violation	The trash vendor will be notified to exchange the current trash bins with new leak proof and tight fitting lids.	Completed	3/29/2013
21	**A Dorm:**	Provide and post, and properly train supervising A Dorm staff with a site specific cleaning and maintenance schedule, as well as properly implement a self inspection schedule as required by Title 15. This dorm has improved since the last inspection, but the cleaning still needs improvement.	A self inspection schedule will be provided including proper supervision.	Completed	4/18/2013
22		Clean and maintain the bracket holding the drinking fountain, and clean the floor and wall behind the drinking fountain.	The bracket holding the drinking fountain will be cleaned and maintained as well as the floor and wall behind the drinking fountain.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
23		Better cleaning is needed of urinal (very poor cleaning with heavy buildup of urine and hard water.	The urinal will be better cleaned and maintained to eliminated the buildup of urine and hard water.	Completed	4/18/2013
24		Restroom reeks of urine.	The restroom will be better cleaned and maintained on a more frequent basis to eliminate the smell of urine.	Completed	4/18/2013
25		Repair the leaking center shower faucet.	The leaking center shower faucet will be repaired.	Completed	4/30/2013
26		Replace the missing shower faucet handles on the back wall of the shower room.	The missing shower faucet handles on the back wall will be replaced.	Completed	3/29/2013
27	**A Dorm Laundry room:**	Staff needs to supervise the cleaning of this laundry room on a more frequent basis, and train laundry boy. Provide written instructions for training laundry workers, as well as the responsibilities of the supervising staff.	Written instructions for training the laundry workers will be provided as well as the responsibilities of the supervising staff.	Completed	4/18/2013
28		Clean and maintain floor behind washer and dryer to eliminate dust/dirt buildup.	The floor behind the washer and dryer will be cleaned to eliminate dust/dirt buildup.	Completed	4/18/2013
29		Clean and maintain the utility sink on a routine basis.	The utility sink will be cleaned and maintained on a routine basis.	Completed	4/18/2013
30	**C Dorm:**	Provide, post, and properly train supervising C Dorm staff with a site specific cleaning and maintenance schedule, as well as properly implement a self inspection schedule as required by Title 15. This dorm needs much improvement, and the level of cleaning is unsatisfactory. This dorm was noted as satisfactory on last year's inspection report.	A self inspection schedule will be provided including proper supervision.	Completed	4/18/2013
31		The cleaning of the floor perimeter at the bunks needs some improvement.	The cleaning of the floor perimeter at the bunks will be better cleaned and maintained.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
32		Eliminate any hard water/urine buildup in the urinal.	Hard water/urine buildup in the urinal will be eliminated.	Completed	4/18/2013
33		Clean the floor under the urinal in corner.	The floor under the urinal in the corner will be cleaned.	Completed	4/18/2013
34		The cleaning schedule and self inspection needs to be properly implemented.	The cleaning schedule and self inspection will be properly implemented.	Completed	4/18/2013
35	**C Dorm Laundry:**	Provide soap and paper towels in dispenser (or provide means of laundry boy to gain access to paper towels from staff and document in laundry procedures).	Soap and paper towels will be provided. The laundry boy will gain access to these items from staff. This will be documented in the laundry procedures.	Completed	4/18/2013
36		Post cleaning schedule for this laundry room and make sure staff properly supervise minors. 2nd year violation	A cleaning schedule will be posted and staff will be trained to properly supervise minors.	Completed	4/18/2013
37	**B Dorm:**	Clean and maintain the curb entrance to the restroom.	the curb entrance to the restroom will be cleaned and maintained.	Completed	4/18/2013
38		Clean and maintain the floor/corners of restroom and dorm perimeter.	The floor/corners of the restroom and dorm perimeter will be cleaned and maintained.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
Kilpatrick Total Deficiencies		Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
38		37	1	0	1
Location: **Mendenhall**					
1	**Kitchen:**	Clean and maintain the hood to eliminate any grease/dirt buildup on a more frequent basis.	The hood will be cleaned and maintained to eliminate any grease/dirt buildup on a more frequent basis.	Completed	3/16/2013
2		Provide a minimum 6 inch hood overhang extension from the edge of the steam kettle. Submit plans for hood remodel to Scott Kirk at sckirk@ph.lacounty.gov or call (213) 351-7365 for more information concerning the required hood extension.	A minimum 6 inch hood overhang extension from the edge of the steam kettle will be provided and remodel plans sent to Scott Kirk for approval.	Pending Funding	
3	**Dorm:**	Clean and maintain the dirty intake air ventilation grate ON A MORE FREQUENT BASIS.	The intake air ventilation will be cleaned and maintained on a more frequent basis.	Completed	4/18/2013
4		Eliminate the hard water buildup in the two drinking fountains adjacent to the supervision desk in the dorm.	The hard water buildup in the two drinking fountains will be eliminated.	Completed	4/18/2013
5	**Dorm restroom:**	Replace the missing floor tiles in the shower.	The missing floor tiles in the shower will be replaced.	Completed	5/2/2013
6		Thoroughly clean and maintain the restroom.	The restroom will be thoroughly cleaned and maintained.	Completed	4/18/2013
7		Better cleaning of the restroom shower is needed.	Better cleaning of the restroom shower will be implemented.	Completed	4/18/2013
8		The urinal has buildup of hard water and scum.	The buildup of hard water and scum in the urinal will be eliminated.	Completed	4/18/2013
9		Eliminate any buildup on floor and walls by toilets and urinal and the wall under the urinal.	Buildup on the floor and walls by the toilet and urinal will be eliminated.	Completed	4/18/2013
10		Eliminate the mold at the window mullions in the shower.	The mold at the window mullions in the shower will be eliminated.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
11		The proper implementation of a self inspection schedule would eliminate these violations.	A self inspection schedule will be implemented.	Completed	4/18/2013
12		Staff is not properly supervising the cleaning by minors of the restroom areas.	Proper supervision by staff will be implemented when minors clean the restrooms.	Completed	4/18/2013
13	**Utility closet:**	Properly hang mops at exterior for proper drying.	Mops will be hung at exterior for proper drying.	Completed	4/18/2013
14		Discontinue storing dirty mops and mop buckets in utility room.	Dirty mops and mop buckets will be discontinued from being stored in the utility room.	Completed	4/18/2013
15	**Laundry room:**	Provide written policy and procedures to indicate how staff is trained and how they can monitor and supervise minors when the minors are under no direct supervision and follow up is scarce as evidenced by the following.	Written policy and procedures that indicate how staff is trained and how they monitor and supervise minors will be provided.	Completed	4/18/2013
16		Provide posted laundry instructions. Contact Scott Kirk for approval of written instructions at sckirk@ph.lacounty.gov .	Laundry instructions will be posted and provided to Public Health for approval.	Completed	
17		Provide a hand washing sink in the laundry washing machine room.	A hand washing sink will be provided in the washing machine room.	Pending - Requesting Health Dept. to remove	
18		Provide soap and paper towels in a dispenser at the hand wash sink.	Soap and paper towels will be provided in a dispenser at the hand wash sink.	Pending - Requesting Health Dept. to remove	
19		Thoroughly clean and maintain the laundry room linen folding area, as well as the laundry washing machine room.	The laundry room linen folding area and washing machine room will be thoroughly cleaned and maintained.	Completed	4/18/2013
20		Clean and maintain walls, floors, pipes and light fixtures, machines, window ledges and the top of the base coving at the perimeter of the room.	All areas of this room will be cleaned and maintained including the walls, floors, pipes, light fixtures, machines, window ledges etc.	Completed	4/18/2013
21		Eliminate lint at the vents and remove all cast off material at the loading dock area.	The lint at the vents will be eliminated and all cast off material will be removed.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
22		Provide written policy and procedures for the laundry room instructions as well as cleaning and sanitizing all areas of the laundry. Please email the documentation of this to Scott Kirk at sckirk@ph.lacounty.gov .	A written policy and procedure for the laundry room instructions as well as cleaning and sanitizing all areas of the laundry will be provided.	Completed	4/18/2013
23		Self inspection schedule is not being fully implemented. Proper implementation would have eliminated new and recurring violations in a timely manner. THIS IS A CONTINUING VIOLATION AT THIS FACILITY. Provide the most recent self inspection check list and send to sckirk@ph.lacounty.gov for Health Dept. review.	A self inspection schedule will be implemented.	Completed	4/18/2013
24		Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waster to comply with Title 15 requirements.	A written policy and procedure that indicates how this facility disposes of bio-hazardous waster will be provided.	Completed - pending final draft	4/30/2013
25		Provide written procedure for pick up of bio-hazardous waste, including current vendor, etc. and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc. ?)	A written policy and procedure that indicates how this facility disposes of bio-hazardous waster will be provided.	Completed - pending final draft	4/30/2013
26		Plan should include, but not be limited to all aspects of a policy and procedure to including how, where, when and who as well as how employees are trained and updated on proper disposal and safety methods. Send a copy for review and approval to sckirk@ph.lacounty.gov	A written policy and procedure that indicates how this facility disposes of bio-hazardous waster will be provided.	Completed - pending final draft approval by Health Dept.	4/30/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
27	**Hair cutting:**	Send written policy and procedure documentation on how hair care services are provided at the camp and indicate how they comply with California State Barbering and Cosmetology Laws. Please send documentation for Health Dept. review to Scott Kirk at sckirk@ph.lacounty.gov or at (213) 351-7365 office or (213) 820-1948 cell 2nd year noted deficiency	A written policy and procedure on how hair care services are provided will be implemented.	Completed	

