

**DOC Responses to DC Council Questions  
FY2023 and FY2024 to Date**

## **A. ORGANIZATION AND OPERATIONS**

**1. Please provide the agency's mission statement.**

The mission of the Department of Corrections (DOC) is to provide a safe, secure, orderly and humane environment for the confinement of pretrial detainees and sentenced inmates, while offering those in custody meaningful rehabilitative opportunities that will assist them with constructive re-integration into the community.

2. Please provide a complete, up-to-date organizational chart for the agency and each division within the agency, including the names and titles of all senior personnel. Please include an explanation of the roles and responsibilities for each division and subdivision within the agency.
  - a. Please include a list of the employees (name and title) for each subdivision and the number of vacant, frozen, and filled positions. For vacant positions, please indicate how long the position has been vacant.
  - b. Please provide a narrative explanation of any changes to the organizational chart made during the previous year.

\*Attached please find a DOC organizational chart as of August 31, 2023 indicating the name and title of all senior personnel. (Attachment 2.1 DOC Organization Chart with Senior Personnel)

\*Please also see the list of all DOC employees as of January 11, 2024 including name and title for each subdivision which includes both filled and vacant positions. (Attachment 2.2 - DOC Employees by Subdivision - filled and vacant positions)

In FY23, DOC had 1,028 filled positions. There were 205 vacancies. Approximately 200 positions (73%) were vacant for over a year; about half of the vacancies, 133 positions (48.5%), were for uniformed staff. Ninety-two (92) DOC positions were frozen in FY23.

A summary of filled and vacant positions as of January 19, 2024, by funding source is provided in Table 2.1 below.

<b>Vacancy Status</b>	<b>LOCAL</b>	<b>ARPA</b>	<b>SPR</b>	<b>FEDERAL GRANT</b>	<b>TOTAL</b>
Filled	897.13	3.00	113.00	0.00	1,013.13
Vacant	187.00	4.00	23.00	4.00	218.00
<b>Total</b>	<b>1,084.13</b>	<b>7.00</b>	<b>136.00</b>	<b>4.00</b>	<b>1,231.13</b>

**Table 2.1 Summary of filled and vacant positions at DOC as of January 19, 2024, by funding source.**

A description of the roles and responsibilities for each division and subdivision within the agency follows.

**The Office of the Director:** The Director provides overall leadership and formulates measurable goals and objectives to carry out the mission and philosophy of the DOC. The Director's Office represents the agency, on agency performance and management accountability, fiscal matters, legal and regulatory compliance, and legislative matters

before the general public, Mayor, Council of the District of Columbia, and the U.S. Congress. The Director's office is supported by an Executive Assistant and a Program Analyst, please see below.

<b>Director</b>	Faust, Thomas N.
<b>Executive Assistant</b>	Thomas, Sallie D
<b>Program Analyst</b>	Lane, Sylvia Adele

The Office of the Director consists of:

**The Office of the General Counsel (OGC):**

OGC provides legal advice and guidance to the Director and DOC staff in the performance of their duties. OGC serves as the primary liaison with the courts and other legal entities. DOC's Freedom of Information Act (FOIA) Office is within OGC.

**The Office of Strategic Communications and Constituent Services:**

The Office of Strategic Communications and Constituent Services promotes formulation and implementation of sound correctional policy by developing and maintaining effective intragovernmental and intergovernmental relationships, expanding public awareness of DOC programs and activities, and fostering development of a positive agency image by engaging the media and external stakeholders in a timely, accurate, respectful, and transparent manner. It also provides constituent services.

**The Office of Investigative Services (OIS):**

OIS conducts administrative investigations concerning misconduct of DOC staff, volunteers, and contract employees for violations of DOC policy and/or D.C. Municipal Regulations (DCMR). OIS conducts criminal investigations of violations of the D.C. Criminal Code and the Federal Code by DOC inmates, staff, volunteers, and contractors. OIS serves as DOC's liaison with federal, state, county, and local law enforcement agencies to assist when criminal misconduct is identified.

OIS gathers intelligence concerning local, regional, and national gang networks and maintains a register of both associates and active gang members in the custody of the DOC; monitors gang violence in the community for possible correlation with retribution violence in the facility; utilizes intelligence reports from local law enforcement databases to assist in investigations; conducts bi-annual Personnel Security and Suitability Investigations of all agency employees and background clearance investigation of all persons who will have direct contact with inmates and any new applicants for employment; and investigates escapes, absconds, and all matters pertaining to allegations of sexual abuse or sexual misconduct in accordance with the 2003 Prison Rape Elimination Act (PREA).

The PREA Compliance office is located within the office of Investigative Services and ensures training on the Federal Prison Rape Elimination Act for all DOC employees; ensures compliance with USDOJ strict certification requirements to address sexual abuse;

and monitors compliance at the Central Detention Facility (CDF), Halfway Houses, and coordinates compliance reporting for the Correctional Treatment Facility (CTF).

**The Office of the Deputy Director for Operations (ODDO):**

<b>Operations</b>	Deputy Director for Operations	Johnson, Lennard
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The Deputy Director for Operations oversees the day-to-day operations that affect the safety, security, and order of facilities. This includes inmates at the Central Detention Facility (CDF or the Jail) and Correctional Treatment Facility (CTF); as well as, arrestees who are supervised at the Central Cell Block (CCB). A Supervisory Program Analyst supports ODDO. The Office of the Deputy Director for Operations consists of:

1. Warden: The Warden oversees the day-to-day operations for CDF, CTF, the Inmate Transportation Unit, and CCB. A Special Assistant supports the Warden.
  - i. Deputy Warden CDF: Duties include overseeing shift operations at the CDF including Inmate Reception Center operations, Transportation, and Medical Outposts/Hospital Takeovers;
  - ii. Deputy Warden CTF: Duties include overseeing shift operations at the CTF; Central Cell Block Operations; Litigation Support, which provides support in gathering documents to defend various inmate-initiated litigation; and, Visiting Operations which include video visiting, and Face to Face visiting at the CDF, contact visits at the CTF, and official visits at both facilities.
  - iii. Supervisory Security Specialist: Supervises the operations of the Tactical Response Unit, the Contraband Interdiction Unit, and the K-9 Unit.
2. Special Assistant to the Deputy Director: Supports the operation of the Deputy Director's office including special projects.
3. The Operations Analysis Unit – Overseen by a Supervisory Analyst, the unit provides day to day analysis to inform and support the Warden.
4. The Office of Compliance and Audits: Consists of:
  - ACA Accreditation and Compliance – Maintains records and facilitates compliance with ACA accreditation standards and process; serves as the DOC point of contact for audits.
  - Fire and Safety Compliance – Ensures that all facilities comply with fire and safety codes and that all equipment is audited and inspected for compliance in a timely manner.
  - Sanitation Compliance – Ensures that all facilities comply with sanitation requirements through periodic inspections and audits.
  - Workers' Compensation Compliance – Ensures compliance with workers' compensation policy and practice.

## The Office of the Deputy Director for Education, Programs and Case Management (EPCM)

<b>Education, Programs and Case Management</b>	Deputy Director for Programs	Williams, Jacqueline
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The Office of the Deputy Director for Education, Programs and Case Management oversees the day-to-day provision of Education, Programs and Case Management services at the CDF and CTF and for returning citizens from DOC facilities and the Federal Bureau of Prisons (FBOP) through the READY Center and LEAD Out! programs. A Special Assistant supports the Deputy Director for EPCM. The Education Administrator, the Reentry Administrator, and the Chief Case Manager report to the DD EPCM and oversee their respective operations.

1. The Education Administrator oversees:
  - i. Inmate Education Programs: Core functions include:
    1. Provision of GED and Adult Basic Education;
    2. High School Diploma Programs through the See Forever Foundation/Maya Angelou Public Charter School, coordinating provision of Special Education according to guidelines of the Office of the State Superintendent of Education (OSSE);
    3. Coordination of provision of remedial and vocational (career and Technical Education (CTE)) certificate programs provided by the University of the District of Columbia; and,
    4. Development and coordination of college programs for inmates.
    5. Core functions also include enrolling and maintaining transcripts and records for individuals in DOC's custody who enroll and participate in University and College Programs both for credit and not-for-credit.
  - ii. Library and Research Services Programs: This department oversees Law Library and Legal Research Services, an Attorney Messaging and Tablet Coordinator; and operation of the Leisure Library at CTF and the mobile Library at CDF (both in coordination with DC Public Libraries).
  - iii. Religious Services: Includes provision of religious services and chaplaincy at CDF and CTF.
  - iv. Volunteer Services: Includes scheduling and support of services offered by volunteers and volunteer organizations.
2. The Reentry Administrator oversees Reentry Programs, including:
  - i. Women's Programs including the Women's Better and Beyond (Reentry) and the contractually operated Cosmetology Training Program.
  - ii. Men's Programs include:
    1. The Men's Transition Assistance Program (Reentry Program) overseen by a Coordinator (realigning from the Programs and Case Management Division),
    2. The Young Men Emerging Program.
    3. Contractual Barbering Training Program
  - iii. Workforce Development Programs include:

1. The LEAD Up! and LEAD Out! Programs – including the LEAD UP Unit Manager, a Program Analyst/ LEAD Up Journey Leader, and a LEAD Up Project Coordinator (all currently grant funded positions within the CCR &PD Division), LEAD Out Journey Leader, LEAD Out Peer Coach, and a LEAD Up/Out Program Coordinator.
  2. Workforce Development Programs in Partnership with the Department of Employment Services (DOES).
  3. Bureau of Justice Assistant (BJA) grant funded Workforce Development programs.
  - iv. The READY Center Administrator and four Program Analyst positions previously reporting to the Programs Administrator now work as a unit reporting to the Reentry Administrator.
    1. The Community Liaison previously reporting to the DD CCR&PD now reports to the READY Center Administrator in the EPCM Division.
    2. A Reentry Specialist also reports to the READY Center Administrator.
  - v. The Residential Substance Abuse Treatment Program also reports to the Reentry Administrator.
  - vi. Community Corrections Administration conducts operations related to supervision of DOC inmates who are in halfway houses and supervise Inmate Work Squads who provide services in the community
3. The Chief Case Manager oversees classification, case management, provision of Youth Rehabilitation Act related services, the Inmate Grievance Program, Constituent Services, and Voting Support at both CDF and CTF.
    - i. A Youth Rehabilitation Act (YRA) specialist supports provision of services and documentation requirements specified by the YRA.
    - ii. The Office of Inmate Grievances and Voting Support administers the inmate grievance program and supports voting efforts for inmates at DOC facilities.

**The Office of the Deputy Director for Administration (DDA):**

<b>Administration</b>	Deputy Director of Management Support (Deputy Director of Administration)	Wilson, Michelle
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The DDA oversees ancillary functions that support direct line operations in the DOC focusing on the care and custody of inmates. The special assistant supports the office of the DDA and facilitates effective daily operation of DDA Divisions. The DDA provides required agency support in an efficient and effective manner. The DDA oversees daily operations for:



1. **Budget Support and Grants Management:** The budget support specialist provides support for all phases of DOC's budget process including formulation, monitoring, and close out. The grants management specialist reports to the Budget Support Specialist and coordinates with grant recipients and applicants to ensure that all grant related paperwork and reporting is completed in a timely and accurate manner.
2. **Human Resources Management:** The Human Resource Management Division creates, encourages, and maintains an environment that supports, develops, and sustains DOC employees. We do this by being a knowledgeable, approachable, professional resource in providing quality services in the areas of employee relations, labor relations, recruitment, and support services. We develop and communicate sound processes and procedures that balance the needs of employees and the needs of the DOC while ensuring compliance with federal and state law.
3. **Strategic Planning and Analysis:** Strategic Planning and Analysis's core functions are to provide strategic planning; manage and administer DOC performance measurement and reporting program; provide data, analysis and business cases, conduct assessment, surveys, and develop and provide forecasts within the context of business process; conduct or liaise on evaluations; and develop independent government estimates.
4. **Facilities Maintenance:** Provides maintenance for CDF, CTF, and other DOC facilities. It also coordinates with DGS to provide on-site access and supervision for contractors implementing Capital Projects.
5. **Risk Management:** Risk Management's core functions are to serve as liaison to the D.C. Office of Risk Management; develop comprehensive emergency response plans for DOC facilities; identify and develop mitigation strategies to address division/office/function specific risks; coordinate compliance with fire and safety laws and regulations; participate in HSEMA workgroups for DOC; and offer proactive risk management strategies.
6. **Equal Employment Opportunity (EEO) & Diversity:** EEO and Diversity's core functions are to support the agency's efforts to ensure compliance with EEO laws and support and promote diversity within its workforce.
7. **Center for Professional Development and Learning:** Core functions include providing Basic Correctional Training, Pre-Service, In-Service, and specialized training for DOC's workforce including contractors and volunteers.
8. **Federal Billing:** Federal Billing's core functions are billing of 14 invoices for the housing and transportation of federal inmates; compilation and distribution of daily prisoner external medical escorts appointment list; reimbursement follow up on invoices; and multiple report verifications and system updates.
9. **Support Services:** This encompasses the operation of the Agency Warehouse and Fleet Management. Fleet Management's core functions are to manage scheduled maintenance of vehicles; manage GSA lease program; ensure vehicle reliability and readiness; maintain American Correctional Association standards and records; and manage fuel purchasing practices. The Agency Warehouse's core functions are to receive all goods and supplies and distribute these to agency requesters. It manages the agency supply chain.
10. **Information Technology & Engineering Services:** Information Technology's core functions are network operations and support; systems administration and support;

- database administration and support; applications development and support; specialized systems operation and support; and IT helpdesk. Engineering Services' core functions are to implement projects over life-cycle to include planning, execution, and training phases; research, analyze, develop and evaluate technical proposals; support capital budget formulation; develop database reports (crystal reports) and run queries; and evaluate and provide recommendations on capital improvement, technical, and operational efficiency proposals.
11. Health Services Administration: Health Services Administration's core functions are to provide contract administration for the Unity Health Care contract; partner with custody and healthcare vendor for smooth provision of services, troubleshoot and assure comprehensive assessment of perspectives as needed; assess functionality of systems/programs and offer suggestions for quality improvement based on healthcare provision and cost-effectiveness; respond to questions regarding inmate health concerns (EOM, DOC leadership, custody, family, and legal teams); and tally numerous health systems data points. The programmatic aspects of the operation of the Acute Mental Health Unit, Step Down Unit, Men's Substance Use Treatment Unit, and Women's Wellness Unit are overseen by the Health Services Administrator.
  12. Policy: The Office of Policy's core functions are to maintain and archive all policy and procedure documents; coordinate annual policy and procedure reviews; collate, consolidate, and document responses for comments for policy; and maintain official records of the policy development and review process.
  13. Contract Administration, and Requisitioning: Contract Administration's core functions are to serve as the liaison to the OCP Contracting Officer assigned to DOC; assist during the procurement planning and source selection phases of the contracting process; conduct monitoring of vendor performance, inspections and implementation of vendor corrective actions; observes, documents, and reports on the contractor's performance; verify vendor invoices for accuracy and payment; and establish and maintain contract files. Agency requisitioning is a core function of the Contract Administration Division.
  14. The Inmate Records Office (IRO): The Inmate Records Office Administrator oversees day to day operations of the IRO which processes and maintains all legal records for every individual committed to DOC custody including intake, release and transfer documents, detainers, and court and legal hearing requests. The IRO also computes jail credits, good time credits, and all misdemeanor sentences.
  15. The Office Employee Wellness– The Wellness Coordinator develops, implements and oversees employee wellness initiatives and programs for the agency.
  16. Procurement – Procurement's core functions are to procure as efficiently as possible; provide continuous training and procurement education for staff and program managers; provide knowledgeable advice and guidance to program managers and staff; process documentation within reasonable timeframes; and maintain ethical business standards and full legal compliance. Procurement staff are employees of the Office of Contracts and Procurement.

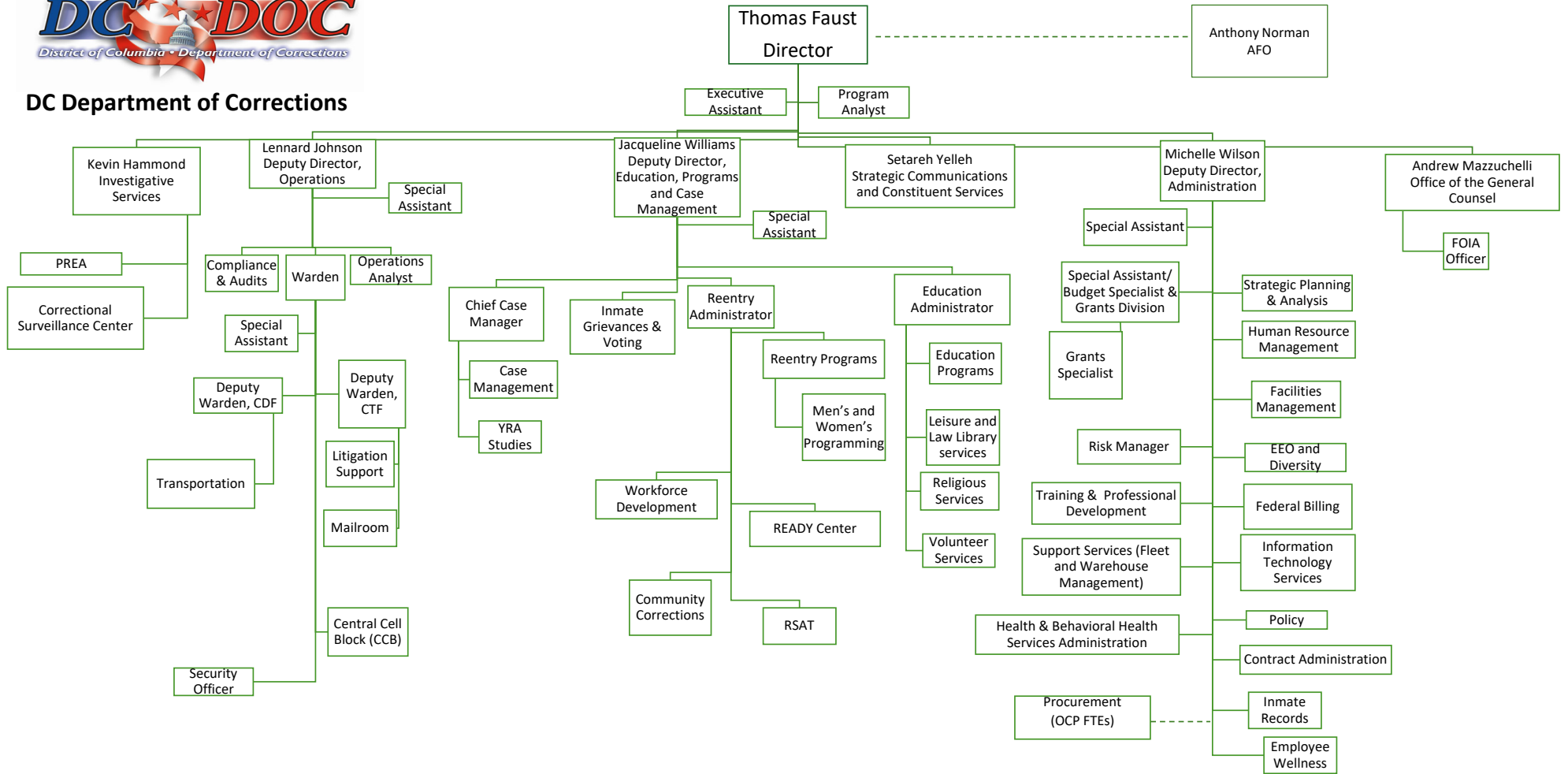
A summary of changes to DOC's organization since last year, is as follows:

- Constituent Services transitioned from the office of the Inmate Grievance Coordinator to the Officer of Strategic Communications and Constituent Services.
- The RSAT Program previously reporting to the Office of Health Services Administration in the Administration Division has been transitioned to the Reentry Administrator in the Education, Programs and Case Management Division.
- The Office of Audit and Compliance was split into Risk Management which is aligned with the Administration Division, and the Office of Compliance and Audits which reports to the Deputy Director in the Operations Division.
- The Inmate Records Office transitioned from Operations to the Administration Division.
- The Office of Community Corrections Administration shifted from Operations where it reported to the Deputy Warden for the CTF, to Education, Programs and Case Management where it now reports to the Reentry Administrator.
- The Grants Management Specialist's office was realigned to report to the Budget Specialist within the Administration Division.
- The Office of Employee Wellness was established within the Administration Division.
- The Body Worn Camera and Correctional Surveillance Center are now aligned with the Office of Investigative Services, having transitioned from the Office of the Special Assistant to the Deputy Director of Operations.

## Attachment 2.1 DOC Organization Chart with Senior Personnel



# DC Department of Corrections



Effective August 21, 2023

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

<b>Division</b>	<b>Department</b>	<b>Filled</b>	<b>Vacant</b>	<b>Grand Total</b>
<b>Office of The Director</b>	Director	1		1
	Executive Assistant	1		1
	Program Analysis	1		1
<b>Office of The Director Total</b>		<b>3</b>		<b>3</b>
<b>Office of the General Counsel</b>	FOIA	2		2
	General Counsel's Office	3	3	6
<b>Office of the General Counsel Total</b>		<b>5</b>	<b>3</b>	<b>8</b>
<b>Office of Investigative Services</b>	Investigations	16	1	17
	PREA Compliance	3		3
	Surveillance Operations	18	11	29
<b>Office of Investigative Services Total</b>		<b>37</b>	<b>12</b>	<b>49</b>
<b>Office of Strategic Communications and Constituent Services</b>	Constituent Services	1		1
	Strategic Communications	3	2	5
<b>Office of Strategic Communications and Constituent Services Total</b>		<b>4</b>	<b>2</b>	<b>6</b>
<b>AFO</b>	Accounting Operations	6	1	7
	Agency Fiscal Officer	1		1
	Budget Operations	6		6
	PSJ Cluster Fiscal Operations	1		1
<b>AFO Total</b>		<b>14</b>	<b>1</b>	<b>15</b>
<b>Operations</b>	Compliance and Audits	10	1	11
	Deputy Director	1		1
	Mail Operations	4	1	5
	Non-Institutional Payroll Services		2	2
	Office of the Deputy Director	2		2
	Office of the Deputy Wardens	5		5
	Office of the Special Assistant to the Deputy Director	2		2
	Operations Analysis	3		3
	Security Officer	1		1
	Security Operations	723	105	828
Warden's Office	3		3	
<b>Operations Total</b>		<b>754</b>	<b>109</b>	<b>863</b>

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

<b>Division</b>	<b>Department</b>	<b>Filled</b>	<b>Vacant</b>	<b>Grand Total</b>	
<b>Education, Programs, and Case Management</b>	Behavioral Health Unit		4	4	
	Case Management	30	8	38	
	Case Management - Federal Inmate Support	1		1	
	Deputy Director	1		1	
	Education Services - Library	1		1	
	Inmate Education Services	8	3	11	
	Inmate Grievances and Voting	3	3	6	
	Men's Programs	1		1	
	Office of the Deputy Director	3		3	
	Reentry Programs - Administration	1		1	
	Reentry Programs - Community Corrections	2		2	
	Reentry Programs - READY Center	5	4	9	
	Reentry Programs - Religious Services	2	1	3	
	Reentry Programs - RSAT	4	6	10	
	Reentry Programs - Volunteer Services	2		2	
	Reentry Programs - Women's Programs	1		1	
	Reentry Programs - Workforce Development	1	3	4	
	Reentry Programs - Young Men Emerging	1		1	
	<b>Education, Programs, and Case Management Total</b>		<b>67</b>	<b>32</b>	<b>99</b>
	<b>Administration</b>	Agency Operations Support	5	2	7
Budget Specialist and Grants Administration		1		1	
Center for Professional Development and Learning		8	4	12	
Contracts Administration		5	2	7	
Deputy Director		1		1	
EEO and Diversity		2	1	3	
Employee Wellness		1		1	
Facilities Maintenance		24	7	31	
Federal Billing		4	3	7	
Health Services Administration		5		5	
Human Resources Management		19	10	29	
Information Technology and Engineering Services		15	2	17	
Inmate Records Office		31	5	36	
Office of the Deputy Director		1	24	25	
Policy		1		1	
Risk Management		1		1	
Strategic Planning & Analysis	6		6		
<b>Administration Total</b>		<b>130</b>	<b>60</b>	<b>190</b>	
<b>Grand Total</b>		<b>1014</b>	<b>219</b>	<b>1233</b>	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Office of The Director	Director	Director of Corrections	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00096878	Faust,Thomas N.	1/24/2022	F	E5	0	240907.33	75885.81	Reg	Continuing	Active	0
Office of The Director	Executive Assistant	ADMIN SPEC	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00009374	Thomas,Sallie D	1/31/2022	F	13	10	119916	37773.54	Reg	Continuing	Active	0
Office of The Director	Program Analysis	PROGRAM ANALYST	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00097123	Lane,Sylvia Adele	3/6/2017	F	13	7	110967	34954.61	Reg	Continuing	Active	0
Office of the General Counsel	General Counsel's Office	General Counsel	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00042000			V	2	0	173831.5	54756.92			Active	
Office of the General Counsel	General Counsel's Office	Deputy General Counsel	RISK MANAGEMENT - GENERAL	COMPLIANCE DIVISION - FL0	00097113	Mazzuchelli,Andrew	8/1/2022	F	1	0	124568	39238.92	Reg	Continuing	Active	0
Office of the General Counsel	General Counsel's Office	ATTORNEY ADVISOR	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00008406	McJimpsey,Erika	4/10/2023	F	14	4	141715	44640.23	Reg	Continuing	Active	0
Office of the General Counsel	General Counsel's Office	Attorney Advisor	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00009928			V	12	0	91673	28877.00			Active	
Office of the General Counsel	General Counsel's Office	Attorney Advisor	PAYROLL DEFAULT	ACCOUNTING DIVISION	00096797			V	12	0	91673	28877.00			Active	
Office of the General Counsel	General Counsel's Office	Clerical Assistant	RELIEF POOL SERVICES	INMATE MONITORING	00032774	Sanders,Lavon K	11/13/1995	F	7	10	65581	20658.02	Reg	Continuing	Active	0
Office of the General Counsel	FOIA	Records Info and Privacy Ofc	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00039573	Obebe,Oluwasegun G	2/14/2011	F	14	10	141707	44637.71	Reg	Continuing	Active	0
Office of the General Counsel	FOIA	Health System Specialist	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00008232	Jones Sr.,Elton B	10/21/2013	F	13	8	113950	35894.25	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Supv Criminal Investigator (IA	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00029051	Hammond,Kevin L.	10/2/2017	F	14	0	122566.58	38608.47	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	SUPV CRIMINAL INVEST	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00022113			V	13	0	119416	37616.04			Active	
Office of Investigative Services	Investigations	CRIMINAL INVEST	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00043987	Dupar,Darnell	6/29/1992	F	12	9	100827	31760.51	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	CRIMINAL INVEST	INMATE RECORDS	INMATE RECORDS DIVISION	00082342	White,Charles B	10/13/1988	F	12	9	100827	31760.51	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	CRIMINAL INVEST	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00090859	Simmons,David	4/2/2018	F	12	9	100827	31760.51	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Supv Criminal Investigator (IA	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00007361	Foreman,Gary	3/9/2015	F	13	0	99885.36	31463.89	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	CRIMINAL INVEST	INMATE RECORDS	INMATE RECORDS DIVISION	00008569	Williams,James E	10/5/1993	F	12	8	98322	30971.43	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00088650	Williams,Cynthia	2/26/1990	F	11	10	84167	26512.61	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00088651	Hobbs,Jimmy R	9/9/1993	F	11	10	84167	26512.61	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00088652	Hill,Joseph H	10/26/2009	F	11	10	84167	26512.61	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00004489	Jones,Maury G	12/12/2016	F	11	8	79971	25190.87	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Criminal Investigator(Int Afrs	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00000606	Miranda,Eddy C	5/6/2013	F	11	6	75775	23869.13	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00097896	Washington,George R	9/24/2012	F	11	6	75775	23869.13	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Investigator	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001430	Baker,Michelle Lawan	11/18/1992	F	11	5	73677	23208.26	Reg	Continuing	Active	0



## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Office of Investigative Services	Investigations	Criminal Investigator(Int Afrs	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00026334	Byrd,Ricole R	7/14/2014	F	11	5	73677	23208.26	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Clerical Assistant	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00006940	Patten,Sabrina	3/23/2015	F	7	7	60373	19017.50	Reg	Continuing	Active	0
Office of Investigative Services	Investigations	Clerical Assistant (OA)	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00034994	King,Shanita Michelle	3/5/2007	F	5	10	53448	16836.12	Reg	Continuing	Active	0
Office of Investigative Services	PREA Compliance	Correct Prog Spec (PREA)	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00012822	Harrington,Cicily	1/13/2014	F	13	0	103737.35	32677.27	Reg	Continuing	Active	0
Office of Investigative Services	PREA Compliance	Victim Advocate	ARMORY SERVICES	SUPPORT SERVICES DIVISION - FLO	00091052	Culbreth Brooks,Keisha	8/7/2017	F	12	5	90805	28603.58	Reg	Continuing	Active	0
Office of Investigative Services	PREA Compliance	Correctional Program Specialis	PHYSICAL AND MENTAL HEALTH SERVICES	HEALTH SERVICES DIVISION	00051427	Savage,Cortney	1/9/2017	F	11	8	79971	25190.87	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Supervisory Surveillance Monit	RELIEF POOL SERVICES	INMATE MONITORING	00011760	Collins,Benjamin C	2/7/1995	F	13	0	130220.02	41019.31	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	INMATE MONITORING	00001797	Jeffries,Karen N	2/1/2017	F	9	10	69770	21977.55	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	INMATE MONITORING	00008857	Gray-Valentine,Mesha M	7/13/2015	F	9	10	69770	21977.55	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071348	Cox,Renita L	10/14/2007	F	9	10	69770	21977.55	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Body Worn Camera Coordinator	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098242	Flagg,Amoni Monet	8/20/2018	F	11	2	67383	21225.65	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Body Worn Camera Coordinator	SECURITY MANAGEMENT	INMATE MONITORING	00108762	Adams,Demarco	5/13/2019	F	11	1	65285	20564.78	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	INMATE MONITORING	00007871	Shaw,Rashean S	12/20/2010	F	9	7	64574	20340.81	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071346	McEachin,Shakeerah S.	10/30/2017	F	9	7	64574	20340.81	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00090910	Hampton,Hjordes N	2/1/2017	F	9	6	62842	19795.23	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00090912	Cunningham,Antoinette Nicole	6/12/2017	F	9	6	62842	19795.23	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	INMATE MONITORING	00004654	Sarvis,Antonio M.	12/11/2017	F	9	5	61110	19249.65	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00005488	King,Chatail L.	2/1/2017	F	9	5	61110	19249.65	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00007469	Beverly,Andrea	8/20/2018	F	9	5	61110	19249.65	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009513	Cain-Rogers,Alisha L	9/26/2022	F	9	5	61110	19249.65	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071345	Banks,Cynthia	9/30/2019	F	9	5	61110	19249.65	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071349	Savoy,Sherry L	8/14/2023	F	9	4	59378	18704.07	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CLASSIFICATION	INMATE RECORDS DIVISION	00093892	Johns,Erica	7/17/2023	F	9	4	59378	18704.07	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	INMATE MONITORING	00008967	Derricott,Alexia A	10/25/2021	F	9	3	57647	18158.81	Reg	Continuing	Active	0
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT	ACCOUNTING DIVISION	00002028			V	9	0	54183	17067.65			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT	ACCOUNTING DIVISION	00003775			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	INMATE MONITORING	00004551			V	9	1	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00004724			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT	ACCOUNTING DIVISION	00004748			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT	ACCOUNTING DIVISION	00008631			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00009757			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	SECURITY MANAGEMENT	INMATE MONITORING	00013830			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071347			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090911			V	9	0	54183	17067.65			Active	
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CLASSIFICATION	INMATE RECORDS DIVISION	00093851			V	9	0	54183	17067.65			Active	
Office of Strategic Communications and Constituent Services	Constituent Services	Language Specialist	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00108902	Persia,Estefany	4/10/2023	F	11	6	75775	23869.13	Reg	Continuing	Active	0
Office of Strategic Communications and Constituent Services	Strategic Communications	Supervisory Public Affairs Spc	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00016858	Jahanbaksh-Yelle,Setareh M	1/2/2015	F	14	0	130000	40950.00	Reg	Continuing	Active	0
Office of Strategic Communications and Constituent Services	Strategic Communications	Public Affairs Specialist	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00082639			V	13	0	93069	29316.74			Active	
Office of Strategic Communications and Constituent Services	Strategic Communications	Public Affairs Specialist	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00025801	Palmer,Tyler	10/11/2022	F	11	5	73677	23208.26	Reg	Continuing	Active	0
Office of Strategic Communications and Constituent Services	Strategic Communications	SUPVY PUBLIC AFFAIRS SPEC	PAYROLL DEFAULT	ACCOUNTING DIVISION	00032844			V	13	1	64223	20230.25			Active	
Office of Strategic Communications and Constituent Services	Strategic Communications	Public Affairs Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090916	Rhem,Karimah	9/13/2021	F	9	3	57647	18158.81	Reg	Continuing	Active	0
Operations	Deputy Director	Deputy Director for Operations	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00004200	Johnson,Lennard K	7/17/2023	F	16	0	148700	46840.50	Reg	Continuing	Active	0
Operations	Office of the Deputy Director	Clerical Assistant	RELIEF POOL SERVICES	INMATE MONITORING	00026423	Williams,Tayshawn L	2/25/2019	F	7	9	63845	20111.18	Reg	Continuing	Active	0
Operations	Office of the Deputy Director	Clerical Assistant	RELIEF POOL SERVICES	INMATE MONITORING	00033338	Cooper,Kendra	6/6/2022	F	7	5	56901	17923.82	Reg	Continuing	Active	0
Operations	Compliance and Audits	Compliance and Review Officer	INTERNAL CONTROLS AND ACCREDITATION	COMPLIANCE DIVISION - FL0	00099662	Robertson,Gloria J	10/15/2013	F	15	0	137192.3	43215.57	Reg	Continuing	Active	0
Operations	Compliance and Audits	Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091116	Scott,Capucine	7/24/2006	F	12	10	103333	32549.90	Reg	Continuing	Active	0
Operations	Compliance and Audits	Sanitation (Environmental)	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00102693	Brown,John	6/7/2021	F	12	8	98322	30971.43	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Compliance and Audits	Management and Program Analyst	INTERNAL CONTROLS AND ACCREDITATION	COMPLIANCE DIVISION - FLO	00034291	Mills,Maggie J.	2/1/2017	F	11	8	79971	25190.87	Reg	Continuing	Active	0
Operations	Compliance and Audits	Management and Program Analyst	INTERNAL CONTROLS AND ACCREDITATION	COMPLIANCE DIVISION - FLO	00029139	Williams,Monica	6/30/2014	F	11	7	77873	24530.00	Reg	Continuing	Active	0
Operations	Compliance and Audits	Staff Assistant	CLASSIFICATION	INMATE RECORDS DIVISION	00093895	Smith,Jacqueline B	2/1/2017	F	11	7	77873	24530.00	Reg	Continuing	Active	0
Operations	Compliance and Audits	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00018993	Combs,Oliver D.	6/18/2012	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Compliance and Audits	Management and Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091051	Washington,Kimberly	2/10/2014	F	11	5	73677	23208.26	Reg	Continuing	Active	0
Operations	Compliance and Audits	Management and Program Analyst	RELIEF POOL SERVICES	INMATE MONITORING	00077863	Agubokwu,Vincent O	7/17/2023	F	11	4	71579	22547.39	Reg	Continuing	Active	0
Operations	Compliance and Audits	Management and Program Analyst	SECURITY MANAGEMENT	INMATE MONITORING	00102310	Hart,Tracy Briana	5/8/2023	F	11	4	71579	22547.39	Reg	Continuing	Active	0
Operations	Compliance and Audits	Compliance Specialist	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FLO	00110147			V	11	0	65285	20564.78			Active	
Operations	Security Officer	Security Officer	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098249	Burrus,David L	8/20/2007	F	12	0	92583	29163.65	Reg	Continuing	Active	0
Operations	Mail Operations	MAIL CLERK	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00025126	Allen,Bobby D	8/22/2005	F	5	10	62406	19657.89	Reg	Continuing	Active	0
Operations	Mail Operations	MAIL CLERK	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091065	Lee,Ronald	12/27/2016	F	5	8	50612	15942.78	Reg	Continuing	Active	0
Operations	Mail Operations	MAIL CLERK	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00023071	Bradley Jr.,Mark	10/12/2021	F	5	5	46358	14602.77	Term	Term	Active	0
Operations	Mail Operations	MAIL CLERK	CLASSIFICATION	INMATE RECORDS DIVISION	00093859	Hicks,Lynette	10/12/2021	F	5	5	46358	14602.77	Term	Term	Active	0
Operations	Mail Operations	MAIL CLERK	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00004472			V	5	0	40686	12816.09			Active	
Operations	Office of the Special Assistant to the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00104161	Lowrie,Shelena J	2/11/2008	F	11	8	79971	25190.87	Reg	Continuing	Active	0
Operations	Office of the Special Assistant to the Deputy Director	Program Analyst	EDUCATION	CASE MANAGEMENT DIVISION FLO	00103240	Faxio,Philip	11/20/2023	F	11	4	71579	22547.39	Term	Term	Active	0
Operations	Warden's Office	Special Assistant	SECURITY MANAGEMENT	INMATE MONITORING	00016373	Powell,Genester	6/2/1992	F	12	8	98322	30971.43	Reg	Continuing	Active	0
Operations	Warden's Office	Management Liaison Specialist	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FLO	00010339	Johnson Soares,Jacqueline	1/13/2014	F	12	9	100827	31760.51	Reg	Continuing	Active	0
Operations	Warden's Office	MANAGEMENT ASSISTANT (CORRESPO	SECURITY MANAGEMENT	INMATE MONITORING	00035573	Jackson,Violet E	2/26/1993	F	7	10	72251	22759.07	Reg	Continuing	Active	0
Operations	Non-Institutional Payroll Services	PAYROLL TECH	RELIEF POOL SERVICES	INMATE MONITORING	00008788			V	8	6	63603	20034.95			Active	
Operations	Non-Institutional Payroll Services	PAYROLL TECH	RELIEF POOL SERVICES	INMATE MONITORING	00008246			V	8	4	60106	18933.39			Active	
Operations	Office of the Deputy Wardens	Program Analyst	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FLO	00096977	Whitfield,Amy	1/22/2018	F	12	7	95816	30182.04	Reg	Continuing	Active	0
Operations	Office of the Deputy Wardens	Program Support Specialist	INMATE RECORDS	INMATE RECORDS DIVISION	00016386	Smith,Kimberlee R.	5/30/2017	F	11	5	73677	23208.26	Reg	Continuing	Active	0
Operations	Office of the Deputy Wardens	Clerical Assistant	RELIGIOUS SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00044229	Jones,Harold W	2/28/1994	F	7	10	65581	20658.02	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Office of the Deputy Wardens	Clerical Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00097055	Smart,Debra Ann	7/8/2007	F	7	10	65581	20658.02	Reg	Continuing	Active	0
Operations	Office of the Deputy Wardens	Clerical Assistant	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033358	Odom,Lisa C	6/21/2022	F	7	5	56901	17923.82	Reg	Continuing	Active	0
Operations	Operations Analysis	Supervisory Program Analyst	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017250	Dowell,Shawn D.	4/30/2007	F	13	0	124132.61	39101.77	Reg	Continuing	Active	0
Operations	Operations Analysis	Program Analyst	RE-ENTRY SERVICES	RE-ENTRY MANAGEMENT DIVISION	00046342	Points,Aniceka	2/1/2017	F	12	6	93311	29392.97	Reg	Continuing	Active	0
Operations	Operations Analysis	Clerical Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091076	Johnson,Acra	2/1/2017	F	7	9	63845	20111.18	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	SECURITY MANAGEMENT	INMATE MONITORING	00007270			V	15	0	152434.5	48016.87			Active	
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	SECURITY MANAGEMENT	INMATE MONITORING	00071665			V	14	0	137328.5	43258.48			Active	
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00009599	Williams,Manuel M	1/3/2022	F	14	0	134343.83	42318.31	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00093896	Vick,Kelly	6/11/2018	F	14	0	120000	37800.00	Reg	Continuing	Active	0
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00042656			V	13	0	119416	37616.04			Active	
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091169	Reid III,Namon	2/6/2017	F	13	0	109090.85	34363.62	Reg	Continuing	Active	0
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008949	Talley Glass,Nora A	6/6/1988	F	13	0	109090.84	34363.61	Reg	Continuing	Active	0
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091206	Marr,Sheila T	5/29/1991	F	13	0	107277.59	33792.44	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091183	Allen,Telly S	5/23/2011	F	11	0	102667.12	32340.14	Reg	Continuing	Active	0
Operations	Security Operations	Supervisory Correctional Offic	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091173	Adams,Ronald C	3/25/2008	F	12	0	102400.38	32256.12	Reg	Continuing	Active	0
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091163	Carter,Antoinette	1/6/2020	F	13	0	99513	31346.60	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00002390	Johnson,Laretta	2/1/2017	F	12	0	96801.47	30492.46	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00009419	Ndifor,Henry	2/25/2013	F	12	0	96800.34	30492.11	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091175	Williams,Cornethia A	1/10/2005	F	12	0	96799.92	30491.97	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00042655	Brown,Glinda L	5/7/1990	F	12	0	96799.32	30491.79	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091170	FORD,LEWIS A	11/14/2005	F	12	0	96799.18	30491.74	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	INMATE MONITORING	00017911	Wilson,Jesse Demart	7/8/2007	F	12	0	95742.91	30159.02	Reg	Continuing	Active	0
Operations	Security Operations	Supervisory Correctional Offic	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007332	Tates-Ball,Joyce E	10/25/2021	F	12	0	95369.78	30041.48	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00013704	Shumake,Gregory	12/27/2016	F	11	0	95254.52	30005.17	Reg	Continuing	Active	0
Operations	Security Operations	Supervisory Correctional Offic	RELIEF POOL SERVICES	INMATE MONITORING	00008192	Grooms,Kimberly N	12/24/2007	F	12	0	95213.44	29992.23	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	Supervisory Correctional Offic	COMMAND CENTER SERVICES	INMATE MONITORING	00029031	Graham II,Donald R	1/30/2023	F	12	0	95111.5	29960.12	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091172	Cobb,Antoine C	11/3/2014	F	12	0	93980.03	29603.71	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091189	Dowery,Darrell L	7/27/1992	F	11	0	92858.21	29250.34	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091174	Craig,Delonda M	4/13/2020	F	12	0	92138.5	29023.63	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00025209	Ekwonna,Harrison	6/20/1996	F	11	0	90788.59	28598.41	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025586	White,Jacqueline M	5/3/1993	F	11	0	90757.85	28588.72	Reg	Continuing	Active	0
Operations	Security Operations	Supervisory Correctional Offic	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016607	Hannie,Jeremy L.	1/14/2013	F	12	0	90596	28537.74	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00042657	Saunders,Necole K	8/30/2010	F	12	0	90595.99	28537.74	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00013144	Ford,Alvin C	8/13/1990	F	11	0	90323.77	28451.99	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00042652	Dompierre,Mulet	1/11/2016	F	12	0	89723.2	28262.81	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091171	Bruce,Kevin	5/16/2016	F	12	0	89723.14	28262.79	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00016197	Onukwubiri,Ejikeme U	9/16/1993	F	11	0	89104.25	28067.84	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091177	Brown,Dianna A	11/18/1990	F	11	0	88977.56	28027.93	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00010658	Ayodele,Bosede A	9/24/2007	F	11	0	88627	27917.51	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00015632	White,Karl D	10/13/1987	F	11	0	88552.71	27894.10	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00012249	Becton,Linwood E	2/6/1995	F	11	0	88283.2	27809.21	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00006966			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008626			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00016593			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025531			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00026395			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00046337			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091180			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091186			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091188			V	11	0	88001	27720.32			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093856			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091179			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00020414			V	11	0	88001	27720.32			Active	
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00029049			V	11	0	88001	27720.32			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00000153	Jones,Deon Devon Delonta	2/6/2006	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00001337	Day,Marshall	4/18/1994	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00002940	Fountain,Keith O	6/17/1991	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CANINE SUPPORT	SUPPORT SERVICES DIVISION - FL0	00005962	Austin,Herman	1/10/2005	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00008090	Hull,Edwin A	6/18/1990	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00008605	Moton,Deborah A	1/23/2006	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00008794	Masi,Harcourt	6/18/1990	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009246	Cobbs,Andre	3/12/1991	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010653	Ezurike,Onyide Alaeto Ashey	7/3/1989	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00011447	Wilson,Lawrence A	1/29/1990	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012620	Harrington,Edward J	6/1/1989	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012724	Ogu,Longinus	1/11/1995	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00013265	Halder,Patricia A	4/20/1993	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	LEAD CORRECTIONAL OFC	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00013413	Ojo,Theophilus O	9/9/1991	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	SECURITY MANAGEMENT	INMATE MONITORING	00013941	Franklin,Shawn	11/24/2008	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	LEAD CORRECTIONAL OFC	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00016382	Barnes,Daryl L	2/19/2008	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017069	Whitfield,Michael	10/15/2007	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00019758	Gunn,Eric E	11/14/2005	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	LEAD CORRECTIONAL OFC	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020391	Wallace,Ernest N	6/28/1992	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020851	Baysmore,Marie	5/16/1993	F	9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021680	Aderinkola,Rufus O	6/8/2009	F	9	10	86922	27380.43	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00022763	Rowlette,Gerald M	2/6/1991	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025361	Agbara,Theodore O	3/26/1990	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	LEAD CORRECTIONAL OFC	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00026155	Motanya,Frederick A	7/14/1993	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00029025	Cole,Andre' W.	6/13/2005	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00032364	Bryan,Simon G	10/24/1993	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	KEY AND TOOL SUPPORT	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00032710	Makins,Dionne A	1/30/2012	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00032921	Smith,Douglas L	1/11/1992	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	LEAD CORRECTIONAL OFC	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00032967	Shand,Leroy A	3/28/1988	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00033813	Rosser III,John R	8/20/1994	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00082272	Stevenson,Joseph I	5/15/2006	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00083429	Johnson,Jiles	2/10/2011	F		9	10	86922	27380.43	Reg	Continuing	Active	0
Operations	Security Operations	Supervisory Correctional Offic	RELIEF POOL SERVICES	INMATE MONITORING	00008236	Crawley,Heather	11/28/2016	F		12	0	86533.2	27257.96	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	COMPLIANCE - GENERAL	POLICY DIVISION	00042405	Holland,Davin	10/2/2017	F		12	0	86533.06	27257.91	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00006131	Lancaster Jr.,Anthony D	10/15/2007	F		9	9	84957	26761.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00010735	Robinson,Nathaniel	8/6/2007	F		9	9	84957	26761.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00015411	Williams,Frederick U	9/25/2006	F		9	9	84957	26761.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RULES AND DISCIPLINE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00018192	Ball,Felix M	3/1/2010	F		9	9	84957	26761.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025568	Dixon,Lasheeka R	12/11/2006	F		9	9	84957	26761.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	SECURITY MANAGEMENT	INMATE MONITORING	00002871	Bryant,Darlene S	8/18/2008	F		9	8	82992	26142.48	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00004803	Alexander,Joseph	1/5/2009	F		9	8	82992	26142.48	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00007713	Mack,Raquel E	8/18/2008	F		9	8	82992	26142.48	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021758	Proctor,Kenneth M	4/28/2008	F		9	8	82992	26142.48	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00022723	Jones,Chastity A	11/14/2007	F		9	8	82992	26142.48	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00024835	Wilson,Mack	4/9/2012	F		9	8	82992	26142.48	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00036694	Allen Jr.,Dexter W	6/30/2008	F		9	8	82992	26142.48	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00098293	Okorie,Ugochukwu P	4/28/2008	F		9	8	82992	26142.48	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00019945	Andemichael, Temesghen	8/15/2011	F		11	0	82360.07	25943.42	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091187	Kem,Patrick T	12/5/2011	F		11	0	82360.07	25943.42	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025408	Oladapo,Olubola T	12/20/2010	F		11	0	82360	25943.40	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00009863	Bushrod,Dana S.	2/1/2017	F		9	7	81027	25523.51	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CANINE SUPPORT	SUPPORT SERVICES DIVISION - FL0	00011304	Callender,Sheena C	9/13/2010	F		9	7	81027	25523.51	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00012812	Amegran,Kokouvi Momo	8/30/2010	F		9	7	81027	25523.51	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00017142	Spain,Germaine	12/21/2009	F		9	7	81027	25523.51	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMAND CENTER SERVICES	INMATE MONITORING	00021608	Sumter,Tiffany D	4/9/2012	F		9	7	81027	25523.51	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00026172	Nelson,Tyrone Carlton	5/20/2013	F		11	0	80261.27	25282.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001342	Jefferson,Jamar T	3/16/2019	F		9	6	79062	24904.53	Reg	Continuing	Active	0
Operations	Security Operations	LEAD CORRECTIONAL OFC	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00001790	Adebiyi,Adediji	4/8/2013	F		9	6	79062	24904.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00002923	Mshimba,John	6/17/2013	F		9	6	79062	24904.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00009479	Adediji,Abiola G	11/4/2013	F		9	6	79062	24904.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025411	Owusu,Jerry	4/8/2013	F		9	6	79062	24904.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	LAUNDRY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00026558	Young,Davon	3/25/2013	F		9	6	79062	24904.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00000659	Gooden,Charles A	7/3/1989	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00000980	Watson,Paul L	3/16/1989	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00001883	Akinseye,Akindede D	10/15/2007	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	INMATE MONITORING	00002623	Muhammad,Francine A	11/5/1990	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00003823	Amobi,Stephen I	7/14/2006	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00004824	Bello,Ajibike	10/18/1993	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00006526	Richardson,Anthony	10/9/1990	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE CLOTHING	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00006948	Jameson,Carl W	11/9/1987	F		8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00006961	Chandler,James L	2/27/1990	F		8	10	78915	24858.23	Reg	Continuing	Active	0



## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00008040	Clinkscale,Connie	6/15/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008064	Lewis,Daniel W	6/6/1988	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008771	Holland,Donald L	6/17/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00009092	Martin Daniels,Mary S	1/3/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009514	Clark,Shawn L.	4/17/2007	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00009523	Mcqueen,Bobbie R	1/19/1990	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00009570	Brooks,Brenda M	8/15/2011	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010112	Sanchez,Guillermo	9/24/2012	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00010397	King,Eric Lee	3/7/2005	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00010553	Simms,Donald M	8/30/2008	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010891	Bailey,McCleveland	1/23/2006	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00011097	Dawkins,Shireta R	9/24/2007	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	LAUNDRY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00011225	Hudson Sr.,Arnold E	3/25/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00012786	Harper,Otavius S	11/13/2006	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00013510	Moseley,Sherrie L	4/17/2007	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00014083	Broadus,Julia S	10/9/1990	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00015682	Smith,Alfreda M	6/7/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00016483	Rana,Arshad	12/5/2011	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00016567	Allen,Almeada	9/1/1990	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROPERTY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00016744	Walker,Glennard V	11/13/1986	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016780	Moore,Quintin S	2/25/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016962	Harris,Anthony D	7/18/2010	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	COMMISSARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00017103	Ray,Deborah J	9/24/2007	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00017225	Musgrove,Troy M	12/1/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00017947	Manning,Gary A	4/26/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00018034	Thompson,Jemasine	1/29/1990	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00018334	Walker,Sharon R	2/21/1996	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00020758	Floyd,Allison R	11/14/2005	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00021189	Green,Catherine T	4/25/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021383	Shikmut,Joseph D	8/15/2011	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021692	Banks,Layard A	7/23/1988	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00022073	Miles,James R	4/24/1989	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00022749	Best,Dennis J	7/22/1987	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00022826	Dubois,Cecil	1/16/1989	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE RECORDS	INMATE RECORDS DIVISION	00023018	Fortune,Andre B	7/2/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00023025	Dickens,Phillip A	4/7/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00023224	Stokes,Susan M	5/24/1989	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024413	Alexander,Eric Darren	5/15/2005	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00025775	Roots,Darrell L	6/6/1988	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00026023	Green,Renee T	3/5/1989	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00026648	Parker,Daniel E	9/24/2007	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00027058	Ball,Lorenzo A	4/22/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00027061	Trotter,Charles	4/25/1988	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00027102	Okpara,Harry O	11/13/2007	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00029036	Loften,Mark A	6/27/2005	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00032398	King,Donald C	3/23/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00032413	Taylor,Dwayne D	7/17/1997	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00032515	Saunders,Shuey D	5/22/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00032519	Montgomery,Janice R	12/14/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00032657	Riley,Thomas A	5/13/1995	F	8	10	78915	24858.23	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00032699	Hart,Hazel P	10/4/2004	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00032852	Javed,Khalid	11/20/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00033312	Murray,Reynold S	7/31/1993	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00033585	Morgan,Theresa F	4/8/1993	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033635	Holley,Lorraine W	9/7/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033665	Oviasogie,Osadebamwen	3/5/2007	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033675	Folson,Eric A	2/14/1993	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00033768	Hinton,Lowanda	1/30/2012	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00033817	Wannamaker,Ruby	7/15/1991	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033830	Linder,Bernice C	1/19/1996	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033837	Sutton,Crystal R	12/17/1997	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00033854	Walker,Robert	2/26/1990	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00033885	Ghafoor,Iqbal M	2/23/1992	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00045444	Dyson,Anthony D	9/25/2006	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045455	Ibeawuchi,Uchendu B	9/25/2006	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091075	Abdullah,Mahmoud	2/1/2017	F	8	10	78915	24858.23	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102963	Brown,Anthony S	10/25/2021	F	11	0	78399.16	24695.74	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091178	Prosisie,Isiac L.	2/1/2017	F	11	0	78086.08	24597.12	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091181	McCain-Hines,Nicole	2/1/2017	F	11	0	78086.08	24597.12	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091182	Bruce,Tocarra T	2/1/2017	F	11	0	78086.08	24597.12	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102962	Lancaster,Cherylene D.	12/11/2017	F	11	0	77911.6	24542.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00000488	George,Loreiza J	11/10/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00005546	Henderson Jr.,Lloyd	4/28/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00007760	Drake Jr.,Johnny	2/17/2009	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	INMATE MONITORING	00007860	Ridley,Shadonna R	1/5/2009	F	8	9	77136	24297.84	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00008017	Brown,Rasheeda	12/22/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00009131	Cooper,Kimberly	9/24/2007	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00009296	Lattisaw,LaShawn T	7/6/2009	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00009810	Pope,Spious T.	4/28/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010318	Brown,Delonte J	2/17/2009	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010445	Julien,Shelby M	10/14/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010629	Winear,Michael A.	2/11/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00012591	Hunter,Brenda J	2/17/2009	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00015874	Douglas,Patrice A.	2/1/2017	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020481	Mills,Melissa	6/30/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021826	Ward,Leslie A	1/5/2009	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00024834	Lewis,Melissa E	11/10/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025250	Williams,Lonnell A	4/28/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033625	Robinson,Shana T.	3/17/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00042444	Booker,Barbara	11/10/2008	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091077	Vaughan,Rochelle	2/1/2017	F	8	9	77136	24297.84	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00003331	Banjoko,Olawale O	5/5/2014	F	9	5	77097	24285.56	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE WORK RELEASE PROGRAMS	INMATE PROGRAM MANAGEMENT DIVISION	00006259	Ofori,Stephen S	6/2/2014	F	9	5	77097	24285.56	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033129	Nwaizugbo,Livinus E	3/9/2015	F	9	5	77097	24285.56	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00025480	Strickland,Kiana	4/26/2021	F	11	0	76716.74	24165.77	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00009133	Payne,Tanga R	9/25/2023	F	11	0	76500	24097.50	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093854	Hickmon,Patrice N	1/21/2020	F	11	0	76500	24097.50	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00001630	Pee,Cortisha M.	1/4/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001664	Adams,Bobbie R	8/15/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00001776	Dunn,Kelli D	11/10/2008	F	8	8	75357	23737.46	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00003442	Darego,Sotonm S	2/1/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00003821	Dove,Trenita N	10/24/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00004616	McCormack,Viola Humphreyna	10/24/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00005275	Igbalajobi,Oluwamodupe	6/18/2012	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00007845	Flournoy,Tanya T	10/13/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00008275	Ashmeade,Alphonso A	10/13/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00008359	Brand,Joseph E.	12/20/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE RECORDS	INMATE RECORDS DIVISION	00009501	Rogers,Tonya M	2/1/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009638	Awodiya,Olusola C	8/30/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009801	Ibidapo,Michael A	4/17/2007	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00010142	Thomas,Briana C.	8/15/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00010204	Younger,Sharon M	10/26/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010234	Epps,David Tyrone	8/15/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010322	Douglas,Ashley A	12/20/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00011064	Eghan,Francis	12/22/2008	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00011103	Girmu,Yohannes T	12/22/2008	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012413	Dixon,Sharon A.	8/15/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012676	Bailey II,William H	9/21/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012727	Waller,Dawn Re'nae	3/17/2008	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00014693	Njau,Vincent	8/15/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00015204	Williams,Carmen L	9/21/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00015348	Carroll,LaTonja M.	12/20/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016283	Olubode,Matthew O	8/30/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00016902	McDaniels Jr.,Robert Lewis	7/6/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00017585	Gutierrez,Merlin A	12/20/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00017749	Gause,Julius	7/6/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00020255	Hayes,Alfred L	12/2/2017	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00020441	Jackson,Darryl J.	6/18/2012	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00020623	Bynum,Raphael R	7/27/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021408	Teru,Olayinka	8/15/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00024136	Lacey,Latisha N	8/15/2011	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00024143	Johnson,Antonio J	7/27/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024374	Collier,Christopher L	7/27/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00025089	Coates,Joseph R	12/20/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025402	Namata,Naomi N	6/18/2012	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00025829	Okoye,Cyril C	4/9/2012	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00026871	Akindunni,Olanrewaju R.	6/18/2012	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00026943	Pugh,Antoine J	2/1/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00029038	Frost,Ada R	5/10/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00029046	Logan,Marion L	5/10/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00032384	Jabbie,Alhaji I	1/19/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00032901	Adrien,Patrick	8/16/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00032939	Conteh,Mohamed	8/30/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033043	Adewumi,Sunday A	1/19/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033553	Ihezue,Chima O	11/23/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00034286	Adjanla,Lanwoe	5/10/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00045575	Johnson,Matthew C	7/19/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045576	Oyelami,Matthew O	1/19/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045583	McCaster,Melvin J	2/1/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045584	Davis,Melissa E	12/7/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00045590	Bullock,Kyiwanda M	12/22/2008	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045845	Huskin,Lawrence S	12/22/2009	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00073132	Taylor,Brandon J	9/13/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073135	Azubike,Emeka E	9/13/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073148	Adeniji,Ayoola O	6/21/2010	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077855	Allen,Thomas B	5/20/2013	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090969	Salako,Adebowale	11/6/2023	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091046	Drummond,Terry M	2/1/2017	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091074	Palmer,Sheila	2/1/2017	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091107	Musgrove,Tracy	2/1/2017	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091109	LaNear,Brenda G.	2/1/2017	F	8	8	75357	23737.46	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00002431	Williams,Delonte X.	2/1/2017	F	9	4	75132	23666.58	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00008209	Hayward,DeJae A	2/27/2023	F	11	0	75000	23625.00	Reg	Continuing	Active	0
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091176	ALLEN,LASHAUN	4/24/2023	F	11	0	75000	23625.00	Reg	Continuing	Active	0
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00029037	Moore,Danielle M	1/6/2020	F	11	0	74325.22	23412.44	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00002128	White,Charles T	9/24/2012	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00002133	Whitehead,Christina D	3/25/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00002298	Abiola,Johnson	3/25/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00005148	Uloma,Ifeanyi I	2/24/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00008404	Cannedy,Tammy S	7/6/2009	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008558	Nnorom,Glory U	8/26/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008567	Annan,Esther	8/26/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00009921	Cole,Marlon	4/8/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00010736	Williams,Terrotrice G.	3/25/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010907	Olibrun,Mariane	6/2/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00011571	Dosumu,Hawa	1/27/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012645	Ebini,Lucas B	4/8/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00016288	Taylor,Andre	8/26/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00016571	Awasoh,Joel	1/14/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00016913	Burton,Nenitto A	9/9/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00016948	Benavides,Mirian R	9/9/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00017138	Akinmayowa,Akinwale	3/25/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00020972	HALL,ROSALYN	1/14/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021113	Martinez,Michael	1/14/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021821	Hicks,Joshua J	4/8/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00022396	Ngwese,Ngape	5/5/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024497	Linton,Theophilus A	2/24/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00024736	Tekom,George T	1/27/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024877	Coburn,Stefone Anthony	6/2/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00024968	Nguimdo,Pierre	1/14/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025130	Tchieuga,Serge	1/14/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIGIOUS SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00025200	Rivadenebra,Jessica T	5/5/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025289	Blakes,Sepedra A.	9/24/2012	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00026388	Omomo,Johnson	1/14/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00032848	Ayodele,Femi	3/25/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033520	Tolessa,Liben Benti	4/1/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033748	Kola,Agbonkehri Dennis	2/24/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00044484	Wanmo,Armand	3/24/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045442	Bonds Jr.,Eugene	9/25/2006	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045443	Sholoye,John O	2/24/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0



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Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00045454	Thompson,LaToya L	5/5/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045459	Abosedo,Olubunmi	3/25/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE RECORDS	INMATE RECORDS DIVISION	00045577	Nwabunnia,Anthony	3/25/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077825	Ajugonyi,Peter A	5/6/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077826	Joshua,Taiye O	5/6/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077829	Ujor,Robinson F	5/6/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00077856	Anani,Labitey E	5/20/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00077857	Harris,Jovaughnna W	5/20/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00077860	Uwalaka,Chidozie A	5/20/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077861	Ogbeide,Ceaser A	5/20/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077862	Gwet,Pierre	5/20/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077864	Uwaifo,Dickson	6/3/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077866	Asekomhe,Umoru	6/3/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077870	Etubom,Dominic S	6/17/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077871	Palle,Dangustard E	6/17/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00082270	Falade,Ayodeji F.	3/24/2014	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00082273	Etienne-Tago,Tchamokouen	11/4/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00082274	Ngwatancho,Ngoh David	11/4/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00082275	Bodunde,Akidele James	11/4/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00082287	Ofoegbu,Joseph	11/18/2013	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090978	Speight,Coretta N	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091094	Vega,Isabel M.	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091100	WARDRICK,CRYSTAL P	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091102	Summers,Gina L	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091103	Lee,Jewell M.	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091104	Brown, Kimberly D	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091105	Saunders, Lamar J.	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091106	Ferrell, Earl J	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091166	Chioma, Innocent	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091167	Kitt, Carl L	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091190	Pryor, Gloria	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091200	Garner, Marie	2/1/2017	F	8	7	73578	23177.07	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	LAUNDRY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010327	Lewis, Julian B	3/5/2007	F	8	9	73067	23016.11	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001851	Clark, Antoinette Y	1/25/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00002252	Dilbert, Danielle T	8/10/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00008013	Gilbert, John D	8/10/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00008640	Ashiamah, Frederick	8/10/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00009384	Anyanwu, Casmir Kennedy	5/4/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00009894	Mballow, Cherno	7/28/2014	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00009960	Walston, Edward C	11/16/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE FINANCIAL ASSISTANCE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010019	Mbarah, Chidiebere H	5/4/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010031	James, Raymond N	4/18/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010241	Anyaike, Okechukwu J	11/16/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00010342	Antwine, Sharmaine A	1/25/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010358	Umeh, Becky	5/31/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010628	Orimoyegun, Johnson O	7/28/2014	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00010642	Osborne, Allantra J	3/9/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00012015	Benson, Oluwakayode O	11/16/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012193	Carpenter, Serena T	1/25/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	INMATE MONITORING	00012913	Pender, Cheron	6/13/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00013462	Sanchez,Esteban A	3/9/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00015782	Millimouno,Koumba F	11/16/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017097	SOWOU,MEGNONNA	5/2/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00021231	Emakpor,Eloho O	7/14/2014	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00021402	Akpan,Godstime B	2/9/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021518	Beverly,Mark R	12/14/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021631	Hill,Marlena R	5/4/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00022201	Ansari,Muhammad J	12/14/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00025767	Ayoola,Abayomi A	8/10/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00026115	Otitoju,Adeniyi A	7/14/2014	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00026510	Alfaro,Steven M	7/9/2007	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00026850	Carter,Bridgette	2/21/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045585	Butler,Judah	1/25/2016	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00082276	Hopper,Laronda M	11/16/2015	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090922	Winston,Alexander	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090987	Brown,Christa R	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091088	Campbell,Artonga Denise	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091090	Abdullah,Ebony Y	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091091	Allen,Julius D	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091092	Batts,Doreen C	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091093	Minor,Troy	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091097	Lindsay,Tarone L.	2/1/2017	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098212	Bolanga,Guillaume	11/6/2023	F	8	6	71799	22616.69	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00008222	ASOGWA,NNABUCHI	4/29/2019	F	9	2	71202	22428.63	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00032995	Iyaham,Godfrey Oboareye	6/10/2019	F	9	2	71202	22428.63	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00001213	Abdul,Owolabi	12/26/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001627	Jones,Darian L.	10/2/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00005263	Morman,Vaughn A.	9/18/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007877	Carter,Farrah	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	EMERGENCY RESPONSE TEAM SERVICES	INMATE MONITORING	00009714	Ntungwe,Corlins	6/12/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010014	Warren,Deborah L	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010200	Akaigwe,Maduabuchi H	3/5/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CONSTRUCTION CREW ESCORT	FACILITIES MANAGEMENT DIVISION - FL0	00010246	Nyemah,Tealar	8/7/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010372	Lee,Calvin	7/25/2016	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010523	Sone epic esambe koge,Fnu	3/19/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00011033	Jones,Alexus D	7/10/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00011650	Nyuma,Eric	7/23/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012858	Dove,Montez	6/13/2016	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00014059	Adegbite,Adebola Fisayo	7/23/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00015785	Holmes,Marshall	9/18/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00016203	Gleaton,Latya	9/18/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00016823	Fokoua,Patrice	7/25/2016	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00016924	Powell,Danielle	5/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION FL0	00017056	Oloko,Olayiwola O.	10/2/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017337	Koroma,Sheik	7/23/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00020009	Sistrunk,Chad F	8/22/2016	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00020501	Adelowo,Francis	5/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00022370	orelesi,wasiu	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00022696	Rosemond,Ebonye	6/11/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00024321	Babalola,Akintayo A	8/22/2016	F	8	5	70020	22056.30	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025147	Olatundun,Olufemi	8/26/2013	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00033427	Smith,Daquez	6/25/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033531	Gill,Tyler	8/7/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00036395	McKelvin,Christine	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045448	Obi,Hyginus E	10/7/2013	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00072979	Idowu,Segun	12/26/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FLO	00087501	Smith,Tanisha S.	6/12/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090919	Allen,Lapreia T	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00090920	Biggs,Stacy-Ann	3/19/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090923	Terry,Angela	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090924	Glover,Antonia T	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090927	Ugwu,Bernard N	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090935	Streeter,Brenda D	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00090936	Kromah,Cephas D	5/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090937	Williams,Caroline G	2/21/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090939	Williams,Carlei F.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00090940	Chism,Carleithia T	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090942	Alexander,Cassandra	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00090944	Smith,Moses A	7/10/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00090945	Cole,Shanisha E.	10/30/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090949	Madika,Christopher O	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090950	Dike,Cletus O.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090952	Seegers,Crystal S	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090953	Lee,Curtis A	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090957	King,Davin S.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090958	Gainey,Deanna M	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090959	Kenny,Edith	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090961	Anyanwu,Emilia C	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090962	Ejiofor,Emmanuel C	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090963	Gaines-Prosise,Erica D	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090965	Etoundi,Etienne	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090966	Eaglin,Florinda A	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090967	Randolph,Kenya Z	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090968	Brown Jr.,Frank Henry	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090970	Neither,Gloria Ann	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090971	Nwiakoro,Gogo F	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090972	Bello,Hafez A	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090973	Okoye,Helen	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090975	Lawrence-Winkfield,Hughracia	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090977	Inyang,Ibanga T	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090988	Kouyate,Issa	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090991	Lancaster,Chantelle	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090994	Nnawuba,Kenneth	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090999	O'Larry,Jennifer	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091044	Brookins,Jarryd	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091045	Decuir,Jeanine C.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091048	McKelton,Jermaine A.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091049	Woodson,Jerry	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091050	Harris,Josef	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091054	McDade,Honre D	2/21/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091055	Corneh,Sylvester M.	11/28/2016	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091057	Adams,Kenneth R	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091063	Battle,Kenneth T.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091068	Tax,Yvonne	5/16/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091069	Muhlhahn,Kevin M	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091070	Dawodu,Hakeem	12/26/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091089	Richardson,Karen	2/6/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091113	Bess,Lavern	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091117	Pryor,Madeline	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091118	Ford,Marcus T.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091119	Duvall,Margaret T	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091120	Williams,Marquetta D	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091123	Workman,Nicole S	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091124	Fisher,Nicole Y	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091125	Hubbard,Nikita M	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091126	Oluwatuyi,Olabode	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091127	Claiborne,Patrice	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091128	Humphrey,Paula M	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091129	Greene,Petra L	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091130	Lyons,Priscilla	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091131	Price,Qiana	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091132	Adeyinka,Abiodun H	2/21/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091133	Kirby,Rochelle D.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091134	Gorham,Ronald	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091137	Bangura,Santos	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091139	Sitou,Sefiratou A	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091140	Jones,Shakerra	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091141	Gooding,Shamika	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091144	Swinson,Shannon A.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091145	Patterson,Sharmaine P	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091147	Roberts,Stacey	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091149	Shorter,Stacy Ann	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091151	Staley,Tammy	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091152	Serry,Alfred B	5/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091154	Coleman,Tenika L	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091155	Brown,Theresa	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091156	Etape,Pius Sakang	3/19/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091158	Roberts,Vernon E	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091161	Addo,Mark	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091196	Best,Judy S.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091202	Jones,Marcus J	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091203	Sitou,Kabirou	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091204	Nebo,Nyanti	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091209	Walker,Thomasina A	2/21/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091211	Brown,Renee B.	2/1/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093853	Nwankwo,Remigius O	10/16/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093855	Oni,Kehinde	11/13/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093864	Ogungbemi,Musibau	10/16/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093865	Akinsanya,Kehinde H	10/16/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093867	Proctor,Shakema T	10/16/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0



## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093868	Balogun,Olatunji	10/16/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093872	Olabode,Kehinde B.	10/30/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093873	Manning,Nathalie L.	11/13/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093875	Egurefa,Morrison	1/22/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093877	Solesi,Olumuyiwa	1/22/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093899	Jones,Gazzmine J.	2/5/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093900	Littlejohn,Raquel	2/5/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093901	Clinton,Jerry R.	2/5/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093903	Buckner,Parease	3/19/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093904	Matthews,Amanda	3/19/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093909	ALSTON,QUANESHIA	3/19/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00093911	Ndansi,Shanel E	4/2/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093915	Awasum,Vera Edum	4/30/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093917	Nwaogwugwu,Benedict	4/30/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093918	Arinze,Izuchukwu E.	4/30/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093919	AKINTOLU,TAIWO O	4/30/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093921	Okwara,Chinedu	5/16/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093923	Igbalajobi,Olufemi	4/30/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093926	Eluwa,Obinnaya	12/11/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093927	Kamara,Ishaccar	12/26/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00094028	Ademiluyi,Femi	11/27/2017	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00094029	UDOH,INI	5/16/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095265	Grayson,Amber	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095268	Ijeomah,Christopher Anayo	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095271	Okere,Godwin	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095272	AKANBI,Sunday Samuel	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095274	Jackson,Jaquita	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095277	Salaudeen,Taofeek olurotimi	5/29/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095278	Harrison-Gray,Deveda	6/11/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095283	Jones,Maurice Jacob	6/11/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095285	Sunmola,Olaekan S	6/11/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095289	Amando,Walters Tanue	6/11/2018	F	8	5	70020	22056.30	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00000620			V	9	0	69242	21811.23			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION FL0	00082271			V	9	0	69242	21811.23			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00002573			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00007902			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009134			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00009199			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00009396			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010286			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00010965			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00011209			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00011984			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012037			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00013478			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016176			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00016430			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00017007			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMAND CENTER SERVICES	INMATE MONITORING	00017772			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00018152			V	9	1	69237	21809.66			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00018189			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00019206			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021252			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00021645			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00021764			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00022132			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00022163			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMAND CENTER SERVICES	INMATE MONITORING	00022695			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00025191			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00025719			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00025787			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	KEY AND TOOL SUPPORT	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00026197			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00026478			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT	ACCOUNTING DIVISION	00027706			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	INMATE MONITORING	00032904			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033072			V	9	1	69237	21809.66			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001190	Love,Verro	2/1/2017	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00004248	Sanam A Mbang,Faustin	9/4/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00005158	Crowell,Dominic	2/19/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00006017	ayanwale,olayiwola	2/19/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00007053	APAU,HAYFORD	8/20/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008018	Davis Jr.,Joseph B.	3/18/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010247	KALU,ENDLESS	3/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010714	Fayemiwo,Ola	11/13/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010902	Simmons,De'Montaz	10/15/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00011104	Armstrong,Horace	12/10/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00011155	Tchoffo,Martin	11/26/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012250	Kwene,Vitalis	10/29/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00012569	Enow,Daniella	3/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012677	Ogwu,Anthony	11/13/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00013135	Kolawole,Shola	11/13/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00013169	Vailes,Corin	12/17/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION FL0	00015232	Oni,Temitope	3/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00015544	Fofana,Adama	10/29/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00016118	Ibiwoye,Olanrewaju	3/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00017148	Djahlin,Adjetey Denis	11/26/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00018003	Adesuyi,Adebayo	11/13/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020566	Ewanlen,Inegbenoise Rufus	4/1/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020617	Lawal,Saheed A	4/1/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020773	Mbah,John	10/29/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00021447	Kayode,Tosin	10/29/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021691	Dandy,Khalif	2/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00022021	Amponsah,Ntim	8/6/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	JUVENILE PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00023284	Adewuyi,Adekunle I	2/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION FL0	00025144	Roberts,Jacks	2/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025201	Kamga,Luc Flaubert	2/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION FL0	00025681	OROCK,Georges E	2/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025704	DONGMO,SYLVESTRE	2/4/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00026042	Harwood,Damian	4/1/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00027024	NJINWE,EMMANUEL	7/23/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00032622	Turay,Alieu	6/11/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	LIBRARY	INMATE PROGRAM MANAGEMENT DIVISION	00032629	Lewis,Shaquan	7/8/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00032992	Robertson,Imani Shontice	7/8/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033164	Holt,J'niqua	9/4/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00033360	Ukpe,Godknows	7/8/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033777	Kyle,James	12/10/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033811	Nkafu,Collins	4/1/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033824	Bazzie,Wonnie	7/23/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00038410	Animasaun,Akeem olatunji	5/29/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045579	berrys,josepha	7/8/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045582	Ibikunle,Tosin D	7/8/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045587	Mawusi,Kosi E.	4/15/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045589	Mih,Chrysantus Ngeng	10/15/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073133	Melton,Dante' V	1/22/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073136	Sodipo,Azeez J	1/7/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00073138	Powell,Breea D	1/7/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077854	Teneng,Calvin A	1/22/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077869	Fatokimi,Oluwafemi	10/29/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090947	Sulaimon,Abiola T	1/7/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090956	Oni Jr.,Adeleye Martin	4/15/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090979	Scott,Dwayne E.	4/15/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091115	NGABE,ELVIS	10/15/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091157	Adenuga,Adewale	5/28/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091159	Alebiosu,Rahman	5/28/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091208	Smith,Shaneka A	2/1/2017	F	8	4	68241	21495.92	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093852	MOFFO,KAMTA	6/10/2019	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095291	Ngoue,Isaac	6/25/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095292	Walker,Infiniti	7/9/2018	F	8	4	68241	21495.92	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001995	Nebafu,Carl	1/21/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00008426	Menyongai,Isaac Bat	7/22/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010625	Adiele,Bona Chimezie	2/3/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00011151	Holt,Sharvez Rose Alexis	2/3/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012525	Farinde Sr.,Oladele	9/3/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012979	BOBOYE,ADEBISI	7/22/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00015587	Boateng,ebenezer	7/22/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016450	Okoh,Ephraim	8/19/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00024140	Olaleye,Ibrahim	2/18/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00025656	Seidu,Balikis T	2/18/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00045591	Uwem,Boyce	9/16/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00082282	Atsyor-Sorwannii,Innocent	8/5/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00082622	Okeke,Dominic	9/3/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090921	ONIKORO,OLUSINA	10/15/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090938	AYODEJI I,FOLAKEMI F	3/16/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090974	Hayes,Joyce C	2/1/2017	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090997	Harrell,Stephanie	2/1/2017	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093860	Green,Valarie	8/5/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093866	OLUA,AMOGU O	8/5/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00093913	Adebayo,Olalekan John	4/2/2018	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093914	Adepoju,Nureni	4/13/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093924	Salami,Ganiyu	8/5/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0

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Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095279	Omotayo,Kafayat	8/5/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095281	Akobundu,Nnamdi	4/13/2020	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098203	adeyemi,adebayo olayemi	9/16/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098204	BANGURA,MOHAMED	9/16/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098205	Brown,Khaulysa A.	9/16/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098206	Fombin,Linda Lateh	9/16/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098207	Nwachukwu,Chidi Charles	9/16/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098209	Kareem,Amina S.	9/30/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098210	Ajango,Ajah	9/30/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098211	Alale,Olakunle	9/30/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098213	Ajayi,Hannah	9/30/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098214	Olojede,Aderemi J.	9/30/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098215	Almonor,Hermann	9/30/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098219	Wepeube Tchakossi,Chancelin	10/15/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098220	akobundu,sabinus	10/15/2019	F	8	3	66462	20935.53	Reg	Continuing	Active	0
Operations	Security Operations	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FLO	00001696	James,Crystal	6/6/2022	F	7	10	65581	20658.02	Reg	Continuing	Active	0
Operations	Security Operations	Security Officer	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FLO	00097482			V	11	0	65285	20564.78			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00003380	Wheeler,Aaliyah	1/4/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00005542	Roper,Rashaad	1/4/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00008945	Anderson,Cameron	9/14/2020	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00021994	Quanteh,Sanjou	2/1/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093871	NDOH,FREDERICK	4/13/2020	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095287	Curtis,Kenyana	8/19/2019	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098232	Zofoa,Denis	4/26/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103131	Wurie,Alice	5/24/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0

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Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103132	Ekwueme,Victor	5/24/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103133	YUSUF,MOJEED	5/24/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103136	Samura,Sulaiman Ahmed	6/7/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103138	Tchamo,Alain	5/10/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103139	OSUNLUSI,AYODELE JOHN	5/10/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103140	Alexander,Devante	5/10/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103141	Yamu,Sumba Sunday	7/6/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103143	ALALE,OLABANJI	7/6/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103147	Bradley,Daryl N	7/6/2021	F	8	2	64683	20375.15	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091056	Burgess,Kendra J	2/1/2017	F	7	5	63482	19996.83	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE WORK RELEASE PROGRAMS	INMATE PROGRAM MANAGEMENT DIVISION	00000505			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00003253			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00003395			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00004539			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00007516			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007744			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00008087			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00008211			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00008415			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00008805			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00009613			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009913			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00010005			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010007			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010011			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CONSTRUCTION CREW ESCORT	FACILITIES MANAGEMENT DIVISION - FL0	00010016			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00010028			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010208			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010235			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010683			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010697			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010938			V	8	1	62904	19814.76			Active	



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Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00011427			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	JUVENILE PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00011576			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012206			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00012374			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00012473			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00012521			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION FL0	00033621			V	8	1	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090946			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091041			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091043			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091047			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091101			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091110			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091112			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091121			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091135			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091136			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091160			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091198			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091201			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091207			V	8	0	62904	19814.76			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00003711	washington,senora	7/19/2021	F	7	3	60266	18983.79	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091098	Agyekum,Akwasi A.	3/16/2020	F	7	3	60266	18983.79	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093925	Jasse,Bernard	4/29/2019	F	7	3	60266	18983.79	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00096783	Nanjeh,Etongwe	4/26/2021	F	7	3	60266	18983.79	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095264	Jones,Michael	6/11/2018	F	6	5	59226	18656.19	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007297	Williams,Ashaa T	10/25/2021	F	7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00025238	Johnson,Christine Marie	10/25/2021	F	7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00026168	Agbornkie,frank ndipenoch	9/27/2021	F	7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00032808	Douanla,Steve Landry	5/9/2022	F	7	2	58658	18477.27	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00033410	Okoro,Ifeanyiichukwu	10/25/2021	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091066	Olayiwola,Kabiru	3/16/2020	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091099	Okoh,Samuel	5/23/2022	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102311	Nala,Abide	8/2/2021	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102312	Miles,Lakia M	8/2/2021	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102313	Deal,Rashawn	8/30/2021	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102314	Ayaane,Johnson	8/2/2021	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102315	Aiyeyemi,Oluwaseun	8/2/2021	F		7	2	58658	18477.27	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010719	Holloway,Brandon	9/14/2020	F		6	4	57807	18209.21	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00010027			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00010696			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00012139			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012535			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090925			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090943			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090948			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090996			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091205			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00096796			V		7	0	57051	17971.07			Active	
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095266	Douglas,Pete	6/11/2018	F		6	3	56388	17762.22	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090954	Murray Marrow,Cynthia	2/1/2017	F		6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090955	Smith,Cynthia	2/1/2017	F		6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	INMATE RECORDS DIVISION	00093933	Harris Jr,Johnnie	9/26/2022	F		6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095275	Fordjour,William	9/26/2022	F		6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095286	Minor,Raymond E	9/26/2022	F		6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098200	ACHA,RODINE	8/1/2022	F		6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098233	HOLLAND,RHONDA	9/26/2022	F		6	2	54969	17315.24	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102297	Conteh,Hassan	11/7/2022	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102298	Forcha,Chrisantus	10/24/2022	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102300	Sheppard,Ashley	9/26/2022	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102301	Reaves,Crystal Princess	12/5/2022	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102303	Ogbe,Olaide	12/5/2022	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102304	Adeniji,Soliu Adedimeji	1/3/2023	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102308	Nare,Tarwende	11/21/2022	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102309	Muritala,Oluwatosin Abosede	11/7/2022	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103137	Asante-Gyimah,Mike	5/10/2021	F	6	2	54969	17315.24	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00000750	Animasaun,Tajudeen Olaniyi	5/22/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00001500	Cunningham,Dameta Dashaun	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00001816	ACHA,ELVIS TENDOH	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00002176	Daramola,Oluwadare	8/28/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00002254	ayodeji,olanrewaju	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00012723	SOLANGE,Ndukong N	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00014129	Moore,Kya	8/28/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00015657	Kinard,Bryan J	8/28/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	KEY AND TOOL SUPPORT	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00019617	Hunter,Ayanna Arelia	10/10/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00033481	Larkoh,Abraham Harrison Linco	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00033632	Aromashodu,Aderoju	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00042460	PAikar,Sayed Shahram	5/22/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00042468	Ogolo,Teddy	7/3/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00071660	IBIKUNLE,SAMUEL	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077868	Adeleye,Damilare	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077872	osuagwu,enyinna	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00077873	Kellam,Maurice D.	4/15/2019	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091061	NWACHUKWU,CHUKWUKA N	10/23/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091061	KYAZZE,ALEX	11/6/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091078	Pam,Christian M	10/10/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091146	Olaore,Tosin	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095290	abatan,yeszir	8/14/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098234	Wright,Taya	5/22/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098235	Duodu,Daniel	5/8/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098236	Teluwo,Daniel Adeyemi	5/22/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098240	Small,Michael Winston	12/18/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098241	SESAY,FODAY	9/11/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098243	Kamara,Mustspha	9/25/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098244	Bassil,Victoria	3/20/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098247	Adeboyeke,Oluwatobi	11/20/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102296	Danso,Kwadwo B	1/30/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	INMATE MONITORING	00102299	Nwati,Cornelia	12/18/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103144	Mshehe,Upendo	11/6/2023	F	6	1	53550	16868.25	Reg	Continuing	Active	0
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	INMATE MONITORING	00015120			V	6	0	53550	16868.25			Active	
Operations	Security Operations	Security Guard	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00002847	Moon,Jibri	12/17/2012	F	5	8	45430	14310.45	Reg	Continuing	Active	0
Education, Programs, and Case Management	Deputy Director	Deputy Director for Programs	CLASSIFICATION	INMATE RECORDS DIVISION	00094685	Williams,Jacqueline E	3/28/2022	F	16	0	166000	52290.00	Reg	Continuing	Active	0
Education, Programs, and Case Management	Office of the Deputy Director	Correctional Institution Admin	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FLO	00091165	Miller,Deborah A	6/20/2011	F	13	0	110915.53	34938.39	Reg	Continuing	Active	0
Education, Programs, and Case Management	Office of the Deputy Director	Special Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00099348	Battle-White,LaTonia	9/30/2019	F	13	5	105001	33075.32	Reg	Continuing	Active	0
Education, Programs, and Case Management	Office of the Deputy Director	Program Analyst	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FLO	00097691	Wilson,Derrick B	3/14/2022	F	12	2	83289	26236.04	Reg	Continuing	Active	0
Education, Programs, and Case Management	Behavioral Health Unit	Mental Health Specialist	INMATE RECORDS	INMATE RECORDS DIVISION	00007068			V	12	0	89423	28168.25			Active	
Education, Programs, and Case Management	Behavioral Health Unit	Mental Health Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091191			V	12	0	89423	28168.25			Active	
Education, Programs, and Case Management	Behavioral Health Unit	Trauma Clinician	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00097582			V	12	0	80784	25446.96			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Education, Programs, and Case Management	Behavioral Health Unit	Trauma Clinician	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00097790			V	12	0	80784	25446.96			Active	
Education, Programs, and Case Management	Case Management	Supervisory Case Manager	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00097354	Akinboyewa, Charles O	1/13/1992	F	14	0	146464.41	46136.29	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Supervisory Correctional Treat	RELIEF POOL SERVICES	INMATE MONITORING	00009804	Reid, Charlene	2/1/2017	F	13	0	99513.45	31346.74	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Supervisory Correctional Treat	RELIEF POOL SERVICES	INMATE MONITORING	00004203	Davies, Isaacba	11/3/2014	F	13	0	113665.91	35804.76	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Supervisory Correctional Treat	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00097562	Myrick Jr., John J.	3/5/2007	F	13	0	100896.4	31782.37	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00002917	Figueroa, Elyse	9/30/2019	F	12	5	101344	31923.36	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00042475	McCain, Bridgett Ligon	2/20/2018	F	12	5	101344	31923.36	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00007715	Denton, Cuthbert D	5/26/1986	F	11	10	96962	30543.03	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00010279	Hawkins, Winifred A	10/9/1990	F	11	10	96962	30543.03	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00039473	Ihezuc, Rex O	12/26/2006	F	11	10	96962	30543.03	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	PROGRAMS ADMINISTRATION	INMATE GRIEVANCE DIVISION	00042471	Brown, Vanya K	10/7/2002	F	11	10	96962	30543.03	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00020165	Davis, Anthony L	7/27/2015	F	11	8	91998	28979.37	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00000759	Vactor, Elbonny S	1/12/2016	F	11	7	89516	28197.54	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016070	McGhee, Kimberly	5/18/2015	F	11	7	89516	28197.54	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00045909	Benton, Tennille R	10/1/2012	F	9	9	80174	25254.81	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Staff Assistant	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00027722	McKinley, Ann M	12/3/2007	F	11	8	79971	25190.87	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00042466	Ferguson, Tammy A.	9/3/2019	F	11	3	79588	25070.22	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00025261	Bray, Daezja	3/27/2023	F	9	7	76058	23958.27	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090926	Philson, Roxanne K	10/20/2014	F	9	7	76058	23958.27	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00004693			V	11	0	74628	23507.82			Active	
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00009116			V	11	0	74628	23507.82			Active	
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00012649			V	11	0	74628	23507.82			Active	
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090930			V	11	0	74628	23507.82			Active	
Education, Programs, and Case Management	Case Management	Case Manager	JUVENILE PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00026412	Wynn, Palmatto T.	12/11/2017	F	9	6	74000	23310.00	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00006042	JONES, KEISHA L	1/13/2014	F	9	5	71942	22661.73	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant	
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00009474	Muhammad,Aiesha	10/11/2022	F		9	5	71942	22661.73	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00025605	Benjamin,Michael	10/24/2022	F		9	5	71942	22661.73	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00042477	Baylor Jr.,Herbert	12/19/2022	F		9	5	71942	22661.73	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00026265	Coates,Jacqueline	4/24/2023	F		9	4	69884	22013.46	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00044236	Price,Trenytie	2/13/2023	F		9	4	69884	22013.46	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090931	Campbell,Gregory E	1/17/2023	F		9	4	69884	22013.46	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00009406	Hassell Jr.,Earl A	3/14/2022	F		9	2	65768	20716.92	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00042476			V		9	0	63712	20069.28			Active	
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090928			V		9	0	63712	20069.28			Active	
Education, Programs, and Case Management	Case Management	CORRECTIONAL TREATMENT SPEC	PAYROLL DEFAULT	ACCOUNTING DIVISION	00093888			V		9	0	63712	20069.28			Active	
Education, Programs, and Case Management	Case Management	Program Analyst	CLASSIFICATION	INMATE RECORDS DIVISION	00093886	Bond,Helyena	12/18/2023	F		9	4	59378	18704.07	Term	Term	Active	0
Education, Programs, and Case Management	Case Management	Intake Support Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00097056	Kazeem,Moshood A	9/30/2019	F		7	5	56901	17923.82	Term	Term	Active	0
Education, Programs, and Case Management	Case Management	Intake Support Assistant	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION FL0	00029035			V		7	0	49957	15736.455			Active	
Education, Programs, and Case Management	Case Management	Clerical Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00017021	Robinson,Phoebe Y	2/13/2023	F		7	4	55165	17376.98	Reg	Continuing	Active	0
Education, Programs, and Case Management	Case Management - Federal Inmate Support	PROGRAM ANALYST	EDUCATION	CASE MANAGEMENT DIVISION FL0	00103000	Lightner,Vera P	1/17/2023	F		13	4	102018	32135.67	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Education Program Administrato	EDUCATION	CASE MANAGEMENT DIVISION FL0	00110194	Burnett,Tabbitha Aleen	5/29/2018	F		14	0	114441	36048.92	Reg	Continuing	Active	0
Education, Programs, and Case Management	Education Services - Library	Library Technician	LIBRARY	INMATE PROGRAM MANAGEMENT DIVISION	00109570	Little,Donyell	6/10/2019	F		7	4	49533	15602.90	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Education Program Specialist	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00016098	McCrary,Jason Oneal	9/12/2022	F		12	5	90805	28603.58	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091080	Jalloh,Erica L	9/8/2022	F		11	10	84167	26512.61	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Teacher	EDUCATION	CASE MANAGEMENT DIVISION FL0	00029043	Eddings,Elizabeth	12/6/2021	F		11	9	82069	25851.74	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091185	Mosley,Stephanie R	2/1/2017	F		11	7	77873	24530.00	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091193	Diggs,Paul B.	2/20/2018	F		11	7	77873	24530.00	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091197	Sarvis,Lyndi Clarice	3/27/2023	F		11	7	77873	24530.00	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091192	Saunders,Timothy D.	9/30/2019	F		11	6	75775	23869.13	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Education Services	Teacher	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009485			V		11	0	65285	20564.78			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Education, Programs, and Case Management	Inmate Education Services	Teacher	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00035553			V	11	0	65285	20564.78			Active	
Education, Programs, and Case Management	Inmate Education Services	Teacher (Bilingual)	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00026640			V	11	0	65285	20564.78			Active	
Education, Programs, and Case Management	Inmate Grievances and Voting	Program Manager	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00010436	Gaskins,Danjuma Aronde	7/5/2022	F	13	0	104037.5	32771.81	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00099207	Campbell,Trenna	11/23/2020	F	7	10	65581	20658.02	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00103135	Jones,Noelle	1/3/2023	F	7	5	56901	17923.82	Reg	Continuing	Active	0
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	EDUCATION	CASE MANAGEMENT DIVISION FLO	00026708			V	7	0	49957	15736.46			Active	
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00093889			V	7	0	49957	15736.46			Active	
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00103142			V	7	0	49957	15736.46			Active	
Education, Programs, and Case Management	Reentry Programs - Administration	Reentry Program Administrator	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00110220	Ridley Hobbs,Ghia	8/14/2023	F	14	0	137329	43258.64	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Community Corrections	CORRECTIONAL PGM OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FLO	00029072	Alexander,Renee M	4/15/2019	F	12	0	103839.98	32709.59	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Community Corrections	COMPUTER OPERATOR	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FLO	00017346	Morgan,Renee J	2/15/1982	F	6	10	66537	20959.16	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - READY Center	Community Outreach Specialist	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00102083			V	12	0	80784	25446.96			Active	
Education, Programs, and Case Management	Reentry Programs - READY Center	Program Analyst	ARMORY SERVICES	SUPPORT SERVICES DIVISION - FLO	00042462	Carson,Antonio	9/11/2023	F	11	4	71579	22547.39	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - READY Center	Outreach Specialist	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00099237	Jackson,Kanisha R	2/4/2019	F	9	9	68038	21431.97	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - READY Center	Program Analyst	EDUCATION	CASE MANAGEMENT DIVISION FLO	00103096	Brown,Valerie Christina	7/6/2021	F	11	1	65285	20564.78	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - READY Center	Unemployment Call Center Repr	INMATE HYGIENE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00108935	Gamble,Gregory	11/17/2014	F	9	5	61110	19249.65	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - READY Center	Outreach Specialist	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FLO	00044425	Stone,Charise	7/3/2023	F	9	4	59378	18704.07	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - READY Center	Peer Program Assistant	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00085680			V	5	0	40686	12816.09			Active	
Education, Programs, and Case Management	Reentry Programs - READY Center	Peer Program Assistant	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00085681			V	5	0	40686	12816.09			Active	
Education, Programs, and Case Management	Reentry Programs - READY Center	Peer Program Assistant	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00105287			V	5	0	40686	12816.09			Active	
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00020082	Dikoh,Francis M	10/26/2009	F	12	9	113268	35679.42	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00033465	Ijiti,Folajomi O	2/28/2011	F	12	8	110287	34740.41	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - RSAT	Supv Correctional Treatment Sp	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00051413	Voss,Catherine	7/17/2023	F	13	0	107500	33862.50	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	CLASSIFICATION	INMATE RECORDS DIVISION	00093879	Hector,Merline	9/19/2016	F	12	7	107306	33801.39	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00004649			V	12	0	89423	28168.25			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00046629			V	12	0	89423	28168.25			Active	
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091164			V	12	0	89423	28168.25			Active	
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	CLASSIFICATION	INMATE RECORDS DIVISION	00093880			V	12	0	89423	28168.25			Active	
Education, Programs, and Case Management	Reentry Programs - RSAT	Program Support Assistant	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010121			V	7	0	49957	15736.46			Active	
Education, Programs, and Case Management	Reentry Programs - RSAT	Program Support Assistant	RE-ENTRY SERVICES	RE-ENTRY MANAGEMENT DIVISION	00112313			V	7	0	44859	14130.59			Active	
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Supvy Workforce Dev. Special.	CLASSIFICATION	INMATE RECORDS DIVISION	00099236			V	13	0	119416	37616.04			Active	
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Supvy Workforce Dev. Special.	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00111281	Williams,Tarketa S	4/26/2021	F	13	0	103000	32445.00	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Workforce Development Speciali	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00103001			V	11	0	65285	20564.78			Active	
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Workforce Development Speciali	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00112312			V	11	0	65285	20564.78			Active	
Education, Programs, and Case Management	Men's Programs	Program Analyst	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00104162	McNair,James	1/17/2023	F	11	6	75775	23869.13	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Young Men Emerging	Program Analyst	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103097	Thompson,Keith A	6/3/2013	F	11	4	71579	22547.39	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Women's Programs	Correctional Prog. Spec. (WPC)	WOMEN PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00016714	Link,Tameka Y	8/24/2015	F	12	6	93311	29392.97	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Religious Services	Supervisory Chaplain	RELIEF POOL SERVICES	INMATE MONITORING	00085673	Colbert,Nicole	1/7/2019	F	13	0	110394.82	34774.37	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Religious Services	Chaplain	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091079	Allen,Jimmie	2/1/2017	F	11	6	75775	23869.13	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Religious Services	Chaplain	RELIEF POOL SERVICES	INMATE MONITORING	00098196			V	11	0	65285	20564.78			Active	
Education, Programs, and Case Management	Reentry Programs - Volunteer Services	Volunteer Services Assistant	RELIEF POOL SERVICES	INMATE MONITORING	00025717	Thalley,Sandra J	12/20/2010	F	7	8	68887	21699.41	Reg	Continuing	Active	0
Education, Programs, and Case Management	Reentry Programs - Volunteer Services	Correct. Prog Spec (Vol. Svcs)	VOLUNTEER SERVICES	SUPPORT SERVICES DIVISION - FL0	00014516	Murray,Brandi N	2/1/2017	F	11	6	75775	23869.13	Reg	Continuing	Active	0
Administration	Deputy Director	Deputy Director of Management	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00029056	Wilson,Michelle	1/6/2020	F	16	0	187611	59097.47	Reg	Continuing	Active	0
Administration	Office of the Deputy Director	Special Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090909	Williams,Chanta	6/21/2022	F	12	7	95816	30182.04	Reg	Continuing	Active	0
Administration	Office of the Deputy Director	Program Manager	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00097004			V	15	0	152434.5	48016.87			Active	
Administration	Office of the Deputy Director	Program Manager	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00051242			V	14	0	137328.5	43258.48			Active	
Administration	Office of the Deputy Director	Program Manager	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00098049			V	14	0	137328.5	43258.48			Active	
Administration	Office of the Deputy Director	Program Manager	EDUCATION	CASE MANAGEMENT DIVISION FL0	00038316			V	13	0	119416	37616.04			Active	
Administration	Office of the Deputy Director	Program Manager	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00110083			V	13	0	119416	37616.04			Active	
Administration	Office of the Deputy Director	Program Analyst	RISK MANAGEMENT - GENERAL	COMPLIANCE DIVISION - FL0	00078360			V	14	0	109999	34649.69			Active	



## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00011257			V	12	0	80784	25446.96			Active	
Administration	Office of the Deputy Director	Program Analyst	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00023294			V	12	0	80784	25446.96			Active	
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00097754			V	12	0	80784	25446.96			Active	
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103069			V	12	0	80784	25446.96			Active	
Administration	Office of the Deputy Director	Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091195			V	11	0	65285	20564.78			Active	
Administration	Office of the Deputy Director	Program Analyst	RELIEF POOL SERVICES	INMATE MONITORING	00097054			V	11	0	65285	20564.78			Active	
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103011			V	11	0	65285	20564.78			Active	
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103012			V	11	0	65285	20564.78			Active	
Administration	Office of the Deputy Director	Staff Assistant	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00091162			V	11	0	65285	20564.78			Active	
Administration	Office of the Deputy Director	Staff Assistant	PAYROLL DEFAULT	ACCOUNTING DIVISION	00045633			V	2	0	58241	18345.92			Active	
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00093890			V	9	0	54183	17067.65			Active	
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00103015			V	9	0	54183	17067.65			Active	
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00103098			V	9	0	54183	17067.65			Active	
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00103099			V	9	0	54183	17067.65			Active	
Administration	Office of the Deputy Director	Program Analyst	GRANTS ADMINISTRATION - GENERAL	GRANTS MANAGEMENT DIVISION - FL0	00102897			V	9	0	54183	17067.65			Active	
Administration	Office of the Deputy Director	Staff Assistant	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00093934			V	9	0	54183	17067.65			Active	
Administration	Office of the Deputy Director	Staff Assistant	PAYROLL DEFAULT	ACCOUNTING DIVISION	00098269			V	9	0	54183	17067.65			Active	
Administration	Office of the Deputy Director	Staff Assistant	GRANTS ADMINISTRATION - GENERAL	GRANTS MANAGEMENT DIVISION - FL0	00099238			V	9	0	54183	17067.65			Active	
Administration	Agency Operations Support	Support Services Supervisor	CONTRACTING AND PROCUREMENT - GENERAL	CONTRACTS ADMINISTRATION DIVISION	00082340	Lample,George W	10/7/2013	F	13	0	128968.66	40625.13	Reg	Continuing	Active	0
Administration	Agency Operations Support	Support Services Specialist	FLEET MANAGEMENT - GENERAL	SUPPORT SERVICES DIVISION - FL0	00007327			V	11	0	65285	20564.78			Active	
Administration	Agency Operations Support	MATERIALS HANDLER	CLASSIFICATION	INMATE RECORDS DIVISION	00093932	Jones,Henry L.	12/11/2017	F	4	10	58240	18345.60	Term	Term	Active	0
Administration	Agency Operations Support	MATERIALS HANDLER	CLASSIFICATION	INMATE RECORDS DIVISION	00093930	Wimbish,Tony	12/11/2017	F	4	9	56700.8	17860.75	Reg	Continuing	Active	0
Administration	Agency Operations Support	MATERIALS HANDLER	CLASSIFICATION	INMATE RECORDS DIVISION	00093931	Garnett,Antonio M	12/18/2017	F	4	9	56700.8	17860.75	Reg	Continuing	Active	0
Administration	Agency Operations Support	Fleet Servicer	FLEET MANAGEMENT - GENERAL	SUPPORT SERVICES DIVISION - FL0	00112565			V	8	0	56559	17816.09			Active	
Administration	Agency Operations Support	Clerical Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090941	Tompkins,Briyana M	1/8/2018	F	6	7	54510	17170.65	Reg	Continuing	Active	0

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Budget Specialist and Grants Administration	Special Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00091268	Ponder,Gizele Richards	8/7/2006	F	13	0	139318.19	43885.23	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	Training Administrator	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00096965	Gradillas,Ricardo	7/17/2023	F	14	0	120000	37800.00	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	Correctional Program Specialis	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00008969	Richardson,JW Braddock	3/28/2009	F	13	10	119916	37773.54	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	TRAINING MGR	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00037792			V	13	0	119416	37616.04			Active	
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00045504	Lundy,Harry L.	10/15/2007	F	12	10	103333	32549.90	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00045507	Dixon,Kent D	10/12/2010	F	12	10	103333	32549.90	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	RELIEF POOL SERVICES	INMATE MONITORING	00016486	Hargrove,Sharon Y	3/30/2009	F	12	8	98322	30971.43	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00045506	Barr Jr.,Willie J.	10/29/2007	F	12	6	93311	29392.97	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090933	Wallace,Nicole A.	2/1/2017	F	12	6	93311	29392.97	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	RELIEF POOL SERVICES	INMATE MONITORING	00097675	Jones,Ervin Linnell	8/25/2014	F	12	1	80784	25446.96	Reg	Continuing	Active	0
Administration	Center for Professional Development and Learning	Training Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00016339			V	11	1	65285	20564.78			Active	
Administration	Center for Professional Development and Learning	Training Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00042454			V	11	0	65285	20564.78			Active	
Administration	Center for Professional Development and Learning	Training Specialist	PAYROLL DEFAULT	ACCOUNTING DIVISION	00097124			V	11	0	65285	20564.78			Active	
Administration	Contracts Administration	Supervisory Contract Administr	CONTRACTING AND PROCUREMENT GENERAL	CONTRACTS ADMINISTRATION DIVISION	00110232	Farrell,Jayne M	8/3/2020	F	13	0	115000	36225.00	Reg	Continuing	Active	0
Administration	Contracts Administration	Contract Administrator	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00032821	Davenport,Michelle	10/3/1982	F	12	10	103333	32549.90	Reg	Continuing	Active	0
Administration	Contracts Administration	Contract Administrator	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091153	Shah,Fameda	4/3/2017	F	12	7	95816	30182.04	Reg	Continuing	Active	0
Administration	Contracts Administration	Contract Administrator	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00016231			V	11	0	65285	20564.78			Active	
Administration	Contracts Administration	Contract Liaison Specialist	CONTRACTING AND PROCUREMENT GENERAL	CONTRACTS ADMINISTRATION DIVISION	00108168	Dillard,Alexis Eman	6/11/2018	F	9	3	64204	20224.26	Reg	Continuing	Active	0
Administration	Contracts Administration	Contract Liaison Specialist	CONTRACTING AND PROCUREMENT GENERAL	CONTRACTS ADMINISTRATION DIVISION	00108169	Otero,Michelle	8/2/2021	F	9	3	64204	20224.26	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Contracts Administration	Contract Liaison Specialist	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00103003			V	9	0	60349	19009.94			Active	
Administration	EEO and Diversity	Supervisory Equal Opportunity	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00087487	Green,Karin Virginia	7/19/2021	F	14	0	127580.67	40187.91	Reg	Continuing	Active	0
Administration	EEO and Diversity	Equal Opportunity Specialist	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00097743	Fowler,Genice	4/10/2023	F	12	4	88300	27814.50	Reg	Continuing	Active	0
Administration	EEO and Diversity	Equal Opportunity Specialist	PAYROLL DEFAULT	ACCOUNTING DIVISION	00001128			V	12	0	80784	25446.96			Active	
Administration	Employee Wellness	Wellness Program Coordinator	EDUCATION	CASE MANAGEMENT DIVISION FL0	00109708	Siler-Tyler,Marquita D	12/21/2009	F	13	10	119916	37773.54	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Supervisory Facility Operation	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00111931			V	13	0	119416	37616.04			Active	
Administration	Facilities Maintenance	Supvy Facility Opr Spec	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00012150	Stallard,Gregory L	7/31/2009	F	14	0	114441	36048.92	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Assistant Facilities Operation	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00099209			V	12	0	103840	32709.60			Active	
Administration	Facilities Maintenance	Electrician Foreman	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00002340	Murphy Sr.,Donald F	7/31/2009	F	10	10	83678.4	26358.70	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Electrician Foreman	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091142	Holmes,Jay D.	2/1/2017	F	10	10	83678.4	26358.70	Reg	Continuing	Active	0
Administration	Facilities Maintenance	AC Equip. Mechanic Foreman	RELIEF POOL SERVICES	INMATE MONITORING	00009758	Williams,Albert J	6/4/2012	F	10	9	79768	25126.92	Reg	Continuing	Active	0
Administration	Facilities Maintenance	PIPEFITTER	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00006749	Shields,Donte T	7/28/2009	F	9	10	77875.2	24530.69	Reg	Continuing	Active	0
Administration	Facilities Maintenance	AC Equipment Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00014771	Salazar,Raul A	5/10/2010	F	9	10	77875.2	24530.69	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Door Systems Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00015388	Watts,Jeffrey G	2/1/2010	F	9	10	77875.2	24530.69	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Electrician	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00019717	Elerian,Taiseer	6/18/2012	F	9	10	77875.2	24530.69	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Plumber/Pipefitter	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00036062	Wiggins,Mallie L	11/23/2009	F	9	10	77875.2	24530.69	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00042447	Thweatt,Michael A	4/8/1991	F	9	10	77875.2	24530.69	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Plumber/Pipefitter	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00044237	Newman II,James R	4/23/2012	F	9	10	77875.2	24530.69	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Electronics Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00035212	Dailey,Brian L.	7/29/2013	F	10	8	77584	24438.96	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Plumber/Pipefitter Foreman	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091148	Gladman,Darrin	2/1/2017	F	10	7	77126.4	24294.82	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	CLASSIFICATION	INMATE RECORDS DIVISION	00093863	Rahrovani,Payam	7/28/2014	F	9	8	73762	23235.03	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091138	Cabbagestalk,Tyrone	2/1/2017	F	9	8	73756.8	23233.39	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00009759	Lane,Lorn P	1/3/2012	F	9	7	71697.6	22584.74	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Locksmith	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090913	Barrett Jr.,Donald L.	6/26/2017	F	9	7	71697.6	22584.74	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Masonry Worker	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00011506	Bray Jr.,Melvin A.	12/30/2013	F	8	8	70094	22079.61	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00009687	Banks,Timmie	8/5/2019	F	9	6	69638.4	21936.10	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00009161	Newman,Keith L	11/22/2021	F	9	5	67579.2	21287.45	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Locksmith	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00016219	Flores,Franklin	11/7/2022	F	9	5	67579.2	21287.45	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	CLASSIFICATION	INMATE RECORDS DIVISION	00093861	Swearinger,Antonio	3/19/2018	F	9	5	67579.2	21287.45	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00018036	Pozo Rivera,Adalberto a	5/8/2023	F	9	4	65520	20638.80	Reg	Continuing	Active	0
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00026116			V	9	0	59342.4	18692.86			Active	
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00044239			V	9	0	59342.4	18692.86			Active	
Administration	Facilities Maintenance	Plumber	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00112363			V	9	0	59342.4	18692.86			Active	
Administration	Facilities Maintenance	Welder	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00027699			V	9	0	59342.4	18692.86			Active	
Administration	Facilities Maintenance	Clerical Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00010330	Lartman,Juanita	7/6/2021	F	7	5	56901	17923.82	Term	Term	Active	0
Administration	Facilities Maintenance	A/C EQUIP MECHANIC FOREMAN	PAYROLL DEFAULT	ACCOUNTING DIVISION	00029059			V	10	1	40726	12828.69			Active	
Administration	Federal Billing	Supervisory Federal Billing Sp	CONTRACTING AND PROCUREMENT - GENERAL	CONTRACTS ADMINISTRATION DIVISION	00033118	Bailey,Tiarra	10/10/2023	F	12	0	103840	32709.60	Reg	Continuing	Active	0
Administration	Federal Billing	CORRECTIONAL PROGRAM SPECIALIS	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00042407	Johnson,La'Shan S	6/25/1991	F	11	10	96962	30543.03	Reg	Continuing	Active	0
Administration	Federal Billing	Lead Legal Instruments Examine	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00042449	Payne,Monesia L	8/20/2007	F	9	9	80174	25254.81	Reg	Continuing	Active	0
Administration	Federal Billing	Legal Instruments Examiner	INMATE RECORDS	INMATE RECORDS DIVISION	00109702	Khaalid,Rashaad	12/19/2022	F	8	5	61855	19484.33	Reg	Continuing	Active	0
Administration	Federal Billing	LEGAL INSTRUMENTS EXAMINER	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00042438			V	8	1	59527	18751.01			Active	
Administration	Federal Billing	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042456			V	8	0	59527	18751.01			Active	
Administration	Federal Billing	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00033575			V	8	1	54859	17280.59			Active	
Administration	Health Services Administration	Medical Officer (Administratio	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00008001	Jordan,Beth A.J.	6/3/2013	F	11	0	237650.26	74859.83	Reg	Continuing	Active	0
Administration	Health Services Administration	Nurse Consultant	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00032620	Poole,Judy	2/25/2013	F	12	10	132267	41664.11	Reg	Continuing	Active	0
Administration	Health Services Administration	Nurse Consultant	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00010114	Peters,Sandra	9/30/2019	F	11	6	109710	34558.65	Reg	Continuing	Active	0
Administration	Health Services Administration	Nurse Consultant	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00085572	Jones,DeVora	5/30/2017	F	11	10	125970	39680.55	Reg	Continuing	Active	0
Administration	Health Services Administration	Program Analyst	EDUCATION	CASE MANAGEMENT DIVISION FL0	00103070	Forester,Mericia	9/30/2019	F	12	6	93311	29392.97	Reg	Continuing	Active	0
Administration	Human Resources Management	Human Resources Officer II	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00026804	Shell-McGill,Denise A	1/18/2011	F	14	0	149688.06	47151.74	Reg	Continuing	Active	0
Administration	Human Resources Management	Management Liaison Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00001865	Armstrong,Lurendy W	7/2/2012	F	13	10	119916	37773.54	Reg	Continuing	Active	0
Administration	Human Resources Management	LABOR RELATIONS & WORKFORCE	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00026639	Johnson,Paulette S	6/20/2011	F	13	10	119916	37773.54	Reg	Continuing	Active	0
Administration	Human Resources Management	Special Assistant	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00098308			V	13	0	119416	37616.04			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Human Resources Management	Supervisory Program Analyst	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00105521			V	13	0	119416	37616.04			Active	
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00008815	Pearson,Dede M	10/9/2012	F	13	6	107984	34014.96	Reg	Continuing	Active	0
Administration	Human Resources Management	Office Manager	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00103152	Rhem,Elaine	5/26/2009	F	11	0	102667.28	32340.19	Reg	Continuing	Active	0
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00075397	Calhoun,Michelle Deneen	6/16/2014	F	13	3	99035	31196.03	Reg	Continuing	Active	0
Administration	Human Resources Management	MANAGEMENT ANALYST	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00021749	Washington,Debra L	10/28/1984	F	11	10	84167	26512.61	Reg	Continuing	Active	0
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00097428	Ishmon,Phoenix	2/1/2017	F	12	1	80784	25446.96	Reg	Continuing	Active	0
Administration	Human Resources Management	Management Liaison Specialist	PAYROLL DEFAULT	ACCOUNTING DIVISION	00016678			V	12	1	80784	25446.96			Active	
Administration	Human Resources Management	CLERICAL ASSISTANT	SECURITY MANAGEMENT	INMATE MONITORING	00001958	Washington,Pamela P	2/2/1980	F	7	10	65581	20658.02	Reg	Continuing	Active	0
Administration	Human Resources Management	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00010149	Sanders,Marian	1/27/1985	F	7	10	65581	20658.02	Reg	Continuing	Active	0
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00009306	Wilson,Rolanda A	1/7/2019	F	11	1	65285	20564.78	Reg	Continuing	Active	0
Administration	Human Resources Management	Clerical Assistant (OA)	RULES AND DISCIPLINE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00026590	Smith-Hill,Deborah D	6/14/1993	F	5	10	62406	19657.89	Reg	Continuing	Active	0
Administration	Human Resources Management	Staff Assistant	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00045846	Barfield,Erica	6/7/2021	F	9	4	59378	18704.07	Reg	Continuing	Active	0
Administration	Human Resources Management	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00045800	Ashton,Angela R	3/19/2018	F	7	6	58637	18470.66	Reg	Continuing	Active	0
Administration	Human Resources Management	Clerical Assistant	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00026286	Blyther,DeVona	8/14/2023	F	7	5	56901	17923.82	Reg	Continuing	Active	0
Administration	Human Resources Management	Clerical Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091150	Davis,Myles	6/26/2017	F	7	5	56901	17923.82	Reg	Continuing	Active	0
Administration	Human Resources Management	CLERICAL ASSISTANT	SECURITY MANAGEMENT	INMATE MONITORING	00012740	Tate,Raven cierra	8/14/2023	F	7	4	55165	17376.98	Reg	Continuing	Active	0
Administration	Human Resources Management	CLERICAL ASSISTANT	SECURITY MANAGEMENT	INMATE MONITORING	00013129	McLean,Danielle	8/14/2023	F	7	4	55165	17376.98	Reg	Continuing	Active	0
Administration	Human Resources Management	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00021362	Simms Jr.,Jerome Edgar	6/20/2023	F	7	4	55165	17376.98	Reg	Continuing	Active	0
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION FL0	00097427			V	9	0	54183	17067.65			Active	
Administration	Human Resources Management	Clerical Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00022574			V	7	0	49957	15736.46			Active	
Administration	Human Resources Management	Clerical Assistant	RELIEF POOL SERVICES	INMATE MONITORING	00032900			V	7	0	49957	15736.46			Active	
Administration	Human Resources Management	Clerical Assistant	RELIEF POOL SERVICES	INMATE MONITORING	00033364			V	7	0	49957	15736.46			Active	
Administration	Human Resources Management	Clerical Assistant	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION FL0	00093857			V	7	0	49957	15736.46			Active	
Administration	Human Resources Management	Clerical Assistant	EDUCATION	CASE MANAGEMENT DIVISION FL0	00106956			V	6	0	45084	14201.46			Active	
Administration	Human Resources Management	CLERICAL ASSISTANT	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00029132			V	5	1	40686	12816.09			Active	

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Information Technology and Engineering Services	Supervisory IT Specialist	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00002735	Hsu,Peilung	10/23/2000	F	14	0	160216.73	50468.27	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	IT Specialist (Network)	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071687	Rehani,Rajiv	7/19/2010	F	14	10	157829	49716.14	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	IT Specialist (Network)	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071661	Ramirez,Michel O	5/10/2010	F	14	8	149979	47243.39	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	IT Specialist (Data Management	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071658	Wang,Xusheng	11/30/2015	F	14	7	146054	46007.01	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	IT Specialist (Applic. Softwar	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071662	Mittal,Manish	7/19/2010	F	14	7	146054	46007.01	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	INDUSTRIAL ENGINEER	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00013628	Nagori,Binit V	5/20/2013	F	14	10	141707	44637.71	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	IT Spec (Application Software)	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090915	Andrews,Ponti Saint	6/7/2010	F	13	7	123589	38930.54	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	IT Specialist (Data Management	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090914	Peng,Shu	1/22/2018	F	13	6	120266	37883.79	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	Information Technology Spec.	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071692	Harris,Tasheanna T	6/7/2010	F	12	10	115104	36257.76	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	Industrial Engineer	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00071656	Shivamallu,Rohit	12/2/2013	F	13	8	113950	35894.25	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	Information Technology Spec.	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071654	Guess,Eric Andrew	5/10/2010	F	12	6	103928	32737.32	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	Info. Tech. Spec. (Network)	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071355	Robinson,Nigel	5/1/2017	F	12	5	101134	31857.21	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	Information Technology Spec.	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00035374	Lusk,Stravos K	9/24/2012	F	12	3	95546	30096.99	Reg	Continuing	Active	0
Administration	Information Technology and Engineering Services	Information Technology Spec.	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00032420	Abolade,saheed	9/12/2022	F	12	1	89958	28336.77	Reg		Active	0
Administration	Information Technology and Engineering Services	I T Specialist (Security)	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00112236			V	12	0	89958	28336.77			Active	
Administration	Information Technology and Engineering Services	Information Technology Spec.	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00032420			V	12	0	89958	28336.77			Active	
Administration	Information Technology and Engineering Services	IT Specialist	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00077731	Moten,Will	9/25/2023	F	11	4	79719	25111.49	Reg	Continuing	Active	0
Administration	Inmate Records Office	CORRECTIONAL PGM ADMIN	INMATE RECORDS	INMATE RECORDS DIVISION	00033157	Smith,Angela D	12/21/1998	F	13	0	107625	33901.88	Reg	Continuing	Active	0
Administration	Inmate Records Office	CORRECTIONAL PGM OFFICER	INMATE RECORDS	INMATE RECORDS DIVISION	00026139	Lee,Alberta R	7/23/2007	F	12	0	89374.99	28153.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	Supv Legal Instrument Examiner	INMATE RECORDS	INMATE RECORDS DIVISION	00016504			V	11	0	88001	27720.32			Active	
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMIN SUPV	INMATE RECORDS	INMATE RECORDS DIVISION	00044136	Proctor,Kevin L	11/7/1993	F	11	0	87842.61	27670.42	Reg	Continuing	Active	0
Administration	Inmate Records Office	CORRECTIONAL PGM OFR RECORD	INMATE RECORDS	INMATE RECORDS DIVISION	00029079	Chisholm,Shelly Michelle	10/16/1983	F	12	0	86533.38	27258.01	Reg	Continuing	Active	0
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	INMATE RECORDS DIVISION	00027315	Thompson,Fred O	9/17/2007	F	9	10	82232	25903.08	Reg	Continuing	Active	0
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	INMATE RECORDS DIVISION	00035698	Lewis,Kevin B	6/18/1990	F	9	10	82232	25903.08	Reg	Continuing	Active	0
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	INMATE RECORDS DIVISION	00035703	Dupar,Angela Latress	7/6/1990	F	9	10	82232	25903.08	Reg	Continuing	Active	0
Administration	Inmate Records Office	Lead Legal Instruments Exam.	INMATE RECORDS	INMATE RECORDS DIVISION	00042406	Daley,Davondalyn	5/7/1990	F	9	10	82232	25903.08	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Inmate Records Office	Data Analyst	INMATE RECORDS	INMATE RECORDS DIVISION	00112186			V	12	0	80784	25446.96			Active	
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	INMATE RECORDS DIVISION	00025058	Butler,Benjamin A	12/27/2004	F	9	9	80174	25254.81	Reg	Continuing	Active	0
Administration	Inmate Records Office	Lead Legal Instruments Exam.	INMATE RECORDS	INMATE RECORDS DIVISION	00042467	Brown,Letitia Lea	7/8/2007	F	9	9	80174	25254.81	Reg	Continuing	Active	0
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	INMATE RECORDS DIVISION	00016539	Jones,Jack	8/20/2007	F	9	8	78116	24606.54	Reg	Continuing	Active	0
Administration	Inmate Records Office	SUPV LEGAL INSTRUMENT EXAMINR	INMATE RECORDS	INMATE RECORDS DIVISION	00008025	Portillo,Marbin A	5/26/2009	F	11	0	77954.05	24555.53	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00007375	Holden,Gwendolyn L	11/25/1988	F	8	10	76321	24041.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00008399	Brown,Ray	11/13/2006	F	8	10	76321	24041.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042441	Stewart,Eboni M	12/26/2006	F	8	10	76321	24041.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042445	Mallard,Margaret	12/11/2006	F	8	10	76321	24041.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042452	Littles,Denyne A	1/8/2007	F	8	10	76321	24041.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042455	Childs,Debra	6/18/1990	F	8	10	76321	24041.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042464	Washington,Ingrid C	1/8/2007	F	8	10	76321	24041.12	Reg	Continuing	Active	0
Administration	Inmate Records Office	SUPV LEGAL INSTRUMENT EXAMINR	INMATE RECORDS	INMATE RECORDS DIVISION	00026113	Perkins,Maryon L	1/3/2022	F	11	0	73898.88	23278.15	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042435	Henry-Hall,Valerie J	12/3/2007	F	8	10	70600	22239.00	Reg	Continuing	Active	0
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	INMATE RECORDS DIVISION	00042458	Jackson,Chaura A.	2/19/2008	F	8	10	70600	22239.00	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007903	Greene,Samantha S	1/2/2007	F	8	6	63604	20035.26	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE RECORDS	INMATE RECORDS DIVISION	00042437	Washington,Rosie M	10/29/2018	F	8	6	63604	20035.26	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00091122	Holston,Tyra	6/11/2018	F	8	6	63604	20035.26	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00015956	ELLIS,ERIN ELIZABETH	5/9/2022	F	8	5	61855	19484.33	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	CLASSIFICATION	INMATE RECORDS DIVISION	00093883	Green,Jamese A.	6/12/2017	F	8	5	61855	19484.33	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	RELIEF POOL SERVICES	INMATE MONITORING	00007608	Williams,Rasheeda D.	12/10/2018	F	6	7	54510	17170.65	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE RECORDS	INMATE RECORDS DIVISION	00023457	Neal,Lisa	7/31/2023	F	6	4	49797	15686.06	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00094030	Shaw,Shakita	12/18/2023	F	6	3	48226	15191.19	Reg	Continuing	Active	0
Administration	Inmate Records Office	Legal Instruments Examiner	RELIEF POOL SERVICES	INMATE MONITORING	00009594			V	6	0	45085	14201.78			Active	
Administration	Inmate Records Office	Legal Instruments Examiner	CLASSIFICATION	INMATE RECORDS DIVISION	00093882			V	6	0	45085	14201.78			Active	
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00095560			V	6	0	45085	14201.78			Active	
Administration	Inmate Records Office	Legal Instruments Examiner	CLASSIFICATION	INMATE RECORDS DIVISION	00093884	Conyers,William T.	7/31/2023	F	6	1	45084	14201.46	Reg	Continuing	Active	0

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Cost Center Title	Position Number	Name	Hire Date	Vacancy Status	Grade	Step	Salary	Benefits @31.5%	Reg/Temp/Term	Continuing Status	Position Status	Duration Vacant
Administration	Policy	Policy Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION FL0	00090932	Baker,Joyce	4/3/2017	F	12	1	80784	25446.96	Reg	Continuing	Active	0
Administration	Risk Management	Risk Management Specialist	RISK MANAGEMENT - GENERAL	COMPLIANCE DIVISION - FL0	00075398	Young,Carl	12/10/2018	F	13	2	96052	30256.38	Reg	Continuing	Active	0
Administration	Strategic Planning & Analysis	Supervisory Statistician	RELIEF POOL SERVICES	INMATE MONITORING	00022432	Chakraborty,Reena	7/12/2004	F	15	0	177839.55	56019.46	Reg	Continuing	Active	0
Administration	Strategic Planning & Analysis	OPERATIONS RESEARCH ANALYST	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00015549	Hammond,Sheila G	3/28/2022	F	14	5	124091	39088.67	Reg	Continuing	Active	0
Administration	Strategic Planning & Analysis	OPERATIONS RESEARCH ANALYST	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00071674	Docena,Genesis	3/14/2022	F	14	5	124091	39088.67	Reg	Continuing	Active	0
Administration	Strategic Planning & Analysis	OPERATIONS RESEARCH ANALYST	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00071674	Oreagba,Feyishara	8/29/2022	F	14	5	124091	39088.67	Reg	Continuing	Active	0
Administration	Strategic Planning & Analysis	Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00009598	Alston,William	10/13/2015	F	12	2	83289	26236.04	Reg	Continuing	Active	0
Administration	Strategic Planning & Analysis	Program Analyst	EDUCATION	CASE MANAGEMENT DIVISION FL0	00103013	Linton,Ashley V	7/28/2014	F	11	5	73677	23208.26	Reg	Continuing	Active	0
AFO	Agency Fiscal Officer	AGENCY FISCAL OFFICER	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00012401	Norman,Anthony G	10/22/2001	F	16	2	177288	55845.72	Reg	Continuing	Active	0
AFO	PSJ Cluster Fiscal Operations	CONTROLLER	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00005935	Robertson,Samuel John	8/20/2012	F	16	5	193775	61039.13	Reg	Continuing	Active	0
AFO	Accounting Operations	Accounting Officer	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00029045	Williamson,Delesia L	12/1/2003	F	14	6	142130	44770.95	Reg	Continuing	Active	0
AFO	Accounting Operations	SENIOR ACCOUNTANT	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00091053	Felder,Rena M	1/26/2004	F	13	10	133559	42071.09	Reg	Continuing	Active	0
AFO	Accounting Operations	ACCOUNTANT	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00012572	Nevers,Sherol L	6/16/2014	F	12	3	95549	30097.94	Reg	Continuing	Active	0
AFO	Accounting Operations	ACCOUNTANT	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00091194	Jobir,Tagay T	5/30/2017	F	12	3	95549	30097.94	Reg	Continuing	Active	0
AFO	Accounting Operations	ACCOUNTING TECH	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00007485	Henderson,Constance	3/19/2007	F	9	10	77699	24475.19	Reg	Continuing	Active	0
AFO	Accounting Operations	ACCOUNTS PAYABLE TECH	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00027361	Summers,Jacqueline D	1/23/1989	F	9	10	77699	24475.19	Reg	Continuing	Active	0
AFO	Accounting Operations	ACCOUNTANT	PAYROLL DEFAULT	ACCOUNTING DIVISION	00029096			V	9	1	63710	20068.65			Active	
AFO	Budget Operations	BUDGET OFFICER	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00006400	Khare,Archana	11/5/2012	F	14	7	146055	46007.33	Reg	Continuing	Active	0
AFO	Budget Operations	SENIOR BUDGET ANALYST	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00020633	Diaz,Bertha	8/27/2012	F	13	8	126912	39977.28	Reg	Continuing	Active	0
AFO	Budget Operations	BUDGET ANALYST	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00073147	Kamara,Delwyn R	9/8/2014	F	12	10	115093	36254.30	Reg	Continuing	Active	0
AFO	Budget Operations	BUDGET ANALYST	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00006144	Banks,Nicole E	10/24/2022	F	12	5	101134	31857.21	Reg	Continuing	Active	0
AFO	Budget Operations	Budget Technician	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00100167	Smith,Alicia M	2/16/2021	F	8	8	67099	21136.19	Reg	Continuing	Active	0
AFO	Budget Operations	Budget Technician	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00100167	Habtewold,Bilen W	2/14/2022	F	8	2	56610	17832.15	Reg	Continuing	Active	0



**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Office of The Director	Director	Director of Corrections	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/24/2022	1 Year(s) and 11 Month(s)		1 N
Office of The Director	Executive Assistant	ADMIN SPEC	EXECUTIVE ADMINISTRATION	1/31/2022	1 Year(s) and 10 Month(s)		1 N
Office of The Director	Program Analysis	PROGRAM ANALYST	EXECUTIVE ADMINISTRATION	3/6/2017	6 Year(s) and 9 Month(s)		1 N
Office of the General Counsel	General Counsel's Office	General Counsel	LEGAL SERVICES - GENERAL				1 N
Office of the General Counsel	General Counsel's Office	Deputy General Counsel	RISK MANAGEMENT - GENERAL	8/1/2022	1 Year(s) and 5 Month(s)		1 N
Office of the General Counsel	General Counsel's Office	ATTORNEY ADVISOR	LEGAL SERVICES - GENERAL	4/10/2023	0 Year(s) and 8 Month(s)		1 N
Office of the General Counsel	General Counsel's Office	Attorney Advisor	LEGAL SERVICES - GENERAL				1 N
Office of the General Counsel	General Counsel's Office	Attorney Advisor	PAYROLL DEFAULT				1 N
Office of the General Counsel	General Counsel's Office	Clerical Assistant	RELIEF POOL SERVICES	11/13/1995	28 Year(s) and 1 Month(s)		1 N
Office of the General Counsel	FOIA	Records Info and Privacy Ofc	LEGAL SERVICES - GENERAL	2/14/2011	12 Year(s) and 10 Month(s)		1 N
Office of the General Counsel	FOIA	Health System Specialist	HEALTH SYSTEM ADMINISTRATION	10/21/2013	10 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Investigations	Supv Criminal Investigator (IA	INVESTIGATIVE SERVICES	10/2/2017	6 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Investigations	SUPV CRIMINAL INVEST	INVESTIGATIVE SERVICES				1 N
Office of Investigative Services	Investigations	CRIMINAL INVEST	INVESTIGATIVE SERVICES	6/29/1992	31 Year(s) and 6 Month(s)		1 N
Office of Investigative Services	Investigations	CRIMINAL INVEST	INMATE RECORDS	10/13/1988	35 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Investigations	CRIMINAL INVEST	INVESTIGATIVE SERVICES	4/2/2018	5 Year(s) and 8 Month(s)		1 N
Office of Investigative Services	Investigations	Supv Criminal Investigator (IA	INVESTIGATIVE SERVICES	3/9/2015	8 Year(s) and 9 Month(s)		1 N
Office of Investigative Services	Investigations	CRIMINAL INVEST	INMATE RECORDS	10/5/1993	30 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	2/26/1990	33 Year(s) and 10 Month(s)		1 N
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	9/9/1993	30 Year(s) and 3 Month(s)		1 N
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	10/26/2009	14 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	12/12/2016	7 Year(s) and 0 Month(s)		1 N
Office of Investigative Services	Investigations	Criminal Investigator(Int Afrs	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/6/2013	10 Year(s) and 7 Month(s)		1 N
Office of Investigative Services	Investigations	Investigator	INVESTIGATIVE SERVICES	9/24/2012	11 Year(s) and 3 Month(s)		1 N
Office of Investigative Services	Investigations	Investigator	CENTRAL DETENTION FACILITY HOUSING SERVICES	11/18/1992	31 Year(s) and 1 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Office of Investigative Services	Investigations	Criminal Investigator(Int Afrs	VISITATION	7/14/2014	9 Year(s) and 5 Month(s)		1 N
Office of Investigative Services	Investigations	Clerical Assistant	PROGRAMS ADMINISTRATION	3/23/2015	8 Year(s) and 9 Month(s)		1 N
Office of Investigative Services	Investigations	Clerical Assistant (OA)	INVESTIGATIVE SERVICES	3/5/2007	16 Year(s) and 9 Month(s)		1 N
Office of Investigative Services	PREA Compliance	Correct Prog Spec (PREA)	CASE MANAGEMENT SERVICES	1/13/2014	9 Year(s) and 11 Month(s)		1 N
Office of Investigative Services	PREA Compliance	Victim Advocate	ARMORY SERVICES	8/7/2017	6 Year(s) and 4 Month(s)		1 N
Office of Investigative Services	PREA Compliance	Correctional Program Specialis	PHYSICAL AND MENTAL HEALTH SERVICES	1/9/2017	6 Year(s) and 11 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Supervisory Surveillance Monit	RELIEF POOL SERVICES	2/7/1995	28 Year(s) and 10 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	7/13/2015	8 Year(s) and 5 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	10/14/2007	16 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Body Worn Camera Coordinator	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	8/20/2018	5 Year(s) and 4 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Body Worn Camera Coordinator	SECURITY MANAGEMENT	5/13/2019	4 Year(s) and 7 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	12/20/2010	13 Year(s) and 0 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	10/30/2017	6 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING	6/12/2017	6 Year(s) and 6 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	12/11/2017	6 Year(s) and 0 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PRIVATE AMBULANCE SERVICE	8/20/2018	5 Year(s) and 4 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/26/2022	1 Year(s) and 3 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CLASSIFICATION	7/17/2023	0 Year(s) and 5 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES	10/25/2021	2 Year(s) and 2 Month(s)		1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT				1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	RELIEF POOL SERVICES				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	PAYROLL DEFAULT				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CASE MANAGEMENT SERVICES				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	SECURITY MANAGEMENT				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL SURVEILLANCE CENTER SERVICES				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Office of Investigative Services	Surveillance Operations	Monitoring Specialist	CLASSIFICATION				1 N
Office of Strategic Communications and Constituent Services	Constituent Services	Language Specialist	PUBLIC AFFAIRS	4/10/2023	0 Year(s) and 8 Month(s)		1 N
Office of Strategic Communications and Constituent Services	Strategic Communications	Supervisory Public Affairs Spc	PUBLIC AFFAIRS	1/2/2015	8 Year(s) and 11 Month(s)		1 N
Office of Strategic Communications and Constituent Services	Strategic Communications	Public Affairs Specialist	PUBLIC AFFAIRS				1 N
Office of Strategic Communications and Constituent Services	Strategic Communications	Public Affairs Specialist	PUBLIC AFFAIRS	10/11/2022	1 Year(s) and 2 Month(s)		1 N
Office of Strategic Communications and Constituent Services	Strategic Communications	SUPVY PUBLIC AFFAIRS SPEC	PAYROLL DEFAULT				1 N
Office of Strategic Communications and Constituent Services	Strategic Communications	Public Affairs Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING	9/13/2021	2 Year(s) and 3 Month(s)		1 N
Operations	Deputy Director	Deputy Director for Operations	EXECUTIVE ADMINISTRATION	7/17/2023	0 Year(s) and 5 Month(s)		1 N
Operations	Office of the Deputy Director	Clerical Assistant	RELIEF POOL SERVICES	2/25/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Office of the Deputy Director	Clerical Assistant	RELIEF POOL SERVICES	6/6/2022	1 Year(s) and 6 Month(s)		1 N
Operations	Compliance and Audits	Compliance and Review Officer	INTERNAL CONTROLS AND ACCREDITATION	10/15/2013	10 Year(s) and 2 Month(s)		1 N
Operations	Compliance and Audits	Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING	7/24/2006	17 Year(s) and 5 Month(s)		1 N
Operations	Compliance and Audits	Sanitation (Environmental)	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	6/7/2021	2 Year(s) and 6 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Compliance and Audits	Management and Program Analyst	INTERNAL CONTROLS AND ACCREDITATION	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Compliance and Audits	Management and Program Analyst	INTERNAL CONTROLS AND ACCREDITATION	6/30/2014	9 Year(s) and 6 Month(s)		1 N
Operations	Compliance and Audits	Staff Assistant	CLASSIFICATION	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Compliance and Audits	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/18/2012	11 Year(s) and 6 Month(s)		1 N
Operations	Compliance and Audits	Management and Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/10/2014	9 Year(s) and 10 Month(s)		1 N
Operations	Compliance and Audits	Management and Program Analyst	RELIEF POOL SERVICES	7/17/2023	0 Year(s) and 5 Month(s)		1 N
Operations	Compliance and Audits	Management and Program Analyst	SECURITY MANAGEMENT	5/8/2023	0 Year(s) and 7 Month(s)		1 N
Operations	Compliance and Audits	Compliance Specialist	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Operations	Security Officer	Security Officer	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	8/20/2007	16 Year(s) and 4 Month(s)		1 N
Operations	Mail Operations	MAIL CLERK	INMATE MAIL SERVICES	8/22/2005	18 Year(s) and 4 Month(s)		1 N
Operations	Mail Operations	MAIL CLERK	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	12/27/2016	7 Year(s) and 0 Month(s)		1 N
Operations	Mail Operations	MAIL CLERK	INMATE MAIL SERVICES	10/12/2021	2 Year(s) and 2 Month(s)		1 N
Operations	Mail Operations	MAIL CLERK	CLASSIFICATION	10/12/2021	2 Year(s) and 2 Month(s)		1 N
Operations	Mail Operations	MAIL CLERK	INMATE MAIL SERVICES				1 N
Operations	Office of the Special Assistant to the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES	2/11/2008	15 Year(s) and 10 Month(s)		1 N
Operations	Office of the Special Assistant to the Deputy Director	Program Analyst	EDUCATION	11/20/2023	0 Year(s) and 1 Month(s)		1 N
Operations	Warden's Office	Special Assistant	SECURITY MANAGEMENT	6/2/1992	31 Year(s) and 6 Month(s)		1 N
Operations	Warden's Office	Management Liaison Specialist	PUBLIC AFFAIRS	1/13/2014	9 Year(s) and 11 Month(s)		1 N
Operations	Warden's Office	MANAGEMENT ASSISTANT (CORRESPO	SECURITY MANAGEMENT	2/26/1993	30 Year(s) and 10 Month(s)		1 N
Operations	Non-Institutional Payroll Services	PAYROLL TECH	RELIEF POOL SERVICES				1 N
Operations	Non-Institutional Payroll Services	PAYROLL TECH	RELIEF POOL SERVICES				1 N
Operations	Office of the Deputy Wardens	Program Analyst	EXECUTIVE ADMINISTRATION	1/22/2018	5 Year(s) and 11 Month(s)		1 N
Operations	Office of the Deputy Wardens	Program Support Specialist	INMATE RECORDS	5/30/2017	6 Year(s) and 7 Month(s)		1 N
Operations	Office of the Deputy Wardens	Clerical Assistant	RELIGIOUS SERVICES	2/28/1994	29 Year(s) and 10 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Office of the Deputy Wardens	Clerical Assistant	CASE MANAGEMENT SERVICES	7/8/2007	16 Year(s) and 5 Month(s)		1 N
Operations	Office of the Deputy Wardens	Clerical Assistant	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/21/2022	1 Year(s) and 6 Month(s)		1 N
Operations	Operations Analysis	Supervisory Program Analyst	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/30/2007	16 Year(s) and 8 Month(s)		1 N
Operations	Operations Analysis	Program Analyst	RE-ENTRY SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Operations Analysis	Clerical Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	SECURITY MANAGEMENT				1 N
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	SECURITY MANAGEMENT				1 N
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	PROGRAMS ADMINISTRATION	1/3/2022	1 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL INSTITUTION ADMN	CASE MANAGEMENT SERVICES	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	SECURITY MANAGEMENT				1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/6/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/6/1988	35 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/29/1991	32 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/23/2011	12 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	Supervisory Correctional Offic	CORRECTIONAL TREATMENT FACILITY HOUSING	3/25/2008	15 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	1/6/2020	3 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	2/25/2013	10 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	1/10/2005	18 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	5/7/1990	33 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	11/14/2005	18 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	7/8/2007	16 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	Supervisory Correctional Offic	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/25/2021	2 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/27/2016	7 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	Supervisory Correctional Offic	RELIEF POOL SERVICES	12/24/2007	16 Year(s) and 0 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	Supervisory Correctional Offic	COMMAND CENTER SERVICES	1/30/2023	0 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	11/3/2014	9 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	7/27/1992	31 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	4/13/2020	3 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INVESTIGATIVE SERVICES	6/20/1996	27 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/3/1993	30 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	Supervisory Correctional Offic	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/14/2013	10 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/30/2010	13 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/13/1990	33 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INVESTIGATIVE SERVICES	1/11/2016	7 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/16/2016	7 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	9/16/1993	30 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	11/18/1990	33 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	9/24/2007	16 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/13/1987	36 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	2/6/1995	28 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CLASSIFICATION				1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	SECURITY MANAGEMENT				1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	2/6/2006	17 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	4/18/1994	29 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CULINARY	6/17/1991	32 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CANINE SUPPORT	1/10/2005	18 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/18/1990	33 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/23/2006	17 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	6/18/1990	33 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/12/1991	32 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/3/1989	34 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	1/29/1990	33 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/1/1989	34 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/11/1995	28 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/20/1993	30 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	LEAD CORRECTIONAL OFC	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/9/1991	32 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	SECURITY MANAGEMENT	11/24/2008	15 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	LEAD CORRECTIONAL OFC	INMATE PROCESSING CENTER (R&D) SERVICES	2/19/2008	15 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/15/2007	16 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	11/14/2005	18 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	LEAD CORRECTIONAL OFC	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/28/1992	31 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/16/1993	30 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/8/2009	14 Year(s) and 6 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL CELL BLOCK OPERATIONS	2/6/1991	32 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/26/1990	33 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	LEAD CORRECTIONAL OFC	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/14/1993	30 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS	6/13/2005	18 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/24/1993	30 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	KEY AND TOOL SUPPORT	1/30/2012	11 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES	1/11/1992	31 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	LEAD CORRECTIONAL OFC	CULINARY	3/28/1988	35 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	8/20/1994	29 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/15/2006	17 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CULINARY	2/10/2011	12 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	Supervisory Correctional Offic	RELIEF POOL SERVICES	11/28/2016	7 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	COMPLIANCE - GENERAL	10/2/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	10/15/2007	16 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	8/6/2007	16 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/25/2006	17 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RULES AND DISCIPLINE	3/1/2010	13 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	12/11/2006	17 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	SECURITY MANAGEMENT	8/18/2008	15 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	1/5/2009	14 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE	8/18/2008	15 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/28/2008	15 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMUNITY CORRECTIONS ADMINISTRATION	11/14/2007	16 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	4/9/2012	11 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/30/2008	15 Year(s) and 6 Month(s)		1 N



**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL CELL BLOCK OPERATIONS	4/28/2008	15 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	12/5/2011	12 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	12/20/2010	13 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CANINE SUPPORT	9/13/2010	13 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	VISITATION	8/30/2010	13 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS	12/21/2009	14 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMAND CENTER SERVICES	4/9/2012	11 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	VISITATION	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/16/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	LEAD CORRECTIONAL OFC	ENVIRONMENTAL AND SANITATION SERVICES	4/8/2013	10 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/17/2013	10 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	11/4/2013	10 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/8/2013	10 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	LAUNDRY	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	7/3/1989	34 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/16/1989	34 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	10/15/2007	16 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	11/5/1990	33 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/14/2006	17 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/18/1993	30 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	10/9/1990	33 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE CLOTHING	11/9/1987	36 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	2/27/1990	33 Year(s) and 10 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	6/15/1992	31 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/6/1988	35 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/17/1991	32 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/3/1991	32 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/17/2007	16 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	1/19/1990	33 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CULINARY	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/24/2012	11 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	3/7/2005	18 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	8/30/2008	15 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	1/23/2006	17 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	9/24/2007	16 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	LAUNDRY	3/25/1991	32 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	11/13/2006	17 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	4/17/2007	16 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/9/1990	33 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	6/7/1992	31 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/5/2011	12 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/1/1990	33 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROPERTY	11/13/1986	37 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/25/1992	31 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/18/2010	13 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	COMMISSARY	9/24/2007	16 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	12/1/1992	31 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/26/1991	32 Year(s) and 8 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	1/29/1990	33 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION	2/21/1996	27 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	11/14/2005	18 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	4/25/1991	32 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	7/23/1988	35 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	4/24/1989	34 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	7/22/1987	36 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/16/1989	34 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE RECORDS	7/2/1991	32 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/7/1992	31 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION	5/24/1989	34 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/15/2005	18 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	6/6/1988	35 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	3/5/1989	34 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	9/24/2007	16 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/22/1991	32 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	4/25/1988	35 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/13/2007	16 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	6/27/2005	18 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	3/23/1992	31 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	7/17/1997	26 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/22/1992	31 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	12/14/1992	31 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	5/13/1995	28 Year(s) and 7 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	10/4/2004	19 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/20/1991	32 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	7/31/1993	30 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	4/8/1993	30 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/7/1991	32 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/5/2007	16 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/14/1993	30 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	1/30/2012	11 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	7/15/1991	32 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/19/1996	27 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/17/1997	26 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	2/26/1990	33 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	2/23/1992	31 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RECREATION	9/25/2006	17 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/25/2006	17 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	10/25/2021	2 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	12/11/2017	6 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/10/2008	15 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	4/28/2008	15 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	2/17/2009	14 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	1/5/2009	14 Year(s) and 11 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	12/22/2008	15 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/24/2007	16 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	7/6/2009	14 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	4/28/2008	15 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/17/2009	14 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	10/14/2008	15 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/11/2008	15 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	2/17/2009	14 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/30/2008	15 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	1/5/2009	14 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/10/2008	15 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/28/2008	15 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/17/2008	15 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	11/10/2008	15 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE	5/5/2014	9 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE WORK RELEASE PROGRAMS	6/2/2014	9 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/9/2015	8 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	4/26/2021	2 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	SECURITY MANAGEMENT	9/25/2023	0 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CLASSIFICATION	1/21/2020	3 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	1/4/2010	13 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/10/2008	15 Year(s) and 1 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/1/2010	13 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/24/2011	12 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	10/24/2011	12 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/18/2012	11 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	10/13/2009	14 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	10/13/2009	14 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	12/20/2010	13 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE RECORDS	2/1/2010	13 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/30/2010	13 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/17/2007	16 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	10/26/2009	14 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/20/2010	13 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	12/22/2008	15 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	12/22/2008	15 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/21/2009	14 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/17/2008	15 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/21/2009	14 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/20/2010	13 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/30/2010	13 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	7/6/2009	14 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/20/2010	13 Year(s) and 0 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	7/6/2009	14 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/2/2017	6 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/18/2012	11 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/27/2009	14 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/15/2011	12 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/27/2009	14 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/27/2009	14 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/20/2010	13 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/18/2012	11 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/9/2012	11 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/18/2012	11 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	2/1/2010	13 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	5/10/2010	13 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/10/2010	13 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	1/19/2010	13 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	8/16/2010	13 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	8/30/2010	13 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/19/2010	13 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/23/2009	14 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	5/10/2010	13 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	7/19/2010	13 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/19/2010	13 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/1/2010	13 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	12/7/2009	14 Year(s) and 0 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	12/22/2008	15 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/22/2009	14 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/13/2010	13 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/13/2010	13 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/21/2010	13 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	11/6/2023	0 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	2/27/2023	0 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	SUPV CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	4/24/2023	0 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	SUPVY CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/6/2020	3 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	ENVIRONMENTAL AND SANITATION SERVICES	9/24/2012	11 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/24/2014	9 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/6/2009	14 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/26/2013	10 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/26/2013	10 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/8/2013	10 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/2/2014	9 Year(s) and 6 Month(s)		1 N



## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/27/2014	9 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/8/2013	10 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	8/26/2013	10 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/14/2013	10 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/9/2013	10 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/9/2013	10 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CULINARY	1/14/2013	10 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/14/2013	10 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/8/2013	10 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/5/2014	9 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/24/2014	9 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/27/2014	9 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/2/2014	9 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/14/2013	10 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/14/2013	10 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIGIOUS SERVICES	5/5/2014	9 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/24/2012	11 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/14/2013	10 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/1/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/24/2014	9 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/24/2014	9 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/25/2006	17 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/24/2014	9 Year(s) and 10 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	5/5/2014	9 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE RECORDS	3/25/2013	10 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/6/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/6/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/6/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/3/2013	10 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/3/2013	10 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/17/2013	10 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/17/2013	10 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/24/2014	9 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	11/4/2013	10 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	11/4/2013	10 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/4/2013	10 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/18/2013	10 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	LAUNDRY	3/5/2007	16 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/25/2016	7 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/10/2015	8 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/10/2015	8 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	8/10/2015	8 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/4/2015	8 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	7/28/2014	9 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	11/16/2015	8 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE FINANCIAL ASSISTANCE	5/4/2015	8 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/18/2016	7 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/16/2015	8 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	1/25/2016	7 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/31/2016	7 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/28/2014	9 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	3/9/2015	8 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	11/16/2015	8 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/25/2016	7 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	COMMAND CENTER SERVICES	6/13/2016	7 Year(s) and 6 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/9/2015	8 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	11/16/2015	8 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/2/2016	7 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/14/2014	9 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/9/2015	8 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	12/14/2015	8 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/4/2015	8 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/14/2015	8 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	8/10/2015	8 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/14/2014	9 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/9/2007	16 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/21/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/25/2016	7 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/16/2015	8 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	11/6/2023	0 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES	4/29/2019	4 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/10/2019	4 Year(s) and 6 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/26/2017	6 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/2/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/18/2017	6 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	EMERGENCY RESPONSE TEAM SERVICES	6/12/2017	6 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/5/2018	5 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CONSTRUCTION CREW ESCORT	8/7/2017	6 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/25/2016	7 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/10/2017	6 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	7/23/2018	5 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	6/13/2016	7 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/23/2018	5 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/18/2017	6 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	9/18/2017	6 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	7/25/2016	7 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/1/2017	6 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	10/2/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/23/2018	5 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	8/22/2016	7 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	5/1/2017	6 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	8/22/2016	7 Year(s) and 4 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/26/2013	10 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	6/25/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/7/2017	6 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	10/7/2013	10 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	12/26/2017	6 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	HUMAN RESOURCE SERVICES - GENERAL	6/12/2017	6 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/1/2017	6 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/21/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	7/10/2017	6 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	10/30/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/21/2017	6 Year(s) and 10 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	11/28/2016	7 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/16/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	12/26/2017	6 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/6/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/21/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N



**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/1/2017	6 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/21/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	10/16/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	11/13/2017	6 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	10/16/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	10/16/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	10/16/2017	6 Year(s) and 2 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	10/16/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	10/30/2017	6 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	11/13/2017	6 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	1/22/2018	5 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	1/22/2018	5 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	2/5/2018	5 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	2/5/2018	5 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	2/5/2018	5 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CASE MANAGEMENT SERVICES	4/2/2018	5 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/30/2018	5 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/30/2018	5 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/30/2018	5 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/30/2018	5 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	5/16/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/30/2018	5 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	12/11/2017	6 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	12/26/2017	6 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	11/27/2017	6 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/16/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE COURT TRANSPORT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RECREATION				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RECREATION				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMAND CENTER SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	COMMAND CENTER SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	MOVEMENT CONTROL OPERATIONS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	INMATE PROCESSING CENTER (R&D) SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PRIVATE AMBULANCE SERVICE				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	KEY AND TOOL SUPPORT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	PAYROLL DEFAULT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER - LEAD	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/4/2018	5 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/19/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	2/19/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	8/20/2018	5 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/18/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/4/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	11/13/2018	5 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	10/15/2018	5 Year(s) and 2 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/10/2018	5 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/26/2018	5 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/29/2018	5 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	3/4/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/13/2018	5 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	11/13/2018	5 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/17/2018	5 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	3/4/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	VISITATION	10/29/2018	5 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	3/4/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	11/26/2018	5 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	11/13/2018	5 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/1/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/1/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/29/2018	5 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	10/29/2018	5 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/4/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/6/2018	5 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	JUVENILE PROGRAMS AND SERVICES	2/4/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	2/4/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/4/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT	2/4/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	2/4/2019	4 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/1/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/23/2018	5 Year(s) and 5 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	LIBRARY	7/8/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/8/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/4/2018	5 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	7/8/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	12/10/2018	5 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/1/2019	4 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/23/2018	5 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/8/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/8/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/15/2019	4 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/15/2018	5 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/22/2019	4 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/7/2019	4 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	1/7/2019	4 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/22/2019	4 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	10/29/2018	5 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	1/7/2019	4 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	4/15/2019	4 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	4/15/2019	4 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	10/15/2018	5 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/28/2019	4 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/28/2019	4 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	6/10/2019	4 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/25/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	7/9/2018	5 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/21/2020	3 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/22/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS	2/3/2020	3 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	2/3/2020	3 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/3/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/22/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/22/2019	4 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/19/2019	4 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RECREATION	2/18/2020	3 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/18/2020	3 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/16/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/5/2019	4 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/3/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	10/15/2019	4 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	3/16/2020	3 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	8/5/2019	4 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	8/5/2019	4 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CASE MANAGEMENT SERVICES	4/2/2018	5 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/13/2020	3 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	8/5/2019	4 Year(s) and 4 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/5/2019	4 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/13/2020	3 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/16/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/16/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/16/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/16/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/16/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	10/15/2019	4 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	10/15/2019	4 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	6/6/2022	1 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	Security Officer	EXECUTIVE ADMINISTRATION				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	1/4/2021	2 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	1/4/2021	2 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	9/14/2020	3 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	2/1/2021	2 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/13/2020	3 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/19/2019	4 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	4/26/2021	2 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/24/2021	2 Year(s) and 7 Month(s)		1 N



**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/24/2021	2 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/24/2021	2 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	6/7/2021	2 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/10/2021	2 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/10/2021	2 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/10/2021	2 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	7/6/2021	2 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	7/6/2021	2 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	7/6/2021	2 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE WORK RELEASE PROGRAMS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RECREATION				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CONSTRUCTION CREW ESCORT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	JUVENILE PROGRAMS AND SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	MOVEMENT CONTROL OPERATIONS				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE COURT TRANSPORT				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INFORMATION TECHNOLOGY SERVICES - GENERAL	7/19/2021	2 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	3/16/2020	3 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	4/29/2019	4 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	4/26/2021	2 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	10/25/2021	2 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	10/25/2021	2 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/27/2021	2 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INMATE PROCESSING CENTER (R&D) SERVICES	5/9/2022	1 Year(s) and 7 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	10/25/2021	2 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	3/16/2020	3 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	5/23/2022	1 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/2/2021	2 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/2/2021	2 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/30/2021	2 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/2/2021	2 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	8/2/2021	2 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	9/14/2020	3 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CLASSIFICATION	9/26/2022	1 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/26/2022	1 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	9/26/2022	1 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	8/1/2022	1 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/26/2022	1 Year(s) and 3 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	11/7/2022	1 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	10/24/2022	1 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	9/26/2022	1 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	12/5/2022	1 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	12/5/2022	1 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	1/3/2023	0 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	11/21/2022	1 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	11/7/2022	1 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/10/2021	2 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	5/22/2023	0 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL CELL BLOCK OPERATIONS	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/28/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/28/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/28/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	KEY AND TOOL SUPPORT	10/10/2023	0 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	PRIVATE AMBULANCE SERVICE	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/22/2023	0 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	7/3/2023	0 Year(s) and 5 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	INFORMATION TECHNOLOGY SERVICES - GENERAL	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	8/14/2023	0 Year(s) and 4 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES	4/15/2019	4 Year(s) and 8 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	10/23/2023	0 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	10/23/2023	0 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	10/10/2023	0 Year(s) and 2 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CENTRAL DETENTION FACILITY HOUSING SERVICES	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/22/2023	0 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/8/2023	0 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	5/22/2023	0 Year(s) and 7 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	12/18/2023	0 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/11/2023	0 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/25/2023	0 Year(s) and 3 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	3/20/2023	0 Year(s) and 9 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	11/20/2023	0 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	1/30/2023	0 Year(s) and 11 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	SECURITY MANAGEMENT	12/18/2023	0 Year(s) and 0 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	11/6/2023	0 Year(s) and 1 Month(s)		1 N
Operations	Security Operations	CORRECTIONAL OFFICER	RELIEF POOL SERVICES				1 N
Operations	Security Operations	Security Guard	VISITATION	12/17/2012	11 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Deputy Director	Deputy Director for Programs	CLASSIFICATION	3/28/2022	1 Year(s) and 9 Month(s)		1 N
Education, Programs, and Case Management	Office of the Deputy Director	Correctional Institution Admin	CORRECTIONAL TREATMENT FACILITY HOUSING	6/20/2011	12 Year(s) and 6 Month(s)		1 N
Education, Programs, and Case Management	Office of the Deputy Director	Special Assistant	CASE MANAGEMENT SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Office of the Deputy Director	Program Analyst	EXECUTIVE ADMINISTRATION	3/14/2022	1 Year(s) and 9 Month(s)		1 N
Education, Programs, and Case Management	Behavioral Health Unit	Mental Health Specialist	INMATE RECORDS				1 N
Education, Programs, and Case Management	Behavioral Health Unit	Mental Health Specialist	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Education, Programs, and Case Management	Behavioral Health Unit	Trauma Clinician	CASE MANAGEMENT SERVICES				1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Education, Programs, and Case Management	Behavioral Health Unit	Trauma Clinician	ENVIRONMENTAL AND SANITATION SERVICES				1 N
Education, Programs, and Case Management	Case Management	Supervisory Case Manager	EXECUTIVE ADMINISTRATION	1/13/1992	31 Year(s) and 11 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Supervisory Correctional Treat	RELIEF POOL SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Supervisory Correctional Treat	RELIEF POOL SERVICES	11/3/2014	9 Year(s) and 1 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Supervisory Correctional Treat	CASE MANAGEMENT SERVICES	3/5/2007	16 Year(s) and 9 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	2/20/2018	5 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	5/26/1986	37 Year(s) and 7 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	10/9/1990	33 Year(s) and 2 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	12/26/2006	17 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	PROGRAMS ADMINISTRATION	10/7/2002	21 Year(s) and 2 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	7/27/2015	8 Year(s) and 5 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	1/12/2016	7 Year(s) and 11 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CENTRAL DETENTION FACILITY HOUSING SERVICES	5/18/2015	8 Year(s) and 7 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	10/1/2012	11 Year(s) and 2 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Staff Assistant	EXECUTIVE ADMINISTRATION	12/3/2007	16 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	DISTRICT RECOVERY PLAN	9/3/2019	4 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	3/27/2023	0 Year(s) and 9 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING	10/20/2014	9 Year(s) and 2 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES				1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES				1 N
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Education, Programs, and Case Management	Case Management	Case Manager	JUVENILE PROGRAMS AND SERVICES	12/11/2017	6 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	1/13/2014	9 Year(s) and 11 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	10/11/2022	1 Year(s) and 2 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	10/24/2022	1 Year(s) and 2 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	12/19/2022	1 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	4/24/2023	0 Year(s) and 8 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	2/13/2023	0 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	1/17/2023	0 Year(s) and 11 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES	3/14/2022	1 Year(s) and 9 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Case Manager	CASE MANAGEMENT SERVICES				1 N
Education, Programs, and Case Management	Case Management	Case Manager	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Education, Programs, and Case Management	Case Management	CORRECTIONAL TREATMENT SPEC	PAYROLL DEFAULT				1 N
Education, Programs, and Case Management	Case Management	Program Analyst	CLASSIFICATION	12/18/2023	0 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Intake Support Assistant	CASE MANAGEMENT SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Case Management	Intake Support Assistant	INMATE COURT TRANSPORT				1 N
Education, Programs, and Case Management	Case Management	Clerical Assistant	CASE MANAGEMENT SERVICES	2/13/2023	0 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Case Management - Federal Inmate Support	PROGRAM ANALYST	EDUCATION	1/17/2023	0 Year(s) and 11 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Education Program Administrator	EDUCATION	5/29/2018	5 Year(s) and 7 Month(s)		1 N
Education, Programs, and Case Management	Education Services - Library	Library Technician	LIBRARY	6/10/2019	4 Year(s) and 6 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Education Program Specialist	ENVIRONMENTAL AND SANITATION SERVICES	9/12/2022	1 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/8/2022	1 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher	EDUCATION	12/6/2021	2 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/20/2018	5 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING	3/27/2023	0 Year(s) and 9 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Education, Programs, and Case Management	Inmate Education Services	Teacher	PROGRAMS ADMINISTRATION				1 N
Education, Programs, and Case Management	Inmate Education Services	Teacher (Bilingual)	CENTRAL CELL BLOCK OPERATIONS				1 N
Education, Programs, and Case Management	Inmate Grievances and Voting	Program Manager	PROGRAMS ADMINISTRATION	7/5/2022	1 Year(s) and 5 Month(s)		1 N
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES	11/23/2020	3 Year(s) and 1 Month(s)		1 N
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES	1/3/2023	0 Year(s) and 11 Month(s)		1 N
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	EDUCATION				1 N
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES				1 N
Education, Programs, and Case Management	Inmate Grievances and Voting	Inmate Grievance Coordinator	CASE MANAGEMENT SERVICES				1 N
Education, Programs, and Case Management	Reentry Programs - Administration	Reentry Program Administrator	PROGRAMS ADMINISTRATION	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Community Corrections	CORRECTIONAL PGM OFFICER	COMMUNITY CORRECTIONS ADMINISTRATION	4/15/2019	4 Year(s) and 8 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Community Corrections	COMPUTER OPERATOR	COMMUNITY CORRECTIONS ADMINISTRATION	2/15/1982	41 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Community Outreach Specialist	CASE MANAGEMENT SERVICES				1 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Program Analyst	ARMORY SERVICES	9/11/2023	0 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Outreach Specialist	CASE MANAGEMENT SERVICES	2/4/2019	4 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Program Analyst	EDUCATION	7/6/2021	2 Year(s) and 5 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Unemployment Call Center Repre	INMATE HYGIENE	11/17/2014	9 Year(s) and 1 Month(s)	0.131	N
Education, Programs, and Case Management	Reentry Programs - READY Center	Outreach Specialist	CASE MANAGEMENT SERVICES	7/3/2023	0 Year(s) and 5 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Peer Program Assistant	RESIDENTIAL SUBSTANCE ABUSE TREATMENT				0.8 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Peer Program Assistant	RESIDENTIAL SUBSTANCE ABUSE TREATMENT				0.6 N
Education, Programs, and Case Management	Reentry Programs - READY Center	Peer Program Assistant	RESIDENTIAL SUBSTANCE ABUSE TREATMENT				0.6 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	10/26/2009	14 Year(s) and 2 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	2/28/2011	12 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Supv Correctional Treatment Sp	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	7/17/2023	0 Year(s) and 5 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	CLASSIFICATION	9/19/2016	7 Year(s) and 3 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT				1 N



## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	RESIDENTIAL SUBSTANCE ABUSE TREATMENT				1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Correctional Treatment Spec (R	CLASSIFICATION				1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Program Support Assistant	CENTRAL DETENTION FACILITY HOUSING SERVICES				1 N
Education, Programs, and Case Management	Reentry Programs - RSAT	Program Support Assistant	RE-ENTRY SERVICES				1 N
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Supvy Workforce Dev. Special.	CLASSIFICATION				1 N
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Supvy Workforce Dev. Special.	CASE MANAGEMENT SERVICES	4/26/2021	2 Year(s) and 8 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Workforce Development Speciali	CASE MANAGEMENT SERVICES				1 N
Education, Programs, and Case Management	Reentry Programs - Workforce Development	Workforce Development Speciali	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Education, Programs, and Case Management	Men's Programs	Program Analyst	DISTRICT RECOVERY PLAN	1/17/2023	0 Year(s) and 11 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Young Men Emerging	Program Analyst	DISTRICT RECOVERY PLAN	6/3/2013	10 Year(s) and 6 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Women's Programs	Correctional Prog. Spec. (WPC)	WOMEN PROGRAMS AND SERVICES	8/24/2015	8 Year(s) and 4 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Religious Services	Supervisory Chaplain	RELIEF POOL SERVICES	1/7/2019	4 Year(s) and 11 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Religious Services	Chaplain	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Religious Services	Chaplain	RELIEF POOL SERVICES				1 N
Education, Programs, and Case Management	Reentry Programs - Volunteer Services	Volunteer Services Assistant	RELIEF POOL SERVICES	12/20/2010	13 Year(s) and 0 Month(s)		1 N
Education, Programs, and Case Management	Reentry Programs - Volunteer Services	Correct. Prog Spec (Vol. Svcs)	VOLUNTEER SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Administration	Deputy Director	Deputy Director of Management	EXECUTIVE ADMINISTRATION	1/6/2020	3 Year(s) and 11 Month(s)		1 N
Administration	Office of the Deputy Director	Special Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	6/21/2022	1 Year(s) and 6 Month(s)		1 N
Administration	Office of the Deputy Director	Program Manager	PROGRAMS ADMINISTRATION				1 N
Administration	Office of the Deputy Director	Program Manager	LEGAL SERVICES - GENERAL				1 N
Administration	Office of the Deputy Director	Program Manager	LEGAL SERVICES - GENERAL				1 N
Administration	Office of the Deputy Director	Program Manager	EDUCATION				1 N
Administration	Office of the Deputy Director	Program Manager	PROGRAMS ADMINISTRATION				1 N
Administration	Office of the Deputy Director	Program Analyst	RISK MANAGEMENT - GENERAL				1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES				1 N
Administration	Office of the Deputy Director	Program Analyst	EXECUTIVE ADMINISTRATION				1 N
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN				1 N
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN				1 N
Administration	Office of the Deputy Director	Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES				1 N
Administration	Office of the Deputy Director	Program Analyst	RELIEF POOL SERVICES				1 N
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN				1 N
Administration	Office of the Deputy Director	Program Analyst	DISTRICT RECOVERY PLAN				1 N
Administration	Office of the Deputy Director	Staff Assistant	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Administration	Office of the Deputy Director	Staff Assistant	PAYROLL DEFAULT				1 N
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES				1 N
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES				1 N
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES				1 N
Administration	Office of the Deputy Director	Program Analyst	CASE MANAGEMENT SERVICES				1 N
Administration	Office of the Deputy Director	Program Analyst	GRANTS ADMINISTRATION - GENERAL				1 N
Administration	Office of the Deputy Director	Staff Assistant	EXECUTIVE ADMINISTRATION				1 N
Administration	Office of the Deputy Director	Staff Assistant	PAYROLL DEFAULT				1 N
Administration	Office of the Deputy Director	Staff Assistant	GRANTS ADMINISTRATION - GENERAL				1 N
Administration	Agency Operations Support	Support Services Supervisor	CONTRACTING AND PROCUREMENT - GENERAL	10/7/2013	10 Year(s) and 2 Month(s)		1 N
Administration	Agency Operations Support	Support Services Specialist	FLEET MANAGEMENT - GENERAL				1 N
Administration	Agency Operations Support	MATERIALS HANDLER	CLASSIFICATION	12/11/2017	6 Year(s) and 0 Month(s)		1 N
Administration	Agency Operations Support	MATERIALS HANDLER	CLASSIFICATION	12/11/2017	6 Year(s) and 0 Month(s)		1 N
Administration	Agency Operations Support	MATERIALS HANDLER	CLASSIFICATION	12/18/2017	6 Year(s) and 0 Month(s)		1 N
Administration	Agency Operations Support	Fleet Servicer	FLEET MANAGEMENT - GENERAL				1 N
Administration	Agency Operations Support	Clerical Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING	1/8/2018	5 Year(s) and 11 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Budget Specialist and Grants Administration	Special Assistant	CASE MANAGEMENT SERVICES	8/7/2006	17 Year(s) and 4 Month(s)		1 N
Administration	Center for Professional Development and Learning	Training Administrator	HUMAN RESOURCE SERVICES - GENERAL	7/17/2023	0 Year(s) and 5 Month(s)		1 N
Administration	Center for Professional Development and Learning	Correctional Program Specialis	HUMAN RESOURCE SERVICES - GENERAL	3/28/2009	14 Year(s) and 9 Month(s)		1 N
Administration	Center for Professional Development and Learning	TRAINING MGR	HUMAN RESOURCE SERVICES - GENERAL				1 N
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	HUMAN RESOURCE SERVICES - GENERAL	10/15/2007	16 Year(s) and 2 Month(s)		1 N
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	HUMAN RESOURCE SERVICES - GENERAL	10/12/2010	13 Year(s) and 2 Month(s)		1 N
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	RELIEF POOL SERVICES	3/30/2009	14 Year(s) and 9 Month(s)		1 N
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	HUMAN RESOURCE SERVICES - GENERAL	10/29/2007	16 Year(s) and 2 Month(s)		1 N
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	CORRECTIONAL TREATMENT FACILITY HOUSING	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Administration	Center for Professional Development and Learning	TRAINING SPECIALIST	RELIEF POOL SERVICES	8/25/2014	9 Year(s) and 4 Month(s)		1 N
Administration	Center for Professional Development and Learning	Training Specialist	HUMAN RESOURCE SERVICES - GENERAL				1 N
Administration	Center for Professional Development and Learning	Training Specialist	HUMAN RESOURCE SERVICES - GENERAL				1 N
Administration	Center for Professional Development and Learning	Training Specialist	PAYROLL DEFAULT				1 N
Administration	Contracts Administration	Supervisory Contract Administr	CONTRACTING AND PROCUREMENT - GENERAL	8/3/2020	3 Year(s) and 4 Month(s)		1 N
Administration	Contracts Administration	Contract Administrator	EXECUTIVE ADMINISTRATION	10/3/1982	41 Year(s) and 2 Month(s)		1 N
Administration	Contracts Administration	Contract Administrator	CORRECTIONAL TREATMENT FACILITY HOUSING	4/3/2017	6 Year(s) and 8 Month(s)		1 N
Administration	Contracts Administration	Contract Administrator	CULINARY				1 N
Administration	Contracts Administration	Contract Liaison Specialist	CONTRACTING AND PROCUREMENT - GENERAL	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Administration	Contracts Administration	Contract Liaison Specialist	CONTRACTING AND PROCUREMENT - GENERAL	8/2/2021	2 Year(s) and 4 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Contracts Administration	Contract Liaison Specialist	CASE MANAGEMENT SERVICES				1 N
Administration	EEO and Diversity	Supervisory Equal Opportunity	ENVIRONMENTAL AND SANITATION SERVICES	7/19/2021	2 Year(s) and 5 Month(s)		1 N
Administration	EEO and Diversity	Equal Opportunity Specialist	ENVIRONMENTAL AND SANITATION SERVICES	4/10/2023	0 Year(s) and 8 Month(s)		1 N
Administration	EEO and Diversity	Equal Opportunity Specialist	PAYROLL DEFAULT				1 N
Administration	Employee Wellness	Wellness Program Coordinator	EDUCATION	12/21/2009	14 Year(s) and 0 Month(s)		1 N
Administration	Facilities Maintenance	Supervisory Facility Operation	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Administration	Facilities Maintenance	Supvy Facility Opr Spec	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	7/31/2009	14 Year(s) and 5 Month(s)		1 N
Administration	Facilities Maintenance	Assistant Facilities Operation	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Administration	Facilities Maintenance	Electrician Foreman	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	7/31/2009	14 Year(s) and 5 Month(s)		1 N
Administration	Facilities Maintenance	Electrician Foreman	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Administration	Facilities Maintenance	AC Equip. Mechanic Foreman	RELIEF POOL SERVICES	6/4/2012	11 Year(s) and 6 Month(s)		1 N
Administration	Facilities Maintenance	PIPEFITTER	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	7/28/2009	14 Year(s) and 5 Month(s)		1 N
Administration	Facilities Maintenance	AC Equipment Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	5/10/2010	13 Year(s) and 7 Month(s)		1 N
Administration	Facilities Maintenance	Door Systems Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	2/1/2010	13 Year(s) and 10 Month(s)		1 N
Administration	Facilities Maintenance	Electrician	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	6/18/2012	11 Year(s) and 6 Month(s)		1 N
Administration	Facilities Maintenance	Plumber/Pipefitter	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	11/23/2009	14 Year(s) and 1 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	4/8/1991	32 Year(s) and 8 Month(s)		1 N
Administration	Facilities Maintenance	Plumber/Pipefitter	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	4/23/2012	11 Year(s) and 8 Month(s)		1 N
Administration	Facilities Maintenance	Electronics Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	7/29/2013	10 Year(s) and 5 Month(s)		1 N
Administration	Facilities Maintenance	Plumber/Pipefitter Foreman	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	CLASSIFICATION	7/28/2014	9 Year(s) and 5 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	1/3/2012	11 Year(s) and 11 Month(s)		1 N
Administration	Facilities Maintenance	Locksmith	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	6/26/2017	6 Year(s) and 6 Month(s)		1 N
Administration	Facilities Maintenance	Masonry Worker	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	12/30/2013	10 Year(s) and 0 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	8/5/2019	4 Year(s) and 4 Month(s)		1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	11/22/2021	2 Year(s) and 1 Month(s)		1 N
Administration	Facilities Maintenance	Locksmith	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	11/7/2022	1 Year(s) and 1 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	CLASSIFICATION	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	5/8/2023	0 Year(s) and 7 Month(s)		1 N
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Administration	Facilities Maintenance	Maintenance Mechanic	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Administration	Facilities Maintenance	Plumber	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Administration	Facilities Maintenance	Welder	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR				1 N
Administration	Facilities Maintenance	Clerical Assistant	CASE MANAGEMENT SERVICES	7/6/2021	2 Year(s) and 5 Month(s)		1 N
Administration	Facilities Maintenance	A/C EQUIP MECHANIC FOREMAN	PAYROLL DEFAULT				1 N
Administration	Federal Billing	Supervisory Federal Billing Sp	CONTRACTING AND PROCUREMENT - GENERAL	10/10/2023	0 Year(s) and 2 Month(s)		1 N
Administration	Federal Billing	CORRECTIONAL PROGRAM SPECIALIS	EXECUTIVE ADMINISTRATION	6/25/1991	32 Year(s) and 6 Month(s)		1 N
Administration	Federal Billing	Lead Legal Instruments Examine	EXECUTIVE ADMINISTRATION	8/20/2007	16 Year(s) and 4 Month(s)		1 N
Administration	Federal Billing	Legal Instruments Examiner	INMATE RECORDS	12/19/2022	1 Year(s) and 0 Month(s)		1 N
Administration	Federal Billing	LEGAL INSTRUMENTS EXAMINER	EXECUTIVE ADMINISTRATION				1 N
Administration	Federal Billing	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS				1 N
Administration	Federal Billing	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS				1 N
Administration	Health Services Administration	Medical Officer (Administratio	HEALTH SYSTEM ADMINISTRATION	6/3/2013	10 Year(s) and 6 Month(s)		1 N
Administration	Health Services Administration	Nurse Consultant	HEALTH SYSTEM ADMINISTRATION	2/25/2013	10 Year(s) and 10 Month(s)		1 N
Administration	Health Services Administration	Nurse Consultant	HEALTH SYSTEM ADMINISTRATION	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Administration	Health Services Administration	Nurse Consultant	HEALTH SYSTEM ADMINISTRATION	5/30/2017	6 Year(s) and 7 Month(s)		1 N
Administration	Health Services Administration	Program Analyst	EDUCATION	9/30/2019	4 Year(s) and 3 Month(s)		1 N
Administration	Human Resources Management	Human Resources Officer II	HUMAN RESOURCE SERVICES - GENERAL	1/18/2011	12 Year(s) and 11 Month(s)		1 N
Administration	Human Resources Management	Management Liaison Specialist	HUMAN RESOURCE SERVICES - GENERAL	7/2/2012	11 Year(s) and 5 Month(s)		1 N
Administration	Human Resources Management	LABOR RELATIONS & WORKFORCE	HUMAN RESOURCE SERVICES - GENERAL	6/20/2011	12 Year(s) and 6 Month(s)		1 N
Administration	Human Resources Management	Special Assistant	HUMAN RESOURCE SERVICES - GENERAL				1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Human Resources Management	Supervisory Program Analyst	HUMAN RESOURCE SERVICES - GENERAL				1 N
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	10/9/2012	11 Year(s) and 2 Month(s)		1 N
Administration	Human Resources Management	Office Manager	HUMAN RESOURCE SERVICES - GENERAL	5/26/2009	14 Year(s) and 7 Month(s)		1 N
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	6/16/2014	9 Year(s) and 6 Month(s)		1 N
Administration	Human Resources Management	MANAGEMENT ANALYST	HUMAN RESOURCE SERVICES - GENERAL	10/28/1984	39 Year(s) and 2 Month(s)		1 N
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	2/1/2017	6 Year(s) and 10 Month(s)		1 N
Administration	Human Resources Management	Management Liaison Specialist	PAYROLL DEFAULT				1 N
Administration	Human Resources Management	CLERICAL ASSISTANT	SECURITY MANAGEMENT	2/2/1980	43 Year(s) and 10 Month(s)		1 N
Administration	Human Resources Management	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	1/27/1985	38 Year(s) and 11 Month(s)		1 N
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL	1/7/2019	4 Year(s) and 11 Month(s)		1 N
Administration	Human Resources Management	Clerical Assistant (OA)	RULES AND DISCIPLINE	6/14/1993	30 Year(s) and 6 Month(s)		1 N
Administration	Human Resources Management	Staff Assistant	EXECUTIVE ADMINISTRATION	6/7/2021	2 Year(s) and 6 Month(s)		1 N
Administration	Human Resources Management	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	3/19/2018	5 Year(s) and 9 Month(s)		1 N
Administration	Human Resources Management	Clerical Assistant	PROGRAMS ADMINISTRATION	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Administration	Human Resources Management	Clerical Assistant	CORRECTIONAL TREATMENT FACILITY HOUSING	6/26/2017	6 Year(s) and 6 Month(s)		1 N
Administration	Human Resources Management	CLERICAL ASSISTANT	SECURITY MANAGEMENT	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Administration	Human Resources Management	CLERICAL ASSISTANT	SECURITY MANAGEMENT	8/14/2023	0 Year(s) and 4 Month(s)		1 N
Administration	Human Resources Management	Clerical Assistant	HUMAN RESOURCE SERVICES - GENERAL	6/20/2023	0 Year(s) and 6 Month(s)		1 N
Administration	Human Resources Management	Human Resources Specialist	HUMAN RESOURCE SERVICES - GENERAL				1 N
Administration	Human Resources Management	Clerical Assistant	CASE MANAGEMENT SERVICES				1 N
Administration	Human Resources Management	Clerical Assistant	RELIEF POOL SERVICES				1 N
Administration	Human Resources Management	Clerical Assistant	RELIEF POOL SERVICES				1 N
Administration	Human Resources Management	Clerical Assistant	CASE MANAGEMENT SERVICES				1 N
Administration	Human Resources Management	Clerical Assistant	EDUCATION				1 N
Administration	Human Resources Management	CLERICAL ASSISTANT	INMATE MAIL SERVICES				1 N

## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Information Technology and Engineering Services	Supervisory IT Specialist	NETWORK OPERATIONS	10/23/2000	23 Year(s) and 2 Month(s)		1 N
Administration	Information Technology and Engineering Services	IT Specialist (Network)	NETWORK OPERATIONS	7/19/2010	13 Year(s) and 5 Month(s)		1 N
Administration	Information Technology and Engineering Services	IT Specialist (Network)	NETWORK OPERATIONS	5/10/2010	13 Year(s) and 7 Month(s)		1 N
Administration	Information Technology and Engineering Services	IT Specialist (Data Management	NETWORK OPERATIONS	11/30/2015	8 Year(s) and 1 Month(s)		1 N
Administration	Information Technology and Engineering Services	IT Specialist (Applic. Softwar	NETWORK OPERATIONS	7/19/2010	13 Year(s) and 5 Month(s)		1 N
Administration	Information Technology and Engineering Services	INDUSTRIAL ENGINEER	INFORMATION TECHNOLOGY SERVICES - GENERAL	5/20/2013	10 Year(s) and 7 Month(s)		1 N
Administration	Information Technology and Engineering Services	IT Spec (Application Software)	CORRECTIONAL TREATMENT FACILITY HOUSING	6/7/2010	13 Year(s) and 6 Month(s)		1 N
Administration	Information Technology and Engineering Services	IT Specialist (Data Management	CORRECTIONAL TREATMENT FACILITY HOUSING	1/22/2018	5 Year(s) and 11 Month(s)		1 N
Administration	Information Technology and Engineering Services	Information Technology Spec.	NETWORK OPERATIONS	6/7/2010	13 Year(s) and 6 Month(s)		1 N
Administration	Information Technology and Engineering Services	Industrial Engineer	INFORMATION TECHNOLOGY SERVICES - GENERAL	12/2/2013	10 Year(s) and 0 Month(s)		1 N
Administration	Information Technology and Engineering Services	Information Technology Spec.	NETWORK OPERATIONS	5/10/2010	13 Year(s) and 7 Month(s)		1 N
Administration	Information Technology and Engineering Services	Info. Tech. Spec. (Network)	NETWORK OPERATIONS	5/1/2017	6 Year(s) and 8 Month(s)		1 N
Administration	Information Technology and Engineering Services	Information Technology Spec.	NETWORK OPERATIONS	9/24/2012	11 Year(s) and 3 Month(s)		1 N
Administration	Information Technology and Engineering Services	Information Technology Spec.	INFORMATION TECHNOLOGY SERVICES - GENERAL	1/0/1900	124 Year(s) and 0 Month(s)		1 N
Administration	Information Technology and Engineering Services	I T Specialist (Security)	NETWORK OPERATIONS				1 N
Administration	Information Technology and Engineering Services	Information Technology Spec.	INFORMATION TECHNOLOGY SERVICES - GENERAL				1 N
Administration	Information Technology and Engineering Services	IT Specialist	PERFORMANCE AND STRATEGIC MANAGEMENT	9/25/2023	0 Year(s) and 3 Month(s)		1 N
Administration	Inmate Records Office	CORRECTIONAL PGM ADMIN	INMATE RECORDS	12/21/1998	25 Year(s) and 0 Month(s)		1 N
Administration	Inmate Records Office	CORRECTIONAL PGM OFFICER	INMATE RECORDS	7/23/2007	16 Year(s) and 5 Month(s)		1 N
Administration	Inmate Records Office	Supv Legal Instrument Examiner	INMATE RECORDS				1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMIN SUPV	INMATE RECORDS	11/7/1993	30 Year(s) and 1 Month(s)		1 N
Administration	Inmate Records Office	CORRECTIONAL PGM OFR RECORD	INMATE RECORDS	10/16/1983	40 Year(s) and 2 Month(s)		1 N
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	9/17/2007	16 Year(s) and 3 Month(s)		1 N
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	6/18/1990	33 Year(s) and 6 Month(s)		1 N
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	7/6/1990	33 Year(s) and 5 Month(s)		1 N
Administration	Inmate Records Office	Lead Legal Instruments Exam.	INMATE RECORDS	5/7/1990	33 Year(s) and 7 Month(s)		1 N

**Attachment 2.2 Filled and Vacant Positions by Subdivision**

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Inmate Records Office	Data Analyst	INMATE RECORDS				1 N
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	12/27/2004	19 Year(s) and 0 Month(s)		1 N
Administration	Inmate Records Office	Lead Legal Instruments Exam.	INMATE RECORDS	7/8/2007	16 Year(s) and 5 Month(s)		1 N
Administration	Inmate Records Office	Lead Legal Instruments Examine	INMATE RECORDS	8/20/2007	16 Year(s) and 4 Month(s)		1 N
Administration	Inmate Records Office	SUPV LEGAL INSTRUMENT EXAMINR	INMATE RECORDS	5/26/2009	14 Year(s) and 7 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	11/25/1988	35 Year(s) and 1 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	11/13/2006	17 Year(s) and 1 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	12/26/2006	17 Year(s) and 0 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	12/11/2006	17 Year(s) and 0 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	1/8/2007	16 Year(s) and 11 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	6/18/1990	33 Year(s) and 6 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	1/8/2007	16 Year(s) and 11 Month(s)		1 N
Administration	Inmate Records Office	SUPV LEGAL INSTRUMENT EXAMINR	INMATE RECORDS	1/3/2022	1 Year(s) and 11 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	12/3/2007	16 Year(s) and 0 Month(s)		1 N
Administration	Inmate Records Office	LEGAL INSTRUMENTS EXAMINER	INMATE RECORDS	2/19/2008	15 Year(s) and 10 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	CENTRAL DETENTION FACILITY HOUSING SERVICES	1/2/2007	16 Year(s) and 11 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE RECORDS	10/29/2018	5 Year(s) and 2 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	CORRECTIONAL TREATMENT FACILITY HOUSING	6/11/2018	5 Year(s) and 6 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	EXECUTIVE ADMINISTRATION	5/9/2022	1 Year(s) and 7 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	CLASSIFICATION	6/12/2017	6 Year(s) and 6 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	RELIEF POOL SERVICES	12/10/2018	5 Year(s) and 0 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE RECORDS	7/31/2023	0 Year(s) and 5 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE PROCESSING CENTER (R&D) SERVICES	12/18/2023	0 Year(s) and 0 Month(s)		1 N
Administration	Inmate Records Office	Legal Instruments Examiner	RELIEF POOL SERVICES				1 N
Administration	Inmate Records Office	Legal Instruments Examiner	CLASSIFICATION				1 N
Administration	Inmate Records Office	Legal Instruments Examiner	INMATE PROCESSING CENTER (R&D) SERVICES				1 N
Administration	Inmate Records Office	Legal Instruments Examiner	CLASSIFICATION	7/31/2023	0 Year(s) and 5 Month(s)		1 N



## Attachment 2.2 Filled and Vacant Positions by Subdivision

Division	Department	Title	Program Title	Hire Date	Time With DOC in Years and Months as of 01.19.24	FTE x Percent Distribution	Filled by Law
Administration	Policy	Policy Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING	4/3/2017	6 Year(s) and 8 Month(s)		1 N
Administration	Risk Management	Risk Management Specialist	RISK MANAGEMENT - GENERAL	12/10/2018	5 Year(s) and 0 Month(s)		1 N
Administration	Strategic Planning & Analysis	Supervisory Statistician	RELIEF POOL SERVICES	7/12/2004	19 Year(s) and 5 Month(s)		1 N
Administration	Strategic Planning & Analysis	OPERATIONS RESEARCH ANALYST	PERFORMANCE AND STRATEGIC MANAGEMENT	3/28/2022	1 Year(s) and 9 Month(s)		1 N
Administration	Strategic Planning & Analysis	OPERATIONS RESEARCH ANALYST	PERFORMANCE AND STRATEGIC MANAGEMENT	3/14/2022	1 Year(s) and 9 Month(s)		1 N
Administration	Strategic Planning & Analysis	OPERATIONS RESEARCH ANALYST	PERFORMANCE AND STRATEGIC MANAGEMENT	3/14/2022	1 Year(s) and 9 Month(s)		1 N
Administration	Strategic Planning & Analysis	Program Analyst	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	10/13/2015	8 Year(s) and 2 Month(s)		1 N
Administration	Strategic Planning & Analysis	Program Analyst	EDUCATION	7/28/2014	9 Year(s) and 5 Month(s)		1 N
AFO	Agency Fiscal Officer	AGENCY FISCAL OFFICER	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	10/22/2001	22 Year(s) and 2 Month(s)		1 N
AFO	PSJ Cluster Fiscal Operations	CONTROLLER	AGENCY ACCOUNTING SERVICES	8/20/2012	11 Year(s) and 4 Month(s)		1 N
AFO	Accounting Operations	Accounting Officer	AGENCY ACCOUNTING SERVICES	12/1/2003	20 Year(s) and 1 Month(s)		1 N
AFO	Accounting Operations	SENIOR ACCOUNTANT	AGENCY ACCOUNTING SERVICES	1/26/2004	19 Year(s) and 11 Month(s)		1 N
AFO	Accounting Operations	ACCOUNTANT	AGENCY ACCOUNTING SERVICES	6/16/2014	9 Year(s) and 6 Month(s)		1 N
AFO	Accounting Operations	ACCOUNTANT	AGENCY ACCOUNTING SERVICES	5/30/2017	6 Year(s) and 7 Month(s)		1 N
AFO	Accounting Operations	ACCOUNTING TECH	AGENCY ACCOUNTING SERVICES	3/19/2007	16 Year(s) and 9 Month(s)		1 N
AFO	Accounting Operations	ACCOUNTS PAYABLE TECH	AGENCY ACCOUNTING SERVICES	1/23/1989	34 Year(s) and 11 Month(s)		1 N
AFO	Accounting Operations	ACCOUNTANT	PAYROLL DEFAULT				1 N
AFO	Budget Operations	BUDGET OFFICER	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	11/5/2012	11 Year(s) and 1 Month(s)		1 N
AFO	Budget Operations	SENIOR BUDGET ANALYST	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	8/27/2012	11 Year(s) and 4 Month(s)		1 N
AFO	Budget Operations	BUDGET ANALYST	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	9/8/2014	9 Year(s) and 3 Month(s)		1 N
AFO	Budget Operations	BUDGET ANALYST	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	10/24/2022	1 Year(s) and 2 Month(s)		1 N
AFO	Budget Operations	Budget Technician	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	2/16/2021	2 Year(s) and 10 Month(s)		1 N
AFO	Budget Operations	Budget Technician	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	2/16/2021	2 Year(s) and 10 Month(s)		1 N

3. Please list each new program implemented by the agency during FY 2023 and FY 2024, to date. For each initiative please provide:
- A description of the initiative, including when begun and when completed (or expected to be completed);
  - The funding required to implement the initiative;
  - Any documented results of the initiative.

### **Secondary Education Programs**

Diagnostic testing for 18-25-year olds at DOC intake unit. This implementation began January 10, 2024. To help determine general education needs for DOC new intakes who do not qualify for See Forever educational services, DOC staff perform educational diagnostic testing of those new intakes. The test of adult basic education (TAPE) determines the appropriate grade level and skill mastery of test takers and identifies basic skills requirements. This gives DOC educators a pathway to appropriately determine areas to focus on as they help DOC residents prepare for the general equivalency (GED) exam.

### **Post-Secondary Education Programs**

**UDC-Paralegal Course.** This course began November 2, 2023. This course explores the role, responsibilities, and ethical standards of the paralegal. It includes paralegal employment, ethical rules of the legal profession, law office administration and systems, effective communication, Bluebook citation, introduction to legal research tools, state and federal judicial systems, litigation overview, and specialty areas of law. There were 38 students who participated in the class. The course concluded with students receiving a certificate of completion. The class was completed on December 13, 2023.

**Howard-Crime and Justice Behind the Walls.** This course began September 5, 2023. This course brought together formerly and currently incarcerated persons through combined virtual session that highlighted the narratives of those with lived experience. In addition, students attended panel discussions that engaged critical topics around contemporary criminal justice reform. The course engaged students through dialogue around enduring questions that were used to keep students engaged with the course content beyond each virtual session. Fifty percent of the course sessions included (1 hour) panel discussions that were used to spark critical dialogue during the session immediately following the panel. Students were broken into small virtual break out rooms to hold intimate discussions that worked to triangulate information from required readings, the panel discussion, and personal insights. As such, the course was structured within a debate style format. This is a social justice course, that guided students in building a realistic service consciousness and identifying long-term strategies for building community and capacity within their own families, communities, workspaces and/or educational settings. Students were challenged to constantly reflect on the ways in which their own personal experiences do and do not intersect with the course pedagogy, praxis, and content. Each student had to bring a sense of courage into the space to assure that they constantly center their truth. Crime and Justice Behind the

Wall created an educational opportunity to think both inside and outside of the box, figuratively and literally. There were 25 male students who participated in the course at CDF. The course concluded with a ceremony with students receiving certificates of completion from Dr. Muhammad and Howard University students in attendance. The class ended December 7, 2023.

**Howard-Mass Incarceration & the Black Family.** This course began September 5, 2023. There were 17 female students who participated in the course at CTF. This virtual course incorporates a hybrid model to include online modules and assignments with topical workshops that allows for the online content to be enhanced through in-person workshops with currently incarcerated persons. Through combined sessions with Howard University undergraduate students this course sought to identify and discuss methods for reducing recidivism and promoting success among Black families affected by mass incarceration. This is an interdisciplinary social justice course, that guided students in building a realistic service consciousness and identifying long-term strategies for building community and capacity within their own families, communities, workspaces, and/or institutional/educational settings. Students were challenged to constantly reflect on the ways in which their own personal experiences do and do not intersect with the course pedagogy, praxis, and content. This means that each student had to bring a sense of courage into the space to assure that they constantly center their truth. The course concluded with a ceremony with students receiving certificates of completion from Dr. Muhammad and Howard University students in attendance. The class ended December 7, 2023.

**Harvard-Trauma Talks.** This course began September 11, 2023. The course aimed to develop a general understanding of various concepts associated with trauma and crisis. The course was designed to increase student awareness about the effects of trauma and crisis on individuals, families, groups, and communities and the process of recovery. The course content included topics such as the universality of trauma, experiences of trauma survivors and crisis events, crisis response, common responses of individuals, families, groups, and communities affected by trauma and crisis, and various available university and community resources that assist those affected by trauma or crisis in recovery. There were 20 men and 18 women who participated in the course at CTF via virtual instruction platforms. The class ended December 11, 2023.

## **New Reentry Initiatives**

### **The READY CENTER**

In FY23 to date, the READY Center opened its standalone location at 3640 Martin Luther King Jr. Ave SE. The READY Center serves as a “one-stop shop” where formerly incarcerated District of Columbia residents returning home can access vital resources and services through various community-based organizations and District government agencies.

The READY Center’s new location houses sister agencies, including the Department of Human Services (DHS), the Department of Behavioral Health (DBH), the Department of

Employment Services (DOES), and the Department of Motor Vehicles (DMV). The following community-based organizations are also housed within the READY Center, including Hope Foundation, Captivate Perspectives, and Martha's Outfitters. In addition to the organizations at the READY Center daily, community-based organizations and sister agencies, including, but not limited to, Voices for a Second Chance, Catholic Charities, Community Family Life Services (CLFS), House of Ruth, and the Mayor's Office on Returning Citizens Affairs (MORCA), are present throughout the month to provide on-the-spot services to returning citizens.

Martha's Outfitters is a new addition to the READY Center and a supportive component to our workforce development classes, providing professional and essential clothing to returning citizens so they can be well-prepared for career services.

The Department of Motor Vehicles (DMV) offers on-the-spot ID services, a vital component to ensuring the success of our District residents who have returned home.

The Department of Behavioral Health (DBH) offers on-the-spot mental health resources. The Department of Human Services also assists our residents with services as they relate to nutritional assistance, family reunification, and Medicaid services.

Hope Foundation and Captivate Perspectives offer many services, including but not limited to workforce development, mentoring, family reunification, and support services to our residents, filling essential gaps in re-entry.

**Conversations with Christina** – Author, Entrepreneur, and Life Coach, Christiana Blake started trauma talks and groups discussion with the women on the max custody unit. These weekly groups were highly attended by the 90% of the women on the unit.

