



Indian River
Juvenile
Correctional
Facility
Interim
Inspection

April 27, 2011

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Report Coordinator

SECTION I. INTERIM INSPECTION OVERVIEW

CIIC staff conducted an interim inspection of Indian River JCF on April 27, 2011. The primary focus of the interim inspection was to speak with youth regarding any concerns and to complete a follow-up inspection of food services. Food services was under construction during the CIIC biennial inspection of the facility on October 8, 2010.

SECTION II. KEY FINDINGS

A. Points of Pride

- **Youth safety level.** In an effort to gauge the facility's level of safety for youth, all youth interviewed were asked to rate their perceived level of safety, with ten meaning the youth felt "very safe" and one meaning the youth felt "very unsafe." **The average level of safety reported by youth was 8.7.** No youth relayed any immediate safety concerns from other youth or staff. The majority of youth interviewed rated their level of safety as a nine or ten. The lowest safety rating from one youth was a five. The youth that rated his level of safety as a five did not have any current personal safety concerns, but stated that in a facility fights are going to happen.
- **Positive youth-staff relationships.** Almost every youth interviewed had only positive things to say regarding the staff at Indian River JCF. Youth stated that staff "really care," that staff try to get to know each youth, and that staff are willing to help with any problem. Youth stated that CBT has improved their relationship with staff because it creates an ongoing dialogue. Multiple youth also relayed their appreciation for education staff and expressed how engaged and helpful the education staff is at the school.
- **Utilization of youth as mentors.** The facility employs youth to work as mentors in their life skills housing unit (for lower functioning youth) and also in their reception unit, which houses all incoming youth to the facility. CIIC staff interviewed some of the youth mentors and they relayed that that they enjoy working as a mentor and feel it is making a difference.

For example, one of the mentors working in the reception unit stated that he and the other mentors speak to all incoming youth about gangs. He said that they let each youth know that not everyone is joining a gang and the negative consequences that could result from joining. He said there have been multiple youth who he felt would end up joining a gang, but who actually decided not to join based on the advice of the mentors.

- **Youth input.** Administration stated that they are making an effort to include youth input on ways to improve the rewards available to youth through the Strength Based Behavior Management System (SBBMS). Staff relayed that youth came up with many creative ideas, including activities that staff would not have thought to include, such as creating a music room or using reward points to donate to charities, like Toys for Tots.

Also, Indian River JCF recently expanded its Youth Council to ensure that all youth are adequately represented. The Youth Council is a group of representative youth that meet monthly with staff to relay any concerns and suggestions on behalf of each of their housing units. Now, each housing unit is represented by three youth, including two youth chosen by staff and one youth chosen by his peers.

B. CIIC Concerns

- **Security Threat Group (STG) activity at the facility.** The majority of youth interviewed during the inspection relayed that there are gang issues and activity at the facility. Youth stated that gangs will approach a youth and give the youth three options. These options include the option to join the gang, to refuse to join (which could open the youth up to bullying), or to be “taxed” by the gang, meaning a youth will turn over personal property or food at a gang member’s request. Youth did not relay any personal safety concerns regarding gang members, but did admit to being “taxed” or pressured to join a gang.

Although gangs continue to be a concern at Indian River JCF, administration is being proactive. Administration relayed that they are currently using a multistep approach to discipline youth involved in gang activity. This approach involves writing letters about a youth’s gang activity to the youth’s parents, to the Release Authority, and to the committing court judge. The facility is using three sets of curriculum for youth involved in gang related acts of violence. Each piece of curriculum becomes increasingly more extensive if a youth continues to engage in assaultive gang related incidents. The facility is also practicing gang prevention in the reception unit for all incoming youth, including using youth mentors, as stated above.

C. CIIC Recommendation

- CIIC supports Indian River JCF’s gang prevention initiatives and the multistep approach used for youth engaging in gang related acts of violence. CIIC recommends that DYS Central Office evaluate the initiatives and consider them for implementation at other facilities.