Mendenhall Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
27	24	1	2	3

Location: **Miller**					
1	**Miller Dining Room:**	Repair the damaged wall behind the serving line.	The damaged wall behind the serving line will be repaired.	Pending - will be completed by 5/9/13	
2		Provide fly proof, tight fitting screens on all operable windows in the dining room.	Tight fitting fly proof screens will be provided on all operable windows.	Pending - estimate from vendor	
3		Clean and maintain, on a more frequent basis, the fly fan air diverters to keep them free of dirt buildup	The fly fan air diverters will be cleaned and maintained free of dirt buildup.	Completed	3/29/2013
4		Cut/grind off bolts flush with the nuts that protrude beyond the nuts at the dining room table bases to provide a more easily cleanable surface	The bolts that protrude beyond the nuts will be cut and grinded down to flush with the nuts.	Completed	5/2/2013
5	**Ice Machine:**	Clean and maintain, on a more frequent basis, the interior baffle in the ice machine to eliminate mold/algae buildup.	The interior baffle of the ice machine will be cleaned and maintained to eliminate mold/algae buildup.	Completed	4/25/2013
6		Replace the damaged floor tiles below the ice machine	The damaged floor tiles below the ice machine will be replaced.	Completed	2/12/2013
7		Clean and maintain the floor below the ice machine.	The floor below the ice machine will be cleaned and maintained.	Completed	3/29/2013
8		Clean and maintain the floor sink at the ice machine.	The floor sink at the ice machine will be cleaned and maintained.	Completed	3/29/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
9		Clean the area and eliminate cast off trash by the bins that are located close to the dorm.	The trash will be eliminated and the area cleaned by the trash bins close to the dorm.	Completed	3/29/2013
10	**Dorm:**	Discontinue allowing minors to dispose of the mop bucket water in the planter at the entrance to this dorm.	The minors will be instructed not to dispose of the mop water in the planter at the entrance to the dorm.	Completed	4/18/2013
11		Better training and dorm staff supervision of minors is needed.	Training will be provided as well as staff supervision.	Completed	4/18/2013
12		Thoroughly clean and maintain the interior of the urinal to eliminate hard water/urine buildup.	The interior of the urinal will be cleaned to eliminate hard water/urine buildup.	Completed	4/18/2013
13		Repair the leaking shower valve.	The leaking shower valve will be repaired.	Completed	7/11/2012
14		Clean and maintain the shower walls to eliminate mold/hard water buildup, on a more frequent basis.	The shower walls will be cleaned and maintained on a more frequent basis to eliminate mold/hard water buildup.	Completed	4/18/2013
15		Lower the hot water temperature at the showers to no more than 125 degrees F. Temperature was 136 at the time of the inspection.	The hot water temperature at the showers will be lowered to no more than 125 degrees F.	Completed	3/5/2012
16		Increase the hot water temperature at the hand wash sinks to a minimum temperature of 110 degrees F. (106 at the time of inspection).	The hot water temperature at the hand washing sinks will be increased to 110 degrees F.	Completed	3/5/2012
17		Clean the shelf and renovate the deteriorated partition by the drinking fountain.	The shelf will be cleaned and the deteriorated partition will be renovated.	Completed	3/29/2013
18		Both dorm laundries: Clean behind the washing machines/dryers, and provide single service paper towels and soap at the hand wash sink in the laundry room for laundry workers use.	Cleaning will be done behind the washing machines/dryers. Paper towels and soap will be provided at the hand wash sink for the laundry workers.	Completed	4/18/2013
19		Renovate the deteriorated door to the entrance to the laundry room.	The deteriorated door to the entrance of the laundry room will be renovated.	In progress - ISD will replace the door tracking #7402962	

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
20		Clean and maintain the utility sink	The utility sink will be cleaned and maintained.	Completed	4/18/2013
21	**Miller Dorm Laundry:**	Better cleaning needed of laundry room to eliminate dust dirt buildup behind the laundry machines.	The laundry room will be cleaned and maintained to eliminate dust/dirt buildup behind the machines.	Completed	4/18/2013
22		Provide adequate lighting in the laundry folding room. Florescent fixtures are not giving adequate amount of light. Increase wattage or provide additional fixtures.	Adequate lighting in the laundry room will be provided.	Completed	7/13/2012
23		Eliminate the trash at the exterior wall of the laundry room between the building and retaining wall. (Improvement from last year, but trash is still accumulating.	The trash at the exterior wall of the laundry room between the building and the retaining wall will be eliminated.	Completed	4/18/2013

Miller Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
23	20	0	3	3

Location: **Munz**					
1	**Dorm:**	Clean and maintain the shower walls on a more frequent basis to eliminate soap scum, hard water, etc. on the tiles and grout in order to maintain in a satisfactory manner. 2nd year violation showers and floor of restroom are filthy.	The shower walls will be cleaned on a more frequent basis to eliminate soap scum and hard water on tiles and the grout.	Completed	4/18/2013
2		Clean and maintain the floor under the urinal and at the floor around base of the sinks to eliminate the hard water stains on the floor tiles.	The floor under the urinal will be cleaned and maintained to eliminate the hard water stains on the floor tiles.	Completed	4/18/2013
3		Replace the broken tile at the corner by the urinal and by the utility closet.	The broken tile bye the urinal and utility closet will be replaced.	Completed	5/2/2013
4		Clean and maintain the floor along the wall/floor junction at the toilet stalls.	The floor along the wall/floor junction at the toilet stalls will be cleaned and maintained.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
5	**Laundry:**	Thoroughly clean and maintain the laundry room. Clean and maintain, and eliminate the buildup of dirt/lint buildup.	The laundry room will be cleaned and maintained to eliminate buildup of dirt/lint.	Completed	4/18/2013
6		There was no sanitizer available for the laundry room folding counter and the other areas that need to be maintained.	Sanitizer will be made available for the laundry room folding counter and other areas.	Completed	4/18/2013
7		Laundry workers are not properly supervised by staff.	Laundry workers will be supervised by staff.	Completed	2/5/2013
8		Need update and training for both minors and staff.	Training for both minors and staff will be provided.	Completed	2/5/2013
9		Eliminate the staining and hard water deposits in the laundry room sink.	The staining and the hard water deposits in the sink will be eliminated.	Completed	2/5/2013
10	**Hair cutting:**	Send written policy and procedure documentation on how hair care services are provided at the camp and indicate how they comply with the California State Barbering and Cosmetology Laws. Send documentation for Health Dept. review to Scott Kirk at sckirk@ph.lacounty.gov. 2nd year violation.	Written policy and procedure documentation on how hair services are provided at the camps will be sent to Public Health for review.	Completed	
11	**Kitchen:**	Replace the broken /missing concrete base coving at the front of the door to the dining room. 3rd year violation	The broken/missing concrete base coving at the front door to the dining room will be replaced.	Completed	4/16/2013
12	**Bio-hazardous Waste:**	Provide a written policy and procedure that indicates how this facility disposes of solid, toxic and infectious waste to comply with Title 15 requirements.	A written policy and procedure that indicates how the facility disposes of bio-hazardous waste will be provided.	Completed - pending final draft approval by Health Dept.	4/30/2013
13		Provide written procedure for pick up of bio-hazardous waste including current vendor, etc. and also who is responsible for removing bio-hazardous waste to bin in service yard. (Custodians, etc. ?)	A written policy and procedure that indicates how the facility disposes of bio-hazardous waste will be provided.	Completed - pending final draft approval by Health Dept.	4/30/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
14		Plan should include but not limited to all aspects of a policy and procedure to including how where when and who, as well as how employees are trained and updated on proper disposal and safety methods. Send a copy for Health Dept. review and approval to sckirk@ph.lacounty.gov. This is a continuing violation of Title 15	A written policy and procedure that indicates how the facility disposes of bio-hazardous waste will be provided.	Completed - pending final draft approval by Health Dept.	4/30/2013