**Boys Town Parenting Classes** – The Boys Town Company provided Common Sense Parenting - Evidence Based Practice parenting classes to the TAP Unit (reentry unit for men) and the Max Custody unit for women. These courses were offered as an expansion of our family reunification initiative. Approximately 65 residents participated in these courses for 12 weeks.

**Hope Foundation Parenting Classes with Max Custody Residents** – The Hope Foundation Reentry Network started parenting courses – Respect in the Home (evidence-based curriculum) with the max custody males in the CDF and general population at the CTF. Seventy-four residents participated in the program.

**Gang and Crew Interventions** – The A'Tonement Project started working with DOC this fiscal year to help with establishing a peace initiative on the max custody residents. This was a pilot program to troubleshoot and mediate with residents on the max custody units that have known crew and gang affiliations to reduce violence and crime behind bars. There is also a family reunification component to this pilot as well.

4. **Please provide a complete, up-to-date position listing for your agency, ordered by program and activity, and including the following information for each position:**
  - a. **Title of position;**
  - b. **Name of employee or statement that the position is vacant, unfunded, or proposed;**
  - c. **Date employee began in position;**
  - d. **Salary and fringe benefits (separately), including the specific grade, series, and step of position;**
  - e. **Job status (continuing/term/temporary/contract);**
  - f. **Whether the position must be filled to comply with federal or local law.**

**DOC Response**

Please see the information provided in Attachment 4.1 Position Listing for DOC as of January 11, 2024.

# Attachment 4.1 Position Listing for DOC as of January 11, 2024

**Attachment 4.1 Position Listing for DOC as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	COMPLIANCE - GENERAL	POLICY DIVISION	00042405	Holland,Davin	SUPV CORRECTIONAL OFFICER	12	0	86,533
LOCAL FUNDS	Local Funds	CONTRACTING AND PROCUREMENT - GENERAL	CONTRACTS ADMINISTRATION DIVISION	00108168	Dillard,Alexis Eman	Contract Liaison Specialist	9	3	64,204
LOCAL FUNDS	Local Funds	CONTRACTING AND PROCUREMENT - GENERAL	CONTRACTS ADMINISTRATION DIVISION	00108169	Otero,Michelle	Contract Liaison Specialist	9	3	64,204
LOCAL FUNDS	Local Funds	CONTRACTING AND PROCUREMENT - GENERAL	CONTRACTS ADMINISTRATION DIVISION	00110232	Farrell,Jayne M	Supervisory Contract Administrator	13	0	115,000
LOCAL FUNDS	Local Funds	CONTRACTING AND PROCUREMENT - GENERAL	CONTRACTS ADMINISTRATION DIVISION	00033118	Bailey,Tiarra	Supervisory Federal Billing Specialist	12	0	103,840
LOCAL FUNDS	Local Funds	CONTRACTING AND PROCUREMENT - GENERAL	CONTRACTS ADMINISTRATION DIVISION	00082340	Lample,George W	Support Services Supervisor	13	0	128,969
LOCAL FUNDS	Local Funds	FLEET MANAGEMENT - GENERAL	SUPPORT SERVICES DIVISION - FL0	00112565		Fleet Servicer	8	0	56,559
LOCAL FUNDS	Local Funds	FLEET MANAGEMENT - GENERAL	SUPPORT SERVICES DIVISION - FL0	00007327		Support Services Specialist	11	0	65,285
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00001696	James,Crystal	Clerical Assistant	7	10	65,581
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00010149	Sanders,Marian	Clerical Assistant	7	10	65,581
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00021362	Simms Jr.,Jerome Edgar	Clerical Assistant	7	4	55,165
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00045800	Ashton,Angela R	Clerical Assistant	7	6	58,637
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00087501	Smith,Tanisha S.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00008969	Richardson,JW Braddock	Correctional Program Specialist	13	10	119,916
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00026804	Shell-McGill,Denise A	Human Resources Officer II	14	0	149,688
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00008815	Pearson,Dede M	Human Resources Specialist	13	6	107,984
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00009306	Wilson,Rolanda A	Human Resources Specialist	11	1	65,285
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00075397	Calhoun,Michelle Deneen	Human Resources Specialist	13	3	99,035
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00097428	Ishmon,Phoenix	Human Resources Specialist	12	1	80,784
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00026639	Johnson,Paulette S	LABOR RELATIONS & WORKFORCE	13	10	119,916
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00021749	Washington,Debra L	MANAGEMENT ANALYST	11	10	84,167
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00001865	Armstrong,Lurendy W	Management Liaison Specialist	13	10	119,916
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00103152	Rhem,Elaine	Office Manager	11	0	102,667
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00096965	Gradillas,Ricardo	Training Administrator	14	0	120,000
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00045504	Lundy,Harry L.	TRAINING SPECIALIST	12	10	103,333
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00045506	Barr Jr.,Willie J.	TRAINING SPECIALIST	12	6	93,311
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00045507	Dixon,Kent D	TRAINING SPECIALIST	12	10	103,333
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00097427		Human Resources Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00098308		Special Assistant	13	0	119,416
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00105521		Supervisory Program Analyst	13	0	119,416
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00037792		TRAINING MGR	13	0	119,416
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00016339		Training Specialist	11	1	65,285
LOCAL FUNDS	Local Funds	HUMAN RESOURCE SERVICES - GENERAL	HUMAN RESOURCES DIVISION - FL0	00042454		Training Specialist	11	0	65,285
LOCAL FUNDS	Local Funds	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00003711	washington,senora	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00071660	IBIKUNLE,SAMUEL	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00013628	Nagori,Binit V	INDUSTRIAL ENGINEER	14	10	141,707
LOCAL FUNDS	Local Funds	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00071656	Shivamallu,Rohit	Industrial Engineer	13	8	113,950
LOCAL FUNDS	Local Funds	INFORMATION TECHNOLOGY SERVICES - GENERAL	ENGINEERING SERVICES DIVISION	00032420		Information Technology Spec.	12	0	89,958
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00071355	Robinson,Nigel	Info. Tech. Spec. (Network)	12	5	101,134
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNOLGY DIVISION	00035374	Lusk,Stravos K	Information Technology Spec.	12	3	95,546

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00042405	Holland,Davin	SUPV CORRECTIONAL OFFICER	26,479	Active	10/02/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00108168	Dillard,Alexis Eman	Contract Liaison Specialist	19,646	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00108169	Otero,Michelle	Contract Liaison Specialist	19,646	Active	08/02/21	2 Yrs 5 Mths	Filled	1.0	Continuing
00110232	Farrell,Jayne M	Supervisory Contract Administrator	35,190	Active	08/03/20	3 Yrs 5 Mths	Filled	1.0	Continuing
00033118	Bailey,Tiarra	Supervisory Federal Billing Specialist	31,775	Active	10/10/23	0 Yrs 3 Mths	Filled	1.0	Continuing
00082340	Lample,George W	Support Services Supervisor	39,464	Active	10/07/13	10 Yrs 3 Mths	Filled	1.0	Continuing
00112565		Fleet Servicer	17,307	Active			Vacant	1.0	
00007327		Support Services Specialist	19,977	Active			Vacant	1.0	
00001696	James,Crystal	Clerical Assistant	20,068	Active	06/06/22	1 Yrs 7 Mths	Filled	1.0	Continuing
00010149	Sanders,Marian	Clerical Assistant	20,068	Active	01/27/85	38 Yrs 11 Mths	Filled	1.0	Continuing
00021362	Simms Jr.,Jerome Edgar	Clerical Assistant	16,880	Active	06/20/23	0 Yrs 7 Mths	Filled	1.0	Continuing
00045800	Ashton,Angela R	Clerical Assistant	17,943	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing
00087501	Smith,Tanisha S.	CORRECTIONAL OFFICER	21,426	Active	06/12/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00008969	Richardson,JW Braddock	Correctional Program Specialis	36,694	Active	03/28/09	14 Yrs 9 Mths	Filled	1.0	Continuing
00026804	Shell-McGill,Denise A	Human Resources Officer II	45,805	Active	01/18/11	13 Yrs 0 Mths	Filled	1.0	Continuing
00008815	Pearson,Dede M	Human Resources Specialist	33,043	Active	10/09/12	11 Yrs 3 Mths	Filled	1.0	Continuing
00009306	Wilson,Rolanda A	Human Resources Specialist	19,977	Active	01/07/19	5 Yrs 0 Mths	Filled	1.0	Continuing
00075397	Calhoun,Michelle Deneen	Human Resources Specialist	30,305	Active	06/16/14	9 Yrs 7 Mths	Filled	1.0	Continuing
00097428	Ishmon,Phoenix	Human Resources Specialist	24,720	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00026639	Johnson,Paulette S	LABOR RELATIONS & WORKFORCE	36,694	Active	06/20/11	12 Yrs 7 Mths	Filled	1.0	Continuing
00021749	Washington,Debra L	MANAGEMENT ANALYST	25,755	Active	10/28/84	39 Yrs 2 Mths	Filled	1.0	Continuing
00001865	Armstrong,Lurendy W	Management Liaison Specialist	36,694	Active	07/02/12	11 Yrs 6 Mths	Filled	1.0	Continuing
00103152	Rhem,Elaine	Office Manager	31,416	Active	05/26/09	14 Yrs 8 Mths	Filled	1.0	Continuing
00096965	Gradillas,Ricardo	Training Administrator	36,720	Active	07/17/23	0 Yrs 6 Mths	Filled	1.0	Continuing
00045504	Lundy,Harry L.	TRAINING SPECIALIST	31,620	Active	10/15/07	16 Yrs 3 Mths	Filled	1.0	Continuing
00045506	Barr Jr.,Willie J.	TRAINING SPECIALIST	28,553	Active	10/29/07	16 Yrs 2 Mths	Filled	1.0	Continuing
00045507	Dixon,Kent D	TRAINING SPECIALIST	31,620	Active	10/12/10	13 Yrs 3 Mths	Filled	1.0	Continuing
00097427		Human Resources Specialist	16,580	Active			Vacant	1.0	
00098308		Special Assistant	36,541	Active			Vacant	1.0	
00105521		Supervisory Program Analyst	36,541	Active			Vacant	1.0	
00037792		TRAINING MGR	36,541	Active			Vacant	1.0	
00016339		Training Specialist	19,977	Active			Vacant	1.0	
00042454		Training Specialist	19,977	Active			Vacant	1.0	
00003711	washington,senora	CORRECTIONAL OFFICER	17,949	Active	07/19/21	2 Yrs 6 Mths	Filled	1.0	Continuing
00071660	IBIKUNLE,SAMUEL	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00013628	Nagori,Binit V	INDUSTRIAL ENGINEER	43,362	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00071656	Shivamallu,Rohit	Industrial Engineer	34,869	Active	12/02/13	10 Yrs 1 Mths	Filled	1.0	Continuing
00032420		Information Technology Spec.	27,527	Active			Vacant	1.0	
00071355	Robinson,Nigel	Info. Tech. Spec. (Network)	30,947	Active	05/01/17	6 Yrs 8 Mths	Filled	1.0	Continuing
00035374	Lusk,Stravos K	Information Technology Spec.	29,237	Active	09/24/12	11 Yrs 4 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00071654	Guess,Eric Andrew	Information Technology Spec.	12	6	103,928
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00071692	Harris,Tasheanna T	Information Technology Spec.	12	10	115,104
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00023423	Abolade,saheed	IT Specialist	11	5	82,055
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00071662	Mittal,Manish	IT Specialist (Applic. Softwar	14	7	146,054
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00071658	Wang,Xusheng	IT Specialist (Data Management	14	7	146,054
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00071661	Ramirez,Michel O	IT Specialist (Network)	14	8	149,979
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00071687	Rehani,Rajiv	IT Specialist (Network)	14	10	157,829
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00002735	Hsu,Peilung	Supervisory IT Specialist	14	0	160,217
LOCAL FUNDS	Local Funds	NETWORK OPERATIONS	INFORMATION TECNHNNOLOGY DIVISION	00112236		I T Specialist (Security)	12	0	89,958
LOCAL FUNDS	Local Funds	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00008406	McJimpsey,Erika	ATTORNEY ADVISOR	14	4	141,715
LOCAL FUNDS	Local Funds	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00039573	Obebe,Oluwasegun G	Records Info and Privacy Ofc	14	10	141,707
LOCAL FUNDS	Local Funds	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00009928		Attorney Advisor	12	0	91,673
LOCAL FUNDS	Local Funds	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00042000		General Counsel	2	0	173,832
LOCAL FUNDS	Local Funds	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00051242		Program Manager	14	0	137,329
LOCAL FUNDS	Local Funds	LEGAL SERVICES - GENERAL	LEGAL SERVICES DIVISION - FL0	00098049		Program Manager	14	0	137,329
LOCAL FUNDS	Local Funds	CONSTRUCTION CREW ESCORT	FACILITIES MANAGEMENT DIVISION - FL0	00010246	Nyemah,Tealar	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CONSTRUCTION CREW ESCORT	FACILITIES MANAGEMENT DIVISION - FL0	00010016		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00002128	White,Charles T	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00022749	Best,Dennis J	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00025775	Roots,Darrell L	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00032413	Taylor,Dwayne D	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00033312	Murray,Reynold S	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00033768	Hinton,Lowanda	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00016098	McCrary,Jason Oneal	Education Program Specialist	12	5	90,805
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00097743	Fowler,Genice	Equal Opportunity Specialist	12	4	88,300
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00001790	Adebisi,Adedeji	LEAD CORRECTIONAL OFC	9	6	79,062
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00087487	Green,Karin Virginia	Supervisory Equal Opportunity	14	0	127,581
LOCAL FUNDS	Local Funds	ENVIRONMENTAL AND SANITATION SERVICES	FACILITIES MANAGEMENT DIVISION - FL0	00097790		Trauma Clinician	12	0	80,784
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00014771	Salazar,Raul A	AC Equipment Mechanic	9	10	77,875
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00015388	Watts,Jeffrey G	Door Systems Mechanic	9	10	77,875
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00019717	Elerian,Taiseer	Electrician	9	10	77,875
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00002340	Murphy Sr.,Donald F	Electrician Foreman	10	10	83,678
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00035212	Dailey,Brian L.	Electronics Mechanic	10	8	77,584
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00016219	Flores,Franklin	Locksmith	9	5	67,579
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00009161	Newman,Keith L	Maintenance Mechanic	9	5	67,579
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00009687	Banks,Timmie	Maintenance Mechanic	9	6	69,638

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00071654	Guess,Eric Andrew	Information Technology Spec.	31,802	Active	05/10/10	13 Yrs 8 Mths	Filled	1.0	Continuing
00071692	Harris,Tasheanna T	Information Technology Spec.	35,222	Active	06/07/10	13 Yrs 7 Mths	Filled	1.0	Continuing
00023423	Abolade,saheed	IT Specialist	25,109	Active	09/12/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00071662	Mittal,Manish	IT Specialist (Applic. Softwar	44,693	Active	07/19/10	13 Yrs 6 Mths	Filled	1.0	Continuing
00071658	Wang,Xusheng	IT Specialist (Data Management	44,693	Active	11/30/15	8 Yrs 1 Mths	Filled	1.0	Continuing
00071661	Ramirez,Michel O	IT Specialist (Network)	45,894	Active	05/10/10	13 Yrs 8 Mths	Filled	1.0	Continuing
00071687	Rehani,Rajiv	IT Specialist (Network)	48,296	Active	07/19/10	13 Yrs 6 Mths	Filled	1.0	Continuing
00002735	Hsu,Peilung	Supervisory IT Specialist	49,026	Active	10/23/00	23 Yrs 3 Mths	Filled	1.0	Continuing
00112236		IT Specialist (Security)	27,527	Active			Vacant	1.0	
00008406	McJimpsey,Erika	ATTORNEY ADVISOR	43,365	Active	04/10/23	0 Yrs 9 Mths	Filled	1.0	Continuing
00039573	Obebe,Oluwasegun G	Records Info and Privacy Ofc	43,362	Active	02/14/11	12 Yrs 11 Mths	Filled	1.0	Continuing
00009928		Attorney Advisor	28,052	Active			Vacant	1.0	
00042000		General Counsel	53,192	Active			Vacant	1.0	
00051242		Program Manager	42,023	Active			Vacant	1.0	
00098049		Program Manager	42,023	Active			Vacant	1.0	
00010246	Nyemah,Tealar	CORRECTIONAL OFFICER	21,426	Active	08/07/17	6 Yrs 5 Mths	Filled	1.0	Continuing
00010016		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00002128	White,Charles T	CORRECTIONAL OFFICER	22,515	Active	09/24/12	11 Yrs 4 Mths	Filled	1.0	Continuing
00022749	Best,Dennis J	CORRECTIONAL OFFICER	24,148	Active	07/22/87	36 Yrs 6 Mths	Filled	1.0	Continuing
00025775	Roots,Darrell L	CORRECTIONAL OFFICER	24,148	Active	06/06/88	35 Yrs 7 Mths	Filled	1.0	Continuing
00032413	Taylor,Dwayne D	CORRECTIONAL OFFICER	24,148	Active	07/17/97	26 Yrs 6 Mths	Filled	1.0	Continuing
00033312	Murray,Reynold S	CORRECTIONAL OFFICER	24,148	Active	07/31/93	30 Yrs 5 Mths	Filled	1.0	Continuing
00033768	Hinton,Lowanda	CORRECTIONAL OFFICER	24,148	Active	01/30/12	11 Yrs 11 Mths	Filled	1.0	Continuing
00016098	McCrady,Jason Oneal	Education Program Specialist	27,786	Active	09/12/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00097743	Fowler,Genice	Equal Opportunity Specialist	27,020	Active	04/10/23	0 Yrs 9 Mths	Filled	1.0	Continuing
00001790	Adebisi,Adedeji	LEAD CORRECTIONAL OFC	24,193	Active	04/08/13	10 Yrs 9 Mths	Filled	1.0	Continuing
00087487	Green,Karin Virginia	Supervisory Equal Opportunity	39,040	Active	07/19/21	2 Yrs 6 Mths	Filled	1.0	Continuing
00097790		Trauma Clinician	24,720	Active			Vacant	1.0	
00014771	Salazar,Raul A	AC Equipment Mechanic	23,830	Active	05/10/10	13 Yrs 8 Mths	Filled	1.0	Continuing
00015388	Watts,Jeffrey G	Door Systems Mechanic	23,830	Active	02/01/10	13 Yrs 11 Mths	Filled	1.0	Continuing
00019717	Elerian,Taiseer	Electrician	23,830	Active	06/18/12	11 Yrs 7 Mths	Filled	1.0	Continuing
00002340	Murphy Sr.,Donald F	Electrician Foreman	25,606	Active	07/31/09	14 Yrs 5 Mths	Filled	1.0	Continuing
00035212	Dailey,Brian L.	Electronics Mechanic	23,741	Active	07/29/13	10 Yrs 5 Mths	Filled	1.0	Continuing
00016219	Flores,Franklin	Locksmith	20,679	Active	11/07/22	1 Yrs 2 Mths	Filled	1.0	Continuing
00009161	Newman,Keith L	Maintenance Mechanic	20,679	Active	11/22/21	2 Yrs 2 Mths	Filled	1.0	Continuing
00009687	Banks,Timmie	Maintenance Mechanic	21,309	Active	08/05/19	4 Yrs 5 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00009759	Lane,Lorn P	Maintenance Mechanic	9	7	71,698
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00018036	Pozo Rivera,Adalberto a	Maintenance Mechanic	9	4	65,520
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00042447	Thweatt,Michael A	Maintenance Mechanic	9	10	77,875
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00011506	Bray Jr.,Melvin A.	Masonry Worker	8	8	70,094
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00006749	Shields,Donte T	PIPEFITTER	9	10	77,875
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00036062	Wiggins,Mallie L	Plumber/Pipefitter	9	10	77,875
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00044237	Newman II,James R	Plumber/Pipefitter	9	10	77,875
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00102693	Brown,John	Sanitation (Environmental)	12	8	98,322
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00008209	Hayward,DeJae A	SUPV CORRECTIONAL OFFICER	11	0	75,000
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00012150	Stallard,Gregory L	Supvy Facility Opr Spec	14	0	114,441
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00099209		Assistant Facilities Operation	12	0	103,840
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00110147		Compliance Specialist	11	0	65,285
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00026116		Maintenance Mechanic	9	0	59,342
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00044239		Maintenance Mechanic	9	0	59,342
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00112363		Plumber	9	0	59,342
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00091162		Staff Assistant	11	0	65,285
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00111931		Supervisory Facility Operation	13	0	119,416
LOCAL FUNDS	Local Funds	FACILITIES OPERATIONS, MAINTENANCE, AND REPAIR	FACILITIES MANAGEMENT DIVISION - FL0	00027699		Welder	9	0	59,342
LOCAL FUNDS	Local Funds	INTERNAL CONTROLS AND ACCREDITATION	COMPLIANCE DIVISION - FL0	00099662	Robertson,Gloria J	Compliance and Review Officer	15	0	137,192
LOCAL FUNDS	Local Funds	INTERNAL CONTROLS AND ACCREDITATION	COMPLIANCE DIVISION - FL0	00029139	Williams,Monica	Management and Program Analyst	11	7	77,873
LOCAL FUNDS	Local Funds	INTERNAL CONTROLS AND ACCREDITATION	COMPLIANCE DIVISION - FL0	00034291	Mills,Maggie J.	Management and Program Analyst	11	8	79,971
LOCAL FUNDS	Local Funds	RISK MANAGEMENT - GENERAL	COMPLIANCE DIVISION - FL0	00097113	Mazzuchelli,Andrew	Deputy General Counsel	1	0	124,568
LOCAL FUNDS	Local Funds	RISK MANAGEMENT - GENERAL	COMPLIANCE DIVISION - FL0	00075398	Young,Carl	Risk Management Specialist	13	2	96,052
LOCAL FUNDS	Local Funds	RISK MANAGEMENT - GENERAL	COMPLIANCE DIVISION - FL0	00078360		Program Analyst	14	0	109,999
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00042407	Johnson,La'Shan S	CORRECTIONAL PROGRAM SPECIALIS	11	10	96,962
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00042449	Payne,Monecia L	Lead Legal Instruments Examine	9	9	80,174

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00009759	Lane,Lorn P	Maintenance Mechanic	21,939	Active	01/03/12	12 Yrs 0 Mths	Filled	1.0	Continuing
00018036	Pozo Rivera,Adalberto a	Maintenance Mechanic	20,049	Active	05/08/23	0 Yrs 8 Mths	Filled	1.0	Continuing
00042447	Thweatt,Michael A	Maintenance Mechanic	23,830	Active	04/08/91	32 Yrs 9 Mths	Filled	1.0	Continuing
00011506	Bray Jr.,Melvin A.	Masonry Worker	21,449	Active	12/30/13	10 Yrs 0 Mths	Filled	1.0	Continuing
00006749	Shields,Donte T	PIPEFITTER	23,830	Active	07/28/09	14 Yrs 5 Mths	Filled	1.0	Continuing
00036062	Wiggins,Mallie L	Plumber/Pipefitter	23,830	Active	11/23/09	14 Yrs 2 Mths	Filled	1.0	Continuing
00044237	Newman II,James R	Plumber/Pipefitter	23,830	Active	04/23/12	11 Yrs 9 Mths	Filled	1.0	Continuing
00102693	Brown,John	Sanitation (Environmental)	30,087	Active	06/07/21	2 Yrs 7 Mths	Filled	1.0	Continuing
00008209	Hayward,DeJae A	SUPV CORRECTIONAL OFFICER	22,950	Active	02/27/23	0 Yrs 10 Mths	Filled	1.0	Continuing
00012150	Stallard,Gregory L	Supvy Facility Opr Spec	35,019	Active	07/31/09	14 Yrs 5 Mths	Filled	1.0	Continuing
00099209		Assistant Facilities Operation	31,775	Active			Vacant	1.0	
00110147		Compliance Specialist	19,977	Active			Vacant	1.0	
00026116		Maintenance Mechanic	18,159	Active			Vacant	1.0	
00044239		Maintenance Mechanic	18,159	Active			Vacant	1.0	
00112363		Plumber	18,159	Active			Vacant	1.0	
00091162		Staff Assistant	19,977	Active			Vacant	1.0	
00111931		Supervisory Facility Operation	36,541	Active			Vacant	1.0	
00027699		Welder	18,159	Active			Vacant	1.0	
00099662	Robertson,Gloria J	Compliance and Review Officer	41,981	Active	10/15/13	10 Yrs 3 Mths	Filled	1.0	Continuing
00029139	Williams,Monica	Management and Program Analyst	23,829	Active	06/30/14	9 Yrs 6 Mths	Filled	1.0	Continuing
00034291	Mills,Maggie J.	Management and Program Analyst	24,471	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00097113	Mazzuchelli,Andrew	Deputy General Counsel	38,118	Active	08/01/22	1 Yrs 5 Mths	Filled	1.0	Continuing
00075398	Young,Carl	Risk Management Specialist	29,392	Active	12/10/18	5 Yrs 1 Mths	Filled	1.0	Continuing
00078360		Program Analyst	33,660	Active			Vacant	1.0	
00042407	Johnson,La'Shan S	CORRECTIONAL PROGRAM SPECIALIS	29,670	Active	06/25/91	32 Yrs 7 Mths	Filled	1.0	Continuing
00042449	Payne,Monecia L	Lead Legal Instruments Examine	24,533	Active	08/20/07	16 Yrs 5 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00015956	ELLIS,ERIN ELIZABETH	Legal Instruments Examiner	8	5	61,855
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	FEDERAL BILLING DIVISION	00042438		LEGAL INSTRUMENTS EXAMINER	8	1	59,527
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00009374	Thomas,Sallie D	ADMIN SPEC	13	10	119,916
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00032821	Davenport,Michelle	Contract Administrator	12	10	103,333
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00004200	Johnson,Lennard K	Deputy Director for Operations	16	0	148,700
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00029056	Wilson,Michelle	Deputy Director of Management	16	0	187,611
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00096977	Whitfield,Amy	Program Analyst	12	7	95,816
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00097123	Lane,Sylvia Adele	PROGRAM ANALYST	13	7	110,967
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00097691	Wilson,Derrick B	Program Analyst	12	2	83,289
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00027722	McKinley,Ann M	Staff Assistant	11	8	79,971
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00045846	Barfield,Erica	Staff Assistant	9	4	59,378
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00097354	Akinboyewa,Charles O	Supervisory Case Manager	14	0	146,464
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00023294		Program Analyst	12	0	80,784
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00097482		Security Officer	11	0	65,285
LOCAL FUNDS	Local Funds	EXECUTIVE ADMINISTRATION	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00093934		Staff Assistant	9	0	54,183
LOCAL FUNDS	Local Funds	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00077731	Moten,Will	IT Specialist	11	4	79,719
LOCAL FUNDS	Local Funds	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00015549	Hammond,Sheila G	OPERATIONS RESEARCH ANALYST	14	5	124,091
LOCAL FUNDS	Local Funds	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00071674	Docena,Genesis	OPERATIONS RESEARCH ANALYST	14	5	124,091
LOCAL FUNDS	Local Funds	PERFORMANCE AND STRATEGIC MANAGEMENT	STRATEGIC PLANNING & ANALYSIS DIVISION	00071674	Oreagba,Feyishara	OPERATIONS RESEARCH ANALYST	14	5	124,091
LOCAL FUNDS	Local Funds	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00108902	Persia,Estefany	Language Specialist	11	6	75,775
LOCAL FUNDS	Local Funds	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00010339	Johnson Soares,Jacqueline	Management Liaison Specialist	12	9	100,827
LOCAL FUNDS	Local Funds	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00025801	Palmer,Tyler	Public Affairs Specialist	11	5	73,677
LOCAL FUNDS	Local Funds	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00016858	Jahanbaksh-Yelle,Setareh M	Supervisory Public Affairs Spc	14	0	130,000

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00015956	ELLIS,ERIN ELIZABETH	Legal Instruments Examiner	18,928	Active	05/09/22	1 Yrs 8 Mths	Filled	1.0	Continuing
00042438		LEGAL INSTRUMENTS EXAMINER	18,215	Active			Vacant	1.0	
00009374	Thomas,Sallie D	ADMIN SPEC	36,694	Active	01/31/22	1 Yrs 11 Mths	Filled	1.0	Continuing
00032821	Davenport,Michelle	Contract Administrator	31,620	Active	10/03/82	41 Yrs 3 Mths	Filled	1.0	Continuing
00004200	Johnson,Lennard K	Deputy Director for Operations	45,502	Active	07/17/23	0 Yrs 6 Mths	Filled	1.0	Continuing
00029056	Wilson,Michelle	Deputy Director of Management	57,409	Active	01/06/20	4 Yrs 0 Mths	Filled	1.0	Continuing
00096977	Whitfield,Amy	Program Analyst	29,320	Active	01/22/18	6 Yrs 0 Mths	Filled	1.0	Continuing
00097123	Lane,Sylvia Adele	PROGRAM ANALYST	33,956	Active	03/06/17	6 Yrs 10 Mths	Filled	1.0	Continuing
00097691	Wilson,Derrick B	Program Analyst	25,486	Active	03/14/22	1 Yrs 10 Mths	Filled	1.0	Continuing
00027722	McKinley,Ann M	Staff Assistant	24,471	Active	12/03/07	16 Yrs 1 Mths	Filled	1.0	Continuing
00045846	Barfield,Erica	Staff Assistant	18,170	Active	06/07/21	2 Yrs 7 Mths	Filled	1.0	Continuing
00097354	Akinboyewa,Charles O	Supervisory Case Manager	44,818	Active	01/13/92	32 Yrs 0 Mths	Filled	1.0	Continuing
00023294		Program Analyst	24,720	Active			Vacant	1.0	
00097482		Security Officer	19,977	Active			Vacant	1.0	
00093934		Staff Assistant	16,580	Active			Vacant	1.0	
00077731	Moten,Will	IT Specialist	24,394	Active	09/25/23	0 Yrs 4 Mths	Filled	1.0	Continuing
00015549	Hammond,Sheila G	OPERATIONS RESEARCH ANALYST	37,972	Active	03/28/22	1 Yrs 9 Mths	Filled	1.0	Continuing
00071674	Docena,Genesis	OPERATIONS RESEARCH ANALYST	37,972	Active	03/14/22	1 Yrs 10 Mths	Filled	1.0	Continuing
00071674	Oreagba,Feyishara	OPERATIONS RESEARCH ANALYST	37,972	Active	08/29/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00108902	Persia,Estefany	Language Specialist	23,187	Active	04/10/23	0 Yrs 9 Mths	Filled	1.0	Continuing
00010339	Johnson Soares,Jacqueline	Management Liaison Specialist	30,853	Active	01/13/14	10 Yrs 0 Mths	Filled	1.0	Continuing
00025801	Palmer,Tyler	Public Affairs Specialist	22,545	Active	10/11/22	1 Yrs 3 Mths	Filled	1.0	Continuing
00016858	Jahanbaksh-Yelle,Setareh M	Supervisory Public Affairs Spc	39,780	Active	01/02/15	9 Yrs 0 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	PUBLIC AFFAIRS	EXECUTIVE OFFICE OF THE DIRECTOR - FL0	00082639		Public Affairs Specialist	13	0	93,069
LOCAL FUNDS	Local Funds	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00012572	Nevers,Sherol L	ACCOUNTANT	12	3	95,549
LOCAL FUNDS	Local Funds	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00091194	Jobir,Tagay T	ACCOUNTANT	12	3	95,549
LOCAL FUNDS	Local Funds	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00029045	Williamson,Delesia L	Accounting Officer	14	6	142,130
LOCAL FUNDS	Local Funds	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00007485	Henderson,Constance	ACCOUNTING TECH	9	10	77,699
LOCAL FUNDS	Local Funds	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00027361	Summers,Jacqueline D	ACCOUNTS PAYABLE TECH	9	10	77,699
LOCAL FUNDS	Local Funds	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00005935	Robertson,Samuel John	CONTROLLER	16	5	193,775
LOCAL FUNDS	Local Funds	AGENCY ACCOUNTING SERVICES	ACCOUNTING DIVISION	00091053	Felder,Rena M	SENIOR ACCOUNTANT	13	10	133,559
LOCAL FUNDS	Local Funds	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00012401	Norman,Anthony G	AGENCY FISCAL OFFICER	16	2	177,288
LOCAL FUNDS	Local Funds	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00006144	Banks,Nicole E	BUDGET ANALYST	12	5	101,134
LOCAL FUNDS	Local Funds	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00073147	Kamara,Delwyn R	BUDGET ANALYST	12	10	115,093
LOCAL FUNDS	Local Funds	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00006400	Khare,Archana	BUDGET OFFICER	14	7	146,055
LOCAL FUNDS	Local Funds	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00100167	Smith,Alicia M	Budget Technician	8	8	67,099
LOCAL FUNDS	Local Funds	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00100167	Habtewold,Bilen W	Budget Technician	8	2	56,610
LOCAL FUNDS	Local Funds	AGENCY BUDGETING AND FINANCIAL MANAGEMENT SERVICES	ACCOUNTING DIVISION	00020633	Diaz,Bertha	SENIOR BUDGET ANALYST	13	8	126,912
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00029059		A/C EQUIP MECHANIC FOREMAN	10	1	40,726
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00029096		ACCOUNTANT	9	1	63,710
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00096797		Attorney Advisor	12	0	91,673
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00002573		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00007902		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00009396		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00010965		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00011209		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00019206		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00021645		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00021764		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00027706		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00093888		CORRECTIONAL TREATMENT SPEC	9	0	63,712
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00001128		Equal Opportunity Specialist	12	0	80,784
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00016678		Management Liaison Specialist	12	1	80,784
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00002028		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00003775		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00004748		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00008631		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00045633		Staff Assistant	2	0	58,241
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00098269		Staff Assistant	9	0	54,183
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00032844		SUPVY PUBLIC AFFAIRS SPEC	13	1	64,223

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00082639		Public Affairs Specialist	28,479	Active			Vacant	1.0	
00012572	Nevers,Sherol L	ACCOUNTANT	29,238	Active	06/16/14	9 Yrs 7 Mths	Filled	1.0	Continuing
00091194	Jobir,Tagay T	ACCOUNTANT	29,238	Active	05/30/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00029045	Williamson,Delesia L	Accounting Officer	43,492	Active	12/01/03	20 Yrs 1 Mths	Filled	1.0	Continuing
00007485	Henderson,Constance	ACCOUNTING TECH	23,776	Active	03/19/07	16 Yrs 10 Mths	Filled	1.0	Continuing
00027361	Summers,Jacqueline D	ACCOUNTS PAYABLE TECH	23,776	Active	01/23/89	35 Yrs 0 Mths	Filled	1.0	Continuing
00005935	Robertson,Samuel John	CONTROLLER	59,295	Active	08/20/12	11 Yrs 5 Mths	Filled	1.0	Continuing
00091053	Felder,Rena M	SENIOR ACCOUNTANT	40,869	Active	01/26/04	20 Yrs 0 Mths	Filled	1.0	Continuing
00012401	Norman,Anthony G	AGENCY FISCAL OFFICER	54,250	Active	10/22/01	22 Yrs 3 Mths	Filled	1.0	Continuing
00006144	Banks,Nicole E	BUDGET ANALYST	30,947	Active	10/24/22	1 Yrs 3 Mths	Filled	1.0	Continuing
00073147	Kamara,Delwyn R	BUDGET ANALYST	35,218	Active	09/08/14	9 Yrs 4 Mths	Filled	1.0	Continuing
00006400	Khare,Archana	BUDGET OFFICER	44,693	Active	11/05/12	11 Yrs 2 Mths	Filled	1.0	Continuing
00100167	Smith,Alicia M	Budget Technician	20,532	Active	02/16/21	2 Yrs 11 Mths	Filled	1.0	Continuing
00100167	Habtewold,Bilen W	Budget Technician	17,323	Active	02/14/22	1 Yrs 11 Mths	Filled	1.0	Continuing
00020633	Diaz,Bertha	SENIOR BUDGET ANALYST	38,835	Active	08/27/12	11 Yrs 4 Mths	Filled	1.0	Continuing
00029059		A/C EQUIP MECHANIC FOREMAN	12,462	Active			Vacant	1.0	
00029096		ACCOUNTANT	19,495	Active			Vacant	1.0	
00096797		Attorney Advisor	28,052	Active			Vacant	1.0	
00002573		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00007902		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00009396		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00010965		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00011209		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00019206		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00021645		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00021764		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00027706		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00093888		CORRECTIONAL TREATMENT SPEC	19,496	Active			Vacant	1.0	
00001128		Equal Opportunity Specialist	24,720	Active			Vacant	1.0	
00016678		Management Liaison Specialist	24,720	Active			Vacant	1.0	
00002028		Monitoring Specialist	16,580	Active			Vacant	1.0	
00003775		Monitoring Specialist	16,580	Active			Vacant	1.0	
00004748		Monitoring Specialist	16,580	Active			Vacant	1.0	
00008631		Monitoring Specialist	16,580	Active			Vacant	1.0	
00045633		Staff Assistant	17,822	Active			Vacant	1.0	
00098269		Staff Assistant	16,580	Active			Vacant	1.0	
00032844		SUPVY PUBLIC AFFAIRS SPEC	19,652	Active			Vacant	1.0	



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	PAYROLL DEFAULT	ACCOUNTING DIVISION	00097124		Training Specialist	11	0	65,285
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00108762	Adams, Demarco	Body Worn Camera Coordinator	11	1	65,285
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00001958	Washington, Pamela P	CLERICAL ASSISTANT	7	10	65,581
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00012740	Tate, Raven cierra	CLERICAL ASSISTANT	7	4	55,165
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00013129	McLean, Danielle	CLERICAL ASSISTANT	7	4	55,165
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00001630	Pee, Cortisha M.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00004616	McCormack, Viola Humphreyna	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00006131	Lancaster Jr., Anthony D	CORRECTIONAL OFFICER	9	9	84,957
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00008013	Gilbert, John D	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00008945	Anderson, Cameron	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00009523	Mcqueen, Bobbie R	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00010736	Williams, Terrotrice G.	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00011151	Holt, Sharvez Rose Alexis	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00013135	Kolawole, Shola	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00015782	Millimouno, Koumba F	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00016203	Gleaton, Latya	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00016823	Fokoua, Patrice	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00033817	Wannamaker, Ruby	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00033885	Ghafoor, Iqbal M	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00073138	Powell, Breea D	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102296	Danso, Kwadwo B	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102297	Conteh, Hassan	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102298	Forcha, Chrisantus	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102299	Nwati, Cornelia	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102300	Sheppard, Ashley	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102301	Reaves, Crystal Princess	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102303	Ogbe, Olaide	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102304	Adeniji, Soliu Adedimeji	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102308	Nare, Tarwende	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102309	Muritala, Oluwatosin Abosede	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102311	Nala, Abide	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102312	Miles, Lokia M	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102313	Deal, Rashawn	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102314	Ayaane, Johnson	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102315	Aiyeyemi, Oluwaseun	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00002871	Bryant, Darlene S	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00013941	Franklin, Shawn	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102310	Hart, Tracy Briana	Management and Program Analyst	11	4	71,579
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00035573	Jackson, Violet E	MANAGEMENT ASSISTANT (CORRESPO	7	10	72,251
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00016373	Powell, Genester	Special Assistant	12	8	98,322
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00002390	Johnson, Laretta	SUPV CORRECTIONAL OFFICER	12	0	96,801
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00009133	Payne, Tanga R	SUPV CORRECTIONAL OFFICER	11	0	76,500

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00097124		Training Specialist	19,977	Active			Vacant	1.0	
00108762	Adams, Demarco	Body Worn Camera Coordinator	19,977	Active	05/13/19	4 Yrs 8 Mths	Filled	1.0	Continuing
00001958	Washington, Pamela P	CLERICAL ASSISTANT	20,068	Active	02/02/80	43 Yrs 11 Mths	Filled	1.0	Continuing
00012740	Tate, Raven cierra	CLERICAL ASSISTANT	16,880	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00013129	McLean, Danielle	CLERICAL ASSISTANT	16,880	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00001630	Pee, Cortisha M.	CORRECTIONAL OFFICER	23,059	Active	01/04/10	14 Yrs 0 Mths	Filled	1.0	Continuing
00004616	McCormack, Viola Humphreyna	CORRECTIONAL OFFICER	23,059	Active	10/24/11	12 Yrs 3 Mths	Filled	1.0	Continuing
00006131	Lancaster Jr., Anthony D	CORRECTIONAL OFFICER	25,997	Active	10/15/07	16 Yrs 3 Mths	Filled	1.0	Continuing
00008013	Gilbert, John D	CORRECTIONAL OFFICER	21,970	Active	08/10/15	8 Yrs 5 Mths	Filled	1.0	Continuing
00008945	Anderson, Cameron	CORRECTIONAL OFFICER	19,793	Active	09/14/20	3 Yrs 4 Mths	Filled	1.0	Continuing
00009523	Mcqueen, Bobbie R	CORRECTIONAL OFFICER	24,148	Active	01/19/90	34 Yrs 0 Mths	Filled	1.0	Continuing
00010736	Williams, Terrotrice G.	CORRECTIONAL OFFICER	22,515	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00011151	Holt, Sharvez Rose Alexis	CORRECTIONAL OFFICER	20,337	Active	02/03/20	3 Yrs 11 Mths	Filled	1.0	Continuing
00013135	Kolawole, Shola	CORRECTIONAL OFFICER	20,882	Active	11/13/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00015782	Millimouno, Koumba F	CORRECTIONAL OFFICER	21,970	Active	11/16/15	8 Yrs 2 Mths	Filled	1.0	Continuing
00016203	Gleaton, Latya	CORRECTIONAL OFFICER	21,426	Active	09/18/17	6 Yrs 4 Mths	Filled	1.0	Continuing
00016823	Fokoua, Patrice	CORRECTIONAL OFFICER	21,426	Active	07/25/16	7 Yrs 6 Mths	Filled	1.0	Continuing
00033817	Wannamaker, Ruby	CORRECTIONAL OFFICER	24,148	Active	07/15/91	32 Yrs 6 Mths	Filled	1.0	Continuing
00033885	Ghafoor, Iqbal M	CORRECTIONAL OFFICER	24,148	Active	02/23/92	31 Yrs 11 Mths	Filled	1.0	Continuing
00073138	Powell, Breca D	CORRECTIONAL OFFICER	20,882	Active	01/07/19	5 Yrs 0 Mths	Filled	1.0	Continuing
00102296	Danso, Kwadwo B	CORRECTIONAL OFFICER	16,386	Active	01/30/23	0 Yrs 11 Mths	Filled	1.0	Continuing
00102297	Conteh, Hassan	CORRECTIONAL OFFICER	16,821	Active	11/07/22	1 Yrs 2 Mths	Filled	1.0	Continuing
00102298	Forcha, Chrisantus	CORRECTIONAL OFFICER	16,821	Active	10/24/22	1 Yrs 3 Mths	Filled	1.0	Continuing
00102299	Nwati, Cornelia	CORRECTIONAL OFFICER	16,386	Active	12/18/23	0 Yrs 1 Mths	Filled	1.0	Continuing
00102300	Sheppard, Ashley	CORRECTIONAL OFFICER	16,821	Active	09/26/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00102301	Reaves, Crystal Princess	CORRECTIONAL OFFICER	16,821	Active	12/05/22	1 Yrs 1 Mths	Filled	1.0	Continuing
00102303	Ogbe, Olaide	CORRECTIONAL OFFICER	16,821	Active	12/05/22	1 Yrs 1 Mths	Filled	1.0	Continuing
00102304	Adeniji, Soliu Adedimeji	CORRECTIONAL OFFICER	16,386	Active	01/03/23	1 Yrs 0 Mths	Filled	1.0	Continuing
00102308	Nare, Tarwende	CORRECTIONAL OFFICER	16,821	Active	11/21/22	1 Yrs 2 Mths	Filled	1.0	Continuing
00102309	Muritala, Oluwatosin Abosede	CORRECTIONAL OFFICER	16,821	Active	11/07/22	1 Yrs 2 Mths	Filled	1.0	Continuing
00102311	Nala, Abide	CORRECTIONAL OFFICER	17,949	Active	08/02/21	2 Yrs 5 Mths	Filled	1.0	Continuing
00102312	Miles, Lokia M	CORRECTIONAL OFFICER	17,949	Active	08/02/21	2 Yrs 5 Mths	Filled	1.0	Continuing
00102313	Deal, Rashawn	CORRECTIONAL OFFICER	17,949	Active	08/30/21	2 Yrs 4 Mths	Filled	1.0	Continuing
00102314	Ayaane, Johnson	CORRECTIONAL OFFICER	17,949	Active	08/02/21	2 Yrs 5 Mths	Filled	1.0	Continuing
00102315	Aiyeyemi, Oluwaseun	CORRECTIONAL OFFICER	17,949	Active	08/02/21	2 Yrs 5 Mths	Filled	1.0	Continuing
00002871	Bryant, Darlene S	CORRECTIONAL OFFICER - LEAD	25,396	Active	08/18/08	15 Yrs 5 Mths	Filled	1.0	Continuing
00013941	Franklin, Shawn	CORRECTIONAL OFFICER - LEAD	26,598	Active	11/24/08	15 Yrs 2 Mths	Filled	1.0	Continuing
00102310	Hart, Tracy Briana	Management and Program Analyst	21,903	Active	05/08/23	0 Yrs 8 Mths	Filled	1.0	Continuing
00035573	Jackson, Violet E	MANAGEMENT ASSISTANT (CORRESPO	22,109	Active	02/26/93	30 Yrs 11 Mths	Filled	1.0	Continuing
00016373	Powell, Genester	Special Assistant	30,087	Active	06/02/92	31 Yrs 7 Mths	Filled	1.0	Continuing
00002390	Johnson, Laretta	SUPV CORRECTIONAL OFFICER	29,621	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00009133	Payne, Tanga R	SUPV CORRECTIONAL OFFICER	23,409	Active	09/25/23	0 Yrs 4 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00009419	Ndifor, Henry	SUPV CORRECTIONAL OFFICER	12	0	96,800
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00010658	Ayodele, Bosede A	SUPV CORRECTIONAL OFFICER	11	0	88,627
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00013144	Ford, Alvin C	SUPV CORRECTIONAL OFFICER	11	0	90,324
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00016197	Onukwubiri, Ejikeme U	SUPV CORRECTIONAL OFFICER	11	0	89,104
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00042655	Brown, Glinda L	SUPV CORRECTIONAL OFFICER	12	0	96,799
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00042657	Saunders, Necole K	SUPV CORRECTIONAL OFFICER	12	0	90,596
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102962	Lancaster, Cherylene D.	SUPV CORRECTIONAL OFFICER	11	0	77,912
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00102963	Brown, Anthony S	SUPV CORRECTIONAL OFFICER	11	0	78,399
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00007270		CORRECTIONAL INSTITUTION ADMN	15	0	152,435
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00071665		CORRECTIONAL INSTITUTION ADMN	14	0	137,329
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00012473		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00013830		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00016593		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00026395		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00020414		SUPVY CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	SECURITY MANAGEMENT	INMATE MONITORING	00042656		SUPVY CORRECTIONAL OFFICER	13	0	119,416
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00000750	Animasaun, Tajudeen Olaniyi	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00001500	Cunningham, Dameta Dashaun	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00007053	APAU, HAYFORD	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00007760	Drake Jr., Johnny	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00007845	Flournoy, Tanya T	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00008359	Brand, Joseph E.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00009810	Pope, Spious T.	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00010204	Younger, Sharon M	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00011064	Eghan, Francis	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00012591	Hunter, Brenda J	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00016288	Taylor, Andre	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00017225	Musgrove, Troy M	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021383	Shikmut, Joseph D	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021408	Teru, Olayinka	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021518	Beverly, Mark R	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021692	Banks, Layard A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00021826	Ward, Leslie A	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00026648	Parker, Daniel E	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00032939	Conteh, Mohamed	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00033410	Okoro, Ifeanyichukwu	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00033427	Smith, Daquez	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00034286	Adjanla, Lanwoe	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00045454	Thompson, LaToya L	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00045575	Johnson, Matthew C	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00045590	Bullock, Kyiwanda M	CORRECTIONAL OFFICER	8	8	75,357

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00009419	Ndifor, Henry	SUPV CORRECTIONAL OFFICER	29,621	Active	02/25/13	10 Yrs 11 Mths	Filled	1.0	Continuing
00010658	Ayodele, Bosede A	SUPV CORRECTIONAL OFFICER	27,120	Active	09/24/07	16 Yrs 4 Mths	Filled	1.0	Continuing
00013144	Ford, Alvin C	SUPV CORRECTIONAL OFFICER	27,639	Active	08/13/90	33 Yrs 5 Mths	Filled	1.0	Continuing
00016197	Onukwubiri, Ejikeme U	SUPV CORRECTIONAL OFFICER	27,266	Active	09/16/93	30 Yrs 4 Mths	Filled	1.0	Continuing
00042655	Brown, Glinda L	SUPV CORRECTIONAL OFFICER	29,621	Active	05/07/90	33 Yrs 8 Mths	Filled	1.0	Continuing
00042657	Saunders, Nicole K	SUPV CORRECTIONAL OFFICER	27,722	Active	08/30/10	13 Yrs 4 Mths	Filled	1.0	Continuing
00102962	Lancaster, Cherylene D.	SUPV CORRECTIONAL OFFICER	23,841	Active	12/11/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00102963	Brown, Anthony S	SUPV CORRECTIONAL OFFICER	23,990	Active	10/25/21	2 Yrs 3 Mths	Filled	1.0	Continuing
00007270		CORRECTIONAL INSTITUTION ADMN	46,645	Active			Vacant	1.0	
00071665		CORRECTIONAL INSTITUTION ADMN	42,023	Active			Vacant	1.0	
00012473		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00013830		Monitoring Specialist	16,580	Active			Vacant	1.0	
00016593		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00026395		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00020414		SUPVY CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00042656		SUPVY CORRECTIONAL OFFICER	36,541	Active			Vacant	1.0	
00000750	Animasaun, Tajudeen Olaniyi	CORRECTIONAL OFFICER	16,386	Active	05/22/23	0 Yrs 8 Mths	Filled	1.0	Continuing
00001500	Cunningham, Dameta Dashaun	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00007053	APAU, HAYFORD	CORRECTIONAL OFFICER	20,882	Active	08/20/18	5 Yrs 5 Mths	Filled	1.0	Continuing
00007760	Drake Jr., Johnny	CORRECTIONAL OFFICER	23,604	Active	02/17/09	14 Yrs 11 Mths	Filled	1.0	Continuing
00007845	Flournoy, Tanya T	CORRECTIONAL OFFICER	23,059	Active	10/13/09	14 Yrs 3 Mths	Filled	1.0	Continuing
00008359	Brand, Joseph E.	CORRECTIONAL OFFICER	23,059	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00009810	Pope, Spius T.	CORRECTIONAL OFFICER	23,604	Active	04/28/08	15 Yrs 8 Mths	Filled	1.0	Continuing
00010204	Younger, Sharon M	CORRECTIONAL OFFICER	23,059	Active	10/26/09	14 Yrs 3 Mths	Filled	1.0	Continuing
00011064	Eghan, Francis	CORRECTIONAL OFFICER	23,059	Active	12/22/08	15 Yrs 1 Mths	Filled	1.0	Continuing
00012591	Hunter, Brenda J	CORRECTIONAL OFFICER	23,604	Active	02/17/09	14 Yrs 11 Mths	Filled	1.0	Continuing
00016288	Taylor, Andre	CORRECTIONAL OFFICER	22,515	Active	08/26/13	10 Yrs 5 Mths	Filled	1.0	Continuing
00017225	Musgrove, Troy M	CORRECTIONAL OFFICER	24,148	Active	12/01/92	31 Yrs 1 Mths	Filled	1.0	Continuing
00021383	Shikmut, Joseph D	CORRECTIONAL OFFICER	24,148	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00021408	Teru, Olayinka	CORRECTIONAL OFFICER	23,059	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00021518	Beverly, Mark R	CORRECTIONAL OFFICER	21,970	Active	12/14/15	8 Yrs 1 Mths	Filled	1.0	Continuing
00021692	Banks, Layard A	CORRECTIONAL OFFICER	24,148	Active	07/23/88	35 Yrs 6 Mths	Filled	1.0	Continuing
00021826	Ward, Leslie A	CORRECTIONAL OFFICER	23,604	Active	01/05/09	15 Yrs 0 Mths	Filled	1.0	Continuing
00026648	Parker, Daniel E	CORRECTIONAL OFFICER	23,604	Active	09/24/07	16 Yrs 4 Mths	Filled	1.0	Continuing
00032939	Conteh, Mohamed	CORRECTIONAL OFFICER	23,059	Active	08/30/10	13 Yrs 4 Mths	Filled	1.0	Continuing
00033410	Okoro, Ifeanyichukwu	CORRECTIONAL OFFICER	17,949	Active	10/25/21	2 Yrs 3 Mths	Filled	1.0	Continuing
00033427	Smith, Daquez	CORRECTIONAL OFFICER	21,426	Active	06/25/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00034286	Adjanla, Lanwoe	CORRECTIONAL OFFICER	23,059	Active	05/10/10	13 Yrs 8 Mths	Filled	1.0	Continuing
00045454	Thompson, LaToya L	CORRECTIONAL OFFICER	22,515	Active	05/05/14	9 Yrs 8 Mths	Filled	1.0	Continuing
00045575	Johnson, Matthew C	CORRECTIONAL OFFICER	23,059	Active	07/19/10	13 Yrs 6 Mths	Filled	1.0	Continuing
00045590	Bullock, Kyiwanda M	CORRECTIONAL OFFICER	23,059	Active	12/22/08	15 Yrs 1 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00077857	Harris,Jovaughnna W	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00082273	Etienne-Tago,Tchamokouen	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00022763	Rowlette,Gerald M	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00098293	Okorie,Ugochukwu P	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00012249	Becton,Linwood E	SUPV CORRECTIONAL OFFICER	11	0	88,283
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00008211		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00008415		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	CENTRAL CELL BLOCK OPERATIONS	INMATE MONITORING	00026640		Teacher (Bilingual)	11	0	65,285
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016070	McGhee,Kimberly	Case Manager	11	7	89,516
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033358	Odom,Lisa C	Clerical Assistant	7	5	56,901
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001190	Love,Verro	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001627	Jones,Darian L.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001664	Adams,Bobbie R	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001851	Clark,Antoinette Y	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001995	Nebafu,Carl	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00003821	Dove,Trenita N	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00003823	Amobi,Stephen I	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00004824	Bello,Ajibike	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007297	Williams,Ashaa T	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007877	Carter,Farrah	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00008404	Cannedy,Tammy S	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009514	Clark,Shawn L.	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009638	Awodiya,Olusola C	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009801	Ibidapo,Michael A	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010031	James,Raymond N	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010200	Akaigwe,Maduabuchi H	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Fringe 31.5%</b>	<b>Position Status</b>	<b>Hire Date</b>	<b>Length of Time with Agency. In Years and Months (as of 01/19/23)</b>	<b>Vac Stat</b>	<b>FTE x Dist %</b>	<b>Reg/Temp/ Term</b>
00077857	Harris,Jovaughna W	CORRECTIONAL OFFICER	22,515	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00082273	Etienne-Tago,Tchamokouen	CORRECTIONAL OFFICER	22,515	Active	11/04/13	10 Yrs 2 Mths	Filled	1.0	Continuing
00022763	Rowlette,Gerald M	CORRECTIONAL OFFICER - LEAD	26,598	Active	02/06/91	32 Yrs 11 Mths	Filled	1.0	Continuing
00098293	Okorie,Ugochukwu P	CORRECTIONAL OFFICER - LEAD	25,396	Active	04/28/08	15 Yrs 8 Mths	Filled	1.0	Continuing
00012249	Becton,Linwood E	SUPV CORRECTIONAL OFFICER	27,015	Active	02/06/95	28 Yrs 11 Mths	Filled	1.0	Continuing
00008211		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00008415		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00026640		Teacher (Bilingual)	19,977	Active			Vacant	1.0	
00016070	McGhee,Kimberly	Case Manager	27,392	Active	05/18/15	8 Yrs 8 Mths	Filled	1.0	Continuing
00033358	Odom,Lisa C	Clerical Assistant	17,412	Active	06/21/22	1 Yrs 7 Mths	Filled	1.0	Continuing
00001190	Love,Verro	CORRECTIONAL OFFICER	20,882	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00001627	Jones,Darian L.	CORRECTIONAL OFFICER	21,426	Active	10/02/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00001664	Adams,Bobbie R	CORRECTIONAL OFFICER	23,059	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00001851	Clark,Antoinette Y	CORRECTIONAL OFFICER	21,970	Active	01/25/16	8 Yrs 0 Mths	Filled	1.0	Continuing
00001995	Nebafu,Carl	CORRECTIONAL OFFICER	20,337	Active	01/21/20	4 Yrs 0 Mths	Filled	1.0	Continuing
00003821	Dove,Trenita N	CORRECTIONAL OFFICER	23,059	Active	10/24/11	12 Yrs 3 Mths	Filled	1.0	Continuing
00003823	Amobi,Stephen I	CORRECTIONAL OFFICER	24,148	Active	07/14/06	17 Yrs 6 Mths	Filled	1.0	Continuing
00004824	Bello,Ajibike	CORRECTIONAL OFFICER	24,148	Active	10/18/93	30 Yrs 3 Mths	Filled	1.0	Continuing
00007297	Williams,Ashaa T	CORRECTIONAL OFFICER	17,949	Active	10/25/21	2 Yrs 3 Mths	Filled	1.0	Continuing
00007877	Carter,Farrah	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00008404	Cannedy,Tammy S	CORRECTIONAL OFFICER	22,515	Active	07/06/09	14 Yrs 6 Mths	Filled	1.0	Continuing
00009514	Clark,Shawn L.	CORRECTIONAL OFFICER	24,148	Active	04/17/07	16 Yrs 9 Mths	Filled	1.0	Continuing
00009638	Awodiya,Olusola C	CORRECTIONAL OFFICER	23,059	Active	08/30/10	13 Yrs 4 Mths	Filled	1.0	Continuing
00009801	Ibidapo,Michael A	CORRECTIONAL OFFICER	23,059	Active	04/17/07	16 Yrs 9 Mths	Filled	1.0	Continuing
00010031	James,Raymond N	CORRECTIONAL OFFICER	21,970	Active	04/18/16	7 Yrs 9 Mths	Filled	1.0	Continuing
00010200	Akaigwe,Maduabuchi H	CORRECTIONAL OFFICER	21,426	Active	03/05/18	5 Yrs 10 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010372	Lee,Calvin	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010523	Sone epic esambe koge,Fnu	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010628	Orimoyegun,Johnson O	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010714	Fayemiwo,Ola	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010907	Olibrun,Mariane	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00011033	Jones,Alexus D	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00011103	Girmu,Yohannes T	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012250	Kwene,Vitalis	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012676	Bailey II,William H	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00014083	Broadus,Julia S	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00014129	Moore,Kya	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00014693	Njau,Vincent	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00015874	Douglas,Patrice A.	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016283	Olubode,Matthew O	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016450	Okoh,Ephraim	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016780	Moore,Quintin S	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016962	Harris,Anthony D	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017097	SOWOU,MEGNONNA	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017337	Koroma,Sheik	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020481	Mills,Melissa	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020566	Ewanlen,Inegbenoise Rufus	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020617	Lawal,Saheed A	CORRECTIONAL OFFICER	8	4	68,241

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00010372	Lee,Calvin	CORRECTIONAL OFFICER	21,426	Active	07/25/16	7 Yrs 6 Mths	Filled	1.0	Continuing
00010523	Sone epie esambe koge,Fnu	CORRECTIONAL OFFICER	21,426	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing
00010628	Orimoyegun,Johnson O	CORRECTIONAL OFFICER	21,970	Active	07/28/14	9 Yrs 5 Mths	Filled	1.0	Continuing
00010714	Fayemiwo,Ola	CORRECTIONAL OFFICER	20,882	Active	11/13/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00010907	Olibrun,Mariane	CORRECTIONAL OFFICER	22,515	Active	06/02/14	9 Yrs 7 Mths	Filled	1.0	Continuing
00011033	Jones,Alexus D	CORRECTIONAL OFFICER	21,426	Active	07/10/17	6 Yrs 6 Mths	Filled	1.0	Continuing
00011103	Girmu,Yohannes T	CORRECTIONAL OFFICER	23,059	Active	12/22/08	15 Yrs 1 Mths	Filled	1.0	Continuing
00012250	Kwene,Vitalis	CORRECTIONAL OFFICER	20,882	Active	10/29/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00012676	Bailey II,William H	CORRECTIONAL OFFICER	23,059	Active	09/21/09	14 Yrs 4 Mths	Filled	1.0	Continuing
00014083	Broadus,Julia S	CORRECTIONAL OFFICER	24,148	Active	10/09/90	33 Yrs 3 Mths	Filled	1.0	Continuing
00014129	Moore,Kya	CORRECTIONAL OFFICER	16,386	Active	08/28/23	0 Yrs 4 Mths	Filled	1.0	Continuing
00014693	Njau,Vincent	CORRECTIONAL OFFICER	23,059	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00015874	Douglas,Patrice A.	CORRECTIONAL OFFICER	23,604	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00016283	Olubode,Matthew O	CORRECTIONAL OFFICER	23,059	Active	08/30/10	13 Yrs 4 Mths	Filled	1.0	Continuing
00016450	Okoh,Ephraim	CORRECTIONAL OFFICER	20,337	Active	08/19/19	4 Yrs 5 Mths	Filled	1.0	Continuing
00016780	Moore,Quintin S	CORRECTIONAL OFFICER	24,148	Active	02/25/92	31 Yrs 11 Mths	Filled	1.0	Continuing
00016962	Harris,Anthony D	CORRECTIONAL OFFICER	24,148	Active	07/18/10	13 Yrs 6 Mths	Filled	1.0	Continuing
00017097	SOWOU,MEGNONNA	CORRECTIONAL OFFICER	21,970	Active	05/02/16	7 Yrs 8 Mths	Filled	1.0	Continuing
00017337	Koroma,Sheik	CORRECTIONAL OFFICER	20,882	Active	07/23/18	5 Yrs 6 Mths	Filled	1.0	Continuing
00020481	Mills,Melissa	CORRECTIONAL OFFICER	23,604	Active	06/30/08	15 Yrs 6 Mths	Filled	1.0	Continuing
00020566	Ewanlen,Inegbenoise Rufus	CORRECTIONAL OFFICER	20,882	Active	04/01/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00020617	Lawal,Saheed A	CORRECTIONAL OFFICER	20,882	Active	04/01/19	4 Yrs 9 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020773	Mbah,John	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021113	Martinez,Michael	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021631	Hill,Marlena R	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021691	Dandy,Khalif	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021821	Hicks,Joshua J	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00022021	Amponsah,Ntim	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00022826	Dubois,Cecil	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024374	Collier,Christopher L	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024413	Alexander,Eric Darren	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024497	Linton,Theophilus A	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00024877	Coburn,Stefone Anthony	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025130	Tchieuga,Serge	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025147	Olatundun,Olufermi	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025201	Kamga,Luc Flaubert	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025250	Williams,Lonnell A	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025289	Blakes,Sepedra A.	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025402	Namata,Naomi N	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025704	DONGMO,SYLVESTRE	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00026871	Akindunni,Olanrewaju R.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00032848	Ayodele,Femi	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033043	Adewumi,Sunday A	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033520	Tolessa,Liben Benti	CORRECTIONAL OFFICER	8	7	73,578

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00020773	Mbah,John	CORRECTIONAL OFFICER	20,882	Active	10/29/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00021113	Martinez,Michael	CORRECTIONAL OFFICER	22,515	Active	01/14/13	11 Yrs 0 Mths	Filled	1.0	Continuing
00021631	Hill,Marlena R	CORRECTIONAL OFFICER	21,970	Active	05/04/15	8 Yrs 8 Mths	Filled	1.0	Continuing
00021691	Dandy,Khalif	CORRECTIONAL OFFICER	20,882	Active	02/04/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00021821	Hicks,Joshua J	CORRECTIONAL OFFICER	22,515	Active	04/08/13	10 Yrs 9 Mths	Filled	1.0	Continuing
00022021	Amponsah,Ntim	CORRECTIONAL OFFICER	20,882	Active	08/06/18	5 Yrs 5 Mths	Filled	1.0	Continuing
00022826	Dubois,Cecil	CORRECTIONAL OFFICER	24,148	Active	01/16/89	35 Yrs 0 Mths	Filled	1.0	Continuing
00024374	Collier,Christopher L	CORRECTIONAL OFFICER	23,059	Active	07/27/09	14 Yrs 5 Mths	Filled	1.0	Continuing
00024413	Alexander,Eric Darren	CORRECTIONAL OFFICER	24,148	Active	05/15/05	18 Yrs 8 Mths	Filled	1.0	Continuing
00024497	Linton,Theophilus A	CORRECTIONAL OFFICER	22,515	Active	02/24/14	9 Yrs 11 Mths	Filled	1.0	Continuing
00024877	Coburn,Stefone Anthony	CORRECTIONAL OFFICER	22,515	Active	06/02/14	9 Yrs 7 Mths	Filled	1.0	Continuing
00025130	Tchieuga,Serge	CORRECTIONAL OFFICER	22,515	Active	01/14/13	11 Yrs 0 Mths	Filled	1.0	Continuing
00025147	Olatundun,Olufemi	CORRECTIONAL OFFICER	21,426	Active	08/26/13	10 Yrs 5 Mths	Filled	1.0	Continuing
00025201	Kamga,Luc Flaubert	CORRECTIONAL OFFICER	20,882	Active	02/04/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00025250	Williams,Lonnell A	CORRECTIONAL OFFICER	23,604	Active	04/28/08	15 Yrs 8 Mths	Filled	1.0	Continuing
00025289	Blakes,Sepedra A.	CORRECTIONAL OFFICER	22,515	Active	09/24/12	11 Yrs 4 Mths	Filled	1.0	Continuing
00025402	Namata,Naomi N	CORRECTIONAL OFFICER	23,059	Active	06/18/12	11 Yrs 7 Mths	Filled	1.0	Continuing
00025704	DONGMO,SYLVESTRE	CORRECTIONAL OFFICER	20,882	Active	02/04/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00026871	Akindunni,Olanrewaju R.	CORRECTIONAL OFFICER	23,059	Active	06/18/12	11 Yrs 7 Mths	Filled	1.0	Continuing
00032848	Ayodele,Femi	CORRECTIONAL OFFICER	22,515	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00033043	Adewumi,Sunday A	CORRECTIONAL OFFICER	23,059	Active	01/19/10	14 Yrs 0 Mths	Filled	1.0	Continuing
00033520	Tolessa,Liben Benti	CORRECTIONAL OFFICER	22,515	Active	04/01/13	10 Yrs 9 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033625	Robinson,Shana T.	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033665	Oviasogie,Osadebamwen	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00036395	McKelvin,Christine	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00038410	Animasaun,Akeem olatunji	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00042460	PAikar,Sayed Shahram	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045459	Abosede,Olubunmi	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045576	Oyelami,Matthew O	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045579	berrys,josepha	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045584	Davis,Melissa E	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045587	Mawusi,Kosi E.	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00045589	Mih,Chrysantus Ngeng	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073133	Melton,Dante' V	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073135	Azubike,Emeka E	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073136	Sodipo,Azeez J	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00073148	Adeniji,Ayoola O	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00077856	Anani,Labitey E	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00077860	Uwalaka,Chidozie A	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00082274	Ngwatancho,Ngoh David	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095264	Jones,Michael	CORRECTIONAL OFFICER	6	5	59,226
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095265	Grayson,Amber	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095266	Douglas,Pete	CORRECTIONAL OFFICER	6	3	56,388
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095268	Ijeomah,Christopher Anayo	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00033625	Robinson,Shana T.	CORRECTIONAL OFFICER	23,604	Active	03/17/08	15 Yrs 10 Mths	Filled	1.0	Continuing
00033665	Oviasogie,Osadebamwen	CORRECTIONAL OFFICER	24,148	Active	03/05/07	16 Yrs 10 Mths	Filled	1.0	Continuing
00036395	McKelvin,Christine	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00038410	Animasaun,Akeem olatunji	CORRECTIONAL OFFICER	20,882	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00042460	PAikar,Sayed Shahram	CORRECTIONAL OFFICER	16,386	Active	05/22/23	0 Yrs 8 Mths	Filled	1.0	Continuing
00045459	Abosede,Olubunmi	CORRECTIONAL OFFICER	22,515	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00045576	Oyelami,Matthew O	CORRECTIONAL OFFICER	23,059	Active	01/19/10	14 Yrs 0 Mths	Filled	1.0	Continuing
00045579	berrys,josepha	CORRECTIONAL OFFICER	20,337	Active	07/08/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00045584	Davis,Melissa E	CORRECTIONAL OFFICER	23,059	Active	12/07/09	14 Yrs 1 Mths	Filled	1.0	Continuing
00045587	Mawusi,Kosi E.	CORRECTIONAL OFFICER	20,882	Active	04/15/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00045589	Mih,Chrysantus Ngeng	CORRECTIONAL OFFICER	20,882	Active	10/15/18	5 Yrs 3 Mths	Filled	1.0	Continuing
00073133	Melton,Dante' V	CORRECTIONAL OFFICER	20,882	Active	01/22/19	5 Yrs 0 Mths	Filled	1.0	Continuing
00073135	Azubike,Emeka E	CORRECTIONAL OFFICER	23,059	Active	09/13/10	13 Yrs 4 Mths	Filled	1.0	Continuing
00073136	Sodipo,Azeez J	CORRECTIONAL OFFICER	20,882	Active	01/07/19	5 Yrs 0 Mths	Filled	1.0	Continuing
00073148	Adeniji,Ayoola O	CORRECTIONAL OFFICER	23,059	Active	06/21/10	13 Yrs 7 Mths	Filled	1.0	Continuing
00077856	Anani,Labitey E	CORRECTIONAL OFFICER	22,515	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00077860	Uwalaka,Chidozie A	CORRECTIONAL OFFICER	22,515	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00082274	Ngwatancho,Ngoh David	CORRECTIONAL OFFICER	22,515	Active	11/04/13	10 Yrs 2 Mths	Filled	1.0	Continuing
00095264	Jones,Michael	CORRECTIONAL OFFICER	18,123	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095265	Grayson,Amber	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095266	Douglas,Pete	CORRECTIONAL OFFICER	17,255	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095268	Ijeomah,Christopher Anayo	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095271	Okere,Godwin	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095272	AKANBI,Sunday Samuel	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095274	Jackson,Jaquita	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095275	Fordjour,William	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095277	Salaudeen,Taofeek olurotimi	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095278	Harrison-Gray,Deveda	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095279	Omotayo,Kafayat	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095281	Akobundu,Nnamdi	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095283	Jones,Maurice Jacob	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095285	Sunmola,Olailekan S	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095286	Minor,Raymond E	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095287	Curtis,Kenyana	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095289	Amando,Walters Tanue	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095290	abatan,yeszir	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095291	Ngoue,Isaac	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00095292	Walker,Infiniti	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00096783	Nanjeh,Etongwe	CORRECTIONAL OFFICER	7	3	60,266
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001342	Jefferson,Jamar T	CORRECTIONAL OFFICER - LEAD	9	6	79,062
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00002923	Mshimba,John	CORRECTIONAL OFFICER - LEAD	9	6	79,062
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00008090	Hull,Edwin A	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00008605	Moton,Deborah A	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009246	Cobbs,Andre	CORRECTIONAL OFFICER - LEAD	9	10	86,922

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00095271	Okere,Godwin	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095272	AKANBI,Sunday Samuel	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095274	Jackson,Jaquita	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095275	Fordjour,William	CORRECTIONAL OFFICER	16,821	Active	09/26/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00095277	Salaudeen,Taofeek olurotimi	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095278	Harrison-Gray,Deveda	CORRECTIONAL OFFICER	21,426	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095279	Omotayo,Kafayat	CORRECTIONAL OFFICER	20,337	Active	08/05/19	4 Yrs 5 Mths	Filled	1.0	Continuing
00095281	Akobundu,Nnamdi	CORRECTIONAL OFFICER	20,337	Active	04/13/20	3 Yrs 9 Mths	Filled	1.0	Continuing
00095283	Jones,Maurice Jacob	CORRECTIONAL OFFICER	20,882	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095285	Sunmola,Olalekan S	CORRECTIONAL OFFICER	20,882	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095286	Minor,Raymond E	CORRECTIONAL OFFICER	16,821	Active	09/26/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00095287	Curtis,Kenyana	CORRECTIONAL OFFICER	19,793	Active	08/19/19	4 Yrs 5 Mths	Filled	1.0	Continuing
00095289	Amando,Walters Tanue	CORRECTIONAL OFFICER	21,426	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095290	abatan,yezzir	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00095291	Ngoue,Isaac	CORRECTIONAL OFFICER	20,882	Active	06/25/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00095292	Walker,Infiniti	CORRECTIONAL OFFICER	20,882	Active	07/09/18	5 Yrs 6 Mths	Filled	1.0	Continuing
00096783	Nanjeh,Etongwe	CORRECTIONAL OFFICER	18,441	Active	04/26/21	2 Yrs 9 Mths	Filled	1.0	Continuing
00001342	Jefferson,Jamar T	CORRECTIONAL OFFICER - LEAD	24,193	Active	03/16/19	4 Yrs 10 Mths	Filled	1.0	Continuing
00002923	Mshimba,John	CORRECTIONAL OFFICER - LEAD	24,193	Active	06/17/13	10 Yrs 7 Mths	Filled	1.0	Continuing
00008090	Hull,Edwin A	CORRECTIONAL OFFICER - LEAD	26,598	Active	06/18/90	33 Yrs 7 Mths	Filled	1.0	Continuing
00008605	Moton,Deborah A	CORRECTIONAL OFFICER - LEAD	26,598	Active	01/23/06	18 Yrs 0 Mths	Filled	1.0	Continuing
00009246	Cobbs,Andre	CORRECTIONAL OFFICER - LEAD	26,598	Active	03/12/91	32 Yrs 10 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010653	Ezurike,Onyide Alaeto Ashey	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012620	Harrington,Edward J	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012724	Ogu,Longinus	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00013265	Halder,Patricia A	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00015411	Williams,Frederick U	CORRECTIONAL OFFICER - LEAD	9	9	84,957
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017069	Whitfield,Michael	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00019758	Gunn,Eric E	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020851	Baysmore,Marie	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021680	Aderinkola,Rufus O	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021758	Proctor,Kenneth M	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025361	Agbara,Theodore O	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025411	Owusu,Jerry	CORRECTIONAL OFFICER - LEAD	9	6	79,062
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025568	Dixon,Lasheeka R	CORRECTIONAL OFFICER - LEAD	9	9	84,957
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00032364	Bryan,Simon G	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00032995	Iyamah,Godfrey Oboareye	CORRECTIONAL OFFICER - LEAD	9	2	71,202
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033129	Nwaizugbo,Livinus E	CORRECTIONAL OFFICER - LEAD	9	5	77,097
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00036694	Allen Jr.,Dexter W	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00082272	Stevenson,Joseph I	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00000606	Miranda,Eddy C	Criminal Investigator(Int Afrs	11	6	75,775
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00096878	Faust,Thomas N.	Director of Corrections	E5	0	240,907
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00001430	Baker,Michelle Lawan	Investigator	11	5	73,677
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00013413	Ojo,Theophilus O	LEAD CORRECTIONAL OFC	9	10	86,922

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00010653	Ezurike,Onyide Alaeto Ashey	CORRECTIONAL OFFICER - LEAD	26,598	Active	07/03/89	34 Yrs 6 Mths	Filled	1.0	Continuing
00012620	Harrington,Edward J	CORRECTIONAL OFFICER - LEAD	26,598	Active	06/01/89	34 Yrs 7 Mths	Filled	1.0	Continuing
00012724	Ogu,Longinus	CORRECTIONAL OFFICER - LEAD	26,598	Active	01/11/95	29 Yrs 0 Mths	Filled	1.0	Continuing
00013265	Halder,Patricia A	CORRECTIONAL OFFICER - LEAD	26,598	Active	04/20/93	30 Yrs 9 Mths	Filled	1.0	Continuing
00015411	Williams,Frederick U	CORRECTIONAL OFFICER - LEAD	25,997	Active	09/25/06	17 Yrs 4 Mths	Filled	1.0	Continuing
00017069	Whitfield,Michael	CORRECTIONAL OFFICER - LEAD	26,598	Active	10/15/07	16 Yrs 3 Mths	Filled	1.0	Continuing
00019758	Gunn,Eric E	CORRECTIONAL OFFICER - LEAD	26,598	Active	11/14/05	18 Yrs 2 Mths	Filled	1.0	Continuing
00020851	Baysmore,Marie	CORRECTIONAL OFFICER - LEAD	26,598	Active	05/16/93	30 Yrs 8 Mths	Filled	1.0	Continuing
00021680	Aderinkola,Rufus O	CORRECTIONAL OFFICER - LEAD	26,598	Active	06/08/09	14 Yrs 7 Mths	Filled	1.0	Continuing
00021758	Proctor,Kenneth M	CORRECTIONAL OFFICER - LEAD	25,396	Active	04/28/08	15 Yrs 8 Mths	Filled	1.0	Continuing
00025361	Agbara,Theodore O	CORRECTIONAL OFFICER - LEAD	26,598	Active	03/26/90	33 Yrs 10 Mths	Filled	1.0	Continuing
00025411	Owusu,Jerry	CORRECTIONAL OFFICER - LEAD	24,193	Active	04/08/13	10 Yrs 9 Mths	Filled	1.0	Continuing
00025568	Dixon,Lashecka R	CORRECTIONAL OFFICER - LEAD	25,997	Active	12/11/06	17 Yrs 1 Mths	Filled	1.0	Continuing
00032364	Bryan,Simon G	CORRECTIONAL OFFICER - LEAD	26,598	Active	10/24/93	30 Yrs 3 Mths	Filled	1.0	Continuing
00032995	Iyamah,Godfrey Oboareye	CORRECTIONAL OFFICER - LEAD	21,788	Active	06/10/19	4 Yrs 7 Mths	Filled	1.0	Continuing
00033129	Nwaizugbo,Livinus E	CORRECTIONAL OFFICER - LEAD	23,592	Active	03/09/15	8 Yrs 10 Mths	Filled	1.0	Continuing
00036694	Allen Jr.,Dexter W	CORRECTIONAL OFFICER - LEAD	25,396	Active	06/30/08	15 Yrs 6 Mths	Filled	1.0	Continuing
00082272	Stevenson,Joseph I	CORRECTIONAL OFFICER - LEAD	26,598	Active	05/15/06	17 Yrs 8 Mths	Filled	1.0	Continuing
00000606	Miranda,Eddy C	Criminal Investigator(Int Afrs	23,187	Active	05/06/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00096878	Faust,Thomas N.	Director of Corrections	73,718	Active	01/24/22	2 Yrs 0 Mths	Filled	1.0	Continuing
00001430	Baker,Michelle Lawan	Investigator	22,545	Active	11/18/92	31 Yrs 2 Mths	Filled	1.0	Continuing
00013413	Ojo,Theophilus O	LEAD CORRECTIONAL OFC	26,598	Active	09/09/91	32 Yrs 4 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00020391	Wallace,Ernest N	LEAD CORRECTIONAL OFC	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00026155	Motanya,Frederick A	LEAD CORRECTIONAL OFC	9	10	86,922
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007903	Greene,Samantha S	Legal Instruments Examiner	8	6	63,604
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00005488	King,Chatail L.	Monitoring Specialist	9	5	61,110
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009513	Cain-Rogers,Alisha L	Monitoring Specialist	9	5	61,110
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007332	Tates-Ball,Joyce E	Supervisory Correctional Offic	12	0	95,370
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016607	Hannie,Jeremy L.	Supervisory Correctional Offic	12	0	90,596
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00017250	Dowell,Shawn D.	Supervisory Program Analyst	13	0	124,133
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00015632	White,Karl D	SUPV CORRECTIONAL OFFICER	11	0	88,553
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00019945	Andemichael,Temesghen	SUPV CORRECTIONAL OFFICER	11	0	82,360
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025408	Oladapo,Olubola T	SUPV CORRECTIONAL OFFICER	11	0	82,360
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025586	White,Jacqueline M	SUPV CORRECTIONAL OFFICER	11	0	90,758
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00029037	Moore,Danielle M	SUPVY CORRECTIONAL OFFICER	11	0	74,325
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00007744		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009913		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010683		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012535		CORRECTIONAL OFFICER	7	0	57,051
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00000620		CORRECTIONAL OFFICER - LEAD	9	0	69,242
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009134		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010286		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00012037		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00016176		CORRECTIONAL OFFICER - LEAD	9	1	69,237

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00020391	Wallace,Ernest N	LEAD CORRECTIONAL OFC	26,598	Active	06/28/92	31 Yrs 6 Mths	Filled	1.0	Continuing
00026155	Motanya,Frederick A	LEAD CORRECTIONAL OFC	26,598	Active	07/14/93	30 Yrs 6 Mths	Filled	1.0	Continuing
00007903	Greene,Samantha S	Legal Instruments Examiner	19,463	Active	01/02/07	17 Yrs 0 Mths	Filled	1.0	Continuing
00005488	King,Chatail L.	Monitoring Specialist	18,700	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00009513	Cain-Rogers,Alisha L	Monitoring Specialist	18,700	Active	09/26/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00007332	Tates-Ball,Joyce E	Supervisory Correctional Offic	29,183	Active	10/25/21	2 Yrs 3 Mths	Filled	1.0	Continuing
00016607	Hannie,Jeremy L.	Supervisory Correctional Offic	27,722	Active	01/14/13	11 Yrs 0 Mths	Filled	1.0	Continuing
00017250	Dowell,Shawn D.	Supervisory Program Analyst	37,985	Active	04/30/07	16 Yrs 8 Mths	Filled	1.0	Continuing
00015632	White,Karl D	SUPV CORRECTIONAL OFFICER	27,097	Active	10/13/87	36 Yrs 3 Mths	Filled	1.0	Continuing
00019945	Andemichael,Temesghen	SUPV CORRECTIONAL OFFICER	25,202	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00025408	Oladapo,Olubola T	SUPV CORRECTIONAL OFFICER	25,202	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00025586	White,Jacqueline M	SUPV CORRECTIONAL OFFICER	27,772	Active	05/03/93	30 Yrs 8 Mths	Filled	1.0	Continuing
00029037	Moore,Danielle M	SUPVY CORRECTIONAL OFFICER	22,744	Active	01/06/20	4 Yrs 0 Mths	Filled	1.0	Continuing
00007744		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00009913		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00010683		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00012535		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00000620		CORRECTIONAL OFFICER - LEAD	21,188	Active			Vacant	1.0	
00009134		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00010286		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00012037		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00016176		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00018152		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00021252		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00026478		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00033072		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00004724		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00010121		Program Support Assistant	7	0	49,957
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00025531		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00046337		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00029049		SUPVY CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00009485		Teacher	11	0	65,285
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098242	Flagg,Amoni Monet	Body Worn Camera Coordinator	11	2	67,383
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090931	Campbell,Gregory E	Case Manager	9	4	69,884
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091079	Allen,Jimmie	Chaplain	11	6	75,775
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00000659	Gooden,Charles A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00005542	Roper,Rashaad	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00032384	Jabbie,Alhaji I	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00042444	Booker,Barbara	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090919	Allen,Lapreia T	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090922	Winston,Alexander	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090923	Terry,Angela	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090924	Glover,Antonia T	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090927	Ugwu,Bernard N	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00018152		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00021252		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00026478		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00033072		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00004724		Monitoring Specialist	16,580	Active			Vacant	1.0	
00010121		Program Support Assistant	15,287	Active			Vacant	1.0	
00025531		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00046337		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00029049		SUPVY CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00009485		Teacher	19,977	Active			Vacant	1.0	
00098242	Flagg,Amoni Monet	Body Worn Camera Coordinator	20,619	Active	08/20/18	5 Yrs 5 Mths	Filled	1.0	Continuing
00090931	Campbell,Gregory E	Case Manager	21,385	Active	01/17/23	1 Yrs 0 Mths	Filled	1.0	Continuing
00091079	Allen,Jimmie	Chaplain	23,187	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00000659	Gooden,Charles A	CORRECTIONAL OFFICER	24,148	Active	07/03/89	34 Yrs 6 Mths	Filled	1.0	Continuing
00005542	Roper,Rashaad	CORRECTIONAL OFFICER	19,793	Active	01/04/21	3 Yrs 0 Mths	Filled	1.0	Continuing
00032384	Jabbie,Alhaji I	CORRECTIONAL OFFICER	23,059	Active	01/19/10	14 Yrs 0 Mths	Filled	1.0	Continuing
00042444	Booker,Barbara	CORRECTIONAL OFFICER	23,604	Active	11/10/08	15 Yrs 2 Mths	Filled	1.0	Continuing
00090919	Allen,Lapreia T	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090922	Winston,Alexander	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090923	Terry,Angela	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090924	Glover,Antonia T	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090927	Ugwu,Bernard N	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090935	Streeter,Brenda D	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090937	Williams,Caroline G	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090939	Williams,Carlei F.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090942	Alexander,Cassandra	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090949	Madika,Christopher O	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090950	Dike,Cletus O.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090952	Seegers,Crystal S	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090953	Lee,Curtis A	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090957	King,Davin S.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090959	Kenny,Edith	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090961	Anyanwu,Emilia C	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090962	Ejiofor,Emmanuel C	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090963	Gaines-Prosise,Erica D	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090965	Etoundi,Etienne	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090966	Eaglin,Florinda A	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090967	Randolph,Kenya Z	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090968	Brown Jr.,Frank Henry	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090970	Neither,Gloria Ann	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090978	Speight,Coretta N	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090987	Brown,Christa R	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091046	Drummond,Terry M	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091055	Corneh,Sylvester M.	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00090935	Streeter,Brenda D	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090937	Williams,Caroline G	CORRECTIONAL OFFICER	21,426	Active	02/21/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090939	Williams,Carlei F.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090942	Alexander,Cassandra	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090949	Madika,Christopher O	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090950	Dike,Cletus O.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090952	Seegers,Crystal S	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090953	Lee,Curtis A	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090957	King,Davin S.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090959	Kenny,Edith	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090961	Anyanwu,Emilia C	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090962	Ejiofor,Emmanuel C	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090963	Gaines-Prosise,Erica D	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090965	Etoundi,Etienne	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090966	Eaglin,Florinda A	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090967	Randolph,Kenya Z	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090968	Brown Jr.,Frank Henry	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090970	Neither,Gloria Ann	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090978	Speight,Coretta N	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090987	Brown,Christa R	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091046	Drummond,Terry M	CORRECTIONAL OFFICER	23,059	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091055	Corneh,Sylvester M.	CORRECTIONAL OFFICER	21,426	Active	11/28/16	7 Yrs 1 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091056	Burgess,Kendra J	CORRECTIONAL OFFICER	7	5	63,482
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091057	Adams,Kenneth R	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091061	NWACHUKWU,CHUKWU KA N	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091061	KYAZZE,ALEX	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091063	Battle,Kenneth T.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091066	Olayiwola,Kabiru	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091068	Tax,Yvonne	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091069	Muhlhahn,Kevin M	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091070	Dawodu,Hakeem	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091074	Palmer,Sheila	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091075	Abdullah,Mahmoud	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091077	Vaughan,Rochelle	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091088	Campbell,Artonga Denise	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091090	Abdullah,Ebony Y	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091092	Batts,Doreen C	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091093	Minor,Troy	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091094	Vega,Isabel M.	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091097	Lindsay,Tarone L.	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091100	WARDRICK,CRYSTAL P	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091102	Summers,Gina L	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091103	Lee,Jewell M.	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091104	Brown,Kimberly D	CORRECTIONAL OFFICER	8	7	73,578

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091056	Burgess,Kendra J	CORRECTIONAL OFFICER	19,425	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091057	Adams,Kenneth R	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091061	NWACHUKWU,CHUKWU KA N	CORRECTIONAL OFFICER	16,386	Active	10/23/23	0 Yrs 3 Mths	Filled	1.0	Continuing
00091061	KYAZZE,ALEX	CORRECTIONAL OFFICER	16,386	Active	11/06/23	0 Yrs 2 Mths	Filled	1.0	Continuing
00091063	Battle,Kenneth T.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091066	Olayiwola,Kabiru	CORRECTIONAL OFFICER	17,949	Active	03/16/20	3 Yrs 10 Mths	Filled	1.0	Continuing
00091068	Tax,Yvonne	CORRECTIONAL OFFICER	21,426	Active	05/16/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00091069	Muhlhahn,Kevin M	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091070	Dawodu,Hakeem	CORRECTIONAL OFFICER	21,426	Active	12/26/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00091074	Palmer,Sheila	CORRECTIONAL OFFICER	23,059	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091075	Abdullah,Mahmoud	CORRECTIONAL OFFICER	24,148	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091077	Vaughan,Rochelle	CORRECTIONAL OFFICER	23,604	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091088	Campbell,Artonga Denise	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091090	Abdullah,Ebony Y	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091092	Batts,Doreen C	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091093	Minor,Troy	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091094	Vega,Isabel M.	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091097	Lindsay,Tarone L.	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091100	WARDRICK,CRYSTAL P	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091102	Summers,Gina L	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091103	Lee,Jewell M.	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091104	Brown,Kimberly D	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091105	Saunders,Lamar J.	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091106	Ferrell,Earl J	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091107	Musgrove,Tracy	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091109	LaNear,Brenda G.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091166	Chioma,Innocent	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091167	Kitt,Carl L	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091190	Pryor,Gloria	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091200	Garner,Marie	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098200	ACHA,RODINE	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098203	adeyemi,adebayo olayemi	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098204	BANGURA,MOHAMED	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098205	Brown,Khaulysa A.	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098206	Fombin,Linda Lateh	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098207	Nwachukwu,Chidi Charles	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098209	Kareem,Amina S.	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098210	Ajango,Ajah	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098211	Alale,Olakunle	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098212	Bolanga,Guillaume	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098213	Ajayi,Hannah	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098214	Olojede,Aderemi J.	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098215	Almonor,Hermann	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098219	Wepeube Tchakossi,Chancelin	CORRECTIONAL OFFICER	8	3	66,462

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091105	Saunders,Lamar J.	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091106	Ferrell,Earl J	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091107	Musgrove,Tracy	CORRECTIONAL OFFICER	23,059	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091109	LaNear,Brenda G.	CORRECTIONAL OFFICER	23,059	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091166	Chioma,Innocent	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091167	Kitt,Carl L	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091190	Pryor,Gloria	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091200	Garner,Marie	CORRECTIONAL OFFICER	22,515	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00098200	ACHA,RODINE	CORRECTIONAL OFFICER	16,821	Active	08/01/22	1 Yrs 5 Mths	Filled	1.0	Continuing
00098203	adeyemi,adebayo olayemi	CORRECTIONAL OFFICER	20,337	Active	09/16/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00098204	BANGURA,MOHAMED	CORRECTIONAL OFFICER	20,337	Active	09/16/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00098205	Brown,Khaulysa A.	CORRECTIONAL OFFICER	20,337	Active	09/16/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00098206	Fombin,Linda Lateh	CORRECTIONAL OFFICER	20,337	Active	09/16/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00098207	Nwachukwu,Chidi Charles	CORRECTIONAL OFFICER	20,337	Active	09/16/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00098209	Kareem,Amina S.	CORRECTIONAL OFFICER	20,337	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00098210	Ajango,Ajah	CORRECTIONAL OFFICER	20,337	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00098211	Alale,Olakunle	CORRECTIONAL OFFICER	20,337	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00098212	Bolanga,Guillaume	CORRECTIONAL OFFICER	21,970	Active	11/06/23	0 Yrs 2 Mths	Filled	1.0	Continuing
00098213	Ajayi,Hannah	CORRECTIONAL OFFICER	20,337	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00098214	Olojede,Aderemi J.	CORRECTIONAL OFFICER	20,337	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00098215	Almonor,Hermann	CORRECTIONAL OFFICER	20,337	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00098219	Wepeube Tchakossi,Chancelin	CORRECTIONAL OFFICER	20,337	Active	10/15/19	4 Yrs 3 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098220	akobundu,sabinus	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098232	Zofoa,Denis	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098233	HOLLAND,RHONDA	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098234	Wright,Taya	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098235	Duodu,Daniel	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098236	Teluwo,Daniel Adeyemi	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098240	Small,Michael Winston	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098241	SESAY,FODAY	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098243	Kamara,Mustspha	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098244	Bassil,Victoria	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098247	Adeboyeku,Oluwatobi	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103131	Wurie,Alice	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103132	Ekwueme,Victor	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103133	YUSUF,MOJEED	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103136	Samura,Sulaiman Ahmed	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103137	Asante-Gyimah,Mike	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103138	Tchamo,Alain	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103139	OSUNLUSI,AYODELE JOHN	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103140	Alexander,Devante	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103141	Yamu,Sumba Sunday	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103143	ALALE,OLABANJI	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103144	Mshehe,Upendo	CORRECTIONAL OFFICER	6	1	53,550

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00098220	akobundu,sabinus	CORRECTIONAL OFFICER	20,337	Active	10/15/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00098232	Zofoa,Denis	CORRECTIONAL OFFICER	19,793	Active	04/26/21	2 Yrs 9 Mths	Filled	1.0	Continuing
00098233	HOLLAND,RHONDA	CORRECTIONAL OFFICER	16,821	Active	09/26/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00098234	Wright,Taya	CORRECTIONAL OFFICER	16,386	Active	05/22/23	0 Yrs 8 Mths	Filled	1.0	Continuing
00098235	Duodu,Daniel	CORRECTIONAL OFFICER	16,386	Active	05/08/23	0 Yrs 8 Mths	Filled	1.0	Continuing
00098236	Teluwo,Daniel Adeyemi	CORRECTIONAL OFFICER	16,386	Active	05/22/23	0 Yrs 8 Mths	Filled	1.0	Continuing
00098240	Small,Michael Winston	CORRECTIONAL OFFICER	16,386	Active	12/18/23	0 Yrs 1 Mths	Filled	1.0	Continuing
00098241	SESAY,FODAY	CORRECTIONAL OFFICER	16,386	Active	09/11/23	0 Yrs 4 Mths	Filled	1.0	Continuing
00098243	Kamara,Mustspha	CORRECTIONAL OFFICER	16,386	Active	09/25/23	0 Yrs 4 Mths	Filled	1.0	Continuing
00098244	Bassil,Victoria	CORRECTIONAL OFFICER	16,386	Active	03/20/23	0 Yrs 10 Mths	Filled	1.0	Continuing
00098247	Adeboyeku,Oluwatobi	CORRECTIONAL OFFICER	16,386	Active	11/20/23	0 Yrs 2 Mths	Filled	1.0	Continuing
00103131	Wurie,Alice	CORRECTIONAL OFFICER	19,793	Active	05/24/21	2 Yrs 8 Mths	Filled	1.0	Continuing
00103132	Ekwueme,Victor	CORRECTIONAL OFFICER	19,793	Active	05/24/21	2 Yrs 8 Mths	Filled	1.0	Continuing
00103133	YUSUF,MOJEED	CORRECTIONAL OFFICER	19,793	Active	05/24/21	2 Yrs 8 Mths	Filled	1.0	Continuing
00103136	Samura,Sulaiman Ahmed	CORRECTIONAL OFFICER	19,793	Active	06/07/21	2 Yrs 7 Mths	Filled	1.0	Continuing
00103137	Asante-Gyimah,Mike	CORRECTIONAL OFFICER	16,821	Active	05/10/21	2 Yrs 8 Mths	Filled	1.0	Continuing
00103138	Tchamo,Alain	CORRECTIONAL OFFICER	19,793	Active	05/10/21	2 Yrs 8 Mths	Filled	1.0	Continuing
00103139	OSUNLUSI,AYODELE JOHN	CORRECTIONAL OFFICER	19,793	Active	05/10/21	2 Yrs 8 Mths	Filled	1.0	Continuing
00103140	Alexander,Devante	CORRECTIONAL OFFICER	19,793	Active	05/10/21	2 Yrs 8 Mths	Filled	1.0	Continuing
00103141	Yamu,Sumba Sunday	CORRECTIONAL OFFICER	19,793	Active	07/06/21	2 Yrs 6 Mths	Filled	1.0	Continuing
00103143	ALALE,OLABANJI	CORRECTIONAL OFFICER	19,793	Active	07/06/21	2 Yrs 6 Mths	Filled	1.0	Continuing
00103144	Mshehe,Upendo	CORRECTIONAL OFFICER	16,386	Active	11/06/23	0 Yrs 2 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00103147	Bradley,Daryl N	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00011447	Wilson,Lawrence A	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091142	Holmes,Jay D.	Electrician Foreman	10	10	83,678
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090913	Barrett Jr.,Donald L.	Locksmith	9	7	71,698
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091065	Lee,Ronald	MAIL CLERK	5	8	50,612
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091138	Cabbagestalk,Tyrone	Maintenance Mechanic	9	8	73,757
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091051	Washington,Kimberly	Management and Program Analyst	11	5	73,677
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091148	Gladman,Darrin	Plumber/Pipefitter Foreman	10	7	77,126
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00009598	Alston,William	Program Analyst	12	2	83,289
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00098249	Burrus,David L	Security Officer	12	0	92,583
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090909	Williams,Chanta	Special Assistant	12	7	95,816
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091171	Bruce,Kevin	SUPV CORRECTIONAL OFFICER	12	0	89,723
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091178	Prosise,Isiac L.	SUPV CORRECTIONAL OFFICER	11	0	78,086
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091182	Bruce,Tocarra T	SUPV CORRECTIONAL OFFICER	11	0	78,086
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091187	Kem,Patrick T	SUPV CORRECTIONAL OFFICER	11	0	82,360
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091080	Jalloh,Erica L	Teacher	11	10	84,167
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091185	Mosley,Stephanie R	Teacher	11	7	77,873
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091192	Saunders,Timothy D.	Teacher	11	6	75,775
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091193	Diggs,Paul B.	Teacher	11	7	77,873
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090928		Case Manager	9	0	63,712
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090930		Case Manager	11	0	74,628
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00007516		CORRECTIONAL OFFICER	8	1	62,904