SECTION III. FOLLOW-UP TO CIIC BIENNIAL INSPECTION ON OCTOBER 8, 2011

A. Food Services

During CIIC’s previous biennial inspection of Indian River JCF on October 8, 2010, the facility’s kitchen and dining hall were under construction and therefore unable to be inspected. As of the interim inspection, the facility’s dining hall was still under construction, but the kitchen and food preparation areas were complete. Youth are currently eating on their units while the dining hall is still under construction.

Overall, the new kitchen and food preparation area were very clean. The food storage areas were also clean and organized, with all food marked appropriately. The kitchen passed an inspection

by the Health Department on February 2, 2011. Staff relayed that there are no current pest or vermin issues in the food services department, but an exterminator comes once per month for maintenance.

As of the inspection, zero youth were employed in food services due to the construction. Staff relayed that youth will begin working shortly (around May 9, 2011). A total of 20 youth will be assigned to food services. All youth will be trained regarding proper hygiene and how to properly operate any equipment. The tool room and shadow board were both secure, but staff noted that no youth workers ever handle knives or other equipment of that nature. Please reference the CIIC checklist, below, for further details on the conditions and operations of the food services at Indian River JCF.

Inspector: HOOD

Facility: IRSCF
Date: 4/27/11

AREA INSPECTED: FOOD SERVICES

		COMMENTS
1. Does the area appear clean?	<input checked="" type="radio"/> YES NO	
2. Does the equipment appear to be clean?	<input checked="" type="radio"/> YES NO	
3. Are there any standing puddles of water on the ground? Is there ice on the floor of coolers?	YES <input checked="" type="radio"/> NO	
4. Is a chit system used to issue tools to inmate workers?	<input checked="" type="radio"/> YES NO	
5. Is the quantity of the food served according to the menu?	<input checked="" type="radio"/> YES NO	
6. Are all ^{youth} inmate workers trained regarding proper hygiene?	<input checked="" type="radio"/> YES NO	
7. Is soap available in the inmate/staff bathroom?	<input checked="" type="radio"/> YES NO	
8. Are all ^{youth} inmate workers and staff wearing hair nets?	<input checked="" type="radio"/> YES <input checked="" type="radio"/> NO	- Not cooking at time of inspection
9. Are all ^{youth} inmate workers and staff handling food wearing gloves?	<input checked="" type="radio"/> YES NO	
10. How many ^{youth} inmate workers are assigned to the food services department?	20	- Not currently - May (due to construct.)
11. Are all ^{youth} inmate workers trained on proper handling of equipment?	<input checked="" type="radio"/> YES NO	
12. Are knives issued according to procedure?	YES N/A NO	youth don't handle knives ↓
13. Are ^{youth} inmates supervised while using knives?	YES N/A NO	
14. Is fire equipment operational and inspected according to schedule?	<input checked="" type="radio"/> YES NO	- last insp. 3/20/11
15. Is stored food wrapped and dated?	<input checked="" type="radio"/> YES NO	
16. Are containers of food stored off of the ground?	<input checked="" type="radio"/> YES NO	

Inspector: Hooks

Facility: IRJCF
Date: 4/27/11

17. Is a safe distance maintained from the top of the stored food to the ceiling?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
18. Are there any current pest issues?	<input checked="" type="radio"/> YES <input type="radio"/> NO	Come in 1x per month
19. What is the date of the last inspection by health inspectors? Did the facility pass?	Feb. 2, 2011 yes	
20. How often is the cooking equipment sanitized?	Weekly assigned + daily use	
21. Is a kite log maintained?	<input checked="" type="radio"/> YES <input type="radio"/> NO	by EC
22. Are all chemicals secured?	<input checked="" type="radio"/> YES <input type="radio"/> NO	+ Invent. log
23. Are dishes/utensils washed/rinsed at appropriate temperatures (was 150 degrees/rinse 180 degrees)?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
24. Have there been any recent concerns regarding inmate health issues due to food?	<input type="radio"/> YES <input checked="" type="radio"/> NO	
25. Is the trash dock free of odors, loose garbage bags, and bugs?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
26. Do the coolers and freezers appear orderly and clean?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
27. Are trays scraped in a different area from the food serving line?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
ADDITIONAL COMMENTS: x-sample trays kept for 3 days		