Munz Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
14	14	0	0	0

Location: Paige					
1	**Kitchen:**	Repair/replace the end oven.	The end oven door will be repaired/replaced.	Pending - vendor installation of new ovens	
2		Clean and maintain the oven hood on a more frequent basis to eliminate grease buildup.	The oven hood will be cleaned and maintained on a more frequent basis to eliminate grease buildup.	Pending - the installation of new ovens (new ovens on site). Once the old oven is pulled out staff will thoroughly clean the oven hood.	
3		Repair the leak at the hose to the steam kettle. Make sure the hose is food grade only.	The leak at the hose to the steam kettle will be repaired and will be food grade hose only.	Completed	4/19/2013
4		Provide adequate lighting in the storeroom(s). Florescent fixtures have been replaced with incandescent lighting fixtures, and the lumens are not adequate for illuminating the space. There must be adequate lighting to be able to see to clean.	Adequate lighting will be provided in the storeroom(s).	Pending - light fixtures on order	
5		Clean the back room freezer gaskets, the floor around the freezer as well as the gaskets.	The floor around the freezer and the gaskets will be cleaned.	Completed	5/2/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
6		Repair the damaged insulation at the outside storeroom pipes	The damaged insulation at the outside storeroom pipes will be repaired.	Completed - pipes are capped off	4/19/2013
7		Clean and maintain the ceilings and repair the light fixture/bulb. Make sure there is adequate lighting for this room. Replacement florescent fixtures are not giving out adequate light.	The ceilings will be cleaned and maintained and the light fixture/bulb will be repaired so that there is adequate lighting.	Pending - light fixtures on order	
8		Repair any damaged walls to provide light colored, smooth, durable and easily cleanable surfaces. Match repair to existing surfaces	Damaged walls will be repaired to provide light colored, smooth, durable and easily cleanable surfaces.	Completed	4/29/2013
9		Add at least one additional lighting fixture to the interior of the walk-in box to provide for adequate lighting.	One additional lighting fixture will be added to the interior walk in box to provide adequate lighting.	Completed - added brighter light bulb	3/13/2013
10		Elevate all foods not in rodent or waterproof containers at least six inches off the ground on approved pallets/shelving	All foods that are not in rodent or waterproof containers will be elevated six inches off the ground on approved pallet/shelving.	Pending - dunnage racks on order	
11		Remove the paper lining that has been placed in the drawers (this can be a cockroach harborage area). Clean and maintain the interior of the drawers.	The paper lining that has been placed in the drawers will be removed and the drawers will be cleaned and maintained.	Completed	3/13/2013
12		Clean and maintain the ovens	The ovens will be cleaned and maintained.	Pending - Installation of new ovens	
13		Clean and maintain the undersides of shelving/cupboards, etc.	The undersides of the shelving/cupboards will be cleaned and maintained.	Completed	5/2/2013
14		Discontinue thawing foods by unapproved methods; food was thawing in the food preparation sink in standing water. Foods must be thawed by an approved method: under running water or under refrigeration	The thawing of foods by soaking in standing water will be discontinued and will only be thawed by an approved method under running water or under refrigeration.	Completed	1/13/2013
15		Provide labeled, lidded, approved storage containers for all sp foods not in original sealed packages (spices, etc.).	Approved storage containers will be provided for foods not in original sealed packages.	Completed	4/2/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
16		Clean and maintain the area around the trash bins free of liter.	The area around the trash bins will be cleaned free of liter and maintained.	Completed	3/13/2013
17		Eliminate/repair the cause of the standing water in the room where the hot water tank is located.	The cause of the standing water will be eliminated/repaired in the room where the hot water tank is located.	Pending - Working with Culligan as their tanks are leaking	
18		The kitchen ceiling is not approved. Provide a smooth, easily cleanable surface. This is a continuing violation of State Law at this facility. Provide smooth, easily cleanable surface. Call Scott Kirk for Health Department approval at (213) 351-7365 prior to remodeling.	An approved smooth, easily cleanable kitchen ceiling will be provided and prior approval will be requested by the Health Dept. prior or remodeling.	Pending funding $56,755.	
19	**Outside Food Storeroom:**	Clean and maintain and organize on a more frequent basis.	The outside food storeroom will be cleaned, organized and maintained on a more frequent basis.	Completed	5/1/2013
20	**Dining Room/Ice Machine:**	Clean and maintain the interior plastic baffle to eliminate dirt/iron bacteria/mold.	The interior plastic baffle will be cleaned and maintained to eliminated dirt/iron bacteria and mold.	Completed	5/2/2013
21		Clean and maintain the adjacent floor sink on a more frequent, routine basis to eliminate buildup dirt/soil.	The floor sink will be cleaned and maintained on a more frequent basis to eliminate buildup of dirt/soil.	Completed	5/2/2013
22	**Dining Room:**	Glasses/cups are not being air dried, as they are being stacked with water inside.	The glasses and cups will be air dried to prevent being stacked with water inside.	Completed	3/13/2013
23		Clean and maintain the bases of the dining tables at the floor brackets.	The bases of the dining tables at the floor brackets will be cleaned and maintained.	Completed	5/2/2013
24	**Dorm;**	Clean and maintain the air intake grates on a more frequent routine basis to eliminate dust/dirt buildup	The air intake grates will be cleaned and maintained on a more frequent basis to eliminate dust/dirt buildup.	Completed	6/1/2012
25	**Dorm Restroom:**	Thoroughly clean and maintain the metal shower ceiling to eliminate mold	The metal shower ceiling will be thoroughly cleaned and maintained to eliminate mold.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
26		Thoroughly clean and maintain the urinal free of accumulated hard water/scum deposits	The urinal will be thoroughly cleaned and maintained free of hard water/scum deposits.	Completed	4/18/2013
27		Renovate and clean the shower window frame and ledge to provide a smooth, durable, and cleanable surface.	The shower window frame and ledge will be cleaned and renovated to provide a smooth durable cleanable surface.	Pending - Order submitted to Procurement on 5/2/13	
28		Clean and maintain the flood at the birdbath sinks.	The flood at the birdbath sinks will be cleaned and maintained.	Completed	4/18/2013
29		Clean and maintain the floor at the base of the toilets to eliminate the accumulation of dirt.	The floor at the base of the toilets will be cleaned and maintained to eliminate the accumulation of dirt.	Completed	4/18/2013
30	**Laundry;**	There is poor supervision of the minors assigned to the laundry room as evidenced by the following:	The supervision of minors assigned to the laundry room will be addressed.	Completed	4/18/2013
31		Tooth brush at the sink indicates minors are brushing their teeth in the sink in the laundry room	The minors will be prohibited from brushing their teeth at the laundry room sink.	Completed	4/18/2013
32		Thoroughly clean and maintain the laundry room so it is maintained in an acceptably sanitary manner, with no accumulation of dust/dirt/debris.	The laundry room will be cleaned and maintained and free of dust, dirt and debris.	Completed	4/18/2013
33		Provide written instructions for minors doing laundry. Minors not properly instructed to do laundry. More staff is needed for supervision and training of minors doing laundry.	Written instructions for minors doing laundry will be provided and more supervision and training of minors doing laundry will be provided.	Completed	4/18/2013

Paige Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
33	24	1	8	9

Location: Rockey

1	**Administration building**	Men's staff restroom: Replace missing/damaged window screen(s).	The missing/damaged window screens will be replaced in the men's restroom.	Completed	4/30/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
2		Eliminate the peeling paint adjacent/near the hand washing sinks.	The peeling paint near the hand washing sinks will be eliminated.	Completed	5/2/2013
3	**SHU**	Renovate the deteriorating concrete window sill closest to the dorm entrance. 2nd year violation	The deteriorating concrete window sill will be renovated.	Completed	6/8/2012
4		Clean and maintain the exterior floor at the exterior of the entrance to this facility.	The exterior floor to the entrance of this building will be cleaned and maintained.	Completed	4/18/2013
5		Clean and maintain the self closing device at the entrance door to eliminate dirt/dust buildup.	The self closing device at the entrance door will be cleaned and maintained.	Completed	4/18/2013
6		Clean and maintain the ceiling ventilation grates on a more frequent routine basis to eliminate dust/dirt accumulation.	The ceiling ventilation grates will be cleaned and maintained on a more frequent routine basis.	Completed	4/18/2013
7		Replace broken/cracked window room #4.	The broken window in room #4 will be replaced.	Completed	1/12/2012
8		Better routine cleaning is needed of minor's restroom floors.	The minors restroom floors will be cleaned on a more frequent basis.	Completed	4/18/2013
9		Better routine cleaning is needed in the restrooms, especially by the toilets and in the shower.	Cleaning of the restrooms will be done on a more frequent basis especially by the toilets and in the shower.	Completed	4/18/2013
10		Clean and maintain the light fixtures	The light fixtures will be cleaned and maintained.	Completed	4/18/2013
11		Renovate/replace all ripped/damaged mattresses.	The ripped/damaged mattresses will be replaced.	Completed	4/18/2013
12		Clean and maintain the B side day room drinking fountain on a more frequent basis.	The drinking fountain on the B side dayroom will be cleaned and maintained on a more frequent basis.	Completed	4/18/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
13		A side: Clean and maintain the urinal, shower, and the toilet stall floors on a more frequent basis to eliminate soiled/dirt buildup.	The urinal, shower and toilet stall floors will be cleaned and maintained on a more frequent basis.	Completed	4/18/2013
14		Clean and maintain the ceiling vents in the toilet room.	The ceiling vents will be cleaned and maintained in the toilet room.	Completed	4/18/2013
15	**Gym**	Clean and maintain the exterior drinking fountain to eliminate hard water buildup. 2nd year violation	The exterior drinking fountain will be cleaned and maintained to eliminate hard water buildup.	Completed	4/18/2013
16		Rodent proof the doors to the gym (no space greater than ¼" to eliminate the entrance of rodents. Do not use rubber or brush, as rodents can still enter. 2nd year violation	The doors to the gym will be rodent proof with a metal flashing.	Completed	2/21/2012
17		Take effective measures to eliminate the cats at this facility. They are causing a sanitary problem, as no one is picking up their feces. These wild cats can be a safety as well as a liability for the county should they bite or scratch minors, staff or visitors.	This is a duplicate deficiency from last years Health report. This was taken care of 8/19/11. All cats were caught and taken to the animal shelter.	Completed	8/19/2011
18	**School**	Repair/replace the dry rot board in the overhang, and renovate/repair the roof so it doesn't leak. 2nd year violation	The dry rot board in the overhang will be repaired and the roof renovated so it does not leak.	Pending estimate	
19		#6 Classroom Building: repair damaged, loose, deteriorating flashing/plywood paneling at exterior.	The exterior damaged deteriorating flashing/plywood paneling will be repaired to classroom #6.	Pending estimate	
20	**Main Dorm Building**	Poor routine cleaning noted at the time of the inspection. Thoroughly clean and maintain the dorms to eliminate dust/dirt buildup on floors, walls, vents, etc.	The dorm will be thoroughly cleaned and maintained to eliminate dust dirt and buildup on the floors walls etc.	Completed	4/18/2013
21	**Dorm minor's Restroom**	Clean and maintain the urinal, shower, and birdbath sinks, eliminate buildup of hard water/filth/mold. 2nd year violation	The urinal, shower and birdbath sinks will be cleaned to eliminated the buildup of hard water filth and mold.	Completed	4/18/2013