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00103147	Bradley,Daryl N	CORRECTIONAL OFFICER	19,793	Active	07/06/21	2 Yrs 6 Mths	Filled	1.0	Continuing
00011447	Wilson,Lawrence A	CORRECTIONAL OFFICER - LEAD	26,598	Active	01/29/90	33 Yrs 11 Mths	Filled	1.0	Continuing
00091142	Holmes,Jay D.	Electrician Foreman	25,606	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090913	Barrett Jr.,Donald L.	Locksmith	21,939	Active	06/26/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00091065	Lee,Ronald	MAIL CLERK	15,487	Active	12/27/16	7 Yrs 0 Mths	Filled	1.0	Continuing
00091138	Cabbagestalk, Tyrone	Maintenance Mechanic	22,570	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091051	Washington, Kimberly	Management and Program Analyst	22,545	Active	02/10/14	9 Yrs 11 Mths	Filled	1.0	Continuing
00091148	Gladman,Darrin	Plumber/Pipefitter Foreman	23,601	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00009598	Alston,William	Program Analyst	25,486	Active	10/13/15	8 Yrs 3 Mths	Filled	1.0	Continuing
00098249	Burrus,David L	Security Officer	28,330	Active	08/20/07	16 Yrs 5 Mths	Filled	1.0	Continuing
00090909	Williams,Chanta	Special Assistant	29,320	Active	06/21/22	1 Yrs 7 Mths	Filled	1.0	Continuing
00091171	Bruce, Kevin	SUPV CORRECTIONAL OFFICER	27,455	Active	05/16/16	7 Yrs 8 Mths	Filled	1.0	Continuing
00091178	Prosise,Isiac L.	SUPV CORRECTIONAL OFFICER	23,894	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091182	Bruce,Tocarra T	SUPV CORRECTIONAL OFFICER	23,894	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091187	Kem,Patrick T	SUPV CORRECTIONAL OFFICER	25,202	Active	12/05/11	12 Yrs 1 Mths	Filled	1.0	Continuing
00091080	Jalloh, Erica L	Teacher	25,755	Active	09/08/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00091185	Mosley,Stephanie R	Teacher	23,829	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091192	Saunders,Timothy D.	Teacher	23,187	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00091193	Diggs,Paul B.	Teacher	23,829	Active	02/20/18	5 Yrs 11 Mths	Filled	1.0	Continuing
00090928		Case Manager	19,496	Active			Vacant	1.0	
00090930		Case Manager	22,836	Active			Vacant	1.0	
00007516		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00012139		CORRECTIONAL OFFICER	7	0	57,051
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091164		Correctional Treatment Spec (R	12	0	89,423
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091191		Mental Health Specialist	12	0	89,423
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00090911		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091195		Program Analyst	11	0	65,285
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091180		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091186		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00091188		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	CORRECTIONAL TREATMENT FACILITY HOUSING SERVICES	INMATE MONITORING	00112312		Workforce Development Speciali	11	0	65,285
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00001883	Akinseye,Akindele D	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00006017	ayanwale,olayiwola	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00006526	Richardson,Anthony	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00008017	Brown,Rasheeda	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00008040	Clinkscale,Connie	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00009296	Lattisaw,LaShawn T	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00009894	Mballow,Cherno	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00010397	King,Eric Lee	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00010642	Osborne,Allantra J	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00011097	Dawkins,Shireta R	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00011650	Nyuma,Eric	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00016902	McDaniels Jr.,Robert Lewis	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00017749	Gause,Julius	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00018003	Adesuyi,Adebayo	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00020758	Floyd,Allison R	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00021189	Green,Catherine T	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00026023	Green,Renee T	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00027061	Trotter,Charles	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00032808	Douanla,Steve Landry	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00072979	Idowu,Segun	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00002431	Williams,Delonte X.	CORRECTIONAL OFFICER - LEAD	9	4	75,132
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00032921	Smith,Douglas L	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00016382	Barnes,Daryl L	LEAD CORRECTIONAL OFC	9	10	86,922
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00094030	Shaw,Shakita	Legal Instruments Examiner	6	3	48,226
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00025480	Strickland,Kiana	SUPV CORRECTIONAL OFFICER	11	0	76,717
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00004539		CORRECTIONAL OFFICER	8	1	62,904

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00012139		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00091164		Correctional Treatment Spec (R	27,363	Active			Vacant	1.0	
00091191		Mental Health Specialist	27,363	Active			Vacant	1.0	
00090911		Monitoring Specialist	16,580	Active			Vacant	1.0	
00091195		Program Analyst	19,977	Active			Vacant	1.0	
00091180		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00091186		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00091188		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00112312		Workforce Development Speciali	19,977	Active			Vacant	1.0	
00001883	Akinseye,Akindele D	CORRECTIONAL OFFICER	24,148	Active	10/15/07	16 Yrs 3 Mths	Filled	1.0	Continuing
00006017	ayanwale,olayiwola	CORRECTIONAL OFFICER	20,882	Active	02/19/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00006526	Richardson,Anthony	CORRECTIONAL OFFICER	24,148	Active	10/09/90	33 Yrs 3 Mths	Filled	1.0	Continuing
00008017	Brown,Rasheeda	CORRECTIONAL OFFICER	23,604	Active	12/22/08	15 Yrs 1 Mths	Filled	1.0	Continuing
00008040	Clinkscale,Connie	CORRECTIONAL OFFICER	24,148	Active	06/15/92	31 Yrs 7 Mths	Filled	1.0	Continuing
00009296	Lattisaw,LaShawn T	CORRECTIONAL OFFICER	23,604	Active	07/06/09	14 Yrs 6 Mths	Filled	1.0	Continuing
00009894	Mballow,Cherno	CORRECTIONAL OFFICER	21,970	Active	07/28/14	9 Yrs 5 Mths	Filled	1.0	Continuing
00010397	King,Eric Lee	CORRECTIONAL OFFICER	24,148	Active	03/07/05	18 Yrs 10 Mths	Filled	1.0	Continuing
00010642	Osborne,Allantra J	CORRECTIONAL OFFICER	21,970	Active	03/09/15	8 Yrs 10 Mths	Filled	1.0	Continuing
00011097	Dawkins,Shireta R	CORRECTIONAL OFFICER	24,148	Active	09/24/07	16 Yrs 4 Mths	Filled	1.0	Continuing
00011650	Nyuma,Eric	CORRECTIONAL OFFICER	20,882	Active	07/23/18	5 Yrs 6 Mths	Filled	1.0	Continuing
00016902	McDaniels Jr.,Robert Lewis	CORRECTIONAL OFFICER	23,059	Active	07/06/09	14 Yrs 6 Mths	Filled	1.0	Continuing
00017749	Gause,Julius	CORRECTIONAL OFFICER	23,059	Active	07/06/09	14 Yrs 6 Mths	Filled	1.0	Continuing
00018003	Adesuyi,Adebayo	CORRECTIONAL OFFICER	20,882	Active	11/13/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00020758	Floyd,Allison R	CORRECTIONAL OFFICER	24,148	Active	11/14/05	18 Yrs 2 Mths	Filled	1.0	Continuing
00021189	Green,Catherine T	CORRECTIONAL OFFICER	24,148	Active	04/25/91	32 Yrs 9 Mths	Filled	1.0	Continuing
00026023	Green,Renee T	CORRECTIONAL OFFICER	24,148	Active	03/05/89	34 Yrs 10 Mths	Filled	1.0	Continuing
00027061	Trotter,Charles	CORRECTIONAL OFFICER	24,148	Active	04/25/88	35 Yrs 9 Mths	Filled	1.0	Continuing
00032808	Douanla,Steve Landry	CORRECTIONAL OFFICER	17,949	Active	05/09/22	1 Yrs 8 Mths	Filled	1.0	Continuing
00072979	Idowu,Segun	CORRECTIONAL OFFICER	21,426	Active	12/26/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00002431	Williams,Delonte X.	CORRECTIONAL OFFICER - LEAD	22,990	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00032921	Smith,Douglas L	CORRECTIONAL OFFICER - LEAD	26,598	Active	01/11/92	32 Yrs 0 Mths	Filled	1.0	Continuing
00016382	Barnes,Daryl L	LEAD CORRECTIONAL OFC	26,598	Active	02/19/08	15 Yrs 11 Mths	Filled	1.0	Continuing
00094030	Shaw,Shakita	Legal Instruments Examiner	14,757	Active	12/18/23	0 Yrs 1 Mths	Filled	1.0	Continuing
00025480	Strickland,Kiana	SUPV CORRECTIONAL OFFICER	23,475	Active	04/26/21	2 Yrs 9 Mths	Filled	1.0	Continuing
00004539		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00010028		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00011984		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00025719		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00095560		Legal Instruments Examiner	6	0	45,085
LOCAL FUNDS	Local Funds	INMATE PROCESSING CENTER (R&D) SERVICES	INMATE MONITORING	00006966		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00002623	Muhammad,Francine A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00007860	Ridley,Shadonna R	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00012913	Pender,Cheron	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00021608	Sumter,Tiffany D	CORRECTIONAL OFFICER - LEAD	9	7	81,027
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00029031	Graham II,Donald R	Supervisory Correctional Offic	12	0	95,112
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00017911	Wilson,Jesse Demart	SUPV CORRECTIONAL OFFICER	12	0	95,743
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00017772		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	COMMAND CENTER SERVICES	INMATE MONITORING	00022695		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009758	Williams,Albert J	AC Equip. Mechanic Foreman	10	9	79,768
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00026423	Williams,Tayshawn L	Clerical Assistant	7	9	63,845
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00032774	Sanders,Lavon K	Clerical Assistant	7	10	65,581
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033338	Cooper,Kendra	Clerical Assistant	7	5	56,901
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00000488	George,Loreiza J	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00000980	Watson,Paul L	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00001213	Abdul,Owolabi	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00001776	Dunn,Kelli D	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00001816	ACHA,ELVIS TENDOH	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00002133	Whitehead,Christina D	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00002176	Daramola,Oluwadare	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00002252	Dilbert,Danielle T	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00002254	ayodeji,olanrewaju	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00002298	Abiola,Johnson	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00003380	Wheeler,Aaliyah	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00003442	Darego,Sotonm S	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00004248	Sanam A Mbang,Faustin	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00005148	Uloma,Ifeanyi I	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00005158	Crowell,Dominic	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00005263	Morman,Vaughn A.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00005275	Igbalajobi,Oluwamodupe	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008018	Davis Jr.,Joseph B.	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008064	Lewis,Daniel W	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008426	Menyongai,Isaac Bat	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008558	Nnorom,Glory U	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008567	Annan,Esther	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008771	Holland,Donald L	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009092	Martin Daniels,Mary S	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009131	Cooper,Kimberly	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009384	Anyanwu,Casmir Kennedy	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009921	Cole,Marlon	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010014	Warren,Deborah L	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00010028		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00011984		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00025719		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00095560		Legal Instruments Examiner	13,796	Active			Vacant	1.0	
00006966		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00002623	Muhammad,Francine A	CORRECTIONAL OFFICER	24,148	Active	11/05/90	33 Yrs 2 Mths	Filled	1.0	Continuing
00007860	Ridley,Shadonna R	CORRECTIONAL OFFICER	23,604	Active	01/05/09	15 Yrs 0 Mths	Filled	1.0	Continuing
00012913	Pender,Cheron	CORRECTIONAL OFFICER	21,426	Active	06/13/16	7 Yrs 7 Mths	Filled	1.0	Continuing
00021608	Sumter,Tiffany D	CORRECTIONAL OFFICER - LEAD	24,794	Active	04/09/12	11 Yrs 9 Mths	Filled	1.0	Continuing
00029031	Graham II,Donald R	Supervisory Correctional Offic	29,104	Active	01/30/23	0 Yrs 11 Mths	Filled	1.0	Continuing
00017911	Wilson,Jesse Demart	SUPV CORRECTIONAL OFFICER	29,297	Active	07/08/07	16 Yrs 6 Mths	Filled	1.0	Continuing
00017772		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00022695		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00009758	Williams,Albert J	AC Equip. Mechanic Foreman	24,409	Active	06/04/12	11 Yrs 7 Mths	Filled	1.0	Continuing
00026423	Williams,Tayshawn L	Clerical Assistant	19,537	Active	02/25/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00032774	Sanders,Lavon K	Clerical Assistant	20,068	Active	11/13/95	28 Yrs 2 Mths	Filled	1.0	Continuing
00033338	Cooper,Kendra	Clerical Assistant	17,412	Active	06/06/22	1 Yrs 7 Mths	Filled	1.0	Continuing
00000488	George,Loreiza J	CORRECTIONAL OFFICER	23,604	Active	11/10/08	15 Yrs 2 Mths	Filled	1.0	Continuing
00000980	Watson,Paul L	CORRECTIONAL OFFICER	24,148	Active	03/16/89	34 Yrs 10 Mths	Filled	1.0	Continuing
00001213	Abdul,Owolabi	CORRECTIONAL OFFICER	21,426	Active	12/26/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00001776	Dunn,Kelli D	CORRECTIONAL OFFICER	23,059	Active	11/10/08	15 Yrs 2 Mths	Filled	1.0	Continuing
00001816	ACHA,ELVIS TENDOH	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00002133	Whitehead,Christina D	CORRECTIONAL OFFICER	22,515	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00002176	Daramola,Oluwadare	CORRECTIONAL OFFICER	16,386	Active	08/28/23	0 Yrs 4 Mths	Filled	1.0	Continuing
00002252	Dilbert,Danielle T	CORRECTIONAL OFFICER	21,970	Active	08/10/15	8 Yrs 5 Mths	Filled	1.0	Continuing
00002254	ayodeji,olanrewaju	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00002298	Abiola,Johnson	CORRECTIONAL OFFICER	22,515	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00003380	Wheeler,Aaliyah	CORRECTIONAL OFFICER	19,793	Active	01/04/21	3 Yrs 0 Mths	Filled	1.0	Continuing
00003442	Darego,Sotonm S	CORRECTIONAL OFFICER	23,059	Active	02/01/10	13 Yrs 11 Mths	Filled	1.0	Continuing
00004248	Sanam A Mbang,Faustin	CORRECTIONAL OFFICER	20,882	Active	09/04/18	5 Yrs 4 Mths	Filled	1.0	Continuing
00005148	Uloma,Ifeanyi I	CORRECTIONAL OFFICER	22,515	Active	02/24/14	9 Yrs 11 Mths	Filled	1.0	Continuing
00005158	Crowell,Dominic	CORRECTIONAL OFFICER	20,882	Active	02/19/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00005263	Morman,Vaughn A.	CORRECTIONAL OFFICER	21,426	Active	09/18/17	6 Yrs 4 Mths	Filled	1.0	Continuing
00005275	Igbalajobi,Oluwamodupe	CORRECTIONAL OFFICER	23,059	Active	06/18/12	11 Yrs 7 Mths	Filled	1.0	Continuing
00008018	Davis Jr.,Joseph B.	CORRECTIONAL OFFICER	20,882	Active	03/18/19	4 Yrs 10 Mths	Filled	1.0	Continuing
00008064	Lewis,Daniel W	CORRECTIONAL OFFICER	24,148	Active	06/06/88	35 Yrs 7 Mths	Filled	1.0	Continuing
00008426	Menyongai,Isaac Bat	CORRECTIONAL OFFICER	20,337	Active	07/22/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00008558	Nnorom,Glory U	CORRECTIONAL OFFICER	22,515	Active	08/26/13	10 Yrs 5 Mths	Filled	1.0	Continuing
00008567	Annan,Esther	CORRECTIONAL OFFICER	22,515	Active	08/26/13	10 Yrs 5 Mths	Filled	1.0	Continuing
00008771	Holland,Donald L	CORRECTIONAL OFFICER	24,148	Active	06/17/91	32 Yrs 7 Mths	Filled	1.0	Continuing
00009092	Martin Daniels,Mary S	CORRECTIONAL OFFICER	24,148	Active	01/03/91	33 Yrs 0 Mths	Filled	1.0	Continuing
00009131	Cooper,Kimberly	CORRECTIONAL OFFICER	23,604	Active	09/24/07	16 Yrs 4 Mths	Filled	1.0	Continuing
00009384	Anyanwu,Casmir Kennedy	CORRECTIONAL OFFICER	21,970	Active	05/04/15	8 Yrs 8 Mths	Filled	1.0	Continuing
00009921	Cole,Marlon	CORRECTIONAL OFFICER	22,515	Active	04/08/13	10 Yrs 9 Mths	Filled	1.0	Continuing
00010014	Warren,Deborah L	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010112	Sanchez,Guillermo	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010234	Epps,David Tyrone	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010241	Anyaike,Okechukwu J	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010247	KALU,ENDLESS	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010318	Brown,Delonte J	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010322	Douglas,Ashley A	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010358	Umeh,Becky	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010445	Julien,Shelby M	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010629	Windear,Michael A.	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010719	Holloway,Brandon	CORRECTIONAL OFFICER	6	4	57,807
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010902	Simmons,De'Montaz	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00011104	Armstrong,Horace	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00011155	Tchoffo,Martin	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00011571	Dosumu,Hawa	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012193	Carpenter,Serena T	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012413	Dixon,Sharon A.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012525	Farinde Sr.,Oladele	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012645	Ebini,Lucas B	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012677	Ogwu,Anthony	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012727	Waller,Dawn Re'nae	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012858	Dove,Montez	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012979	BOBOYE,ADEBISI	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00013169	Vailes,Corin	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00013462	Sanchez,Esteban A	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00014059	Adegbite,Adebola Fisayo	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00015204	Williams,Carmen L	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00015348	Carroll,LaTonja M.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00015587	Boateng,ebenezer	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00015657	Kinard,Bryan J	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00015785	Holmes,Marshall	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016118	Ibiwoye,Olanrewaju	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016483	Rana,Arshad	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016567	Allen,Almeada	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016571	Awasoh,Joel	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016913	Burton,Nenitto A	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016924	Powell,Danielle	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016948	Benavides,Mirian R	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00017138	Akinmayowa,Akinwale	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00017148	Djahlin,Adjetej Denis	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00017585	Gutierrez,Merlin A	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00017947	Manning,Gary A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00018993	Combs,Oliver D.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00020255	Hayes,Alfred L	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00020441	Jackson,Darryl J.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00020501	Adelowo,Francis	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00010112	Sanchez,Guillermo	CORRECTIONAL OFFICER	24,148	Active	09/24/12	11 Yrs 4 Mths	Filled	1.0	Continuing
00010234	Epps,David Tyrone	CORRECTIONAL OFFICER	23,059	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00010241	Anyaiibe,Okechukwu J	CORRECTIONAL OFFICER	21,970	Active	11/16/15	8 Yrs 2 Mths	Filled	1.0	Continuing
00010247	KALU,ENDLESS	CORRECTIONAL OFFICER	20,882	Active	03/04/19	4 Yrs 10 Mths	Filled	1.0	Continuing
00010318	Brown,Delonte J	CORRECTIONAL OFFICER	23,604	Active	02/17/09	14 Yrs 11 Mths	Filled	1.0	Continuing
00010322	Douglas,Ashley A	CORRECTIONAL OFFICER	23,059	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00010358	Umeh,Becky	CORRECTIONAL OFFICER	21,970	Active	05/31/16	7 Yrs 7 Mths	Filled	1.0	Continuing
00010445	Julien,Shelby M	CORRECTIONAL OFFICER	23,604	Active	10/14/08	15 Yrs 3 Mths	Filled	1.0	Continuing
00010629	Windear,Michael A.	CORRECTIONAL OFFICER	23,604	Active	02/11/08	15 Yrs 11 Mths	Filled	1.0	Continuing
00010719	Holloway,Brandon	CORRECTIONAL OFFICER	17,689	Active	09/14/20	3 Yrs 4 Mths	Filled	1.0	Continuing
00010902	Simmons,De'Montaz	CORRECTIONAL OFFICER	20,882	Active	10/15/18	5 Yrs 3 Mths	Filled	1.0	Continuing
00011104	Armstrong,Horace	CORRECTIONAL OFFICER	20,882	Active	12/10/18	5 Yrs 1 Mths	Filled	1.0	Continuing
00011155	Tchoffo,Martin	CORRECTIONAL OFFICER	20,882	Active	11/26/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00011571	Dosumu,Hawa	CORRECTIONAL OFFICER	22,515	Active	01/27/14	9 Yrs 11 Mths	Filled	1.0	Continuing
00012193	Carpenter,Serena T	CORRECTIONAL OFFICER	21,970	Active	01/25/16	8 Yrs 0 Mths	Filled	1.0	Continuing
00012413	Dixon,Sharon A.	CORRECTIONAL OFFICER	23,059	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00012525	Farinde Sr.,Oladele	CORRECTIONAL OFFICER	20,337	Active	09/03/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00012645	Ebini,Lucas B	CORRECTIONAL OFFICER	22,515	Active	04/08/13	10 Yrs 9 Mths	Filled	1.0	Continuing
00012677	Ogwu,Anthony	CORRECTIONAL OFFICER	20,882	Active	11/13/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00012727	Waller,Dawn Re'nae	CORRECTIONAL OFFICER	23,059	Active	03/17/08	15 Yrs 10 Mths	Filled	1.0	Continuing
00012858	Dove,Montez	CORRECTIONAL OFFICER	21,426	Active	06/13/16	7 Yrs 7 Mths	Filled	1.0	Continuing
00012979	BOBOYE,ADEBISI	CORRECTIONAL OFFICER	20,337	Active	07/22/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00013169	Vailes,Corin	CORRECTIONAL OFFICER	20,882	Active	12/17/18	5 Yrs 1 Mths	Filled	1.0	Continuing
00013462	Sanchez,Esteban A	CORRECTIONAL OFFICER	21,970	Active	03/09/15	8 Yrs 10 Mths	Filled	1.0	Continuing
00014059	Adegbite,Adebola Fisayo	CORRECTIONAL OFFICER	20,882	Active	07/23/18	5 Yrs 6 Mths	Filled	1.0	Continuing
00015204	Williams,Carmen L	CORRECTIONAL OFFICER	23,059	Active	09/21/09	14 Yrs 4 Mths	Filled	1.0	Continuing
00015348	Carroll,LaTonja M.	CORRECTIONAL OFFICER	23,059	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00015587	Boateng,ebenezer	CORRECTIONAL OFFICER	20,337	Active	07/22/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00015657	Kinard,Bryan J	CORRECTIONAL OFFICER	16,386	Active	08/28/23	0 Yrs 4 Mths	Filled	1.0	Continuing
00015785	Holmes,Marshall	CORRECTIONAL OFFICER	21,426	Active	09/18/17	6 Yrs 4 Mths	Filled	1.0	Continuing
00016118	Ibiwoye,Olanrewaju	CORRECTIONAL OFFICER	20,882	Active	03/04/19	4 Yrs 10 Mths	Filled	1.0	Continuing
00016483	Rana,Arshad	CORRECTIONAL OFFICER	24,148	Active	12/05/11	12 Yrs 1 Mths	Filled	1.0	Continuing
00016567	Allen,Almeada	CORRECTIONAL OFFICER	24,148	Active	09/01/90	33 Yrs 4 Mths	Filled	1.0	Continuing
00016571	Awasoh,Joel	CORRECTIONAL OFFICER	22,515	Active	01/14/13	11 Yrs 0 Mths	Filled	1.0	Continuing
00016913	Burton,Nenitto A	CORRECTIONAL OFFICER	22,515	Active	09/09/13	10 Yrs 4 Mths	Filled	1.0	Continuing
00016924	Powell,Danielle	CORRECTIONAL OFFICER	21,426	Active	05/01/17	6 Yrs 8 Mths	Filled	1.0	Continuing
00016948	Benavides,Mirian R	CORRECTIONAL OFFICER	22,515	Active	09/09/13	10 Yrs 4 Mths	Filled	1.0	Continuing
00017138	Akinmayowa,Akinwale	CORRECTIONAL OFFICER	22,515	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00017148	Djahlin,Adjety Denis	CORRECTIONAL OFFICER	20,882	Active	11/26/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00017585	Gutierrez,Merlin A	CORRECTIONAL OFFICER	23,059	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00017947	Manning,Gary A	CORRECTIONAL OFFICER	24,148	Active	04/26/91	32 Yrs 9 Mths	Filled	1.0	Continuing
00018993	Combs,Oliver D.	CORRECTIONAL OFFICER	23,059	Active	06/18/12	11 Yrs 7 Mths	Filled	1.0	Continuing
00020255	Hayes,Alfred L	CORRECTIONAL OFFICER	23,059	Active	12/02/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00020441	Jackson,Darryl J.	CORRECTIONAL OFFICER	23,059	Active	06/18/12	11 Yrs 7 Mths	Filled	1.0	Continuing
00020501	Adelowo,Francis	CORRECTIONAL OFFICER	21,426	Active	05/01/17	6 Yrs 8 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00020623	Bynum,Raphael R	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00021231	Emakpor,Eloho O	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00021402	Akpan,Godstime B	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00021447	Kayode,Tosin	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00021994	Quanteh,Sanjou	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00022201	Ansari,Muhammad J	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00022396	Ngwese,Ngape	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00023025	Dickens,Phillip A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00024136	Lacey,Latisha N	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00024143	Johnson,Antonio J	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00024736	Tekom,George T	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00024834	Lewis,Melissa E	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00024968	Nguimdo,Pierre	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00025089	Coates,Joseph R	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00025238	Johnson,Christine Marie	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00025656	Seidu,Balikis T	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00025829	Okoye,Cyrl C	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00026042	Harwood,Damian	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00026115	Otitoloju,Adeniyi A	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00026168	Agbornkie,frank ndipenoch	CORRECTIONAL OFFICER	7	2	58,658
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00026388	Omomo,Johnson	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00026510	Alfaro,Steven M	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00026850	Carter,Bridgette	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00027024	NJINWE,EMMANUEL	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00027058	Ball,Lorenzo A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00027102	Okpara,Harry O	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00029046	Logan,Marion L	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00032515	Saunders,Shuey D	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00032699	Hart,Hazel P	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00032852	Javed,Khalid	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00032992	Robertson,Imani Shontice	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033164	Holt,J'niqua	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033481	Larkoh,Abraham Harrison Linco	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033531	Gill,Tyler	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033553	Ihezue,Chima O	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033635	Holley,Lorraine W	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033675	Folson,Eric A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033748	Kola,Agbonkehri Dennis	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033777	Kyle,James	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033811	Nkafu,Collins	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033824	Bazzie,Wonnie	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033830	Linder,Bernice C	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033837	Sutton,Crystal R	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00042468	Ogolo,Teddy	CORRECTIONAL OFFICER	6	1	53,550

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00020623	Bynum,Raphael R	CORRECTIONAL OFFICER	23,059	Active	07/27/09	14 Yrs 5 Mths	Filled	1.0	Continuing
00021231	Emakpor,Eloho O	CORRECTIONAL OFFICER	21,970	Active	07/14/14	9 Yrs 6 Mths	Filled	1.0	Continuing
00021402	Akpan,Godstime B	CORRECTIONAL OFFICER	21,970	Active	02/09/15	8 Yrs 11 Mths	Filled	1.0	Continuing
00021447	Kayode,Tosin	CORRECTIONAL OFFICER	20,882	Active	10/29/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00021994	Quanteh,Sanjou	CORRECTIONAL OFFICER	19,793	Active	02/01/21	2 Yrs 11 Mths	Filled	1.0	Continuing
00022201	Ansari,Muhammad J	CORRECTIONAL OFFICER	21,970	Active	12/14/15	8 Yrs 1 Mths	Filled	1.0	Continuing
00022396	Ngwese,Ngape	CORRECTIONAL OFFICER	22,515	Active	05/05/14	9 Yrs 8 Mths	Filled	1.0	Continuing
00023025	Dickens,Phillip A	CORRECTIONAL OFFICER	24,148	Active	04/07/92	31 Yrs 9 Mths	Filled	1.0	Continuing
00024136	Lacey,Latisha N	CORRECTIONAL OFFICER	23,059	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00024143	Johnson,Antonio J	CORRECTIONAL OFFICER	23,059	Active	07/27/09	14 Yrs 5 Mths	Filled	1.0	Continuing
00024736	Tekom,George T	CORRECTIONAL OFFICER	22,515	Active	01/27/14	9 Yrs 11 Mths	Filled	1.0	Continuing
00024834	Lewis,Melissa E	CORRECTIONAL OFFICER	23,604	Active	11/10/08	15 Yrs 2 Mths	Filled	1.0	Continuing
00024968	Nguimdo,Pierre	CORRECTIONAL OFFICER	22,515	Active	01/14/13	11 Yrs 0 Mths	Filled	1.0	Continuing
00025089	Coates,Joseph R	CORRECTIONAL OFFICER	23,059	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00025238	Johnson,Christine Marie	CORRECTIONAL OFFICER	17,949	Active	10/25/21	2 Yrs 3 Mths	Filled	1.0	Continuing
00025656	Seidu,Balikis T	CORRECTIONAL OFFICER	20,337	Active	02/18/20	3 Yrs 11 Mths	Filled	1.0	Continuing
00025829	Okoye,Cyril C	CORRECTIONAL OFFICER	23,059	Active	04/09/12	11 Yrs 9 Mths	Filled	1.0	Continuing
00026042	Harwood,Damian	CORRECTIONAL OFFICER	20,882	Active	04/01/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00026115	Otololoju,Adeniyi A	CORRECTIONAL OFFICER	21,970	Active	07/14/14	9 Yrs 6 Mths	Filled	1.0	Continuing
00026168	Agbornkie,frank ndipenoch	CORRECTIONAL OFFICER	17,949	Active	09/27/21	2 Yrs 3 Mths	Filled	1.0	Continuing
00026388	Omomo,Johnson	CORRECTIONAL OFFICER	22,515	Active	01/14/13	11 Yrs 0 Mths	Filled	1.0	Continuing
00026510	Alfaro,Steven M	CORRECTIONAL OFFICER	21,970	Active	07/09/07	16 Yrs 6 Mths	Filled	1.0	Continuing
00026850	Carter,Bridgette	CORRECTIONAL OFFICER	21,970	Active	02/21/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00027024	NJINWE,EMMANUEL	CORRECTIONAL OFFICER	20,882	Active	07/23/18	5 Yrs 6 Mths	Filled	1.0	Continuing
00027058	Ball,Lorenzo A	CORRECTIONAL OFFICER	24,148	Active	04/22/91	32 Yrs 9 Mths	Filled	1.0	Continuing
00027102	Okpara,Harry O	CORRECTIONAL OFFICER	24,148	Active	11/13/07	16 Yrs 2 Mths	Filled	1.0	Continuing
00029046	Logan,Marion L	CORRECTIONAL OFFICER	23,059	Active	05/10/10	13 Yrs 8 Mths	Filled	1.0	Continuing
00032515	Saunders,Shuey D	CORRECTIONAL OFFICER	24,148	Active	05/22/92	31 Yrs 8 Mths	Filled	1.0	Continuing
00032699	Hart,Hazel P	CORRECTIONAL OFFICER	24,148	Active	10/04/04	19 Yrs 3 Mths	Filled	1.0	Continuing
00032852	Javed,Khalid	CORRECTIONAL OFFICER	24,148	Active	11/20/91	32 Yrs 2 Mths	Filled	1.0	Continuing
00032992	Robertson,Imani Shontice	CORRECTIONAL OFFICER	20,337	Active	07/08/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00033164	Holt,J'niqua	CORRECTIONAL OFFICER	20,882	Active	09/04/18	5 Yrs 4 Mths	Filled	1.0	Continuing
00033481	Larkoh,Abraham Harrison Linco	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00033531	Gill,Tyler	CORRECTIONAL OFFICER	21,426	Active	08/07/17	6 Yrs 5 Mths	Filled	1.0	Continuing
00033553	Ihezue,Chima O	CORRECTIONAL OFFICER	23,059	Active	11/23/09	14 Yrs 2 Mths	Filled	1.0	Continuing
00033635	Holley,Lorraine W	CORRECTIONAL OFFICER	24,148	Active	09/07/91	32 Yrs 4 Mths	Filled	1.0	Continuing
00033675	Folson,Eric A	CORRECTIONAL OFFICER	24,148	Active	02/14/93	30 Yrs 11 Mths	Filled	1.0	Continuing
00033748	Kola,Agbonkehri Dennis	CORRECTIONAL OFFICER	22,515	Active	02/24/14	9 Yrs 11 Mths	Filled	1.0	Continuing
00033777	Kyle,James	CORRECTIONAL OFFICER	20,882	Active	12/10/18	5 Yrs 1 Mths	Filled	1.0	Continuing
00033811	Nkafu,Collins	CORRECTIONAL OFFICER	20,882	Active	04/01/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00033824	Bazzie,Wonnie	CORRECTIONAL OFFICER	20,882	Active	07/23/18	5 Yrs 6 Mths	Filled	1.0	Continuing
00033830	Linder,Bernice C	CORRECTIONAL OFFICER	24,148	Active	01/19/96	28 Yrs 0 Mths	Filled	1.0	Continuing
00033837	Sutton,Crystal R	CORRECTIONAL OFFICER	24,148	Active	12/17/97	26 Yrs 1 Mths	Filled	1.0	Continuing
00042468	Ogolo,Teddy	CORRECTIONAL OFFICER	16,386	Active	07/03/23	0 Yrs 6 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00044484	Wanmo,Armand	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045442	Bonds Jr.,Eugene	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045443	Sholoye,John O	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045448	Obi,Hyginus E	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045455	Ibeawuchi,Uchendu B	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045582	Ibikunle,Tosin D	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045583	McCaster,Melvin J	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045585	Butler,Judah	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045591	Uwem,Boyce	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00045845	Huskin,Lawrence S	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00073132	Taylor,Brandon J	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077825	Ajugonyi,Peter A	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077826	Joshua,Taiye O	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077829	Ujor,Robinson F	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077854	Teneng,Calvin A	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077855	Allen,Thomas B	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077861	Ogbeide,Ceaser A	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077862	Gwet,Pierre	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077864	Uwaifo,Dickson	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077866	Asekomhe,Umoru	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077868	Adeleye,Damilare	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077869	Fatokimi,Oluwafemi	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077870	Etubom,Dominic S	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077871	Palle,Dangustard E	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077872	osuagwu,enyinna	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077873	Kellam,Maurice D.	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00082270	Falade,Ayodeji F.	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00082275	Bodunde,Akindele James	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00082276	Hopper,Laronda M	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00082282	Atsyor-Sorwannii,Innocent	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00082287	Ofoegbu,Joseph	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00082622	Okeke,Dominic	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00000153	Jones,Deon Devon Delonta	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00001337	Day,Marshall	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00004803	Alexander,Joseph	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008222	ASOGWA,NNABUCHI	CORRECTIONAL OFFICER - LEAD	9	2	71,202
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008794	Masi,Harcourt	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009479	Adedeji,Abiola G	CORRECTIONAL OFFICER - LEAD	9	6	79,062
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009863	Bushrod,Dana S.	CORRECTIONAL OFFICER - LEAD	9	7	81,027
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010735	Robinson,Nathaniel	CORRECTIONAL OFFICER - LEAD	9	9	84,957
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00024835	Wilson,Mack	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033813	Rosser III,John R	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00007608	Williams,Rasheeda D.	Legal Instruments Examiner	6	7	54,510
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00077863	Agubokwu,Vincent O	Management and Program Analyst	11	4	71,579
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00001797	Jeffries,Karen N	Monitoring Specialist	9	10	69,770

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00044484	Wanmo,Armand	CORRECTIONAL OFFICER	22,515	Active	03/24/14	9 Yrs 10 Mths	Filled	1.0	Continuing
00045442	Bonds Jr.,Eugene	CORRECTIONAL OFFICER	22,515	Active	09/25/06	17 Yrs 4 Mths	Filled	1.0	Continuing
00045443	Sholoye,John O	CORRECTIONAL OFFICER	22,515	Active	02/24/14	9 Yrs 11 Mths	Filled	1.0	Continuing
00045448	Obi,Hyginus E	CORRECTIONAL OFFICER	21,426	Active	10/07/13	10 Yrs 3 Mths	Filled	1.0	Continuing
00045455	Ibeawuchi,Uchendu B	CORRECTIONAL OFFICER	24,148	Active	09/25/06	17 Yrs 4 Mths	Filled	1.0	Continuing
00045582	Ibikunle,Tosin D	CORRECTIONAL OFFICER	20,337	Active	07/08/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00045583	McCaster,Melvin J	CORRECTIONAL OFFICER	23,059	Active	02/01/10	13 Yrs 11 Mths	Filled	1.0	Continuing
00045585	Butler,Judah	CORRECTIONAL OFFICER	21,970	Active	01/25/16	8 Yrs 0 Mths	Filled	1.0	Continuing
00045591	Uwem,Boyce	CORRECTIONAL OFFICER	20,337	Active	09/16/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00045845	Huskin,Lawrence S	CORRECTIONAL OFFICER	23,059	Active	12/22/09	14 Yrs 1 Mths	Filled	1.0	Continuing
00073132	Taylor,Brandon J	CORRECTIONAL OFFICER	23,059	Active	09/13/10	13 Yrs 4 Mths	Filled	1.0	Continuing
00077825	Ajugonyi,Peter A	CORRECTIONAL OFFICER	22,515	Active	05/06/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00077826	Joshua,Taiye O	CORRECTIONAL OFFICER	22,515	Active	05/06/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00077829	Ujor,Robinson F	CORRECTIONAL OFFICER	22,515	Active	05/06/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00077854	Teneng,Calvin A	CORRECTIONAL OFFICER	20,882	Active	01/22/19	5 Yrs 0 Mths	Filled	1.0	Continuing
00077855	Allen,Thomas B	CORRECTIONAL OFFICER	23,059	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00077861	Ogbeide,Ceaser A	CORRECTIONAL OFFICER	22,515	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00077862	Gwet,Pierre	CORRECTIONAL OFFICER	22,515	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00077864	Uwaifo,Dickson	CORRECTIONAL OFFICER	22,515	Active	06/03/13	10 Yrs 7 Mths	Filled	1.0	Continuing
00077866	Asekomhe,Umoru	CORRECTIONAL OFFICER	22,515	Active	06/03/13	10 Yrs 7 Mths	Filled	1.0	Continuing
00077868	Adeleye,Damilare	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00077869	Fatokimi,Oluwafemi	CORRECTIONAL OFFICER	20,882	Active	10/29/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00077870	Etubom,Dominic S	CORRECTIONAL OFFICER	22,515	Active	06/17/13	10 Yrs 7 Mths	Filled	1.0	Continuing
00077871	Palle,Dangustard E	CORRECTIONAL OFFICER	22,515	Active	06/17/13	10 Yrs 7 Mths	Filled	1.0	Continuing
00077872	osuagwu,enyinna	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00077873	Kellam,Maurice D.	CORRECTIONAL OFFICER	16,386	Active	04/15/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00082270	Falade,Ayodeji F.	CORRECTIONAL OFFICER	22,515	Active	03/24/14	9 Yrs 10 Mths	Filled	1.0	Continuing
00082275	Bodunde,Akindele James	CORRECTIONAL OFFICER	22,515	Active	11/04/13	10 Yrs 2 Mths	Filled	1.0	Continuing
00082276	Hopper,Laronda M	CORRECTIONAL OFFICER	21,970	Active	11/16/15	8 Yrs 2 Mths	Filled	1.0	Continuing
00082282	Atsyor-Sorwanni,Innocent	CORRECTIONAL OFFICER	20,337	Active	08/05/19	4 Yrs 5 Mths	Filled	1.0	Continuing
00082287	Ofoegbu,Joseph	CORRECTIONAL OFFICER	22,515	Active	11/18/13	10 Yrs 2 Mths	Filled	1.0	Continuing
00082622	Okeke,Dominic	CORRECTIONAL OFFICER	20,337	Active	09/03/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00000153	Jones,Deon Devon Delonta	CORRECTIONAL OFFICER - LEAD	26,598	Active	02/06/06	17 Yrs 11 Mths	Filled	1.0	Continuing
00001337	Day,Marshall	CORRECTIONAL OFFICER - LEAD	26,598	Active	04/18/94	29 Yrs 9 Mths	Filled	1.0	Continuing
00004803	Alexander,Joseph	CORRECTIONAL OFFICER - LEAD	25,396	Active	01/05/09	15 Yrs 0 Mths	Filled	1.0	Continuing
00008222	ASOGWA,NNABUCHI	CORRECTIONAL OFFICER - LEAD	21,788	Active	04/29/19	4 Yrs 8 Mths	Filled	1.0	Continuing
00008794	Masi,Harcourt	CORRECTIONAL OFFICER - LEAD	26,598	Active	06/18/90	33 Yrs 7 Mths	Filled	1.0	Continuing
00009479	Adedeji,Abiola G	CORRECTIONAL OFFICER - LEAD	24,193	Active	11/04/13	10 Yrs 2 Mths	Filled	1.0	Continuing
00009863	Bushrod,Dana S.	CORRECTIONAL OFFICER - LEAD	24,794	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00010735	Robinson,Nathaniel	CORRECTIONAL OFFICER - LEAD	25,997	Active	08/06/07	16 Yrs 5 Mths	Filled	1.0	Continuing
00024835	Wilson,Mack	CORRECTIONAL OFFICER - LEAD	25,396	Active	04/09/12	11 Yrs 9 Mths	Filled	1.0	Continuing
00033813	Rosser III,John R	CORRECTIONAL OFFICER - LEAD	26,598	Active	08/20/94	29 Yrs 5 Mths	Filled	1.0	Continuing
00007608	Williams,Rasheeda D.	Legal Instruments Examiner	16,680	Active	12/10/18	5 Yrs 1 Mths	Filled	1.0	Continuing
00077863	Agubokwu,Vincent O	Management and Program Analyst	21,903	Active	07/17/23	0 Yrs 6 Mths	Filled	1.0	Continuing
00001797	Jeffries,Karen N	Monitoring Specialist	21,350	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00004654	Sarvis,Antonio M.	Monitoring Specialist	9	5	61,110
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00007871	Shaw,Rashean S	Monitoring Specialist	9	7	64,574
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008857	Gray-Valentine,Mesha M	Monitoring Specialist	9	10	69,770
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008967	Derricott,Alexia A	Monitoring Specialist	9	3	57,647
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00085673	Colbert,Nicole	Supervisory Chaplain	13	0	110,395
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008192	Grooms,Kimberly N	Supervisory Correctional Offic	12	0	95,213
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008236	Crawley,Heather	Supervisory Correctional Offic	12	0	86,533
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00004203	Davies,Isaacba	Supervisory Correctional Treat	13	0	113,666
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009804	Reid,Charlene	Supervisory Correctional Treat	13	0	99,513
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00022432	Chakraborty,Reena	Supervisory Statistician	15	0	177,840
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00011760	Collins,Benjamin C	Supervisory Surveillance Monit	13	0	130,220
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00013704	Shumake,Gregory	SUPV CORRECTIONAL OFFICER	11	0	95,255
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008949	Talley Glass,Nora A	SUPVY CORRECTIONAL OFFICER	13	0	109,091
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00016486	Hargrove,Sharon Y	TRAINING SPECIALIST	12	8	98,322
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00097675	Jones,Ervin Linnell	TRAINING SPECIALIST	12	1	80,784
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00025717	Thalley,Sandra J	Volunteer Services Assistant	7	8	68,887
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00098196		Chaplain	11	0	65,285
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00032900		Clerical Assistant	7	0	49,957
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00033364		Clerical Assistant	7	0	49,957
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00003395		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009613		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010007		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010011		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010027		CORRECTIONAL OFFICER	7	0	57,051
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010208		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010235		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010697		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00010938		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00011427		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012206		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00012521		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00015120		CORRECTIONAL OFFICER	6	0	53,550
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00017007		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00022163		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00032904		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00009594		Legal Instruments Examiner	6	0	45,085
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00004551		Monitoring Specialist	9	1	54,183
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008246		PAYROLL TECH	8	4	60,106
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008788		PAYROLL TECH	8	6	63,603
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00097054		Program Analyst	11	0	65,285
LOCAL FUNDS	Local Funds	RELIEF POOL SERVICES	INMATE MONITORING	00008626		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	EMERGENCY RESPONSE TEAM SERVICES	INMATE MONITORING	00009714	Ntungwe,Corlins	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CANINE SUPPORT	SUPPORT SERVICES DIVISION - FL0	00005962	Austin,Herman	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CANINE SUPPORT	SUPPORT SERVICES DIVISION - FL0	00011304	Callender,Sheena C	CORRECTIONAL OFFICER - LEAD	9	7	81,027

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00004654	Sarvis, Antonio M.	Monitoring Specialist	18,700	Active	12/11/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00007871	Shaw, Rashean S	Monitoring Specialist	19,760	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00008857	Gray-Valentine, Mesha M	Monitoring Specialist	21,350	Active	07/13/15	8 Yrs 6 Mths	Filled	1.0	Continuing
00008967	Derricott, Alexia A	Monitoring Specialist	17,640	Active	10/25/21	2 Yrs 3 Mths	Filled	1.0	Continuing
00085673	Colbert, Nicole	Supervisory Chaplain	33,781	Active	01/07/19	5 Yrs 0 Mths	Filled	1.0	Continuing
00008192	Grooms, Kimberly N	Supervisory Correctional Offic	29,135	Active	12/24/07	16 Yrs 1 Mths	Filled	1.0	Continuing
00008236	Crawley, Heather	Supervisory Correctional Offic	26,479	Active	11/28/16	7 Yrs 1 Mths	Filled	1.0	Continuing
00004203	Davies, Isaacba	Supervisory Correctional Treat	34,782	Active	11/03/14	9 Yrs 2 Mths	Filled	1.0	Continuing
00009804	Reid, Charlene	Supervisory Correctional Treat	30,451	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00022432	Chakraborty, Reena	Supervisory Statistician	54,419	Active	07/12/04	19 Yrs 6 Mths	Filled	1.0	Continuing
00011760	Collins, Benjamin C	Supervisory Surveillance Monit	39,847	Active	02/07/95	28 Yrs 11 Mths	Filled	1.0	Continuing
00013704	Shumake, Gregory	SUPV CORRECTIONAL OFFICER	29,148	Active	12/27/16	7 Yrs 0 Mths	Filled	1.0	Continuing
00008949	Talley Glass, Nora A	SUPVY CORRECTIONAL OFFICER	33,382	Active	06/06/88	35 Yrs 7 Mths	Filled	1.0	Continuing
00016486	Hargrove, Sharon Y	TRAINING SPECIALIST	30,087	Active	03/30/09	14 Yrs 9 Mths	Filled	1.0	Continuing
00097675	Jones, Ervin Linnell	TRAINING SPECIALIST	24,720	Active	08/25/14	9 Yrs 5 Mths	Filled	1.0	Continuing
00025717	Thalley, Sandra J	Volunteer Services Assistant	21,079	Active	12/20/10	13 Yrs 1 Mths	Filled	1.0	Continuing
00098196		Chaplain	19,977	Active			Vacant	1.0	
00032900		Clerical Assistant	15,287	Active			Vacant	1.0	
00033364		Clerical Assistant	15,287	Active			Vacant	1.0	
00003395		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00009613		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00010007		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00010011		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00010027		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00010208		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00010235		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00010697		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00010938		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00011427		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00012206		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00012521		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00015120		CORRECTIONAL OFFICER	16,386	Active			Vacant	1.0	
00017007		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00022163		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00032904		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00009594		Legal Instruments Examiner	13,796	Active			Vacant	1.0	
00004551		Monitoring Specialist	16,580	Active			Vacant	1.0	
00008246		PAYROLL TECH	18,392	Active			Vacant	1.0	
00008788		PAYROLL TECH	19,463	Active			Vacant	1.0	
00097054		Program Analyst	19,977	Active			Vacant	1.0	
00008626		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00009714	Ntungwe, Corlins	CORRECTIONAL OFFICER	21,426	Active	06/12/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00005962	Austin, Herman	CORRECTIONAL OFFICER - LEAD	26,598	Active	01/10/05	19 Yrs 0 Mths	Filled	1.0	Continuing
00011304	Callender, Sheena C	CORRECTIONAL OFFICER - LEAD	24,794	Active	09/13/10	13 Yrs 4 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	KEY AND TOOL SUPPORT	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00019617	Hunter,Ayanna Arelia	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	KEY AND TOOL SUPPORT	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00032710	Makins,Dionne A	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	KEY AND TOOL SUPPORT	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00026197		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	RULES AND DISCIPLINE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00026590	Smith-Hill,Deborah D	Clerical Assistant (OA)	5	10	62,406
LOCAL FUNDS	Local Funds	RULES AND DISCIPLINE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00018192	Ball,Felix M	CORRECTIONAL OFFICER - LEAD	9	9	84,957
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00005546	Henderson Jr.,Lloyd	CORRECTIONAL OFFICER	8	9	77,136
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00010142	Thomas,Briana C.	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00012786	Harper,Otavius S	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00020009	Sistrunk,Chad F	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00029036	Loften,Mark A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00029038	Frost,Ada R	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00032398	King,Donald C	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00032657	Riley,Thomas A	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00032901	Adrien,Patrick	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00033585	Morgan,Theresa F	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00033854	Walker,Robert	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00017142	Spain,Germaine	CORRECTIONAL OFFICER - LEAD	9	7	81,027
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00029025	Cole,Andre' W.	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00010005		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	INMATE MONITORING	00012374		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00006961	Chandler,James L	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00008275	Ashmeade,Alphonso A	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00008640	Ashiamah,Frederick	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010625	Adiele,Bona Chimezie	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010891	Bailey,McCleveland	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00012569	Enow,Daniella	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00022696	Rosemond,Ebonye	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00032622	Turay,Alieu	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00033360	Ukpe,Godknows	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00008087		CORRECTIONAL OFFICER	8	1	62,904

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00019617	Hunter,Ayanna Arelia	CORRECTIONAL OFFICER	16,386	Active	10/10/23	0 Yrs 3 Mths	Filled	1.0	Continuing
00032710	Makins,Dionne A	CORRECTIONAL OFFICER - LEAD	26,598	Active	01/30/12	11 Yrs 11 Mths	Filled	1.0	Continuing
00026197		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00026590	Smith-Hill,Deborah D	Clerical Assistant (OA)	19,096	Active	06/14/93	30 Yrs 7 Mths	Filled	1.0	Continuing
00018192	Ball,Felix M	CORRECTIONAL OFFICER - LEAD	25,997	Active	03/01/10	13 Yrs 10 Mths	Filled	1.0	Continuing
00005546	Henderson Jr.,Lloyd	CORRECTIONAL OFFICER	23,604	Active	04/28/08	15 Yrs 8 Mths	Filled	1.0	Continuing
00010142	Thomas,Briana C.	CORRECTIONAL OFFICER	23,059	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00012786	Harper,Otavius S	CORRECTIONAL OFFICER	24,148	Active	11/13/06	17 Yrs 2 Mths	Filled	1.0	Continuing
00020009	Sistrunk,Chad F	CORRECTIONAL OFFICER	21,426	Active	08/22/16	7 Yrs 5 Mths	Filled	1.0	Continuing
00029036	Loften,Mark A	CORRECTIONAL OFFICER	24,148	Active	06/27/05	18 Yrs 6 Mths	Filled	1.0	Continuing
00029038	Frost,Ada R	CORRECTIONAL OFFICER	23,059	Active	05/10/10	13 Yrs 8 Mths	Filled	1.0	Continuing
00032398	King,Donald C	CORRECTIONAL OFFICER	24,148	Active	03/23/92	31 Yrs 10 Mths	Filled	1.0	Continuing
00032657	Riley,Thomas A	CORRECTIONAL OFFICER	24,148	Active	05/13/95	28 Yrs 8 Mths	Filled	1.0	Continuing
00032901	Adrien,Patrick	CORRECTIONAL OFFICER	23,059	Active	08/16/10	13 Yrs 5 Mths	Filled	1.0	Continuing
00033585	Morgan,Theresa F	CORRECTIONAL OFFICER	24,148	Active	04/08/93	30 Yrs 9 Mths	Filled	1.0	Continuing
00033854	Walker,Robert	CORRECTIONAL OFFICER	24,148	Active	02/26/90	33 Yrs 11 Mths	Filled	1.0	Continuing
00017142	Spain,Germaine	CORRECTIONAL OFFICER - LEAD	24,794	Active	12/21/09	14 Yrs 1 Mths	Filled	1.0	Continuing
00029025	Cole,Andre' W.	CORRECTIONAL OFFICER - LEAD	26,598	Active	06/13/05	18 Yrs 7 Mths	Filled	1.0	Continuing
00010005		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00012374		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00006961	Chandler,James L	CORRECTIONAL OFFICER	24,148	Active	02/27/90	33 Yrs 10 Mths	Filled	1.0	Continuing
00008275	Ashmeade,Alphonso A	CORRECTIONAL OFFICER	23,059	Active	10/13/09	14 Yrs 3 Mths	Filled	1.0	Continuing
00008640	Ashiamah,Frederick	CORRECTIONAL OFFICER	21,970	Active	08/10/15	8 Yrs 5 Mths	Filled	1.0	Continuing
00010625	Adiele,Bona Chimezie	CORRECTIONAL OFFICER	20,337	Active	02/03/20	3 Yrs 11 Mths	Filled	1.0	Continuing
00010891	Bailey,McCleveland	CORRECTIONAL OFFICER	24,148	Active	01/23/06	18 Yrs 0 Mths	Filled	1.0	Continuing
00012569	Enow,Daniella	CORRECTIONAL OFFICER	20,882	Active	03/04/19	4 Yrs 10 Mths	Filled	1.0	Continuing
00022696	Rosemond,Ebonye	CORRECTIONAL OFFICER	20,882	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00032622	Turay,Alicu	CORRECTIONAL OFFICER	20,882	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00033360	Ukpe,Godknows	CORRECTIONAL OFFICER	20,337	Active	07/08/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00008087		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00016430		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	MOVEMENT CONTROL OPERATIONS	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00025191		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	ARMORY SERVICES	SUPPORT SERVICES DIVISION - FL0	00042462	Carson,Antonio	Program Analyst	11	4	71,579
LOCAL FUNDS	Local Funds	ARMORY SERVICES	SUPPORT SERVICES DIVISION - FL0	00091052	Culbreth Brooks,Keisha	Victim Advocate	12	5	90,805
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00009501	Rogers,Tonya M	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00023018	Fortune,Andre B	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00045577	Nwabunnia,Anthony	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00033157	Smith,Angela D	CORRECTIONAL PGM ADMIN	13	0	107,625
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00026139	Lee,Alberta R	CORRECTIONAL PGM OFFICER	12	0	89,375
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00029079	Chisholm,Shelly Michelle	CORRECTIONAL PGM OFR RECORD	12	0	86,533
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00008569	Williams,James E	CRIMINAL INVEST	12	8	98,322
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00082342	White,Charles B	CRIMINAL INVEST	12	9	100,827
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042406	Daley,Davondalyn	Lead Legal Instruments Exam.	9	10	82,232
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042467	Brown,Letitia Lea	Lead Legal Instruments Exam.	9	9	80,174
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00016539	Jones,Jack	Lead Legal Instruments Examine	9	8	78,116
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00025058	Butler,Benjamin A	Lead Legal Instruments Examine	9	9	80,174
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00027315	Thompson,Fred O	Lead Legal Instruments Examine	9	10	82,232
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00035698	Lewis,Kevin B	Lead Legal Instruments Examine	9	10	82,232
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00035703	Dupar,Angela Latress	Lead Legal Instruments Examine	9	10	82,232
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00044136	Proctor,Kevin L	LEGAL INSTRUMENTS EXAMIN SUPV	11	0	87,843
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00007375	Holden,Gwendolyn L	LEGAL INSTRUMENTS EXAMINER	8	10	76,321
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00008399	Brown,Ray	LEGAL INSTRUMENTS EXAMINER	8	10	76,321
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00023457	Neal,Lisa	Legal Instruments Examiner	6	4	49,797
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042435	Henry-Hall,Valerie J	LEGAL INSTRUMENTS EXAMINER	8	10	70,600
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042437	Washington,Rosie M	Legal Instruments Examiner	8	6	63,604
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042441	Stewart,Eboni M	LEGAL INSTRUMENTS EXAMINER	8	10	76,321
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042445	Mallard,Margaret	LEGAL INSTRUMENTS EXAMINER	8	10	76,321
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042452	Littles,Denyne A	LEGAL INSTRUMENTS EXAMINER	8	10	76,321
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042455	Childs,Debra	LEGAL INSTRUMENTS EXAMINER	8	10	76,321
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042458	Jackson,Chaura A.	LEGAL INSTRUMENTS EXAMINER	8	10	70,600
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042464	Washington,Ingrid C	LEGAL INSTRUMENTS EXAMINER	8	10	76,321
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00109702	Khaalid,Rashaad	Legal Instruments Examiner	8	5	61,855
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00016386	Smith,Kimberlee R.	Program Support Specialist	11	5	73,677
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00008025	Portillo,Marbin A	SUPV LEGAL INSTRUMENT EXAMINR	11	0	77,954
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00026113	Perkins,Maryon L	SUPV LEGAL INSTRUMENT EXAMINR	11	0	73,899
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00112186		Data Analyst	12	0	80,784
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00033575		LEGAL INSTRUMENTS EXAMINER	8	1	54,859
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00042456		LEGAL INSTRUMENTS EXAMINER	8	0	59,527
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00007068		Mental Health Specialist	12	0	89,423
LOCAL FUNDS	Local Funds	INMATE RECORDS	INMATE RECORDS DIVISION	00016504		Supv Legal Instrument Examiner	11	0	88,001

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00016430		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00025191		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00042462	Carson, Antonio	Program Analyst	21,903	Active	09/11/23	0 Yrs 4 Mths	Filled	1.0	Continuing
00091052	Culbreth Brooks, Keisha	Victim Advocate	27,786	Active	08/07/17	6 Yrs 5 Mths	Filled	1.0	Continuing
00009501	Rogers, Tonya M	CORRECTIONAL OFFICER	23,059	Active	02/01/10	13 Yrs 11 Mths	Filled	1.0	Continuing
00023018	Fortune, Andre B	CORRECTIONAL OFFICER	24,148	Active	07/02/91	32 Yrs 6 Mths	Filled	1.0	Continuing
00045577	Nwabunnia, Anthony	CORRECTIONAL OFFICER	22,515	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00033157	Smith, Angela D	CORRECTIONAL PGM ADMIN	32,933	Active	12/21/98	25 Yrs 1 Mths	Filled	1.0	Continuing
00026139	Lee, Alberta R	CORRECTIONAL PGM OFFICER	27,349	Active	07/23/07	16 Yrs 6 Mths	Filled	1.0	Continuing
00029079	Chisholm, Shelly Michelle	CORRECTIONAL PGM OFR RECORD	26,479	Active	10/16/83	40 Yrs 3 Mths	Filled	1.0	Continuing
00008569	Williams, James E	CRIMINAL INVEST	30,087	Active	10/05/93	30 Yrs 3 Mths	Filled	1.0	Continuing
00082342	White, Charles B	CRIMINAL INVEST	30,853	Active	10/13/88	35 Yrs 3 Mths	Filled	1.0	Continuing
00042406	Daley, Davondalyn	Lead Legal Instruments Exam.	25,163	Active	05/07/90	33 Yrs 8 Mths	Filled	1.0	Continuing
00042467	Brown, Letitia Lea	Lead Legal Instruments Exam.	24,533	Active	07/08/07	16 Yrs 6 Mths	Filled	1.0	Continuing
00016539	Jones, Jack	Lead Legal Instruments Examine	23,903	Active	08/20/07	16 Yrs 5 Mths	Filled	1.0	Continuing
00025058	Butler, Benjamin A	Lead Legal Instruments Examine	24,533	Active	12/27/04	19 Yrs 0 Mths	Filled	1.0	Continuing
00027315	Thompson, Fred O	Lead Legal Instruments Examine	25,163	Active	09/17/07	16 Yrs 4 Mths	Filled	1.0	Continuing
00035698	Lewis, Kevin B	Lead Legal Instruments Examine	25,163	Active	06/18/90	33 Yrs 7 Mths	Filled	1.0	Continuing
00035703	Dupar, Angela Latress	Lead Legal Instruments Examine	25,163	Active	07/06/90	33 Yrs 6 Mths	Filled	1.0	Continuing
00044136	Proctor, Kevin L	LEGAL INSTRUMENTS EXAMIN SUPV	26,880	Active	11/07/93	30 Yrs 2 Mths	Filled	1.0	Continuing
00007375	Holden, Gwendolyn L	LEGAL INSTRUMENTS EXAMINER	23,354	Active	11/25/88	35 Yrs 2 Mths	Filled	1.0	Continuing
00008399	Brown, Ray	LEGAL INSTRUMENTS EXAMINER	23,354	Active	11/13/06	17 Yrs 2 Mths	Filled	1.0	Continuing
00023457	Neal, Lisa	Legal Instruments Examiner	15,238	Active	07/31/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00042435	Henry-Hall, Valerie J	LEGAL INSTRUMENTS EXAMINER	21,604	Active	12/03/07	16 Yrs 1 Mths	Filled	1.0	Continuing
00042437	Washington, Rosie M	Legal Instruments Examiner	19,463	Active	10/29/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00042441	Stewart, Eboni M	LEGAL INSTRUMENTS EXAMINER	23,354	Active	12/26/06	17 Yrs 1 Mths	Filled	1.0	Continuing
00042445	Mallard, Margaret	LEGAL INSTRUMENTS EXAMINER	23,354	Active	12/11/06	17 Yrs 1 Mths	Filled	1.0	Continuing
00042452	Littles, Denyne A	LEGAL INSTRUMENTS EXAMINER	23,354	Active	01/08/07	17 Yrs 0 Mths	Filled	1.0	Continuing
00042455	Childs, Debra	LEGAL INSTRUMENTS EXAMINER	23,354	Active	06/18/90	33 Yrs 7 Mths	Filled	1.0	Continuing
00042458	Jackson, Chaura A.	LEGAL INSTRUMENTS EXAMINER	21,604	Active	02/19/08	15 Yrs 11 Mths	Filled	1.0	Continuing
00042464	Washington, Ingrid C	LEGAL INSTRUMENTS EXAMINER	23,354	Active	01/08/07	17 Yrs 0 Mths	Filled	1.0	Continuing
00109702	Khaalid, Rashaad	Legal Instruments Examiner	18,928	Active	12/19/22	1 Yrs 1 Mths	Filled	1.0	Continuing
00016386	Smith, Kimberlee R.	Program Support Specialist	22,545	Active	05/30/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00008025	Portillo, Marbin A	SUPV LEGAL INSTRUMENT EXAMINR	23,854	Active	05/26/09	14 Yrs 8 Mths	Filled	1.0	Continuing
00026113	Perkins, Maryon L	SUPV LEGAL INSTRUMENT EXAMINR	22,613	Active	01/03/22	2 Yrs 0 Mths	Filled	1.0	Continuing
00112186		Data Analyst	24,720	Active			Vacant	1.0	
00033575		LEGAL INSTRUMENTS EXAMINER	16,787	Active			Vacant	1.0	
00042456		LEGAL INSTRUMENTS EXAMINER	18,215	Active			Vacant	1.0	
00007068		Mental Health Specialist	27,363	Active			Vacant	1.0	
00016504		Supv Legal Instrument Examiner	26,928	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093852	MOFFO,KAMTA	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093853	Nwankwo,Remigius O	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093855	Oni,Kehinde	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093860	Green,Valarie	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093864	Ogungbemi,Musibau	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093865	Akinsanya,Kehinde H	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093866	OLUA,AMOGU O	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093867	Proctor,Shakema T	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093868	Balogun,Olatunji	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093871	NDOH,FREDERICK	CORRECTIONAL OFFICER	8	2	64,683
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093872	Olabode,Kehinde B.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093873	Manning,Nathalie L.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093875	Egurefa,Morrison	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093877	Solesi,Olumuyiwa	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093899	Jones,Gazzmine J.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093900	Littlejohn,Raquel	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093901	Clinton,Jerry R.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093903	Buckner,Parease	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093904	Matthews,Amanda	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093909	ALSTON,QUANESHIA	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093914	Adepoju,Nureni	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093915	Awasum,Vera Edum	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093917	Nwaogwugwu,Benedict	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093918	Arinze,Izuchukwu E.	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093919	AKINTOLU,TAIWO O	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093921	Okwara,Chinedu	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093923	Igbalajobi,Olufemi	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093924	Salami,Ganiyu	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093925	Jasse,Bernard	CORRECTIONAL OFFICER	7	3	60,266
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093926	Eluwa,Obinnaya	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093927	Kamara,Ishaccar	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093933	Harris Jr,Johnnie	CORRECTIONAL OFFICER	6	2	54,969
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00094028	Ademiluyi,Femi	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093879	Hector,Merline	Correctional Treatment Spec (R	12	7	107,306
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00094685	Williams,Jacqueline E	Deputy Director for Programs	16	0	166,000
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093883	Green,James A.	Legal Instruments Examiner	8	5	61,855
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093884	Conyers,William T.	Legal Instruments Examiner	6	1	45,084
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093859	Hicks,Lynette	MAIL CLERK	5	5	46,358
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093861	Swearinger,Antonio	Maintenance Mechanic	9	5	67,579
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093863	Rahrovani,Payam	Maintenance Mechanic	9	8	73,762
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093930	Wimbish,Tony	MATERIALS HANDLER	4	9	56,701
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093931	Garnett,Antonio M	MATERIALS HANDLER	4	9	56,701
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093932	Jones,Henry L.	MATERIALS HANDLER	4	10	58,240
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093892	Johns,Erica	Monitoring Specialist	9	4	59,378
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093886	Bond,Helyena	Program Analyst	9	4	59,378

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00093852	MOFFO,KAMTA	CORRECTIONAL OFFICER	20,882	Active	06/10/19	4 Yrs 7 Mths	Filled	1.0	Continuing
00093853	Nwankwo,Remigius O	CORRECTIONAL OFFICER	21,426	Active	10/16/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00093855	Oni,Kehinde	CORRECTIONAL OFFICER	21,426	Active	11/13/17	6 Yrs 2 Mths	Filled	1.0	Continuing
00093860	Green,Valarie	CORRECTIONAL OFFICER	20,337	Active	08/05/19	4 Yrs 5 Mths	Filled	1.0	Continuing
00093864	Ogungbemi,Musibau	CORRECTIONAL OFFICER	21,426	Active	10/16/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00093865	Akinsanya,Kehinde H	CORRECTIONAL OFFICER	21,426	Active	10/16/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00093866	OLUA,AMOGU O	CORRECTIONAL OFFICER	20,337	Active	08/05/19	4 Yrs 5 Mths	Filled	1.0	Continuing
00093867	Proctor,Shakema T	CORRECTIONAL OFFICER	21,426	Active	10/16/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00093868	Balogun,Olatunji	CORRECTIONAL OFFICER	21,426	Active	10/16/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00093871	NDOH,FREDERICK	CORRECTIONAL OFFICER	19,793	Active	04/13/20	3 Yrs 9 Mths	Filled	1.0	Continuing
00093872	Olabode,Kehinde B.	CORRECTIONAL OFFICER	21,426	Active	10/30/17	6 Yrs 2 Mths	Filled	1.0	Continuing
00093873	Manning,Nathalie L.	CORRECTIONAL OFFICER	21,426	Active	11/13/17	6 Yrs 2 Mths	Filled	1.0	Continuing
00093875	Egurefa,Morrison	CORRECTIONAL OFFICER	21,426	Active	01/22/18	6 Yrs 0 Mths	Filled	1.0	Continuing
00093877	Solesi,Olumuyiwa	CORRECTIONAL OFFICER	21,426	Active	01/22/18	6 Yrs 0 Mths	Filled	1.0	Continuing
00093899	Jones,Gazzmine J.	CORRECTIONAL OFFICER	21,426	Active	02/05/18	5 Yrs 11 Mths	Filled	1.0	Continuing
00093900	Littlejohn,Raquel	CORRECTIONAL OFFICER	21,426	Active	02/05/18	5 Yrs 11 Mths	Filled	1.0	Continuing
00093901	Clinton,Jerry R.	CORRECTIONAL OFFICER	21,426	Active	02/05/18	5 Yrs 11 Mths	Filled	1.0	Continuing
00093903	Buckner,Parsease	CORRECTIONAL OFFICER	21,426	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing
00093904	Matthews,Amanda	CORRECTIONAL OFFICER	21,426	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing
00093909	ALSTON,QUANESHIA	CORRECTIONAL OFFICER	21,426	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing
00093914	Adepoju,Nureni	CORRECTIONAL OFFICER	20,337	Active	04/13/20	3 Yrs 9 Mths	Filled	1.0	Continuing
00093915	Awasum,Vera Edum	CORRECTIONAL OFFICER	21,426	Active	04/30/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00093917	Nwaogwugwu,Benedict	CORRECTIONAL OFFICER	21,426	Active	04/30/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00093918	Arinze,Izuchukwu E.	CORRECTIONAL OFFICER	21,426	Active	04/30/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00093919	AKINTOLU,TAIWO O	CORRECTIONAL OFFICER	21,426	Active	04/30/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00093921	Okwara,Chinedu	CORRECTIONAL OFFICER	21,426	Active	05/16/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00093923	Igbalajobi,Olufemi	CORRECTIONAL OFFICER	21,426	Active	04/30/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00093924	Salami,Ganiyu	CORRECTIONAL OFFICER	20,337	Active	08/05/19	4 Yrs 5 Mths	Filled	1.0	Continuing
00093925	Jasse,Bernard	CORRECTIONAL OFFICER	18,441	Active	04/29/19	4 Yrs 8 Mths	Filled	1.0	Continuing
00093926	Eluwa,Obinnaya	CORRECTIONAL OFFICER	21,426	Active	12/11/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00093927	Kamara,Ishaccar	CORRECTIONAL OFFICER	21,426	Active	12/26/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00093933	Harris Jr,Johnnie	CORRECTIONAL OFFICER	16,821	Active	09/26/22	1 Yrs 4 Mths	Filled	1.0	Continuing
00094028	Ademiluyi,Femi	CORRECTIONAL OFFICER	21,426	Active	11/27/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00093879	Hector,Merline	Correctional Treatment Spec (R	32,836	Active	09/19/16	7 Yrs 4 Mths	Filled	1.0	Continuing
00094685	Williams,Jacqueline E	Deputy Director for Programs	50,796	Active	03/28/22	1 Yrs 9 Mths	Filled	1.0	Continuing
00093883	Green,James A.	Legal Instruments Examiner	18,928	Active	06/12/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00093884	Conyers,William T.	Legal Instruments Examiner	13,796	Active	07/31/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00093859	Hicks,Lynette	MAIL CLERK	14,186	Active	10/12/21	2 Yrs 3 Mths	Filled	1.0	Term
00093861	Swearinger,Antonio	Maintenance Mechanic	20,679	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing
00093863	Rahrovani,Payam	Maintenance Mechanic	22,571	Active	07/28/14	9 Yrs 5 Mths	Filled	1.0	Continuing
00093930	Wimbish,Tony	MATERIALS HANDLER	17,350	Active	12/11/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00093931	Garnett,Antonio M	MATERIALS HANDLER	17,350	Active	12/18/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00093932	Jones,Henry L.	MATERIALS HANDLER	17,821	Active	12/11/17	6 Yrs 1 Mths	Filled	1.0	Term
00093892	Johns,Erica	Monitoring Specialist	18,170	Active	07/17/23	0 Yrs 6 Mths	Filled	1.0	Continuing
00093886	Bond,Helyena	Program Analyst	18,170	Active	12/18/23	0 Yrs 1 Mths	Filled	1.0	Term



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093895	Smith,Jacqueline B	Staff Assistant	11	7	77,873
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093854	Hickmon,Patrice N	SUPV CORRECTIONAL OFFICER	11	0	76,500
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093880		Correctional Treatment Spec (R	12	0	89,423
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093882		Legal Instruments Examiner	6	0	45,085
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093851		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00093856		SUPV CORRECTIONAL OFFICER	11	0	88,001
LOCAL FUNDS	Local Funds	CLASSIFICATION	INMATE RECORDS DIVISION	00099236		Supvy Workforce Dev. Special.	13	0	119,416
LOCAL FUNDS	Local Funds	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071345	Banks,Cynthia	Monitoring Specialist	9	5	61,110
LOCAL FUNDS	Local Funds	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071346	McEachin,Shakeerah S.	Monitoring Specialist	9	7	64,574
LOCAL FUNDS	Local Funds	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071348	Cox,Renita L	Monitoring Specialist	9	10	69,770
LOCAL FUNDS	Local Funds	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071349	Savoy,Sherry L	Monitoring Specialist	9	4	59,378
LOCAL FUNDS	Local Funds	CORRECTIONAL SURVEILLANCE CENTER SERVICES	INMATE MONITORING	00071347		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00110194	Burnett,Tabbitha Aleen	Education Program Administrato	14	0	114,441
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00103000	Lightner,Vera P	PROGRAM ANALYST	13	4	102,018
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00103013	Linton,Ashley V	Program Analyst	11	5	73,677
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00103070	Forester,Mericia	Program Analyst	12	6	93,311
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00103096	Brown,Valerie Christina	Program Analyst	11	1	65,285
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00103240	Faxio,Philip	Program Analyst	11	4	71,579
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00029043	Eddings,Elizabeth	Teacher	11	9	82,069
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00109708	Siler-Tyler,Marquita D	Wellness Program Coordinator	13	10	119,916
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00106956		Clerical Assistant	6	0	45,084
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00026708		Inmate Grievance Coordinator	7	0	49,957
LOCAL FUNDS	Local Funds	EDUCATION	CASE MANAGEMENT DIVISION - FL0	00038316		Program Manager	13	0	119,416
LOCAL FUNDS	Local Funds	LIBRARY	INMATE PROGRAM MANAGEMENT DIVISION	00032629	Lewis,Shaquan	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	LIBRARY	INMATE PROGRAM MANAGEMENT DIVISION	00109570	Little,Donyell	Library Technician	7	4	49,533
LOCAL FUNDS	Local Funds	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00024140	Olaley, Ibrahim	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00045444	Dyson,Anthony D	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00003253		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00009199		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	RECREATION	INMATE PROGRAM MANAGEMENT DIVISION	00013478		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	RE-ENTRY SERVICES	RE-ENTRY MANAGEMENT DIVISION	00046342	Points,Aniceka	Program Analyst	12	6	93,311
LOCAL FUNDS	Local Funds	RELIGIOUS SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00044229	Jones,Harold W	Clerical Assistant	7	10	65,581

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00093895	Smith,Jacqueline B	Staff Assistant	23,829	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00093854	Hickmon,Patrice N	SUPV CORRECTIONAL OFFICER	23,409	Active	01/21/20	4 Yrs 0 Mths	Filled	1.0	Continuing
00093880		Correctional Treatment Spec (R	27,363	Active			Vacant	1.0	
00093882		Legal Instruments Examiner	13,796	Active			Vacant	1.0	
00093851		Monitoring Specialist	16,580	Active			Vacant	1.0	
00093856		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00099236		Supvy Workforce Dev. Special.	36,541	Active			Vacant	1.0	
00071345	Banks,Cynthia	Monitoring Specialist	18,700	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00071346	McEachin,Shakeerah S.	Monitoring Specialist	19,760	Active	10/30/17	6 Yrs 2 Mths	Filled	1.0	Continuing
00071348	Cox,Renita L	Monitoring Specialist	21,350	Active	10/14/07	16 Yrs 3 Mths	Filled	1.0	Continuing
00071349	Savoy,Sherry L	Monitoring Specialist	18,170	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00071347		Monitoring Specialist	16,580	Active			Vacant	1.0	
00110194	Burnett,Tabbitha Aleen	Education Program Administrato	35,019	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00103000	Lightner,Vera P	PROGRAM ANALYST	31,218	Active	01/17/23	1 Yrs 0 Mths	Filled	1.0	Continuing
00103013	Linton,Ashley V	Program Analyst	22,545	Active	07/28/14	9 Yrs 5 Mths	Filled	1.0	Continuing
00103070	Forester,Mericia	Program Analyst	28,553	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00103096	Brown,Valerie Christina	Program Analyst	19,977	Active	07/06/21	2 Yrs 6 Mths	Filled	1.0	Continuing
00103240	Faxio,Philip	Program Analyst	21,903	Active	11/20/23	0 Yrs 2 Mths	Filled	1.0	Term
00029043	Eddings,Elizabeth	Teacher	25,113	Active	12/06/21	2 Yrs 1 Mths	Filled	1.0	Continuing
00109708	Siler-Tyler,Marquita D	Wellness Program Coordinator	36,694	Active	12/21/09	14 Yrs 1 Mths	Filled	1.0	Continuing
00106956		Clerical Assistant	13,796	Active			Vacant	1.0	
00026708		Inmate Grievance Coordinator	15,287	Active			Vacant	1.0	
00038316		Program Manager	36,541	Active			Vacant	1.0	
00032629	Lewis,Shaquan	CORRECTIONAL OFFICER	20,337	Active	07/08/19	4 Yrs 6 Mths	Filled	1.0	Continuing
00109570	Little,Donyell	Library Technician	15,157	Active	06/10/19	4 Yrs 7 Mths	Filled	1.0	Continuing
00024140	Olaleye,Ibrahim	CORRECTIONAL OFFICER	20,337	Active	02/18/20	3 Yrs 11 Mths	Filled	1.0	Continuing
00045444	Dyson,Anthony D	CORRECTIONAL OFFICER	24,148	Active	09/25/06	17 Yrs 4 Mths	Filled	1.0	Continuing
00003253		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00009199		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00013478		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00046342	Points,Aniceka	Program Analyst	28,553	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00044229	Jones,Harold W	Clerical Assistant	20,068	Active	02/28/94	29 Yrs 10 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	RELIGIOUS SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00025200	Rivadenebra, Jessica T	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00000759	Vactor, Elbonny S	Case Manager	11	7	89,516
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00002917	Figuroa, Elyse	Case Manager	12	5	101,344
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00006042	JONES, KEISHA L	Case Manager	9	5	71,942
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00007715	Denton, Cuthbert D	Case Manager	11	10	96,962
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00009406	Hassell Jr., Earl A	Case Manager	9	2	65,768
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00009474	Muhammad, Aiesha	Case Manager	9	5	71,942
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00010279	Hawkins, Winifred A	Case Manager	11	10	96,962
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00020165	Davis, Anthony L	Case Manager	11	8	91,998
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00025261	Bray, Daezja	Case Manager	9	7	76,058
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00025605	Benjamin, Michael	Case Manager	9	5	71,942
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00026265	Coates, Jacqueline	Case Manager	9	4	69,884
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00039473	Ihezue, Rex O	Case Manager	11	10	96,962
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00042475	McCain, Bridgett Ligon	Case Manager	12	5	101,344
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00042477	Baylor Jr., Herbert	Case Manager	9	5	71,942
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00044236	Price, Trenytie	Case Manager	9	4	69,884
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00045909	Benton, Tennille R	Case Manager	9	9	80,174
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00010330	Lartman, Juanita	Clerical Assistant	7	5	56,901
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00017021	Robinson, Phoebe Y	Clerical Assistant	7	4	55,165
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00097055	Smart, Debra Ann	Clerical Assistant	7	10	65,581
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00012822	Harrington, Cicily	Correct Prog Spec (PREA)	13	0	103,737
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00093896	Vick, Kelly	CORRECTIONAL INSTITUTION ADMN	14	0	120,000
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00093911	Ndansi, Shanel E	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00093913	Adebayo, Olalekan John	CORRECTIONAL OFFICER	8	3	66,462
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00099207	Campbell, Trenna	Inmate Grievance Coordinator	7	10	65,581
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00103135	Jones, Noelle	Inmate Grievance Coordinator	7	4	55,165
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00097056	Kazeem, Moshood A	Intake Support Assistant	7	5	56,901
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00044425	Stone, Charise	Outreach Specialist	9	4	59,378
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00099237	Jackson, Kanesha R	Outreach Specialist	9	9	68,038
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00104161	Lowrie, Shelena J	Program Analyst	11	8	79,971
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00091268	Ponder, Gizele Richards	Special Assistant	13	0	139,318
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00099348	Battle-White, LaTonia	Special Assistant	13	5	105,001
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00097562	Myrick Jr., John J.	Supervisory Correctional Treat	13	0	100,896
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00111281	Williams, Tarketa S	Supvy Workforce Dev. Special.	13	0	103,000
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00004693		Case Manager	11	0	74,628
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00009116		Case Manager	11	0	74,628
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00012649		Case Manager	11	0	74,628
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00042476		Case Manager	9	0	63,712
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00022574		Clerical Assistant	7	0	49,957
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00093857		Clerical Assistant	7	0	49,957
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00102083		Community Outreach Specialist	12	0	80,784
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00103003		Contract Liaison Specialist	9	0	60,349
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00093889		Inmate Grievance Coordinator	7	0	49,957

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00025200	Rivadencyra, Jessica T	CORRECTIONAL OFFICER	22,515	Active	05/05/14	9 Yrs 8 Mths	Filled	1.0	Continuing
00000759	Vactor, Elbonny S	Case Manager	27,392	Active	01/12/16	8 Yrs 0 Mths	Filled	1.0	Continuing
00002917	Figueroa, Elyse	Case Manager	31,011	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00006042	JONES, KEISHA L	Case Manager	22,014	Active	01/13/14	10 Yrs 0 Mths	Filled	1.0	Continuing
00007715	Denton, Cuthbert D	Case Manager	29,670	Active	05/26/86	37 Yrs 8 Mths	Filled	1.0	Continuing
00009406	Hassell Jr., Earl A	Case Manager	20,125	Active	03/14/22	1 Yrs 10 Mths	Filled	1.0	Continuing
00009474	Muhammad, Aiesha	Case Manager	22,014	Active	10/11/22	1 Yrs 3 Mths	Filled	1.0	Continuing
00010279	Hawkins, Winifred A	Case Manager	29,670	Active	10/09/90	33 Yrs 3 Mths	Filled	1.0	Continuing
00020165	Davis, Anthony L	Case Manager	28,151	Active	07/27/15	8 Yrs 5 Mths	Filled	1.0	Continuing
00025261	Bray, Daezja	Case Manager	23,274	Active	03/27/23	0 Yrs 9 Mths	Filled	1.0	Continuing
00025605	Benjamin, Michael	Case Manager	22,014	Active	10/24/22	1 Yrs 3 Mths	Filled	1.0	Continuing
00026265	Coates, Jacqueline	Case Manager	21,385	Active	04/24/23	0 Yrs 9 Mths	Filled	1.0	Continuing
00039473	Ihezue, Rex O	Case Manager	29,670	Active	12/26/06	17 Yrs 1 Mths	Filled	1.0	Continuing
00042475	McCain, Bridgett Ligon	Case Manager	31,011	Active	02/20/18	5 Yrs 11 Mths	Filled	1.0	Continuing
00042477	Baylor Jr., Herbert	Case Manager	22,014	Active	12/19/22	1 Yrs 1 Mths	Filled	1.0	Continuing
00044236	Price, Trenytie	Case Manager	21,385	Active	02/13/23	0 Yrs 11 Mths	Filled	1.0	Continuing
00045909	Benton, Tennille R	Case Manager	24,533	Active	10/01/12	11 Yrs 3 Mths	Filled	1.0	Continuing
00010330	Lartman, Juanita	Clerical Assistant	17,412	Active	07/06/21	2 Yrs 6 Mths	Filled	1.0	Term
00017021	Robinson, Phoebe Y	Clerical Assistant	16,880	Active	02/13/23	0 Yrs 11 Mths	Filled	1.0	Continuing
00097055	Smart, Debra Ann	Clerical Assistant	20,068	Active	07/08/07	16 Yrs 6 Mths	Filled	1.0	Continuing
00012822	Harrington, Cicily	Correct Prog Spec (PREA)	31,744	Active	01/13/14	10 Yrs 0 Mths	Filled	1.0	Continuing
00093896	Vick, Kelly	CORRECTIONAL INSTITUTION ADMN	36,720	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00093911	Ndansi, Shanel E	CORRECTIONAL OFFICER	21,426	Active	04/02/18	5 Yrs 9 Mths	Filled	1.0	Continuing
00093913	Adebayo, Olalekan John	CORRECTIONAL OFFICER	20,337	Active	04/02/18	5 Yrs 9 Mths	Filled	1.0	Continuing
00099207	Campbell, Trenna	Inmate Grievance Coordinator	20,068	Active	11/23/20	3 Yrs 2 Mths	Filled	1.0	Continuing
00103135	Jones, Noelle	Inmate Grievance Coordinator	16,880	Active	01/03/23	1 Yrs 0 Mths	Filled	1.0	Continuing
00097056	Kazeem, Moshood A	Intake Support Assistant	17,412	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Term
00044425	Stone, Charise	Outreach Specialist	18,170	Active	07/03/23	0 Yrs 6 Mths	Filled	1.0	Continuing
00099237	Jackson, Kanasha R	Outreach Specialist	20,820	Active	02/04/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00104161	Lowrie, Shelena J	Program Analyst	24,471	Active	02/11/08	15 Yrs 11 Mths	Filled	1.0	Continuing
00091268	Ponder, Gizele Richards	Special Assistant	42,631	Active	08/07/06	17 Yrs 5 Mths	Filled	1.0	Continuing
00099348	Battle-White, LaTonia	Special Assistant	32,130	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00097562	Myrick Jr., John J.	Supervisory Correctional Treat	30,874	Active	03/05/07	16 Yrs 10 Mths	Filled	1.0	Continuing
00111281	Williams, Tarketa S	Supvy Workforce Dev. Special.	31,518	Active	04/26/21	2 Yrs 9 Mths	Filled	1.0	Continuing
00004693		Case Manager	22,836	Active			Vacant	1.0	
00009116		Case Manager	22,836	Active			Vacant	1.0	
00012649		Case Manager	22,836	Active			Vacant	1.0	
00042476		Case Manager	19,496	Active			Vacant	1.0	
00022574		Clerical Assistant	15,287	Active			Vacant	1.0	
00093857		Clerical Assistant	15,287	Active			Vacant	1.0	
00102083		Community Outreach Specialist	24,720	Active			Vacant	1.0	
00103003		Contract Liaison Specialist	18,467	Active			Vacant	1.0	
00093889		Inmate Grievance Coordinator	15,287	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00103142		Inmate Grievance Coordinator	7	0	49,957
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00009757		Monitoring Specialist	9	0	54,183
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00011257		Program Analyst	12	0	80,784
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00093890		Program Analyst	9	0	54,183
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00103015		Program Analyst	9	0	54,183
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00103098		Program Analyst	9	0	54,183
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00103099		Program Analyst	9	0	54,183
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00097582		Trauma Clinician	12	0	80,784
LOCAL FUNDS	Local Funds	CASE MANAGEMENT SERVICES	CASE MANAGEMENT DIVISION - FLO	00103001		Workforce Development Speciali	11	0	65,285
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00009960	Walston,Edward C	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00013510	Moseley,Sherrie L	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00015544	Fofana,Adama	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00025767	Ayoola,Abayomi A	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00026943	Pugh,Antoine J	CORRECTIONAL OFFICER	8	8	75,357
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00012812	Amegnran,Kokouvi Momo	CORRECTIONAL OFFICER - LEAD	9	7	81,027
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00026334	Byrd,Ricole R	Criminal Investigator(Int Afrs	11	5	73,677
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00002847	Moon,Jibri	Security Guard	5	8	45,430
LOCAL FUNDS	Local Funds	VISITATION	INMATE PROGRAM MANAGEMENT DIVISION	00026172	Nelson,Tyrone Carlton	SUPV CORRECTIONAL OFFICER	11	0	80,261
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00010436	Gaskins,Danjuma Aronde	Program Manager	13	0	104,038
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00110220	Ridley Hobbs,Ghia	Reentry Program Administrator	14	0	137,329
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00097004		Program Manager	15	0	152,435
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	PRISON RAPE ELIMINATION ACT (PREA) DIVISION	00110083		Program Manager	13	0	119,416
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	INMATE GRIEVANCE DIVISION	00042471	Brown,Vanya K	Case Manager	11	10	96,962
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00006940	Patten,Sabrina	Clerical Assistant	7	7	60,373
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00026286	Blyther,DeVona	Clerical Assistant	7	5	56,901
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00009599	Williams,Manuel M	CORRECTIONAL INSTITUTION ADMN	14	0	134,344
LOCAL FUNDS	Local Funds	PROGRAMS ADMINISTRATION	INMATE PROGRAM MANAGEMENT DIVISION	00035553		Teacher	11	0	65,285

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00103142		Inmate Grievance Coordinator	15,287	Active			Vacant	1.0	
00009757		Monitoring Specialist	16,580	Active			Vacant	1.0	
00011257		Program Analyst	24,720	Active			Vacant	1.0	
00093890		Program Analyst	16,580	Active			Vacant	1.0	
00103015		Program Analyst	16,580	Active			Vacant	1.0	
00103098		Program Analyst	16,580	Active			Vacant	1.0	
00103099		Program Analyst	16,580	Active			Vacant	1.0	
00097582		Trauma Clinician	24,720	Active			Vacant	1.0	
00103001		Workforce Development Speciali	19,977	Active			Vacant	1.0	
00009960	Walston,Edward C	CORRECTIONAL OFFICER	21,970	Active	11/16/15	8 Yrs 2 Mths	Filled	1.0	Continuing
00013510	Moseley,Sherric L	CORRECTIONAL OFFICER	24,148	Active	04/17/07	16 Yrs 9 Mths	Filled	1.0	Continuing
00015544	Fofana,Adama	CORRECTIONAL OFFICER	20,882	Active	10/29/18	5 Yrs 2 Mths	Filled	1.0	Continuing
00025767	Ayoola,Abayomi A	CORRECTIONAL OFFICER	21,970	Active	08/10/15	8 Yrs 5 Mths	Filled	1.0	Continuing
00026943	Pugh,Antoine J	CORRECTIONAL OFFICER	23,059	Active	02/01/10	13 Yrs 11 Mths	Filled	1.0	Continuing
00012812	Amegnran,Kokouvi Momo	CORRECTIONAL OFFICER - LEAD	24,794	Active	08/30/10	13 Yrs 4 Mths	Filled	1.0	Continuing
00026334	Byrd,Ricole R	Criminal Investigator(Int Afrs	22,545	Active	07/14/14	9 Yrs 6 Mths	Filled	1.0	Continuing
00002847	Moon,Jibri	Security Guard	13,902	Active	12/17/12	11 Yrs 1 Mths	Filled	1.0	Continuing
00026172	Nelson,Tyrone Carlton	SUPV CORRECTIONAL OFFICER	24,560	Active	05/20/13	10 Yrs 8 Mths	Filled	1.0	Continuing
00010436	Gaskins,Danjuma Aronde	Program Manager	31,835	Active	07/05/22	1 Yrs 6 Mths	Filled	1.0	Continuing
00110220	Ridley Hobbs,Ghia	Reentry Program Administrator	42,023	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00097004		Program Manager	46,645	Active			Vacant	1.0	
00110083		Program Manager	36,541	Active			Vacant	1.0	
00042471	Brown,Vanya K	Case Manager	29,670	Active	10/07/02	21 Yrs 3 Mths	Filled	1.0	Continuing
00006940	Patten,Sabrina	Clerical Assistant	18,474	Active	03/23/15	8 Yrs 10 Mths	Filled	1.0	Continuing
00026286	Blyther,DeVona	Clerical Assistant	17,412	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00009599	Williams,Manuel M	CORRECTIONAL INSTITUTION ADMN	41,109	Active	01/03/22	2 Yrs 0 Mths	Filled	1.0	Continuing
00035553		Teacher	19,977	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00020082	Dikoh,Francis M	Correctional Treatment Spec (R	12	9	113,268
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00033465	Ijiti,Folajomi O	Correctional Treatment Spec (R	12	8	110,287
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00051413	Voss,Catherine	Supv Correctional Treatment Sp	13	0	107,500
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00004649		Correctional Treatment Spec (R	12	0	89,423
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00046629		Correctional Treatment Spec (R	12	0	89,423
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00085680		Peer Program Assistant	5	0	40,686
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00085681		Peer Program Assistant	5	0	40,686
LOCAL FUNDS	Local Funds	RESIDENTIAL SUBSTANCE ABUSE TREATMENT	INMATE PROGRAM MANAGEMENT DIVISION	00105287		Peer Program Assistant	5	0	40,686
LOCAL FUNDS	Local Funds	VOLUNTEER SERVICES	SUPPORT SERVICES DIVISION - FL0	00014516	Murray,Brandi N	Correct. Prog Spec (Vol. Svcs)	11	6	75,775
LOCAL FUNDS	Local Funds	JUVENILE PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00026412	Wynn,Palmatto T.	Case Manager	9	6	74,000
LOCAL FUNDS	Local Funds	JUVENILE PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00023284	Adewuyi,Adekunle I	CORRECTIONAL OFFICER	8	4	68,241
LOCAL FUNDS	Local Funds	JUVENILE PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00011576		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	WOMEN PROGRAMS AND SERVICES	INMATE PROGRAM MANAGEMENT DIVISION	00016714	Link,Tameka Y	Correctional Prog. Spec. (WPC)	12	6	93,311
LOCAL FUNDS	Local Funds	PHYSICAL AND MENTAL HEALTH SERVICES	HEALTH SERVICES DIVISION	00051427	Savage,Cortney	Correctional Program Specialis	11	7	77,873
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00010342	Antwine,Sharmaine A	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00010553	Simms,Donald M	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00012015	Benson,Oluwakayode O	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00012723	SOLANGE,Ndukong N	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00015682	Smith,Alfreda M	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00018034	Thompson,Jemasine	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00022073	Miles,James R	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00022370	orelesi,wasiu	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00024321	Babalola,Akintayo A	CORRECTIONAL OFFICER	8	5	70,020
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00032519	Montgomery,Janice R	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00033632	Aromashodu,Aderoju	CORRECTIONAL OFFICER	6	1	53,550
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00003331	Banjoko,Olawale O	CORRECTIONAL OFFICER - LEAD	9	5	77,097
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00007713	Mack,Raquel E	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00007469	Beverly,Andrea	Monitoring Specialist	9	5	61,110
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00008805		CORRECTIONAL OFFICER	8	0	62,904
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00018189		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00022132		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	PRIVATE AMBULANCE SERVICE	HEALTH SERVICES DIVISION	00025787		CORRECTIONAL OFFICER - LEAD	9	1	69,237
LOCAL FUNDS	Local Funds	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00008232	Jones Sr.,Elton B	Health System Specialist	13	8	113,950