MANAGEMENT SERVICES

2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
22		Eliminate the peeling paint and clean and maintain the vents.	The peeling paint will be eliminated and the vents cleaned and maintained.	Completed	5/2/2013
23	**Laundry/loading dock**	Eliminate the lint buildup at the dryer. 2nd year violation	The lint buildup at the dryer will be eliminated.	Completed	4/18/2013
24		Thoroughly clean and maintain the laundry room free of lint/dirt buildup. .	The laundry room will be thoroughly cleaned and maintained free of lint/dirt buildup.	Completed	4/18/2013
25		Washing machines are hooked up only to hot water, and there is an inline thermometer that reads at 140 degrees or hotter. Provide a temperature log for the hot water supply to the washing machines.	A temperature log for the hot water supply to the washing machines will be provided.	Completed	9/12/2012
26		Clean and maintain the hand wash sink in the laundry room for use by minors doing laundry.	The hand wash sink in the laundry room will be cleaned and maintained for the minors doing laundry.	Completed	9/12/2012
27	**Kitchen**	Renovate/replace the garbage disposal backflow/anti-siphon valve.	The garbage disposal backflow/anti siphon valve will be replaced.	Pending - SR issued to ISD	
28		Replace the rubber splash guard at the mouth of the garbage disposal.	The rubber splash guard at the mouth of the garbage disposal will be replaced.	Pending - SR issued to ISD	
29		Clean and maintain the underside of the shelving holding the spices.	The underside of the shelving holding the spices will be cleaned and maintained.	Completed	5/2/2013
30		Remove the grate covering the floor sink at the dish washing machine so wastewater enters the drain, and does not hit the grate and splash onto the floor.	The grate covering the floor sink at the dish washing machine will be removed so wastewater enters the drain.	Completed	4/29/2013
31		Properly secure the loose end panel on the compressor in the walk-in box freezer.	The loose panel on the compressor in the walk in box freezer will be secured.	Completed	12/19/2012
32		Clean and maintain the floor at the threshold of the freezer.	The floor at the threshold of the freezer will be cleaned and maintained.	Completed	4/19/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
33		Provide a cleanable flashing at the door jamb of the walk-in box, and secure/repair/replace the loose door jamb flashing.	The loose flashing at the door jamb will be replaced.	Completed	4/19/2013
34		Clean and maintain the ceiling of the walk-in refrigerator.	The ceiling of the walk in refrigerator will be cleaned and maintained.	Completed	1/31/2013
35		Milk in milk crates were observed sitting on the floor. Provide approved dunnage racks, shelving, and/or pallets for the milk crates.	Approved dunnage racks will be provided for the milk crates.	Pending - On order	
36		Discontinue storing raw meats over raw vegetables in the walk-in refrigerator to eliminate potential contamination.	Raw meats will be discontinued from being stored over raw vegetables to eliminate potential contamination.	Completed	1/11/2012
37		Clean/eliminate the mold at the interior baffle inside the ice machine. Shut down ice machine, drain, clean, rinse, and then properly sanitize the interior prior to putting the ice machine back in use.	The ice machine will be shut down and properly sanitized to eliminate the mold at the interior baffle.	Completed	5/2/2013
38		Clean and maintain the drinking fountain spigot to eliminate encrusted deposits, and repair/replace the damaged water fountain.	The drinking fountain spigot will be cleaned and maintained to eliminate encrusted deposits. The damaged water fountain will be repaired.	Pending - purchase of new drinking fountain/spigot	
39		Provide approved light bulb protection devices where missing over light bulbs in the kitchen.	Approved light bulb protection devices will be provided where missing.	Pending - purchase of protection screens. Ordered by Procurement on 4/30/13	
40		Renovate/eliminate the rusting base of the loading dock freezer and then caulk/seal to eliminate future water leakage and rusting at the entire perimeter of the freezer where it sits on the concrete dock.	The rusting base of the loading dock freezer will be renovated/eliminated	Completed	4/29/2013
41		Clean and maintain the hood over the stack ovens on a more frequent basis to eliminate the grease buildup. (3rd year violation)	The hood over the stack ovens will be cleaned on a more frequent basis to eliminated the grease buildup.	Completed	5/2/2013

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
42		Clean and maintain the vent hood on a more frequent basis to eliminate dust buildup on the exterior.	The vent hood will be cleaned and maintained on a more frequent basis to eliminate dust buildup on the exterior.	Completed	4/29/2013
43		Renovate the damaged wall adjacent to the cook's restroom. Paint walls where needed.	The damaged wall adjacent to the cook's restroom will be renovated and painting will be down where needed.	Completed	4/29/2013
44	**Cook's restroom**	Wall adjacent to the window needs painting.	The wall adjacent to the window will be painted.	Completed	4/29/2013
45	**Kitchen Dock**	Clean and maintain the interior of the exterior freezer (2nd year)	The interior of the exterior freezer will be cleaned and maintained.	Completed	5/2/2013
46		Discontinue throwing mop water off loading dock. Properly instruct minors to dispose of mop in the mop sink. 2nd year violation	Mop water will be discontinued from being thrown off the loading dock. Minors will be instructed to dispose of mop water in the mop sink.	Completed	2/5/2013
47	**Outside warehouse**	Clean and maintain the floor on a more frequent basis.	The floor will be cleaned and maintained on a more frequent basis.	Completed	5/2/2013
48		Eliminate the peeling paint at the eves.	The peeling paint will be eliminated at the eves.	Completed	4/29/2013
49		Provide a written site specific policy and procedure that indicates how this facility complies with the requirements for the disposal of solid, toxic, and infectious wastes at this facility. Please send a copy to sckirk@ph.lacounty.gov for Health Dept. review. 2nd year violation	A written site specific policy and procedure will be provided on disposal of bio-hazardous waste.	Completed - pending final draft approval by Health Dept.	

Rockey Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
49	42	2	5	7

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
Location: **Scott**					
1	**Dining Room**	Secure/provide tight fitting fly proof window screens on all operable windows in dining room and kitchen.	Window screens will be secured/provided.	Completed	2/1/12
2		Repair/replace the damaged ice machine lid. It is un-cleanable.	The lid will be repaired/replaced.	Completed	11/8/12
3		Clean and maintain on a more frequent routine basis the bases of the dining tables and the under part of the dining tables.	The bases and under part of the dining tables will be cleaned and maintained on a more frequent, routine basis.	Completed	2/1/12
4	**Kitchen**	Remove the paint that was over-painted on the metal ceiling at the perimeter of the ceiling.	Over paint will be removed from the perimeter of the ceiling.	Pending funding estimate #3511-13 $2500.	
5		Renovated wall by the utility closet to provide a smooth, durable and easily cleanable surface.	The wall will be renovated or flashing will be provided.	Completed	3/22/13
6		Repair the leak at the utility sink faucet.	The leak will be repaired.	Completed	4/19/13
7		Replace broken coving tile.	Broken coving tile will be replaced.	Completed	11/7/12
8		Keep garbage bin lids closed.	The garbage bin lids will be kept closed.	Completed	12/12/12
9		Renovate the damaged asphalt at the rear of the kitchen/loading dock area.	The damaged asphalt will be repaired at the rear of the kitchen/loading dock area.	Pending ISD estimate	
10		In an approved manner, make the back door rodent proof .	The back door will be made rodent proof in an approved manner.	Pending ISD estimate	

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
11		Clean the entrance to the dorm around door jambs and in corners. Clean and maintain the coved areas around the interior perimeter of the dorm on a more frequent routine basis.	The entrance to the dorm and the area around the door jambs will be cleaned and maintained on a regular basis. The coved areas around the interior perimeter of the dorm will be cleaned on a more routine basils	Completed	4/18/13
12		Clean and maintain the ceiling vent.	The ceiling vent will be cleaned and maintained.	Pending - ISD estimate	
13		Repair the drinking fountain and clean and maintain on a more frequent basis.	The drinking fountain will be repaired or replaced, cleaned and maintained on a regular basis.	Completed	4/18/13
14		Replace the rotting fascia boards at the exterior of the buildings.	The fascia boards will be replaced.	Pending funding estimate #3508-13 $28,500.	
15	**Laundry**	Clean and maintain the laundry room on a more frequent basis.	The laundry room will be cleaned on a routine basis.	Completed	4/18/13
16	**SHU Dorm (Assessment Unit)**	Replace the faucets for hand washing used by food handlers so that a minimum of 10 seconds for the water stream at push button faucets is accomplished, or replace the push button faucets with manual faucets to comply with Cal Code and Title 15 requirements.	The faucets will be replaced and will comply with codes and Title 15 requirements.	Pending estimate from ISD tracking # 7407217 called in on 4/18/13	

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
17		Clean and maintain the utility sink and the area around the sink.	The utility sink and area around the sink will be cleaned and maintained.	Completed	4/18/13
18		A properly, or a more frequently implemented self inspection would eliminate the violations noted in this inspection report.	A more frequent self-inspection will be implemented.	Completed	4/18/13
Scott Total Deficiencies		**Completed**	**Remaining due to Funding**	**Remaining due to Work in Progress**	**Total Remaining Deficiencies**
18		**12**	**6**	**0**	**6**
Location: Scudder					
1	**Kitchen/Dining Room:**	Clean and maintain the ice machine plastic baffle (eliminate mold) located inside the ice storage bin.	The plastic ice baffle at the interior of the ice machine will be cleaned and maintained to eliminate mold/hard water deposits.	Completed	10/1/12
2		Clean and maintain the top of the dishwashing machine to eliminate hard water/dirt buildup. The final rinse temperature was good at 188 degrees F.	The top of the dishwashing machine will be cleaned to eliminate hard water/dirt buildup.	Completed	2/1/12
3		Submit plans for Health Dept. approval for installing the Baker's Pride new oven.	Plans will be submitted to the Health Dept. for approval before installing the new oven.	Facility Service Request was submitted by LACOE on 4/4/13 for removal.	
4		Repair/provide quarry tiles where needed.	The quarry tiles will be repaired where needed	Completed	11/8/12
5		Exhaust hood must overhang the stack oven by at least six inches from the inside lip of the hood perimeter.	The exhaust hood over the stack ovens will be extended to meet the 6 inches from the inside lip of the hood perimeter.	Pending - SR issued to ISD pending start date	
6		Clean and maintain the blade attachment at the floor mixer after each use.	The blade attachment at the floor mixer will be cleaned and maintain after each use.	Completed	1/26/12

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
7		Repair the stainless steel shelving, secure and caulk the flashing at the toasters.	The stainless steel shelving will be secure. The flashing at the toaster will be caulk.	Completed	1/1/13
8		Eliminate the cause of the condensation at the ceiling above the freezer doors in the walk-in box.	The cause of the condensation will be eliminated above the freezer doors in the walk-in box.	Pending - ISD/Vendor repairs to be completed by 5/10/13	
9		Clean and maintain the walk-in box ceiling on a more frequent basis.	The ceiling of the walk-in box will be cleaned and maintained.	Completed	4/17/13
10		Properly seal the hole on the inside of the walk-in box door above the handle with a sheet metal patch or other approved means to provide a smooth, easily cleanable, and durable surface.	The hole on the inside of the walk- in box door will be seal in a smooth, easily cleanable and durable manner.	Completed	12/18/13
11		Clean and maintain the underside of the shelving at the spice rack.	The underside of the spice rack shelving will be cleaned and maintained.	Completed	1/26/12
12		Eliminate the hard water buildup at the hand wash sink. (use of a de-calcifying agent will be necessary).	The hard water buildup at the hand wash sink will be eliminated.	Completed	4/23/13
13		Provide a smooth, durable, and easily cleanable surface by renovating the damaged, un-cleanable wall or provide an approved flashing to make a lasting repair at the wall surrounding the utility sink	A smooth, durable and easily cleanable surface will be provided at the utility sink.	Completed	3/22/13
14		Clean and maintain the top of the dishwashing machine to eliminate hard water/dirt buildup.	The top of the dishwashing machine will be cleaned to eliminate hard water/dirt buildup.	Completed	4/17/13
15		Eliminate the paint overlapping onto the aluminum ceiling from the poor painting of the ceiling.	The over painting will be eliminated from the aluminum ceiling.	Pending funding estimate #3512-13 $2500.	
16		Clean and maintain the ceiling where the pipe was removed.	The ceiling will be thoroughly cleaned.	Completed	5/2/13

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
		Seal the holes that were left when the screws were removed after the pipe bracket removal.	The holes will be sealed.	Completed	4/23/13
17		Re-grout all missing/damaged areas of grout at the floor and the coving tiles behind the dishwashing machine and eliminate the hard water deposits on the floor under dishwashing.	The floor tiles behind the dishwashing machine will be repaired, re-grouted and cleaned to eliminate the hard water deposits.	Completed	11/8/12
18		Renovate back of kitchen eve fascia. 2nd year violation	The fascia will be renovated on the back of the kitchen eves.	Pending funding estimate #3509-13 $41,362.	
19		Replace all missing/damaged coving and floor tiles at the elevated platform adjacent to the floor mixer.	All missing/damaged tiles will be repaired or replace at the elevated platform.	Completed	11/8/12
20	**Cook's Office**	Renovate the walls/floor to eliminate the peeling paint	The walls will be renovated to eliminate the peeling paint.	Pending - purchase of paint. Request sent to Procurement on 4/30/13	
21	**Interior Freezer**	Clean and maintain the door and the door handle at the polar pack freezer	The door and door handle will be cleaned at the polar pack freezer.	Completed	1/26/12
22		Renovate/repair the damage to the wall adjacent to the interior freezer.	The damage wall will be renovated and repaired adjacent to the interior freezer.	Completed	3/22/13
23	**Refrigerator Walk-in**	Cleaning and sanitation is satisfactory. Renovate the deteriorating epoxy painted floor (starting to peel).	The epoxy painted floor will be repaired.	Pending funding estimate #3510-13 $3000.	
24	**Loading Dock Area**	Renovate the damaged bumper guards at the loading dock.	The damaged bumper guards at the loading dock will be repaired.	Completed	10/1/12
25	**Outside Storeroom**	Clean and maintain the floor in this outside storeroom.	The floor of the outside storeroom will be cleaned and maintained	Completed	4/17/13
26	**Nurse's Room:**	Hot water at the hand wash sink was only 109 degrees F. Water at this hand wash sink must be at a minimum temperature of 110 degrees F. or hotter.	Hot water will be provided at the sink.	Completed	12/18/13

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
27	**Dorm:**	Thoroughly clean and maintain the drinking fountain. The use of a de-calcifying agent will be necessary.	The drinking fountains will be de-calcified and cleaned.	Completed	4/18/13
28		Thoroughly clean and maintain the shower window ledges on a more frequent, routine basis to eliminate mold.	The shower window ledges will be cleaned and maintained on a routine basis to eliminate mold.	Completed	4/18/13
29		Clean and maintain the window ledges adjacent to the dock where the clothes dryer is located to eliminate dust/dirt buildup.	The window ledges adjacent to the dock where the clothes dryer is located will be cleaned and maintained to eliminate dust/dirt buildup.	Completed	4/18/13
30		Clean and maintain the ducts.	The ducts will be cleaned and maintained.	Pending - ISD estimate	
31		Clean and maintain the ventilation intake grate free of dust/dirt buildup.	The ventilation intake grate will be cleaned and free of dust/dirt buildup.	Completed	4/18/13
32		Eliminate the hard-water deposits in the handicap toilet in the dorm restroom.	The hard-water deposits in the handicap toilet in the dorm restroom will be eliminated and cleaned.	Completed	4/18/13
33	**Dorm Loading dock**	Extend the dryer exhaust duct so it extends over the edge of the loading dock so dust/lint accumulation is exhausted onto the ground, and not behind the machine so it will be easier to remove and to keep the area clean.	The dryer exhaust duct will be extended so it is over the edge of the loading dock so dust/lint accumulation is exhausted onto the ground, and not behind the machine.	Completed	4/18/13
34		Thoroughly clean and maintain the back dock, pipes, machines, etc.	The back dock, pipes, machines will be thoroughly clean and maintain.	Completed	4/18/13
35	**Laundry Room**	Thoroughly clean and maintain this room and the machines on a more frequent basis to maintain at an acceptable level of sanitation. 2nd year violation	The laundry room and the machines will be cleaned on a more frequent basis to maintain at an acceptable level of sanitation. 2nd year violation	Completed	4/18/13

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
36		Renovate the rusting shelving	There is no shelving in this area.	Completed	5/2/13
37		Staff is not properly supervising minors assigned to this area. A properly implemented self inspection would eliminate the cleaning and maintenance problems.	A self inspection will be implemented to assist with training and supervising of minors to eliminate the cleaning and maintenance problems.	Completed	4/18/13
38	**Administration Building**	Thoroughly clean and maintain the floor on a more frequent basis.	The floor will be cleaned and maintained on a regular basis.	Completed	4/18/13

Scudder Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
38	30	4	4	8

CAMP TOTALS

Camp Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
321	265	20	36	56

Location: Challenger Memorial Youth Center

1	**Kitchen**	Tighten the loose toilet seat in female restroom.	Maintenance was contacted to tighten the loose toilet seat in female restroom.	Completed	04/17/12
2		Caulk the top edge of the backsplash @ the vegetable prep sink.	Maintenance was contacted to caulk the top edge of the backsplash at the vegetable sink.	Completed	12/10/12
3		Clean underside of the top shelf at the stainless steel food preparation tables.	Morrison was contacted to clean the underside of the top shelf at the stainless steel food preparation tables.	Completed and ongoing	12/1012