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00020082	Dikoh,Francis M	Correctional Treatment Spec (R	34,660	Active	10/26/09	14 Yrs 3 Mths	Filled	1.0	Continuing
00033465	Ijiti,Folajomi O	Correctional Treatment Spec (R	33,748	Active	02/28/11	12 Yrs 10 Mths	Filled	1.0	Continuing
00051413	Voss,Catherine	Supv Correctional Treatment Sp	32,895	Active	07/17/23	0 Yrs 6 Mths	Filled	1.0	Continuing
00004649		Correctional Treatment Spec (R	27,363	Active			Vacant	1.0	
00046629		Correctional Treatment Spec (R	27,363	Active			Vacant	1.0	
00085680		Peer Program Assistant	12,450	Active			Vacant	0.8	
00085681		Peer Program Assistant	12,450	Active			Vacant	0.6	
00105287		Peer Program Assistant	12,450	Active			Vacant	0.6	
00014516	Murray,Brandi N	Correct. Prog Spec (Vol. Svcs)	23,187	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00026412	Wynn,Palmatto T.	Case Manager	22,644	Active	12/11/17	6 Yrs 1 Mths	Filled	1.0	Continuing
00023284	Adewuyi,Adekunle I	CORRECTIONAL OFFICER	20,882	Active	02/04/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00011576		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00016714	Link,Tameka Y	Correctional Prog. Spec. (WPC)	28,553	Active	08/24/15	8 Yrs 5 Mths	Filled	1.0	Continuing
00051427	Savage,Cortney	Correctional Program Specialis	23,829	Active	01/09/17	7 Yrs 0 Mths	Filled	1.0	Continuing
00010342	Antwine,Sharmaine A	CORRECTIONAL OFFICER	21,970	Active	01/25/16	8 Yrs 0 Mths	Filled	1.0	Continuing
00010553	Simms,Donald M	CORRECTIONAL OFFICER	24,148	Active	08/30/08	15 Yrs 4 Mths	Filled	1.0	Continuing
00012015	Benson,Oluwakayode O	CORRECTIONAL OFFICER	21,970	Active	11/16/15	8 Yrs 2 Mths	Filled	1.0	Continuing
00012723	SOLANGE,Ndukong N	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00015682	Smith,Alfreda M	CORRECTIONAL OFFICER	24,148	Active	06/07/92	31 Yrs 7 Mths	Filled	1.0	Continuing
00018034	Thompson,Jemasine	CORRECTIONAL OFFICER	24,148	Active	01/29/90	33 Yrs 11 Mths	Filled	1.0	Continuing
00022073	Miles,James R	CORRECTIONAL OFFICER	24,148	Active	04/24/89	34 Yrs 9 Mths	Filled	1.0	Continuing
00022370	orelesi,wasiu	CORRECTIONAL OFFICER	21,426	Active	05/29/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00024321	Babalola,Akintayo A	CORRECTIONAL OFFICER	21,426	Active	08/22/16	7 Yrs 5 Mths	Filled	1.0	Continuing
00032519	Montgomery,Janice R	CORRECTIONAL OFFICER	24,148	Active	12/14/92	31 Yrs 1 Mths	Filled	1.0	Continuing
00033632	Aromashodu,Aderoju	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00003331	Banjoko,Olawale O	CORRECTIONAL OFFICER - LEAD	23,592	Active	05/05/14	9 Yrs 8 Mths	Filled	1.0	Continuing
00007713	Mack,Raquel E	CORRECTIONAL OFFICER - LEAD	25,396	Active	08/18/08	15 Yrs 5 Mths	Filled	1.0	Continuing
00007469	Beverly,Andrea	Monitoring Specialist	18,700	Active	08/20/18	5 Yrs 5 Mths	Filled	1.0	Continuing
00008805		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00018189		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00022132		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00025787		CORRECTIONAL OFFICER - LEAD	21,187	Active			Vacant	1.0	
00008232	Jones Sr.,Elton B	Health System Specialist	34,869	Active	10/21/13	10 Yrs 3 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00008001	Jordan,Beth A.J.	Medical Officer (Administratio	11	0	237,650
LOCAL FUNDS	Local Funds	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00010114	Peters,Sandra	Nurse Consultant	11	6	109,710
LOCAL FUNDS	Local Funds	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00032620	Poole,Judy	Nurse Consultant	12	10	132,267
LOCAL FUNDS	Local Funds	HEALTH SYSTEM ADMINISTRATION	HEALTH SERVICES DIVISION	00085572	Jones,DeVora	Nurse Consultant	11	10	125,970
LOCAL FUNDS	Local Funds	LAUNDRY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010327	Lewis,Julian B	CORRECTIONAL OFFICER	8	9	73,067
LOCAL FUNDS	Local Funds	LAUNDRY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00011225	Hudson Sr.,Arnold E	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	LAUNDRY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00026558	Young,Davon	CORRECTIONAL OFFICER - LEAD	9	6	79,062
LOCAL FUNDS	Local Funds	COMMISSARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00017103	Ray,Deborah J	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE HYGIENE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00108935	Gamble,Gregory	Unemployment Call Center Repre	9	5	61,110
LOCAL FUNDS	Local Funds	INMATE PROPERTY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00016744	Walker,Glennard V	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00023071	Bradley Jr.,Mark	MAIL CLERK	5	5	46,358
LOCAL FUNDS	Local Funds	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00025126	Allen,Bobby D	MAIL CLERK	5	10	62,406
LOCAL FUNDS	Local Funds	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00029132		CLERICAL ASSISTANT	5	1	40,686
LOCAL FUNDS	Local Funds	INMATE MAIL SERVICES	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00004472		MAIL CLERK	5	0	40,686
LOCAL FUNDS	Local Funds	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00009570	Brooks,Brenda M	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00020972	HALL,ROSALYN	CORRECTIONAL OFFICER	8	7	73,578
LOCAL FUNDS	Local Funds	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00002940	Fountain,Keith O	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00083429	Johnson,Jiles	CORRECTIONAL OFFICER - LEAD	9	10	86,922
LOCAL FUNDS	Local Funds	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00032967	Shand,Leroy A	LEAD CORRECTIONAL OFC	9	10	86,922
LOCAL FUNDS	Local Funds	CULINARY	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00016231		Contract Administrator	11	0	65,285
LOCAL FUNDS	Local Funds	INMATE CLOTHING	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00006948	Jameson,Carl W	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	INMATE FINANCIAL ASSISTANCE	CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	00010019	Mbarah,Chidiebere H	CORRECTIONAL OFFICER	8	6	71,799
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00034994	King,Shanita Michelle	Clerical Assistant (OA)	5	10	53,448
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00043987	Dupar,Darnell	CRIMINAL INVEST	12	9	100,827

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00008001	Jordan,Beth A.J.	Medical Officer (Administratio	72,721	Active	06/03/13	10 Yrs 7 Mths	Filled	1.0	Continuing
00010114	Peters,Sandra	Nurse Consultant	33,571	Active	09/30/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00032620	Poole,Judy	Nurse Consultant	40,474	Active	02/25/13	10 Yrs 11 Mths	Filled	1.0	Continuing
00085572	Jones,DeVora	Nurse Consultant	38,547	Active	05/30/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00010327	Lewis,Julian B	CORRECTIONAL OFFICER	22,359	Active	03/05/07	16 Yrs 10 Mths	Filled	1.0	Continuing
00011225	Hudson Sr.,Arnold E	CORRECTIONAL OFFICER	24,148	Active	03/25/91	32 Yrs 10 Mths	Filled	1.0	Continuing
00026558	Young,Davon	CORRECTIONAL OFFICER - LEAD	24,193	Active	03/25/13	10 Yrs 10 Mths	Filled	1.0	Continuing
00017103	Ray,Deborah J	CORRECTIONAL OFFICER	24,148	Active	09/24/07	16 Yrs 4 Mths	Filled	1.0	Continuing
00108935	Gamble,Gregory	Unemployment Call Center Repre	18,700	Active	11/17/14	9 Yrs 2 Mths	Filled	0.1	Continuing
00016744	Walker,Glennard V	CORRECTIONAL OFFICER	24,148	Active	11/13/86	37 Yrs 2 Mths	Filled	1.0	Continuing
00023071	Bradley Jr.,Mark	MAIL CLERK	14,186	Active	10/12/21	2 Yrs 3 Mths	Filled	1.0	Term
00025126	Allen,Bobby D	MAIL CLERK	19,096	Active	08/22/05	18 Yrs 5 Mths	Filled	1.0	Continuing
00029132		CLERICAL ASSISTANT	12,450	Active			Vacant	1.0	
00004472		MAIL CLERK	12,450	Active			Vacant	1.0	
00009570	Brooks,Brenda M	CORRECTIONAL OFFICER	24,148	Active	08/15/11	12 Yrs 5 Mths	Filled	1.0	Continuing
00020972	HALL,ROSALYN	CORRECTIONAL OFFICER	22,515	Active	01/14/13	11 Yrs 0 Mths	Filled	1.0	Continuing
00002940	Fountain,Keith O	CORRECTIONAL OFFICER - LEAD	26,598	Active	06/17/91	32 Yrs 7 Mths	Filled	1.0	Continuing
00083429	Johnson,Jiles	CORRECTIONAL OFFICER - LEAD	26,598	Active	02/10/11	12 Yrs 11 Mths	Filled	1.0	Continuing
00032967	Shand,Leroy A	LEAD CORRECTIONAL OFC	26,598	Active	03/28/88	35 Yrs 9 Mths	Filled	1.0	Continuing
00016231		Contract Administrator	19,977	Active			Vacant	1.0	
00006948	Jameson,Carl W	CORRECTIONAL OFFICER	24,148	Active	11/09/87	36 Yrs 2 Mths	Filled	1.0	Continuing
00010019	Mbarah,Chidiebere H	CORRECTIONAL OFFICER	21,970	Active	05/04/15	8 Yrs 8 Mths	Filled	1.0	Continuing
00034994	King,Shanita Michelle	Clerical Assistant (OA)	16,355	Active	03/05/07	16 Yrs 10 Mths	Filled	1.0	Continuing
00043987	Dupar,Darnell	CRIMINAL INVEST	30,853	Active	06/29/92	31 Yrs 6 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00090859	Simmons,David	CRIMINAL INVEST	12	9	100,827
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00004489	Jones,Maury G	Investigator	11	8	79,971
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00088650	Williams,Cynthia	Investigator	11	10	84,167
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00088651	Hobbs,Jimmy R	Investigator	11	10	84,167
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00088652	Hill,Joseph H	Investigator	11	10	84,167
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00097896	Washington,George R	Investigator	11	6	75,775
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00025209	Ekwonna,Harrison	SUPV CORRECTIONAL OFFICER	11	0	90,789
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00042652	Dompierre,Mulet	SUPV CORRECTIONAL OFFICER	12	0	89,723
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00007361	Foreman,Gary	Supv Criminal Investigator (IA	13	0	99,885
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00029051	Hammond,Kevin L.	Supv Criminal Investigator (IA	14	0	122,567
LOCAL FUNDS	Local Funds	INVESTIGATIVE SERVICES	INVESTIGATIONS AND BACKGROUND DIVISION	00022113		SUPV CRIMINAL INVEST	13	0	119,416
LOCAL FUNDS	Local Funds	INMATE WORK RELEASE PROGRAMS	INMATE PROGRAM MANAGEMENT DIVISION	00006259	Ofori,Stephen S	CORRECTIONAL OFFICER - LEAD	9	5	77,097
LOCAL FUNDS	Local Funds	INMATE WORK RELEASE PROGRAMS	INMATE PROGRAM MANAGEMENT DIVISION	00000505		CORRECTIONAL OFFICER	8	1	62,904
LOCAL FUNDS	Local Funds	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00017346	Morgan,Renee J	COMPUTER OPERATOR	6	10	66,537
LOCAL FUNDS	Local Funds	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00018334	Walker,Sharon R	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00023224	Stokes,Susan M	CORRECTIONAL OFFICER	8	10	78,915
LOCAL FUNDS	Local Funds	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00022723	Jones,Chastity A	CORRECTIONAL OFFICER - LEAD	9	8	82,992
LOCAL FUNDS	Local Funds	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00029072	Alexander,Renee M	CORRECTIONAL PGM OFFICER	12	0	103,840
LOCAL FUNDS	Local Funds	COMMUNITY CORRECTIONS ADMINISTRATION	SUPPORT SERVICES DIVISION - FL0	00010696		CORRECTIONAL OFFICER	7	0	57,051
ARPA - LOCAL REVENUE REPLACEMENT	Local Funds	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00042466	Ferguson,Tammy A.	Case Manager	11	3	79,588
ARPA - LOCAL REVENUE REPLACEMENT	Local Funds	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103097	Thompson,Keith A	Program Analyst	11	4	71,579
ARPA - LOCAL REVENUE REPLACEMENT	Local Funds	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00104162	McNair,James	Program Analyst	11	6	75,775

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00090859	Simmons,David	CRIMINAL INVEST	30,853	Active	04/02/18	5 Yrs 9 Mths	Filled	1.0	Continuing
00004489	Jones,Maury G	Investigator	24,471	Active	12/12/16	7 Yrs 1 Mths	Filled	1.0	Continuing
00088650	Williams,Cynthia	Investigator	25,755	Active	02/26/90	33 Yrs 11 Mths	Filled	1.0	Continuing
00088651	Hobbs,Jimmy R	Investigator	25,755	Active	09/09/93	30 Yrs 4 Mths	Filled	1.0	Continuing
00088652	Hill,Joseph H	Investigator	25,755	Active	10/26/09	14 Yrs 3 Mths	Filled	1.0	Continuing
00097896	Washington,George R	Investigator	23,187	Active	09/24/12	11 Yrs 4 Mths	Filled	1.0	Continuing
00025209	Ekwonna,Harrison	SUPV CORRECTIONAL OFFICER	27,781	Active	06/20/96	27 Yrs 7 Mths	Filled	1.0	Continuing
00042652	Dompierre,Mulet	SUPV CORRECTIONAL OFFICER	27,455	Active	01/11/16	8 Yrs 0 Mths	Filled	1.0	Continuing
00007361	Foreman,Gary	Supv Criminal Investigator (IA	30,565	Active	03/09/15	8 Yrs 10 Mths	Filled	1.0	Continuing
00029051	Hammond,Kevin L.	Supv Criminal Investigator (IA	37,505	Active	10/02/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00022113		SUPV CRIMINAL INVEST	36,541	Active			Vacant	1.0	
00006259	Ofori,Stephen S	CORRECTIONAL OFFICER - LEAD	23,592	Active	06/02/14	9 Yrs 7 Mths	Filled	1.0	Continuing
00000505		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00017346	Morgan,Renee J	COMPUTER OPERATOR	20,360	Active	02/15/82	41 Yrs 11 Mths	Filled	1.0	Continuing
00018334	Walker,Sharon R	CORRECTIONAL OFFICER	24,148	Active	02/21/96	27 Yrs 11 Mths	Filled	1.0	Continuing
00023224	Stokes,Susan M	CORRECTIONAL OFFICER	24,148	Active	05/24/89	34 Yrs 8 Mths	Filled	1.0	Continuing
00022723	Jones,Chastity A	CORRECTIONAL OFFICER - LEAD	25,396	Active	11/14/07	16 Yrs 2 Mths	Filled	1.0	Continuing
00029072	Alexander,Renee M	CORRECTIONAL PGM OFFICER	31,775	Active	04/15/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00010696		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00042466	Ferguson,Tammy A.	Case Manager	24,354	Active	09/03/19	4 Yrs 4 Mths	Filled	1.0	Continuing
00103097	Thompson,Keith A	Program Analyst	21,903	Active	06/03/13	10 Yrs 7 Mths	Filled	1.0	Continuing
00104162	McNair,James	Program Analyst	23,187	Active	01/17/23	1 Yrs 0 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
ARPA - LOCAL REVENUE REPLACEMENT	Local Funds	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00097754		Program Analyst	12	0	80,784
ARPA - LOCAL REVENUE REPLACEMENT	Local Funds	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103011		Program Analyst	11	0	65,285
ARPA - LOCAL REVENUE REPLACEMENT	Local Funds	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103012		Program Analyst	11	0	65,285
ARPA - LOCAL REVENUE REPLACEMENT	Local Funds	DISTRICT RECOVERY PLAN	SUPPORT SERVICES DIVISION - FL0	00103069		Program Analyst	12	0	80,784
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090926	Philson,Roxanne K	Case Manager	9	7	76,058
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090941	Tompkins,Briyana M	Clerical Assistant	6	7	54,510
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091076	Johnson,Acra	Clerical Assistant	7	9	63,845
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091150	Davis,Myles	Clerical Assistant	7	5	56,901
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091153	Shah,Fameda	Contract Administrator	12	7	95,816
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091165	Miller,Deborah A	Correctional Institution Admin	13	0	110,916
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090920	Biggs,Stacy-Ann	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00097754		Program Analyst	24,720	Active			Vacant	1.0	
00103011		Program Analyst	19,977	Active			Vacant	1.0	
00103012		Program Analyst	19,977	Active			Vacant	1.0	
00103069		Program Analyst	24,720	Active			Vacant	1.0	
00090926	Philson,Roxanne K	Case Manager	23,274	Active	10/20/14	9 Yrs 3 Mths	Filled	1.0	Continuing
00090941	Tompkins,Briyana M	Clerical Assistant	16,680	Active	01/08/18	6 Yrs 0 Mths	Filled	1.0	Continuing
00091076	Johnson,Acra	Clerical Assistant	19,537	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091150	Davis,Myles	Clerical Assistant	17,412	Active	06/26/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00091153	Shah,Fameda	Contract Administrator	29,320	Active	04/03/17	6 Yrs 9 Mths	Filled	1.0	Continuing
00091165	Miller,Deborah A	Correctional Institution Admin	33,940	Active	06/20/11	12 Yrs 7 Mths	Filled	1.0	Continuing
00090920	Biggs,Stacy-Ann	CORRECTIONAL OFFICER	21,426	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090921	ONIKORO,OLUSINA	CORRECTIONAL OFFICER	8	3	66,462
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090936	Kromah,Cephas D	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090938	AYODEJI I,FOLAKEMI F	CORRECTIONAL OFFICER	8	3	66,462
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090940	Chism,Carleithia T	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090944	Smith,Moses A	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090945	Cole,Shanisha E.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090947	Sulaimon,Abiola T	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090954	Murray Marrow,Cynthia	CORRECTIONAL OFFICER	6	2	54,969
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090955	Smith,Cynthia	CORRECTIONAL OFFICER	6	2	54,969
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090956	Oni Jr.,Adeleye Martin	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090958	Gainey,Deanna M	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00090921	ONIKORO,OLUSINA	CORRECTIONAL OFFICER	20,337	Active	10/15/19	4 Yrs 3 Mths	Filled	1.0	Continuing
00090936	Kromah,Cephas D	CORRECTIONAL OFFICER	21,426	Active	05/01/17	6 Yrs 8 Mths	Filled	1.0	Continuing
00090938	AYODEJI I,FOLAKEMI F	CORRECTIONAL OFFICER	20,337	Active	03/16/20	3 Yrs 10 Mths	Filled	1.0	Continuing
00090940	Chism,Carleithia T	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090944	Smith,Moses A	CORRECTIONAL OFFICER	21,426	Active	07/10/17	6 Yrs 6 Mths	Filled	1.0	Continuing
00090945	Cole,Shanisha E.	CORRECTIONAL OFFICER	21,426	Active	10/30/17	6 Yrs 2 Mths	Filled	1.0	Continuing
00090947	Sulaimon,Abiola T	CORRECTIONAL OFFICER	20,882	Active	01/07/19	5 Yrs 0 Mths	Filled	1.0	Continuing
00090954	Murray Marrow,Cynthia	CORRECTIONAL OFFICER	16,821	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090955	Smith,Cynthia	CORRECTIONAL OFFICER	16,821	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090956	Oni Jr.,Adeleye Martin	CORRECTIONAL OFFICER	20,882	Active	04/15/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00090958	Gainey,Deanna M	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090969	Salako,Adebowale	CORRECTIONAL OFFICER	8	8	75,357
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090971	Nwiakoro,Gogo F	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090972	Bello,Hafez A	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090973	Okoye,Helen	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090974	Hayes,Joyce C	CORRECTIONAL OFFICER	8	3	66,462
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090975	Lawrence-Winkfield,Hughracia	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090977	Inyang,Ibanga T	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090979	Scott,Dwayne E.	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090988	Kouyate,Issa	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090991	Lancaster,Chantelle	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090994	Nnawuba,Kenneth	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00090969	Salako,Adebowale	CORRECTIONAL OFFICER	23,059	Active	11/06/23	0 Yrs 2 Mths	Filled	1.0	Continuing
00090971	Nwiakoro,Gogo F	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090972	Bello,Hafez A	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090973	Okoye,Helen	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090974	Hayes,Joyce C	CORRECTIONAL OFFICER	20,337	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090975	Lawrence-Winkfield,Hughracia	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090977	Inyang,Ibanga T	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090979	Scott,Dwayne E.	CORRECTIONAL OFFICER	20,882	Active	04/15/19	4 Yrs 9 Mths	Filled	1.0	Continuing
00090988	Kouyate,Issa	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090991	Lancaster,Chantelle	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090994	Nnawuba,Kenneth	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090997	Harrell,Stephanie	CORRECTIONAL OFFICER	8	3	66,462
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090999	O'Larry,Jennifer	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091044	Brookins,Jarryd	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091045	Decuir,Jeannine C.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091048	McKelton,Jermaine A.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091049	Woodson,Jerry	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091050	Harris,Josef	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091054	McDade,Honre D	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091078	Pam,Christian M	CORRECTIONAL OFFICER	6	1	53,550
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091089	Richardson,Karen	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091091	Allen,Julius D	CORRECTIONAL OFFICER	8	6	71,799

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00090997	Harrell,Stephanie	CORRECTIONAL OFFICER	20,337	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090999	O'Larry,Jennifer	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091044	Brookins,Jarryd	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091045	Decuir,Jeannine C.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091048	McKelton,Jermaine A.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091049	Woodson,Jerry	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091050	Harris,Josef	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091054	McDade,Honre D	CORRECTIONAL OFFICER	21,426	Active	02/21/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091078	Pam,Christian M	CORRECTIONAL OFFICER	16,386	Active	10/10/23	0 Yrs 3 Mths	Filled	1.0	Continuing
00091089	Richardson,Karen	CORRECTIONAL OFFICER	21,426	Active	02/06/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091091	Allen,Julius D	CORRECTIONAL OFFICER	21,970	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091098	Agyekum,Akwasi A.	CORRECTIONAL OFFICER	7	3	60,266
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091099	Okoh,Samuel	CORRECTIONAL OFFICER	7	2	58,658
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091113	Bess,Lavern	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091115	NGABE,ELVIS	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091117	Pryor,Madeline	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091118	Ford,Marcus T.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091119	Duvall,Margaret T	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091120	Williams,Marquetta D	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091123	Workman,Nicole S	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091124	Fisher,Nicole Y	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091125	Hubbard,Nikita M	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091098	Agyekum,Akwasi A.	CORRECTIONAL OFFICER	18,441	Active	03/16/20	3 Yrs 10 Mths	Filled	1.0	Continuing
00091099	Okoh,Samuel	CORRECTIONAL OFFICER	17,949	Active	05/23/22	1 Yrs 8 Mths	Filled	1.0	Continuing
00091113	Bess,Lavern	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091115	NGABE,ELVIS	CORRECTIONAL OFFICER	20,882	Active	10/15/18	5 Yrs 3 Mths	Filled	1.0	Continuing
00091117	Pryor,Madeline	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091118	Ford,Marcus T.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091119	Duvall,Margaret T	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091120	Williams,Marquetta D	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091123	Workman,Nicole S	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091124	Fisher,Nicole Y	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091125	Hubbard,Nikita M	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091126	Oluwatuyi,Olabode	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091127	Claiborne,Patrice	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091128	Humphrey,Paula M	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091129	Greene,Petra L	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091130	Lyons,Priscilla	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091131	Price,Qiana	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091132	Adeyinka,Abiodun H	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091133	Kirby,Rochelle D.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091134	Gorham,Ronald	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091137	Bangura,Santos	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091139	Sitou,Sefiratou A	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091126	Oluwatuyi,Olabode	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091127	Claiborne,Patrice	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091128	Humphrey,Paula M	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091129	Greene,Petra L	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091130	Lyons,Priscilla	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091131	Price,Qiana	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091132	Adeyinka,Abiodun H	CORRECTIONAL OFFICER	21,426	Active	02/21/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091133	Kirby,Rochelle D.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091134	Gorham,Ronald	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091137	Bangura,Santos	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091139	Sitou,Sefiratou A	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091140	Jones,Shakerra	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091141	Gooding,Shamika	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091144	Swinson,Shannon A.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091145	Patterson,Sharmaine P	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091146	Olaore,Tosin	CORRECTIONAL OFFICER	6	1	53,550
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091147	Roberts,Stacey	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091149	Shorter,Stacy Ann	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091151	Staley,Tammy	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091152	Serry,Alfred B	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091154	Coleman,Tenika L	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091155	Brown,Theresa	CORRECTIONAL OFFICER	8	5	70,020

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091140	Jones,Shakerra	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091141	Gooding,Shamika	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091144	Swinson,Shannon A.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091145	Patterson,Sharmaine P	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091146	Olaore,Tosin	CORRECTIONAL OFFICER	16,386	Active	08/14/23	0 Yrs 5 Mths	Filled	1.0	Continuing
00091147	Roberts,Stacey	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091149	Shorter,Stacy Ann	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091151	Staley,Tammy	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091152	Serry,Alfred B	CORRECTIONAL OFFICER	21,426	Active	05/01/17	6 Yrs 8 Mths	Filled	1.0	Continuing
00091154	Coleman,Tenika L	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091155	Brown,Theresa	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing

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<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091156	Etape,Pius Sakang	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091157	Adenuga,Adewale	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091158	Roberts,Vernon E	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091159	Alebiosu,Rahman	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091161	Addo,Mark	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091196	Best,Judy S.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091202	Jones,Marcus J	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091203	Sitou,Kabirou	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091204	Nebo,Nyanti	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091208	Smith,Shaneka A	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091209	Walker,Thomasina A	CORRECTIONAL OFFICER	8	5	70,020

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Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091156	Etape,Pius Sakang	CORRECTIONAL OFFICER	21,426	Active	03/19/18	5 Yrs 10 Mths	Filled	1.0	Continuing
00091157	Adenuga,Adewale	CORRECTIONAL OFFICER	20,882	Active	05/28/19	4 Yrs 7 Mths	Filled	1.0	Continuing
00091158	Roberts,Vernon E	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091159	Alebiosu,Rahman	CORRECTIONAL OFFICER	20,882	Active	05/28/19	4 Yrs 7 Mths	Filled	1.0	Continuing
00091161	Addo,Mark	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091196	Best,Judy S.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091202	Jones,Marcus J	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091203	Sitou,Kabirou	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091204	Nebo,Nyanti	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091208	Smith,Shaneka A	CORRECTIONAL OFFICER	20,882	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091209	Walker,Thomasina A	CORRECTIONAL OFFICER	21,426	Active	02/21/17	6 Yrs 11 Mths	Filled	1.0	Continuing

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091211	Brown,Renee B.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00094029	UDOH,INI	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090915	Andrews,Ponti Saint	IT Spec (Application Software)	13	7	123,589
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090914	Peng,Shu	IT Specialist (Data Management	13	6	120,266
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091122	Holston,Tyra	Legal Instruments Examiner	8	6	63,604
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090910	Hampton,Hjordes N	Monitoring Specialist	9	6	62,842
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090912	Cunningham,Antoinette Nicole	Monitoring Specialist	9	6	62,842
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090932	Baker,Joyce	Policy Analyst	12	1	80,784
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091116	Scott,Capucine	Program Analyst	12	10	103,333
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090916	Rhem,Karimah	Public Affairs Specialist	9	3	57,647
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091173	Adams,Ronald C	Supervisory Correctional Offic	12	0	102,400

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00091211	Brown,Renee B.	CORRECTIONAL OFFICER	21,426	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00094029	UDOH,INI	CORRECTIONAL OFFICER	21,426	Active	05/16/18	5 Yrs 8 Mths	Filled	1.0	Continuing
00090915	Andrews,Ponti Saint	IT Spec (Application Software)	37,818	Active	06/07/10	13 Yrs 7 Mths	Filled	1.0	Continuing
00090914	Peng,Shu	IT Specialist (Data Management	36,801	Active	01/22/18	6 Yrs 0 Mths	Filled	1.0	Continuing
00091122	Holston,Tyra	Legal Instruments Examiner	19,463	Active	06/11/18	5 Yrs 7 Mths	Filled	1.0	Continuing
00090910	Hampton,Hjordes N	Monitoring Specialist	19,230	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090912	Cunningham,Antoinette Nicole	Monitoring Specialist	19,230	Active	06/12/17	6 Yrs 7 Mths	Filled	1.0	Continuing
00090932	Baker,Joyce	Policy Analyst	24,720	Active	04/03/17	6 Yrs 9 Mths	Filled	1.0	Continuing
00091116	Scott,Capucine	Program Analyst	31,620	Active	07/24/06	17 Yrs 6 Mths	Filled	1.0	Continuing
00090916	Rhem,Karimah	Public Affairs Specialist	17,640	Active	09/13/21	2 Yrs 4 Mths	Filled	1.0	Continuing
00091173	Adams,Ronald C	Supervisory Correctional Offic	31,335	Active	03/25/08	15 Yrs 10 Mths	Filled	1.0	Continuing

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CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091170	FORD,LEWIS A	SUPV CORRECTIONAL OFFICER	12	0	96,799
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091172	Cobb,Antoine C	SUPV CORRECTIONAL OFFICER	12	0	93,980
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091174	Craig,Delonda M	SUPV CORRECTIONAL OFFICER	12	0	92,139
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091175	Williams,Cornethia A	SUPV CORRECTIONAL OFFICER	12	0	96,800
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091176	ALLEN,LASHAUN	SUPV CORRECTIONAL OFFICER	11	0	75,000
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091177	Brown,Dianna A	SUPV CORRECTIONAL OFFICER	11	0	88,978
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091181	McCain-Hines,Nicole	SUPV CORRECTIONAL OFFICER	11	0	78,086
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091183	Allen,Telly S	SUPV CORRECTIONAL OFFICER	11	0	102,667
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091189	Dowery,Darrell L	SUPV CORRECTIONAL OFFICER	11	0	92,858
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091163	Carter,Antoinette	SUPVY CORRECTIONAL OFFICER	13	0	99,513
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091169	Reid III,Namon	SUPVY CORRECTIONAL OFFICER	13	0	109,091

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091170	FORD,LEWIS A	SUPV CORRECTIONAL OFFICER	29,621	Active	11/14/05	18 Yrs 2 Mths	Filled	1.0	Continuing
00091172	Cobb,Antoine C	SUPV CORRECTIONAL OFFICER	28,758	Active	11/03/14	9 Yrs 2 Mths	Filled	1.0	Continuing
00091174	Craig,Delonda M	SUPV CORRECTIONAL OFFICER	28,194	Active	04/13/20	3 Yrs 9 Mths	Filled	1.0	Continuing
00091175	Williams,Cornethia A	SUPV CORRECTIONAL OFFICER	29,621	Active	01/10/05	19 Yrs 0 Mths	Filled	1.0	Continuing
00091176	ALLEN,LASHAUN	SUPV CORRECTIONAL OFFICER	22,950	Active	04/24/23	0 Yrs 9 Mths	Filled	1.0	Continuing
00091177	Brown,Dianna A	SUPV CORRECTIONAL OFFICER	27,227	Active	11/18/90	33 Yrs 2 Mths	Filled	1.0	Continuing
00091181	McCain-Hines,Nicole	SUPV CORRECTIONAL OFFICER	23,894	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00091183	Allen,Telly S	SUPV CORRECTIONAL OFFICER	31,416	Active	05/23/11	12 Yrs 8 Mths	Filled	1.0	Continuing
00091189	Dowery,Darrell L	SUPV CORRECTIONAL OFFICER	28,415	Active	07/27/92	31 Yrs 5 Mths	Filled	1.0	Continuing
00091163	Carter,Antoinette	SUPVY CORRECTIONAL OFFICER	30,451	Active	01/06/20	4 Yrs 0 Mths	Filled	1.0	Continuing
00091169	Reid III,Namon	SUPVY CORRECTIONAL OFFICER	33,382	Active	02/06/17	6 Yrs 11 Mths	Filled	1.0	Continuing



**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091206	Marr,Sheila T	SUPVY CORRECTIONAL OFFICER	13	0	107,278
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091197	Sarvis,Lyndi Clarice	Teacher	11	7	77,873
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090933	Wallace,Nicole A.	TRAINING SPECIALIST	12	6	93,311
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090925		CORRECTIONAL OFFICER	7	0	57,051
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090943		CORRECTIONAL OFFICER	7	0	57,051
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090946		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090948		CORRECTIONAL OFFICER	7	0	57,051
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00090996		CORRECTIONAL OFFICER	7	0	57,051
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091041		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091043		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091047		CORRECTIONAL OFFICER	8	0	62,904

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091206	Marr,Sheila T	SUPVY CORRECTIONAL OFFICER	32,827	Active	05/29/91	32 Yrs 7 Mths	Filled	1.0	Continuing
00091197	Sarvis,Lyndi Clarice	Teacher	23,829	Active	03/27/23	0 Yrs 9 Mths	Filled	1.0	Continuing
00090933	Wallace,Nicole A.	TRAINING SPECIALIST	28,553	Active	02/01/17	6 Yrs 11 Mths	Filled	1.0	Continuing
00090925		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00090943		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00090946		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00090948		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00090996		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00091041		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091043		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091047		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091101		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091110		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091112		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091121		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091135		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091136		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091160		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091198		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091201		CORRECTIONAL OFFICER	8	0	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091205		CORRECTIONAL OFFICER	7	0	57,051
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091207		CORRECTIONAL OFFICER	8	0	62,904

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091101		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091110		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091112		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091121		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091135		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091136		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091160		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091198		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091201		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00091205		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	
00091207		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Fund Type	Agency Fund Detail	Program Title	Cost Center Title	Position Number	Name	Title	Grade	Step	Salary
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	CORRECTIONAL TREATMENT FACILITY HOUSING	CASE MANAGEMENT DIVISION - FL0	00091179		SUPV CORRECTIONAL OFFICER	11	0	88,001
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION - FL0	00015232	Oni,Temitope	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION - FL0	00017056	Oloko,Olayiwola O.	CORRECTIONAL OFFICER	8	5	70,020
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION - FL0	00025144	Roberts,Jacks	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION - FL0	00025681	OROCK,Georges E	CORRECTIONAL OFFICER	8	4	68,241
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION - FL0	00033621		CORRECTIONAL OFFICER	8	1	62,904
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION - FL0	00082271		CORRECTIONAL OFFICER - LEAD	9	0	69,242
CORRECTIONS TRUSTEE REIMBURSEMENT	SPECIAL PURPOSE REVENUE FUNDS	INMATE COURT TRANSPORT	CASE MANAGEMENT DIVISION - FL0	00029035		Intake Support Assistant	7	0	49,957
FEDERAL GRANTS	FEDERAL GRANT FUND - FPR	GRANTS ADMINISTRATION - GENERAL	GRANTS MANAGEMENT DIVISION - FL0	00102897		Program Analyst	9	0	54,183
FEDERAL GRANTS	FEDERAL GRANT FUND - FPR	GRANTS ADMINISTRATION - GENERAL	GRANTS MANAGEMENT DIVISION - FL0	00099238		Staff Assistant	9	0	54,183
FEDERAL GRANTS	FEDERAL GRANT FUND - FPR	CENTRAL DETENTION FACILITY HOUSING SERVICES	INMATE MONITORING	00096796		CORRECTIONAL OFFICER	7	0	57,051

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00091179		SUPV CORRECTIONAL OFFICER	26,928	Active			Vacant	1.0	
00015232	Oni,Temitope	CORRECTIONAL OFFICER	20,882	Active	03/04/19	4 Yrs 10 Mths	Filled	1.0	Continuing
00017056	Oloko,Olayiwola O.	CORRECTIONAL OFFICER	21,426	Active	10/02/17	6 Yrs 3 Mths	Filled	1.0	Continuing
00025144	Roberts,Jacks	CORRECTIONAL OFFICER	20,882	Active	02/04/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00025681	OROCK,Georges E	CORRECTIONAL OFFICER	20,882	Active	02/04/19	4 Yrs 11 Mths	Filled	1.0	Continuing
00033621		CORRECTIONAL OFFICER	19,249	Active			Vacant	1.0	
00082271		CORRECTIONAL OFFICER - LEAD	21,188	Active			Vacant	1.0	
00029035		Intake Support Assistant	15,287	Active			Vacant	1.0	
00102897		Program Analyst	16,580	Active			Vacant	1.0	
00099238		Staff Assistant	16,580	Active			Vacant	1.0	
00096796		CORRECTIONAL OFFICER	17,458	Active			Vacant	1.0	

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

<b>Fund Type</b>	<b>Agency Fund Detail</b>	<b>Program Title</b>	<b>Cost Center Title</b>	<b>Position Number</b>	<b>Name</b>	<b>Title</b>	<b>Grade</b>	<b>Step</b>	<b>Salary</b>
FEDERAL GRANTS	FEDERAL GRANT FUND - FPR	RE-ENTRY SERVICES	RE-ENTRY MANAGEMENT DIVISION	00112313		Program Support Assistant	7	0	44,859
									<b>93885994.28</b>

**Attachment 4.1 DOC Position Listing as of January 11, 2024**

Position Number	Name	Title	Fringe 31.5%	Position Status	Hire Date	Length of Time with Agency. In Years and Months (as of 01/19/23)	Vac Stat	FTE x Dist %	Reg/Temp/ Term
00112313		Program Support Assistant	13,727	Active			Vacant	1.0	
			28729114.25					1231.131	



5. Please provide a list of all memoranda of understanding (“MOU”) entered into by your agency during FY 23 and FY 24, to date, as well as any MOU currently in force. For each, indicate the date on which the MOU was entered and the termination date (if applicable).

Memoranda of understanding which involved exchange of funds are listed in Table 5.1

<b>SELLER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>Effective Dates</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Office of Finance and Resource Management (AS0)	Non-DC NET Services	October 1, 2022 – September 30, 2023	LOCAL	200,000
Office of the Chief Technology Officer (TO0)	DC Net Services	October 1, 2022 – September 30, 2023	LOCAL	155,000
Office of Integrity (AT0)	Single Audit	October 1, 2022 – September 30, 2023	LOCAL	1,049
Office of Chief Financial Officer (AT0)	Armored Car Services	October 1, 2022 – September 30, 2023	LOCAL	5,788
OSSE (GD0)	GED Testing	October 1, 2022 – September 30, 2023	LOCAL	24,000
DSLBD’s District Enterprise System (DES)	Purchase of License to Access DSLBD DES	October 1, 2022 – September 30, 2023	LOCAL	320
Department of Public Works (KT0)	Fleet Services	October 1, 2022 – September 30, 2023	LOCAL	213
Criminal Justice Coordinator Council (FJ0)	Statewide Recidivism	October 1, 2022 – September 30, 2023	LOCAL	111,000
Department of General Services (AM0)	Ready Center	October 1, 2022 – September 30, 2023	ARPA	451,147

<b>SELLER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>Effective Dates</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Purchase Card Transactions (PX0)	Pcard Transactions	October 1, 2022 – September 30, 2023	LOCAL	100,000
Office of Unified Communications (UC0)	Radio and Support Services	October 1, 2022 – September 30, 2023	LOCAL	40,983
Office of Unified Communications (UC0)	Citywide Radio Services	October 1, 2022 – September 30, 2023	LOCAL	135,591
<b>TOTAL</b>				<b>\$ 1,225,089</b>

**Table 5.1 Summary of FY23 Intra-District transfers where DOC was a Buyer agency.**

A summary of Intra-District Transfers in FY23 where DOC was a Seller agency is provided in Table 5.2 below.

<b>BUYER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>Effective Dates</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Human Support Services DBH- (RM0)	DBH/DOC OUD AND STUD	October 1, 2022 – September 30, 2023	Federal Grant	2,064,356
<b>TOTAL</b>		<b>\$ -</b>	<b>\$ -</b>	<b>\$ 2,064,356</b>

**Table 5.2 Summary of FY23 Intra-District transfers where DOC was a Seller agency.**

A summary of transactions where DOC was a Buyer Agency in FY24 is provided in Table 5.3 below.

<b>SELLER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>Effective Dates</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Office of Finance and Resource Management (AS0)	Non-DC NET Services	October 1, 2023 – September 30, 2024	Local	300,000
Office of the Chief Technology Officer (TO0)	DC Net Services	October 1, 2023 – September 30, 2024	Local	800,000
Office of Unified Communications (UC0)	Radio and Support Services	October 1, 2023 – September 30, 2024	Local	176,573
Purchase Card Transactions (PX0)	Pcard Transactions	October 1, 2023 – September 30, 2024		100,000
Department of Public Work (KT0)	Fleet Services	October 1, 2023 – September 30, 2024	Local	171
OSSE (GD0)	GED Testing	October 1, 2023 – September 30, 2024	LOCAL	24,000
<b>TOTAL</b>				<b>\$ 1,400,745</b>

**Table 5.3 Summary of FY 24 Intra-District transfers where DOC was a Buyer agency.**

DOC has had no Intra-District transfers or MOUs in FY24 to date, where it was a Seller agency.

6. Please provide a list of each collective bargaining agreement that is currently in effect for agency employees.
- Please include the bargaining unit (name and local number), the duration of each agreement, and the number of employees covered.
  - Please provide, for each union, the union leader’s name, title, and his or her contact information, including e-mail, phone, and address if available.
  - Please note if the agency is currently in bargaining and its anticipated completion date.

In Table 6.1 below please find listed all collective bargaining agreements currently in effect for DOC employees.

Collective Bargaining Agreement	Duration	# of Employees
<b>Compensation Units 1 &amp; 2 (multiple unions and agencies)</b> Lee Blackman – President 1020 North Fairfax, Suite 200 Alexandria, VA 22314 (703) 519-0300 <a href="mailto:Lblackmon@nage.org">Lblackmon@nage.org</a>	FY22 - FY25	800
<b>DOC/Fraternal Order of Police Working Conditions</b> Joseph Alexander- Chairperson 711 4 <sup>th</sup> Street, NW Washington, DC 20001 (202) 436-0836 <a href="mailto:joseph.alexander@dc.gov">joseph.alexander@dc.gov</a>	FY16 -FY19 (renewing annually)	800
<b>DCNA Compensation Unit 33 Working Conditions</b> Gloria Jones-Dinkins – President 1905 E Street, S.E. Bldg. 14 Washington DC 20003 (240) 494- 4986 <a href="mailto:Gloria.jones@dc.gov">Gloria.jones@dc.gov</a>	FY18 -FY20 (renewing annually)	3

<b>Collective Bargaining Agreement</b>	<b>Duration</b>	<b># of Employees</b>
<b>AFGE Local 1403 Working Conditions</b> Aaron Finkhousen – President 80 F St., N.W. Washington, DC 20001 (202) 627-0334 <a href="mailto:afge1403president@gmail.com">afge1403president@gmail.com</a>	FY21 -FY23	1
<b>AFGE Local 1403 Compensation</b> <b>Aaron Finkhousen – President</b> 80 F St., N.W. Washington, DC 20001 (202) 627-0334 <a href="mailto:afge1403president@gmail.com">afge1403president@gmail.com</a>	FY21-FY23	1

Table 6.1. Collective Bargaining Agreements in effect for DOC Employees as of January 16, 2024.

**7. Please provide the agency's FY 2023 Performance Accountability Report.**

Please find the requested document as Attachment 7.1 – FY23 Performance Accountability Report for DOC.

## **B. BUDGET AND FINANCE**

- 8. Please provide a chart showing the agency's approved budget and actual spending, by division, for FY 2023 and FY 2024, to date. In addition, please describe any variance between fiscal year appropriations and actual expenditures for each program and activity code.**

A chart showing DOC's approved budget and actual spending by division for FY23 and FY24 to date is provided in Attachment 8.1 DOC FY23 and FY24 BUDGET VS ACTUAL BY PROGRAM AND FUND.



**Attachment 8.1 DOC FY23 and FY24 BUDGET VS ACTUAL  
BY PROGRAM AND FUND**

**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	LOCAL/ARPA LOCAL REVENUE REPLACEMENT			Variance Explanation	FEDERAL GRANTS			PRIVATE GRANT FUNDS			SPECIAL PURPOSE REVENUE			
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	Variance Explanation
ACCOUNTING DIVISION	ACCOUNTING DIVISION	1,955,864	1,878,996	76,868	Salary Lapse	-	-	0	-	-	0	-	-	0	
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION	4,618,185	4,324,697	293,487	Salary Lapse	-	-	0	-	-	0	504,532	12,276,339	(11,771,806)	PS related adjustments
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT	766,227	672,907	93,320	Salary Lapse	-	-	0	-	-	0	-	-	0	
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT	1,178,586	1,120,494	58,093	Salary Lapse	-	-	0	-	-	0	-	-	0	
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY.KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE	11,341,924	10,709,917	632,007	Salary Lapse	-	-	0	-	-	0	-	-	0	
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL	626,251	502,997	123,255	Salary Lapse	-	-	0	-	-	0	-	-	0	
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS	2,718,504	1,849,359	869,145	Salary Lapse	-	-	0	-	-	0	-	0	0	
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES	9,485,755	9,320,637	165,118	less than 2%			0			0			0	
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION	503,312	295,348	207,964	Salary Lapse			0			0			0	
FOIA AND PRIVACY DIVISION	LEGAL SERVICES	1,000	230	770		-	-	0	-	-	0	-	-	0	
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE	36,965,441	35,853,119	1,112,321	less than 3%	-	-	0	295,765	241,154	54,611	-	-	0	
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES	2,727,480	2,517,378	210,102	Reduced spending related to reduced hiring and less than usual employee grievance	-	-	0	-	-	0	-	-	0	
INFORMATION TECNHNOLGY DIVISION	NETWORK OPERATIONS, TELECOMMUNCIATIONS	6,016,513	5,904,948	111,566	less than 2%	-	-	0	-	-	0	-	-	0	
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN					45,371	45,371	0	-	-	0			0	

**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	ARPA-LOCAL REVENUE REPLACEMENT			GROSS FUNDS		
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance
ACCOUNTING DIVISION	ACCOUNTING DIVISION			0	1,955,864	1,878,996	76,868
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION	451,147	451,147	0	5,573,864	17,052,183	(11,478,319)
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT			0	766,227	672,907	93,320
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT			0	1,178,586	1,120,494	58,093
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY.KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE			0	11,341,924	10,709,917	632,007
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL			0	626,251	502,997	123,255
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS			0	2,718,504	1,849,359	869,145
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES			0	9,485,755	9,320,637	165,118
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION			0	503,312	295,348	207,964
FOIA AND PRIVACY DIVISION	LEGAL SERVICES			0	1,000	230	770
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE			0	36,965,441	35,853,119	1,112,321
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES			0	2,727,480	2,517,378	210,102
INFORMATION TECNHNLOGY DIVISION	NETWORK OPERATIONS, TELECOMMUNCIATIONS			0	6,016,513	5,904,948	111,566
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN			0	45,371	45,371	101

**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	LOCAL/ARPA LOCAL REVENUE REPLACEMENT			Variance Explanation	FEDERAL GRANTS			PRIVATE GRANT FUNDS			SPECIAL PURPOSE REVENUE			
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	Variance Explanation
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION	120,766	135,315	(14,549)	Salary Lapse	-	-	0	-	-	0			0	
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT	77,420,527	80,843,437	(3,427,910)	Operations Salary and Overtime Expenses	-	-	0	-	-	0	11,837,706	-	11,837,706	PS related adjustments
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY, EDUCATION, INMATE WORK RELEASE, JUVENILE PROGRAMS AND SERVICES, LIBRARY, PROGRAMS ADMIN, RECREATION, RELIGIOUS SERVICES, RESIDENTIAL SUBSTANCE ABUSE TREATMENT, VISITATION, WOMEN PROGRAMS AND SERVICES.	5,083,019	3,869,577	1,213,443	Salary Lapse and pause in halfway house work release program	-	-	0	-	-	0	1,479,649	1,479,649	0	
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs					-	-	0	-	-	0	201,767	1,500	200,267	Using funding for large projects in FY2024
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS	8,155,340	9,467,381	(1,312,041)	Salary	-	-	0	-	-	0	-	-	0	
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES	1,459,722	1,351,081	108,641	salary	-	-	0	-	-	0	-	-	0	
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL	1,265,197	892,138	373,059	Salary	-	-	0	-	-	0	-	-	0	
POLICY DIVISION	COMPLIANCE-GENERAL	0	111,726	(111,726)	Salary	-	-	0	-	-	0	-	-	0	
PRISION RAPE ELIMINATION	PROGRAMS ADMINISTRATION	421,877	162,628	259,250	Salary Lapse	-	-	0	-	-	0	-	-	0	
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES	325,208	335,720	(10,512)	Salary	18,000	18,000	(0)	-	-	0	-	-	0	
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT	556,723	492,480	64,243	Salary Lapse	-	-	0	-	-	0	-	-	0	
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS-INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES	4,202,303	3,568,539	633,764	Salary Lapse	-	-	0	-	-	0	-	-	0	
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT	85,000	1,940	83,060		-	-	0	-	-	0	-	-	0	
<b>Adjustments</b>				<b>(5,101)</b>											
<b>TOTAL</b>		<b>\$178,000,725</b>	<b>\$176,182,987</b>	<b>\$1,812,738</b>		<b>\$63,371</b>	<b>\$63,371</b>	<b>(\$0)</b>	<b>\$295,765</b>	<b>\$241,154</b>	<b>\$54,611</b>	<b>#####</b>	<b>\$13,757,488</b>	<b>\$266,166</b>	

**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	ARPA-LOCAL REVENUE REPLACEMENT			GROSS FUNDS		
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION			0	120,766	135,315	(14,549)
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT			0	89,258,233	80,843,437	8,409,796
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY, EDUCATION, INMATE WORK RELEASE, JUVENILE PROGRAMS AND SERVICES, LIBRARY, PROGRAMS ADMIN, RECREATION, RELIGIOUS SERVICES, RESIDENTIAL SUBSTANCE ABUSE TREATMENT, VISITATION, WOMEN PROGRAMS AND SERVICES.			0	6,562,668	5,349,226	1,213,443
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs			0	201,767	1,500	200,267
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS			0	8,155,340	9,467,381	(1,312,041)
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES			0	1,459,722	1,351,081	108,641
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL			0	1,265,197	892,138	373,059
POLICY DIVISION	COMPLIANCE-GENERAL			0	0	111,726	(111,726)
PRISION RAPE ELIMINATION	PROGRAMS ADMINISTRATION			0	421,877	162,628	259,250
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES			0	343,208	353,720	(10,512)
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT			0	556,723	492,480	64,243
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS-INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES			0	4,202,303	3,568,539	633,764
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT			0	85,000	1,940	83,060
<b>Adjustments</b>							
<b>TOTAL</b>		<b>\$451,147</b>	<b>\$451,147</b>	<b>\$0</b>	<b>\$192,834,661</b>	<b>\$190,696,146</b>	<b>#REF!</b>

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

COST CENTER	PROGRAM/VARIOUS	LOCAL			SPECIAL PURPOSE REVENUE			FEDERAL GRANTS			PRIVATE GRANT FUNDS		
		FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance (includes obligations)	FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance (includes obligations)	FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance (includes obligations)	FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance
ACCOUNTING DIVISION	ACCOUNTING DIVISION	2,077,959	439,188	1,638,771	-	-	0	-	-	0	-	-	0
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION, LEAD UP LEAD OUT, READY CENTER, COLLEGE AND CAREER READINESS,- SPR=Case Mangement, Inmate Monitoring	12,641,381	1,858,320	7,723,524	15,000,000	3,559,440	11,440,560	-	-	0	-	-	0
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT	906,620	157,951	748,669	-	-	0	-	-	0	-	-	0
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT	1,510,753	138,051	985,965	-	-	0	-	-	0	-	-	0
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY,KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE	12,004,021	2,422,709	5,076,488	-	-	0	-	-	0	-	-	0
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL	586,393	133,086	453,308	-	-	0	-	-	0	-	-	0
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS	2,853,037	434,547	2,392,890		0	0	-	-	0	-	-	0
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES	10,794,215	1,046,860	7,321,801			0			0			0

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

COST CENTER	PROGRAM/VARIOUS	ARPA-LOCAL REVENUE			GROSS FUNDS		
		FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance	FY 2024 Revised Budget	FY 2024 YTD Actuals	FY 2024 YTD Balance (includes RK obligations)
ACCOUNTING DIVISION	ACCOUNTING DIVISION			0	2,077,959	439,188	1,638,771
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION, LEAD UP LEAD OUT, READY CENTER, COLLEGE AND CAREER READINESS,- SPR=Case Mangement, Inmate Monitoring	425,000	33,958	391,042	28,066,381	5,451,718	22,614,663
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT			0	906,620	157,951	748,669
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT			0	1,510,753	138,051	1,372,702
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY,KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE			0	12,004,021	2,422,709	9,581,311
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL			0	586,393	133,086	453,308
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS			0	2,853,037	434,547	2,418,490
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES			0	10,794,215	1,046,860	9,747,356

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
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		LOCAL			SPECIAL PURPOSE REVENUE			FEDERAL GRANTS			PRIVATE GRANT FUNDS		
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION	304,101	75,651	228,450			0			0			0
FOIA AND PRIVACY DIVISION	LEGAL SERVICES	0	0	0	-	-	0	-	-	0	-	-	0
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE	32,876,930	7,219,293	14,353,946	-	-	0	-	-	0	-	(156,750)	156,750
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES	2,724,796	533,421	2,080,991	-	-	0	-	-	0	-	-	0
INFORMATION TECNHNOLGY DIVISION	NETWORK OPERATIONS, TELECOMMUNCIATIONS	6,913,268	532,361	5,345,116	-	-	0	-	-	0	-	-	0
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN			0			0	458,170	(21,621)	428,170	-	-	0
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION	145,395	38,417	106,978			0	-		0	-	-	0
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT	72,847,665	20,314,219	48,926,771				-	-	0	-	-	0
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY	5,079,383	997,920	3,837,734	2,000,000	488,302	0	-	-	0	-	-	0
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs				248,665	-	248,665	-	-	0	-	-	0



**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		ARPA-LOCAL REVENUE			GROSS FUNDS		
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION			0	304,101	75,651	228,450
FOIA AND PRIVACY DIVISION	LEGAL SERVICES			0	0	0	0
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE			0	32,876,930	7,062,543	25,814,387
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES			0	2,724,796	533,421	2,191,375
INFORMATION TECNHNOLGY DIVISION	NETWORK OPERATIONS, TELECOMMUNICATIONS			0	6,913,268	532,361	6,380,906
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN			0	458,170	(21,621)	479,791
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION			0	145,395	38,417	106,978
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT			0	72,847,665	20,562,884	52,284,780
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY			0	7,079,383	1,486,222	5,593,161
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs			0	248,665	0	248,665

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		LOCAL			SPECIAL PURPOSE REVENUE			FEDERAL GRANTS			PRIVATE GRANT FUNDS		
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS	8,980,818	2,370,408	6,411,335	-	-	0	-	-	0	-	-	0
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES	1,433,561	356,472	1,077,089	-	-	0	-	-	0	-	-	0
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL	1,240,035	87,275	1,152,760	-	-	0	-	-	0	-	-	0
POLICY DIVISION	COMPLIANCE-GENERAL	115,271	29,080	86,191	-	-	0	-	-	0	-	-	0
PRISON RAPE ELIMINATION	PROGRAMS ADMINISTRATION	166,088	83,075	83,013	-	-	0	-	-	0	-	-	0
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES	291,036	(20,753)	252,915	-	-	0	-	-	0	-	-	0
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT	617,135	136,386	480,749	-	-	0	-	-	0	-	-	0
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS- INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES	2,471,439	385,978	1,619,281	-	-	0	-	-	0	-	-	0
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT	85,000	0	85,000	-	-	0	-	-	0	-	-	0
<b>Adjustments</b>			<b>15,600</b>	<b>(15,600)</b>									
<b>TOTAL</b>		<b>\$179,666,301</b>	<b>\$39,785,514</b>	<b>\$112,454,135</b>	<b>\$17,248,665</b>	<b>\$4,047,742</b>	<b>\$11,689,225</b>	<b>\$458,170</b>	<b>(\$21,621)</b>	<b>\$428,170</b>	<b>\$0</b>	<b>(\$156,750)</b>	<b>\$156,750</b>

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		ARPA-LOCAL REVENUE			GROSS FUNDS		
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS			0	8,980,818	2,370,408	6,610,411
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES			0	1,433,561	356,472	1,077,089
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL			0	1,240,035	87,275	1,152,760
POLICY DIVISION	COMPLIANCE-GENERAL			0	115,271	29,080	86,191
PRISION RAPE ELIMINATION	PROGRAMS ADMINISTRATION			0	166,088	83,075	83,013
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES			0	291,036	(20,753)	311,790
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT			0	617,135	136,386	480,749
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS- INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES			0	2,471,439	385,978	2,085,461
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT			0	85,000	11,689,225	(11,604,225)
<b>Adjustments</b>					0	15,600	(156,749)
<b>TOTAL</b>		<b>\$425,000</b>	<b>\$33,958</b>	<b>\$391,042</b>	<b>\$197,798,136</b>	<b>\$43,688,843</b>	<b>#REF!</b>

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		LOCAL	SPECIAL PURPOSE REVENUE	FEDERAL GRANTS	PRIVATE GRANT FUNDS
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**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		ARPA-LOCAL REVENUE	GROSS FUNDS

**9. Please list any reprogramming, in, out, or within, related to FY 2023 or FY 2024 funds.**

**For each reprogramming, please list:**

- **The reprogramming number;**
- **The total amount of the reprogramming and the funding source (i.e., local, federal, SPR);**
- **The sending or receiving agency name, if applicable;**
- **The original purposes for which the funds were dedicated;**
- **The reprogrammed use of funds.**

DOC had ten reprogrammings in FY23 and none in FY24 funds to date. The following table indicates the ten reprogrammings in FY23.

<b>Reprogramming Number</b>	<b>Fund Type</b>	<b>Amount</b>	<b>Outside Agency?</b>	<b>Original Purpose</b>	<b>New Purpose</b>
Reprogramming 413	LOCAL	\$1,200,000	Yes	7011001-CONTINUING FULL TIME	Support Public Safety and Justice Cluster, and District shortfall
Reprogramming 413	LOCAL	\$550,000	Yes	7014008-MISC FRINGE BENEFITS	Support Public Safety and Justice Cluster, and District shortfall
Reprogramming 413	LOCAL	\$829,795	Yes	7131009-PROF SERVICE FEES & CONTR	Support Public Safety and Justice Cluster, and District shortfall
Reprogramming 413	LOCAL	\$722,113	Yes	7131009-PROF SERVICE FEES & CONTR	Support Public Safety and Justice Cluster, and District shortfall
Reprogramming 413	LOCAL	\$78,320	Yes	7131011-OFFICE SUPPORT	Support Public Safety and Justice Cluster, and District shortfall
Reprogramming 413	LOCAL	\$416,128	Yes	7131036-IT SOFTWARE MAINTENANCE	Support Public Safety and Justice Cluster, and District shortfall
Reprogramming 413	LOCAL	\$104,747	Yes	7131044-OCTO IT ASSESSMENT	Support Public Safety and Justice Cluster, and District shortfall

<b>Reprogramming Number</b>	<b>Fund Type</b>	<b>Amount</b>	<b>Outside Agency?</b>	<b>Original Purpose</b>	<b>New Purpose</b>
Reprogramming 413	LOCAL	\$1,198,898	Yes	7132001- CONTRACTUAL SERVICES - OTHER	Support Public Safety and Justice Cluster, and District shortfall
Mid-Year Reduction	LOCAL	\$1,500,000	Yes	7011001- CONTINUING FULL TIME	Support Public Safety and Justice Cluster, and District shortfall
Mid-Year Reduction	LOCAL	\$500,000	Yes	7014008-MISC FRINGE BENEFITS	Support Public Safety and Justice Cluster, and District shortfall
<b>FY23 Total</b>		<b>\$7,100,001</b>			

**Table 9.1 DOC Reprogramming in FY23**

**10. Please provide a complete accounting for all intra-District transfers received by or transferred from the agency during FY 2023 and FY 2024, to date, including:**

- Buyer agency and Seller agency;
- The program and activity codes and names in the sending and receiving agencies' budgets;
- Funding source (i.e. local, federal, SPR);
- Description of MOU services;
- Total MOU amount, including any modifications;
- The date funds were transferred to the receiving agency.

<b>SELLER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>PROGRAM/COST CENTER</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Office of Finance and Resource Management (AS0)	Non-DC NET Services	100078/80150	LOCAL	200,000
Office of the Chief Technology Officer (TO0)	DC Net Services	100078/80150	LOCAL	155,000
Office of Integrity (AT0)	Single Audit	100151/80168	LOCAL	1,049
Office of Chief Financial Officer (AT0)	Armored Car Services	100151/80168	LOCAL	5,788
OSSE (GD0)	GED Testing	800099/80182	LOCAL	24,000
DSLBD's District Enterprise System (DES)	Purchase of License to Access DSLBD DES	100078/80150	LOCAL	320
Department of Public Work (KT0)	Fleet Services	100022/80149	LOCAL	213
Criminal Justice Coordinator Council (FJ0)	Statewide Recidivism	100044/80159	LOCAL	111,000
Department of General Services (AM0)	Ready Center	100173/80153	ARPA	451,147
Purchase Card Transactions (PX0)	Pcard Transactions	800099/80182	LOCAL	100,000
Office of Unified Communications (UC0)	Radio and Support Services	100078/80150	LOCAL	40,983



<b>SELLER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>PROGRAM/COST CENTER</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Office of Unified Communications (UC0)	Citywide Radio Services	100078/80150	LOCAL	135,591
<b>TOTAL</b>				<b>\$ 1,225,089</b>

Table 10.1 Summary of FY23 Intra-District transfers where DOC was a Buyer agency.

A summary of Intra-District Transfers in FY23 where DOC was a Seller agency is provided in Table 10.2 below.

<b>BUYER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>PROGRAM/COST CENTER</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Human Support Services DBH-(RM0)	DBH/DOC OUD AND STUD	700338/70418	Federal Grant	2,064,356
<b>TOTAL</b>		<b>\$ -</b>	<b>\$ -</b>	<b>\$ 2,064,356</b>

Table 10.2 Summary of FY23 Intra-District transfers where DOC was a Seller agency.

A summary of transactions where DOC was a Buyer Agency in FY24 is provided in Table 10.3 below.

<b>SELLER AGENCY</b>	<b>DESCRIPTION OF SERVICES PROVIDED</b>	<b>PROGRAM/COST CENTER</b>	<b>FUND</b>	<b>MOU AMOUNT</b>
Office of Finance and Resource Management (AS0)	Non-DC NET Services	100078/80150	Local	300,000
Office of the Chief Technology Officer(TO0)	DC Net Services	100078/80150	Local	800,000
Office of Unified Communications (UC0)	Radio and Support Services	100078/80150	Local	176,573
Purchase Card Transactions (PX0)	Pcard Transactions	100022/80149		100,000
Department of Public Work (KT0)	Fleet Services	100022/80149	Local	171
OSSE (GD0)	GED Testing	800099/80182	LOCAL	24,000
<b>TOTAL</b>				<b>\$ 1,400,745</b>

Table 10.3 Summary of FY 24 Intra-District transfers where DOC was a Buyer agency.

DOC has had no Intra-District transfers in FY24 to date, where it was a Seller agency.

**11. Please provide a list of all MOUs in place during FY 2023 and FY 2024, to date, that are not listed in response to the question above.**

The non-financial MOU/MOA in place during FY23 are listed in Table 11.1 below.

<b>FY23 MOU /MOA / Grant</b>	<b>Execute Date</b>	<b>End Date</b>
Criminal Justice Coordinating Council for the District of Columbia	10/01/2022	09/30/2023
House of Ruth	10/01/2022	09/30/2023
Department of Behavioral Health	10/01/2022	09/30/2023
Free Mind Book Club & Writing Workshop	10/01/2022	09/30/2023
Lorton Art Program	10/01/2022	09/30/2023
Criminon New Life DC, INC	10/01/2022	09/30/2023
Jubilee Housing	10/01/2022	09/30/2023
Department of Employment Services	10/01/2022	09/30/2023
Youth Advocate Programs, INC (YAP)	10/01/2022	09/30/2023
Community Family Life Services	10/01/2022	09/30/2023
Voices for a Second Chance (VSC, formerly Visitors Services Center)	10/01/2022	09/30/2023
Community Family Life Services (CFLS DC)	10/01/2022	09/30/2023
Hilton Domestic Operating Company, INC	10/01/2022	09/30/2023
DC Public Library	10/01/2022	09/30/2023
Office of the State Superintendent of Education (OSSE) Maya Angelou	10/01/2022	09/30/2023

**Table 11.1 Non-Financial MOU/MOA for FY23.**

The non-financial MOU in place during FY24 to date are listed in Table 11.2 below.

<b>FY24 MOU /MOA / Grant</b>	<b>Execute Date</b>	<b>End Date</b>
The Corrections Information Council (CIC)	10/01/2023	09/30/2024
Department of Employment Services	10/01/2023	09/30/2024
Free Minds Book Club & Writing Workshop	10/01/2023	09/30/2024
MBI Research Institute, INC. Reentry Wellness Program	10/01/2023	09/30/2024
The National Center for Victims of Crime	10/01/2023	09/30/2024
Office of the State Superintendent of Education (OSSE) Maya Angelou	10/01/2023	09/30/2024
Youth Advocate Programs, INC (YAP)	10/01/2023	09/30/2024

**Table 11.2 Non-Financial MOU/MOA for FY24.**

**12. Please identify any special purpose revenue accounts maintained by, used by, or available for use by your agency during FY 2023 and FY 2024, to date. For each account, please list the following:**

- **The revenue source name and code;**
- **The source of funding;**
- **A description of the program that generates the funds;**
- **The amount of funds generated by each source or program in FY 2023 and FY 2024, to date;**
- **Expenditures of funds, including the purpose of each expenditure, for FY 2023 and FY 2024, to date.**

DOC has three special purpose revenue funds.

- 1. Corrections Trustee Reimbursement Fund (1060006)** is a non-lapsing fund that receives reimbursements from the US Marshals' Service and the Federal Bureau of Prisons. The US Marshals' Service and the Federal Bureau of Prisons are the funding sources. Revenues are generated by housing, transportation, and services provided to DOC residents who are held for those federal agencies. These funds are governed by conditions in Intergovernmental Agreements which are provided as attachments to the response to question number 50.
- 2. Concession Income Fund (1060014)** is a non-lapsing revolving fund that is used by inmates to purchase items for sale at the commissary at the Central Detention Facility and the Correctional Treatment Facility. The DOC allows inmates to order items from the commissary on a weekly basis. Inmates purchase these items using money they have earned through work programs, obtained as gifts, or drawn from their accounts.
- 3. Welfare Account Fund (1060033)** is a non-lapsing fund to provide goods and services that benefit inmates based on priorities set by a five-member Inmate Welfare Fund Committee comprised of DOC officials. This fund was created to serve three purposes: (1) to stock the commissary of the DOC, (2) to repay an initial appropriation used to finance the Fund, and (3) to provide goods and services that benefit inmates and are more specialized items at the District's correctional facilities, based on priorities set by a five-member Inmate Welfare Fund Committee comprised of DOC officials.

The fund detail and title of the fund, source of funding and DC Code if any, and revenue collected and expended in FY23 and FY24 year to date as of December 31, 2023 are provided in Table 12 below.

<b>FUND DETAIL</b>	<b>FUND DETAIL TITLE</b>	<b>REVENUE SOURCE NAME AND DC CODE</b>	<b>SOURCE OF FUNDING</b>	<b>FY23 REVENUE COLLECTED</b>	<b>FY23 EXPENDED AMOUNT</b>	<b>FY24 REVENUE COLLECTED</b>	<b>FY24 EXPENDED AMOUNT</b>
0600 (FY 22) 1060006 (FY 23)	Corrections Trustee Reimbursement	Federal Government Administrative/ 1-325.21	Federal Government	12,687,164	12,276,339	511,776	3,559,440
0601 (FY 22) 1060014 (FY 23)	Concession Income	DOC Inmates 24-211.02/ 1-204.24d	DOC Inmates	1,477,101	1,479,694	143,571	488,302
0602 (FY22) 1060033 (FY 23)	Welfare Account (Restricted)	DOC Inmates 24-282	DOC Inmates	197,878	1,500	9,913	0
			<b>AGENCY TOTAL</b>	<b>14,362,142.72</b>	<b>13,757,533</b>	<b>665,260</b>	<b>4,047,742</b>

**Table 12. Fund Detail and Title, Revenue Source Name and DC Code, Funding Source, and Revenue Collected and Expended in FY23 and FY24 year to date as of December 31, 2023.**

**13. Please provide a list of all projects for which your agency currently has capital funds available. Please include the following:**

- **A description of each project, including any projects to replace aging infrastructure (e.g., water mains and pipes);**
- **The amount of capital funds available for each project;**
- **A status report on each project, including a timeframe for completion;**
- **Planned remaining spending on the project.**

Please see Attachment 13.1 DOC Spend Pay FY24 and Attachment 13.2 DOC Capital Project Updates.

Attachment 13.1 DOC Spend Pay FY24

**Attachment 13.1 DOC Spend Pay FY24**

Project Number & Title	Project Balance 1/9/23	Spend Plan	Project Budget	Budget Encumbered	Project Description	Notes
CGN01C - GENERAL RENOVATIONS AT DOC FACILITIES (Pool )	\$ 950,689.56					
		Door Controls and software upgrade	\$ 1,500,000.00	\$ 1,468,000.00	Design and install new DOC door controls and software	This is an active solicitation for design build services.
		DOC Design services	\$ 2,500,000.00	\$ 2,500,000.00	This project is for design services for multiple DOC projects, Medical center, Visitation Center, CDF interior plumbing renovation	Design Solicitation is being drafted, to start FY-23 and construction to start FY-24
CGN02C - CTF GENERAL RENOVATION (Pool)	\$ 1,130,185.96					
		Elevator Upgrades (Phase III)	\$ 1,400,000.00	\$ 1,310,476.34	elevator upgrades of five elevators at the CTF Including CAB upgrades and infrastructure	This is an active construction solicitation
		Residence Restroom Renovation	\$ 2,800,000.00	\$ 1,585,415.30	renovation & replacement of resident restroom	Construction is in progress
		Shower Enclosure upgrade	\$ 3,000,000.00	\$ 2,952,221.28	design and construction of new shower enclosure at the DOC facilities for the residence	This is an active solicitation for design build services.
		CTF Cell Reinforcement	\$ 1,500,000.00	\$ -	This is a design-build project to reinforce the demising walls between the cells at the CTF	Design Solicitation is being drafted, to start FY-24 and construction to start FY-25
CGN08C - HEATING SYSTEM REPLACEMENT (Stand Alone)	\$ 254,185.68					
		New boiler Plant	\$ 23,443,023.99	\$ 18,277,700.00	Design and construction of new boiler plant to support all DOC facilities	This is an active solicitation for design build services.
CR104C - HVAC REPLACEMENT FOR CDF (Pool)	\$ 1,837,606.77					
		Boiler & Chiller replacement	\$ 2,500,000.00	\$ 2,212,055.00	Design and installation of new boilers and chillers with new controls	Design-Build Solicitation is being drafted, to start FY-23 and construction to start FY-24
		New Boiler Shortfall	\$ 3,000,000.00	\$ 2,552,285.00	This money is to support shortfall for the New boiler project	The New boiler project will require an additional \$3-\$5 Million in funds to cover a new requirement for temporary boilers as part of the project and will be re-programmed into CGN08C
CRB01C - NEW CORRECTIONAL CTF ANNEX (Stand Alone)	\$ 8,108,817.04					
		Architectural programming services	\$ 13,230,304.36	\$ 5,891,142.96	Architectural programming services for the new corrections facility	Base year contrat has been executed
		AE Design services	\$ 30,000,000.00	\$ -	AE design services for the new corrections Annex	Design solicitation to be posted FY25
MA203C - EXTERIOR STRUCTURAL FINISHING (Stand Alone)	\$ 1,700,000.00					
		CTF Exterior project	\$ 2,000,000.00	\$ 1,559,548.00	design and construction of the exterior upgrades to CTF, armory and the catwalk	This is an active solicitation for design build services.
		Window replacement	\$ 3,500,000.00	\$ -	design and installation of new windows at CDF and CTF	Design-Build Solicitation is being drafted, to start FY-24 and construction to start FY-25
	\$ (2,850,000.00)					
MA220C - EMERGENCY POWER SYSTEM UPGRADES (Pool)	\$ 2,436,196.58					
		New generator for CTF	\$ 14,500,000.00	\$ -	Design-Build for a new backup generator for the CTF	Design-Build Solicitation is being drafted, to start FY-24 and construction to start FY-25
	\$ 16,417,681.59					This amount represent the unencumbered funds to date
	\$ 14,050,000.00					This represent the amount that is planned for this fiscal year
	\$ 7,949,199.30					This represent the balance that has not yet been planned for



Attachment 13.2 DOC Capital Project Updates

## Attachment 13.2 DOC Captial Project Updates

DGS Project Manager	Project Name	Project Address	Ward	Client Agency	Status	Project Description	Client Agency Contact Name	Architect Business Name	Contractor Business Name	Funding Project	Project Budget	Project Start Date	Project End Date	Project Update
Ageyi Hargrove	DOC - Correctional Treatment Facility Annex	1901 E STREET SE	7	DOC	Planning	This project is for the planning design and construction of a new Annex for the existing DOC Correctional Treatment Facility to house 800.	Gregory Stallard	TBD	TBD	CRB01C	\$ 280,000,000	10/01/2022	09/30/2029	The City Administrator has approved verbally the phased approach for the project. CGL is finalizing the programming document. Civil Site Survey has been initiated and is ongoing.
Darrell Hardie	DC Jail - HVAC Hot Water Generator and Tank System Upgrade/ Replacement	1901 D Street, SE	6	DOC	Construction	Contractor shall remove the old chiller in buildings 1A-170- ton and 1B-170-ton, C, 300-ton, D, 250- ton, E, 250-ton, and F (not specified) and install six replacement chillers.	Gregory Stallard	TBD	TBD	CR104C	\$ 2,000,000	06/27/2022	08/30/2024	1.5M Chiller and Hot Water Heater Project. Three hot water units have been installed. The other three will be installed by Feb. 15 2024. Chillers will arrive starting Feb. 1 2024. Install will be coordinated there after.
Dez Green	DOC - New Boiler Plant	1901 D Street, SE	8	DOC	Design	Provide new Boiler Plant for DOC	Gregory Stallard	Bell Architects	GCS Inc.	CGN08C	\$ 17,000,000	02/14/2022	0131/2024	New Boiler Design: On 11/20/23 DOC provided approval of the submitted schematic Design inclusive of the Q/A discussed surrounding the design. GCS was given direction to proceed. We simultaneously await confirmation from counsel approval of the submitted budget which includes the updated generator design. Temporary Boilers: A meeting was held on site Monday (12/11/23) to discuss the logistics of the existing Emergency Temporary Boilers vs. the New Project Temporary Boilers (included in the RFP - Addendum 7). A determination was made that 1 of the 2 existing temporary boilers will be taken out immediately, to be replaced by the New Temporary Boilers set up. The contractor has begun running pipe and currently tapped into the main steam line.
LaTrice Browning	DC Jail - Exterior Structural Upgrade	1901 D street	8	DOC	Close-out	Building exterior upgrades, including initial investigation of water infiltration at the building envelope and windows.	Gregory Stallard	Mantis Innovation	Keystone Plus Construction	MA203C	\$ 2,000,000	04/27/2021	07/31/2023	Closeout documentation has been submitted to the closeout team for review and payment release.
Latrice Browning	DOC - Central Detention Facility Cooling Towers Replacement	1901 D STREET SE	7	DOC	Close-out	Project includes the removal of the existing cooling towers and replacement with new ones.	Gregory Stallard	C.C. Johnson & Malhotra, P.C.	N/A	MA203C	\$ 1,000,000	11/30/2021	12/31/2023	Access platform and insulation complete. Close out process to begin.
LaTrice Browning	DOC - Correctional Treatment Facility Exterior Structural Upgrades	1901 E STREET SE	7	DOC	Construction	Design and renovation of the exterior precast structural system to address structure defects and weather.	Gregory Stallard	Mantis Innovation	Chiaromonte Construction Company	MA203C	\$ 2,000,000	12/02/2022	12/31/2024	Contractor has provided submittals. Contractor to provide phasing schedule and contractor list. Names have been provided; some have been rejected. Rejected personnel will be replaced. Permit has been approved by DOEE, Energy, HPRB and Structural; Zoning pending.

### Attachment 13.2 DOC Captial Project Updates

DGS Project Manager	Project Name	Project Address	Ward	Client Agency	Status	Project Description	Client Agency Contact Name	Architect Business Name	Contractor Business Name	Funding Project	Project Budget	Project Start Date	Project End Date	Project Update
LaTrice Browning	DOC - DC Jail - Select Facility Upgrades	1901 E STREET SE	7	DOC	Planning	The scope includes the design and renovation to multiple areas in the DOC facility.	Gregory Stallard	TBD	TBD	CGN01C	\$ 1,000,000	04/05/2023	12/31/2024	Consensus pending from CS Team. Proposals received. TEP Kick off meeting was on 9/15/23.
Rakesh Patel	DC Jail - Elevator Upgrades	1901 D Street, SE	8	DOC	Close-out	Central Detention Facility and Correctional Treatment Facility elevator upgrades	Gregory Stallard	NA	Chiaramonte Construction Company	CGN01C	\$ 1,500,000	05/06/2020	10/30/2023	The vendor has submitted a final invoice. The PM is reviewing the invoice and close-out documents. Awaiting a retainage letter signed by the Director.
Rakesh Patel	DOC - Central Detention Center - Door Controls and Software Upgrade	1901 D street	6	DOC	Planning	Door Controls and Software Upgrade Remove all existing electronics door controls that operates doors at the	Gregory Stallard	N/A	To Be Determined	CR104C	\$ 1,500,000	11/11/2021	07/31/2024	At this time C&P has all of the needed documents for review. The solicitation was with CO and ready to be sent out on 1/12/2024.
Rakesh Patel	DOC - Central Detention Facility MEP & Insulation Upgrade - Phase II	1250 U St. NW	7	DOC	Construction	Design and construction for replacement of five air handler units.	Gregory Stallard	N/A	Adrian L. Merton Inc.	CGN01C	\$ 600,000	03/15/2023	10/15/2024	Found steam leaks during installation. Requested pricing to replace the steam lines and the station for the replacement units. Five air handlers are due in 1st week of February 2024.
Rakesh Patel	DOC - DC Jail - Elevator Upgrades - Phase III	1901 E STREET SE	7	DOC	Construction	The scope is the design and renovation of the elevator infrastructure.	Gregory Stallard	N/A	ARS Design Build	CGN02C	\$ 1,500,000	02/15/2023	06/28/2024	The demo started on January 2, 2024, for elevator #2 in CDF. This will take a few months of work before inspection/being put into service.
Rakesh Patel	DOC - Residents' Restroom Renovation	1901 E STREET SE	7	DOC	Construction	Project is the replacement of the Sinks and Toilets.	Gregory Stallard	NA	KEYSTONE PLUS CONSTRUCTION CORPORATION	CGN02C	\$ 1,750,000	06/01/2022	01/24/2025	At this time this is on hold for location and change order for additional scope.
Rakesh Patel	DOC Correctional Treatment Facility - Shower Enclosure Renovation	1901 D STREET SE	7	DOC	Construction	Shower Enclosure Renovation Remove all existing valves shower heads, curtains walls and ceiling at CTF,	Gregory Stallard	N/A	Keystone Plus Construction Corporation	CGN02C	\$ 2,500,000	09/14/2022	12/20/2024	Awaiting permits. Meanwhile, continued to demo and work on the water valves.

**14. Please provide a complete accounting of all federal grants received for FY 2023 and FY 2024, to date, including the amount, the purpose for which the funds were granted, whether those purposes were achieved and, for FY 2023, the amount of any unspent funds that did not carry over.**

The federal grants received by DOC in FY23 are listed in table 14.1 below.

<b>Grant Name</b>	<b>Amount</b>	<b>FY23 YTD Expenditure</b>	<b>Unspent Funds</b>	<b>Purpose</b>	<b>Comments</b>
DOC Improving Re-entry	\$212,860	\$0	\$212,860	To enhance current workforce development program	Carryover Eligible
Family Reunification	\$245,310	\$45,000	\$200,310	Implementation of positive family engagement strategies and activities that address the need of incarcerated parents with minor children	Carryover Eligible
Statewide Recidivism Reduction Plan	\$323,571.19	\$45,895.00	\$277,676.19	Strategic Plan to reduce statewide recidivism	Lapsed

**Table 14.1 Federal grants received by DOC in FY23.**

The federal grants received by DOC in FY24 are listed in table 14.2 below.

<b>Grant Name</b>	<b>Amount</b>	<b>FY24 YTD Expenditures</b>	<b>Unspent Funds</b>	<b>Purpose</b>	<b>Comments</b>
DOC Improving Re-entry	\$212,860	\$0		To enhance current workforce development program	
Family Reunification	\$200,310	\$10,000		Implementation of positive family engagement strategies and activities that address the need of incarcerated parents with minor children	

**Table 14.2 Federal grants received by DOC in FY24.**

**15. Please list each contract, procurement, lease, and grant (“contract”) awarded, entered into, extended and option years exercised, by your agency during FY 2023 and FY 2024, to date. For each contract, please provide the following information, where applicable:**

- a. The name of the contracting party;**
- b. The nature of the contract, including the end product or service;**
- c. The dollar amount of the contract, including budgeted amount and actually spent;**
- d. The term of the contract;**
- e. Whether the contract was competitively bid or not;**
- f. The name of the agency’s contract monitor and the results of any monitoring activity;**
- g. Funding source;**
- h. Whether the contract is available to the public online.**

Please see Attachment 15.1 Contracts.

## Attachment 15.1 DOC Contracts

**Attachment 15.1 DOC Contracts**

<b>Contract Number</b>	<b>Caption/Description</b>	<b>Contractor</b>	<b>Purchase Order FY2023</b>	<b>Purchase Order FY2024</b>	<b>Contractual Amount FY23</b>	<b>FY23 Budgeted Amount</b>	<b>FY23 Actual Spend as of 09/30/23</b>	<b>Contractual Amount FY24</b>	<b>FY24 Budgeted Amount</b>	<b>FY24 Actual Spend as of 01/17/24</b>
CW71990	Halfway House	Reynolds & Associates	PO675190	PO696349	\$770,989.50	\$770,989.50	\$689,712.75	\$817,965.00	817,965.00	206,172.00
CW47889	Ankle Braclets	Satellite Tracking of People, LLC.	PO684242-V2	PO697926	\$33,945.00	\$33,945.00	\$1,094.97	\$33,945.00	33,945.00	128.82
CW90941	DOC Food Services (CDF & CTF)	Aramark Correctional Services	PO690235	PO699831	\$5,805,163.00	\$5,805,163.00	\$2,579,061.05	\$5,833,039.00	5,833,039.00	1,183,467.40
CW85710	DOC Food Services (CCB)	Holder Enterprises	PO675557	PO700015	\$304,492.80	\$304,492.80	\$327,729.68	\$325,811.20	325,811.20	325,811.00
CW68868	DOC Inmate Health Services	Unity Health Care	PO676692	PO700109	\$34,829,617.00	\$95.00	\$30,625,491.00	\$37,799,029.00	37,799,029.00	4,926,091.40
<b>NEW CONTRACT</b>	<b>DOC Inmate Health Services</b>	<b>TBD</b>								
<b>CW67691</b>	<b>Canteen</b>	<b>Keefe Commissary Network</b>	<b>PO675180</b>		<b>\$2,000,000.00</b>	<b>\$2,000,000.00</b>	<b>\$1,479,649.04</b>	<b>EXPIRED</b>	<b>EXPIRED</b>	
CW108152	Canteen	Keefe Commissary Network		PO699500-V2	\$2,000,000.00	\$2,000,000.00		\$2,000,000.00	2,000,000.00	32,158.00
CW102879	Employee Drug Testing	ClinHealth	PO674387-V2	PO699447	\$0.00	\$0.00	\$24,520.00	\$87,300.00	87,300.00	4,616.00
CW104363	Officer's Uniforms	Morgan's inc T/A Muscatello's	PO682422-V2		\$0.00	\$0.00	\$263,030.85	\$163,030.85	163,030.85	0.00
CW96487	Body Armor	Morgan's inc T/A Muscatello's	PO679269		\$369,570.00	\$369,570.00	\$152,722.00	\$156,698.40	156,698.40	0.00
CW101347	Body Worn Cameras	Axon Enterprised	PO694764		\$0.00	\$0.00	820,170.00	\$820,170.00	820,170.00	0.00
CW100813	Supplemental Guard Services	Alpha Security Inc.	PO677850-V4	PO698631	\$0.00	\$0.00	2,371,944.40	\$2,736,379.90	2,736,379.90	663,520.67
CW78181	Inmate Clothing, Hygiene, Linen and Shoes	American Supply Inc.	PO681992-V2	PO700931	\$1,000,000.00	\$1,000,000.00	\$632,151.20	\$800,000.00	800,000.00	193,263.61
<b>CW64352</b>	<b>Intergrated Pest Control (CDF &amp; CTF)</b>	<b>Rollins, Inc. / Orkin Pest Control</b>	<b>PO674359</b>		<b>\$84,711.00</b>	<b>\$84,711.00</b>	<b>\$82,577.00</b>	<b>EXPIRED</b>	<b>EXPIRED</b>	
CW111727	Intergrated Pest Control (CDF & CTF)	Rollins, Inc. / Orkin Pest Control		PO698916				\$87,152.00	87,152.00	0.00
CW105983	Fire & Safety Services	Emergency 911	PO684976-V2	PO697006-V2	\$89,425.00	\$89,425.00	\$78,380.95	\$89,425.00	89,425.00	0.00

**Attachment 15.1 DOC Contracts**

<b>Contract Number</b>	<b>Caption/Description</b>	<b>Contractor</b>	<b>Term of Contract</b>	<b>Bid Type</b>	<b>Contract Monitor</b>
CW71990	Halfway House	Reynolds & Associates	8/14/2019 - 8/13/2025	Sole Source	Renee Alexander
CW47889	Ankle Braclets	Satellite Tracking of People, LLC.	10/29/2021 - 10/28/2025	Competitive Bid	Renee Alexander
CW90941	DOC Food Services (CDF & CTF)	Aramark Correctional Services	9/15/2021 - 9/14/2026	Competitive Bid	Fameda Shah
CW85710	DOC Food Services (CCB)	Holder Enterprises	10/01/2020 - 09/30/2025	Competitive Bid	Michelle Otero
CW68868	DOC Inmate Health Services	Unity Health Care	04/15/19 - 04/14/2024	Competitive Bid	Beth Jordan
<b>NEW CONTRACT</b>	<b>DOC Inmate Health Services</b>	<b>TBD</b>	<b>TBD</b>		
<b><i>CW67691</i></b>	<b><i>Canteen</i></b>	<b><i>Keefe Commissary Network</i></b>	<b><i>02/1/2019 - 09/30/2023</i></b>	<b><i>Cooperative Agreement</i></b>	<b><i>Bliss Thomas</i></b>
CW108152	Canteen	Keefe Commissary Network	10/1/2023 - 9/30/2027	Cooperative Agreement	Michelle Otero
CW102879	Employee Drug Testing	ClinHealth	03/20/2023 - 03/19/2028	Competitive Bid	Deborah Washington
CW104363	Officer's Uniforms	Morgan's inc T/A Muscatello's	01/04/2023 - 01/03/2028	Competitive Bid	George Lample
CW96487	Body Armor	Morgan's inc T/A Muscatello's	06/07/2022 - 06/06/2027	Cooperative Agreement	George Lample
CW101347	Body Worn Cameras	Axon Enterprised	09/23/2022- 09/22/2026	MPD - Rider	George Lample
CW100813	Supplemental Guard Services	Alpha Security Inc.	10/01/2022 - 09/30/2026	Competitive Bid	David Burrus
CW78181	Inmate Clothing, Hygiene, Linen and Shoes	American Supply Inc.	12/12/2019 - 12/11/2024	Competitive Bid	George Lample
<b><i>CW64352</i></b>	<b><i>Intergrated Pest Control (CDF &amp; CTF)</i></b>	<b><i>Rollins, Inc. / Orkin Pest Control</i></b>	<b><i>10/01/18 - 09/30/2023</i></b>	<b><i>Competitive Bid</i></b>	<b><i>Michelle Davenport</i></b>
CW111727	Intergrated Pest Control (CDF & CTF)	Rollins, Inc. / Orkin Pest Control	10/13/2023 - 09/30/2028	Competitive Bid	Michelle Davenport
CW105983	Fire & Safety Services	Emergency 911	03/08/2023 - 03/07/2028	Competitive Bid	Gloria Robertson



**Attachment 15.1 DOC Contracts**

<b>Contract Number</b>	<b>Caption/Description</b>	<b>Contractor</b>	<b>Purchase Order FY2023</b>	<b>Purchase Order FY2024</b>	<b>Contractual Amount FY23</b>	<b>FY23 Budgeted Amount</b>	<b>FY23 Actual Spend as of 09/30/23</b>	<b>Contractual Amount FY24</b>	<b>FY24 Budgeted Amount</b>	<b>FY24 Actual Spend as of 01/17/24</b>
DCAM-18-NC-0093F	Recycling Collection Services - DGS (District Wide Contract)	Jerome I. Taylor Trucking	PO695162	RK268398	\$23,000.00	\$23,000.00	\$0.00	\$2,903.47	2,903.47	0.00
DCAM-24-NC-RFP-0003	Trash Collection Services - DGS (District Wide Contract)	Jerome I. Taylor Trucking		RK68400				\$98,124.00	98,124.00	0.00
DCAM-24-NC-RFP-0003	Waste Services Supplemental	Jerome I. Taylor Trucking		RK268402				\$25,000.00	25,000.00	0.00
DCAM-23-NC-SS-0002A	Trash Collection Services - DGS (District Wide Contract)	F&L Construction Service	PO686357-V2		\$119,200.00	\$119,200.00	\$99,140.00			0.00
DCAM-23-NC-SS-0002A	Trash Collection Services - DGS (District Wide Contract)	F&L Construction Service	PO680854-V3		\$42,500.00	\$42,500.00	\$3,680.49			0.00
<b>CW95591</b>	<b>Xerox Equipment Lease and Maintenance Services - GS-03F-137DA (District Wide Contract)</b>	<b>Xerox Corporation</b>	<b>PO681989</b>		<b>\$238,000.00</b>	<b>\$238,000.00</b>	<b>\$196,324.30</b>	<b>EXPIRED</b>	<b>EXPIRED</b>	<b>0.00</b>
CW112605	Xerox Equipment Lease and Maintenance Services - GS-03F-137DA	Xerox Corporation		PO701315	\$261,332.64	\$261,332.64				0.00
CW104434	Data Management Consultant	Paige Ireland	PO684018-V2	PO698943	\$245,000.00	\$245,000.00	\$183,027.35	\$249,000.00	249,000.00	49,924.50
N/A	GSA Lease Vehicles (District Wide Contract)	General Service Administration - GSA Fleet	PO677849-V2	PO696472	\$420,000.00	\$420,000.00	\$393,400.26	\$425,000.00	425,000.00	90,654.09
CW58703	Law Enforcement Psychological Testing	Law Enforcement Psychological	PO674363		\$31,300.00	\$31,300.00	\$23,615.00			0.00
CW113731	Law Enforcement Psychological Testing	Law Enforcement Psychological		RK264589				\$45,000.00	45,000.00	0.00
CW102438	Cosmetology and Barbering Ser	Bennet Career Institute	PO691269-V2	PO701314	\$304,200.00	\$304,200.00	\$212,760.00	\$304,200.00	304,200.00	37,680.00
<b>CW63336</b>	<b>HVAC Service</b>	<b>Adrian L. Merton</b>	<b>PO675554</b>		<b>\$1,750,000.00</b>	<b>\$1,750,000.00</b>	<b>\$770,671.05</b>	<b>EXPIRED</b>	<b>EXPIRED</b>	<b>0.00</b>
<b>DCAM-NC-23-SS-0007A</b>	<b>HVAC Service</b>	<b>DGS - Adrian L. Merton</b>	<b>PO689806-V2</b>		<b>\$950,000.00</b>	<b>\$950,000.00</b>	<b>\$392,083.22</b>	<b>EXPIRED</b>	<b>EXPIRED</b>	<b>0.00</b>

**Attachment 15.1 DOC Contracts**

<b>Contract Number</b>	<b>Caption/Description</b>	<b>Contractor</b>	<b>Term of Contract</b>	<b>Bid Type</b>	<b>Contract Monitor</b>
DCAM-18-NC-0093F	Recycling Collection Services - DGS (District Wide Contract)	Jerome I. Taylor Trucking	11/07/2018 - 11/06/2024	Competitive Bid	Alexis Dillard
DCAM-24-NC-RFP-0003	Trash Collection Services - DGS (District Wide Contract)	Jerome I. Taylor Trucking	01/2024-09/30/2024	Sole Source	Alexis Dillard
DCAM-24-NC-RFP-0003	Waste Services Supplemental	Jerome I. Taylor Trucking	01/2024-09/30/2024	Sole Source	Alexis Dillard
DCAM-23-NC-SS-0002A	Trash Collection Services - DGS (District Wide Contract)	F&L Construction Service	10/01/2022 - 09/30/2024	Competitive Bid	Alexis Dillard
DCAM-23-NC-SS-0002A	Trash Collection Services - DGS (District Wide Contract)	F&L Construction Service	10/01/2022 - 09/30/2024	Competitive Bid	Alexis Dillard
<b><i>CW95591</i></b>	<b><i>Xerox Equipment Lease and Maintenance Services - GS-03F-137DA (District Wide Contract)</i></b>	<b><i>Xerox Corporation</i></b>	<b><i>11/30/2021 - 11/29/2023</i></b>	<b><i>GSA Schedule</i></b>	<b><i>Baron Hsu</i></b>
CW112605	Xerox Equipment Lease and Maintenance Services - GS-03F-137DA	Xerox Corporation	11/30/2023 - 11/29/2028	GSA Schedule	Baron Hsu
CW104434	Data Management Consultant	Paige Ireland	02/24/2023 - 09/30/2024	Sole Source	Michelle Wilson
N/A	GSA Lease Vehicles (District Wide Contract)	General Service Administration - GSA Fleet	10/01/2023 - 09/30/2024	Competitive Bid	George Lample
CW58703	Law Enforcement Psychological Testing	Law Enforcement Psychological	01/31/2018 - 01/30/2024	Competitive Bid	Paulette Johnson
CW113731	Law Enforcement Psychological Testing	Law Enforcement Psychological	12/27/2023 - 12/26/2028	Competitive Bid	Paulette Johnson
CW102438	Cosmetology and Barbering Ser	Bennet Career Institute	07/26/2023 - 07/25/2028	Competitive Bid	Tameka Link
<b><i>CW63336</i></b>	<b><i>HVAC Service</i></b>	<b><i>Adrian L. Merton</i></b>	<b><i>03/20/17 - 03/19/23</i></b>	<b><i>Cooperative Agreement</i></b>	<b><i>Alexis Dillard</i></b>
<b><i>DCAM-NC-23-SS-0007A</i></b>	<b><i>HVAC Service</i></b>	<b><i>DGS - Adrian L. Merton</i></b>	<b><i>03/21/2023 - 9/30/2023</i></b>	<b><i>Sole Source</i></b>	<b><i>Alexis Dillard</i></b>

**Attachment 15.1 DOC Contracts**

<b>Contract Number</b>	<b>Caption/Description</b>	<b>Contractor</b>	<b>Purchase Order FY2023</b>	<b>Purchase Order FY2024</b>	<b>Contractual Amount FY23</b>	<b>FY23 Budgeted Amount</b>	<b>FY23 Actual Spend as of 09/30/23</b>	<b>Contractual Amount FY24</b>	<b>FY24 Budgeted Amount</b>	<b>FY24 Actual Spend as of 01/17/24</b>
<b>NEW CONTRACT</b>	<b>HVAC Service</b>	<b>TBD</b>								
CW65943	RSAT Health Education	NEAN Consulting, LLC	PO689926	PO700964	\$21,143.00	\$21,143.00	\$13,973.26	\$21,143.00	21,143.00	4,996.38
CW79591	Barbering Services	Stewie Barbering Consultant	PO676335-V2	PO698917	\$135,864.00	\$135,864.00	\$40,705.00	\$135,864.00	135,864.00	22,155.00
CW92484	Elevator Maintenance	Collins Elevator	PO675705	PO697966	\$491,514.00	491514	323,535.38	\$430,535.88	430,535.88	82,348.50
CW79333	Maintenace Uniforms	UniFirst	PO674362	PO697944	\$27,000.00	\$27,000.00	\$24,407.81	\$27,000.00	27,000.00	0.00
<b><i>CW103219</i></b>	<b><i>Educational Services</i></b>	<b><i>Maya Angelou PCS - See Forever Foundation Letter Contract</i></b>	<b><i>PO678023</i></b>		<b><i>\$972,514.81</i></b>	<b><i>972514.81</i></b>	<b><i>639,072.03</i></b>	<b><i>EXPIRED</i></b>	<b><i>EXPIRED</i></b>	<b><i>0.00</i></b>
<b><i>CW108165</i></b>	<b><i>Educational Services</i></b>	<b><i>Maya Angelou PCS</i></b>	<b><i>PO690454</i></b>		<b><i>\$583,555.00</i></b>	<b><i>583555</i></b>	<b><i>583,555.00</i></b>	<b><i>EXPIRED</i></b>	<b><i>EXPIRED</i></b>	<b><i>0.00</i></b>
CW108186	Educational Services	See Forever	PO691057	PO696841	\$4,000,000.00	4000000	666,666.67	\$4,018,746.00	4,018,746.00	305,833.54

**Attachment 15.1 DOC Contracts**

<b>Contract Number</b>	<b>Caption/Description</b>	<b>Contractor</b>	<b>Term of Contract</b>	<b>Bid Type</b>	<b>Contract Monitor</b>
<b>NEW CONTRACT</b>	<b>HVAC Service</b>	<b>TBD</b>	<b>TBD</b>		
CW65943	RSAT Health Education	NEAN Consulting, LLC	04/02/2019 - 04/01/2024	Competitive Bid	Jacqueline Williams
CW79591	Barbering Services	Stewie Barbering Consultant	1/27/2020 - 1/26/2025	Competitive Bid	Jacqueline Williams
CW92484	Elevator Maintenance	Collins Elevator	10/1/2021 - 9/30/2025	DGS Rider	Alexis Dillard
CW79333	Maintenace Uniforms	UniFirst	08/19/2020-08/18/2024	Cooperative Agreement	Alexis Dillard
<i>CW103219</i>	<i>Educational Services</i>	<i>Maya Angelou PCS - See Forever Foundation Letter Contract</i>	<i>11/22/2022 - 06/30/2023</i>	<i>Exempt from Competition</i>	<i>Tabitha Burnett</i>
<i>CW108165</i>	<i>Educational Services</i>	<i>Maya Angelou PCS</i>	<i>06/22/2023 - 08/04/2023</i>	<i>Exempt from</i>	<i>Tabitha Burnett</i>
CW108186	Educational Services	See Forever	08/05/2023 - 08/04/2028	Sole Source	Tabitha Burnett

- 16. Please provide the details of any surplus in the agency's budget for FY 2023, including:**
- **Total amount of the surplus;**
  - **All projects and/or initiatives that contributed to the surplus.**

DOC's FY23 budget surplus was in four categories as follows:

- Local funds had \$1,812,738.08 in surplus attributed to vacancy savings and attritions.
- Special Purpose Funds had a total surplus of \$266,166.29, which will carry over for use in FY24.
- Private Grants had a surplus of \$54,611.06. This is due to multiyear grants that will carry over for use in FY24.
- Private Donations had a surplus of \$0.00. These funds do not expire and will carry over for use in FY24 and forward until spent.