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
4		Repair/replace the non working rotating ovens.	Morrison maintenance responsibility.	Morrison Food Services Director was notified that it was their responsibility to repair the rotating oven. Sterling was contacted for an estimate and on 4/11/13 Sterling assessed the oven and began looking for the parts. On 5/2/2013 Industrial Electric (a second company) was contacted to conduct a second estimate. Industrial Electric will conduct a second estimate on 5/7/2013. Deficiency is still pending.	
5		Repair/replace the defective fly fan over the exterior exit door(s).	Maintenance contacted to repair defective fly fan over the exterior exit door(s).	Completed	12/11/12
6	-	Replace the missing ceiling tile.	Maintenance replace ceiling tile.	Completed	04/09/13
7	**Dish Washing Room**	Properly renovate the floor surface to provide a smooth, durable and easily cleanable surface.	I received an estimate from ISD 2/8/13 for the amount 35,000 to properly renovate the floor surface to provide a smooth durable and easily cleanable surface. Awaiting Tanya Fields approval.	ISD estimate of $35,000.00 received 02/04/1,3 awaiting approval.	
8	**Pot Washing Room**	Repair/replace or remove the non working pot wash machine.	SR sent for removal of pot washer 12/11/12. In process. Electrical, plumbing, and steam connections have been removed. Sheet metal to remove pot washer.	Completed	02/28/13

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
9	**Housing Areas**	Overall cleaning of most the dorms needs improvement. Clean and maintain all urinals, the floors below the sinks.	Crew Instructors started quarterly cleaning 2/4/13 of the dorms that includes power washing bathrooms, floors, showers and shower walls and paint the dorms walls, beds, night stands and re paint red and yellow lines on the floor. Camp Directors will advise their staff of RTSB housekeeping procedures to maintain a clean dorm.	Completed	03/18/13
10	**Camp Onizuka**	Bird droppings wee noted on window sills, on walls, and perimeter of the floor and in the corners b the two offices at the south and north side of the dorms A/B and C/D. Thoroughly clean and maintain free of bird feces. Staff was keeping doors open after all minors had entered the dorms. Remove the door stops and instruct staff to keep doors closed.	The dorm thoroughly clean of birds feces by a private contractor to deep clean dorm. To maintain a dorm free of bird feces vinyl curtains have been installed at main entry door to the dorms. Camp staff was instructed to remove the door stops and to keep all doors to the dorms closed.	Completed	04/17/12
11		Dorm staff was allowing the serving of food with birds present. Staff is not training minors in food service, nor were they monitoring food service.	Intermittent auditing of the dorm food service by Services Director has provided dorm staff with instructions in proper food services. Services Director provided Superintendent with a copy of our site specific food service plan.	Completed and ongoing	04/17/12
12	**Camp Jarvis**	Dorm staff was allowing the serving of food with birds present. Staff is not training minors in food service, nor were they monitoring food service.	Intermittent auditing of the dorm food service by Services Director has provided dorm staff with instructions in proper food services	Completed and ongoing	04/17/12
13		Thoroughly clean and maintain free of bird feces. Staff was keeping doors open after all minors had entered the dorms. Remove the door stops and instruct staff to keep doors closed.	The dorm thoroughly clean of birds feces by a private contractor to deep clean dorm. To maintain a dorm free of bird feces vinyl curtains have been installed at main entry door to the dorms. Camp staff was instructed to remove the door stops and to keep all doors to the dorms closed.	Completed	04/17/12

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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
14		Supervising dorms staff is not training nor supervising minors serving food in accordance with Probation Department's site specific "food service plan." Inspector observed that minors serving food were and/or had not been instructed on where or how to properly.	Intermittent auditing of the dorm food service by Services Director has provided dorm staff with instructions in proper food services. Services Director provided Superintendent with a copy of our site specific food service plan.	Completed and ongoing	4/17/012
15		Clean and maintain the urinals on more frequent basis.	Crew Instructors started quarterly cleaning 2/4/13 of the dorms that includes power washing bathrooms, floors, showers and shower walls and paint the dorms walls, beds, night stands and re paint red and yellow lines on the floor. Camp Directors will advise their staff of RTSB housekeeping procedures to maintain a clean dorm.	Completed	03/18/13
16	**Camp McNair**	Clean and maintain the base of the sink in restrooms, ceiling vents to eliminate dust/dirt build up, shower ceiling to eliminate the mold on a more frequent basis and the unused drinking fountains until the well water contamination has been addressed.	Crew Instructors started quarterly cleaning 2/4/13 of the dorms that includes power washing bathrooms, floors, showers and shower walls and paint the dorms walls, beds, night stands and re paint red and yellow lines on the floor. Camp Directors will advise their staff of RTSB housekeeping procedures to maintain a clean dorm.	Complete and ongoing	06/30/12
17		Eliminate the dripping shower faucet.	Maintenance contacted to eliminate dripping shower faucet.	Completed	12/12/12
18		Repair the slight damage to the window frame inside the restroom before it deteriorates further.	Maintenance contacted to repair slight damage to the window frame inside the restroom.	Completed	12/12/12
19		Eliminate the bird dropping at the TV table, on the window sills, the exit signs and under the convex mirror hanging on the wall. Clean and maintain the floor/wall in the corner to eliminate bird droppings.	The dorm thoroughly clean of birds feces by a private contractor to deep clean dorm. To maintain a dorm free of bird feces vinyl curtains have been installed at main entry door to the dorms. Camp staff was instructed to remove the door stops and to keep all doors to the dorms closed.	Completed	04/17/12
20		Fill the void at the threshold at the south side door.	Maintenance contacted to repair threshold at the south side door.	Completed	12/12/12

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
21		Staff is not following the food service plan in dorms where birds are present while serving food.	Intermittent auditing of the dorm food service by Services Director has provided dorm staff with instructions in proper food services. Services Director provided Superintendent with a copy of our site specific food service plan.	Completed and ongoing	04/17/12
22	**East Laundry**	Provide hot water at 160 degrees F.at a minimum when washing items from the Infirmary. Train staff that the laundry from the Infirmary must not be washed unless the hot water temperature is the minimum required temperature of 160 degrees F.	Camp Services Manager met with laundry staff the Infirmary laundry a the required temperature. The east laundry is the designated laundry room for washing items from the Infirmary. ISD adjusted the temperature to 160 degrees F on 12/11/12.	Completed	12/11/12
23		Provide an approved written plan to address the temperature issue and that laundry from the Infirmary should be tagged and bagged appropriately so it can be identified and separated from the normal wash load.	An approved written plan has been implemented to address the temperature issue with clothing from the Infirmary.	Completed	12/12/12
24		Procedures need to be written regarding how to sort out dirty laundry, how to pick up dirty laundry as well as how to wash, dry and fold and transport clean laundry.	Written laundry procedures have been implemented regarding how to sort out dirty laundry, how to pick up dirty laundry as well as how to wash, dry and fold and transport clean laundry.	Completed	12/12/12
25		The written plan posted must also state what laundry workers are required to do if the water temperature falls below the required 160 degree F.	The written plan has been instructing laundry workers what to do if the temperature falls below the required 160 degree F. They are to contact Maintenance if the water temperature falls below 160 degree F.	Completed	12/12/12
26	**West Laundry**	Repair the defective washing machine.	The washing machine has been repaired twice during this period of time.	Completed	09/12/12
27	**Special Housing Unit**	The restroom/shower room: Eliminate the hard water buildup in and around the urinal, the walls of the shower(near the floor) and in toilets on a more frequent routine basis; clean and maintain the ceiling vents and clean and maintain the ceilings.	Crew Instructors started quarterly cleaning 1/10/13 of the SHU that includes power washing bathrooms, floors, showers and shower walls and paint the minor walls, beds, ceilings and re paint red and yellow lines on the floor.	Completed	03/18/13
28		Discontinue storing linen on the floor all clean linen must be on shelving or in cupboards.	I have instructed the SHU Director to instruct staff to store linen off floor.	Completed	12/12/12

MANAGEMENT SERVICES
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#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
29	**Infirmary**	Cleaning and maintenance needs improvement. Two rooms were marked on the door as being "clean" (rooms 29 &30) yet there was dried on dirt/food accumulation on the walls of both those rooms.	The custodian assigned to the area has been instructed to ensure the two rooms in question are thoroughly cleaned each day.	Completed	12/11/12
30		The medical/hazardous waste container was sitting next to the dirty linen container in the hallway. This container must be kept in a secured location at all times and not left around in an hallway or unsecured room.	There are three (3) medical/hazardous waste container are in secured locations namely triage room 2, treatment room and medication rooms.	Completed	12/11/12
31	**Barber**	Make sure barber kit is maintained free of hair and is equipped with the appropriate equipment and supplies.	Camp Services Manager inspected barber kit. It was free of hair and equipped the appropriate equipment and supplies.	Completed	02/07/13
32	**Staff Dining Hall**	Repair/replace the missing compressor grate/covers at the top of the double door refrigerator.	Contacted ISD for missing grate/cover.	Completed	12/06/12
33		Vacuum the compressor coolers at the top of the Traulsen reach-in box.	Maintenance was contacted and vacuum the compressor coolers.	Completed	12/13/12
34		Repair/renovate the partition between the toilet and urinal to provide a smooth, durable and easily cleanable finish.	ISD Steel Metal contacted for estimate to repair.		
35		Renovate the damaged wall at the entrance door (adjacent to the left door jamb) to this staff dining room.	ISD will provide stainless steel and CMYC Maintenance repaired.	Completed	02/05/13
36		Food carts left out In front of the dorms (waiting to be picked up) had food spilled on them and so birds were attracted and landed on the carts to forage. Discontinue storing food carts outside the building and modify the food service plan to indicate that carts are wiped off prior to storing outside	RTSB staff have been instructed to keep the food carts in the dorm prior to pick up by food service staff and to wipe them off following the serving of food. The Probation Nutritionist will be contacted to modify the food service plan to reflect this correction action.	Completed	12/12/12
37		Staff is not following the food service plan in dorms where birds are present while serving food.	Intermittent auditing of the dorm food service by Services Director has provided dorm staff with instructions in proper food services. Services Director provided Superintendent with a copy of our site specific food service plan.	Completed and ongoing	04/17/12