Breakout by DOC area contributing to the surplus by reason is provided in Attachment 16.1  
FY 2023 and FY 2024 BUDGET AND ACTUALS BY PROGRAM AND FUND

**Attachment 8.1 DOC FY23 and FY24 BUDGET VS ACTUAL  
BY PROGRAM AND FUND**

**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	LOCAL/ARPA LOCAL REVENUE REPLACEMENT			Variance Explanation	FEDERAL GRANTS			PRIVATE GRANT FUNDS			SPECIAL PURPOSE REVENUE			
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	Variance Explanation
ACCOUNTING DIVISION	ACCOUNTING DIVISION	1,955,864	1,878,996	76,868	Salary Lapse	-	-	0	-	-	0	-	-	0	
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION	4,618,185	4,324,697	293,487	Salary Lapse	-	-	0	-	-	0	504,532	12,276,339	(11,771,806)	PS related adjustments
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT	766,227	672,907	93,320	Salary Lapse	-	-	0	-	-	0	-	-	0	
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT	1,178,586	1,120,494	58,093	Salary Lapse	-	-	0	-	-	0	-	-	0	
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY.KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE	11,341,924	10,709,917	632,007	Salary Lapse	-	-	0	-	-	0	-	-	0	
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL	626,251	502,997	123,255	Salary Lapse	-	-	0	-	-	0	-	-	0	
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS	2,718,504	1,849,359	869,145	Salary Lapse	-	-	0	-	-	0	-	0	0	
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES	9,485,755	9,320,637	165,118	less than 2%			0			0			0	
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION	503,312	295,348	207,964	Salary Lapse			0			0			0	
FOIA AND PRIVACY DIVISION	LEGAL SERVICES	1,000	230	770		-	-	0	-	-	0	-	-	0	
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE	36,965,441	35,853,119	1,112,321	less than 3%	-	-	0	295,765	241,154	54,611	-	-	0	
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES	2,727,480	2,517,378	210,102	Reduced spending related to reduced hiring and less than usual employee grievance	-	-	0	-	-	0	-	-	0	
INFORMATION TECNHNLOGY DIVISION	NETWORK OPERATIONS, TELECOMMUNCIATIONS	6,016,513	5,904,948	111,566	less than 2%	-	-	0	-	-	0	-	-	0	
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN					45,371	45,371	0	-	-	0			0	

**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	ARPA-LOCAL REVENUE REPLACEMENT			GROSS FUNDS		
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance
ACCOUNTING DIVISION	ACCOUNTING DIVISION			0	1,955,864	1,878,996	76,868
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION	451,147	451,147	0	5,573,864	17,052,183	(11,478,319)
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT			0	766,227	672,907	93,320
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT			0	1,178,586	1,120,494	58,093
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY.KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE			0	11,341,924	10,709,917	632,007
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL			0	626,251	502,997	123,255
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS			0	2,718,504	1,849,359	869,145
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES			0	9,485,755	9,320,637	165,118
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION			0	503,312	295,348	207,964
FOIA AND PRIVACY DIVISION	LEGAL SERVICES			0	1,000	230	770
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE			0	36,965,441	35,853,119	1,112,321
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES			0	2,727,480	2,517,378	210,102
INFORMATION TECNHNOLGY DIVISION	NETWORK OPERATIONS, TELECOMMUNCIATIONS			0	6,016,513	5,904,948	111,566
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN			0	45,371	45,371	101



**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	LOCAL/ARPA LOCAL REVENUE REPLACEMENT			Variance Explanation	FEDERAL GRANTS			PRIVATE GRANT FUNDS			SPECIAL PURPOSE REVENUE			
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	Variance Explanation
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION	120,766	135,315	(14,549)	Salary Lapse	-	-	0	-	-	0			0	
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT	77,420,527	80,843,437	(3,427,910)	Operations Salary and Overtime Expenses	-	-	0	-	-	0	11,837,706	-	11,837,706	PS related adjustments
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY, EDUCATION, INMATE WORK RELEASE, JUVENILE PROGRAMS AND SERVICES, LIBRARY, PROGRAMS ADMIN, RECREATION, RELIGIOUS SERVICES, RESIDENTIAL SUBSTANCE ABUSE TREATMENT, VISITATION, WOMEN PROGRAMS AND SERVICES.	5,083,019	3,869,577	1,213,443	Salary Lapse and pause in halfway house work release program	-	-	0	-	-	0	1,479,649	1,479,649	0	
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs					-	-	0	-	-	0	201,767	1,500	200,267	Using funding for large projects in FY2024
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS	8,155,340	9,467,381	(1,312,041)	Salary	-	-	0	-	-	0	-	-	0	
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES	1,459,722	1,351,081	108,641	salary	-	-	0	-	-	0	-	-	0	
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL	1,265,197	892,138	373,059	Salary	-	-	0	-	-	0	-	-	0	
POLICY DIVISION	COMPLIANCE-GENERAL	0	111,726	(111,726)	Salary	-	-	0	-	-	0	-	-	0	
PRISION RAPE ELIMINATION	PROGRAMS ADMINISTRATION	421,877	162,628	259,250	Salary Lapse	-	-	0	-	-	0	-	-	0	
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES	325,208	335,720	(10,512)	Salary	18,000	18,000	(0)	-	-	0	-	-	0	
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT	556,723	492,480	64,243	Salary Lapse	-	-	0	-	-	0	-	-	0	
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS-INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES	4,202,303	3,568,539	633,764	Salary Lapse	-	-	0	-	-	0	-	-	0	
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT	85,000	1,940	83,060		-	-	0	-	-	0	-	-	0	
<b>Adjustments</b>				<b>(5,101)</b>											
<b>TOTAL</b>		<b>\$178,000,725</b>	<b>\$176,182,987</b>	<b>\$1,812,738</b>		<b>\$63,371</b>	<b>\$63,371</b>	<b>(\$0)</b>	<b>\$295,765</b>	<b>\$241,154</b>	<b>\$54,611</b>	<b>#####</b>	<b>\$13,757,488</b>	<b>\$266,166</b>	

**FY 2023 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

COST CENTER	PROGRAM/ VARIOUS	ARPA-LOCAL REVENUE REPLACEMENT			GROSS FUNDS		
		FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance	FY 2023 Budget	FY 2023 Actuals	FY 2023 Balance
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION			0	120,766	135,315	(14,549)
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT			0	89,258,233	80,843,437	8,409,796
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY, EDUCATION, INMATE WORK RELEASE, JUVENILE PROGRAMS AND SERVICES, LIBRARY, PROGRAMS ADMIN, RECREATION, RELIGIOUS SERVICES, RESIDENTIAL SUBSTANCE ABUSE TREATMENT, VISITATION, WOMEN PROGRAMS AND SERVICES.			0	6,562,668	5,349,226	1,213,443
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs			0	201,767	1,500	200,267
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS			0	8,155,340	9,467,381	(1,312,041)
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES			0	1,459,722	1,351,081	108,641
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL			0	1,265,197	892,138	373,059
POLICY DIVISION	COMPLIANCE-GENERAL			0	0	111,726	(111,726)
PRISION RAPE ELIMINATION	PROGRAMS ADMINISTRATION			0	421,877	162,628	259,250
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES			0	343,208	353,720	(10,512)
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT			0	556,723	492,480	64,243
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS-INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES			0	4,202,303	3,568,539	633,764
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT			0	85,000	1,940	83,060
<b>Adjustments</b>							
<b>TOTAL</b>		<b>\$451,147</b>	<b>\$451,147</b>	<b>\$0</b>	<b>\$192,834,661</b>	<b>\$190,696,146</b>	<b>#REF!</b>

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

COST CENTER	PROGRAM/VARIOUS	LOCAL			SPECIAL PURPOSE REVENUE			FEDERAL GRANTS			PRIVATE GRANT FUNDS		
		FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance (includes obligations)	FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance (includes obligations)	FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance (includes obligations)	FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance
ACCOUNTING DIVISION	ACCOUNTING DIVISION	2,077,959	439,188	1,638,771	-	-	0	-	-	0	-	-	0
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION, LEAD UP LEAD OUT, READY CENTER, COLLEGE AND CAREER READINESS,- SPR=Case Mangement, Inmate Monitoring	12,641,381	1,858,320	7,723,524	15,000,000	3,559,440	11,440,560	-	-	0	-	-	0
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT	906,620	157,951	748,669	-	-	0	-	-	0	-	-	0
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT	1,510,753	138,051	985,965	-	-	0	-	-	0	-	-	0
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY,KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE	12,004,021	2,422,709	5,076,488	-	-	0	-	-	0	-	-	0
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL	586,393	133,086	453,308	-	-	0	-	-	0	-	-	0
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS	2,853,037	434,547	2,392,890		0	0	-	-	0	-	-	0
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES	10,794,215	1,046,860	7,321,801			0			0			0

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

COST CENTER	PROGRAM/VARIOUS	ARPA-LOCAL REVENUE			GROSS FUNDS		
		FY 2024 Budget	FY 2024 Actuals	FY 2024 Balance	FY 2024 Revised Budget	FY 2024 YTD Actuals	FY 2024 YTD Balance (includes RK obligations)
ACCOUNTING DIVISION	ACCOUNTING DIVISION			0	2,077,959	439,188	1,638,771
CASE MANAGEMENT DIVISION	CASE MANAGEMENT, EDUCATION, LEAD UP LEAD OUT, READY CENTER, COLLEGE AND CAREER READINESS,- SPR=Case Mangement, Inmate Monitoring	425,000	33,958	391,042	28,066,381	5,451,718	22,614,663
COMPLIANCE DIVISION	INTERNAL CONTROLS AND ACCREDITATION, RISK MANAGEMENT			0	906,620	157,951	748,669
CONTRACTS ADMINISTRATION DIVISION	CONTRACT AND PROCUREMENT			0	1,510,753	138,051	1,372,702
CORRECTIONAL FUNCTIONS MANAGEMENT DIVISION	INMATE SERVICES RELATED TO COMISSARY, CLOTHING, DRUG TESTING, FINANCIAL ASSISTANCE, HYGIENE, MAIL, PROPERTY, LAUNDRY,KEY AND TOOL, MOVEMENT CONTROL, RULES AND DISCIPLINE			0	12,004,021	2,422,709	9,581,311
ENGINEERING SERVICES DIVISION	INFORMATION TECHNOLOGY SERVICES - GENERAL			0	586,393	133,086	453,308
EXECUTIVE OFFICE OF THE DIRECTOR	EXECUTIVE ADMINISTRATION, PUBLIC AFFAIRS			0	2,853,037	434,547	2,418,490
FACILITIES MANAGEMENT DIVISION	CONSTRUCTION CREW ESCORT, ENVIROMENTAL SANITATION, FACILITIES , MAINT, PEST CONTROL, SNOW REMOVE SERVICES			0	10,794,215	1,046,860	9,747,356

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		LOCAL			SPECIAL PURPOSE REVENUE			FEDERAL GRANTS			PRIVATE GRANT FUNDS		
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION	304,101	75,651	228,450			0			0			0
FOIA AND PRIVACY DIVISION	LEGAL SERVICES	0	0	0	-	-	0	-	-	0	-	-	0
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE	32,876,930	7,219,293	14,353,946	-	-	0	-	-	0	-	(156,750)	156,750
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES	2,724,796	533,421	2,080,991	-	-	0	-	-	0	-	-	0
INFORMATION TECNHNOLGY DIVISION	NETWORK OPERATIONS, TELECOMMUNCIATIONS	6,913,268	532,361	5,345,116	-	-	0	-	-	0	-	-	0
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN			0			0	458,170	(21,621)	428,170	-	-	0
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION	145,395	38,417	106,978			0	-		0	-	-	0
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT	72,847,665	20,314,219	48,926,771				-	-	0	-	-	0
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY	5,079,383	997,920	3,837,734	2,000,000	488,302	0	-	-	0	-	-	0
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs				248,665	-	248,665	-	-	0	-	-	0

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		ARPA-LOCAL REVENUE			GROSS FUNDS		
FEDERAL BILLING DIVISION	EXECUTIVE ADMINISTRATION			0	304,101	75,651	228,450
FOIA AND PRIVACY DIVISION	LEGAL SERVICES			0	0	0	0
HEALTH SERVICES DIVISION	HEALTH SYSTEM ADMIN, PHYSICAL AND MENTAL HEALTH SERVICES, PRIVATE AMBULANCE SERVICE			0	32,876,930	7,062,543	25,814,387
HUMAN RESOURCES DIVISION	EMPLOYEE DRUG TESTING, EMPLOYEE GRIEVANCES, HUMAN RESOURCE SERVICES			0	2,724,796	533,421	2,191,375
INFORMATION TECNHNLOGY DIVISION	NETWORK OPERATIONS, TELECOMMUNICATIONS			0	6,913,268	532,361	6,380,906
GRANTS MANAGEMENT DIVISION	GRANTS ADMIN			0	458,170	(21,621)	479,791
INMATE GRIEVANCE DIVISION	PROGRAMS ADMINISTRATION			0	145,395	38,417	106,978
INMATE MONITORING	CCB OPERATIONS, CDF HOUSING, COMMAND CENTER, CORRECTIONAL SURVEILLANCE CENTER, CTF, ELECTRONIC MONITORING, ERTS, HALWAY HOUSE, INMATE PROCESSING CENTER, MOVEMENT CONTROL OPS, RELIEF POOL SERVICES, SECURITY MANAGEMENT			0	72,847,665	20,562,884	52,284,780
INMATE PROGRAM MANAGEMENT DIVISION	COMMISARY			0	7,079,383	1,486,222	5,593,161
INMATE PROGRAM MANAGEMENT DIVISION	Welfare Account; Library, Recreation, Re-entry, Religious Services, RSAT, Womens Programs			0	248,665	0	248,665

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		LOCAL			SPECIAL PURPOSE REVENUE			FEDERAL GRANTS			PRIVATE GRANT FUNDS		
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS	8,980,818	2,370,408	6,411,335	-	-	0	-	-	0	-	-	0
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES	1,433,561	356,472	1,077,089	-	-	0	-	-	0	-	-	0
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL	1,240,035	87,275	1,152,760	-	-	0	-	-	0	-	-	0
POLICY DIVISION	COMPLIANCE-GENERAL	115,271	29,080	86,191	-	-	0	-	-	0	-	-	0
PRISON RAPE ELIMINATION	PROGRAMS ADMINISTRATION	166,088	83,075	83,013	-	-	0	-	-	0	-	-	0
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES	291,036	(20,753)	252,915	-	-	0	-	-	0	-	-	0
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT	617,135	136,386	480,749	-	-	0	-	-	0	-	-	0
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS- INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES	2,471,439	385,978	1,619,281	-	-	0	-	-	0	-	-	0
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT	85,000	0	85,000	-	-	0	-	-	0	-	-	0
<b>Adjustments</b>			<b>15,600</b>	<b>(15,600)</b>									
<b>TOTAL</b>		<b>\$179,666,301</b>	<b>\$39,785,514</b>	<b>\$112,454,135</b>	<b>\$17,248,665</b>	<b>\$4,047,742</b>	<b>\$11,689,225</b>	<b>\$458,170</b>	<b>(\$21,621)</b>	<b>\$428,170</b>	<b>\$0</b>	<b>(\$156,750)</b>	<b>\$156,750</b>

**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		ARPA-LOCAL REVENUE			GROSS FUNDS		
INMATE RECORDS DIVISION	CLASSIFICATION, INMATE RECORDS			0	8,980,818	2,370,408	6,610,411
INVESTIGATIONS AND BACKGROUND DIVISION	INVESTIGATIVE SERVICES			0	1,433,561	356,472	1,077,089
LEGAL SERVICES DIVISION	LEGAL SERVICES-GENERAL			0	1,240,035	87,275	1,152,760
POLICY DIVISION	COMPLIANCE-GENERAL			0	115,271	29,080	86,191
PRISON RAPE ELIMINATION	PROGRAMS ADMINISTRATION			0	166,088	83,075	83,013
RE-ENTRY MANAGEMENT DIVISION	RE-ENTRY SERVICES			0	291,036	(20,753)	311,790
STRATEGIC PLANNING & ANALYSIS DIVISION	PERFORMANCE AND STRATEGIC MANAGEMENT			0	617,135	136,386	480,749
SUPPORT SERVICES DIVISION	ARMORY, CANNINE SUPPORT, COMMUNITY CORRECTIONS ADM, DISTRICT RECOVERY PLAN, FLEET MGMT, NIPS- INMATE FINANCIAL SERVICES, VOLUNTEER SERVICES			0	2,471,439	385,978	2,085,461
TRAINING ACADEMY	FACILITIES OPERATIONS, MAINT & REPAIR, TRAINING AND DEVELOPMENT			0	85,000	11,689,225	(11,604,225)
<b>Adjustments</b>					0	15,600	(156,749)
<b>TOTAL</b>		<b>\$425,000</b>	<b>\$33,958</b>	<b>\$391,042</b>	<b>\$197,798,136</b>	<b>\$43,688,843</b>	<b>#REF!</b>



**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		LOCAL	SPECIAL PURPOSE REVENUE	FEDERAL GRANTS	PRIVATE GRANT FUNDS
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**FY 2024 BUDGET VERSUS ACTUAL SPENDING BY PROGRAM AND FUND**

**DEPARTMENT OF  
CORRECTIONS**

		ARPA-LOCAL REVENUE	GROSS FUNDS

**17. For FY 2023 and FY 2024 to date, please provide the number of contracts and procurements executed by your agency. Please indicate how many contracts and procurements were for an amount under \$250,000, how many were for an amount between \$250,000-\$999,999, and how many were for an amount over \$1 million.**

In FY23, there were 238 contracts and procurements executed by DOC and in FY24 through January 12, 2024, there were 66. Table 17.1 provides a breakout by the amount of the procurements.

<b>Contracts and Procurements</b>	<b>FY 2023</b>	<b>FY 2024</b>
Under \$250,000	197	55
\$250,000 to \$999,999	24	7
\$1,000,000 or more	17	4
<b>Total per Fiscal Year</b>	<b>238</b>	<b>66</b>

**Table 17.1 Contracts and Procurements by amount as of January 12, 2024**

## **C. LAWS, AUDITS, AND STUDIES**

**18. Please list and describe any ongoing investigations, audits, or reports on your agency or any employee of your agency, or any investigations, studies, audits, or reports on your agency or any employee of your agency that were completed during FY 2023 and FY 2024, to date.**

Please see a list of audits and inspections completed in Table 31.1 below.

Pursuant to a court order in the matter of *Charles H. et al., v District of Columbia, et al.*, in FY22 and FY23, DOC has provided the court with reporting on all students enrolled at the Maya Angelou Public Charter School Academy (the Academy) at the D.C. Jail and their housing assignments.

<b>Inspecting Entity</b>	<b>Date(s)</b>	<b>Type of Inspection</b>	<b>Frequency</b>
USMS	11/25/22- 11/26/22 1/17/2024	Periodic inspections of facilities for conditions and safety and security.	Periodic
Corrections Information Council (CIC)	1/20/2023 1/13/2023 5/17/2023 12/6/2023- 12/8/2023	Inspection of Inmate Living Conditions and Programming	Quarterly
Office of Human Rights (OHR) Language Line Access	1/20/2023	Inspection to ensure inmates are not encountering language barriers and are obtaining information and services from the District government.	Periodic
DC Department of Health	11/15/2022- 12/7/2022 3/20/23- 4/20/23 9/5/23- 9/2026 1/9-current	Environmental Inspection	Three times per year
American Correctional Association (ACA)	10/3/22- 10/5/2022	Reaccreditation Audit	Every Three Years
Criminal Justice Coordinating Council (CJCC) / Juvenile Justice and Delinquency Prevention Act of 2002.	11/9/2022 11/15/2023	Monitoring Visit	Annual
Prison Rape Elimination Act, US DOJ Auditor	11/29/22- 11/30/22 (CCB)	Certification	Every Three Years

Inspecting Entity	Date(s)	Type of Inspection	Frequency
Prison Rape Elimination Act, US DOJ Auditor	8/23/23-8/25/23 (CDF)	Certification	Every Three Years

**Table 31.1 List of Inspections and Audits in FY23 and FY24.**

**19. Please list any reporting requirements required by Council legislation and whether the agency has met these requirements.**

DOC Reports Required by D.C. Code are detailed below:

1. D.C. Code §24-211.02. Powers; promulgation of rules. Jail Improvement Act of 2003:

DOC must submit to the D.C. Council a quarterly report on environmental conditions in the Central Detention Facility. Specifically, the Act requires the following: Provide to the Council on a quarterly basis all internal reports relating to living conditions in the Central Detention Facility, including inmate grievances, the Crystal report, the monthly report on the Priority One environmental problems and the time to repair, the monthly report of the Environmental Safety Office, the monthly report on temperature control and ventilation, and the monthly report on the jail population that includes the number of people waiting transfer to the Federal Bureau of Prisons and the average number of days inmates waited for transfer.

**DOC is in compliance with this requirement.**

2. D.C. Code § 2-1901, et seq., Language Access Act:

Language Access coordinators are required to report on the conditions, statistics, and progress of Language Access being provided for LEP/NEP (Limited English Proficient and No English Proficient) customers of that agency. DOC uses JAACS self-reporting as a main component to dictate which customers fall into these categories.

**DOC is in compliance with this requirement.**

3. D.C. Code § 24-281, et seq., Inmate Welfare Fund:

The Inmate Welfare Fund is a non-lapsing fund that was created to serve three purposes:

- (1) to stock the commissary of the D.C. Jail,
- (2) to repay an initial appropriation used to finance the Fund, and
- (3) to provide goods and services that benefit inmates and are more specialized items at the District's correctional facilities.

The Fund shall be subject to annual audits scheduled by the Office of the Chief Financial Officer, which shall be submitted to the Council no later than February 1 of each year. The scope of the audit shall include an examination of the Department's use of Fund profits, including stocking the commissaries, low-bond releases, providing inmate clothing upon release, and funding transportation costs for inmates after release. The audit reports shall be submitted to the Council and the Mayor.

**DOC is in compliance with this requirement.**

4. D.C. Code §2-531 et seq. Freedom of Information Act (FOIA):

D.C. Code and agency policy require that annual report of FOIA processing activities be submitted to the Mayor.

**DOC is in compliance with this requirement.**

5. D.C. Code § 24-276.03. Limitation on Use of Restraints:

Reporting requirements are that within 10 days after the Administrator authorizes the use of restraints pursuant to § 24-276.02(b), § 24-276.02(c), or § 24-276.02(d), the Administrator shall submit a written statement to the Director of the Department of Corrections in the case of confined women explaining the extraordinary circumstances and the reasons the use of restraints where necessary. The written statement must not include personal identifying information of the confined woman on whom restraints were used. Beginning January 1, 2016, and on an annual basis thereafter, the Department of Corrections shall provide the following information to the Council:

- (1) The number of pregnant women in the custody of the DOC during the reporting period;
- (2) The number of pregnant women on whom restraints that were not the least restrictive means necessary were used;
- (3) The number of times restraints were used on each pregnant woman;
- (4) For each use of restraints on a pregnant woman, the duration of time that restraints were used; and
- (5) For each use of restraints on a pregnant woman, whether restraints were used because of:
  - (A) Risk of flight;
  - (B) Risk of injury to the pregnant woman; or
  - (C) Risk of injury to other persons.

**DOC is in compliance with these reporting requirements.**

6. D.C. Code § 24-211.02a. Processing and Release of Inmates from the Central Detention Facility. Inmate Safe Release Act of 2012:

Requires the DOC to provide to the Council, on a quarterly basis, a list of all inmates who have been released in violation of the Inmate Safe Release Act of 2012. The list shall include the following information for each inmate released:

- (A) The custody status of the inmate before release (e.g., pre-trial detention, sentenced misdemeanor);
- (B) The reason for the inmate's release (e.g., completion of sentence, court order);
- (C) The date and time the DOC received the release order from the court or other authority; and
- (D) The date and time of the release.

**DOC is in compliance with these reporting requirements.**



**a. Are there any required regular reports that the agency believes are unduly burdensome and/or underutilized by the Council or the public? If so, please provide details on each such report and, to the extent feasible, an estimate of the budget and/or person-hours required to prepare each report.**

There are no current reporting requirements that DOC finds unduly burdensome or underutilized by the Council or public.

**20. Please list all pending lawsuits that name the agency as a party, and provide the case name, court where claim was filed, case docket number, and a brief description of the case.**

See Attachment 20.1 DOC Open Matters.

Attachment 20.1 Open DOC Matters

**Attachment 20.1 Open DOC Matters**

<b>MATTER ID</b>	<b>CIVIL ACTION #</b>	<b>MATTER DESCRIPTION</b>	<b>CLIENT</b>	<b>OPENED DATE</b>	<b>CLOSED DATE</b>	<b>STATUS</b>	<b>DEMAND IN COMPLAINT</b>	<b>ATTORNEY 1</b>	<b>ATTORNEY 2</b>	<b>ATTORNEY 3</b>	<b>PARALEGAL 1</b>	<b>PARALEGAL 2</b>
564543		Sauls, Shonda as Personal Representative of the Estate of Tracey	DOC	11/14/2019		Open		Martha J Mullen			Akeem Earle	
568824		Hutchings, James v. District of Columbia 2020-4748	DOC	12/07/2020		Open		Martha J Mullen	Tyler Gerstein		Nekira Adams	
569722	21-997	Charles H. and Israel F on behalf of themselves and all other	DOC	04/11/2021		Open		Richard Sobiecki	Honey Morton	Amanda Pescovitz	Robin Massengale	
572824		Grimes, Delonte L v. District of Columbia 2022-1863	DOC	05/10/2022		Open		Martha J Mullen	Sarah Abutaleb		Prae Suwanniroj	
600016	22-CV-1436	Jefferson, Dominique Plaintiff on behalf of himself and all others	DOC	06/02/2022		Open		Honey Morton	Mateya Kelley	David Wasserstein	Robin Massengale	
600119	2022CA3376	Anthony Hardy v. District of Columbia	DOC	08/18/2022		Open	No monetary amount specified	James Underwood	Jessica Krupke		LaShawna Lynch	
600182	2019 CMD 011228	United State of Amerca v. Delonte James Mack	DOC	10/20/2022		Open						
600189	2022CA3066	Henry Che Ndifor v. District of Columbia	DOC	10/31/2022		Open		Zita Orji			George B Becker	
600266	2022 CAB 005806	Michael Jenkins v. District of Columbia et al	DOC	01/19/2023			3,000,000.00	Aaron Finkhousen			George B Becker	
600298	2022CV2035	Troy Woodland	DOC	02/17/2023				Liran Koropitzer			George B Becker	
600325	2022-3835	Ronnie Vaughn v Department of Correction	DOC	03/15/2023		Open		Liran Koropitzer			Svetlana Malikina	
600329	2016 CA 2821	Stewart, Troy v. District of Columbia	DOC	03/20/2023		Open		David Jackson	Nicole Marimon		Prae Suwanniroj	
600352	2023CAB1571	Tejan Bah	DOC	04/04/2023		Open	1,000,000.00		Rachel Gale		George B Becker	
600361	2022CA4282	Stanley Brown v. District of Columbia	DOC	04/05/2023		Open			Rachel Gale		Svetlana Malikina	
600370	2023CAB1697	Ronald P Berton	DOC	04/12/2023		Open		Liran Koropitzer				
600385	2023CAB2165	Wallace Mitchell v. Beth Jordan-Mynett, MD et al	DOC	04/25/2023				Liran Koropitzer			Svetlana Malikina	
600386	2023CV1139	V.C. c/o Washington Lawyers' Committee et al	DOC	04/26/2023				Andrew Saindon	Pamela Disney	Brendan Heath	Twana Smalls	Jay Chisolm
600428	2022CV3865	Hunter Steven v. CTF et al	DOC	06/14/2023				Sarah Abutaleb			Nekira Adams	

**Attachment 20.1 Open DOC Matters**

<b>MATTER ID</b>	<b>CIVIL ACTION #</b>	<b>MATTER DESCRIPTION</b>	<b>SUPERVISOR</b>	<b>MISCELLANEOUS</b>	<b>AREAS OF LAW</b>
564543		Sauls, Shonda as Personal Representative of the Estate of Tracey	Michael K Addo		
568824		Hutchings, James v. District of Columbia 2020-4748	Michael K Addo		
569722	21-997	Charles H. and Israel F on behalf of themselves and all other	Fernando Amarillas		
572824		Grimes, Delonte L v. District of Columbia 2022-1863	Michael K Addo		
600016	22-CV-1436	Jefferson, Dominique Plaintiff on behalf of himself and all others	Matthew Blecher		Common Law Intentional Torts - Other
600119	2022CA3376	Anthony Hardy v. District of Columbia	Patricia A Oxendine		Section1983 - Fifth Amendment - Due Process - Substantive
600182	2019 CMD 011228	United State of Amerca v. Delonte James Mack	Christina Okereke	Steven Rubenstein	Other
600189	2022CA3066	Henry Che Ndifor v. District of Columbia	Christina Okereke	Steven Rubenstein	Employment - National Origin Discrimination - TitleVII
600266	2022 CAB 005806	Michael Jenkins v. District of Columbia et al	Christina Okereke		Personal Injury - Negligent supervision
600298	2022CV2035	Troy Woodland	Christina Okereke	Steven Rubenstein	
600325	2022-3835	Ronnie Vaughn v Department of Correction	Christina Okereke		Common Law Intentional Torts - Assault
600329	2016 CA 2821	Stewart, Troy v. District of Columbia	Michael K Addo		Employment - Retaliation - DCHRA
600352	2023CAB1571	Tejan Bah	Christina Okereke	Steven Rubenstein	Section1983 - Fifth Amendment - Fifth Amendment - Substantive
600361	2022CA4282	Stanley Brown v. District of Columbia	Christina Okereke	Steven Rubenstein	Section1983 - Fifth Amendment - Fifth Amendment - Substantive
600370	2023CAB1697	Ronald P Berton	Christina Okereke		Other
600385	2023CAB2165	Wallace Mitchell v. Beth Jordan-Mynett, MD et al	Christina Okereke	Steven Rubenstein	
600386	2023CV1139	V.C. c/o Washington Lawyers' Committee et al	Matthew Blecher		Section1983 - Eighth Amendment
600428	2022CV3865	Hunter Steven v. CTF et al	Michael K Addo		Section1983 - Fifth Amendment - Due Process

**Attachment 20.1 Open DOC Matters**

<b>MATTER ID</b>	<b>CIVIL ACTION #</b>	<b>MATTER DESCRIPTION</b>	<b>CLIENT</b>	<b>OPENED DATE</b>	<b>CLOSED DATE</b>	<b>STATUS</b>	<b>DEMAND IN COMPLAINT</b>	<b>ATTORNEY 1</b>	<b>ATTORNEY 2</b>	<b>ATTORNEY 3</b>	<b>PARALEGAL 1</b>	<b>PARALEGAL 2</b>
600433	2023 CAB 003609	Public Defender Service for D.C.	DOC	06/20/2023		Open		Tyler Gerstein			Prae Suwanniroj	
600434	2023CV1670	Watson, Dominique v. DC et al.	DOC	06/22/2023		Open	unspecified monetary damages	Robert A DeBerardinis	Katrina Seeman		Christen Gerry	
600479	2023CAB4665	Sean Howard v. District of Columbia	DOC	08/08/2023		Open		Aaron Finkhousen	Liran Koropitzer		George B Becker	
600485	2023CV2315	Riley Benjamin v. Nicole Colbert, et al.	DOC	08/16/2023				Pamela Disney	Marcus Ireland			
600561	2023CAB6298	Lennette Nesbitt v DC	DOC	10/19/2023		Open		Kerslyn D Featherstone	Lawrence Corbeille		Dixie Jane Barrette	
600608	2023CAB6897	Johnathan Winston	DOC	11/27/2023			500,000.00	Rachel Gale	David Jastrab		George B Becker	
600629	2023CV0940	Hill, Eric Rodney v. District of Columbia et al.	DOC	12/19/2023								
600630	2023CAB1048	Anthony Braxton v District of Columbia	DOC	12/19/2023		Open	20,000,000.00					
600634	2023CAB7120	Boyd, Jesse v. District of Columbia	DOC	12/28/2023		Open		Katrina Seeman	Ryan Martini		Christen Gerry	

**Attachment 20.1 Open DOC Matters**

<b>MATTER ID</b>	<b>CIVIL ACTION #</b>	<b>MATTER DESCRIPTION</b>	<b>SUPERVISOR</b>	<b>MISCELLANEOUS</b>	<b>AREAS OF LAW</b>
600433	2023 CAB 003609	Public Defender Service for D.C.	Michael K Addo		FOIA
600434	2023CV1670	Watson, Dominique v. DC et al.	Alicia Cullen		Section1983 - Fifth Amendment - Fifth Amendment - Substantive
600479	2023CAB4665	Sean Howard v. District of Columbia	Christina Okereke		Personal Injury - Negligent supervision
600485	2023CV2315	Riley Benjamin v. Nicole Colbert, et al.	Matthew Blecher	Honey Morton	
600561	2023CAB6298	Lennette Nesbitt v DC	Patricia A Oxendine		Employment - Whistleblower Protection Act
600608	2023CAB6897	Johnathan Winston	Christina Okereke	Steven Rubenstein	
600629	2023CV0940	Hill, Eric Rodney v. District of Columbia et al.	Alicia Cullen		Section1983 - Fifth Amendment - Fifth Amendment - Substantive
600630	2023CAB1048	Anthony Braxton v District of Columbia	Steven Rubenstein		Other
600634	2023CAB7120	Boyd, Jesse v. District of Columbia	Alicia Cullen		Other

**21. Please list all settlements entered into by the agency or by the District on behalf of the agency in FY 2023 or FY 2024, to date, including any covered by D.C. Code § 2-402(a)(3), and provide the parties' names, the amount of the settlement, and if related to litigation, the case name and a brief description of the case. If unrelated to litigation, please describe the underlying issue or reason for the settlement (e.g. administrative complaint, etc.).**

Please see Attachment 21.1 DOC Settled Matters.



## Attachment 21.1 Closed DOC Matters

**Attachment 201. Settled DOC Matters**

MATTER ID	CIVIL ACTION #	MATTER DESCRIPTION	CLIENT	ASSIGNED PERSONNEL	OPENED DATE	STATUS	CLOSED DATE	DEMAND IN COMPLAINT	IN FAVOR OF
247350		Amobi, Stephen v. DC, 08-1501	DOC	LaShawna Lynch	01/15/200	Closed	08/13/201		
493625		Carter, Bridgette v. DC Department of Corrections, 16-6374 - Personal	DOC	Benjamin Bryant, John J Bardo, Regina Gloster, Michael K Addo	10/07/2016	Closed	08/11/2022		Settled
564169		Bess, Lavern v. District of Columbia 1:19-cv-03152	DOC	Kerslyn D Featherstone, Stephanie Corcoran, Dixie Jane Barrette, Elizabeth Slover, Tiara Ettison, Patricia A Oxendine	10/30/2019	Closed	01/17/2023		Settled
566467		Gillis, Daryl v. District of Columbia 2020-1716	DOC	Jessica Krupke, Stephanie Corcoran, Dixie Jane Barrette, Tiara Ettison, Patricia A Oxendine	03/25/2020	Closed	07/27/2022		Settled
566468		Gillis, Daryl v. District of Columbia 2020-1713	DOC	Jessica Krupke, Stephanie Corcoran, Dixie Jane Barrette, Tiara Ettison, Patricia A Oxendine	03/25/2020	Closed	11/21/2022		Settled
566472	2020CA001770B	Worthy, Julius v. District of Columbia 2020-1770	DOC	Alex Karpinski, Sherketta Carter, Terri L Wright, Alicia Cullen	03/26/2020	Closed	03/06/2023		Disposition in favor of defendant
566474		Irving, Leonite v. District of Columbia 20-1777	DOC	Robert A DeBerardinis, Adam Daniel, Sherketta Carter, Terri L Wright, Alicia Cullen	03/26/2020	Closed	09/16/2022		Disposition in favor of defendant
566516		Thurman Williams, Ronald Ian Boatright, individually and on behalf of	DOC	Andrew Saindon, Pamela Disney, Robin Massengale, Kristina Miller-Lassiter, Fernando Amarillas	04/02/2020	Closed	04/28/2020		Other
600005	2022 CF1 002592	United States v. Marcel Jackson (Subpoena)	DOC	Benjamin Bryant, Tyler Gerstein	05/26/2022	Closed	08/25/2022		Other
600010		United States v. Ronnard Williams (motion for release from DOC)	DOC	Honey Morton, Fernando Amarillas	05/27/2022	Closed	06/08/2022		Other
600028	2021 CA 003695	FOP v. District of Columbia	DOC	Helen Rave, Honey Morton, Kristina Miller-Lassiter, Matthew Blecher	10/12/2021	Closed	04/24/2023		Settled
600080	2021CF1 003437	United States of America v. Melvin Morris	DOC	Aaron Finkhousen, Marjorie Thomas, Christina Okereke	07/19/2022	Closed	02/14/2023		Other
600117	2022CV2356	Ryan Taylor Nichols v. Merrick Garland and Michelle Jones 2022-2356	DOC	Andrew Saindon, Micah Bluming, Jay Chisolm, Matthew Blecher	08/16/2022	Closed	10/07/2022	No monetary amount specified	
600135	2022CV2539	Douglas Quander v. District of Columbia et al	DOC	James Underwood, Dixie Jane Barrette, Tiara Ettison, Patricia A Oxendine	09/06/2022	Closed	09/29/2023	Unspecified amount for damages	
600152	2021CA04951	Anthony Braxton v. DC Jail -CDF (DOC)	DOC	Zita Orji, George B Becker, Marjorie Thomas, Christina Okereke	09/26/2022	Closed	02/10/2023		Disposition in favor of defendant
600170	2022CA4412	Lester Wilkerson v. Kathleen Landerson et al	DOC	Zita Orji, Svetlana Malikina, Marjorie Thomas, Christina Okereke	10/05/2022	Closed	02/10/2023	50,000	Disposition in favor of defendant

**Attachment 201. Settled DOC Matters**

MATTER ID	CIVIL ACTION #	MATTER DESCRIPTION	CLIENT	ASSIGNED PERSONNEL	OPENED DATE	STATUS	CLOSED DATE	DEMAND IN COMPLAINT	IN FAVOR OF
600190	2022CV1815	Thomas R. Jones v. The United States Parole Commission & DW Michelle Jones	DOC	Zita Orji, Marjorie Thomas, Christina Okereke	10/31/2022	Closed	08/08/2023		Disposition in favor of defendant
600219	19CV2769	Duane Burton v District of Columbia Department of Corrections et al	DOC	Stephanie Corcoran, Dixie Jane Barrette, Tiara Ettison, Patricia A Oxendine	11/21/2022	Closed	07/10/2023		
600238	2022CAB5275	Anthony Braxton v CTF, DOC	DOC	Laurielle Campbell, LaShawna Lynch, Tiara Ettison, Patricia A Oxendine	12/28/2022	Closed	06/05/2023	500,000	
600256	22CV3503	Ransom Lavette Helen	DOC		01/09/2022	Closed	01/17/2022		Other
600318	CL222007244-00	Fawn Wu Else v. Ruby Bowling Mayes	DOC	Jessica Krupke, Fernando Amarillas	03/07/2023	Closed	04/20/2023		Other
600355	2022 SC3 00886	Vincent Elliot Wilson	DOC	Dawne Daye, Christina Okereke, Steven Rubenstein	04/04/2023	Closed	03/27/2023	10,000	Disposition in favor of defendant
600356	2022 SC3 0889	Vincent Elliot Wilson	DOC	Dawne Daye, Christina Okereke	04/04/2023	Closed	11/09/2023	10,000	Disposition in favor of defendant
600373	2022 SCB 1836	Antoine Bruce v. CPT Vick	DOC	Dawne Daye, Marjorie Thomas, Christina Okereke	04/19/2023	Closed	09/30/2023	8,000	Disposition in favor of defendant
600384	2023 CAB 002267	Baker, Tijuana v. Faust	DOC	Jhumur Razzaque, Sherketta Carter, Terri L Wright, Alicia Cullen	04/25/2023	Closed	07/21/2023	Reinstatement to position of probationary correctional officer	Disposition in favor of defendant
600415	2023 CAB 001032	Graham, Kantu v. DC Jail et al.	DOC	Ryan Martini, Christen Gerry, Terri L Wright, Alicia Cullen	06/01/2023	Closed	09/11/2023	2,000,000.00	Defendant
600417	2023CAB3056	Edward Jackson v. DC	DOC	Nicole Marimon, Tiara Ettison, Patricia A Oxendine	06/01/2023	Closed	09/25/2023	750,000.00	Disposition in favor of defendant

**Attachment 201. Settled DOC Matters**

MATTER ID	CIVIL ACTION #	MATTER DESCRIPTION	DISPOSITION OUTCOME	DISPOSITION DATE	DISPOSITION AMOUNT	AREAS OF LAW
247350		Amobi, Stephen v. DC, 08-1501		8/9/2012	0	
493625		Carter, Bridgette v. DC Department of Corrections, 16-6374 - Personal	Settled	4/29/2022	65000	
564169		Bess, Lavern v. District of Columbia 1:19-cv-03152	Settled	1/17/2023	0	
566467		Gillis, Daryl v. District of Columbia 2020-1716	Settled	8/24/2022	10000	
566468		Gillis, Daryl v. District of Columbia 2020-1713	Settled	11/1/2022	0	
566472	2020CA001770B	Worthy, Julius v. District of Columbia 2020-1770	Dismissed	2/1/2023	0	
566474		Irving, Leonite v. District of Columbia 20-1777	Motion for summary judgment granted	8/16/2022	0	
566516		Thurman Williams, Ronald Ian Boatright, individually and on behalf of	Voluntary dismissal	4/28/2020	0	
600005	2022 CF1 002592	United States v. Marcel Jackson (Subpoena)			0	Subpoena
600010		United States v. Ronnard Williams (motion for release from DOC)	Other	6/22/2022	0	Other
600028	2021 CA 003695	FOP v. District of Columbia	Attorneys' fees settled (separate	3/7/2023	9788	
600080	2021CF1 003437	United States of America v. Melvin Morris	Other	2/14/2023	0	Other
600117	2022CV2356	Ryan Taylor Nichols v. Merrick Garland and Michelle Jones 2022-2356				Section1983 - Eighth Section1983 - Fifth Amendment - Due Process Section1983 - First Section1983 - Other
600135	2022CV2539	Douglas Quander v. District of Columbia et al				Other Section1983 - Fourth Amendment - Excessive
600152	2021CA04951	Anthony Braxton v. DC Jail -CDF (DOC)	Motion to dismiss granted	1/7/2023	0	Other
600170	2022CA4412	Lester Wilkerson v. Kathleen Landerson et al	Other	1/6/2023	0	Personal Injury - Other

**Attachment 201. Settled DOC Matters**

<b>MATTER ID</b>	<b>CIVIL ACTION #</b>	<b>MATTER DESCRIPTION</b>	<b>DISPOSITION OUTCOME</b>	<b>DISPOSITION DATE</b>	<b>DISPOSITION AMOUNT</b>	<b>AREAS OF LAW</b>
600190	2022CV1815	Thomas R. Jones v. The United States Parole Commission & DW Michelle Jones	Voluntary dismissal	7/6/2023	0	Other
600219	19CV2769	Duane Burton v District of Columbia Department of Corrections et al				Common Law Intentional Section1983 - Fifth Amendment - Due Process Section1983 - Fifth Amendment - Fifth
600238	2022CAB5275	Anthony Braxton v CTF, DOC				
600256	22CV3503	Ransom Lavette Helen	Other	1/17/2023	0	
600318	CL222007244-00	Fawn Wu Else v. Ruby Bowling Mayes	Voluntary dismissal	4/20/2023	0	Other
600355	2022 SC3 00886	Vincent Elliot Wilson	Dismissed	3/27/2023	0	Small Claims
600356	2022 SC3 0889	Vincent Elliot Wilson			0	Small Claims
			Motion to dismiss granted	11/9/2023	0	Small Claims
600373	2022 SCB 1836	Antoine Bruce v. CPT Vick	Dismissed		0	
600384	2023 CAB 002267	Baker, Tijuana v. Faust	Dismissal Sua Sponte	7/29/2023	0	Wrongful Termination
600415	2023 CAB 001032	Graham, Kantu v. DC Jail et al.	Motion to dismiss granted	8/18/2023	0	Personal Injury - Other
600417	2023CAB3056	Edward Jackson v. DC	Motion to dismiss granted	9/22/2023	0	Personal Injury - Other

**22. Please list any administrative complaints or grievances that the agency received in FY 2022 and FY 2023, to date, broken down by source. Please describe the process utilized to respond to any complaints and grievances received and any changes to agency policies or procedures that have resulted from complaints or grievances received. For any complaints or grievances that were resolved in FY 2022 or FY 2023, to date, describe the resolution.**

Please find list of grievances in Attachment 22.1 DOC Employee Grievances.

The process used by the DOC Office of EEO and Diversity to respond to complaints of discrimination includes assessing the complaint for EEO sufficiency. Complaining parties are advised of the various ways complaints of discrimination may be filed.

Complainants may file: 1) an internal-agency complaint of discrimination; 2) with an Office of Human Rights (OHR) certified EEO Counselor or Officer; or 3) directly with the U.S Equal Employment Opportunity Commission (EEOC).

If the Complainant elects to file an internal complaint, upon completion and submission of the official EEO Complaint Form, and if after the review it has been determined sufficient information has been provided to support the selected basis/bases and issues of discrimination then a pre-investigatory process commences. If insufficient information is provided in support of the allegations and/or if the allegations are unrelated to violations of district and federal anti-discrimination laws, then the matter is administratively dismissed and closed.

DOC also received administrative complaints from District of Columbia's Office of Employee Appeals (OEA) and Office of Human Rights (OHR).

OEA has jurisdiction over appeals in which an employee has been removed as a result of an adverse action for cause, placed on enforced leave for 10 days or more, suspended for 10 days or more, reduced in grade, subjected to a reduction in force, or appeals affecting a designation of the employee's position as safety-sensitive. When DOC receives a Complaint from OEA, DOC's Office of the General Counsel (OGC) and Human Resources Department handle the initial stages of litigation. By way of explanation, the agency fills out an agency representative designation form, designating the Office of the Attorney General's Personnel and Labor Relations Section as its representative in the matter at issue. Upon OAG accepting representation request, DOC's Human Resources Department and Office of the General Counsel draft the Answer to the Complaint and the matters move forward in the normal course of administrative litigation.

The DC Office of Human Rights enforces the DC Human Rights Act, which makes discrimination illegal based on 23 protected traits for people that live, visit, or work in the District of Columbia. The DC Human Rights Act prohibits discrimination in housing, employment, public accommodations, and educational institutions. OHR investigates these

claims of discrimination. When OHR receives a claim of discrimination at DOC , an investigator reaches out to the DOC's Office of the General Counsel and requests to interview involved parties of the Complaint. Based on that investigation, OHR publishes findings of facts.

**Office of Employee Appeals Open Matters FY22-FY23**

1. Employee. D.C. Department of Corrections (OEA No. 1601-0020-24)
2. Employee v. D.C. Department of Corrections (OEA No. 1601-0067-23)
3. Employee v. D.C. Department of Corrections (OEA No. 1601-0034-22)
4. Employee v. D.C. Department of Corrections (OEA No. 1601-0033-23)
5. Employee v. D.C. Department of Corrections (OEA No. 1601-0021-23)

**Office of Employee Appeals Closed Matters FY22-FY23**

1. Employee v. D.C. Department of Corrections (OEA No. 1601-0025-23)
2. Employee v. D.C. Department of Corrections (OEA No. 1601-0035-23)
3. Employee v. D.C. Department of Corrections (OEA No. 1601-0022-23)
4. Employee v. D.C. Department of Corrections (OEA No. 1601-0004-23)
5. Employee v. D.C. Department of Corrections (OEA No. J-0013-23)

**Office of Human Rights Open Matters – FY22-FY23**

1. Employee v. District (20-099-DC(CN))

Attachment 22.1 Employee Grievances



**Attachment 22.1 Employee Grievances  
D.C. Department of Corrections  
Office of Human Resource Management**

**Grievance Report  
FY23**

<b>Representative</b>	<b>Date Received</b>	<b>Complaint</b>	<b>Response</b>
Kaneshia Jackson	10-20-2022	Cpl1 AWOL converted to Annual Leave	Granted
Joseph Alexander	10-22-2022	Cpl2 two (2) day suspension.	Denied
Joseph Alexander	11-2-2022	Cpl3 -Appeal of proposed termination	Denied
Joseph Alexander	11-2-2022	Officer1 Appeal of proposed termination	Denied
Kaneshia Jackson	11-14-2022	Cpl4 one (1) day suspension.	Granted
Joseph Alexander	12-19-2022	Courtney Jones – Appeal of proposed termination	Denied
Joseph Alexander	12-19-2022	Sgt1 – Appeal of proposed termination	Submitted to Office of Employee Appeals - Pending
Joseph Alexander	12-22-2022	Cpl5 two (2) day suspension.	Granted
Cherno Mballow	12-23-2022	Cpl6 five (5) day suspension.	Reduced to 2 day suspension
Joseph Alexander	12-27-2022	Cpl 7 two (2) day suspension.	Denied
Joseph Alexander	12-29-2022	Officer2 – Appeal of proposed termination	Denied
John Brown	1-12-23	Appeal of three (3) day suspension	Denied
Dana Bushrod	1-19-2023	Group –Violated Post Bid	Denied
Dana Bushrod	2-16-2023	Cpl8 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl9 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl10 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl11 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl12 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl13 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl14 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl14 three (3) day suspension.	Granted
Dana Bushrod	2-17-2023	Cpl15 three (3) day suspension.	Granted
Godfrey Iyamah	6-9-2023	Cpl16 rescind counseling.	Denied
Joseph Alexander	6-26-2023	Officer3 – Delay in settlement payment	Payment process in progress
Dana Bushrod	7-24-2023	Cpl17 five (5) day Suspension.	Reduced to two day suspension.
Dan Bushrod	8-5-2023	Cpl18 two (2) day Suspension.	Granted
Dana Bushrod	9-12-2023	Cpl 19 four(4) day Suspension.	Denied
Dana Bushrod	9-12-2023	Cpl20 one(1) day Suspension.	Denied
Dana Bushrod	9-12-2023	Cpl21 one (1) day Suspension.	Granted

## Attachment 22.1 Employee Grievances

**FY24**

<b>Grievant</b>	<b>Date Received</b>	<b>Complaint</b>	<b>Response</b>
Dana Bushrod	10-13-23	Cpl 22 – Appeal of three (3) day suspension	Denied
Hannon Law Group	11-30-23	Cpl23 - Appeal of five (5) day suspension	Pending

**NOTE:** Grievances are responded to in accordance with Article 10 of the Collective Bargaining Agreement between the District of Columbia Department of Corrections and the Fraternal Order of Police Labor Committee and the Policy and Procedure 3320.2 – Employee Grievance Policy (Non Union).

## **D. WORKPLACE ISSUES AND EQUITY**

**23. Please describe the agency's procedures for investigating allegations of sexual harassment or misconduct committed by or against its employees. List and describe any allegations received by the agency in FY 2023 and FY 2024, to date, and whether and how those allegations were resolved.**

DOC follows the guidance for investigating allegations of sexual harassment in accordance with Mayor's Order 2023-131 Updated Sexual Harassment Policy, Guidance and Procedures. DOC management, OGC, and Human Resources follow the guidance for allegations of misconduct in accordance with District Personnel Instruction No. 16-18.

Please find the following attached:


Attachment 23.1 DC DOC PP 3310.4J Sexual Harassment Against Employees

Attachment 23.2 Mayor's Order 2023-131: Updated District Government Sexual Harassment Policy Guidance and Procedures

Allegations received by the agency in FY23 and FY24/to date (January 12, 2024), and their statuses are provided in Attachment 23.3 DOC EEO and Sexual Harassment Complaints and Statuses.

Attachment 23.1 DC DOC PP 3310.4J Sexual Harassment  
Against Employees

**Attachment 23.1 DC DOC PP 3310.4J Sexual Harassment Against Employees**

 <p align="center"><b>POLICY AND PROCEDURE</b></p>	DISTRICT OF COLUMBIA DEPARTMENT OF CORRECTIONS		<b>EFFECTIVE DATE:</b>	July 21, 2017	<b>Page 1 of 15</b>
			<b>SUPERSEDES:</b>	3310.4I July 29, 2013	
			<b>OPI:</b>	HUMAN RESOURCE	
			<b>REVIEW DATE:</b>	July 21, 2018	
			<b>Approving Authority</b>	Quincy L. Booth Director	
<b>SUBJECT:</b>		<b>SEXUAL HARASSMENT AGAINST EMPLOYEES</b>			
<b>NUMBER:</b>		<b>3310.4J</b>			
<b>Attachments:</b>		Attachment A - B			

**SUMMARY OF CHANGES:**

<b>Section</b>	<b>Change</b>
Revisions	<i>Major changes throughout the policy.</i>

**APPROVED:**



\_\_\_\_\_  
**Quincy L. Booth, Director**

\_\_\_\_\_  
**9/21/2017**  
**Date Signed**

**Attachment 23.1 DC DOC PP 3310.4J Sexual Harassment Against Employees**

DISTRICT OF COLUMBIA DEPARTMENT OF CORRECTIONS		<b>EFFECTIVE DATE:</b>	July 21, 2017	<b>Page 2 of 15</b>
<b>POLICY AND PROCEDURE</b>		<b>SUPERSEDES:</b>	3310.4I July 29, 2013	
		<b>REVIEW DATE:</b>	July 21, 2018	
<b>SUBJECT:</b>	<b>SEXUAL HARASSMENT AGAINST EMPLOYEES</b>			
<b>NUMBER:</b>	<b>3310.4J</b>			
<b>Attachments:</b>	Attachment A - B			

1. **PURPOSE AND SCOPE:** To implement procedures for prevention, reporting, investigating, and disciplining staff in regards to claims of sexual harassment and/or retaliation for reporting sexual harassment within the District of Columbia Department of Corrections (DOC). This directive applies to employees, contract employees and volunteers under the direction or control of the DC DOC
  
2. **POLICY.** DOC has a zero tolerance policy for sexual harassment as well as retaliation for objecting to, or reporting incidents of, sexual harassment.
  
3. **NOTICE OF NONDISCRIMINATION.** In accordance with the DC Human Rights Act of 1977, as amended, D.C. Official Code section §§ 2-1401.01 *et seq.*, (hereinafter, “the Act”), the District of Columbia does not discriminate on the basis of race, color, religion, national origin, sex, age, marital status, personal appearance, sexual orientation, gender identity or expression, familial status, family responsibilities, matriculation, political affiliation, genetic information, disability, source of income, status as a victim of an intrafamily offense, or place of residence or business. Sexual harassment is a form of sex discrimination, which is also prohibited by the Act. Discrimination in violation of the Act will not be tolerated. Violators will be subject to disciplinary action.
  
4. **POLICY OBJECTIVES.** The expected result of this policy is:
  - a. DOC employees will have a clear understanding of what constitutes sexual harassment and retaliation, what the penalties are for engaging in such conduct, what the proper procedures are for reporting incidents of sexual harassment and related retaliation, and how such incidents are investigated within the DOC.
  
5. **DIRECTIVES AFFECTED**
  - a. **Directives Rescinded**
    - 1) PP 3310.4I Sexual Harassment Against Employees (7/29/13)
  - b. **Directives Referenced.** None

## Attachment 23.1 DC DOC PP 3310.4J Sexual Harassment Against Employees

DISTRICT OF COLUMBIA DEPARTMENT OF CORRECTIONS  POLICY AND PROCEDURE	<b>EFFECTIVE DATE:</b>	July 21, 2017	<b>Page 3 of 15</b>
	<b>SUPERSEDES:</b>	3310.4I July 29, 2013	
	<b>REVIEW DATE:</b>	July 21, 2018	
<b>SUBJECT:</b>	<b>SEXUAL HARASSMENT AGAINST EMPLOYEES</b>		
<b>NUMBER:</b>	<b>3310.4J</b>		
<b>Attachments:</b>	Attachment A - B		

### 6. AUTHORITY

- a. Title VII of the Civil Rights Act of 1964, 42 U.S.C. § 2000e-2.
- b. D.C Municipal Regulations Title 4, Human Rights and Relations
- c. Mayor’s Order 2004-171, “Sexual Harassment”, dated 10/20/04.
- d. DC Human Rights Act of 1977, as amended, DC Code §§ 2-1401.01 et seq.
- e. D.C. Code § 2-1402.11, Prohibitions
- f. Working Conditions Collective Bargaining Agreement Between District of Columbia Government Department of Corrections And Fraternal Order of Police – Department of Corrections Labor Committee (Effective FY 2016 – 2019).

### 7. STANDARDS REFERENCED

- a. American Correctional Association (ACA) 4<sup>th</sup> Edition Standards for Adult Local Detention Facilities 4-ALDF-7C-03.

### 8. DEFINITIONS. For the purpose of this PP, the following definitions apply:

- a. **Adverse Employment Action** - any negative change in the terms and conditions of an employee’s employment. It can include such things as transfers, shift changes, negative performance evaluations, unwarranted discipline, harassment or denial of promotion or shift requests. It also can include the creation of a hostile work environment because the employee engaged in a legally protected activity related to a claim of sexual harassment.
- b. **Complainant** - An employee who alleges he or she is the victim of sexual harassment and/or retaliation via the filing of a sexual harassment and/or retaliation complaint.
- c. **DOC OFFICE OF EEO AND DIVERSITY MANAGEMENT.** The Office of EEO and Diversity Management (EEO/DM) acts as the investigating body and disciplining authority in cases of employee, volunteer and contractor sexual harassment or related retaliation at the DOC.



**Attachment 23.1 DC DOC PP 3310.4J Sexual Harassment Against Employees**

DISTRICT OF COLUMBIA DEPARTMENT OF CORRECTIONS		<b>EFFECTIVE DATE:</b>	July 21, 2017	<b>Page 4 of 15</b>
<b>POLICY AND PROCEDURE</b>		<b>SUPERSEDES:</b>	3310.4I July 29, 2013	
		<b>REVIEW DATE:</b>	July 21, 2018	
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- d. **Disciplinary Action/Discipline** - Action taken against employees who have violated DOC policy, rules or regulations established by the District Personnel Manual (DPM), or any District of Columbia law or regulation.
- e. **Equal Opportunity Specialists**– Persons who are assigned by the EEO Offices to conduct inquiries into allegations of violations of law, regulation or DOC policy.
- f. **Formal Complaint** – A written complaint filed at the D.C. Office of Human Rights, U.S. Equal Employment Opportunity Commission, or a court of competent jurisdiction.
- g. **Informal Complaint:** A matter of alleged sexual harassment and/or related retaliation which an aggrieved person files either verbally or in writing within the DOC.
- h. **Legally Protected Activity** - resisting, opposing or reporting sexual harassment, making oral or written complaints about sexual harassment, or testifying in, assisting in, or otherwise participating in the investigation of a sexual harassment complaint. Such activities are protected regardless of whether or not the conduct complained of is ultimately proven to have constituted sexual harassment.
- i. **Notice of Complaint and Allegations** - a letter notifying an employee, contractor or volunteer that they are being investigated for an allegation of sexual harassment or related retaliation. The letter prohibits unnecessary contact between the complainant and respondent while the allegation of harassment or retaliation is investigated. However, to ensure the continued efficient operation of the agency, it does not always prohibit interaction between the complainant and the respondent as may be required to carry out their' respective duties and responsibilities.
- j. **Respondent** - The employee who is accused of sexual harassment and/or retaliation.
- k. **Retaliation** – For purposes of this Policy and Procedure, retaliation is defined as taking, or threatening to take, an adverse action affecting an employee's work environment or employment status, because that employee has engaged in the legally protected activity of reporting sexual harassment.

**Attachment 23.1 DC DOC PP 3310.4J Sexual Harassment Against Employees**

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I. **Sexual Harassment** - Sexual harassment is defined as repeated and unwelcome sexual advances, requests for sexual favors, or verbal comments, gestures, or actions of a derogatory or offensive sexual nature by an employee, contractor or volunteer to another. This includes demeaning references to gender, sexually suggestive or derogatory comments about body or clothing, or obscene language or gestures. Simple teasing, offhand comments, or isolated incidents that are not very serious are not considered sexual harassment but may still be violations of other DOC policies or the Code of Ethics and Conduct. Policy prohibits sexual harassment when:

- 1) Submission to such conduct is made a term or condition of employment, e.g., placement on, or relocation from, a particular shift or housing unit, either explicitly or implicitly;
- 2) Submission to or rejection of such conduct by an employee is used as the basis for employment decisions affecting such employee;
- 3) Such conduct has the purpose or effect of unreasonably interfering with an employee's work performance; or
- 4) Such conduct affects work conditions or creates an intimidating, hostile, or offensive working environment.

The following lists contained in L and M below include examples of verbal and physical sexual conduct.

m. **Verbal Behavior**

- 1) Making suggestive or sexual comments about another person's or one's own anatomy, figure, appearance, clothing.
- 2) Making suggestive sounds, for example, kissing, sucking, groaning, howling or other simulated sex noises;
- 3) Asking personal questions about a person's sex life, sexual preferences, habits or history;
- 4) Subjecting another employee to information about your own sex life, sexual preferences, habits or history;

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- 5) Describing sexually explicit or pornographic acts, films, dreams, or fantasies;
  - 6) Requesting or demanding sex from another employee who has made it clear that he or she is not interested;
  - 7) Turning work discussions to sexual topics;
  - 8) Sexually offensive or sexist comments or off-color language, jokes, or innuendo that a reasonable person would consider to be of a sexual nature, or belittling or demeaning to an individual or a group's sexuality or gender;
  - 9) Referring to employees or other persons in sexist or sexual terms;
  - 10) Repeatedly contacting an employee at work or home or initiating contact outside of the workplace about non-work related matters when the employee has made it clear that she or he has no interest in such non-work related contact;
- n. **Non-Verbal or Physical Behavior**
- 1) Looking a person up and down, fixing eyes on sexual parts of anatomy;
  - 2) Giving unwanted gifts, letters, notes;
  - 3) Making suggestive facial gestures, such as winking, wagging the tongue, throwing kisses, whistling, licking lips;
  - 4) Simulating sex acts;
  - 5) Workplace sexual comments, conduct, displays, and suggestions between two willing parties that would cause a reasonable third party to be offended;
  - 6) Displaying or disseminating sexually explicit or sexually suggestive pictures, images, objects, books, magazines, music, cartoons, or computer internet sites or references;
  - 7) Transmitting sexually explicit, profane, obscene, intimidating, defamatory or otherwise unlawful or inappropriate material in the office, via e-mail, or downloading such materials from the Internet;

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- 8) Giving a person a massage around the neck or shoulders, hugging, kissing, patting, or stroking a person;
- 9) Touching or rubbing oneself sexually in view of another person;
- 10) Pulling another person's clothing off or up, or sticking a hand down another person's clothes, or undressing in front of or exposing oneself to another person;
- 11) Unnecessary and inappropriate touching or physical contact, e.g., brushing against a colleague's body, touching or brushing a colleague's hair or clothing, groping, and pinching, that a reasonable person would consider to be of a sexual nature;
- 12) Forcing another person to engage in activities such as dancing, drinking alcohol or coming to one's hotel room uninvited while on travel status; or
- 13) Putting sexually suggestive objects in a person's desk, locker or workspace.

- o. **Substantiated** – An allegation was investigated and determined to have occurred.
- p. **Unfounded** – An allegation was investigated and determined not to have occurred.
- q. **Unsubstantiated** – An allegation was investigated and the investigation produced insufficient evidence to make a final determination as to whether or not the event occurred.

**9. GENERAL PROHIBITION AGAINST SEXUAL HARASSMENT AND RETALIATION**

- a. Each DOC employee is prohibited from engaging in sexual harassment or inappropriate sexual conduct and is required to report sexual harassment or sexual conduct when experienced or observed consistent with the procedures set forth in this policy. Each employee is protected from retaliation for complaining about or witnessing sexual harassment or sexual conduct, as defined above, against themselves or another employee.
- b. Sexual/intimate relationships between employees and supervisors in the employee's chain of command are strongly discouraged. The existence of a

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sexual/intimate relationship between an employee and a supervisor will be a factor in any proceeding in which the relationship is alleged to have contributed to a hostile work environment and/or adversely affected the terms and conditions of employment. If legal action is commenced against the District of Columbia and/or a supervisor who engaged in a sexual/intimate relationship with an employee, the existence of the relationship will be a factor in the District of Columbia’s decision to provide legal representation to the supervisor.

- c. Any supervisor who receives a verbal or written report alleging sexual harassment or inappropriate sexual conduct must immediately make written notification to their supervisor the EEO Manager of the EEO/DM Office

**10. PREVENTION**

- a. The DOC Office of Policy and Procedure (OPP) implements policies and procedures, consistent with federal and District of Columbia law, as necessary to carry out DOC’s responsibilities relating to claims of sexual harassment and/or retaliation and to ensure their zero tolerance culture is supported by enforceable policy.
- b. The DOC Training Administrator designs and makes available training programs that new employees must attend promptly upon hire, and that current employees must attend at least annually that relate to sexual harassment and related retaliation.
- c. The DOC Training Administrator will maintain records of employees who receive sexual harassment/retaliation training.
- d. In addition, posters and other forms of communication about the DOC’s zero tolerance policy for sexual harassment and related retaliation will be made available to all persons working within the DOC and this policy shall be disseminated at all required sexual harassment trainings and signed for by all employees.

**11. PROCEDURES FOR FILING A COMPLAINT**

- a. **Hotline**

Employees may contact the Sexual Harassment of Employees hotline to report allegations of sexual harassment/retaliation or to receive information on procedures for pursuing a complaint. The hotline telephone number is (202) 671-2054.

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**b. *Report to any DOC Supervisor or to the EEO/DM Investigator and/or EEO Manager***

- 1) Employees, volunteers, and contractors may report allegations to any DOC supervisor or may report verbally or in writing to the EEO/DM investigator or EEO Manager. Any DOC supervisor who receives an oral complaint of sexual harassment and/or retaliation must put the complaint in writing immediately and submit the complaint to the EEO/DM Office . Failure to do so will result in disciplinary action against the supervisor.

**c. *Report to the Warden or Deputy Warden’s Office***

- 1) Employees, volunteers or contractors may report verbally or in writing directly to the Warden or Deputy Warden any sexual harassment or related retaliation, which will be immediately forwarded to the EEO/DM Office.
- 2) Complaints may be submitted either by employees and/or their representatives who believe they have experienced harassment and/or related retaliation, or by witnesses of such conduct.

**d. *Time Limits***

- 1) An employee must initiate the complaint process with the EEO/DM Office within one year of the incident or behavior being complained of, or in the case of ongoing or continuing behavior, within one year of the most recent incident.

**e. *Notice of Complaint and Allegations***

- 1) The EEO/DM Office, upon receiving allegations of sexual harassment, shall notify the complainant and respondent in writing that a case is open and being investigated. Notice shall also be made to the Warden and the supervisor of the open investigation (See Attachment A – Notice of Complaint and Allegation). Once the investigation is complete, notice of the finding shall be sent to the complainant and respondent within 10 business days of the completion date (See Attachment B – Notice of Case Completion and Result).
- 2) Any employee who is found to have engaged in such behavior will be subject to discipline that, according to the severity of the offense, may include termination.

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- 3) Consistent with all applicable personnel laws and regulations regarding employee discipline, any corrective or adverse action against an employee for sexual harassment or retaliation will be placed in the employee's official personnel file, and will be considered a significant negative factor in DOC performance evaluations, promotion decisions and consideration for reemployment as set forth in DPM Chapter 8.
- 4) All current District government employees, and particularly DOC employees, are required to cooperate fully and promptly with requests by Investigators to provide interviews and other information. Any employee who, on the direct request of DOC, declines to participate in a sexual harassment investigation, may be subject to disciplinary action. If the employee is the alleged victim of sexual harassment the DOC General Counsel shall be consulted.
- 5) If an employee who alleges, or is alleged, or believed to be or to have been the victim of sexual harassment, declines to assist and/or participate in the investigation of the allegation, DOC may unilaterally initiate and conduct an investigation. DOC investigating staff shall require such an employee to put in writing his or her decision to decline assistance and participation in the investigation.
- 6) Failure of employees to attend interviews as scheduled by Investigators, and to cooperate in investigations, or failure of DOC supervisors to arrange for employee attendance, will subject the employee or supervisor to discipline. In addition, the EEO/DM may dismiss the complaint of any Complainant who does not cooperate with the investigation or who cannot be reached because they have not notified the DOC of their address or telephone number changes.
- 6) Upon reasonable notice, administrative leave must be submitted to the immediate supervisor. Time spent at interviews will be credited; if the interview is not scheduled for a time on the employee's regular shift.
- 7) Complainants and union representatives will be permitted reasonable use of official time for preparation and presentation of the complaint or to attend meetings with the EEO/DM Investigator and to attend hearings on the matter.
- 8) Each employee against whom an adverse action has been proposed will

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be entitled to a reasonable amount of official time to prepare his or her response, not to exceed ten (10) hours of administrative leave. Such preparation will not take place at the employee's duty station or any non-public area of a government office, unless authorized by the agency head.

- 9) A DOC supervisor, Office Chief/ Administrator, Deputy Director or Director may make appropriate adjustments in working conditions of a Complainant (for example, shift, post or schedule changes) while an allegation of sexual harassment and/or retaliation is being investigated or on a permanent basis as remedial relief where the EEO/DM determines that an allegation of sexual harassment or retaliation has been substantiated.
  - a. The EEO/DM Office and Investigators will keep all sexual harassment and retaliation complaints in confidential, unless the employee making the inquiry expressly authorizes the EEO/DM to disclose all or part of the matters discussed. Informal and Formal complaints, as well as all information gathered or generated in the investigation, will be kept confidential, except that individuals with a "need to know" (such as the Complainant, Respondent, witnesses, and management officials involved in the matter) may receive access to complaints and information gathered in the investigation.

**12. OPTIONAL: FILING A COMPLAINT WITH THE U.S. Equal Employment Opportunity Commission (EEOC) OR DC OFFICE OF HUMAN RIGHTS (DC OHR)**

- a. A Complainant may forego filing an informal complaint with DOC, but may instead file a complaint directly with the D.C. OHR, EEOC, or any court of competent jurisdiction.
- b. DOC employees who are alleging retaliation for reporting sexual harassment shall meet with an EEO Counselor at the DOC or any EEO Counselor within the District government prior to filing with the D.C. OHR. A Complainant may forego filing an informal complaint of retaliation with DOC, but may instead file a retaliation complaint directly with the EEOC or court to seek relief. All retaliation reports will be taken seriously and investigated according to policy.



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### 13. RESPONSIBILITIES

- a. **Managers and Supervisors.** All managers and supervisors are responsible for the following:
- 1) Ensuring that the policies regarding sexual harassment and retaliation are implemented and enforced.
  - 2) Promoting a workplace that is free of sexual harassment and retaliation, and ensuring that complaints of such conduct are promptly forwarded to the EEO/DM Office in accordance with DOC Policy and Procedure.
  - 3) Monitoring his/her workplace to ensure that incidents of sexual harassment and/or retaliation are detected promptly and that each employee is aware of DOC's sexual harassment/retaliation policy and complaint procedures.
  - 4) Ensuring that employees who file sexual harassment complaints are protected from retaliation.
  - 5) Maintaining, to the greatest extent possible, the confidentiality of those employees who lodge sexual harassment/retaliation complaints, report evidence of sexual harassment or retaliation, and of those employees accused of sexual harassment while the investigation is still pending.
  - 6) Complying with procedures for immediately forwarding complaints from employees, volunteers or contractors to the EEO/DM Office, cooperating with investigations of allegations of sexual harassment/retaliation, and carrying out remedial and disciplinary orders of the EEO/DM and Human Resources.
- b. **Employees.** Each DOC employee is responsible for the following:
- 1) Not engaging in sexual harassment or retaliation for engaging in legally protected activity.
  - 2) Reporting sexual harassment or related retaliation when it occurs.
  - 3) Cooperating fully with the EEO/DM investigator, Human Resources Office and DOC Supervisors during and after any investigation.

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**14. INVESTIGATING AUTHORITY AND PROCEDURE**

- a. The Office of EEO and Diversity Management acts as the investigating body and disciplining authority in cases of sexual harassment or related retaliation at the DOC. Complaints made by former DOC employees, however, must be investigated by the DC Office of Human Rights.
- b. **Authority of Office of EEO and Diversity Management (EEO/DM).** The EEO/DM shall investigate all complaints of sexual harassment and/or retaliation related to such complaints. The EEO/DM investigator shall decide whether the complaint meets the definition of sexual harassment, investigate such cases, issue findings, and recommend appropriate and objective discipline as the proposing official, using the Table of Appropriate Penalties, when discipline is warranted. The investigative report, findings, and discipline recommended, if applicable, are then sent to the Chief of the EEO/DM or his/her designee within 5 business days of completion.
- c. The Chief of the EEO/DM will adopt or reject the investigator’s findings, and recommendations for discipline, when warranted. If the Chief rejects the findings and recommendations, he or she will return the findings to the EEO investigator with an explanation regarding the basis of the remand and request further case development or review. If the Chief accepts the findings and recommendations for discipline, the Chief’s review becomes final. The Chief is the deciding official and ensures that disciplinary action commensurate with the offense and in line with the Table of Appropriate Penalties is handed down to the DOC employee. For volunteers and contractors, the disciplinary deciding official is the Warden. Disciplinary decisions may be appealed through the provisions of the collective bargaining agreement or the DC Personnel Regulations Grievance Process.
- d. When a finding of unfounded, unsubstantiated, or substantiated is recommended by the investigator, and reviewed and accepted by the Chief of EEO/DM, notice of the result will be made to both the respondent and complainant within 10 business days of the Chief’s final review via the Notice of Case Completion and Result (Attachment B).
- e. The findings of the EEO/DM Office are final unless appealed as described above. The relief awarded to Complainant by the DOC may include remedial personnel actions (including modifications of performance ratings) and back pay or shift re-assignment, for example, but shall not include compensatory damages, punitive damages, or attorneys’ fees.

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### 15. EMPLOYEE COUNSELING

The EEO/DM Office will coordinate with the Employee Assistance Program (EAP), as well as outside providers when the EEO/DM deems necessary, to provide counseling support and referrals to individuals alleging sexual harassment and/or retaliation who request such assistance. Confidentiality regarding services provided will be maintained.

- a. Confidentiality. Informal and Formal complaints, as well as all information gathered or generated in the investigation, will be kept confidential, except that individuals with a “need to know” (such as the Complainant, Respondent, witnesses, and management officials involved in the matter) may receive access to complaints and information gathered in the investigation.

### 16. PENALTIES

- a. The Chief of the EEO/DM Office, in coordination with the Human Resources Office, will be responsible for ensuring that disciplinary action is recommended against persons found in violation of the agency’s sexual harassment policy. Disciplinary recommendations will be guided by the Table of Appropriate Penalties to ensure fair and appropriate discipline, and all persons found to have engaged in inappropriate conduct covered under this Policy shall be required to attend sexual harassment training.

### 17. DISSEMINATION

The DOC will ensure that the poster explaining employee rights and procedures for filing complaints under this Policy and Procedure is displayed permanently on employee bulletin boards and this policy will be provided at relevant employee trainings.

### 18. ANNUAL REVIEW AND CERTIFICATION

This PP will be reviewed at least annually and revised, as necessary.

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Attachments

Attachment A – Notification Letter

Attachment B - Notice of Case Completion and Result

**DOC/PP3310.4J/7/21/17**

## Attachment 23.3 DOC EEO and Sexual Harassment Complaints and Statuses

**Attachment 23.3 DOC EEO and Sexual Harrassment Complaints and Statuses**

**COMPLAINTS OF SEXUAL HARASSMENT-Fiscal Year 2023: October 1, 2022 through Present (January 12, 2024)**

<b>Agency Case Number</b>	<b>Date Received</b>	<b>Date Resolved</b>	<b>Basis of Complaint</b>	<b>Finding</b>
002-12-2024	12/01/2023	Pending	Sexual Harassment; Personal Appearance	<b>Pending</b>

**EEO COMPLAINTS DISCRIMINATION: Fiscal Year 2023: October 1, 2022 through Present (January 12, 2024)**

<b>Agency Case Number</b>	<b>Date Received</b>	<b>Date Resolved</b>	<b>Basis of Complaint</b>	<b>Finding</b>
001-10-2023 [EEOC Charge of Discrimination]	10/11/2022; Amended charge received 11/15/2022	07/26/2023	Sex; Retaliation	EEOC Dismissal/Notice of Right to Sue issued 07/26/2023
002-10-2023 [EEOC Notice of Charge]	10/08/2022	10/08/2022	*Charge never received	EEOC Dismissal/Notice of Right to Sue issued 10/08/2022
003-10-2023	10/13/2022	12/30/2022	Matriculation; Personal Appearance	Administrative closure
004-11-2023	11/01/2022	12/30/2022	Age; Color; Marital Status; National Origin; Personal Appearance; Race; Retaliation	Administrative closure
005-11-2023	11/02/2022	12/30/2022	Family Responsibilities; Personal Appearance; Retaliation	Administrative closure
006-11-2023 [External Employee EEO Counselor Request]	11/09/2022	11/10/2022	Unethical Practice Concerns	Closed
007-12-2023	12/09/2022	Active	Disability; Retaliation	Position Statement submitted to OHR 02/09/2023

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[OHR Charge of Discrimination]				
008-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Disability; Race; Retaliation Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
009-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
010-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
011-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
012-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
013-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
014-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
015-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
016-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
017-12-2022	12/29/2022	01/30/2023	National Origin; Race	Administrative Closure

**Attachment 23.3 DOC EEO and Sexual Harrassment Complaints and Statuses**

018-01-2023 [EEOC Charge of Discrimination]	01/10/2023	Active	Retaliation; Sex	Position Statement submitted to the EEOC 02/08/2023
019-03-2023 [EEO Counseling Summary]	03/08/2023	03//08/2023	*This EEO Counseling was handled by HR/Administration.	Closed
020-03-2023 [EEOC Charge of Discrimination]	03/13/2023	03/16/2023	Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 03/16/2023
021-03-2023 [OHR Charge of Discrimination]	03/30/2023	Active	Retaliation; DC FMLA	Position Statement submitted:08/29/2023
022-04-2023 [EEOC Charge of Discrimination]	04/25/2023	04/25/2022	Retaliation; *[Charge not received until it was requested; received it after dismissal was issued.]	EEOC Dismissal/Notice of Right to Sue issues 04/25/2023
023-05-2023 [EEO Counseling Summary allegations]	05/01/2023	05/22/2023	Age; Sex; Sexual Orientation	Agency response to EEO Counseling Summary allegations submitted 05/22/2023; recommendations submitted to HR/Administration
024-06-2023	06/09/2023		Religious Accommodation request	Closed;
025-08-2023 [EEO Counseling Summary Allegations]	08/15/2023	0914/2023	Age; Disability; Retaliation	Response to EEO Counseling Summary Allegations submitted:09/14/2023
026-08-2023 [EEOC Charge of Discrimination]	08/17/2023	ACTIVE	Retaliation	Position Statement submitted: 11/07/2023
027-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/30/2023



**Attachment 23.3 DOC EEO and Sexual Harrassment Complaints and Statuses**

028-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Disability; Race; Retaliation; Sex	Position Statement submitted: 01/08/2024
029-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	National Origin; Race; Retaliation	Position Statement submitted: 11/30/2023
030-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/30/2023
031-09-2023 [EEOC Charge of Discrimination]	09/05//2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/30/2023
032-09-2023 [EEOC Charge of Discrimination]	Notice of Amended Charged issued: 12/22/2023	ACTIVE	Race; Retaliation; Sex	Position Statement due: 01/22/2024
033-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 12/01/2023
034-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 10/12/2023
035-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation	Position Statement submitted: 10/18/2023
036-09-2023 [EEOC Charge of Discrimination]	09/07/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/03/2023
037-09-2023 [EEOC]	09/19/2023	ACTIVE	N/A	*Unperfected Charge: No action required at this time
038-09-2023 [EEOC]	09/19/2023	ACTIVE	ACTIVE	*Unperfected Charge: No action required at this time

### Attachment 23.3 DOC EEO and Sexual Harrassment Complaints and Statuses

039-09-2023 [EEOC Notice of Charge]	09/28/2023	09/28/2023	Retaliation	EEOC Dismissal/Notice of Right to Sue issued: 09/28/2023 w/o issuing a charge
001-11-2024 [OHR Notice of Charge]	11/03/2024	ACTIVE	Age; Color	Position Statement issued: 01/02/2024



**24. The District defines racial equity as “the elimination of racial disparities such that race no longer predicts opportunities, outcomes, or the distribution of resources for residents of the District, particularly for persons of color and Black residents.” What are three areas, programs, or initiatives within your agency where you see the most opportunity to make progress toward racial equity?**

DOC actively hires District residents by participating in the District’s Career Pathways Program, aimed at hiring District residents for entry level positions at DOC. DOC actively hires and promotes qualified candidates for all positions within the agency. Currently, 85% of the DOC employee population identifies as Black, not of Hispanic origin; therefore, DOC has not identified additional areas, programs, or initiatives aimed at eliminating racial disparities within its workforce.

**25. In FY23 and FY24, to date, what are two ways that your agency has addressed racial inequities internally or through the services you provide?**

The majority of DOC's resident population identifies as Black, non-Hispanic. DOC's goal is to provide a safe, secure, and humane environment for the residents in our care. Additionally, DOC actively works to provide programmatic opportunities (educational [GED & high school diploma for those eligible], CTECH, college courses, and certifications) for the residents in our care. The goal is that by providing these meaningful rehabilitative opportunities those reentering District communities have been provided the skills needed for gainful employment and life improvement. Additionally, the DOC READY Center assists returning citizens, by connecting them to resources and services to further promote and support re-integration into District communities.

## **E. AGENCY-SPECIFIC QUESTIONS**

**26. Please provide the resident population at the CDF and CTF as of the first of each month for FY 2023 and FY 2024, to date. Please segregate this data by gender, age range, race/ethnicity, custodial institution, and legal status (e.g. pretrial misdemeanor, parole violator, etc.).**

In the set of tables that follow please note the following abbreviations are used for legal statuses: FG = Held as Fugitive with no other charges, OT = Other, PF= Pretrial with a felony charge, PM = Pretrial with only misdemeanor charges, PV= Parole Violator, Supervised Release Violator or Federal Program Failure, SF = Sentenced Felon, SM = Sentenced Misdemeanant, TR = Federal inmate including those held for USMS USDC, USMS GB, or FBOP; and WH = Writ or US Witness.

Below in Table 26.1a, please find the CTF resident population for women on the first of each month segregated by age range, race, and legal status.

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-22	Black African American	Under 21					1				1
Oct-22	Black African American	21 - 30		6	2		1	2	3		14
Oct-22	Black African American	31 - 40		7	7			3	5		22
Oct-22	Black African American	41 - 50		5	4	1		5		1	16
Oct-22	Black African American	51 - 60			2						2
Oct-22	Black African American	Over 61			1	1					2
Oct-22	Black No Data	Under 21		2							2
Oct-22	Black No Data	21 - 30		1	3						4
Oct-22	Black No Data	31 - 40			1			2			3
Oct-22	Black No Data	41 - 50		3	1						4
Oct-22	Black No Data	51 - 60			1						1
Oct-22	Black No Data	Over 61		1							1
Oct-22	Hispanic Hispanic	41 - 50							1		1
Oct-22	Hispanic No Data	Over 61							1		1
Oct-22	Other No Data	31 - 40							1		1
Oct-22	Other Other	31 - 40				1					1
Oct-22	White No Data	31 - 40							1		1
Oct-22	White No Data	51 - 60						1	1		2
Oct-22	White Other	21 - 30						1			1
Nov-22	Black African American	Under 21					1				1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-22	Black African American	21 - 30		6	3			1	3		13
Nov-22	Black African American	31 - 40		7	6			4	4		21
Nov-22	Black African American	41 - 50		3	4	1	1	4		1	14
Nov-22	Black African American	51 - 60		1	2						3
Nov-22	Black African American	Over 61						1			1
Nov-22	Black No Data	Under 21		1							1
Nov-22	Black No Data	21 - 30		2	2						4
Nov-22	Black No Data	31 - 40						1			1
Nov-22	Black No Data	41 - 50		2							2
Nov-22	Black No Data	51 - 60			1						1
Nov-22	Black No Data	Over 61		1				1			2
Nov-22	Hispanic Hispanic	41 - 50							1		1
Nov-22	Hispanic No Data	Over 61							1		1
Nov-22	Other No Data	31 - 40							1		1
Nov-22	Other Other	31 - 40				1					1
Nov-22	White No Data	31 - 40		1					1		2
Nov-22	White No Data	51 - 60						1	1		2
Nov-22	White Other	21 - 30						1			1
Dec-22	Black African American	Under 21					1				1
Dec-22	Black African American	21 - 30	1	8	2			1	2		14
Dec-22	Black African American	31 - 40		8	5	1		2	4		20
Dec-22	Black African American	41 - 50		2	4	1	1	2		1	11
Dec-22	Black African American	51 - 60						2			2
Dec-22	Black African American	Over 61			1						1
Dec-22	Black No Data	Under 21		1							1
Dec-22	Black No Data	21 - 30		2	4						6
Dec-22	Black No Data	31 - 40		1	3		1	1			6
Dec-22	Black No Data	41 - 50		1			1				2
Dec-22	Black No Data	51 - 60			1			1			2
Dec-22	Black No Data	Over 61		1							1
Dec-22	Hispanic Hispanic	41 - 50							1		1
Dec-22	Hispanic No Data	Over 61							1		1



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Dec-22	Other No Data	31 - 40							1		1
Dec-22	Other Other	31 - 40				1					1
Dec-22	White No Data	31 - 40							1		1
Dec-22	White No Data	51 - 60						1	1		2
Dec-22	White Other	31 - 40			1						1
Jan-23	Black African American	Under 21		1			1				2
Jan-23	Black African American	21 - 30		9	1	1	1	2	2		16
Jan-23	Black African American	31 - 40		10	2	2	1	3	4		22
Jan-23	Black African American	41 - 50		2	2		2	3	1	1	11
Jan-23	Black African American	51 - 60						1			1
Jan-23	Black No Data	Under 21		1							1
Jan-23	Black No Data	21 - 30		2	5						7
Jan-23	Black No Data	31 - 40		1	2		1				4
Jan-23	Black No Data	41 - 50		1			1				2
Jan-23	Black No Data	Over 61		1							1
Jan-23	Black Other	51 - 60			1						1
Jan-23	Hispanic Hispanic	41 - 50							1		1
Jan-23	Hispanic No Data	Over 61							1		1
Jan-23	Other No Data	31 - 40							1		1
Jan-23	White No Data	31 - 40							1		1
Jan-23	White No Data	51 - 60						1	1		2
Jan-23	White Other	41 - 50		1							1
Jan-23	White Other	51 - 60						1			1
Feb-23		41 - 50						1	1		2
Feb-23	Black African American	Under 21					1				1
Feb-23	Black African American	21 - 30		7	3	2			1		13
Feb-23	Black African American	31 - 40		10	7	1	2	5	4		29
Feb-23	Black African American	41 - 50		5	3			3	1	1	13
Feb-23	Black African American	51 - 60		1				1			2
Feb-23	Black African American	Over 61	1								1
Feb-23	Black No Data	Under 21		1							1
Feb-23	Black No Data	21 - 30		2	3						5

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Feb-23	Black No Data	31 - 40		1			1				2
Feb-23	Black No Data	41 - 50		1			1				2
Feb-23	Black No Data	Over 61					1				1
Feb-23	Hispanic Hispanic	41 - 50							1		1
Feb-23	Hispanic No Data	Over 61							1		1
Feb-23	Other No Data	31 - 40							1		1
Feb-23	White No Data	31 - 40							1		1
Feb-23	White No Data	51 - 60						1	1		2
Feb-23	White Other	41 - 50		1							1
Mar-23		41 - 50							1		1
Mar-23	Asian Other	21 - 30						1			1
Mar-23	Black African American	21 - 30		6	2	2	3	2	1		16
Mar-23	Black African American	31 - 40	1	10	2	1	1	3	4		22
Mar-23	Black African American	41 - 50		2	1		1	5		1	10
Mar-23	Black African American	51 - 60			2			1			3
Mar-23	Black African American	Over 61			1						1
Mar-23	Black No Data	Under 21		1							1
Mar-23	Black No Data	21 - 30		2	2						4
Mar-23	Black No Data	31 - 40	1	2		1	1				5
Mar-23	Black No Data	41 - 50					1				1
Mar-23	Black No Data	51 - 60					1				1
Mar-23	Hispanic Hispanic	41 - 50							1		1
Mar-23	Hispanic No Data	Over 61							1		1
Mar-23	Other African American	31 - 40						1			1
Mar-23	Other No Data	31 - 40							1		1
Mar-23	White No Data	31 - 40							1		1
Mar-23	White No Data	51 - 60						1	1		2

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Mar-23	White Other	21 - 30		1							1
Mar-23	White Other	31 - 40			1						1
Mar-23	White Other	41 - 50		2							2
Apr-23		41 - 50	1								1
Apr-23	Asian Other	21 - 30						1			1
Apr-23	Black African American	21 - 30		7		1	4	2	1		15
Apr-23	Black African American	31 - 40	1	7	3	2	2	6	3		24
Apr-23	Black African American	41 - 50		2				5		1	8
Apr-23	Black African American	51 - 60						1			1
Apr-23	Black No Data	Under 21		3							3
Apr-23	Black No Data	21 - 30		1	4						5
Apr-23	Black No Data	31 - 40		3	1						4
Apr-23	Black No Data	41 - 50		1			1	1			3
Apr-23	Black No Data	51 - 60					1				1
Apr-23	Hispanic Hispanic	41 - 50							1		1
Apr-23	Hispanic No Data	Over 61							1		1
Apr-23	Other No Data	31 - 40							1		1
Apr-23	White No Data	31 - 40		1					1		2
Apr-23	White No Data	41 - 50							1		1
Apr-23	White No Data	51 - 60							1		1
Apr-23	White Other	31 - 40			1						1
Apr-23	White Other	41 - 50		1			1				2
May-23	Black African American	21 - 30		7	2			1	1		11
May-23	Black African American	31 - 40		7	4	3	3	4	3		24
May-23	Black African American	41 - 50		2	2			5		1	10
May-23	Black African American	Over 61						1			1
May-23	Black No Data	Under 21					1				1
May-23	Black No Data	21 - 30		2	3			1			6
May-23	Black No Data	31 - 40		3	1						4

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
May-23	Black No Data	41 - 50		1	1			1			3
May-23	Black No Data	51 - 60		1			1				2
May-23	Hispanic Hispanic	31 - 40						1			1
May-23	Hispanic Hispanic	41 - 50							1		1
May-23	Hispanic No Data	Over 61							1		1
May-23	Other No Data	31 - 40							1		1
May-23	White No Data	31 - 40							1		1
May-23	White No Data	41 - 50						1	1		2
May-23	White No Data	51 - 60							1		1
May-23	White Other	21 - 30		1							1
May-23	White Other	31 - 40						1			1
May-23	White Other	41 - 50					1				1
Jun-23	Black African American	21 - 30		8	2		1		1		12
Jun-23	Black African American	31 - 40		7	4	1	1	2	2		17
Jun-23	Black African American	41 - 50		2	1		2	3		1	9
Jun-23	Black African American	51 - 60		1	1			1			3
Jun-23	Black African American	Over 61		1	1			1			3
Jun-23	Black No Data	Under 21		1			1				2
Jun-23	Black No Data	21 - 30		2	1						3
Jun-23	Black No Data	31 - 40		6							6
Jun-23	Black No Data	41 - 50		2				1			3
Jun-23	Black No Data	51 - 60		1			1				2
Jun-23	Hispanic Hispanic	41 - 50							1		1
Jun-23	Hispanic No Data	Over 61							1		1
Jun-23	Other No Data	31 - 40							1		1
Jun-23	White No Data	31 - 40		1					1		2
Jun-23	White No Data	41 - 50							1		1
Jun-23	White No Data	51 - 60							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jun-23	White Other	21 - 30		1							1
Jun-23	White Other	31 - 40						1	1		2
Jun-23	White Other	41 - 50					1				1
Jun-23	White Other	51 - 60						1			1
Jul-23	Black African American	21 - 30		7	4	1	1	2	1		16
Jul-23	Black African American	31 - 40	2	7	3	1	1	7	2		23
Jul-23	Black African American	41 - 50		2	3		1			1	7
Jul-23	Black African American	Over 61			1	1					2
Jul-23	Black No Data	Under 21			1		1				2
Jul-23	Black No Data	21 - 30		2	1		1				4
Jul-23	Black No Data	31 - 40		3				1			4
Jul-23	Black No Data	41 - 50		2							2
Jul-23	Black No Data	51 - 60		1			1				2
Jul-23	Hispanic Hispanic	41 - 50							1		1
Jul-23	Hispanic No Data	Over 61							1		1
Jul-23	Other No Data	31 - 40							1		1
Jul-23	White No Data	31 - 40		1					1		2
Jul-23	White No Data	41 - 50							1		1
Jul-23	White No Data	51 - 60							1		1
Jul-23	White Other	21 - 30		1							1
Jul-23	White Other	41 - 50					1				1
Aug-23		21 - 30		1							1
Aug-23	Black African American	21 - 30		9	1	1	1	2			14
Aug-23	Black African American	31 - 40		6	3	1	1	5	2		18
Aug-23	Black African American	41 - 50		3	1			1		1	6
Aug-23	Black African American	51 - 60						1			1
Aug-23	Black African American	Over 61		1	1			1			3
Aug-23	Black No Data	Under 21			2		1				3
Aug-23	Black No Data	21 - 30		3	4		1	1			9
Aug-23	Black No Data	31 - 40		4	1		1	1			7

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Aug-23	Black No Data	51 - 60		1			1				2
Aug-23	Black No Data	41 - 50	1								1
Aug-23	Black Other	41 - 50							1		1
Aug-23	Hispanic Hispanic	Over 61							1		1
Aug-23	Hispanic No Data	31 - 40							1		1
Aug-23	Other No Data	31 - 40		1	1				1		3
Aug-23	White No Data	41 - 50							1		1
Aug-23	White No Data	51 - 60							1		1
Aug-23	White No Data	21 - 30		1							1
Aug-23	White Other	41 - 50					1				1
Aug-23	White Other	21 - 30		1							1
Sep-23		31 - 40		1				1			2
Sep-23		41 - 50					1				1
Sep-23		21 - 30		8	1		2	2			13
Sep-23	Black African American	31 - 40		12	4	3		6	2		27
Sep-23	Black African American	41 - 50		4	3		1	2		1	11
Sep-23	Black African American	51 - 60		1							1
Sep-23	Black African American	Under 21		1	1		1				3
Sep-23	Black No Data	21 - 30		3	1						4
Sep-23	Black No Data	31 - 40		4			1	1			6
Sep-23	Black No Data	41 - 50		2	1						3
Sep-23	Black No Data	51 - 60		2			1				3
Sep-23	Black No Data	41 - 50							1		1
Sep-23	Hispanic Hispanic	Over 61							1		1
Sep-23	Hispanic No Data	31 - 40							1		1
Sep-23	Other No Data	31 - 40		1							1
Sep-23	White No Data	41 - 50							1		1
Sep-23	White No Data	51 - 60							1		1
Sep-23	White No Data	21 - 30		1							1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Sep-23	White Other	21 - 30		1				1			2
Oct-23		41 - 50		1			1				2
Oct-23		21 - 30						1			1
Oct-23	Asian Other	21 - 30		7	1		2	2		1	13
Oct-23	Black African American	31 - 40		15	2	2	3	9	1		32
Oct-23	Black African American	41 - 50		5	5		1	2		1	14
Oct-23	Black African American	51 - 60		1				1			2
Oct-23	Black African American	Under 21		1			1				2
Oct-23	Black No Data	21 - 30	1	3	2			2			8
Oct-23	Black No Data	31 - 40		4	1		1				6
Oct-23	Black No Data	41 - 50		1							1
Oct-23	Black No Data	51 - 60		1			1	1			3
Oct-23	Black No Data	41 - 50							1		1
Oct-23	Hispanic Hispanic	Over 61							1		1
Oct-23	Hispanic No Data	21 - 30		1							1
Oct-23	Other No Data	31 - 40		1							1
Oct-23	Other No Data	21 - 30		1							1
Oct-23	White No Data	31 - 40		1							1
Oct-23	White No Data	41 - 50							1		1
Oct-23	White No Data	51 - 60							1		1
Oct-23	White No Data	21 - 30		1							1
Oct-23	White Other	21 - 30		1							1
Nov-23		21 - 30						1			1
Nov-23	Asian Other	21 - 30		7			3	2			12
Nov-23	Black African American	31 - 40		10	5	2	3	7	1		28
Nov-23	Black African American	41 - 50		4	4		2	2		1	13
Nov-23	Black African American	51 - 60		1	1		1	1			4
Nov-23	Black African American	Over 61		2							2
Nov-23	Black African American	Under 21			1		1				2
Nov-23	Black No Data	21 - 30		5	4						9
Nov-23	Black No Data	31 - 40		4			1				5
Nov-23	Black No Data	41 - 50		2				1			3
Nov-23	Black No Data	51 - 60		1	1		1				3
Nov-23	Black No Data	41 - 50							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-23	Hispanic Hispanic	Over 61							1		1
Nov-23	Hispanic No Data	31 - 40		1	1						2
Nov-23	White No Data	41 - 50							1		1
Nov-23	White No Data	21 - 30					1				1
Nov-23	White Other	31 - 40				1					1
Nov-23	White Other	Over 61		1							1
Dec-23		21 - 30						1			1
Dec-23	Asian Other	21 - 30		9			3	2			14
Dec-23	Black African American	31 - 40		14	5	1	2	5	1		28
Dec-23	Black African American	41 - 50		5	3			3	1		12
Dec-23	Black African American	51 - 60		3	1		1				5
Dec-23	Black African American	Over 61			1	1					2
Dec-23	Black African American	Under 21					1	3			4
Dec-23	Black No Data	21 - 30		6	1			2		1	10
Dec-23	Black No Data	31 - 40		4							4
Dec-23	Black No Data	41 - 50		1	1			1			3
Dec-23	Black No Data	51 - 60		2			1				3
Dec-23	Black No Data	31 - 40		1							1
Dec-23	Black Other	41 - 50							1		1
Dec-23	Hispanic Hispanic	41 - 50								1	1
Dec-23	Hispanic No Data	Over 61							1		1
Dec-23	Hispanic No Data	31 - 40		1	1						2
Dec-23	White No Data	41 - 50							2		2
Dec-23	White No Data	31 - 40				1					1
Dec-23	White Other	Under 21			1						1
Jan-24		21 - 30						1			1
Jan-24	Asian Other	21 - 30	1	5	3	1	2	3			15
Jan-24	Black African American	31 - 40	1	14	3	1	1	2			22
Jan-24	Black African American	41 - 50		6	3		1	7	1		18
Jan-24	Black African American	51 - 60		3	2						5
Jan-24	Black African American	Over 61				1					1



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-24	Black African American	Under 21		1			1	2			4
Jan-24	Black No Data	21 - 30		6	4			1		1	12
Jan-24	Black No Data	31 - 40		4	1						5
Jan-24	Black No Data	41 - 50		1	1			1			3
Jan-24	Black No Data	51 - 60		1			2				3
Jan-24	Black No Data	21 - 30		1							1
Jan-24	Hispanic Hispanic	41 - 50							1		1
Jan-24	Hispanic Hispanic	41 - 50								1	1
Jan-24	Hispanic No Data	Over 61							1		1
Jan-24	Hispanic No Data	31 - 40		1							1
Jan-24	White No Data	41 - 50		1					2		3
Jan-24	White No Data	Under 21					1				1
<b>Total</b>			<b>13</b>	<b>514</b>	<b>230</b>	<b>45</b>	<b>110</b>	<b>217</b>	<b>145</b>	<b>19</b>	<b>1293</b>

**Table 26.1(a) Breakout of women at the Correctional Treatment Facility for the first of the month for FY 2023 and FY 2024 through January 1, 2024 by age-group, race and ethnicity group, and legal status.**

Below in Table 26.1(b) please find CTF resident population for men on the first of each month segregated by age range, race, and legal status.