Challenger Memorial Youth Center Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
36	34	2	0	2

COUNY OF LOS ANGELES PROBATION HALLS

Location: Barry J. Nidorf Juvenile Hall

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
1		No deficiencies were found.	No corrective action required.	N/A	N/A

Barry J. Nidorf Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
0	0	0	0	0

Location: Central Juvenile Hall					
1	**Laundry Building**	Repair hole in the wall by the dryer	An Service Request (SR) will be requested to repair the hole in the wall by the dryer.	Wall repaired by maintenance - Completed	4/29/13
2	**Laundry Building**	Replace missing ceiling tiles	A work order will be requested to replace the vent cover that is missing.	Work order submitted to replace the vent cover.	
3	**Laundry Building**	Renovate to eliminate the peeling paint behind the washing machines.	A Service Request will be requested to repair the wall.	SR#21079 submitted to repair wall on 2/14/2013	
4	**Laundry Building**	Repair/replace the non working dryer	The dryer will be replaced.	Completed	7/15/12
5	**Laundry Building**	Clean and maintain the ceiling and any dirt/lint buildup behind the machines	Cleaning will be conducted and will a routine maintenance will be scheduled.	Completed	1/19/12
6	**Laundry Building**	Unstop the drain in the double compartment sink behind the dryers	The Drain will be cleared.	Completed	1/26/12
7	**Laundry Building**	Repair the dripping faucet	The dripping faucet will be repaired.	Completed	1/26/12
8	**Laundry Building**	Rodent proof all exterior doors to the laundry room	A new door and door sweeps will be purchased and installed.	New doors were purchased and installed. Door sweeps were installed on 4/12/13 Completed	4/12/13
9	**Laundry Building**	Repair drinking fountain	The drinking fountain will be repaired.	ISD in progress. ISD waiting for ordered parts	
10	**Laundry Building**	Eliminate peeling paint in the restroom, provide paper towels in the dispenser	The restroom will be repainted and supplied with paper towels.	paper towels were supplied on 1/14/13	
11	**Laundry Building**	Dust off the tops of the pipes and tops of shelving to eliminate buildup of dust/dirt	The pipes and shelves will be dusted to eliminate buildup.	Completed	1/9/12

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
12	**Rear-Exterior of Kitchen**	Maintain this area free of tall grass, and monitor to ensure feral cats do not return to the area	The area will be weeded and we will ensure that the feral cats do not return.	Completed	01/07/12
13	**Kitchen Window Screens**	Secure and ensure fly proof tight fitting window screens	The screens will be adjusted.	Completed	7/23/12
14	**Kitchen Butler's Pantry**	Repair door under the sink	The cabinet door will be repaired.	Completed	7/23/12
15	**Kitchen**	Repair the damaged pipe insulation by the dishwashing machine	The damaged pipe insulation will be repaired.	Completed	7/23/12
16	**Kitchen**	Secure flashing to the left of the dishwashing machine drain board and caulk the void	A SR will be requested to secure the flashing.	SR#21076 was submitted on 2/14/13 to secure the flashing.	
17	**Kitchen**	Eliminate the peeling paint.	We will scrape and paint the kitchen peeling paint.	Completed	01/09/12
18	**Kitchen**	Repair ceiling panels above the dishwashing machine	We will adjust panels and install sheet metal piece to fill gap.	Project required a SR. SR #21087 submitted on 5/6/13 to complete the sheet metal work.	
19	**Kitchen**	Rodent Proof the center (east wall) exterior doors to the kitchen. Provide heavy duty metal flashing so that no space is greater than 1/4"or less	We will install thresholds and metal flashing	Completed	01/12/12
20	**Kitchen**	Repair, replace, or remove the two door warming oven that is not functioning. Clean and maintain the area behind this space of equipment.	The equipment was a refrigerator will be sent to salvage.	Completed	05/23/12
21	**Kitchen**	Renovate/repair the damaged exterior door jamb/wall at the entrance to the staff dining room.	The wall at the entrance will be patched and repaired	Completed	09/28/11
22	**Kitchen**	Provide adequate ventilation in the hood to ensure that all heat, vapors, smoke, etc. are pulled through the venting system and not into the kitchen.	A SR will be requested.	SR#21078 was submitted on 2/14/13.	
23	**Kitchen**	Thoroughly caulk and seal all flashing /equipment to eliminate any potential cockroach harborage or breeding areas.	We will caulk and seal the flashing.	Completed	4/19/12
24	**Kitchen**	Repair/replace the leaking from the stack steamers. Water is constantly leaking from the drain lines at these steamers, leaving rust marks on the stainless steel trough.	The pipes to the drain will be extended to prevent condensate from leaking and making rust marks.	Completed	1/14/12

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
25	**Housing Areas**	All Living Areas: Better and/or routine, documented self-inspection is needed to eliminate poor cleaning and maintenance in many of the housing areas.	DSB will be notified of this deficiency.	Completed	4/9/13
26	**AB Dorm**	Increase the hot water temperature to 100 degrees at the hand washing sink in the restroom.	The temperatures will be adjusted.	Completed	1/5/12
27	**AB Dorm**	Clean and maintain all the dorm room toilet bowls.	Custodial staff will be addressing this issue daily.	Completed	1/5/12
28	**AB Dorm**	Repair broken ADA fold down bench	ADA bench will be repaired	Completed	12/15/12
29	**AB Dorm**	Repair the damaged ceiling in restrooms.	Floor upstairs will be repaired and the ceilings will be refinished and painted	Completed	2/17/13
30	**AB Dorm**	Staff kitchen - Repair/provide sink faucet fixtures.	We will replaced faucets in kitchens.	Completed	1/20/13
31	**AB Dorm**	Clean and maintain the utility sink and utility closet	The custodial staff will be addressing this issue daily.	Completed	1/5/12
32	**AB Dorm**	Rodent proof the doors to this dorm.	We will installed the thresholds and metal flashing.	Completed	1/12/12
33	**CD Dorm**	Renovate the peeling paint on the exterior staircase	We will renovate the peeling paint on the exterior staircase.	SR#21088 was submitted on 5/6/13.	
34	**CD Dorm**	Replace/repair the non-functioning drinking fountain	The drinking fountain will be repaired.	ISD is awaiting parts to repair the fountain.	
35	**CD Dorm**	Provide adequate pressure at the hand wash sink.	Pressure will be restored.	Completed	1/12/12
36	**CD Dorm**	Water temperatures should be checked and maintained in a log.	Water temperatures will be tested monthly and records will be maintained	Completed	1/3/12
37	**CD Dorm**	Clean and maintain the air intake vents on a more frequent routine basis to eliminate buildup of dust, dirt, lint accumulation.	DSB will be notified of this deficiency.	Completed	4/9/13
38	**GH Dorm**	Secure the drinking fountain at the south side of the exterior of GH dorm building	The drinking fountain will be repaired.	ISD in progress. ISD identified a leak and is waiting for ordered parts. Once leak is repaired, the fountain will be secured.	
39	**GH Dorm**	Repair the leaking utility sink	The sink will be repaired.	ISD is awaiting parts to repair the sink.	

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
40	**GH Dorm**	Clean and maintain the bottom of the cabinet in the utility room	The bottom of the cabinet will be cleaned.	Work will be completed in house.	
41	**G Dorm Restroom**	Renovate the deteriorating ceiling	The ceiling in the G dorm restroom does not require renovation, however it requires cleaning.	Cleaning of restroom is scheduled for 5/7/13	
42	**G Dorm Restroom**	Repair the second to the last sink in this restroom	The sink will be repaired.	Completed	1/9/12
43	**G Dorm Restroom**	Clean and maintain vent ducts on a more frequent basis	The vents will be cleaned.	Completed	1/9/12
44	**G Dorm Restroom**	Clean and maintain the ceiling in the day room	The ceiling will be cleaned in the day room.	Completed	1/4/12
45	**G Dorm Restroom**	Repair the out of service toilet	The toilet will be repaired.	Completed	1/9/12
46	**Medical Modular**	Ensure the building is rodent proof at the exterior perimeter of the building.	We will ensure the building is rodent proof.	SR#21089 was submitted on 5/6/13.	
47	**Medical Infirmary**	The unit is old and deteriorated and its surfaces are not smooth and easily cleanable.	Medical Unit will be relocated	Completed	11/28/12

Central Juvenile Hall Total Deficiencies	Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
47	33	0	14	14

Location: Los Padrinos Juvenile Hall

1	**Kitchen**	Eliminate the hard water build up on the dishwasher machine	Clean Dishwashing machine on a routine basis.	Completed	02/01/12
2	**Kitchen**	Repair the leaking faucet at the hand wash sink next to drinking fountain	Leaking faucet has been repaired.	Completed	03/05/11
3	**Kitchen**	Thoroughly clean and maintain the ceiling intake ventilation grates throughout the kitchen areas	Kitchen staff have been notified to clean ventilation grates on a more routine basis.	Completed	02/01/12
4	**Kitchen**	Renovate the deteriorating epoxy floor. It is peeling.	Special Projects staff were notified.	Completed	03/12/12
5	**Kitchen**	Repair or replace defective rinse temperature gauge at the dishwashing machine.	Food service provider has repaired temperature gauge.	Completed	03/08/12

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
6	**Kitchen**	Renovate the deteriorating walls in the janitorial sink room	Food service provider has cleaned and painted the walls.	Completed	05/07/12
7	**Kitchen**	Clean and maintain the ice machine scoop holder	Food service provider has cleaned the scoop holder.	Completed	03/05/12
8	**Kitchen**	Remove wooden boards from the front legs of the ice machine	Food service provider has removed wooden boards.	Completed	05/31/12
9	**Kitchen**	Repair damaged food carts	Food carts have been repaired.	Completed	06/01/12
10	**Kitchen**	Eliminate the peeling paint at the ceiling in front of men's room	Peeling paint has been removed.	Completed	07/03/12
11	**Kitchen**	Replace the broken interior door handle to refrigerator #2	Door handle has been replaced	Completed	02/15/12
12	**Kitchen**	Clean and maintain the hood over the ovens	The hood has been cleaned and is being maintained.	Completed	03/15/12
13	**Kitchen**	Renovate the peeling paint in wall at the double rear kitchen exterior doors	The peeling paint has been removed and the wall has been painted.	Completed	03/22/12
14	**Kitchen**	Clean and maintain the dirty ceiling vents and light switch plate covers	Both of these items have been cleaned.	Completed	05/07/12
15	**Kitchen**	Reattach the loose electrical box cover on wall in refrigerator #2	Electrical box cover has been reattached.	Completed	03/12/12
16	**Kitchen**	Clean and maintain the door gaskets on the reach in refrigerators	The reach-in refrigerators have been cleaned and are being maintained.	Completed	05/15/12
17	**Kitchen**	Clean the area on the floor mixer where it attaches to the whisk	Floor mixer area has been cleaned.	Completed	02/10/12
18	**Kitchen**	Eliminate the hard water at the vegetable prep sink	The hard water has been eliminated.	Completed	02/28/12
19	**Unit L**	Eliminate any peeling point in the shower room	Peeling paint has been eliminated and removed.	Completed	05/07/12
20	**Unit J**	Repair the leaking sink faucet in Room #12	Sink has been repaired.	Completed	05/01/12
21	**Unit J**	Renovate the floor and ceiling in Room #12	The floor and ceiling in Room #12 has been renovated.	Completed	04/18/12

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
22	**Medical Office**	Eliminate the peeling paint at the eaves of unit exterior	Peeling paint has been removed.	Completed	04/17/12
23	**Laundry section**	Eliminate peeling paint from exterior wall	Peeling paint has been removed.	Completed	04/19/12
24	**Laundry section**	Repair water leakage from washing machines	Water leakage was eliminated.	Completed	05/18/12
25	**Unit R-2**	Clean and maintain the ceiling vents in the dorm toilet room	Unit staff were notified to clean the ceiling vents.	Completed	03/05/12
26	**Unit R-2**	Repair clogged toilet	Clogged toilet has been repaired.	Completed	03/05/12
27	**Unit R-2**	Renovate the rusted out base of the metal door jam to the toilet room	Special Projects was notified.	Completed	03/07/12
28	**Unit R-2**	Clean and maintain the toilet bowls in the dorm rooms on a more frequent basis	Unit staff have been notified to clean and maintain the dorm room toilets.	Completed	01/18/12
29	**Unit R-2**	Replace any missing ceiling tiles	Missing ceiling tiles have been replaced.	Completed	03/05/12
30	**Unit R-2**	Staff need to wash their hands prior to serving food	Unit staff have been notified to wash hands prior to serving food.	Completed	01/17/12
31	**Unit X-1**	Clean and maintain the sinks and toilets in the minors rooms	Unit staff have been notified regarding the cleaning of the minors rooms.	Completed	02/01/12
32	**Unit X-2**	Clean and maintain the drinking fountains	Unit staff have been notified regarding the cleaning of the minors rooms.	Completed	03/12/12
33	**Unit X-2**	Eliminate the hard water build up in the toilet bowl and hand wash sink	Unit staff have been notified regarding the elimination of water buildup.	Completed	02/07/12
34	**Unit X-2**	Clean and maintain the sinks and toilets in the minors rooms	Unit staff have been notified regarding the cleaning of the minors rooms.	Completed	03/12/12
35	**Unit Y-1**	Eliminate mold and mildew at the base of shower walls	Unit staff have been notified regarding the cleaning of shower walls.	Completed	03/20/12
36	**Unit Y-1**	Staff need to wash their hands prior to serving food	Unit staff have been notified to wash hands prior to serving food.	Completed	01/30/12

MANAGEMENT SERVICES
2012 Health Inspection Corrective Action Summary Report

#	Deficiency Location	Deficiency	Corrective Action	Status/Comments	Corrected Date
Los Padrinos Juvenile Hall Total Deficiencies		Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
36		36	0	0	0
HALL TOTALS					
Hall Total Deficiencies		Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
83		69	0	14	14
CAMP, CHALLENGER AND HALL TOTALS					
Camps, Challenger and Halls Total Deficiencies		Completed	Remaining due to Funding	Remaining due to Work in Progress	Total Remaining Deficiencies
440		368	22	50	72

MANAGEMENT SERVICES

Department of Public Health
2012 Environmental Inspection Tracking Report
Camps/Halls

As of May 6, 2013

	LOCATION	2012 Inspection Date	2012 Total # of Def	Completed	Remaining due to Funding	Remaining due to work in progress	# Def Rem	% Deficiencies Completed	All Deficiencies Corrected/Effective Date		
									No	Yes	Date
CAMPS											
1	Afflerbaugh	02/15/12	15	10	2	3	5	66.67%	X		
2	Dorothy Kirby Center	03/22/12	47	37	1	9	10	78.72%	X		
3	Gonzales	03/28/12	19	15	2	2	4	78.95%	X		
4	Kilpatrick	03/01/12	38	37	1	0	1	97.37%	X		
5	Mendenhall	01/24/12	27	24	1	2	3	88.89%	X		
6	Miller	03/01/12	23	20	0	3	3	86.96%	X		
7	Munz	01/24/12	14	14	0	0	0	100.00%		X	05/02/13
8	Paige	02/15/12	33	24	1	8	9	72.73%	X		
9	Rockey	01/11/12	49	42	2	5	7	85.71%	X		
10	Scott	01/25/12	18	12	6	0	6	66.67%	X		
11	Scudder	01/25/12	38	30	4	4	8	78.95%	X		
CAMP TOTAL:			321	265	20	36	56	82.55%			
CHALLENGER											
12	Challenger	03/20/12	36	34	2	0	2	94.44%	X		
CAMP AND CHALLENGER TOTAL:			357	299	22	36	58	83.75%			
HALLS											
13	Barry J Nidorf Juvenile Hall	03/02/12	0	0	0	0	0	N/A		X	No deficiencies were found.
14	Central Juvenile Hall	01/03/12	47	33	0	14	14	70.21%	X		
15	Los Padrinos Juvenile Hall	01/04/12	36	36	0	0	0	100.00%		X	01/31/13
HALL TOTAL:			83	69	0	14	14	83.13%			
CAMP, CHALLENGER AND HALL TOTALS:			440	368	22	50	72	83.64%			

ATTACHMENT III

MANAGEMENT SERVICES
2012 Health Inspection Report
Projects Requiring Funding

CAMPS			
#	Location	Deficiency	Cost
1	Afflerbaugh	Renovate the deteriorated walk-in box floor	30,000.00
2		Provide a smooth cleanable kitchen ceiling	56,755.00
3	DKC	Replace the outside freezer on the rear loading dock	20,000.00
4	Gonzales	Replace the window frames above the three compartment sink	19,775.00
5		Thoroughly clean and seal floor or place vinyl sheeting tile	*
6	Kilpatrick	Repair interior floor that was improperly installed to eliminate and seal the loose panels	*
7	Mendenhall	Provide a 6" hood overhang extension above the steam kettle	*
8	Paige	Provide a smooth cleanable kitchen ceiling	56,755.00
9	Rockey	Replace the dry rot board in the overhang of the school	*
10		Repair the exterior deteriorating flashing/plywood paneling to classroom #6	*
11	Scott	Renovate the asphalt at the rear of the kitchen loading dock	*
12		Make the back door rodent proof	*
13		Replace the push button faucets with manual faucets to comply with Cal Code and Title 15 requirements	*
14		Remove the paint that was over painted on the metal ceiling	2,500.00
15		Clean and maintain the ceiling vent	*
16		Replace the rotting fascia boards at the exterior of the buildings	28,500.00
17	Scudder	Renovate the back of the kitchen eave fascia	41,362.00
18		Eliminate the paint over lapping onto the aluminum ceiling	2,500.00
19		Renovate the deteriorating epoxy painted floor	3,000.00
20		Clean and maintain the ducts	*
		Camps Total:	$261,147

CHALLENGER MEMORIAL YOUTH CENTER			
#	Location	Deficiency	Cost
1	Dish Washing Room	Properly renovate the floor surface to provide a smooth, durable and easily cleanable surface.	$35,000
2	Staff Dining Hall	Repair/renovate the partition between the toilet and urinal to provide a smooth, durable and easily cleanable finish.	*
		Challenger Memorial Youth Center Total:	$35,000
Total			
22		TOTAL FUNDING REQUIRED:	$296,147

*** Estimates Pending**