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-22	No Data Available	21 - 30		1			1				2
Oct-22	Black African American	Under 21		4			2		1		7
Oct-22	Black African American	21 - 30		26	1	4	13	3	15		62
Oct-22	Black African American	31 - 40		21	3	4	4	11	22	2	67
Oct-22	Black African American	41 - 50		17		2	3	1	10	3	36
Oct-22	Black African American	51 - 60		13		1	4	4	3	1	26
Oct-22	Black African American	Over 61		7		3		1	2		13
Oct-22	Black Middle Eastern	31 - 40		1							1
Oct-22	Black Native American	51 - 60		1							1
Oct-22	Black No Data	Under 21		10			3		1		14

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-22	Black No Data	21 - 30		9	1		4		2		16
Oct-22	Black No Data	31 - 40		3					3		6
Oct-22	Black No Data	41 - 50		2					4		6
Oct-22	Black No Data	51 - 60		1					1		2
Oct-22	Black No Data	Over 61		1							1
Oct-22	Black Other	31 - 40						1			1
Oct-22	Black Other	41 - 50		1							1
Oct-22	Black Other	Over 61							1		1
Oct-22	Hispanic Hispanic	21 - 30				1		1			2
Oct-22	Hispanic Hispanic	31 - 40				1					1
Oct-22	Hispanic Hispanic	41 - 50							5		5
Oct-22	Hispanic Hispanic	51 - 60							1		1
Oct-22	Hispanic No Data	Under 21							1		1
Oct-22	Hispanic No Data	51 - 60							2		2
Oct-22	Other Other	41 - 50							1		1
Oct-22	Other Other	51 - 60							1		1
Oct-22	White No Data	21 - 30							6		6
Oct-22	White No Data	31 - 40						1	7		8
Oct-22	White No Data	41 - 50							7		7
Oct-22	White No Data	51 - 60							1		1
Oct-22	White No Data	Over 61							2		2
Oct-22	White Other	Under 21							1		1
Oct-22	White Other	31 - 40							4		4
Oct-22	White Other	41 - 50							4		4
Oct-22	White Other	51 - 60							5		5
Nov-22	No Data Available	31 - 40		1							1
Nov-22	Black African American	Under 21		3			3		1		7
Nov-22	Black African American	21 - 30		23		4	10	4	11	1	53
Nov-22	Black African American	31 - 40		18	1	2	4	10	20	2	57

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-22	Black African American	41 - 50		17		3	3	3	9	5	40
Nov-22	Black African American	51 - 60		14	3	1	1	2	2		23
Nov-22	Black African American	Over 61		8	1	3	1		2		15
Nov-22	Black Middle Eastern	31 - 40		1							1
Nov-22	Black Native American	51 - 60		1							1
Nov-22	Black No Data	Under 21		11			3		1		15
Nov-22	Black No Data	21 - 30		6	2		1		2		11
Nov-22	Black No Data	31 - 40		3					4		7
Nov-22	Black No Data	41 - 50		2					4		6
Nov-22	Black No Data	51 - 60		1		1			1		3
Nov-22	Black No Data	Over 61		1							1
Nov-22	Black Other	31 - 40						1			1
Nov-22	Black Other	41 - 50		1							1
Nov-22	Black Other	Over 61							1		1
Nov-22	Hispanic Hispanic	31 - 40					1				1
Nov-22	Hispanic Hispanic	41 - 50							5		5
Nov-22	Hispanic Hispanic	51 - 60							1		1
Nov-22	Hispanic No Data	Under 21							2		2
Nov-22	Hispanic No Data	51 - 60							2		2
Nov-22	Other Other	41 - 50							1		1
Nov-22	Other Other	51 - 60							1		1
Nov-22	White No Data	21 - 30							4		4
Nov-22	White No Data	31 - 40		1				1	6		8
Nov-22	White No Data	41 - 50							6		6
Nov-22	White No Data	51 - 60							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-22	White No Data	Over 61							1		1
Nov-22	White Other	21 - 30						1			1
Nov-22	White Other	31 - 40			1				3		4
Nov-22	White Other	41 - 50							5		5
Nov-22	White Other	51 - 60					1		5		6
Dec-22	No Data Available	31 - 40		1							1
Dec-22	Black African American	Under 21		5			3				8
Dec-22	Black African American	21 - 30		26	3	2	9	5	12	1	58
Dec-22	Black African American	31 - 40		16		2	3	4	17	2	44
Dec-22	Black African American	41 - 50		18		3	3	2	9	3	38
Dec-22	Black African American	51 - 60		13	1		4	2	2		22
Dec-22	Black African American	Over 61		8	1	3			1		13
Dec-22	Black Middle Eastern	31 - 40		1							1
Dec-22	Black Native American	51 - 60		1							1
Dec-22	Black No Data	Under 21		11			3		1		15
Dec-22	Black No Data	21 - 30		7	2		1	1	2		13
Dec-22	Black No Data	31 - 40		4					2		6
Dec-22	Black No Data	41 - 50		2					4		6
Dec-22	Black No Data	51 - 60		2					1		3
Dec-22	Black Other	31 - 40						1			1
Dec-22	Black Other	41 - 50		1							1
Dec-22	Hispanic Hispanic	41 - 50							5		5
Dec-22	Hispanic Hispanic	51 - 60							2		2
Dec-22	Hispanic No Data	Under 21							2		2
Dec-22	Hispanic No Data	51 - 60							2		2
Dec-22	Other Other	41 - 50							1		1
Dec-22	Other Other	51 - 60							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Dec-22	White No Data	21 - 30							4		4
Dec-22	White No Data	31 - 40		1					5		6
Dec-22	White No Data	41 - 50							6		6
Dec-22	White No Data	51 - 60							1		1
Dec-22	White No Data	Over 61							1		1
Dec-22	White Other	21 - 30						1			1
Dec-22	White Other	31 - 40							3		3
Dec-22	White Other	41 - 50							5		5
Dec-22	White Other	51 - 60					1		4		5
Jan-23	No Data Available	31 - 40		1							1
Jan-23	Black African American	Under 21		6			3				9
Jan-23	Black African American	21 - 30		24		2	12	6	10	1	55
Jan-23	Black African American	31 - 40		16		3	2	2	16	2	41
Jan-23	Black African American	41 - 50		15		3	5	3	11	3	40
Jan-23	Black African American	51 - 60		9	1	1	5	1	2		19
Jan-23	Black African American	Over 61	1	6	3	1		1	1		13
Jan-23	Black Middle Eastern	31 - 40		1							1
Jan-23	Black Native American	51 - 60		1							1
Jan-23	Black No Data	Under 21		11			3		1		15
Jan-23	Black No Data	21 - 30		7	1		1	1	2		12
Jan-23	Black No Data	31 - 40		4					2		6
Jan-23	Black No Data	41 - 50		4					2		6
Jan-23	Black No Data	51 - 60							1		1
Jan-23	Black Other	41 - 50		1							1
Jan-23	Hispanic Hispanic	41 - 50							4		4
Jan-23	Hispanic Hispanic	51 - 60							2		2
Jan-23	Hispanic No Data	Under 21							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-23	Hispanic No Data	21 - 30							1		1
Jan-23	Hispanic No Data	51 - 60							2		2
Jan-23	Other Other	41 - 50							1		1
Jan-23	Other Other	51 - 60							1		1
Jan-23	White No Data	21 - 30							4		4
Jan-23	White No Data	31 - 40		1					5		6
Jan-23	White No Data	41 - 50			1				6		7
Jan-23	White No Data	51 - 60							1		1
Jan-23	White No Data	Over 61							1		1
Jan-23	White Other	31 - 40							2		2
Jan-23	White Other	41 - 50							5		5
Jan-23	White Other	51 - 60					1		4		5
Feb-23	No Data Available	Under 21		1							1
Feb-23	Black African American	Under 21		6			1				7
Feb-23	Black African American	21 - 30		24	1	4	11	1	15	2	58
Feb-23	Black African American	31 - 40		14	1	3	6	3	17	2	46
Feb-23	Black African American	41 - 50		12		2	7	1	13	2	37
Feb-23	Black African American	51 - 60		9			5	6	2		22
Feb-23	Black African American	Over 61		6	1	3		1	2		13
Feb-23	Black Middle Eastern	31 - 40		1							1
Feb-23	Black Native American	51 - 60		1							1
Feb-23	Black No Data	Under 21		9			3		1		13
Feb-23	Black No Data	21 - 30		9			1	1	2		13
Feb-23	Black No Data	31 - 40		5					2		7
Feb-23	Black No Data	41 - 50		4					2		6
Feb-23	Black No Data	51 - 60							1		1
Feb-23	Black Other	41 - 50		1							1
Feb-23	Hispanic Hispanic	31 - 40		1				1			2

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Feb-23	Hispanic Hispanic	41 - 50							4		4
Feb-23	Hispanic Hispanic	51 - 60							2		2
Feb-23	Hispanic No Data	Under 21							1		1
Feb-23	Hispanic No Data	21 - 30							1		1
Feb-23	Hispanic No Data	51 - 60							2		2
Feb-23	Hispanic No Data	Over 61							1		1
Feb-23	Other No Data	21 - 30							1		1
Feb-23	Other Other	41 - 50							1		1
Feb-23	Other Other	51 - 60							1		1
Feb-23	White No Data	21 - 30							4		4
Feb-23	White No Data	31 - 40		1					5		6
Feb-23	White No Data	41 - 50							6		6
Feb-23	White No Data	51 - 60							2		2
Feb-23	White No Data	Over 61							1		1
Feb-23	White Other	31 - 40			1	1			2		4
Feb-23	White Other	41 - 50							5		5
Feb-23	White Other	51 - 60					1		4		5
Feb-23	White Other	Over 61							1		1
Mar-23	No Data Available	Under 21		1							1
Mar-23	Black African American	Under 21		11			4		1		16
Mar-23	Black African American	21 - 30		26		3	10	2	13	1	55
Mar-23	Black African American	31 - 40		21		4	4	2	14	2	47
Mar-23	Black African American	41 - 50		14		2	3	2	11	2	34
Mar-23	Black African American	51 - 60		10		3	3	4	4		24
Mar-23	Black African American	Over 61		5	1	3	2	1	2		14
Mar-23	Black Middle Eastern	31 - 40		1							1
Mar-23	Black Native American	51 - 60		1							1
Mar-23	Black No Data	Under 21		6			5		1		12

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Mar-23	Black No Data	21 - 30		10			2	1	2		15
Mar-23	Black No Data	31 - 40		5					2		7
Mar-23	Black No Data	41 - 50		2					2		4
Mar-23	Black No Data	51 - 60		1					1		2
Mar-23	Black Other	41 - 50		1							1
Mar-23	Hispanic Hispanic	21 - 30				1					1
Mar-23	Hispanic Hispanic	31 - 40		1							1
Mar-23	Hispanic Hispanic	41 - 50							4		4
Mar-23	Hispanic Hispanic	51 - 60							2		2
Mar-23	Hispanic No Data	Under 21							1		1
Mar-23	Hispanic No Data	21 - 30							1		1
Mar-23	Hispanic No Data	51 - 60							2		2
Mar-23	Hispanic No Data	Over 61							1		1
Mar-23	Other No Data	21 - 30							1		1
Mar-23	Other Other	41 - 50							1		1
Mar-23	White No Data	21 - 30							3		3
Mar-23	White No Data	31 - 40		1				1	4		6
Mar-23	White No Data	41 - 50							5		5
Mar-23	White No Data	51 - 60		1					1		2
Mar-23	White No Data	Over 61							1		1
Mar-23	White Other	31 - 40							3		3
Mar-23	White Other	41 - 50							6		6
Mar-23	White Other	51 - 60					1		3		4
Mar-23	White Other	Over 61							1		1
Apr-23	No Data Available	Under 21		1							1



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Apr-23	No Data Available	21 - 30						1			1
Apr-23	No Data Available	31 - 40						1			1
Apr-23	Black African American	Under 21		10			4		1		15
Apr-23	Black African American	21 - 30		22		4	8	1	11		46
Apr-23	Black African American	31 - 40		16	1	4	8	2	11	2	44
Apr-23	Black African American	41 - 50		16		2	4	3	11	2	38
Apr-23	Black African American	51 - 60		10		4	4	5	5		28
Apr-23	Black African American	Over 61		4	1	4		2	2		13
Apr-23	Black Middle Eastern	31 - 40		1							1
Apr-23	Black Native American	51 - 60		1							1
Apr-23	Black No Data	Under 21		5			2		1		8
Apr-23	Black No Data	21 - 30		13			1	1	2		17
Apr-23	Black No Data	31 - 40		4			1		3		8
Apr-23	Black No Data	41 - 50			1				2		3
Apr-23	Black No Data	51 - 60		2							2
Apr-23	Black Other	31 - 40							1		1
Apr-23	Black Other	41 - 50		1							1
Apr-23	Hispanic Hispanic	Under 21							1		1
Apr-23	Hispanic Hispanic	31 - 40		1		1					2
Apr-23	Hispanic Hispanic	41 - 50						1	3		4
Apr-23	Hispanic Hispanic	51 - 60							3		3
Apr-23	Hispanic Hispanic	Over 61							1		1
Apr-23	Hispanic No Data	Under 21							2		2
Apr-23	Hispanic No Data	21 - 30							2		2
Apr-23	Hispanic No Data	51 - 60							2		2

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Apr-23	Hispanic No Data	Over 61							1		1
Apr-23	Other No Data	21 - 30							1		1
Apr-23	Other Other	41 - 50							1		1
Apr-23	White African American	41 - 50							1		1
Apr-23	White No Data	21 - 30							4		4
Apr-23	White No Data	31 - 40		3					5		8
Apr-23	White No Data	41 - 50							5		5
Apr-23	White No Data	51 - 60							3		3
Apr-23	White No Data	Over 61							1		1
Apr-23	White Other	21 - 30							1		1
Apr-23	White Other	31 - 40							3		3
Apr-23	White Other	41 - 50							4		4
Apr-23	White Other	51 - 60					1		4		5
Apr-23	White Other	Over 61							1		1
May-23	No Data Available	Under 21		1							1
May-23	No Data Available	21 - 30						1			1
May-23	No Data Available	41 - 50							1		1
May-23	Black African American	Under 21		9	1		3	1	1		15
May-23	Black African American	21 - 30	1	21		7	8	5	11		53
May-23	Black African American	31 - 40		15	3	4	4	7	9	2	44
May-23	Black African American	41 - 50		15	2	3	4	3	12	2	41
May-23	Black African American	51 - 60	1	10	1	5	4	6	5		32
May-23	Black African American	Over 61		5	1	2	1	3	2		14
May-23	Black Middle Eastern	31 - 40		1							1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
May-23	Black Native American	51 - 60					1				1
May-23	Black No Data	Under 21		5			2		1		8
May-23	Black No Data	21 - 30		13				2	2		17
May-23	Black No Data	31 - 40		4			1		3		8
May-23	Black No Data	41 - 50		1				1	2		4
May-23	Black No Data	51 - 60		1							1
May-23	Black Other	21 - 30			1						1
May-23	Black Other	31 - 40							1		1
May-23	Black Other	41 - 50		1							1
May-23	Hispanic Hispanic	21 - 30						1			1
May-23	Hispanic Hispanic	31 - 40		1	1						2
May-23	Hispanic Hispanic	41 - 50							3		3
May-23	Hispanic Hispanic	51 - 60							3		3
May-23	Hispanic Hispanic	Over 61							1		1
May-23	Hispanic No Data	Under 21							1		1
May-23	Hispanic No Data	21 - 30							2		2
May-23	Hispanic No Data	51 - 60							2		2
May-23	Hispanic No Data	Over 61							1		1
May-23	Other No Data	21 - 30						1	1		2
May-23	Other Other	41 - 50							1		1
May-23	White African American	41 - 50							1		1
May-23	White No Data	21 - 30							4		4
May-23	White No Data	31 - 40		1					5		6
May-23	White No Data	41 - 50							4		4

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
May-23	White No Data	51 - 60							4		4
May-23	White No Data	Over 61							1		1
May-23	White Other	21 - 30							2		2
May-23	White Other	31 - 40							3		3
May-23	White Other	41 - 50							5		5
May-23	White Other	51 - 60					1		5		6
May-23	White Other	Over 61							1		1
Jun-23	No Data Available	Under 21		2							2
Jun-23	No Data Available	41 - 50							1		1
Jun-23	Black African American	Under 21		6			2	1	1		10
Jun-23	Black African American	21 - 30	1	23		4	9	1	11		49
Jun-23	Black African American	31 - 40		13		4	2	3	11	2	35
Jun-23	Black African American	41 - 50		15		2	1	3	14	2	37
Jun-23	Black African American	51 - 60		11		3	3	1	6		24
Jun-23	Black African American	Over 61		5	1	3	2	1	2		14
Jun-23	Black Middle Eastern	31 - 40		1							1
Jun-23	Black Native American	51 - 60							1		1
Jun-23	Black No Data	Under 21		6					1		7
Jun-23	Black No Data	21 - 30		11				3	2		16
Jun-23	Black No Data	31 - 40		5	1		1		1		8
Jun-23	Black No Data	41 - 50							2		2
Jun-23	Black No Data	51 - 60		1							1
Jun-23	Black Other	31 - 40							1		1
Jun-23	Black Other	41 - 50		1							1
Jun-23	Hispanic Hispanic	31 - 40		1							1
Jun-23	Hispanic Hispanic	41 - 50							3		3

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jun-23	Hispanic Hispanic	51 - 60							3		3
Jun-23	Hispanic Hispanic	Over 61							1		1
Jun-23	Hispanic No Data	Under 21							1		1
Jun-23	Hispanic No Data	31 - 40							1		1
Jun-23	Hispanic No Data	51 - 60							2		2
Jun-23	Hispanic No Data	Over 61							1		1
Jun-23	Other Middle Eastern	41 - 50		1							1
Jun-23	Other No Data	21 - 30						1	1		2
Jun-23	Other Other	21 - 30		1							1
Jun-23	Other Other	31 - 40							1		1
Jun-23	Other Other	41 - 50							1		1
Jun-23	White No Data	21 - 30							4		4
Jun-23	White No Data	31 - 40		1					5		6
Jun-23	White No Data	41 - 50		1					4		5
Jun-23	White No Data	51 - 60						1	4		5
Jun-23	White No Data	Over 61							1		1
Jun-23	White Other	21 - 30							2		2
Jun-23	White Other	31 - 40							4		4
Jun-23	White Other	41 - 50							6		6
Jun-23	White Other	51 - 60					1	1	5		7
Jul-23	No Data Available	Under 21		4							4
Jul-23	No Data Available	21 - 30							1		1
Jul-23	No Data Available	41 - 50							1		1
Jul-23	Asian No Data	21 - 30		1							1
Jul-23	Black African American	Under 21		6	1		1	1	1		10
Jul-23	Black African American	21 - 30		19		3	8	5	11		46
Jul-23	Black African American	31 - 40		16	1	1	4	8	7	1	38
Jul-23	Black African American	41 - 50		13		3	4	1	14	4	39

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jul-23	Black African American	51 - 60		9	2	8	1	2	5		27
Jul-23	Black African American	Over 61		6	1	1	1	3	2		14
Jul-23	Black Middle Eastern	31 - 40		1							1
Jul-23	Black Native American	51 - 60							1		1
Jul-23	Black No Data	Under 21		7					1		8
Jul-23	Black No Data	21 - 30	1	11	1		2	4	2		21
Jul-23	Black No Data	31 - 40		5			1		2		8
Jul-23	Black No Data	41 - 50		2					1		3
Jul-23	Black No Data	51 - 60		1							1
Jul-23	Black Other	31 - 40						1	1		2
Jul-23	Hispanic Hispanic	31 - 40		2	1			1	1		5
Jul-23	Hispanic Hispanic	41 - 50							2		2
Jul-23	Hispanic Hispanic	51 - 60							3		3
Jul-23	Hispanic Hispanic	Over 61							1		1
Jul-23	Hispanic No Data	Under 21							1		1
Jul-23	Hispanic No Data	31 - 40							3		3
Jul-23	Hispanic No Data	51 - 60							2		2
Jul-23	Hispanic No Data	Over 61							1		1
Jul-23	Other Middle Eastern	41 - 50		1		1					2
Jul-23	Other No Data	21 - 30							1		1
Jul-23	Other Other	31 - 40							1		1
Jul-23	White No Data	21 - 30		1					2		3
Jul-23	White No Data	31 - 40		1					8		9
Jul-23	White No Data	41 - 50		3					6		9
Jul-23	White No Data	51 - 60							4		4
Jul-23	White No Data	Over 61							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jul-23	White Other	21 - 30							3		3
Jul-23	White Other	31 - 40							7		7
Jul-23	White Other	41 - 50							4		4
Jul-23	White Other	51 - 60					1	1	5		7
Aug-23	No Data Available	Under 21		5							5
Aug-23	No Data Available	21 - 30					1		1		2
Aug-23	No Data Available	31 - 40							1		1
Aug-23	No Data Available	51 - 60		1							1
Aug-23	Asian No Data	21 - 30		1							1
Aug-23	Black	51 - 60						1			1
Aug-23	Black African American	Under 21		6			2		1		9
Aug-23	Black African American	21 - 30		23	1	2	10	6	7		49
Aug-23	Black African American	31 - 40		16	1	3	3	7	8	1	39
Aug-23	Black African American	41 - 50		13		4	4	4	11	2	38
Aug-23	Black African American	51 - 60		9		5	3	2	4		23
Aug-23	Black African American	Over 61		8	1	2		3	2		16
Aug-23	Black Carribean	51 - 60						1			1
Aug-23	Black Mariel Cuban	41 - 50					1				1
Aug-23	Black Middle Eastern	31 - 40		1							1
Aug-23	Black Native American	51 - 60							1		1
Aug-23	Black No Data	Under 21		8			2		1		11
Aug-23	Black No Data	21 - 30		9			1	5	1		16
Aug-23	Black No Data	31 - 40		5			1	1	2		9
Aug-23	Black No Data	41 - 50		1					1		2
Aug-23	Black No Data	51 - 60		1							1
Aug-23	Black Other	31 - 40		1					1		2
Aug-23	Black Other	41 - 50						1			1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Aug-23	Hispanic Hispanic	21 - 30						1			1
Aug-23	Hispanic Hispanic	31 - 40					1	2	1		4
Aug-23	Hispanic Hispanic	41 - 50							1		1
Aug-23	Hispanic Hispanic	51 - 60							3		3
Aug-23	Hispanic Hispanic	Over 61							1		1
Aug-23	Hispanic No Data	Under 21							1		1
Aug-23	Hispanic No Data	31 - 40							3		3
Aug-23	Hispanic No Data	51 - 60							2		2
Aug-23	Hispanic No Data	Over 61							1		1
Aug-23	Other Middle Eastern	41 - 50		1		1					2
Aug-23	Other No Data	21 - 30							1		1
Aug-23	Other Other	31 - 40		1							1
Aug-23	White No Data	21 - 30							1		1
Aug-23	White No Data	31 - 40		1					7		8
Aug-23	White No Data	41 - 50		4				1	5		10
Aug-23	White No Data	51 - 60							4		4
Aug-23	White No Data	Over 61							1		1
Aug-23	White Other	21 - 30							2		2
Aug-23	White Other	31 - 40							6		6
Aug-23	White Other	41 - 50							4		4
Aug-23	White Other	51 - 60					1		4		5
Sep-23	No Data Available	Under 21		4			1				5
Sep-23	No Data Available	21 - 30					1	1	1		3
Sep-23	No Data Available	31 - 40							1		1
Sep-23	Black	51 - 60						1			1



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Sep-23	Black African American	Under 21		4			4		1		9
Sep-23	Black African American	21 - 30		26		1	7	8	7		49
Sep-23	Black African American	31 - 40		19		6	4	6	7	1	43
Sep-23	Black African American	41 - 50		13		5	2	5	11	2	38
Sep-23	Black African American	51 - 60		10	1	5	4	2	4		26
Sep-23	Black African American	Over 61		10	1	2	1	1	2		17
Sep-23	Black Carribean	51 - 60						1			1
Sep-23	Black Mariel Cuban	41 - 50					1				1
Sep-23	Black Middle Eastern	31 - 40		1							1
Sep-23	Black Native American	51 - 60							1		1
Sep-23	Black No Data	Under 21		7	1		2		1		11
Sep-23	Black No Data	21 - 30		10			2	4	1		17
Sep-23	Black No Data	31 - 40		5					2		7
Sep-23	Black No Data	41 - 50		1	1				2		4
Sep-23	Black No Data	51 - 60		1		1					2
Sep-23	Black Other	31 - 40		1					1		2
Sep-23	Hispanic Hispanic	Under 21			1						1
Sep-23	Hispanic Hispanic	21 - 30						2			2
Sep-23	Hispanic Hispanic	31 - 40						2	1		3
Sep-23	Hispanic Hispanic	41 - 50				1					1
Sep-23	Hispanic Hispanic	51 - 60							3		3
Sep-23	Hispanic Hispanic	Over 61							1		1
Sep-23	Hispanic No Data	Under 21							1		1
Sep-23	Hispanic No Data	31 - 40		1					3		4
Sep-23	Hispanic No Data	51 - 60							2		2

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Sep-23	Hispanic No Data	Over 61							1		1
Sep-23	Other Middle Eastern	41 - 50		1		1					2
Sep-23	Other No Data	21 - 30							1		1
Sep-23	Other No Data	41 - 50					1		1		2
Sep-23	Other Other	31 - 40		1							1
Sep-23	Other Other	51 - 60		1							1
Sep-23	White Hispanic	31 - 40						1			1
Sep-23	White No Data	21 - 30							2		2
Sep-23	White No Data	31 - 40		1					6		7
Sep-23	White No Data	41 - 50		4					5		9
Sep-23	White No Data	51 - 60							5		5
Sep-23	White No Data	Over 61							1		1
Sep-23	White Other	21 - 30							2		2
Sep-23	White Other	31 - 40							6		6
Sep-23	White Other	41 - 50							3		3
Sep-23	White Other	51 - 60					1		3		4
Oct-23	No Data Available	Under 21		4			1				5
Oct-23	No Data Available	21 - 30					1	3			4
Oct-23	No Data Available	31 - 40						1	1		2
Oct-23	No Data Available	41 - 50							1		1
Oct-23	No Data Available	51 - 60							1		1
Oct-23	No Data Available	Over 61							1		1
Oct-23	Black African American	Under 21		4			2		1		7
Oct-23	Black African American	21 - 30		37	1	10	10	8	10	1	77
Oct-23	Black African American	31 - 40		24	5	6	4	6	7		52
Oct-23	Black African American	41 - 50		14	1	3	3	7	11	2	41
Oct-23	Black African American	51 - 60		12		6	5	1	4		28
Oct-23	Black African American	Over 61		8	2	3	3	1	2		19

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-23	Black Carribean	51 - 60						1			1
Oct-23	Black Mariel Cuban	41 - 50					1				1
Oct-23	Black Middle Eastern	31 - 40							1		1
Oct-23	Black Native American	51 - 60							1		1
Oct-23	Black No Data	Under 21		8	1		3		1		13
Oct-23	Black No Data	21 - 30		13			4	3	1		21
Oct-23	Black No Data	31 - 40		5	1		1		2		9
Oct-23	Black No Data	41 - 50		4	2				2		8
Oct-23	Black No Data	51 - 60		1	1			1			3
Oct-23	Black No Data	Over 61		1							1
Oct-23	Black Other	31 - 40		1					1		2
Oct-23	Hispanic Hispanic	21 - 30			1						1
Oct-23	Hispanic Hispanic	31 - 40		1				1			2
Oct-23	Hispanic Hispanic	41 - 50		1		1					2
Oct-23	Hispanic Hispanic	51 - 60							3		3
Oct-23	Hispanic Hispanic	Over 61							1		1
Oct-23	Hispanic No Data	Under 21			1				1		2
Oct-23	Hispanic No Data	31 - 40		1				1	3		5
Oct-23	Hispanic No Data	51 - 60							5		5
Oct-23	Hispanic No Data	Over 61							1		1
Oct-23	Other Middle Eastern	41 - 50		1		1					2
Oct-23	Other No Data	21 - 30							1		1
Oct-23	Other No Data	41 - 50					1				1
Oct-23	Other Other	31 - 40		1							1
Oct-23	Other Other	41 - 50							1		1
Oct-23	Other Other	51 - 60		1							1
Oct-23	White Hispanic	31 - 40						1			1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-23	White Hispanic	51 - 60			1						1
Oct-23	White No Data	Under 21							1		1
Oct-23	White No Data	21 - 30							2		2
Oct-23	White No Data	31 - 40		1			1	1	4		7
Oct-23	White No Data	41 - 50		4					4		8
Oct-23	White No Data	51 - 60							5		5
Oct-23	White No Data	Over 61					1	1	1		3
Oct-23	White Other	21 - 30		1					2		3
Oct-23	White Other	31 - 40							6		6
Oct-23	White Other	41 - 50							3		3
Oct-23	White Other	51 - 60							3		3
Nov-23	No Data Available	Under 21		4			2				6
Nov-23	No Data Available	21 - 30					1	1			2
Nov-23	No Data Available	31 - 40							1		1
Nov-23	No Data Available	41 - 50							1		1
Nov-23	No Data Available	51 - 60							1		1
Nov-23	No Data Available	Over 61							1		1
Nov-23	Black African American	Under 21		6			4		1		11
Nov-23	Black African American	21 - 30		31		4	9	2	10		56
Nov-23	Black African American	31 - 40		21	1	5	7	11	6		51
Nov-23	Black African American	41 - 50		17	1	2	2	9	10	2	43
Nov-23	Black African American	51 - 60		13	1	10	6	4	3		37
Nov-23	Black African American	Over 61		6		5	3	1	2		17
Nov-23	Black Carribean	51 - 60						1			1
Nov-23	Black Mariel Cuban	41 - 50					1				1
Nov-23	Black Mariel Cuban	51 - 60		1							1
Nov-23	Black Middle Eastern	31 - 40							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-23	Black No Data	Under 21		11			5	1			17
Nov-23	Black No Data	21 - 30		16			7	3	1		27
Nov-23	Black No Data	31 - 40		7	1			1	2		11
Nov-23	Black No Data	41 - 50		4				1	2		7
Nov-23	Black No Data	51 - 60		1	1	1		1			4
Nov-23	Black No Data	Over 61		2			1				3
Nov-23	Black Other	31 - 40		1					1		2
Nov-23	Black Other	41 - 50					1				1
Nov-23	Hispanic Hispanic	31 - 40		2							2
Nov-23	Hispanic Hispanic	41 - 50		1		1		1			3
Nov-23	Hispanic Hispanic	51 - 60							3		3
Nov-23	Hispanic Hispanic	Over 61							1		1
Nov-23	Hispanic No Data	Under 21							1		1
Nov-23	Hispanic No Data	31 - 40		1					3		4
Nov-23	Hispanic No Data	51 - 60		1					5		6
Nov-23	Hispanic No Data	Over 61							1		1
Nov-23	Other Middle Eastern	41 - 50		1		1					2
Nov-23	Other No Data	41 - 50					1				1
Nov-23	Other Other	31 - 40		1							1
Nov-23	Other Other	41 - 50							1		1
Nov-23	Other Other	51 - 60		1							1
Nov-23	White No Data	21 - 30		1					3		4
Nov-23	White No Data	31 - 40		1				1	4		6
Nov-23	White No Data	41 - 50		3					4		7
Nov-23	White No Data	51 - 60							5		5

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-23	White No Data	Over 61					1		1		2
Nov-23	White Other	Under 21		1							1
Nov-23	White Other	21 - 30							2		2
Nov-23	White Other	31 - 40				1			6		7
Nov-23	White Other	41 - 50							2		2
Nov-23	White Other	51 - 60							1		1
Nov-23	White Other	Over 61							2		2
Dec-23	No Data Available	Under 21		4			2				6
Dec-23	No Data Available	21 - 30						1			1
Dec-23	No Data Available	31 - 40						1	1		2
Dec-23	No Data Available	Over 61							1		1
Dec-23	Black African American	Under 21		6			3		1		10
Dec-23	Black African American	21 - 30	1	32		8	7	1	9	1	59
Dec-23	Black African American	31 - 40		22		8	8	9	6		53
Dec-23	Black African American	41 - 50		19	1	3	4	13	8	2	50
Dec-23	Black African American	51 - 60		11	3	13	5	2	4		38
Dec-23	Black African American	Over 61		4		4	3	1	2		14
Dec-23	Black Carribean	51 - 60						1			1
Dec-23	Black Mariel Cuban	41 - 50					1				1
Dec-23	Black Mariel Cuban	51 - 60					1				1
Dec-23	Black No Data	Under 21		16			2	2			20
Dec-23	Black No Data	21 - 30		19	1		4	4	1		29
Dec-23	Black No Data	31 - 40		7				1	2	1	11
Dec-23	Black No Data	41 - 50		4				1	2		7
Dec-23	Black No Data	51 - 60		1	1	1					3

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Dec-23	Black No Data	Over 61		1			1				2
Dec-23	Black Other	31 - 40					1		1		2
Dec-23	Hispanic Hispanic	31 - 40		2							2
Dec-23	Hispanic Hispanic	41 - 50		1		1			1		3
Dec-23	Hispanic Hispanic	51 - 60							2		2
Dec-23	Hispanic Hispanic	Over 61							1		1
Dec-23	Hispanic No Data	31 - 40		2					3		5
Dec-23	Hispanic No Data	51 - 60		1					5		6
Dec-23	Hispanic No Data	Over 61					1		1		2
Dec-23	Other Middle Eastern	41 - 50		1							1
Dec-23	Other No Data	21 - 30		1							1
Dec-23	Other Other	31 - 40		1							1
Dec-23	Other Other	41 - 50							1		1
Dec-23	Other Other	51 - 60		1							1
Dec-23	White No Data	Under 21							1		1
Dec-23	White No Data	21 - 30		1					3		4
Dec-23	White No Data	31 - 40		1				1	7		9
Dec-23	White No Data	41 - 50		6					3		9
Dec-23	White No Data	51 - 60							6		6
Dec-23	White No Data	Over 61					1		2		3
Dec-23	White Other	21 - 30							2		2
Dec-23	White Other	31 - 40				1	1		6		8
Dec-23	White Other	41 - 50							1		1
Dec-23	White Other	51 - 60							1		1
Dec-23	White Other	Over 61							2		2
Jan-24	No Data Available	Under 21		4			2				6
Jan-24	No Data Available	21 - 30					1				1
Jan-24	No Data Available	31 - 40						1	1		2
Jan-24	No Data Available	41 - 50		1					2		3

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-24	No Data Available	Over 61							1		1
Jan-24	Black African American	Under 21		6			1				7
Jan-24	Black African American	21 - 30	1	29	1	7	3	3	11	1	56
Jan-24	Black African American	31 - 40		20	1	4	5	5	5		40
Jan-24	Black African American	41 - 50		20	3	2	4	11	7	2	49
Jan-24	Black African American	51 - 60		9	3	12	6	4	4		38
Jan-24	Black African American	Over 61		3		6	3	2	2		16
Jan-24	Black Carribean	51 - 60						1			1
Jan-24	Black Mariel Cuban	51 - 60					1				1
Jan-24	Black No Data	Under 21		13			5	1	1		20
Jan-24	Black No Data	21 - 30		24	1		6	2	2		35
Jan-24	Black No Data	31 - 40		7	2			1	2	1	13
Jan-24	Black No Data	41 - 50		2	1		1	2	2		8
Jan-24	Black No Data	51 - 60		1		1					2
Jan-24	Black No Data	Over 61		1			2				3
Jan-24	Black Other	31 - 40							1		1
Jan-24	Hispanic Hispanic	41 - 50		1					1		2
Jan-24	Hispanic Hispanic	51 - 60							2		2
Jan-24	Hispanic Hispanic	Over 61							1		1
Jan-24	Hispanic No Data	31 - 40		2					3		5
Jan-24	Hispanic No Data	51 - 60		1				1	5		7
Jan-24	Hispanic No Data	Over 61					1		1		2
Jan-24	Hispanic Other	31 - 40								1	1
Jan-24	Other Middle Eastern	41 - 50		1							1
Jan-24	Other No Data	21 - 30		1							1



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-24	Other No Data	51 - 60							1		1
Jan-24	Other Other	21 - 30		1							1
Jan-24	Other Other	31 - 40		1							1
Jan-24	Other Other	41 - 50							1		1
Jan-24	Other Other	51 - 60		1							1
Jan-24	White No Data	Under 21							1		1
Jan-24	White No Data	21 - 30		1				1	3		5
Jan-24	White No Data	31 - 40		3					7		10
Jan-24	White No Data	41 - 50		4					3		7
Jan-24	White No Data	51 - 60		1					6		7
Jan-24	White No Data	Over 61		1			1		2		4
Jan-24	White Other	21 - 30							2		2
Jan-24	White Other	31 - 40					1		6		7
Jan-24	White Other	41 - 50							1		1
Jan-24	White Other	51 - 60							1		1
Jan-24	White Other	Over 61							2		2
<b>Total</b>			<b>7</b>	<b>1966</b>	<b>101</b>	<b>322</b>	<b>537</b>	<b>410</b>	<b>1536</b>	<b>74</b>	<b>4953</b>

**Table 26.1(b) Breakout of men at the Correctional Treatment Facility for the first of the month for FY 2023 and FY 2024 through January 1, 2024 by age-group, race and ethnicity group, and legal status.**

Below in Table 26.1 c please find CDF resident population, all men, on the first of each month segregated by age range, race, and legal status.

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-22	No Data Available	Under 21		1							1
Oct-22	No Data Available	21 - 30			1						1
Oct-22	No Data Available	31 - 40		3							3
Oct-22	Black African American	Under 21		16			9				25
Oct-22	Black African American	21 - 30		166	25	22	62	27	65	8	375
Oct-22	Black African American	31 - 40	1	119	22	23	29	13	28	7	242

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-22	Black African American	41 - 50		47	7	11	4	15	10	5	99
Oct-22	Black African American	51 - 60		22	7	10	6	6	1		52
Oct-22	Black African American	Over 61		5	3	4		1			13
Oct-22	Black Mariel Cuban	41 - 50					1				1
Oct-22	Black Native American	41 - 50		1							1
Oct-22	Black No Data	Under 21		22			9		2		33
Oct-22	Black No Data	21 - 30		25	4		10	1	5		45
Oct-22	Black No Data	31 - 40		13	2		3		2	1	21
Oct-22	Black No Data	41 - 50		3					1		4
Oct-22	Black No Data	51 - 60		2	1						3
Oct-22	Black No Data	Over 61				1					1
Oct-22	Black Other	31 - 40		1					1		2
Oct-22	Black Other	41 - 50		1				1	1		3
Oct-22	Black Other	51 - 60		1					1		2
Oct-22	Hispanic Hispanic	Under 21		1			1				2
Oct-22	Hispanic Hispanic	21 - 30		1	2						3
Oct-22	Hispanic Hispanic	31 - 40		3	1			1			5
Oct-22	Hispanic Hispanic	41 - 50		2				2	3		7
Oct-22	Hispanic Hispanic	51 - 60							3		3
Oct-22	Hispanic Hispanic	Over 61							1		1
Oct-22	Hispanic No Data	Under 21		1					1		2
Oct-22	Hispanic No Data	21 - 30		4					1		5
Oct-22	Hispanic No Data	31 - 40		1					3		4
Oct-22	Hispanic No Data	41 - 50					1			1	2

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-22	Hispanic No Data	51 - 60							3		3
Oct-22	Other Middle Eastern	21 - 30		1							1
Oct-22	Other Middle Eastern	31 - 40						1			1
Oct-22	Other Other	21 - 30		2							2
Oct-22	White No Data	21 - 30		5							5
Oct-22	White No Data	31 - 40		2					2		4
Oct-22	White No Data	41 - 50			2			1	1		4
Oct-22	White No Data	51 - 60					1				1
Oct-22	White Other	21 - 30		1				1			2
Oct-22	White Other	31 - 40		2	1	1		1	1		6
Oct-22	White Other	41 - 50		1	1				1		3
Oct-22	White Other	51 - 60				1					1
Nov-22	No Data Available	Under 21		1							1
Nov-22	No Data Available	31 - 40		2							2
Nov-22	Black African American	Under 21		17			9				26
Nov-22	Black African American	21 - 30		162	19	26	65	19	59	6	356
Nov-22	Black African American	31 - 40		117	17	20	28	22	32	8	244
Nov-22	Black African American	41 - 50		43	10	12	10	12	10	5	102
Nov-22	Black African American	51 - 60		20	5	9	5	6	1		46
Nov-22	Black African American	Over 61		5	3	1	1	1			11
Nov-22	Black Mariel Cuban	51 - 60					1				1
Nov-22	Black Native American	41 - 50					1				1
Nov-22	Black No Data	Under 21		19			8		2		29

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-22	Black No Data	21 - 30		30	3		8	1	4		46
Nov-22	Black No Data	31 - 40	1	11	1		3	1	1		18
Nov-22	Black No Data	41 - 50		5					1		6
Nov-22	Black No Data	51 - 60		2	1		1				4
Nov-22	Black No Data	Over 61				1					1
Nov-22	Black Other	31 - 40		1					1		2
Nov-22	Black Other	41 - 50		1					1		2
Nov-22	Black Other	51 - 60		1					1		2
Nov-22	Hispanic Hispanic	Under 21		1			1				2
Nov-22	Hispanic Hispanic	21 - 30		1	3	1		1			6
Nov-22	Hispanic Hispanic	31 - 40		3	2		1	1			7
Nov-22	Hispanic Hispanic	41 - 50		2				1	3		6
Nov-22	Hispanic Hispanic	51 - 60		1					3		4
Nov-22	Hispanic Hispanic	Over 61							1		1
Nov-22	Hispanic No Data	Under 21		1							1
Nov-22	Hispanic No Data	21 - 30		4				1	1		6
Nov-22	Hispanic No Data	31 - 40		1					3		4
Nov-22	Hispanic No Data	41 - 50					1				1
Nov-22	Hispanic No Data	51 - 60							3		3
Nov-22	Other Middle Eastern	31 - 40						1			1
Nov-22	Other No Data	51 - 60			1						1
Nov-22	Other Other	21 - 30		2							2
Nov-22	White No Data	Under 21		1							1
Nov-22	White No Data	21 - 30		3	1						4
Nov-22	White No Data	31 - 40		2					2		4
Nov-22	White No Data	41 - 50			1				1		2

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-22	White No Data	51 - 60							1		1
Nov-22	White No Data	Over 61		1					1		2
Nov-22	White Other	21 - 30		2	1						3
Nov-22	White Other	31 - 40		2	1	1		2	1		7
Nov-22	White Other	41 - 50		1					1		2
Nov-22	White Other	51 - 60				1					1
Dec-22	No Data Available	Under 21		1							1
Dec-22	No Data Available	31 - 40						1			1
Dec-22	No Data Available	51 - 60						1			1
Dec-22	Asian No Data	21 - 30		1							1
Dec-22	Black African American	Under 21		12	2		10	1	1		26
Dec-22	Black African American	21 - 30	1	146	17	22	63	17	57	3	326
Dec-22	Black African American	31 - 40	2	115	12	22	25	20	29	5	230
Dec-22	Black African American	41 - 50		38	10	13	12	11	9	5	98
Dec-22	Black African American	51 - 60		14	4	15	2	6	1	1	43
Dec-22	Black African American	Over 61		5	5			2			12
Dec-22	Black Native American	41 - 50				1					1
Dec-22	Black Native American	51 - 60	1								1
Dec-22	Black No Data	Under 21		19			7		2		28
Dec-22	Black No Data	21 - 30		33	2		8	3	5		51
Dec-22	Black No Data	31 - 40		9	1			3	2		15
Dec-22	Black No Data	41 - 50		5					1		6
Dec-22	Black No Data	51 - 60		2	2			2			6
Dec-22	Black No Data	Over 61		1							1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Dec-22	Black Other	31 - 40		3					1		4
Dec-22	Black Other	41 - 50		1					1		2
Dec-22	Black Other	51 - 60		1					1		2
Dec-22	Hispanic Hispanic	Under 21		1							1
Dec-22	Hispanic Hispanic	21 - 30		1		1		3			5
Dec-22	Hispanic Hispanic	31 - 40		3				1			4
Dec-22	Hispanic Hispanic	41 - 50		2				1	3		6
Dec-22	Hispanic Hispanic	51 - 60					1		2		3
Dec-22	Hispanic Hispanic	Over 61							1		1
Dec-22	Hispanic No Data	Under 21		1							1
Dec-22	Hispanic No Data	21 - 30		4				1	1		6
Dec-22	Hispanic No Data	31 - 40		1					3		4
Dec-22	Hispanic No Data	41 - 50					1				1
Dec-22	Hispanic No Data	51 - 60			1				3		4
Dec-22	Other Middle Eastern	31 - 40						1			1
Dec-22	Other No Data	51 - 60			1						1
Dec-22	Other Other	21 - 30		2							2
Dec-22	White No Data	Under 21		1							1
Dec-22	White No Data	21 - 30		4							4
Dec-22	White No Data	31 - 40		1			1		2		4
Dec-22	White No Data	41 - 50			1				1		2
Dec-22	White No Data	51 - 60							1		1
Dec-22	White No Data	Over 61		1					1		2
Dec-22	White Other	21 - 30		1			1		1		3
Dec-22	White Other	31 - 40		3		1		1	1		6
Dec-22	White Other	41 - 50		1					1		2
Jan-23	No Data Available	Under 21		1							1
Jan-23	Asian No Data	21 - 30		1							1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-23	Black African American	Under 21		10			7	1	1		19
Jan-23	Black African American	21 - 30	1	149	26	20	62	16	60	3	337
Jan-23	Black African American	31 - 40	2	102	16	25	20	13	31	6	215
Jan-23	Black African American	41 - 50		34	7	15	12	8	9	5	90
Jan-23	Black African American	51 - 60		15	4	15	1	9	2		46
Jan-23	Black African American	Over 61		6	4	2		1			13
Jan-23	Black No Data	Under 21		16	1		9		2		28
Jan-23	Black No Data	21 - 30		35	1		6	1	4		47
Jan-23	Black No Data	31 - 40		10	2		1	3	2		18
Jan-23	Black No Data	41 - 50		5					1		6
Jan-23	Black No Data	51 - 60		3	3		1	2			9
Jan-23	Black No Data	Over 61		1							1
Jan-23	Black Other	21 - 30			1	1					2
Jan-23	Black Other	31 - 40		2				1	1		4
Jan-23	Black Other	41 - 50		1					1		2
Jan-23	Black Other	51 - 60		1					1		2
Jan-23	Hispanic Hispanic	21 - 30		1		1		2			4
Jan-23	Hispanic Hispanic	31 - 40		4				1			5
Jan-23	Hispanic Hispanic	41 - 50		1	1			1	2		5
Jan-23	Hispanic Hispanic	51 - 60					1		4		5
Jan-23	Hispanic Hispanic	Over 61							1		1
Jan-23	Hispanic No Data	Under 21					1				1
Jan-23	Hispanic No Data	21 - 30		3			1	1	1		6
Jan-23	Hispanic No Data	31 - 40		1					3		4

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-23	Hispanic No Data	41 - 50			1		1				2
Jan-23	Hispanic No Data	51 - 60							3		3
Jan-23	Other Middle Eastern	31 - 40			1			1			2
Jan-23	Other Other	21 - 30		2							2
Jan-23	Other Other	31 - 40			1						1
Jan-23	Other Other	51 - 60			1						1
Jan-23	White Middle Eastern	41 - 50			1						1
Jan-23	White No Data	21 - 30		4					1		5
Jan-23	White No Data	31 - 40		1	1				2		4
Jan-23	White No Data	41 - 50			1				1		2
Jan-23	White No Data	51 - 60							1		1
Jan-23	White No Data	Over 61		1					1		2
Jan-23	White Other	Under 21					1				1
Jan-23	White Other	21 - 30		1			1				2
Jan-23	White Other	31 - 40		2		1		1	1		5
Jan-23	White Other	41 - 50					1		1		2
Jan-23	White Other	51 - 60				1					1
Feb-23	No Data Available	21 - 30					1				1
Feb-23	Asian No Data	21 - 30		1							1
Feb-23	Black African American	Under 21		9			9	1	1		20
Feb-23	Black African American	21 - 30	1	145	19	17	59	20	60	2	323
Feb-23	Black African American	31 - 40		109	25	20	22	20	29	6	231
Feb-23	Black African American	41 - 50		44	13	16	12	17	12	6	120
Feb-23	Black African American	51 - 60		13	4	15	3	8	4		47



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Feb-23	Black African American	Over 61		4	4	3	2	2			15
Feb-23	Black Native American	41 - 50							1		1
Feb-23	Black Native American	51 - 60			1						1
Feb-23	Black No Data	Under 21		11			5		1		17
Feb-23	Black No Data	21 - 30		31	2		8	2	4		47
Feb-23	Black No Data	31 - 40	1	11	1		1	2	2		18
Feb-23	Black No Data	41 - 50		4	2				1		7
Feb-23	Black No Data	51 - 60		2	1	1		2	1		7
Feb-23	Black No Data	Over 61		1							1
Feb-23	Black Other	21 - 30				1		1			2
Feb-23	Black Other	31 - 40		2				1	1		4
Feb-23	Black Other	41 - 50		2					1		3
Feb-23	Black Other	51 - 60					1		1		2
Feb-23	Hispanic Hispanic	21 - 30		1		1		2			4
Feb-23	Hispanic Hispanic	31 - 40	1	4	1						6
Feb-23	Hispanic Hispanic	41 - 50		1	1			1	2		5
Feb-23	Hispanic Hispanic	51 - 60							4		4
Feb-23	Hispanic Hispanic	Over 61							1		1
Feb-23	Hispanic No Data	Under 21					2				2
Feb-23	Hispanic No Data	21 - 30		3			1		1		5
Feb-23	Hispanic No Data	31 - 40		1					3		4
Feb-23	Hispanic No Data	41 - 50		1			1				2
Feb-23	Hispanic No Data	51 - 60		1					4		5
Feb-23	Other Middle Eastern	31 - 40			1			1			2
Feb-23	Other No Data	21 - 30			1						1
Feb-23	Other Other	21 - 30		2							2
Feb-23	Other Other	31 - 40			1						1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Feb-23	White Middle Eastern	41 - 50			1						1
Feb-23	White No Data	21 - 30		3					1		4
Feb-23	White No Data	31 - 40		2	2				3		7
Feb-23	White No Data	41 - 50			1				1		2
Feb-23	White No Data	51 - 60		1					1		2
Feb-23	White No Data	Over 61							1		1
Feb-23	White Other	Under 21					1				1
Feb-23	White Other	21 - 30		2			1	1			4
Feb-23	White Other	31 - 40		2			1	1	2		6
Feb-23	White Other	41 - 50			1				1		2
Feb-23	White Other	51 - 60			1	1					2
Mar-23	No Data Available	Under 21		1							1
Mar-23	No Data Available	21 - 30		1							1
Mar-23	No Data Available	31 - 40		1							1
Mar-23	Asian No Data	21 - 30		1							1
Mar-23	Black African American	Under 21		7			5	1	2		15
Mar-23	Black African American	21 - 30		142	10	19	51	22	59	3	306
Mar-23	Black African American	31 - 40		90	23	22	26	24	29	6	220
Mar-23	Black African American	41 - 50		38	12	13	10	15	13	6	107
Mar-23	Black African American	51 - 60	1	9	4	8	3	7	1		33
Mar-23	Black African American	Over 61		5	4	6	3	2			20
Mar-23	Black Native American	41 - 50							1		1
Mar-23	Black Native American	51 - 60						1			1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Mar-23	Black No Data	Under 21		11			3		1		15
Mar-23	Black No Data	21 - 30		28	5		4	2	3		42
Mar-23	Black No Data	31 - 40		14			2	2	2		20
Mar-23	Black No Data	41 - 50		5					1		6
Mar-23	Black No Data	51 - 60		1	2	1					4
Mar-23	Black No Data	Over 61		1							1
Mar-23	Black Other	21 - 30				1		1			2
Mar-23	Black Other	31 - 40		2				1	1		4
Mar-23	Black Other	41 - 50		1					1		2
Mar-23	Black Other	51 - 60							1		1
Mar-23	Hispanic Hispanic	Under 21							1		1
Mar-23	Hispanic Hispanic	21 - 30		2				2			4
Mar-23	Hispanic Hispanic	31 - 40		4	1		1	2			8
Mar-23	Hispanic Hispanic	41 - 50		1	1				2		4
Mar-23	Hispanic Hispanic	51 - 60							4		4
Mar-23	Hispanic Hispanic	Over 61							2		2
Mar-23	Hispanic No Data	Under 21					2		1		3
Mar-23	Hispanic No Data	21 - 30		3			1		2		6
Mar-23	Hispanic No Data	31 - 40						1	3		4
Mar-23	Hispanic No Data	41 - 50					1				1
Mar-23	Hispanic No Data	51 - 60							4		4
Mar-23	Other Middle Eastern	31 - 40						1			1
Mar-23	Other Middle Eastern	41 - 50		1							1
Mar-23	Other No Data	21 - 30			1						1
Mar-23	Other Other	21 - 30		2							2
Mar-23	White No Data	21 - 30		4			1		1		6

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Mar-23	White No Data	31 - 40		2	1			1	3		7
Mar-23	White No Data	41 - 50							1		1
Mar-23	White No Data	51 - 60		1					1		2
Mar-23	White No Data	Over 61							1		1
Mar-23	White Other	Under 21					1				1
Mar-23	White Other	21 - 30		2			1	1			4
Mar-23	White Other	31 - 40		2		1	1	2	1		7
Mar-23	White Other	41 - 50						1			1
Mar-23	White Other	51 - 60				2			1		3
Apr-23	No Data Available	Under 21		1			1				2
Apr-23	No Data Available	21 - 30						1			1
Apr-23	No Data Available	31 - 40		1					1		2
Apr-23	Asian No Data	21 - 30		1							1
Apr-23	Black African American	Under 21		7			1	1	1		10
Apr-23	Black African American	21 - 30		148	14	24	47	20	61	2	316
Apr-23	Black African American	31 - 40	1	97	15	23	28	27	27	5	223
Apr-23	Black African American	41 - 50		37	12	11	8	13	11	6	98
Apr-23	Black African American	51 - 60		10	2	9	1	8	2		32
Apr-23	Black African American	Over 61		6	2	4	2	2			16
Apr-23	Black Native American	41 - 50							1		1
Apr-23	Black Native American	51 - 60						1			1
Apr-23	Black No Data	Under 21		13			1		1		15
Apr-23	Black No Data	21 - 30		24			3	3	4		34
Apr-23	Black No Data	31 - 40		15	2			2	1		20

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Apr-23	Black No Data	41 - 50		6	1				1		8
Apr-23	Black No Data	51 - 60		1		1					2
Apr-23	Black No Data	Over 61		1				1			2
Apr-23	Black Other	21 - 30				1					1
Apr-23	Black Other	31 - 40		2				1			3
Apr-23	Black Other	41 - 50		1					1		2
Apr-23	Hispanic Hispanic	21 - 30		1	1	1	1	2			6
Apr-23	Hispanic Hispanic	31 - 40		4		1		1			6
Apr-23	Hispanic Hispanic	41 - 50		1	1				3		5
Apr-23	Hispanic Hispanic	51 - 60							2		2
Apr-23	Hispanic Hispanic	Over 61							2		2
Apr-23	Hispanic No Data	Under 21					1				1
Apr-23	Hispanic No Data	21 - 30		3	1		1		2		7
Apr-23	Hispanic No Data	31 - 40							3		3
Apr-23	Hispanic No Data	51 - 60							4		4
Apr-23	Other Middle Eastern	41 - 50		1							1
Apr-23	Other No Data	21 - 30						1			1
Apr-23	Other Other	21 - 30		2							2
Apr-23	White No Data	Under 21						1			1
Apr-23	White No Data	21 - 30		2					1		3
Apr-23	White No Data	31 - 40		3	2				3		8
Apr-23	White No Data	41 - 50		1							1
Apr-23	White No Data	51 - 60							1		1
Apr-23	White No Data	Over 61							1		1
Apr-23	White Other	Under 21		1			1				2
Apr-23	White Other	21 - 30		2	2		1				5
Apr-23	White Other	31 - 40		2		1	1	3	1		8
Apr-23	White Other	51 - 60		1	1	1		1			4

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Apr-23	White Other	Over 61		1							1
May-23	No Data Available	Under 21		1							1
May-23	No Data Available	31 - 40		1					1		2
May-23	Asian No Data	21 - 30		1							1
May-23	Black African American	Under 21		9	1		2	1	1		14
May-23	Black African American	21 - 30		158	18	22	45	14	63	1	321
May-23	Black African American	31 - 40	1	112	22	26	32	20	29	5	247
May-23	Black African American	41 - 50		35	10	19	16	16	12	5	113
May-23	Black African American	51 - 60		14	4	13		8	1		40
May-23	Black African American	Over 61		5	3	4	1	2			15
May-23	Black Native American	41 - 50							1		1
May-23	Black Native American	Over 61						1			1
May-23	Black No Data	Under 21		17	1					1	19
May-23	Black No Data	21 - 30		26	4		4	3	2		39
May-23	Black No Data	31 - 40		13	2			1	1		17
May-23	Black No Data	41 - 50		4					1		5
May-23	Black No Data	51 - 60		1		1					2
May-23	Black No Data	Over 61		2							2
May-23	Black Other	31 - 40		2				1			3
May-23	Black Other	41 - 50		2				1			3
May-23	Hispanic Hispanic	Under 21		2					1		3
May-23	Hispanic Hispanic	21 - 30		1	1		1	1			4
May-23	Hispanic Hispanic	31 - 40		4	1	1		1			7

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
May-23	Hispanic Hispanic	41 - 50		1				1	2		4
May-23	Hispanic Hispanic	51 - 60							2		2
May-23	Hispanic Hispanic	Over 61							2		2
May-23	Hispanic No Data	Under 21					1		1		2
May-23	Hispanic No Data	21 - 30		4			1		1		6
May-23	Hispanic No Data	31 - 40		1					3		4
May-23	Hispanic No Data	51 - 60							4		4
May-23	Other Middle Eastern	41 - 50		1	1						2
May-23	Other Other	21 - 30		2							2
May-23	White No Data	21 - 30		3					1		4
May-23	White No Data	31 - 40		3					2		5
May-23	White No Data	41 - 50		1							1
May-23	White No Data	51 - 60							1		1
May-23	White No Data	Over 61							1		1
May-23	White Other	Under 21		2							2
May-23	White Other	21 - 30		2							2
May-23	White Other	31 - 40		2	1		1	2	1		7
May-23	White Other	51 - 60		1	1	1					3
Jun-23	No Data Available	Under 21		1							1
Jun-23	No Data Available	21 - 30		1					2		3
Jun-23	No Data Available	31 - 40		1					1		2
Jun-23	No Data Available	51 - 60		1							1
Jun-23	Asian No Data	21 - 30		1							1
Jun-23	Black African American	Under 21		8	1		3	1	1		14
Jun-23	Black African American	21 - 30	1	165	14	15	47	23	57	1	323

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jun-23	Black African American	31 - 40	3	116	27	28	27	22	34	3	260
Jun-23	Black African American	41 - 50	2	41	9	15	10	21	12	4	114
Jun-23	Black African American	51 - 60		10	8	16	3	7			44
Jun-23	Black African American	Over 61		5	2	3	1	4			15
Jun-23	Black Native American	41 - 50							1		1
Jun-23	Black Native American	51 - 60			1						1
Jun-23	Black No Data	Under 21	1	19			1		1		22
Jun-23	Black No Data	21 - 30		33	1		3	11	2		50
Jun-23	Black No Data	31 - 40		16	2			1	3		22
Jun-23	Black No Data	41 - 50		6					1		7
Jun-23	Black No Data	51 - 60		1	1						2
Jun-23	Black No Data	Over 61		1		1					2
Jun-23	Black Other	31 - 40		5				2			7
Jun-23	Black Other	41 - 50		1				1			2
Jun-23	Hispanic Hispanic	Under 21		2	1				2		5
Jun-23	Hispanic Hispanic	21 - 30		3			2	2	1		8
Jun-23	Hispanic Hispanic	31 - 40		5		1		3			9
Jun-23	Hispanic Hispanic	41 - 50		1				3	2		6
Jun-23	Hispanic Hispanic	51 - 60							2		2
Jun-23	Hispanic Hispanic	Over 61							2		2
Jun-23	Hispanic No Data	Under 21					1				1
Jun-23	Hispanic No Data	21 - 30		3	1		1	1	3		9
Jun-23	Hispanic No Data	31 - 40		1				1	2		4
Jun-23	Hispanic No Data	41 - 50							1		1



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jun-23	Hispanic No Data	51 - 60							5		5
Jun-23	Other Middle Eastern	41 - 50			1	1					2
Jun-23	Other No Data	51 - 60		1							1
Jun-23	Other Other	21 - 30		1						1	2
Jun-23	White African American	41 - 50							1		1
Jun-23	White Middle Eastern	41 - 50		1							1
Jun-23	White No Data	Under 21							1		1
Jun-23	White No Data	21 - 30		2					1		3
Jun-23	White No Data	31 - 40		3	2				4		9
Jun-23	White No Data	41 - 50		2							2
Jun-23	White No Data	51 - 60							2		2
Jun-23	White No Data	Over 61							1		1
Jun-23	White Other	Under 21		1			1				2
Jun-23	White Other	21 - 30		1					1		2
Jun-23	White Other	31 - 40		2			1	3	1		7
Jun-23	White Other	51 - 60		1					1		2
Jul-23	No Data Available	Under 21		1							1
Jul-23	No Data Available	21 - 30	1	1	1		1	1	2		7
Jul-23	No Data Available	31 - 40		1							1
Jul-23	No Data Available	41 - 50							1		1
Jul-23	Black African American	Under 21		3			3		1		7
Jul-23	Black African American	21 - 30	1	183	17	16	47	24	53		341
Jul-23	Black African American	31 - 40	1	115	22	27	30	23	32	4	254

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jul-23	Black African American	41 - 50	1	43	16	14	9	18	8	2	111
Jul-23	Black African American	51 - 60		7	8	10	6	6	2		39
Jul-23	Black African American	Over 61		7	3	3	1	4			18
Jul-23	Black Carribean	51 - 60						1			1
Jul-23	Black Mariel Cuban	41 - 50					1				1
Jul-23	Black Native American	41 - 50							1		1
Jul-23	Black Native American	51 - 60			1						1
Jul-23	Black No Data	Under 21		18			2		1		21
Jul-23	Black No Data	21 - 30	1	44	6		6	7	2		66
Jul-23	Black No Data	31 - 40		15	3		3	2	2		25
Jul-23	Black No Data	41 - 50		5	1			1	1		8
Jul-23	Black No Data	51 - 60		1		1					2
Jul-23	Black No Data	Over 61		1							1
Jul-23	Black Other	31 - 40		4			1				5
Jul-23	Black Other	41 - 50					1	2			3
Jul-23	Hispanic Hispanic	Under 21		2	1				2		5
Jul-23	Hispanic Hispanic	21 - 30		3	1		2	2	1		9
Jul-23	Hispanic Hispanic	31 - 40		5	1			1			7
Jul-23	Hispanic Hispanic	41 - 50		1		1		1	2		5
Jul-23	Hispanic Hispanic	51 - 60							1		1
Jul-23	Hispanic Hispanic	Over 61							2		2
Jul-23	Hispanic No Data	Under 21					1				1
Jul-23	Hispanic No Data	21 - 30		2	1		1		3		7
Jul-23	Hispanic No Data	31 - 40		2	1				1		4

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jul-23	Hispanic No Data	41 - 50							2		2
Jul-23	Hispanic No Data	51 - 60			1			1	5		7
Jul-23	Other Hispanic	41 - 50		1							1
Jul-23	Other Middle Eastern	41 - 50						1			1
Jul-23	Other No Data	51 - 60		1							1
Jul-23	Other Other	21 - 30		2						1	3
Jul-23	Other Other	41 - 50							1		1
Jul-23	White Hispanic	21 - 30		1							1
Jul-23	White No Data	Under 21							1		1
Jul-23	White No Data	21 - 30		1	2		1		1		5
Jul-23	White No Data	31 - 40		3	2		1	1	3		10
Jul-23	White No Data	41 - 50		1							1
Jul-23	White No Data	51 - 60		1							1
Jul-23	White Other	Under 21		1			1				2
Jul-23	White Other	21 - 30		1	1						2
Jul-23	White Other	31 - 40		2	1			1			4
Jul-23	White Other	41 - 50			1						1
Jul-23	White Other	51 - 60		1					1		2
Aug-23	No Data Available	Under 21		2							2
Aug-23	No Data Available	21 - 30		2	1		1	3			7
Aug-23	No Data Available	31 - 40		3							3
Aug-23	No Data Available	41 - 50							1		1
Aug-23	No Data Available	51 - 60		1							1
Aug-23	Black African American	Under 21		7	1		2	1			11
Aug-23	Black African American	21 - 30	1	190	20	23	40	18	51		343
Aug-23	Black African American	31 - 40	1	119	22	25	28	28	26	4	253

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Aug-23	Black African American	41 - 50		42	13	8	13	18	11	2	107
Aug-23	Black African American	51 - 60	1	13	3	14	6	4	1		42
Aug-23	Black African American	Over 61		5		6	2	2			15
Aug-23	Black Native American	41 - 50							1		1
Aug-23	Black Native American	51 - 60		1	1						2
Aug-23	Black Native American	Over 61			1						1
Aug-23	Black No Data	Under 21		20	2		2		1		25
Aug-23	Black No Data	21 - 30		50	6	2	6	7	2		73
Aug-23	Black No Data	31 - 40		14	3		2	1	2		22
Aug-23	Black No Data	41 - 50		4	1			1	2		8
Aug-23	Black No Data	51 - 60	1	4		3					8
Aug-23	Black No Data	Over 61		1							1
Aug-23	Black Other	31 - 40		3			1				4
Aug-23	Black Other	41 - 50					1				1
Aug-23	Hispanic Hispanic	Under 21		1	1		1		1		4
Aug-23	Hispanic Hispanic	21 - 30		3		1	1	2	2		9
Aug-23	Hispanic Hispanic	31 - 40		5	1			1	1		8
Aug-23	Hispanic Hispanic	41 - 50		2	1	1		1	2		7
Aug-23	Hispanic Hispanic	51 - 60							1		1
Aug-23	Hispanic Hispanic	Over 61							2		2
Aug-23	Hispanic No Data	21 - 30		2				2	2		6
Aug-23	Hispanic No Data	31 - 40		2	2				1		5
Aug-23	Hispanic No Data	41 - 50							1		1
Aug-23	Hispanic No Data	51 - 60						1	6		7

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Aug-23	Other Hispanic	41 - 50		1							1
Aug-23	Other No Data	51 - 60		1							1
Aug-23	Other Other	21 - 30		2						1	3
Aug-23	White African American	31 - 40		1							1
Aug-23	White Hispanic	21 - 30		1							1
Aug-23	White Hispanic	31 - 40						1			1
Aug-23	White No Data	Under 21			2		1		1		4
Aug-23	White No Data	21 - 30		1	1				1		3
Aug-23	White No Data	31 - 40		5	1			1	2		9
Aug-23	White No Data	41 - 50							1		1
Aug-23	White Other	Under 21		1			1				2
Aug-23	White Other	21 - 30		1							1
Aug-23	White Other	31 - 40		2				2			4
Aug-23	White Other	51 - 60		1	1						2
Sep-23	No Data Available	Under 21		2							2
Sep-23	No Data Available	21 - 30		8			1	3			12
Sep-23	No Data Available	31 - 40		3							3
Sep-23	No Data Available	41 - 50		1					1		2
Sep-23	No Data Available	51 - 60		1							1
Sep-23	Asian No Data	21 - 30		1							1
Sep-23	Black African American	Under 21		9	1						10
Sep-23	Black African American	21 - 30	4	190	7	32	42	20	49		344
Sep-23	Black African American	31 - 40	6	125	21	37	26	29	28	3	275
Sep-23	Black African American	41 - 50	2	47	17	12	10	23	11	1	123

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Sep-23	Black African American	51 - 60		18	6	19	9	4	1		57
Sep-23	Black African American	Over 61		3	2	5	1	2			13
Sep-23	Black Hispanic	51 - 60			1						1
Sep-23	Black Mariel Cuban	51 - 60		1							1
Sep-23	Black Native American	41 - 50							1		1
Sep-23	Black Native American	51 - 60		1				1			2
Sep-23	Black Native American	Over 61			1						1
Sep-23	Black No Data	Under 21	1	30			4		1		36
Sep-23	Black No Data	21 - 30	2	62	1	2	6	8	1		82
Sep-23	Black No Data	31 - 40	2	13	4		2	4	2		27
Sep-23	Black No Data	41 - 50		5				1	1		7
Sep-23	Black No Data	51 - 60		1	1	2				1	5
Sep-23	Black No Data	Over 61		3							3
Sep-23	Black Other	31 - 40		3			1				4
Sep-23	Black Other	41 - 50					1				1
Sep-23	Hispanic Hispanic	Under 21		1			1		1		3
Sep-23	Hispanic Hispanic	21 - 30		3		1	2	1	2		9
Sep-23	Hispanic Hispanic	31 - 40		4	1				1		6
Sep-23	Hispanic Hispanic	41 - 50		2	2				2		6
Sep-23	Hispanic Hispanic	51 - 60			1				1		2
Sep-23	Hispanic Hispanic	Over 61							1		1
Sep-23	Hispanic No Data	21 - 30		2	1			1	2		6
Sep-23	Hispanic No Data	31 - 40		1	1			1	1		4
Sep-23	Hispanic No Data	41 - 50							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Sep-23	Hispanic No Data	51 - 60		1				1	6		8
Sep-23	Other Hispanic	41 - 50		1							1
Sep-23	Other No Data	21 - 30		1					1		2
Sep-23	Other No Data	41 - 50		1							1
Sep-23	Other No Data	51 - 60		1							1
Sep-23	Other Other	21 - 30		2						1	3
Sep-23	White African American	31 - 40		1							1
Sep-23	White Hispanic	21 - 30		1							1
Sep-23	White No Data	Under 21	1		1		1		2		5
Sep-23	White No Data	21 - 30		4	1			1			6
Sep-23	White No Data	31 - 40		3	2			1	4		10
Sep-23	White No Data	41 - 50		1					1		2
Sep-23	White Other	Under 21		1			1				2
Sep-23	White Other	21 - 30		1				1			2
Sep-23	White Other	31 - 40	1	2				2	1		6
Sep-23	White Other	51 - 60		2							2
Sep-23	White Other	Over 61	1						1		2
Oct-23	No Data Available	Under 21		2			1				3
Oct-23	No Data Available	21 - 30		4			1	1			6
Oct-23	No Data Available	31 - 40		2							2
Oct-23	No Data Available	41 - 50		1	1				1		3
Oct-23	No Data Available	51 - 60		1							1
Oct-23	Asian No Data	21 - 30		1							1
Oct-23	Black African American	Under 21		7	1		3				11
Oct-23	Black African American	21 - 30	1	188	7	36	52	17	42	3	346

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-23	Black African American	31 - 40		138	30	33	34	25	28	5	293
Oct-23	Black African American	41 - 50		46	16	17	18	18	6	1	122
Oct-23	Black African American	51 - 60		17	7	19	11	3	1		58
Oct-23	Black African American	Over 61		3	1	6	1	1			12
Oct-23	Black Hispanic	51 - 60						1			1
Oct-23	Black Mariel Cuban	51 - 60		1							1
Oct-23	Black Native American	41 - 50							1		1
Oct-23	Black Native American	51 - 60		1				1			2
Oct-23	Black No Data	Under 21		38	1		6	3	1		49
Oct-23	Black No Data	21 - 30		60	3	1	9	5	1		79
Oct-23	Black No Data	31 - 40	1	16	4		3	4	2		30
Oct-23	Black No Data	41 - 50		3	2			2	1		8
Oct-23	Black No Data	51 - 60		3		2					5
Oct-23	Black No Data	Over 61		4	1	2					7
Oct-23	Black Other	21 - 30			1						1
Oct-23	Black Other	31 - 40		3			1				4
Oct-23	Black Other	41 - 50					1				1
Oct-23	Hispanic Hispanic	Under 21		1			1		1		3
Oct-23	Hispanic Hispanic	21 - 30		3			2	2	2		9
Oct-23	Hispanic Hispanic	31 - 40		4	2	1					7
Oct-23	Hispanic Hispanic	41 - 50			1			1	2		4
Oct-23	Hispanic Hispanic	51 - 60							1		1
Oct-23	Hispanic Hispanic	Over 61							1		1
Oct-23	Hispanic No Data	21 - 30		3					2		5



Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Oct-23	Hispanic No Data	31 - 40		2					1		3
Oct-23	Hispanic No Data	41 - 50							1	1	2
Oct-23	Hispanic No Data	51 - 60		1					3		4
Oct-23	Other Hispanic	41 - 50		1							1
Oct-23	Other No Data	21 - 30		1					1		2
Oct-23	Other No Data	31 - 40							1		1
Oct-23	Other No Data	41 - 50		1					1		2
Oct-23	Other No Data	51 - 60					1				1
Oct-23	Other Other	21 - 30		2						1	3
Oct-23	White African American	31 - 40		1							1
Oct-23	White Hispanic	21 - 30		1							1
Oct-23	White No Data	Under 21							1		1
Oct-23	White No Data	21 - 30		7	1			1			9
Oct-23	White No Data	31 - 40		2	1		1		5		9
Oct-23	White No Data	41 - 50							1		1
Oct-23	White Other	Under 21		1			1				2
Oct-23	White Other	21 - 30		1	1						2
Oct-23	White Other	31 - 40		3	2		1	1			7
Oct-23	White Other	51 - 60		2	1						3
Oct-23	White Other	Over 61							1		1
Nov-23	No Data Available	Under 21		2			1				3
Nov-23	No Data Available	21 - 30		4			1	1	1		7
Nov-23	No Data Available	31 - 40		2							2
Nov-23	No Data Available	41 - 50		2					1		3
Nov-23	No Data Available	51 - 60		1							1
Nov-23	Asian No Data	21 - 30		1							1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-23	Black African American	Under 21		8	1		2				11
Nov-23	Black African American	21 - 30		180	16	40	58	18	33	4	349
Nov-23	Black African American	31 - 40		147	29	29	37	27	27	5	301
Nov-23	Black African American	41 - 50		49	16	21	20	23	3	1	133
Nov-23	Black African American	51 - 60		19	7	15	9	3	2	1	56
Nov-23	Black African American	Over 61		5	3	6		2			16
Nov-23	Black Native American	41 - 50			1				1		2
Nov-23	Black Native American	51 - 60		1				1			2
Nov-23	Black No Data	Under 21		40	1		10	3	1		55
Nov-23	Black No Data	21 - 30	1	53	10		14	5			83
Nov-23	Black No Data	31 - 40		18	4		4	5	2	1	34
Nov-23	Black No Data	41 - 50		5	2				1	1	9
Nov-23	Black No Data	51 - 60		3							3
Nov-23	Black No Data	Over 61		3	1	1					5
Nov-23	Black Other	21 - 30			1						1
Nov-23	Black Other	31 - 40		3	1		1				5
Nov-23	Black Other	51 - 60				1					1
Nov-23	Hispanic Hispanic	Under 21		1			1		1		3
Nov-23	Hispanic Hispanic	21 - 30		3			2	1	2		8
Nov-23	Hispanic Hispanic	31 - 40		4	1	1		1			7
Nov-23	Hispanic Hispanic	41 - 50			1				2		3
Nov-23	Hispanic Hispanic	51 - 60							1		1
Nov-23	Hispanic Hispanic	Over 61							1		1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Nov-23	Hispanic No Data	Under 21			2						2
Nov-23	Hispanic No Data	21 - 30		3					2		5
Nov-23	Hispanic No Data	31 - 40		2					1		3
Nov-23	Hispanic No Data	41 - 50							1	1	2
Nov-23	Hispanic No Data	51 - 60						1	3		4
Nov-23	Hispanic Other	31 - 40								1	1
Nov-23	Other Hispanic	41 - 50		1							1
Nov-23	Other Middle Eastern	41 - 50			1						1
Nov-23	Other No Data	21 - 30		1					1		2
Nov-23	Other No Data	41 - 50		1							1
Nov-23	Other No Data	51 - 60					1		1		2
Nov-23	Other Other	21 - 30		2						1	3
Nov-23	Other Other	41 - 50			1						1
Nov-23	White African American	31 - 40		1							1
Nov-23	White Hispanic	21 - 30		1							1
Nov-23	White No Data	Under 21							1		1
Nov-23	White No Data	21 - 30		2	1		2	1			6
Nov-23	White No Data	31 - 40		3			2		5		10
Nov-23	White No Data	41 - 50							1		1
Nov-23	White No Data	51 - 60			1						1
Nov-23	White Other	Under 21					1				1
Nov-23	White Other	21 - 30		2	1						3
Nov-23	White Other	31 - 40		1	1		1	2			5
Nov-23	White Other	41 - 50						1			1
Nov-23	White Other	51 - 60		1							1
Dec-23	No Data Available	Under 21		3	1						4
Dec-23	No Data Available	21 - 30		6			1		3		10

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Dec-23	No Data Available	31 - 40	1	2			1		1		5
Dec-23	No Data Available	41 - 50		1					1		2
Dec-23	No Data Available	51 - 60		2							2
Dec-23	Asian No Data	21 - 30		1							1
Dec-23	Asian Other	31 - 40			1						1
Dec-23	Black African American	Under 21		8			3				11
Dec-23	Black African American	21 - 30		181	10	32	61	19	33	3	339
Dec-23	Black African American	31 - 40	2	147	28	20	33	28	27	5	290
Dec-23	Black African American	41 - 50	2	47	17	17	15	17	4	1	120
Dec-23	Black African American	51 - 60	2	15	10	13	9	6		1	56
Dec-23	Black African American	Over 61		5	2	7		3	1		18
Dec-23	Black Hispanic	51 - 60			1						1
Dec-23	Black Native American	41 - 50			1				1		2
Dec-23	Black Native American	51 - 60		1				1			2
Dec-23	Black Native American	Over 61			1						1
Dec-23	Black No Data	Under 21		40			9	2	2	1	54
Dec-23	Black No Data	21 - 30		55	7		17	9	1		89
Dec-23	Black No Data	31 - 40	1	22	3		5	3	2		36
Dec-23	Black No Data	41 - 50		7	3	1		1	1	1	14
Dec-23	Black No Data	51 - 60		1	1						2
Dec-23	Black No Data	Over 61		4	1	1		1			7
Dec-23	Black Other	21 - 30		1							1
Dec-23	Black Other	31 - 40		2	1		2		1		6
Dec-23	Black Other	51 - 60				1					1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Dec-23	Hispanic Hispanic	Under 21		1			1		1		3
Dec-23	Hispanic Hispanic	21 - 30		4	1		1	1	2		9
Dec-23	Hispanic Hispanic	31 - 40		3	1	1	1				6
Dec-23	Hispanic Hispanic	41 - 50			2			1	1		4
Dec-23	Hispanic Hispanic	51 - 60							1		1
Dec-23	Hispanic Hispanic	Over 61							1		1
Dec-23	Hispanic No Data	Under 21			2				1		3
Dec-23	Hispanic No Data	21 - 30		5			1		2		8
Dec-23	Hispanic No Data	31 - 40		2					1		3
Dec-23	Hispanic No Data	41 - 50		2				1	1	1	5
Dec-23	Hispanic No Data	51 - 60						1	3		4
Dec-23	Hispanic Other	31 - 40								1	1
Dec-23	Other Hispanic	41 - 50		1							1
Dec-23	Other No Data	21 - 30							1		1
Dec-23	Other No Data	41 - 50		1							1
Dec-23	Other No Data	51 - 60							1		1
Dec-23	Other Other	21 - 30		1						1	2
Dec-23	Other Other	41 - 50			1						1
Dec-23	White Hispanic	21 - 30		1							1
Dec-23	White No Data	Under 21						1	1		2
Dec-23	White No Data	21 - 30		1	1		3	1			6
Dec-23	White No Data	31 - 40		2	1		1		5		9
Dec-23	White No Data	41 - 50		1				1			2
Dec-23	White Other	Under 21		1			1				2
Dec-23	White Other	21 - 30		1				1			2
Dec-23	White Other	31 - 40		2	1		3	1			7
Dec-23	White Other	41 - 50				1					1
Dec-23	White Other	51 - 60		1							1

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-24	No Data Available	Under 21		5	1						6
Jan-24	No Data Available	21 - 30		8					2		10
Jan-24	No Data Available	31 - 40		2			1		1		4
Jan-24	No Data Available	41 - 50		1							1
Jan-24	No Data Available	51 - 60		1							1
Jan-24	No Data Available	Over 61							1		1
Jan-24	Asian No Data	21 - 30					1				1
Jan-24	Asian Other	31 - 40			1				1		2
Jan-24	Black African American	Under 21		11			2				13
Jan-24	Black African American	21 - 30		191	12	30	58	17	28	3	339
Jan-24	Black African American	31 - 40		169	39	27	30	25	32	6	328
Jan-24	Black African American	41 - 50		55	23	17	16	11	3	1	126
Jan-24	Black African American	51 - 60		16	6	14	12	9		1	58
Jan-24	Black African American	Over 61		6	3	7		3			19
Jan-24	Black Hispanic	51 - 60			1						1
Jan-24	Black Native American	41 - 50			1				1		2
Jan-24	Black Native American	51 - 60		1				1			2
Jan-24	Black Native American	Over 61			1						1
Jan-24	Black No Data	Under 21		47	1		10	1	2		61
Jan-24	Black No Data	21 - 30	1	63	5		14	5	3		91
Jan-24	Black No Data	31 - 40		23	7		3	3	2		38
Jan-24	Black No Data	41 - 50		8	1		1	3	1		14

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-24	Black No Data	51 - 60		2	2						4
Jan-24	Black No Data	Over 61		2	2		2				6
Jan-24	Black Other	31 - 40		2	1		1				4
Jan-24	Black Other	41 - 50		1							1
Jan-24	Black Other	51 - 60		1		1					2
Jan-24	Hispanic Hispanic	Under 21		1					1		2
Jan-24	Hispanic Hispanic	21 - 30		3	1		1	2	2		9
Jan-24	Hispanic Hispanic	31 - 40		3	1	1	2	1	1		9
Jan-24	Hispanic Hispanic	41 - 50						1	1		2
Jan-24	Hispanic Hispanic	51 - 60							1		1
Jan-24	Hispanic Hispanic	Over 61							1		1
Jan-24	Hispanic No Data	Under 21			2				1		3
Jan-24	Hispanic No Data	21 - 30	1	5					2		8
Jan-24	Hispanic No Data	31 - 40		3					1		4
Jan-24	Hispanic No Data	41 - 50		2					1	1	4
Jan-24	Hispanic No Data	51 - 60							3		3
Jan-24	Other Hispanic	41 - 50		1							1
Jan-24	Other No Data	21 - 30							1		1
Jan-24	Other No Data	31 - 40			1						1
Jan-24	Other Other	21 - 30								1	1
Jan-24	White African American	31 - 40							1		1
Jan-24	White Hispanic	21 - 30		1							1
Jan-24	White No Data	Under 21						1	1		2
Jan-24	White No Data	21 - 30		1	1		1				3
Jan-24	White No Data	31 - 40		5					4		9
Jan-24	White No Data	41 - 50		1	1						2

Month	Race and Ethnicity	Age Group	OT	PF	PM	PV	SF	SM	TR	WH	Total
Jan-24	White No Data	51 - 60		1	1						2
Jan-24	White Other	Under 21		1			1				2
Jan-24	White Other	21 - 30		1							1
Jan-24	White Other	31 - 40		1		1	3	1			6
Jan-24	White Other	41 - 50				1	1	1			3
Jan-24	White Other	51 - 60		1			1				2
<b>Total</b>			<b>64</b>	<b>7806</b>	<b>1270</b>	<b>1383</b>	<b>2062</b>	<b>1376</b>	<b>2024</b>	<b>207</b>	<b>16192</b>

**Table 26.1(c) Breakout of men at the Central Detention Facility for the first of the month for FY 2023 and FY 2024 through January 1, 2024 by age-group, race and ethnicity group, and legal status.**



- a. **What was the average daily population at the CDF and CTF for FY 2023 and FY 2024, to date?**

**DOC Response**

In FY 2023 the CDF average daily population (ADP) was 1010 and that at CTF was 387. In FY 2024 through December 31, 2023 the CDF ADP was 1175 and that at CTF was 468.

**27. Please describe the terms of DOC's financial arrangement for housing individuals who are in federal custody, and provide unredacted copies of any relevant agreements.**

DOC shall be reimbursed for the housing and care of federal inmates at a firm-fixed per-diem rate of at least \$122.28 per day. Short-term sentenced felons are reimbursed at a fixed per-diem rate of \$130.99. Any transportation services provided by DOC to court or an outside medical facility shall be reimbursed at an hourly rate of \$31.03.

See relevant agreements in Attachment 46.1 Intergovernmental Agreements Governing Per Diem Reimbursement Rates.

**a. What has DOC received from the federal government in FY 2023 and FY 2024, to date, at what per diem rate, and for how many individuals?**

From October 1, 2022 to September 30, 2023: 4,257 sentenced felons were billable to the federal government. The breakdown is listed below as follows:

There were no billable inmates under the Short Term Sentenced Felon Program, 217 were Parole Violators billed to BOP, 1 Federal Program Failures, 170 US Maryland inmates, 2,944 USDC Committed inmates, 210 Parole Violators billed to USMS, 502 Designated Felons, and 213 Probation Violators that were all billable at the rate of \$122.28 per day. The total revenue received for FY23 was \$13,809,801.61, with a small fraction of it coming from court and medical transportation services billed at \$31.03 per hour.

From October 1, 2023 to December 31, 2023: 1,158 sentenced felons were billable to the federal government. The breakdown is listed below as follows:

There were 0 billable at the rate of \$130.99 under the short term sentenced felon program, 0 were designated to DOC, 82 were Parole Violators billed to BOP, 0 were BOP Weekenders, 0 Federal Program Failures, 20 US Maryland inmates, 744 USDC committed inmates, 114 Parole Violators billed to USMS, 135 Designated Felons, and 63 Probation Violators that were all billable at the rate of \$122.28 per day. The total revenue received for FY24 was \$3,812,718.39 with a small fraction of it coming from court and medical transportation services billed at \$31.03 per hour.

## **F. PROGRAMS AND SERVICES**

**28. Please provide an update on the READY Center's operations and funding in FY23 and FY24, to date.**

- a. What were the READY Center's hours of operation in FY23 and FY24, to date?**
- b. How many clients did the READY Center serve in FY23 and FY24, to date? Of those served, how many were released from DOC, and how many were released from BOP?**
- c. What services are being provided at the READY Center, by which District agencies, and by which community-based organizations?**
  - i. How many DOC and BOP residents and returning citizens were served by each provider in FY23 and FY24, to date, and what were their outcomes?**
- d. What is the READY Center's staffing, and does the READY Center have any vacancies? Who leads the READY Center (i.e. senior staff)?**
- e. What services does the READY Center offer incarcerated residents before they are released, and how have these services expanded or contracted since its launch? What services does the READY Center not offer?**
- f. What were the READY Center's budgets in FY23 and FY24, to date? Of those amounts, what was expended?**
- g. How does DOC track READY Center client outcomes?**

**DOC Response:**

**a. What were the READY Center's hours of operation in FY23 and FY24, to date?**

The following are the Ready Center's hours of operation:

FY23 - 9:00 am - 5:00 pm

FY24 to date – 9:00 am –5:00 pm (Programming 6:00 pm-8:00 pm)

**b. How many clients did the READY Center serve in FY23 and FY24, to date? Of those served, how many were released from DOC, and how many were released from BOP?**

In FY23 the READY Center served 2,273 participants, which included 1,728 DOC participants and 545 BOP participants. As of December 31, 2023, the READY Center has served 1,409, which includes 1,114 DOC participants and 295 BOP participants. The READY Center does not have data on participant outcomes.

**c. What services are being provided at the READY Center, by which District agencies, and by which community-based organizations?**

The READY Center staff conducts assessments to determine the specific needs of individuals upon their release and works diligently to establish connections and suggest appropriate resources. Additionally, they educate individuals about the wide range of services available at the READY Center, provided they possess the necessary documentation to access services offered by different government agencies and non-profit

organizations that cater to the Reentry Population in the District. Table 28c.1 lists the government agencies that currently provide services at the READY Center.

<b>READY Center Service Provider</b>	<b>Services Provided</b>
DC Department of Corrections	Pre-Release Screenings, Personal Interest Forms/Post-Release Needs Assessment and Planning Tool, Town Hall Meetings, Linkages and Referrals, Pre and Post Release Outreach
DC Public Library (DCPL)	On Demand Library, Library Services Interest Forms, Library Cards
Department of Aging and Community Living	Aging and Disability Services
Department of Insurance, Securities and Banking	Financial literacy
The Mayor's Office on Lesbian, Gay, Bisexual, Transgender, and Questioning Affairs (MOLGBTQ)	Reentry Services
Mayor's Office of Returning Citizens' Affairs (MORCA)	Reentry Services and Driver's License Initiatives
Department of Behavioral Health (DBH)	Behavioral & Mental Health Services
Department of Human Services (DHS)	SNAPS, Medicaid, Family Reunification
Department of Motor Vehicles (DMV)	Non- Identification Driver's License
Department of Employment Services (DOES)	Workforce Development
Pretrial Services Agency	Services related to pre-trial matters, Interest Forms
Court Services and Offender Supervision Agency (CSOSA)	Reentry Services
DC Board of Elections	Voter Registration
Maryland Bureau of Prisons	Reentry Services
Prince George's County Health Department	Interest Forms
Virginia Department of Corrections	Interest Forms

**Table 28c.1 Government Agencies providing services at the READY Center.**

Community Based Organizations (CBOs) and Non-Profit organizations also provide services at the READY Center; these organizations are listed in Table 28c.2 below.

<b>CBO/Non-Profit Service Provider</b>	<b>Services Provided</b>
Some So Others Might Eat	Housing, Basic Needs, Mail, Hygiene Kits
THRIVE DC	Housing and address vouchers
Community Mediation DC	Mediation
Community Connections	Mental Health Services, Addiction Treatment Services

<b>CBO/Non-Profit Service Provider</b>	<b>Services Provided</b>
The Hope Foundation	Workforce Development, Parenting Resources, Recovery Services
Captivate Perspectives	Career Technical Education
Freeminds Book Club	Book Club and Reentry
VOW Transportation	Transportation
Hepatitis B Initiative	Health Screenings
Manpower DC	Workforce Development, mentorship, career services housing
Martha's Table/ Martha's Outfitters	Workforce Development Clothing
MBI Mental Health	Mental Health and SUD
National Association for Advancement of Returning Citizens	Reentry and Violence Intervention
Pillars of Success	Housing, Workforce Development
Salvation Army Rehab Centers	Rehabilitation Services
The DC Center for LGBTQ	Housing and resources for LGBTQ
A Wider Circle	Housing Career Support
Good Will Industries	Clothes and Shoes
Voices for a Second Chance	Birth Certificate/Social Security Cards
Jubilee Jobs	Employment Resources
Jubilee Housing	Housing Resources
Catholic Charities	Reentry Services, Basic Needs, Housing, Case Management
Community Family Life Service	Housing Resources
House of Ruth	Domestic Violence Resources, Housing Resources
National Reentry Network	Reentry Employment Services

**Table 28c.2 Community Based Organizations and Non-Profits providing services at the READY Center.**

- i. **How many DOC and BOP residents and returning citizens were served by each provider in FY23 and FY24, to date, and what were their outcomes?**

With the opening of the new location, the READY Center was able to reach more individuals through community outreach. DOC has leveraged social media platforms to promote the services offered by the READY Center. The READY Center outreach team is a part of the 202 peace initiative and has participated in more than a dozen pop ups in the community over the past year. Staff have greatly expanded their presence at all DOC locations where residents are housed or releases occur including the CDF, CTF, Inmate Reception Center and Central Cell Block. The READY Center outreach team completed a door to door campaign within both CDF and CTF notifying residents of the READY Center re opening, passing out fliers, and facilitating a town hall meeting. The READY Center has also expanded its presence and outreach to the District Court.

In Table 28c.i.1 below are the number of individuals served by government agencies in FY23 and FY24 to date.

<b>Government Agency</b>	<b>FY23</b>	<b>FY24</b>
MORCA	211	220
DBH	571	207
DHS	341	131
DMV	113	93
DOES	193	122
<b>Total</b>	<b>1432</b>	<b>776</b>

**Table 28c.i.1 Individuals served by Government Agencies that utilize the READY Center’s information system.**

The number of participants served by Community Based Organizations and Non-Profits who use the READY Center’s information system is listed in Table 28c.i.2 below. Some providers do not use the READY Center’s information system; therefore, we are unable to report their participant information.

<b>Community Based Organizations (CBO’s)</b>	<b>FY23</b>	<b>FY24</b>
Voices for a Second Chance	139	70
Jubilee Jobs	41	41
Jubilee Housing	335	84
Catholic Charities	89	34
Community Family Life Service	47	32
House of Ruth	49	16
National Reentry Network	57	15
<b>Total</b>	<b>757</b>	<b>292</b>

**Table 28c.i.2 Individuals served by CBOs that utilize the READY Center’s information system.**

The READY Center is unable to track participant outcomes because it operates on a single post- release visit and does not maintain subsequent contact with participants. Individual service providers, whether government agencies or CBOs may maintain subsequent contact with participants.

**d. What is the READY Center’s staffing, and does the READY Center have any vacancies? Who leads the READY Center (i.e. senior staff)?**

There are four filled positions at the READY Center provided in Table 28.2

Position Number	Title	Name	Vacant Status	Grade	Step

00042462	Program Analyst	Carson, Antonio	F	11	4
00044425	Outreach Specialist	Stone, Charise	F	9	4
00099237	Outreach Specialist	Jackson, Kaneshia R	F	9	9
00103096	Program Analyst	Brown, Valerie Christina	F	11	1

**Table 28.2** Filled positions at the READY Center as of January 16, 2024.

The READY Center has two vacancies (Program Manager and Community Outreach Specialist). The Reentry and Program Administrator is leading the READY Center until the two vacancies are filled; at which point, the Program Manager will take on the responsibility of overseeing day-to-day operations, logistics and reporting.

**e. What services does the READY Center offer incarcerated residents before they are released, and how have these services expanded or contracted since its launch? What services does the READY Center not offer?**

The READY Center provides:

Pre-release Services

Screenings and assessments are conducted to determine the needs and barriers of returning citizens.

Linkages and Referrals

DC DOC provides linkages and referrals to all community-based organizations and agencies pre-and post-release. They are facilitated directly through the Apricot system, and face-to-face with service providers (MORCA, DBH, DHS, Jubilee, and Voices for a Second Chance) are conducted inside facilities as well as pop-ups that we do in the community.

Outreach Services pre- and post-release, including telephone calls and email connections, are provided for DC DOC and BOP residents who are scheduled to return home.

Services Expanded or Contracted Since Launch:

New Ready Center Standalone Location - September 2023 (One Stop Shop)  
 Increased Sister Government Agency Partnerships  
 Increased CBO Partnerships  
 Workforce Development Initiatives and classes are being offered at the new location.  
 Additional Satellite location initiatives in progress at Iva Moultrie Courthouse,  
 Central Cell Block (CCB) and Pretrial Services Agency

The READY Center is not a direct service provider. We are a portal of entry for pre- and post-release residents to get connected to agencies that provide specific services. All services are rendered through partnering agencies and or community-based organizations.

**f. What were the READY Center’s budgets in FY23 and FY24, to date? Of those amounts, what was expended?**



READY Center Budget in FY23: \$450,000.00 (Local and Sub-grant)  
READY Center Expenditures in FY23: \$472,966

READY Center budget in FY24: \$200,000 (Local)  
READY Center Expenditures in FY24: \$2,387 (as of 1/12/2024)

**g. How does DOC track READY Center client outcomes?**

DOC READY Center contracts through the vendor Bonterra Tech, formerly known as APRICOT. DOC uses Bonterra, a cloud-based software system that acts as the central repository to collect data for any provider connected to the agency.

The READY Center also tracks and collects data from inputs on different information systems. Below are some of the technologies that it uses:

- Apricot (Bonterra)-Computer Software
- Participation Interest Forms
- Tablet/Computer Forms APDS Messaging programs
- Corrilink
- Website/Email
- Telephone

DOC, through the READY Center, District government agencies, and CBOs, continues to make connections for participants post-release into the community. The most significant barriers to successful reentry remain a challenge, such as housing, community poverty and violence, continuity of care, employment, clothing, lack of community and family support, and peer influences; however, the READY Center has the resources and tools necessary to help combat these challenges.

**29. Please describe the work of the Lead Out programs in FY 2023 and FY 2024.**

LEAD Out! is a post-release employment program launched by the DOC's Division of College and Career Readiness in June 2021. LEAD Up! was launched in March 2021 and is a pre-release program where DOC residents live in an educational community (housing unit), working toward a specific destination such as a GED, high school diploma, post-secondary degree, or certification, industry certification, or LEAD Out! where they receive support that prepares them for returning to the community.

LEAD Up! and LEAD Out! utilize evidence and research-based practices not commonly used in carceral spaces or with justice-involved individuals. Positive Behavior Interventions and Supports (PBIS) is the framework guiding behavioral modification. This involves teaching pro-social behaviors as examples and anti-social behaviors as non-examples, then incentivizing desired behaviors instead of heavily relying on punitive measures for undesired behaviors.

Every participant has a Peer Coach (in the DOC, this is an incarcerated individual who receives mentorship training; post-release, this is a returning citizen who has successfully remained free from justice involvement) and a Workforce Development Specialist. Participants may also work with multiple staff members who provide support and guidance.

LEAD Out! Participants must be within 12 months of release from the DOC or the FBOP, must be D.C. residents, and must have a history of opioid or stimulant use (this can be an immediate issue, or use can have occurred in the past).

Within six months of release, the returning citizen may contact their workforce coordinator and begin the post-release portion of LEAD Up! D.C. residents returning to the District from FBOP can apply within six months of their release, as can returning citizens who were released from the DOC but were not in the LEAD Up! program.

LEAD Out! partners with DC employers willing to hire returning citizens and who understand and tolerate unique circumstances involving returning citizens as employees (i.e., low skills, requirements of supervision, etc.). Participants are trained on interviewing skills and guided to prepare career-ready documents, and once interviewed and offered a position, LEAD Out! staff assist in choosing the best position based on participant needs, interests, and skill levels.

Over the next six months, participants work with LEAD Out! team members and partners to successfully navigate program components that include:

- Employment with a LEAD Out! approved employer/partner
- 40 hours/week employment at \$17.00/hour paid by LEAD Out! for the initial six months of employment.
- Full-time employment opportunity with the employer with whom participants are placed. Employer partners agree to assume full responsibility for full-time employment after the 6-month program. If, for some reason, an employer realizes they cannot assume responsibility after the program period, LEAD Out! staff work

with participants to apply for employment with a sustainable living wage into which they can transition.

- Participants reporting to their work site 40 hours/week and 8 hours/week.
- LEAD Out! Workforce development, 21<sup>st</sup>-century technology, employability soft skills, and life skills course work, workshops, and seminars.
- Workforce Job Coach assistance with life skill activities such as setting up a bank account, filing taxes, securing insurance, arranging child-care, securing transportation to work, and required meetings.
- Transportation assistance is provided as needed.
- Mandatory substance use screening.
- Care coordination referrals as needed (e.g., physical or mental health needs, vital document attainment, substance use treatment, housing or transportation, clothing).
- Job-specific training and certification
- Regular worksite evaluations

**a. Please describe the current program offerings and participation rates.**

The LEAD Out! program's current offerings are workforce development, inside-the-facility and community-based programming and curriculum, professional development, digital literacy, employability assessments, readiness assessments, certificate programs, paid employment, job training, job coaching, job development, retention services, recovery support, relapse prevention, crisis intervention, peer advocacy, and peer support, to start February 2024.

Program Participation rates: DOC had 64 participants in FY23, including direct hire, certificate, and job training. DOC will offer the program for up to 15 participants at a time in the community-based employment program until they are transitioned into paid work experience and as many as deemed eligible during incarceration in preparation for the community-based employment component.

The Lead Out! Program is funded through DOC local funds and SOR Grant Funds through the Department of Behavioral Health (DBH). The SOR funds are on year 3 of the option years agreement.

DOC supported the Lead Out! Program budget (both Personal Services (PS) and Non-Personal Services (NPS)) using local funds for FY 2023.

The Lead Out Program is set to relaunch the workforce development employment program in February 2024.

FY21 = 17

FY22 = 24

FY23 =64

FY24 =Scheduled to relaunch February 2024

DOC was tracking outcomes through exit surveys upon exiting/completion of the program. In addition to the exit surveys, DOC will utilize participant contacts with the retention

specialist and recovery support teams to track outcomes in employment and recovery support/relapse prevention/crisis management. DOC has also updated metrics for the LEAD Out! program, which include expanded data collection to support the measurement of outcomes related to participants who enter the community-based portion of the program.

**30. Please provide a description of and an update on the “Young Men Emerging” housing units.**

- a. How many YME residents have been housed in each unit in FY 2023 and FY 2024, to date? How many mentors are currently in each YME unit?**
- b. What is DOC’s current staffing for each YME unit?**
- c. How does DOC identify mentors for this program?**
- d. What is the status of plans to develop a similar unit for incarcerated women? If DOC does not plan to pursue such a unit for female residents, please share details on why.**
- e. How does DOC evaluate the success of the YME model?**

**DOC Response:**

- a. How many YME residents have been housed in each unit in FY 2023 and FY 2024, to date? How many mentors are currently in each YME unit?**

DOC is currently operating one YME unit at the CTF. In FY23 there were 30 mentees and four mentors and in FY24 year to date there have been 16 mentees and two mentors. Overall, during this period there have been 30 residents who participated as mentees and six as mentors. There are currently two mentors in the YME unit.

- b. What is DOC’s current staffing for each YME unit?**

The YME unit staff includes a case manager, two program analysts, two correction officers, and a unit supervisor.

- c. How does DOC identify mentors for this program?**

Mentors are interviewed and vetted for the program based on an application process. Program requirements are given, and an institutional screening is completed before a final interview and approval. Referrals and recommendations are made by case management and programs staff. Mentors must meet the eligibility criteria and successfully complete 40 hours of mentor training provided by DOC.

- d. What is the status of plans to develop a similar unit for incarcerated women? If DOC does not plan to pursue such a unit for female residents, please share details on why.**

DOC does not plan to pursue such a unit for female residents. There are not sufficient women in custody who meet the age and length of stay criteria and who

are not already engaged in other programs to be mentees. Additionally, there are an insufficient mentors who meet eligibility criteria, and who are not already engaged in other programs. DOC needs a sufficient population of young women not already in other program housing units to establish a similar housing unit for women. Therefore, at this time, DOC does not intend to expand YME further. Instead, DOC will continue to enhance the existing YME Unit.

**e. How does DOC evaluate the success of the YME model?**

DOC measures the model's success by the change they see in the resident's behavior, social skills, communication abilities, conflict negotiation skills, relationship with authority, goals achieved, the completion of programs, and recidivism of those released. In addition, the YME Program Analyst conducts the Young Men Emerging Program Unit Quarterly Satisfaction Survey. DOC does not currently utilize any formal evaluation tools to measure the success of the YME model.

**31. How many residents are currently housed in the CDF and CTF, respectively, on a writ for sentence modification under the Second Look Amendment Act (“SLAA”)?**

- a. How many work as mentors in the YME units?**
- b. How does DOC identify and address the specific needs of its residents who are returning to the District after serving lengthy periods of incarceration in the Bureau of Prisons’ custody, whether under IRAA, compassionate release, or another sentence review mechanism?**

As of January 10, 2024, there are no IRAA residents in custody. Please note that this number is subject to change on a daily basis based upon new admissions into the facility.

**a. How many work as mentors in the YME units?**

Since there are currently no IRAA inmates, none work as mentors in the YME units.

**b. How does DOC identify and address the specific needs of its residents who are returning to the District after serving lengthy periods of incarceration in the Bureau of Prisons’ custody, whether under IRAA, compassionate release, or another sentence review mechanism?**

DOC’s case managers, health providers, and behavioral health providers use a variety of assessment tools to identify specific needs of residents who return to the District under DOC’s custody after serving lengthy periods of incarceration, regardless of the mechanism that results in their return to DOC custody. There are reentry program options for both men and women that the resident may be offered depending upon individual risk, need, and responsivity. DOC offers a continuum of mental health services and substance use treatment services in specialized program units as well as general population units. DOC is gradually expanding the reach of trauma addiction mental health and recovery (TAMAR) groups throughout its facilities to better support the needs of individuals who will reenter the community.

The READY Center reaches out to residents within 180 days of release to help them further identify and connect to immediate reentry specific needs, including establishing identity, connecting to benefits, and connecting to health and behavioral health services. DOC’s Education and Programs staff also offer several options for participation in education, workforce development, and need-specific programs – many in partnership with universities or other providers whether government agencies like the Department of Employment Services and the Department of Behavioral Health, or not-for profit organizations, to assist individuals in achieving improved success upon release into the community. Some opportunities exist to participate in family reunification programs, and there are often volunteer services that support the resident’s transition as well.

**32. Please provide an update on DOC's partnerships with Georgetown University.**

- a. How many residents have participated, and in which programs?**
- b. What is the budget for each program, and what are the sources of financial support for each?**
- c. What are DOC's plans, if any, to expand the partnerships in the remainder of FY 2023?**

DOC continues to maintain strong relationships with Georgetown University.

- a. How many residents have participated, and in which programs?**

A total of 140 residents participated in Georgetown University offered programs in FY23 and 76 have participated or are enrolled so far in FY24. Georgetown University Prison Scholars Program served 140 students and Georgetown Street Law served 27. In FY24, 76 students enrolled in Prison Scholars. Georgetown Street Law has not yet returned for FY24.

- b. What is the budget for each program, and what are the sources of financial support for each?**

The DOC does not provide funding for Georgetown's credit bearing program or provide funding for student university enrollment. All funding for GU scholars at DOC is paid for by private donors through the partnership with Georgetown Prison Justice Initiative.

- c. What are DOC's plans, if any, to expand the partnerships in the remainder of FY2024?**

DOC is expanding the partnership, and for the first time ever, Georgetown credit classes to CDF which will be held on unit SE1. DOC will continue to expand our enrollment at CTF and place continued added efforts on female enrollment increases.



**33. How many residents earned good time credits in FY 2023 and FY 2024, to date? How many credits, and which types of credits?**

- 728 DOC residents earned good time credit for FY23 and 217 earned good time credit for FY24 to date.
- 6,967 behavior credit days were awarded for FY23. 2,383 behavior credit days awarded year to date for FY24.

These credits are awarded by the records office.

Additionally, the following work detail and programming credits were awarded in FY23 and FY24 to date:

<b>FY23</b>	<b>Work detail credits awarded</b>	<b>Programming credits awarded</b>
Credit	307	613
# of participants	34	127
<b>FY24</b>	<b>Work detail credits awarded</b>	<b>Programming credits awarded</b>
Credit	84	254
# of participants as of 1/11/2024	13	41

**34. How many residents participated in work release programs in FY 2023 and FY 2024, to date? Did DOC explore an alternate model to pursue such a program in FY 2023, given the lack of an available halfway house for men?**

In FY23, eight women participated in work release programs via halfway house placement. So far, in FY24, four women have participated. Residents are screened weekly by case management staff for halfway house placement; the majority are ineligible due to serious misdemeanor charges (i.e., assaults, domestic violence) or violent criminal history or warrants/detainers. Some decline the program as no good time credits are given for participation in work release at a halfway house. Residents prefer to remain in their current program at the jail to earn credits. Monthly, the Community Corrections Program Officer contacts the DC Superior Court to request placements for the female halfway house to increase numbers.

Court-ordered halfway house placements have dwindled substantially as the criminal justice system implemented COVID-19 related reforms with more placements on home detention/home monitoring instead of congregate settings. DOC has yet to explore an alternate model to halfway house placement for men in DOC's custody.

Work release from DOC facilities is an alternative under DC law for DOC residents eligible for pre-trial or sentenced misdemeanants employed or in school at the time of commitment to DOC. They may participate in this program provided their employer or school agrees to abide by work release rules and regulations and the resident meets the conditions of daily work release from the jail without any lapses, returning to the facility on time each day scheduled to work.

**35. Please provide an update on the current operations of the library in FY 2023 and FY 2024, to date.**

- a. What was the library's staffing each fiscal year?**
- b. How many volumes does it currently contain?**
- c. How frequently are its materials offered to residents? How has the COVID-19 pandemic impacted its offerings?**
- d. How many residents took advantage of the materials in FY 2023 and FY 2024, to date?**
- e. How many books have been checked out in FY 2023 and FY 2024, to date?**
- f. What is the library's collections budget for FY 2024?**

**a. What was the library's staffing each fiscal year?**

One DOC law library technician and two DCPL staff members who are not DOC staff members for fiscal year 2023 and as of this date.

**b. How many volumes does it currently contain?**

The DCPL located at the Correctional Treatment Facility currently holds about 11,000 books.

**c. How frequently are materials offered to residents? How has the COVID-19 pandemic impacted its offerings?**

Materials are offered to the residents on a weekly basis from DCPL. Residents who have access to the education tablets are able to review or read materials through the National Corrections Library seven days a week.

DOC residents have access to legal research via the APDS Education tablet through FastCase Legal Research and they have access to LexisNexis through the Viapath/GTL tablets. Residents can request leisure reading materials through the Education tablet for the DCPL or they can send a paper request slip to the DCPL for leisure reading materials. The Education tablet allows our residents access to the National Corrections Library where they can log on to read/review books and materials.

Many residents also have access to materials through the National Corrections Library provided on the APDS Education Tablets. The National Correction Library houses an extensive collection of over 28,000 titles, encompassing hundreds of audiobooks and spanning various genres such as fiction, non-fiction, mystery, science fiction, and historical literature. New titles are added quarterly. Residents have the opportunity to borrow two titles at a time, with loan periods extending up to 21 days. Additionally, the library offers the convenience of holds, allowing residents to secure their favorite titles. NCL boasts roughly five thousand unique users monthly and growing materials are available in the following languages:

Spanish, German, French, Latin, Chinese, Danish, Italian, Dutch, Russian and Swedish. The National Corrections Library has also added comics to their library collection.

- d. **How many residents took advantage of the materials in FY23 and FY24, to date?**

9,586 residents were served by the Law and Leisure Libraries in FY23 and 1,411 in the first quarter of FY24.

- e. **How many books have been checked out in FY23 and FY24, to date?**

2,540 books have been checked out in FY23.

604 books have been checked out in FY24.

- f. **What is the library's collections budget for FY23?**

The jail library collection is part of the general library collection budget. Additionally, there is \$13K set aside for the jail library collection.

## **G. MENTAL HEALTH AND SUBSTANCE ABUSE SERVICES**

**36. Please describe the mental or behavioral health services offered to residents in DOC custody.**

- a. What is the average monthly number of residents that receive these services?**
- b. What are DOC's current policies regarding continuation of medication-assisted treatment for residents? How have these policies changed in FY 2023 and FY 2024, to date? How does DOC ensure that only incarcerated individuals requiring medication-assisted treatment have access to these medications?**

Aware that the population DOC serves has experienced trauma and has significant rates of mental health (MH) issues as well as substance use disorder (SUD), DOC wrote the last medical contract specifically stating that more comprehensive mental health services must be provided to this group in need. Since FY19, DOC moved from providing more basic MH services, such as medication provision and crises management, to developing a men's Step-Down Unit, developing a comprehensive therapeutic unit for women. The agency is looking forward to returning to the pre-COVID scheduling where it offers more robust mental health programming, all provided through a Trauma-Informed Care (TIC) lens. DOC also has a Women's Wellness Unit and Men's Wellness Unit. The Women's and Men's Wellness Units programming currently includes:

- 5 groups/week of Helping Men/Women Recover,
- 2 TAMAR psychoeducation groups focused on Trauma, Addictions, Mental Health and Recovery per week
- 1/week yoga,
- 1/week mindfulness,
- 1/week Narcotics Anonymous meeting

Current treatment, therapeutic modalities and groups include:

- Crisis Management
- Medication, including the use of Long-Acting Injectables
- Cognitive Behavioral Therapy (CBT)
- Anger Management
- Yoga and Mindfulness
- TAMAR and other TIC groups
- Art therapy
- Narcotics Anonymous

- a. What is the average monthly number of residents that receive these services?**

In the set of tables that follow, please note the following abbreviations are used for unit names: WWU (Women's Wellness Unit), MWU (Men's Wellness Unit), SUD (Men's Substance Use Disorder) and AMHU (Acute Mental Health Unit).

The Women's Wellness Unit is located in housing unit at CTF; and, the Men's Wellness Unit, Men's Substance Use Disorder and Acute Mental Health Unit are at CDF.

<b>Month</b>	<b>WWU Average Monthly</b>	<b>MWU Average Monthly</b>	<b>SUD Average Monthly</b>	<b>AMHU Average Monthly</b>
Oct-22	20	11	13	49
Nov-22	19	13	11	44
Dec-22	16	15	10	42
Jan-23	59	277	4	54
Feb-23	100	238	5	57
Mar-23	138	577	0	64
Apr-23	338	450	4	63
May-23	133	307	5	58
Jun-23	79	402	5	62
Jul-23	0*	314	5	53
Aug-23	0*	164	7	44
Sep-23	0*	0	0	43
Oct-23	0*	416	8	64
Nov-23	0*	257	8	59
Dec-23	0*	448	31	46

\*Note: Please see explanation item 2 in response to part b.

From a jail-wide comprehensive perspective, the psychiatry team saw an average of 2,871 patients each month for either evaluation or treatment while the mental health clinicians saw an average of 1,605 unique patients per month for evaluation and or treatment.

**b. What is DOC’s current policies regarding continuation of medication-assisted treatment for residents? How have these policies changed in FY 2022 and FY 2023, to date? How does DOC ensure that only incarcerated individuals requiring medication-assisted treatment have access to these medications?**

DOC is one of the District’s largest providers of medication assisted treatment (MAT), averaging approximately 250 residents on MAT/month. Unlike most jails, DOC has had MAT for Opioid Use Disorder as an integral part of our patient care practice for nearly two decades. DOC is also an Opioid Treatment Program, accredited through the federal agency SAMSHA (Substance Abuse and Mental Health Service Administration) and the National Commission on Correctional Healthcare (NCCHC), one of our accrediting bodies. Only 15% of the nation’s jails are NCCHC accredited. DOC is accredited by both NCCHC and the American Correctional Association (ACA).

1. DOC policies are to continue MAT for residents on MAT in the community when they enter jail, after the dose is verified with their MAT provider or clinic. DOC also can initiate MAT treatment for those in need during their time at DOC and continue it upon discharge.

2. This policy has not changed; however, the scope of practice has changed. To assure the agency is treating as many patients as possible for opioid use disorder, a condition we believe is chronic, relapsing and treatable, DOC uses the SAMHSA NIDA screening tool at intake (generally within one hour after a new intake enters our facility). A high-level clinician, usually an MD, Nurse Practitioner, or Physician's Assistant conducts a full medical assessment shortly after intake, including SAMHSA's NIDA screen. All patients also undergo mental health screening, and most are seen by the mental health clinician at intake for a full mental health assessment. Because intake is a challenging and high-risk time, and that not all patients initially disclose substance use issues, DOC culls the medical record as well as outside health databases (CRISP) at the time of intake to help maximally assess someone's need for and experience with MAT. DOC also works with a DBH liaison who culls their database to help fully assess someone's need and treatment history in the community. To further augment this process and detect as many residents as possible with SUD, DOC conducts another screen (NIDA and/or the lengthier NIDA ASSIST) approximately five to seven days later on the intake housing unit to see if those who did not disclose SUD issues at intake may choose to disclose them several days later when they have either stabilized more or find themselves in withdrawal. Regarding withdrawal, clinicians see residents daily on the intake housing unit, treating withdrawal, and conducting sick calls as well. Residents can also discuss SUD issues (which could benefit from MAT) anytime during Sick Call clinic (which occurs seven days a week on every housing unit) or during any healthcare visit at the Chronic Care Clinic or even Urgent Care. Residents are treated as needed and referred to the SUD Team for further assessment and care.

DOC recently opened special therapeutic housing units for both men and women dealing with SUD issues. A board-certified addictions medicine MD and a team of addictions nursing and mental health experts also provide daily support and guidance. The men's unit opened in July 2022, while the women's unit opened in August 2021. Therapeutic housing units differ from other housing units in that they are therapeutic in nature, are based around a SUD curriculum that's developed for incarcerated settings, is gender-responsive and created from a trauma informed care perspective.

In addition to MAT with methadone, suboxone, and vivitrol, DOC offers a wide range of complementary behavioral health tools to help residents cope inside and outside the jail with various triggered states and stressors. DOC offers TAMAR (Trauma, Addictions, Mental Health and Recovery) groups-psychoeducational groups focused on the role of trauma in our lives. DOC has been working with the country's foremost TIC subject matter expert since 2016 on bringing this training and these groups to DOC residents.



They focus on providing participants with tools to deal with stress, anxiety, and triggers all within a trauma-informed care lens.

DOC also offers:

1. Yoga and Mindfulness
2. Emotional Freedom Technique (“tapping”) to calm the amygdala and manage triggers quickly and effectively
3. Acupressure (soon to be acupuncture)
4. Cognitive Behavioral Therapy
5. Art Therapy
6. Anger Management
7. Narcotics Anonymous and Alcoholics Anonymous Groups

It is worth noting that the Women’s Wellness Unit is a relatively new therapeutic housing unit. Unlike any other housing unit, it houses women with acute mental health conditions, women who are on a Step Down Mental Health program (after their acute mental health issue is stabilized), and women dealing primarily with SUD issues. This multi-issue housing unit was made with good therapeutic intentions, based on well-established evidence that there is significant overlap between patients with Mental Health concerns and SUD issues. During its nascent operations period, DOC and the health provider staff have become aware that this population is best served by separating those with SUD from those with acute Mental Illness or in need of Step-Down Mental Health care. Women with SUD concerns are more stable than women with more acute mental health (MH) concerns and are better able to participate in therapeutic programming. DOC has discussed this necessary “tweak” in program design with both the Substance Use and Mental Health Services Agency (SAMHSA) and Department of Behavioral Health (DBH) leadership who fully support the shift.

While women who have SUD issues came to not want to be voluntarily placed on the WWU due to the presence of the more numerous women with Active MH issues, they have continued to receive Medication Assistance Therapy, pre-discharge release work with Peer Navigators along with robust medical reentry services. They have not, however, been able to participate in groups.

DOC is planning on opening the Women’s SUD unit in a different housing unit, separate from women with active MH issues, in late Spring 2024. Women with Mental Health needs will be served in a separate housing unit from those with SUD.

3. DOC ensures that only incarcerated individuals who are prescribed medication are administered those medications by medical providers who supervise the process and ensure that the medication is consumed.

**37. Please describe DOC's current release and reentry planning procedures relating to residents with mental or behavioral health needs.**

DOC and Unity Health Care's (Unity) discharge planning is comprehensive. It adheres to correctional best practices and begins at intake. Knowing that DOC has a transient population who may only be within the facilities for a few days or weeks, medical begins re-entry planning within a few hours after their arrival at the Carolyn Cross Inmate Reception Center at the Central Detention Facility. DOC asks Department of Behavioral Health (DBH) to assess all residents in intake (from a roster) with the DBH database to help the Unity staff distinguish and select those in need of mental health (MH) services. This is critical given that not all residents may admit to receiving MH services during intake. Residents new to DOC will not have this kind of information in their electronic medical record.

To assure continuity of MH care, Unity continues to partner with a DBH liaison. The liaison reviews residents who are within 30 days of a known discharge date to help assure they return to the DBH Core Service Agency (CSA) they received care upon discharge, or, see if they qualified for any DBH services. The DBH liaison then links DOC residents to those services. The services are then included in Unity's discharge planning session with the resident. For residents who are known to DBH CSA, Unity plans follow up visits for the resident upon discharge. For those not connected to DBH, Unity plans follow up visits to other mental health clinics or services.

DOC has worked continuously over the past eight years with DC Health Care Finance (DHCF) and the Department of Human Services' Economic Security Agency (ESA) to assure that Medicaid is placed on "suspension" when residents enter the jail, and that it is "reinstated" within days after they return into the community. Recently DCAS (an automated system) has been implemented which can reduce the time to reinstatement for about 50-60% of known Medicaid recipients. In the case of the other 40-50% of Medicaid recipients, the process continues to be a manual and sometimes lengthy one. Given that some residents face this critical issue and that the transition back to the community can be bumpy, DOC had previously provided residents with three days of medication plus a prescription for 30 days of medication. Residents with HIV are provided 30 days of medications upon discharge. DOC is now releasing all residents with 30 days of medications to help ensure their safety and medical wellbeing and to prevent individuals from "falling into a medication crack" due to delays in Medicaid reinstatement, which can persist even 14 days after discharge.

Residents who are on medication assisted treatment (MAT) for substance use disorders/ opioid use disorders (SUD/ OUD), are connected to their methadone clinic the day after discharge. DOC Peer Navigators are dedicated to working closely with all residents on MAT to help assure they will follow up as planned. Residents on Suboxone are released with this medication and given a prescription as discussed. Follow-up appointments are made with their Suboxone provider as well as with their primary care provider, as is the case for all residents with a medical diagnosis or concern.

**38. Please describe any instances in which a resident was transported to another facility for mental health care services.**

Arrestees at the Central Cell Block (CCB) with acute mental health issues are referred to emergency mental health services at the Department of Behavioral Health's Comprehensive Psychiatric Emergency Program (CPEP) from the CCB when necessary. Patients in florid psychosis or who are suicidal are referred to CPEP for safe placement, observation, assessment, and treatment. Should CPEP not be able to care for these transfers, they are routed to an Emergency Room for evaluation. In total, 34 arrestees between October 1, 2022, and December 31, 2024, were sent from CCB to CPEP for mental health concerns in FY23-FY24.

Because of the robust mental health services offered within DOC facilities, providers have the training and resources to appropriately manage psychiatric emergencies on site. Although there are robust mental health services available, some emergent circumstances require inmates to be sent to external facilities for mental health care services. Zero inmates were transported from the Central Detention Facility (CDF) or Correctional Treatment Facility (CTF) needing immediate attention during FY23 and to date in FY24.

**39. Please provide an update on the specialized step-down unit at CDF.**

- a. How many residents are currently participating?**
- b. How many residents graduated from the SDU, by month, in FY 2023 and FY 2024, to date?**

Currently, 17 residents participate in the Men’s Step-Down Mental Health Unit. This is a stable number of residents on this unit with a capacity of 18.

Over the past two fiscal years, the unit has graduated a total of 53 residents in this nine-week program. While the unit has generally been at full capacity, the jail population is transient, with many residents leaving after a few weeks, either transferring to a general population unit, returning to the community, or being transferred to the federal system.

**Graduations by Fiscal Year FY23: 43    FY24: 10**

Month	Graduations
October 2022	1
November 2022	0
December 2022	0
January 2023	17
February 2023	0
March 2023	11
April 2023	0
May 2023	1
June 2023	5
July 2023	0
August 2023	8
September 2023	0
October 2023	6
November 2023	0
December 2023	4
January 2024	0 (so far)

**H. RESTRICTIVE HOUSING, SAFETY OF RESIDENTS AND  
STAFF, AND CONTRABAND**

- 40. Please provide data on the number of residents housed in restrictive housing in FY 2023 and FY 2024, to date.**
- a. Please provide a list of all names or aliases DOC uses in addition to, or instead of restrictive housing**
  - b. Please describe DOC’s restrictive housing policies generally including:**
    - i. Any circumstances that qualify a resident to be moved into restrictive housing**
    - ii. The average length of stay for a resident placed in restrictive housing**
    - iii. The average number of wellness checks per day a Correctional officer is required to provide to residents placed in restrictive housing**
    - iv. Any mental health supports provided for residents placed in restrictive housing**
  - c. In FY 2023 and FY 2024, to date, under what circumstances were residents denied more than 2 hours of time out of their cells per day?**
  - d. In FY 2023 and FY 2024, to date, under what circumstances were residents denied services or amenities?**
  - e. In FY 2023 and FY 2024, to date, under what circumstances were mechanical devices that restrict movement, such as black-box handcuffs, leg shackles, or belly chains, used?**
  - f. How does DOC plan to reduce the use of restrictive housing in the remainder of FY 2024? Please provide updates on where the agency remains on implementing the following:**
  - g. What changes to its restrictive housing policies has DOC made in FY 2023 and FY 2024, to date, if any? Does DOC plan to make any changes to its restrictive housing policies in the remainder of FY 2024?**
    - i. Please provide an update on the addition of the Protective Custody policy that was mentioned in the DOC 2023 Performance Oversight testimony**

Please see the average daily number and total distinct number of residents housed in restrictive housing in FY23 and up to Q1 FY24 in Table 59.1 below.

Month	Average Daily	Distinct Count
Oct-22	91	186
Nov-22	99	209
Dec-22	97	196
Jan-23	92	202
Feb-23	93	211
Mar-23	80	206
Apr-23	74	186
May-23	86	211
Jun-23	99	233
Jul-23	95	227
Aug-23	81	261

Month	Average Daily	Distinct Count
Sep-23	81	233
Oct-23	115	310
Nov-23	82	255
Dec-23	127	284

**Table 40.1 Number of Residents Housed in Restrictive Housing Units by Average Daily Count and Total Distinct Count of Residents for FY23 and Q1 of FY24.**

- a. Please provide a list of all names or aliases DOC uses in addition to, or instead of restrictive housing**

Disciplinary Restrictive Housing, Administrative Restrictive Housing, and Special Management

- b. Please describe DOC’s restrictive housing policies generally including:**

- i. Any circumstances that qualify a resident to be moved into restrictive housing**

A resident who violates institutional rules, or poses an immediate threat to the safety, security, and orderly operation of the facility to include ongoing active investigations.

- ii. The average length of stay for a resident placed in restrictive housing**

The average length of stay for a resident placed in restrictive housing is 30-days.

- iii. The average number of wellness checks per day a Correctional officer is required to provide to residents placed in restrictive housing**

Correctional officers conduct wellness rounds at least every 30-minutes, at staggered intervals, for residents in restrictive housing.

- iv. Any mental health supports provided for residents placed in restrictive housing**

Medical conducts daily rounds on residents in restrictive housing. Residents in restrictive housing have access to mental health counselors and mental health services.

- c. In FY 2023 and FY 2024, to date, under what circumstances were residents denied more than 2 hours of time out of their cells per day?**

All restrictive housing residents receive two hours of “out of cell” time daily, unless a resident declines their recreation time, is placed on suicide watch, or suicide precautions in a safe cell in restrictive housing.

**d. In FY 2023 and FY 2024, to date, under what circumstances were residents denied services or amenities?**

Access to amenities and services were not restricted for any resident. This included residents in restrictive housing; those who were in programming continued to attend their programming. Residents receive barbering, if eligible, laundry and commissary services.

**e. In FY 2023 and FY 2024, to date, under what circumstances were mechanical devices that restrict movement, such as black-box handcuffs, leg shackles, or belly chains, used?**

As per policy, anytime a resident who is in restrictive housing is removed from their cell they are restrained with handcuffs. When escorted off unit, a black box, waist chain, and leg irons are used in addition to handcuffs.

**f. How does DOC plan to reduce the use of restrictive housing in the remainder of FY 2024? Please provide updates on where the agency remains on implementing the following:**

DOC plans to open a new restrictive housing step-down unit to address the root cause of the recidivism rate of restrictive housing by offering more mental health services and programming.

1. DOC Operations has identified the use of a restrictive housing step down unit, and implemented a pre-hearing housing unit and Mental Health group therapy.
2. DOC Policy 5500.2 Restrictive Housing of Inmates was updated on May 20, 2022.
3. DOC conducts daily screening of the Housing Board Hearings and uses Profile Analysis to determine the appropriate use of restrictive housing.

**g. What changes to its restrictive housing policies has DOC made in FY 2023 and FY 2024, to date, if any? Does DOC plan to make any changes to its restrictive housing policies in the remainder of FY 2024?**

- The DOC plans added a new Protective Custody policy.
- The DOC also intends to make changes to DOC Policy 5500.2 in FY24.
- The DOC began plans on opening a new RH Step -down unit to be open FY24

**i. Please provide an update on the addition of the Protective Custody policy that was mentioned in the DOC 2023 Performance Oversight testimony**

DOC policy 5000.3 Protective Custody Specialized Management was updated on May 20, 2022.



41. Please describe the circumstances of each death of a resident in DOC custody in FY 2023 and FY 2024, to date, if any. Include cause of death and whether contraband was present.

- a. How many deaths occurred while in restrictive housing?
- b. How many deaths occurred at the Central Cell Block?
- c. How many deaths were the subject of a department or law enforcement or other investigation?
  - i. Has DOC provided the Committee with status updates of the investigation or a copy of the conclusion? If not, please provide the Committee with copies and an update.
  - ii. What proactive steps is DOC taking to prevent drugs or other contraband from coming into the facility?
  - iii. What is the punishment for staff or visitors who bring in illegal contraband?

Five residents in DOC custody died in FY23. Two residents in DOC custody died in FY24 to date. A total of seven residents in DOC custody died in FY23 and FY24 to date.

Resident No.	Circumstances of death	Cause of Death	Contraband Present?
1	Male resident found unresponsive in cell hanging. Medical emergency called. DOC staff commenced with CPR until the Medical team arrived on scene.	Suicide	NO
2	Male resident returning (Against Medical Advice from hospital doctors) from hospitalization to DOC collapsed back in the IRC. DOC staff started CPR until all life saving measures until Unity staff arrived on scene.	Pulmonary Embolism	NO
3	Male resident was found unresponsive in cell and a medical emergency was called. Despite life saving measures, Resident was pronounced deceased.	Combined drug overdose which included Fentanyl	NO
4	Male resident stabbed by another resident. A medical emergency was called. Despite life saving measures, the resident died in hospital.	Homicide-autopsy pending	YES
5	Male resident found down on tier. He had signs of a central nervous system/brain event. Life saving measures were provided by DOC and Unity staff and patient transferred to the hospital where he died.	Autopsy pending	NO

<b>Resident No.</b>	<b>Circumstances of death</b>	<b>Cause of Death</b>	<b>Contraband Present?</b>
6	Male resident was found unresponsive in CCB cell. He had been sent out for a psychiatric evaluation and seizures from the CCB. He was treated at a local ER and sent back. He was found down in his cell. A medical emergency was called. Life saving measures were administered; however, the arrestee was pronounced deceased.	Autopsy pending	NO
7	Male resident was found unresponsive in cell and a medical emergency was called. Life saving measures were administered, however the patient was pronounced dead.	Autopsy pending	NO

**a. How many deaths occurred while in restrictive housing?**

No deaths occurred in a restrictive housing unit.

**b. How many deaths occurred at the Central Cell Block?**

One death occurred at the Central Cell Block.

**c. How many deaths were the subject of a department of law enforcement or other investigation?**

All inmate deaths, at a minimum, are investigated by the DC Metropolitan Police Department. The Office of the Chief Medical Examiner conducts post-mortem examinations and provides autopsy reports. The OIS is tasked with conducting internal investigations for inmates who have expired within the facility. The internal investigation is conducted to determine if agency policy and procedures had been adhered to prior to and during the time of discovery of the inmate decedent.

**i. Has DOC provided the Committee with status updates of the investigation or a copy of the conclusion? If not, please provide the Committee with copies and an update.**

Completed internal reports are submitted for review by the administration and ultimately to the Office of the Director.

**ii. What proactive steps is DOC taking to prevent drugs or other contraband from coming into the facility?**

Intelligence gathering through clandestine methods is performed by the OIS as well as the OIS/CSC in order to provide information associated with contraband activity to include the participants and the possible location of contraband to Operations (Rapid Response Team) so that focused searches and intercepts can be performed. OIS conducts interviews of inmate sources in order to gather intelligence related information in order to stem the flow of contraband within the facility. OIS/CSC conducts a focused assessment of problematic housing units in order to report their discoveries to Operations personnel. In addition, OIS continues to partner with sister agencies for prosecution of the same.

DOC has implemented numerous security measures, including enhanced screening at facility entrances for staff, contractors, volunteers, and visitors. DOC has revised and updated policies on allowable clothing and carried items that may enter the facilities and informed staff, contractors, and volunteers of the same. The agency has implemented appropriate technologies to detect different types of contraband in different contexts – at entrances, in housing units, etc. Deployed technologies include X-ray scanners, drug scanners (ion detection), mail scanners, and metal detection wands. Specially trained canines assist with detection of drugs and cellphones. Staff have been encouraged to be more vigilant in conducting searches. The specially trained canines also assist staff in conducting searches. The importance of being vigilant about contraband is reinforced through training and roll calls among other communications. All measures together help DOC detect and prevent illegal contraband from entering the facility and help DOC detect and remove illegal contraband that presents in the facilities.

**iii. What is the punishment for staff or visitors who bring in illegal contraband?**

For staff, criminal prosecution, when probable cause exists, and dismissal from the facility, when appropriate are the actions taken against staff or visitors who bring illegal contraband into DOC facilities.

Visitors who bring illegal contraband into facilities are banned from entering DOC facilities.

**42. How many residents were transported to a hospital for physical injuries in FY 2023 and FY 2024.**

- a. What was the average associated cost, and reason for transport?**
- b. How does DOC handle physical injuries that do not require a hospital visit? How many medical staff are on site at a given time, and are these positions fully staffed?**
- c. How does DOC track these incidents? Please provide a copy of the most recent audit completed by the contract administration staff to determine Unity Health Care's compliance with the NCCHC and ACA standards**

In FY23- present, 134 residents were transferred out for physical injuries.

- a. What was the average associated cost, and reason for transport?**

Causes ranged from stabbings, to broken bones, to altered mental status after head injury. Emergency transports of residents are provided by the Fire and EMS Department and costs are covered under the Comprehensive Inmate Health Care contract. The cost of inter hospital transports of residents are also covered under the Comprehensive Inmate Health Care contract. The cost of special conveyance transports of residents is included in DOC's fleet maintenance contract. The contracts are not structured in a manner that costs per transport can be split out. However, the average cost of 911 transport (Basic Life Support) in DC was until recently \$1,250 per transport; and, as of January 1, 2024, increased to \$1,500 per transport.

- b. How does DOC handle physical injuries that do not require a hospital visit? How many medical staff are on site at a given time, and are these positions fully staffed?**

DOC/Unity has two Urgent Care facilities open 24 hours a day, seven days a week for residents in both CTF and CDF. Urgent Care doctors assess physical injuries with labs and radiology, can suture wounds as needed, and refer patients out to outside Emergency Rooms as needed. In a 24-hour period, approximately 136 Unity staff provide healthcare to the residents. There are currently 20 vacant positions on the Unity contract.

- c. How does DOC track these incidents? Please provide a copy of the most recent audit completed by the contract administration staff to determine Unity Health Care's compliance with the NCCHC and ACA standards**

Both DOC Operations and Unity track transports out. Unity pays for 911 transports of inmates as part of the Comprehensive Health Care contract, while DOC pays for "special conveyances" or non-emergency cases that still require a more stable resident to be transported out for care. Special conveyance costs are included in DOC's Fleet Maintenance contract. Here is a copy of DOC's Office of Health Services Administration's most recent audit documenting Unity's compliance with NCCHC and ACA standards:

11. Annual NCCHC - ACA Standards						
Item #	Performance Measures	References	Benchmark	Sep-22	Sep-23	Comment
11.1	Provide Comprehensive Medical and Mental Health Care services in accordance with the standards of the American Medical Association (AMA): applicable ACA Performance-Based Standards for Adult Local Detention Facilities; NCCHC Standards for Health Services in Jails	C.5.1 C.5.44	Compliant	Compliant	Compliant	Unity had a successful NCCHC survey on January 24, 2022, successful ACA survey on October 3-5, 2022
11.2	Contractor is to meet & maintain all 31 mandatory Standards as outlined by ACA (most current edition accreditation)	C.5.1 C.5.44	Compliant	Compliant	Compliant	DOC ACA Manager and Unity work together to assure all requested information is submitted to ACA Manager and OHSa is kept abreast of results.

**43. Please provide, on a monthly basis, the number of resident-on-resident assaults, staff-on-resident assaults, and resident-on staff assaults for FY 2023 and FY 2024, to date, and categorize by type of assault. Please describe each assault in detail, including the object(s) used, as well as its resolution (e.g. referred to law enforcement or prosecutors, staff termination, etc.).**

- a. Please describe the activities of the Violence Reduction Committee in FY 2023 and FY 2024, to date. Where the Committee has produced any reports, please share those with the Committee.**

Assaults are summarized in the table below.

Month	Inmate on Inmate Assault	Inmate On Staff Assault	Alleged Staff on Inmate Assault
Oct 22	4	1	0
Nov 22	5	1	0
Dec 22	1	0	0
Jan 23	9	0	0
Feb 23	2	0	0
Mar 23	2	0	0
Apr 23	3	0	0
May 23	6	1	0
Jun 23	3	0	0
Jul 23	3	0	0
Aug 23	5	0	0
Sep 23	5	0	0
Oct 23	5	0	0
Nov 23	3	0	0
Dec 23	9	0	0

Details of assaults are provided in the following tables.

**Table 43.1 CDF Inmate on Inmate Serious Assaults Jan FY23 -Jan FY24 – Please note that all residents were evaluated by a physician who determined whether external treatment or evaluation was required. Residents placed in restrictive housing were evaluated and cleared by medical and mental health prior to placement.**

Date	Inmate on Inmate Assault	Nature of Injuries	Weapons Used	Resolution
1/1/2023	Inmates AR, AG and JM were involved in a physical altercation.	AG received minor laceration to shoulder.	YES	AG was treated on site for his injury, separation orders put in place, AG and AR inmates were charged with Fighting Class 11 – 213 and Possession of Major Contraband Class 1 – 111a, JM was charged Possession of Major Contraband Class 1 – 111a, Threatening Conduct Class II-204 a and 212 Lack of Cooperation. Separations Orders was put in place.
1/4/2023	Inmates TA and IA were involved in a physical altercation.	Inmate IA had blood coming from head.	YES	Inmate IA was transported by 911 to an outside medical for further evaluation. Inmate TA received a disciplinary report for Fighting Class 11 – 213, Possession of Major Contraband Class 1 – 111a, & Class 1- 107 An Assault with Injury. Inmate TA received a disciplinary report for Fighting Class 11 – 213. Separation Orders were put in place.
1/5/2023	Inmate SB and MB Were involved in a physical altercation.	Inmate JB received multiple stab wounds to back.	YES	JB was transported to an outside medical facility due to injury. Separation Orders put in place. Both inmates received a disciplinary report for Fighting Class 11 – 213.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
1/6/2023	Inmates RT, KP, JH, & SB were involved in a physical altercation.	Inmate RT received multiple puncture wounds on his upper body	YES	RT was transported to an outside medical facility due to injury. Separation Orders put in place. Inmate JH, and KP received a disciplinary report for Fighting Class 11 – 213. Inmate SB will be charged for Possession of Major Contraband Class 1 – 111a
1/6/2023	Inmate MR and KL Were involved in a physical altercation.	Inmate KL received multiple puncture wounds on his upper body	YES	Inmate KL was treated on-site for his injuries. Separation Orders put in place. Inmate MR, and KL received a disciplinary report for Fighting Class 11 – 213.
1/13/2023	Inmate AJ and DB Were involved in a physical altercation.	Inmate DB received laceration to left buttocks.	YES	Inmate DB was treated on site and received two stitches on left Buttocks. Separation Orders put in place. Inmate AJ, and DB received a disciplinary report for Fighting Class 11 – 213.
1/13/2023	Inmates SH and CJ were involved in a physical altercation	Both Inmates CJ and SH sustained multiple puncture wounds in upper chest area.	Yes	Both inmates were transported to a local area hospital for their injuries. Separation orders put in place, both inmates involved were charged with Fighting Class 11 – 213.
1/18/2023	Inmates DH and DJ assaulted inmate JR.	Inmate JR received multiple puncture wounds in back area and arm	Yes	Inmate JR was transported to local area hospital for his injuries Separation orders put in place, Inmates DH and DJ were received disciplinary reports for Class 1-107 An Assault with Injury.



<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
1/18/2023	Inmates MB and RS were involved in a physical altercation	Both Inmates MB and RS sustained multiple puncture wounds	YES	Both inmates were transported to a local area hospital for their injuries. Separation orders put in place, both inmates involved were charged with Fighting Class 11 – 213 and Class 1- 107 An Assault with Injury.
2/9/2023	Inmates MF, WH, KP, MB, ML, & MV were involved in a physical altercation.	Inmate MF received injuries.	YES	Inmate MF were transported to a local area hospital for their injuries. Separation orders put in place. Inmate MF, WH inmates were charged with Fighting Class 11 – 213 and Class 1- 107 An Assault with Injury. Inmate KP, MB & MV were charged for Class 1- 107 An Assault with Injury. Inmate ML was charged with Fighting Class 11 – 213.
2/14/2023	Inmates JB, KH, & QJ were involved in a physical altercation	Inmate QJ received multiple wounds to chest and back area.	YES	Inmate QJ was transported to a local hospital for his injuries. JB & KH were both charged with Fighting Class 11 – 213 and Class 1- 107 An Assault with Injury. Inmate QJ was charged with Fighting Class 11 – 213. Separation orders put in place.
3/6/2023	Inmates BE & TW were involved in a physical altercation	Inmate TW received wounds on right side of stomach.	YES	Inmate TW was transported to a local hospital for his injuries. Both inmates were charged with Fighting Class 11 – 213. Separation orders put in place.
3/15/2023	Inmates MF, JM, TS & BW were involved in a physical altercation.	Inmate MF and BW received punctures wounds and was bleeding from the face and neck.	YES	All inmates involved received a disciplinary report and charged with charged with Fighting Class 11 – 213. Separation orders put in place.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
4/15/2023	Inmates MB & DS were involved in a physical altercation.	Inmate DS received punctures wounds on the face and Chin and Jaw fractured. Inmate MB received superficial abrasions to upper shoulder.	YES	Inmate DS was transported to a local area hospital for his injuries. Separation orders put in place, both inmates involved were charged with Fighting Class 11 – 213 and Class 1- 107 An Assault with Injury.
4/29/2023	Inmates DH & KW were involved in a physical altercation.	Inmate DH & KH received a fracture on their left hand.	NO	Both inmates were transported to outside medical for treatment due to fractures on their left hands.
4/29/2023	Inmates RP, EJ, CP, TP, & DB were involved in a physical altercation.	Inmate TP received several puncture wounds to back and a wound on his right ear.	YES	Inmates RP, EJ, CP, TP, & DB were charged with charged with Fighting Class 11 – 213. Separation Orders put in place.
5/3/2023	Inmates RB & TL were involved in a physical altercation.	Inmate TL head was swollen and laceration to face with bruises to chest and back.	YES	Inmate TL was transported to outside medical for treatment due to his injuries. Inmate RB received a disciplinary report for Class 1- 107 An Assault with Injury. Separation Orders was put in place.
5/7/2023	Inmate RJ & ER were involved in a physical altercation.	Inmate RJ received a head Injury, and cheek laceration.	NO	Inmate RJ was transported to a local area hospital for his injuries. Separation orders put in place, both inmates involved were charged with Fighting Class 11 – 213.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
5/9/2023	Inmates DA, TH, DL & AM, EN & RS were involved in a physical altercation.	Inmate RS was the victim and received punctures wounds to head and right arm. Also, was assaulted by DA, TH, DL & AM, EN.	YES	Inmate RS Inmate RS was transported to a local area hospital for his injuries. Separation orders put in place. Inmates DA, TH, DL & AM, EN inmates were charged for Class 1- 107 An Assault with Injury. Inmate RS was placed on Protective Custody.
5/11/2023	Inmates MT, TR, KP, JP, RM & AJ were involved in a physical altercation.	Inmate KP received punctures wounds to back of his head.	YES	Inmate KP was treated on-site for his injuries. Inmates AT, TR, BP, AJ, & MT received disciplinary reports for Assault Class II 201, and Theft Class II 209. Inmate RM was charged for Possession of Major Contraband Class I 111 (a). Separation orders put in place.
5/19/2023	Inmate AM & WH were involved in a physical altercation.	Inmate AM received puncture wounds on his chest and right eye.	YES	Inmate AM was transported to a local area hospital for his injuries. Separation orders put in place. Inmate AM reported he felled off the top bunk.
5/21/2023	Inmate KR, & TT were involved in a physical altercation.	Inmate KR received a wound on his head and cheek swollen.	NO	Inmate KR was transported to a local area hospital for his injuries. Separation orders put in place. Inmate TT inmate was charged for Class 1- 107 An Assault with Injury.
6/12/2023	Inmates KD and BVI were involved in a physical altercation.	BVI had a laceration in the facial area.	NO	BVI was transported out of the facility for external medical treatment. KD was charged with Assault with Injury Class I-107(a) and BVI was charged with Fighting Class II-213.

Date	Inmate on Inmate Assault	Nature of Injuries	Weapons Used	Resolution
6/15/2023	Inmates AB, RJ and LT were involved in a physical altercation.	AB had multiple puncture wounds to his left arm.	YES	AB was transported to a local medical facility via special conveyance for further evaluation. AB received a disciplinary report for Fighting Class II- 213, RJ received a disciplinary report for Assault with Injury Class I-107(a) and LT received a disciplinary report for Possession of major Contraband Class I-111(a) and LT received a disciplinary report for Possession of major Contraband Class I-111(a)
6/15/2023	Inmates CC and AH were involved in a physical altercation	AH had non-life threatening injuries to his facial area and mouth.	NO	AH was transported to a local medical facility further for treatment.
6/27/2023	Inmates MR, SL, DB and MM were involved in a physical altercation.	MR received puncture wounds to his head, facial area, chest and neck area.	YES	MR was sent to a local medical facility via 911 for further treatment. MM and SL, was charged with Class I 107(a) Assault with Injury.
7/02/2023	Inmate DH and GA were involved in an altercation	GA received multiple stab wounds. And DH was bleeding from his right wrist.	YES	GA was sent to a local area hospital for further treatment Inmate DH was treated for his right wrist in wound care. Both GA and DH received a Disciplinary Report for fighting. DH will receive additional charges for contraband. Separation Orders were put in place.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
7/17/2023	Inmates KP and RS physically assaulted Inmate DR. inmate AT confiscated the homemade weapon from the assault. MB also had possession of contraband.	DR received multiple scalp laceration. RS was treated for inflammatory agent exposure.	YES	DR was treated on site for his injury, separation orders were put in place for all inmates, inmates KP, and RS were charged with assault with injury. Inmates DR, MB and AT was also charged for contraband.
7/23/2023	Inmates KG and MS were involved in an altercation.	MS was observed with blood oozing from his head.	NO	MS was sent to a local area hospital for further treatment. Both inmates involved were issued a Disciplinary Report for fighting. Separation Orders were put in place.
8/10/23	Inmates WP and RS were involved in a physical altercation.	RS received stab wounds.	Yes	RS was transported to a local area hospital for his injuries, separation orders were put in place, both WP and RS were charged with assault and injury.
8/11/2023	Inmates EC, EW and CW assaulted inmate MW while inside cell.	MW received several puncture wounds to the upper back, both arms and facial area.	YES	MW was transported to a local area hospital for his injuries. Separation orders were put in place. All inmates involved received Disciplinary Report for fighting.
8/17/2023	Inmates GB, DC, NO, ST, and TW were involved in a group fight .MP passed a homemade weapon to ST.	GB received stab wounds to his back and right thigh area. ST received several lacerations.	YES	TW was transported to a local area hospital for his injuries, while ST was treated on site for several lacerations. Separation Orders were put in place, All inmates were charged with fighting.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
8/18/2023	Inmates DK and CR physically assaulted MG.	MG went out Special Conveyance for laceration to his facial area.	NO	MG was transported to a local area hospital for his injuries. Separation orders were put in place. Both inmates DK and CR received Disciplinary Report for fighting.
8/19/2023	Inmates GH and EB were involved in a physical altercation	Inmate EB received superficial abrasion and puncture wounds.	YES	Inmate EB was treated on site for his injuries, separation orders were put in place, inmate GH was charged with fighting.
9/01/2023	Inmate TS and JP were involved in a physical altercation	JP received laceration to his head, neck and left hand.	Yes	Inmate JP was treated on site for his injuries, separation orders were put in place, both inmates received Disciplinary Report for fighting.
9/05/2023	Inmates WB and CK were involved in a physical altercation towards DC.	DC received stab wounds, WB received face laceration and CK was treated for puncture wounds and laceration.	YES	Inmates WB, CK and DC was treated on site for their injuries, separation orders were put in place, all inmates received Disciplinary Report for fighting.
9/06/2023	Inmates GH and SH were involved in a physical altercation towards AG.	AG received multiple superficial abrasion and punctures wounds. GH was treated for a scratch.	YES	AG and GH was treated on site for their injuries, separation orders were put in place for all inmates, inmates received Disciplinary Report for fighting.
9/16/2023	Inmate HF assaulted Inmate DC	Inmate DC received several puncture wounds.	YES	Inmate DC was transported to a local area hospital for treatment separation orders put in place, both inmates were charged with fighting.

Date	Inmate on Inmate Assault	Nature of Injuries	Weapons Used	Resolution
9/28/2023	Inmate DW assaulted inmate MD	Inmate MD received multiple puncture wounds.	Yes	Inmate MD was treated on site for his injuries. Separation Orders were put in place, Inmate MD departed the facility with USMS. Inmate DW was charged with fighting.
10/1/2023	Inmate BW, GL, JD and KB were involved in a physical altercation.	JD received multiple stab wounds.	YES	JD was sent to a local medical facility via special conveyance for further treatment. All parties involved were charged with Class II 213 Fighting and KB was also charged with Class I 111(a) Major Contraband.
10/2/2023	Inmate AV and TF were involved in a physical altercation.	AV received multiple stab wounds.	YES	AV was transported to a local medical facility via 911 for further treatment. Both inmates were charged with Class II 212 Lack of Cooperation (a) and Class II 213 Fighting.
10/18/2023	Inmate KB and JF were involved in a physical altercation.	KB received multiple stab wounds.	YES	KB was transported to a local medical facility via 911 for further treatment. JF was charged with Class I 107 (b) Assault w/ Injury, Class II 212 (c) Lack of Cooperation and Class II 219 (b) Out of Bounds.
10/23/2023	Inmate MG and FR were involved in a physical altercation.	FR received multiple stab wounds.	YES	FR was transported to a local medical facility via special conveyance.

Date	Inmate on Inmate Assault	Nature of Injuries	Weapons Used	Resolution
10/25/2023	Inmate DF, RH, KJ, MO, and MV were involved in a physical altercation.	MO was severely stabbed in the chest area.	YES	MO was transported to a local medical facility via 911 for further medical treatment. KJ, RW and RH were charged with Class II Assault 201 and Lack of Cooperation 212 (a). DF was charged with Class I 107 (a)(b) Assault with Injury.
10/27/2023	Inmate SB and WH were involved in a physical altercation.	SB received several puncture wounds.	YES	SB was transported to a local medical facility via special conveyance for further treatment. WH was charged with Class I 107(b) Assault with Injury.
11/11/2023	Inmate JB & NP were involved in a physical altercation.	Inmate NP was observed with blood over his clothing. Inmate JB head was swollen.	NO	Inmate NP was transported to a local medical facility via special conveyance for further treatment. Both inmates received Disciplinary Report for Class II 213 Fighting.
11/27/2023	Inmates JA, DB, LM, JM & TW were involved in a physical altercation.	Inmate DB received multiple puncture wounds. & Inmate JM received multiple puncture wounds. Inmate CW received a wound on right hand	YES	Inmate DB & JM was transported to a local medical facility via special conveyance for further treatment. All inmates received disciplinary reports for Class 11 213 Fighting. Class 11 212 a Lack of Cooperation and Class 11 219 Out of Bounds. Separation Orders was put in place.



<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
11/29/2023	Inmate CR & MR were involved in a physical altercation.	Inmate MR received puncture wounds to the eye, ear and neck.	YES	Inmate MR was transported to outside medical for his injuries. Separation Orders were put in place.
12/01/2023	Inmate LW & JB were involved in a physical altercation.	Inmate LW received superficial puncture wounds to the left/right thigh and right arm.	YES	Inmate LW was treated on site. Inmate JB was charged with Class I 107(b) Assault with Injury and fighting Class 11 213. Inmate LW received disciplinary report for fighting Class 11 213. Separation was put in place.
12/05/2023	Inmate RH, AL, CL, SM & SN were involved in a physical altercation.	Inmate CL received a stab wound on the neck and multiple stabs wounds on the right arm.	YES	Inmate CL was transported to outside medical for his injuries. Inmate RH, SM, SN & AL received disciplinary reports charged with Class I 107(b) Assault with Injury and fighting Class 11 213. Separation Orders were put in place.
12/10/2023	Inmate EC, LB, EB, KH & RM were involved in a physical altercation.	Inmate EC received stab wounds on left/right arm and back. Inmate LB received stab wounds on the left/right arm and forehead. Inmate RM received stab wounds head, cheek and back.	YES	Inmate EC, LB & RM was transported to outside medical for his injuries. All involved inmates received disciplinary reports charged with Class I 107(b) Assault with Injury and fighting Class 11 213. Separation Orders were put in place.
12/13/2023	Inmate CP were involved in a physical altercation.	Inmate CP was bleeding and received swallowing to head and face.	NO	Inmate CP was transported to outside medical for his injuries. Unknown suspect.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
12/15/2023	Inmate KJ, KP, KR, TT & AW were involved in a physical altercation.	Inmate TT received stab wounds on the left shoulder, neck and mouth.	YES	Inmate TT was transported to outside medical for his injuries. All involved inmates received disciplinary reports charged with Class I 107(b) Assault with Injury and fighting Class 11 213. Separation Orders were put in place.
12/19/2023	Inmate WG, WS & GS were involved in a physical altercation.	Inmate WG received stab wounds on upper & lower body.	YES	Inmate WG was transported to outside medical for his injuries. Inmates WS and GS received disciplinary reports charged with Class I 107(b) Assault with Injury and fighting Class 11 213. Separation Orders were put in place.
12/23/23	Inmate DH & MR were involved in a physical altercation.	Inmate DH received injuries to his nose.	NO	Inmate DH was transported to outside medical for his injuries. Both inmates received disciplinary reports for Class I 107(b) Assault with Injury and fighting Class 11 213. Separation Orders were put in place.
12/31/23	Inmate JZ & IH were involved in a physical altercation.	Inmate IH was observed with blood on his face and hands.	No	Inmate IH was transported to outside medical for his injuries. Inmate AZ received a disciplinary report for Assault Class 1 107.
12/31/2023	Inmate BN was assaulted by unknown suspect.	Inmate BN received wounds that require outside medical treatment.	No	Inmate BN received injuries that require outside medical treatment.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
10/7/2022	Inmates MB, JS, SN, and PC assaulted Inmate LC	Inmate LC received body and head injury.	Undetermined	Inmate LC was transported to local area hospital for his injury. Separation orders put in place, inmate other inmates involved were charged with assault with injury.
10/11/2022	Inmates KC, RH, DM, and SP were involved in group fight.	Inmate SP received multiple puncture wounds	Yes	Inmate SP was transported to local area hospital for his injury. Separation orders put in place, other inmates involved were charged with assault with injury.
10/18/2022	Inmates RD and SS were involved in a physical altercation	Inmate SS sustained a lip injury.	No	Inmate SS was transported to local area hospital for his injury. Separation orders put in place, both inmates involved were charged with fighting.
10/21/2022	Inmates EJ and CV were involved in a physical altercation	Inmate CV received puncture wounds.	Yes	Inmate CV was transported to local area hospital for his injury. Separation orders put in place, both inmates involved were charged with fighting.
11/5/2022	Inmates DD, DE, CH, MR, and TS were involved in group fight.	Inmate TS sustained facial injury.	Undetermined	Inmate TS was transported to local area hospital for his injury. Separation orders put in place, all inmates involved were charged with fighting.
11/12/2022	Inmates TW and TB were involved in a physical altercation	Inmate TB received puncture wounds.	Yes	Inmate TB was transported to local area hospital for his injury. Separation orders put in place, both inmates involved were charged with fighting.

<b>Date</b>	<b>Inmate on Inmate Assault</b>	<b>Nature of Injuries</b>	<b>Weapons Used</b>	<b>Resolution</b>
11/22/2022	Inmates RD, DH, OW, and DW were involved in group fight.	Inmate DH received multiple puncture wounds.	Yes	Inmate DH was transported to local area hospital for his injury. Separation orders put in place, all inmates involved were charged with fighting.
11/23/2022	Inmates JJ and CK were involved in a physical altercation	Inmate JJ received multiple puncture wounds.	Yes	Inmate JJ was transported to local area hospital for his injury. Separation orders put in place, both inmates involved were charged with fighting.
11/28/2022	Inmates DG, VH and AW were involved in a physical altercation	Inmate AW received multiple puncture wounds.	Yes	Inmate AW was transported to local area hospital for his injury. Separation orders put in place, all inmates involved were charged with fighting.
12/27/2022	Inmates ED, DT and PW were involved in a physical altercation	Inmate PW received multiple puncture wounds.	Yes	Inmate PW was transported to local area hospital for his injury. Separation orders put in place, all inmates involved were charged with fighting.

**Table 43.2 CTF Inmate on Staff Serious Assaults Jan FY23 - Jan FY24**

Date	Inmate on Staff Assault	Nature of Injuries	Weapons Used	Resolution
10/6/2022	Inmate JM physically assaulted Officer A unexpectedly without reason. As a result of the assault Officer A fell and hit his head on the ground.	Officer A received laceration and bruise to his head and experienced pain and dizziness.	No	Dr. O. determined that Officer A needed to be relieved from duty to be transported to receive emergency treatment. Officer A also received a workman’s compensation claim number. Inmate JM was charged with assault. He also received Restrictive Housing evaluation. He was cleared of any injuries and placed in pre-hearing detention.
11/2/2022	Inmate JU came from behind Officer T and unexpectedly assaulted him without reason.	Officer T was punched in the face and back, he subsequently fell to the ground. He was also exposed to chemical agent from responding officers trying to get Inmate JU off of him. .	No	The on duty physician determined that Officer T needed to be relieved from duty and transported to see his private doctor. Office T also received a workman’s compensation claim number. Inmate JU was charged with assault. He also received Restrictive Housing evaluation. He was cleared of any injuries and placed in pre-hearing detention.

There were no reported staff on inmate assaults in FY 2023 and FY 2024, to date.

**a. Please describe the activities of the Violence Reduction Committee in FY23 and FY24, to date.**

**DOC Response**

The Violence Reduction Committee was established in July 2020, and, to date has reviewed 20 use of force incidents for root causes, action steps, training, accountability, and behavior/mental health contributors. The Committee did not meet during FY23. Staff vacancies and transitions in key roles impeded the Committee from being established in a stable and meaningful way during this period. Despite these challenges, DOC's efforts continued undeterred to reduce violence in its facilities through contraband seizures, situational awareness, continued deployment of body worn cameras, training, increased supervision, accountability, and other measures.

DOC has reconstituted the Violence Reduction Committee for FY24. It will meet on January 31, 2024. It will discuss opportunities to reduce violence in DOC facilities given the current nature of population and challenges (over 50% mentally ill, about 40% diagnosed with SUDs – primarily opioid use disorders, almost all with extensive histories of trauma, and more than 50% charged with crimes that would be considered violent or dangerous) and aging facilities full of weaponizable materials.

- 44. Please provide an update on DOC’s actions taken in response to the Office of the Inspector General’s (“OIG”) audit released in August 2021.**
- a. Has DOC replaced the 15% of security cameras OIG identified as not working correctly with updated digital cameras, as recommended? If not, when in FY 2023 does DOC anticipate those cameras will be installed?**
  - b. What is the status of DOC’s work to meet minimum staffing requirements for the unit tasked with the investigation of use of force incidents, as suggested by OIG? Has DOC produced a plan for hiring for this unit?**
  - c. Has DOC addressed the flaws in the incident tracking system identified by OIG? What is the status of the JACCS upgrade project, which was set to launch in late September 2022?**
  - d. Does the new JACCS upgrade’s incident tracking system allow users to track use of force incidents over time, as recommended in the audit? If so, what is the first point-in-time at which users can track use of force incidents? If not, why not, and does DOC plan to do so?**

Table 44.1 below lists the OIG’s recommendations, and DOC’s response or action plan that addresses each recommendation.

<b>OIG Recommendation</b>	<b>DOC ACTION</b>
(1) Establish key performance indicators to measure the effectiveness and efficiency of the facility security, housing unit supervision, and correctional surveillance center activities.	DOC had already established and continues to measure and monitor workload and key performance indicators within DOC to measure the efficiency and effectiveness of facility security, housing unit supervision, and correctional surveillance center activities.
(2) Establish a quality assurance team to review the incident tracking database on a regular basis to: (a) identify missing incident report packages to ensure records are complete; (b) identify incidents that have not been reviewed by a supervisor to ensure timely review; and (c) ensure incidents are properly classified.	DOC agreed and is implementing this. In August 2020, DOC established the Violence Reduction Committee (VRC), co-chaired by the Deputy Director of Operations and the Fraternal Order of Police (FOP)-DOC Chairman, to conduct monthly reviews of use of force incidents. The VRC serves as the quality assurance team to identify the incident tracking information relating to missing or incomplete packages, late or incomplete supervisory review, and proper classification, as well as to identify trends or areas where mitigation is needed. Supportive efforts are underway in other agency departments to identify trends and areas of potential concern that merit review and action.

<b>OIG Recommendation</b>	<b>DOC ACTION</b>
<p>(3) Establish requirements for how to obtain and document inmates' accounts as part of the administrative review process described in Appendix D.</p>	<p>DOC agreed and implemented this. During the use of force investigation, DOC provides residents the opportunity to submit formal statements documenting their account of the incident using an inmate statement form which was implemented in September 2021. Additionally, DOC captures its residents' accounts of significant events starting with incident notifications which documents its residents' statements or refusal to provide statements about a significant event. DOC's Inmate Grievance process has been and continues to be utilized by the agency's residents to memorialize their account of a significant event. DOC's Adjustment Board process, also provides the agency's residents an additional opportunity to state their version of events.</p>
<p>(4) Develop procedures to prevent coordination of incident statements amongst officers involved in an incident and witnesses to maintain the integrity of the incident reporting process.</p>	<p>DOC agreed and now requires each officer to independently submit a narrative of each incident of use of force prior to departing the facility at the end of their shift and enforces this policy consistently. Officers found out of compliance are subject to progressive discipline. Use of force incidents are reviewed by Operations on at least a monthly basis and with the Director on a quarterly basis. Upon review of incidents those officers found to use force in a manner not compliant with DOC policy and procedures are subject to discipline including retraining and more formal and adverse actions when appropriate.</p>
<p>(5) Develop procedures to monitor the quality and timeliness of supervisory review of all incidents.</p>	<p>DOC accepted this recommendation. Through the VRC, DOC is monitoring the quality and timeliness of supervisory review of all incidents. When there are failures to meet the policy timelines, supervisors are progressively disciplined in accordance with the District's Human Resources policies and procedures. Captains and Lieutenants are provided with administrative staffing assistants whose job it is to check for quality and timeliness of all disciplinary reports. Captains and Lieutenants can thus act as needed to ensure that quality and timeliness standards are met. This process also affords these supervisors greater opportunities to provide on-the ground support</p>



<b>OIG Recommendation</b>	<b>DOC ACTION</b>
	to their staff and meet operational needs. DOC has also implemented Body Worn Cameras on housing units and has observed a reduction in instances of use of force in these housing units. These actions are intended to work together to reduce the frequency of use of force and improve adherence to policy while also mitigating risk and assuring safe and effective practices. Use of force incidents are reviewed by Operations on at least a monthly basis and with the Director on a quarterly basis.
(6) Identify the agency's operations and reporting information needs and develop system requirement specifications.	DOC accepted this recommendation and has assured that the JACCS upgrade, which will go live in July 2023 will meet the agency's operations and reporting needs.
(7) Develop procedures to ensure the incident tracking system has adequate reporting functionalities to assist management in assessing staff's use of force, identifying negative trends or noncompliance with requirements, and achieving strategic objectives.	DOC accepted this recommendation and the JACCS upgrade which will go live in late Spring 2024 will provide the ability to track and monitor use of force including the ability to identify negative trends and non-compliance with requirements and assist DOC in achieving strategic objectives.
(8) Develop procedures to ensure the floor unit officer (FUO) is present at the cell door prior to opening and closing the cell doors.	DOC agreed with the recommendation relating to the presence of floor unit officers (FUOs) at door openings. DOC updated all post orders to require that FUOs are present at cell doors prior to opening and closing them.
(9) Establish procedures to revoke user access to the incident tracking database upon IT personnel receiving notification of changes to employee status.	DOC agreed and revoked access privileges of all former employees as of 06/30/2021. DOC has ensured that IT personnel are notified of separations and are able to deauthorize accounts in a timely manner. It periodically audits to ensure that no former employee accounts remain active.
(10) Develop procedures to monitor employee compliance	DOC agreed and monitors compliance with training requirements on a periodic basis. In fact, it reports

OIG Recommendation	DOC ACTION
with training requirements on a periodic basis.	compliance with training requirements as a Key Performance Indicator on a quarterly basis and this is part of DOC's annual Performance Accountability Report.
(11) Develop a plan to replace nonfunctional video surveillance cameras.	DOC agreed with this recommendation. The agency has identified all non-functional and/or obsolete video surveillance cameras and is working to replace them. DOC has also implemented body worn cameras to supplement the use of video surveillance cameras.

**Table 44.1 OIG Recommendations, and DOCs Action Plan to Address Each Recommendation.**

- a. Has DOC replaced the 15% of security cameras OIG identified as not working correctly with updated digital cameras, as recommended? If not, when in FY 2023 does DOC anticipate those cameras will be installed?**

In FY21, DOC was able to replace fifty percent (50%) of the cameras at the Correctional Treatment Facility (CTF); and in FY22 DOC replaced the remaining cameras and supporting camera operating system. Additionally, in FY22 DOC began to upgrade the cameras at the Correctional Detention Facility (CDF) with the upgrades scheduled for completion at the end of FY24.

- b. What is the status of DOC's work to meet minimum staffing requirements for the unit tasked with the investigation of use of force incidents, as suggested by OIG? Has DOC produced a plan for hiring for this unit?**

Staffing for this unit is included in the DOC hiring plan to ensure that mission critical positions are filled. In FY23, DOC significantly strengthened staffing in the Office of Investigative Services and continues to recruit to fill vacant positions in FY24.

- c. Has DOC addressed the flaws in the incident tracking system identified by OIG? What is the status of the JACCS upgrade project, which was set to launch in late September 2022?**

The JACCS Upgrade project is well underway and currently expected to go live in FY24. It addresses the issues identified with the stop-gap incident reporting system that the OIG identified.

- d. Does the new JACCS upgrade's incident tracking system allow users to track use of force incidents over time, as recommended in the audit? If so, what is the first**

**point-in-time at which users can track use of force incidents? If not, why not, and does DOC plan to do so?**

Yes, the upgraded version of JACCS will allow DOC to track use of force incidents over time as recommended in the audit. This will happen within 90 days after the system goes live in 2024. DOC is working diligently to ensure a smooth transition to the new system and set up all customized views and reporting capabilities with highest priority. In the interim DOC monitors use of force incidents on a daily and quarterly basis.

**45. Please describe DOC's use of and funding for body-worn cameras, including:**

- a. How many body-worn cameras were used in FY 2023 and FY 2024, to date, and which staff use them? What percentage of staff does this represent? Have the 1,000 cameras purchased last year been deployed?**
- b. What are DOC's procedures for maintaining the footage?**
- c. How has DOC used the body-worn camera footage?**

- a. How many body-worn cameras were used in FY 2023 and FY 2024, to date, and which staff use them? What percentage of staff does this represent? Have the 1,000 cameras purchased last year been deployed?**

DOC has purchased 1,000 Body Worn Cameras with the funds. In FY22, FY23 and FY24 867 body-worn cameras (BWC) of 1,000 have been deployed to uniformed staff working in the DOC facilities. This includes staff who were newly hired and staff who have since left the agency. This represents approximately ninety-eight (98%) of uniformed staff. DOC currently has only 720 uniformed staff. There are other staff who work in direct contact roles with residents who are also trained and issued BWC.

The BWC Pilot Program began January 1, 2021, which encompassed a small number of carefully selected DOC staff and housing units. The pilot program lasted approximately one year. Based upon the evidence of the pilot program, it was determined that the agency would expand the use of BWC to all uniformed officers.

- b. What are DOC's procedures for maintaining the footage?**

DOC's records retention procedures are as follows:

1. An officer's BWC recordings shall be considered the property of the DOC;
2. Recordings shall be uploaded and stored on Evidence.com, prior to the end of shift;
3. Recordings shall be retained in the BWC database by the CSC, for at least 90 days, and/or in accordance with the current District of Columbia retention schedule and applicable legal/policy mandates, e.g. recordings of events shall be retained at least until the conclusion of any investigation or legal proceeding unless they are categorized as follows:

**Category Retention**

1. Murder/Manslaughter 65 Years
2. First- and Second-Degree Sexual Assaults 15 Years
3. All Other Sexual Offenses 10 Years
4. Death Report/Suicide 10 Years
5. Internal Affairs Investigations Criminal 10 Years
6. Assaults 9 Years
7. Use of Force 7 Years

8. Internal Investigations Administrative/Misconduct 5 Years
9. Other Significant Incidents/Extraordinary Occurrences 5 Years
10. Supervisory Review 90 Days
11. BWC Training 90 Days
12. Recruit Training 90 Days
13. FOIA Indefinite
14. Civil Litigation Hold

4. Members shall ensure all other BWC recordings with an “indefinite” retention period are retained until all related criminal proceedings, claims, litigation, litigation holds, complaints, or related incidents are resolved, after which time they will be expunged.

**c. How has DOC used the body-worn camera footage?**

BWC footage has been used during administrative hearings, internal investigations, criminal investigations, and as training tools. It has been used in the review of Use of Force incidents and allegations and as a training tool to improve adherence to best practices and DOC policies and procedures. It has been deployed to support routine officer interaction with residents such as security rounds and communication between staff and residents. It has also been used as a coaching tool to help officers improve their on-the ground effectiveness.

**46. What measures is DOC taking to ensure the safety of its staff while on duty?**

DOC has taken several measures to ensure the safety of its staff while on duty. These include: updating operational policy, formal training of officers, deployment of Mobile radios and body worn cameras to support officer interactions with residents, deployment of protective body armor, intelligence gathering, the use of surveillance monitoring devices, search and recovery operations, roll call training, and added enhanced detection devices throughout the facility. Frequent random searches of various areas of housing units including cells are performed daily to enhance detection and removal of contraband items. Together these measures help to keep staff safe while on duty.

- 47. What resources or programs are available to staff who experience trauma and stress while on the job? Does DOC provide staff with access to mental health counselors?**
- a. Does DOC engage with any organizations to provide support to staff? What is the nature of DOC's relationship with The Wendt Center, and what is the scope and value of any associated contract?**

Staff who experience trauma and stress on the job are encouraged to engage with our Employee Assistance Program - INOVA. INOVA provides short term counseling related to relationships, alcohol use, family, depression, or anxiety. INOVA additionally provides health and wellness resources for DOC employees. DOC has worked with the Department of Behavioral Health (DBH) to provide staff support during specific incidents of trauma and stress. Additionally, DOC onboarded a wellness coordinator in December 2023, and is actively working to develop a DOC wellness program and critical incident program specifically designed to support DOC staff members.

- a. Does DOC engage with any organizations to provide support to staff? What is the nature of DOC's relationship with The Wendt Center, and what is the scope and value of any associated contract?**

As previously stated, DOC has engaged with DBH during this past year and DOC does not have a relationship with the Wendt Center.

**48. Please describe DOC's resident grievance procedure.**

- a. What, if any, changes have been made to DOC's grievance procedures in FY 2023 and FY 2024, to date?**
- b. How many times is a resident permitted to appeal a decision?**
- c. How does DOC work to ensure every resident is aware of, understands, and has access to the grievance process?**
- d. How often do grievances result in an investigation into an officer or other member of staff?**
- e. How often do staff receive repercussions as a result of a formally investigated grievance?**

The Inmate Grievance Process provides administrative procedures through which residents at DOC may seek the resolution of complaints. All complaints and grievances are to be processed and resolved in a fair and impartial manner. DOC's Inmate Grievance Procedure (IGP) is comprised of four (4) steps within the entire process. Each step within the inmate grievance process has a designated timeframe to return the proper response to the resident outlined by policy.

<b><u>IGP Level/ Step</u></b>	<b><u>Date of Return of Resident Response to Resident</u></b>
Informal Resolution Complaint – Step 1	Within 15 Business Days of receipt.
Formal Grievance -Step 2	Within 15 Business Days of receipt.
Administrative Remedy/Level 1 Appeal – Step 3	Within 20 Business Days of receipt.
Deputy Director Appeal/ Level 2 Appeal- Step 4	Within 30 Business Days of receipt.

In order to begin the grievance process, all residents must file an Informal Resolution Complaint (Step 1) within five calendar days of the triggering event. Once a complaint/grievance is filed, the DOC must return the proper response to the resident within the required time period. Should the resident not be satisfied with the returned response or the Department has failed to return a response to the resident within the designated time period, the resident has the right to proceed to the next level. The resident must file their appeals to the next level within five calendar days of receiving their response. The resident cannot skip levels within the process. The grievances that are determined non-grieveable, are sent back to the resident with a denial form stating the reason(s) for the denial.

Each of the four steps of the grievance forms are in both English and Spanish. DOC also made a provision for inmates to electronically submit grievances through their tablet. If a resident request any of the four (4) steps of the grievance forms, the resident is provided



with the form within one (1) business day of the request by the officer in the Housing Unit. The grievances are closed upon the residents' release or transfer from DOC custody.

**a. What, if any, changes have been made to DOC's grievance procedures in FY 2023 and FY 2024, to date?**

FY23

1. The Deputy Director for Education, Case Management and Reentry Programs directly oversees the grievance team and ensures that all backlogs (if any) are resolved and works to improve the process flow.
2. DOC added two new IGP Coordinators to the IGP team thus increasing the complement to four IGP Coordinators.
3. The IGP team designed an all-Division Tracking Chart that enables all processed IGPs to be reviewed from the date the grievance is received and recorded, the IGP's team assignment of the investigators, receipt of response from the investigators, and to the final phase of the appropriate response being returned to the inmate.
4. The Inmate Grievance Advisory Committee was reinstated in January 2023. This allows residents to have a forum to address issues for the entire unit before they become formal resolutions.
  - a. All backlogged IGP's originating between FY19 and FY22 have been resolved.

FY24

The Inmate Grievance Policy is in the final approval phase for proposed revisions. The revision to the policy will eliminate a step and make the policy a three (3) step process for residents. This will reduce the length of time for residents to receive a response from Deputy Directors should a resident need to appeal their complaint/grievance through the entire grievance process.

**b. How many times is a resident permitted to appeal a decision?**

A resident has the opportunity to appeal a decision a total of three times. From Informal Resolution Complaint to Formal Grievance, next from Formal Grievance to Appeal Level I, and last from Appeal Level I to Appeal Level II.

**c. How does DOC work to ensure every resident is aware of, understands, and has access to the grievance process?**

An explanation of the Grievance process is located within the Resident Handbook, and Information Signs are posted throughout each living unit in English and Spanish. IGP Coordinators host monthly Inmate Grievance Advisory Committee meetings with residents to discuss any issues and concerns of the residents as well as participate in monthly Town Hall Meetings with Case Management.

**d. How often do grievances result in an investigation into an officer or other member of staff?**

Due to confidentiality, the IGP Unit is not made aware of open investigations that originate from a grievance. DOC OIS, periodically, has received notes regarding the possession and/or movement of contraband from confidential or anonymous inmate sources that have been submitted via the Inmate Grievance form. Although the notes are inscribed upon the Inmate Grievance forms, they are not grievances themselves. At times, the notes submitted allege possible staff involvement. The intelligence garnered from these notes are assessed and investigated to conclusion.

**e. How often do staff receive repercussions as a result of a formally investigated grievance?**

The IGP Unit is not made aware of open investigations that originated from a grievance because of confidentiality concerns. More serious investigations are conducted by the Office of Investigative Services. The Office of Investigative Services reviews and investigates allegations of staff misconduct. Appropriate action is taken based upon the evidence and findings. This may include training, counselling, coaching, disciplinary action, or adverse action, and if indicated, referral for prosecution. Most investigations are internal investigations conducted by various responders within their divisions and departments.

49. Please provide, by month, the number of grievances filed by residents at CTF, CDF, and CCB in FY 2023 and FY 2024, to date. By fiscal year:
- How many business days on average does it take DOC to reach a resolution on a grievance?
  - How many of these received a response within 15 days?
  - Within 31 days?
  - How many were appealed to Level 2?
  - How many Level 2 complaints received a response within 15 days?
  - How many Level 2 complaints received a response within 31 days?
  - How many reached the Director level (Level 3)?
  - What was the average response time at Level 3?

Arrestees housed at CCB do not have access to the grievance process.

**Number of Grievances (IGPs- Step 2 or higher) Filed**

Month	FY23		FY24	
	CDF	CTF	CDF	CTF
October	0	10	31	10
November	1	12	9	6
December	25	4	0	9
January	6	15		
February	4	11		
March	5	11		
April	3	12		
May	23	5		
June	5	7		
July	7	8		
August	24	9		
September	14	4		
<b>TOTAL</b>	<b>117</b>	<b>108</b>	<b>40</b>	<b>25</b>

**Number Informal Resolution Complaints (IRCs- Step 1) Filed**

Month	FY23		FY24	
	CDF	CTF	CDF	CTF
October	170	151	511	202
November	161	107	380	262
December	155	218	223	140
January	214	176		
February	285	156		
March	234	232		
April	396	158		
May	343	176		
June	276	248		
July	284	258		
August	357	163		

Month	FY23		FY24	
	CDF	CTF	CDF	CTF
September	384	165		
<b>TOTAL</b>	<b>3259</b>	<b>2208</b>	<b>1114</b>	<b>604</b>

**a. How many business days on average does it take DOC to reach a resolution on a grievance?**

FY23 (for IRCs and IGPs filed in FY 2023)  
Average Days to Resolve IRCs = 3.56  
Average Days to Resolve IGPs = 13.93 days

FY24  
Average Days to Resolve IRCs = 5.79 days  
Average Days to Resolve IGPs = 5.56 days

**b. How many of these received a response within 15 days?**

Of the 7,475 grievances (IGPs and IRCs) filed for FY23 and FY24, 6,183 received a response within 15 days.

**c. Within 31 days?**

Of the 7,475 grievances (IGPs and IRCs) filed, 7374 received a response within 31 days.

**d. How many were appealed to Level 2?**

In FY23, 29 were appealed to level 2(step 3) and in FY24 five (5) were appealed to level 2 (Step 3).

**e. How many Level 2 complaints received a response within 15 days?**

In FY23, Of the 29 IGP Step 3's received, all IGPs received a response within 15 days. In FY24, all Step 3 IGP's received a response within 15 days.

**f. How many Level 2 complaints received a response within 31 days?**

In FY23, all 29 received a response within 31 days.

**g. How many reached the Director level (Level 3)?**

In FY23, there were a total of 10 that reached the (Deputy) Director level, and there have been 9 recorded in FY24, to date.

**h. What was the average response time at Level 3?**

In FY23, the average response time remained within 30 days.  
In FY24, the average response time remained within 30 days.

**50. For FY 2023 and FY 2024, to date, please indicate all known incidents in which contraband was found in CDF, CTF, and CCB. In your response, please specify what contraband and where it was found, as well as DOC's response.**

- a. How many incidents involved DOC staff bringing contraband into a DOC facility?**
- b. Please provide an update on DOC procedures for prohibiting contraband from entering DOC facilities. What types of searches does DOC undertake?**
- c. How often were opioids, such as heroin and fentanyl, found in the cells or facility, in the mail, or on persons attempting to enter the facility?**

Please find in *Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY23 and FY24 YTD*. There was no serious or major contraband recovered at CCB in FY23 and FY24, to date. Where contraband was found associated with an inmate, a disciplinary report was issued and the inmate was subject to the findings of an Adjustment Board hearing. Where contraband was found in a common area, it was recovered and processed according to custody chain of evidence protocols.

- a. How many incidents involved DOC staff bringing contraband into a DOC facility?**

There have been no such incidents for FY23 and FY24 to-date.

- b. Please provide an update on DOC procedures for prohibiting contraband from entering DOC facilities. What types of searches does DOC undertake?**

DOC has hired a private security company to conduct staff and public entrance screenings. The DOC Security Team conducts daily cell and housing unit searches, strategic search and contraband recovery operations, escorted movement of residents throughout the facilities, cellphone scanning devices, enhanced detection devices, and intelligence gathering.

- c. How often were opioids, such as heroin and fentanyl, found in the cells or facility, in the mail, or on persons attempting to enter the facility?**

Based upon the data received on contraband, approximately 7% of the suspected drugs recovered from DOC facilities contained opiates during FY23 and FY24 to date.

**Attachment 50.1 Serious and Major Contraband Recovered at  
CDF and CTF in FY23 and FY24 YTD**

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
10/2/2022	2 white tiles wrapped in white cloth	South 1 Cell #61	DR Issued
10/6/2022	4' metal pieces sharpened to a point wrapped in white cloth	NE-3 Cell #70 inside canteen bag	Processed per Protocol
10/7/2022	8' piece of metal sharpened to a point	Cell#37 NW-1	DR Issued
10/12/2022	6.5' piece of metal sharpened to a point	Cell#61 NW-2	DR Issued
10/12/2022	5.5' inch piece of metal sharpened to a point	Bottom right shower area of SE-2	Processed per Protocol
10/14/2022	4.5 inch piece of metal sharpened to a point	on inmate	DR Issued
10/17/2022	1 black TCL cell phone with USB charger	NE-1 cell #41	DR Issued
10/17/2022	(2) bundles of brown paper soaked in an unknown substance, (12) pieces of pink colored paper	NE-1 cell#46	DR Issued
10/18/2022	(1) 5 inch piece of metal sharpened to a point, (1) 4 inch piece of metal, and (1) 2 inch piece of metal	SE-2 cell #47	DR Issued
10/19/2022	5.5" piece of metal sharpened to a point on both ends	on inmate	DR Issued
10/19/2022	(25) suboxone strips were combined with the (15) suboxone strips in CL-CDF-445-22	NW-2 Gate #3	Processed per Protocol
10/19/2022	40 pieces of Suboxone	NW-2 cell#47	DR Issued
10/25/2022	4.5 inch piece of metal sharpened to a point	on inmate	DR Issued
10/25/2022	5 3/4 inch piece of metal sharpened to a point	SW-1 cell #27	DR Issued
10/25/2022	4.5 inch piece of metal sharpened to a point	on inmate	DR Issued
10/25/2022	(1) small piece of metal and (1) homemade lighting mechanism	SE-2 cell #2	DR Issued
10/25/2022	9" piece of metal sharpened to a point	NW-1 Cell #49 bottom bunk	DR Issued
10/27/2022	6' piece of metal sharpened to a point	On inmate	DR Issued
10/27/2022	7" piece of metal sharpened to a point	On inmate	DR Issued
10/27/2022	8" piece of metal sharpened to a point	SW-1 top left shower area	Processed per Protocol
10/30/2022	Suboxone Strips, white powderery substance, and intoxicating beverage	NE-1 cell #9	DR Issued
10/31/2022	(1) white&orange SIM card	SE-1 Cell #54	DR Issued
11/2/2022	Unknown powdery substance	on inmate	DR Issued
11/2/2022	(1) 7.5" piece of metal sharpened to a point, (1) 8" piece of metal sharpened to a point	N-2 cell #36 in toilet	DR Issued
11/5/2022	(1) 6.5" piece of metal sharpened to a point	SW-1 Gym area	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
11/8/2022	5.5" piece of metal sharpened to a point	SW-3 on inmate	DR Issued
11/9/2022	5 3/4 " piece of metal sharpened to a point	N-1 cell #43 inside toilet	DR Issued
11/9/2022	7 orange suboxone strips	NW-2 anal area of inmate	DR Issued
11/11/2022	Yellowish powder substance; (2) small plastic tubes	SE-3 left bottom tier shower area	DR Issued
11/15/2022	5" piece of tile sharpened to a point	on inmate	DR Issued
11/15/2022	(4) brown tobacco rolled paper; (1) white/green paper with tabacco inside	3:30pm	DR Issued
11/16/2022	6" piece of metal sharpened to a point	on inmate	DR Issued
11/20/2022	(1) red 8" toothbrush sharpened to a point	on inmate	DR Issued
11/21/2022	9" piece of metal	on inmate	DR Issued
11/22/2022	Counterfit \$100 bill	IRC	DR Issued
11/23/2022	8" piece of metal	on inmate	DR Issued
11/23/2022	5" piece of metal sharpened to a point	NW-1 cell #64	DR Issued
11/23/2022	5" piece of metal sharpened to a point	SW-1 Bottom right shower	Processed per Protocol
11/28/2022	(2) Flat pieces of metal	South-1 inside mattress of cell #29	DR Issued
11/29/2022	(1) brown cake like substance	on inmate	DR Issued
11/29/2022	(1) green jar of yellow creamy substance with Perfume Chic labeling	on inmate	DR Issued
12/1/2022	4" piece of metal sharpened to a point	SE-2 cell #63	DR Issued
12/2/2022	(1) piece of brown colored paper	IRC search room floor	Processed per Protocol
12/2/2022	(17) Suboxone Strips	on inmate	DR Issued
12/2/2022	(1) 8 1/2" piece of metal sharpened to a point; (1) 5" piece of metal sharpened to a point	on inmate	DR Issued
12/2/2022	(1) flat piece of metal	on inmate	DR Issued
12/7/2022	7" piece of metal sharpened to a point	on inmate	DR Issued
11/22/2022	7" piece of metal sharpened to a point	NW-1 Lower left tier trash can	Processed per Protocol
12/7/2022	5.5" piece of metal sharpened to a point	SW-1 sallyport	Processed per Protocol



**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
12/7/2022	4.5" piece of metal	NW-1 cell #61	DR Issued
12/7/2022	3" piece of metal	North 1 cell #13	DR Issued
12/8/2022	(2) electrical tablet batteries	South 1 cell #29	DR Issued
12/11/2022	4" piece of sharpened metal	SE-2 cell #69	DR Issued
12/12/2022	7.5" piece of sharp metal wrapped in white cloth	on inmate	DR Issued
12/14/2022	white powder-like substance in purple container	IRC in inmate property	DR Issued
12/16/2022	6" Icepick type weapon sharpened to a point	NE-3 cell#17	DR Issued
12/18/2022	(1) 8" and (1) 6" pieces of metal sharpened to a point	SW-3 lower tier shower area	Processed per Protocol
12/21/2022	3" piece of metal sharpened to a point; 2 AA and 2 AAA batteries	inside inmates shower bag	DR Issued
12/21/2022	2" brown paper rolled tight appearing to be soaked in something	cell#60 inside cracker box	DR Issued
12/22/2022	(1) green pill; (1) gray piece of paper soaked in unknown substance; (1) piece of paper with Cashapp information	on inmate	DR Issued
12/23/2022	7.5" piece of metal sharpened to a point	on inmate	DR Issued
12/26/2022	7" piece of metal sharpened to a point	cell #72 SE-2 beneath desk	Processed per Protocol
12/26/2022	3 orange Suboxone strips	North 1 cell #21	DR Issued
12/27/2022	(1) 8.5" and (1) 7.5" piece of metal sharpened to a poing	on inmate	DR Issued
12/27/2022	6.5" piece of metal sharpened to a point	SE-2 cell #78 in toilet	DR Issued
12/26/2022	7" piece of metal sharpened to a point	on inmate	DR Issued
12/28/2022	(1) piece of brown colored paper soaked in unknown substance	NE-2 cell #64	DR Issued
12/28/2022	6.5" piece of metal sharpened to a point	NE-2 cell #49 inside bottome bunk mattress	DR Issued
12/28/2022	white powder-like substance inside a white piece of paper; Cashapp information on piece of paper	NE-2 cell #49 Inside bottom bunk mattress	DR Issued
12/30/2022	4 1/4"piece of metal sharpened to a point	SW-1 cell#27	DR Issued
1/1/2023	Silver padlock with white cloth attached	on inmate in waist area	DR Issued
1/1/2023	6.5" piece of metal sharpened to a point	on inmate in waist area	DR Issued
1/1/2023	(1) 2.5", (1).5", and(1) 2 3/4" pieces of metal	on inmate in sole of shoe	DR Issued
1/1/2023	(2) yellow pieces of paper soaked in unknown substance	on inmate inside sole of shoe	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
1/2/2023	5.5" piece of metal sharpened to a point	NE-3 Sallyport area inside mattress material from cell #3	DR Issued
1/2/2023	5 3/4" piece of metal sharpened to a point	on inmate inside waistband	DR Issued
1/2/2023	(14) Suboxone strips	NE-3 cell #40	Processed per Protocol
1/2/2023	(181) Trazadone Hydrochloride pills; and (123)Diphenhydramine Hydrachloride pills		Processed per Protocol
1/2/2023	6" piece of metal wrapped in white cloth sharpened to a point	on inmate	DR Issued
1/2/2023	6" piece of metal wrapped in white cloth sharpened to a point	SE-2 cell #38	DR Issued
1/2/2023	2 3/4" piece of metal	SE-2 cell #37	DR Issued
1/2/2023	(1) 6" piece of metal sharpened to a point; (1) 7" piece of metal sharpened to a point	NE-3 cell #6	DR Issued
1/2/2023	6.5" piece of metal sharpened to a point	NE-3 top left mop closet	Processed per Protocol
1/3/2023	(1) orange Suboxone strip	SE-3 cell #43	DR Issued
1/4/2023	(1) 6" piece of red plastic sharpened to a point	SE-3 Top right shower area	DR Issued
1/4/2023	(1) 5.5" piece of metal sharpened to a point; (1) 7.5" piece of metal sharpened to a point	inmate shower bag	DR Issued
1/5/2023	5" piece of metal sharpened to a point	South One cell #64	DR Issued
1/7/2023	4" piece of metal sharpened to a point	Northeast One cell #56	DR Issued
1/10/2023	6.5" piece of metal sharpened to a point	North One cell #32	DR Issued
1/10/2023	5.5" piece of metal sharpened to a point	North One cell #59	DR Issued
1/11/2023	5" piece of metal sharpened to a point	North One cell #1	DR Issued
1/12/2023	(1) 6" piece of metal sharpened to a point; (2) 4" metal plates	Northeast One top right tier shower area	Processed per Protocol
1/12/2023	3.5" piece of metal with point on one end	Northwest Two cell #35 on floor next to bunk	DR Issued
1/12/2023	ligt blue piece of paper soaked in unknown substance	Northeast One cell #2	DR Issued
1/12/2023	Silver piece of battery suspected to be from tablet	South One cell#29	DR Issued
1/12/2023	(10) Suboxone strips	Northeast One	Processed per Protocol

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
1/13/2023	7" piece of metal sharpened to a point on one end (used in inmate assault)	Southeast One	DR Issued
1/14/2023	(3) orange Suboxone strips	Southeast One cell#7	DR Issued
1/14/2023	(1) piece of pink paper soaked in unknown substance	Southeast One cell#5	DR Issued
1/16/2023	(1) sheet of white paper with unusual discoloration and texture	North One cell#57 underneath mattress	DR Issued
1/17/2023	7.5" piece of metal sharpened to a point on one end	Southwest One cell #18	DR Issued
1/18/2023	(1) 6.5" piece of metal sharpened to a point on one end; (2) 2.5" pieces of flat metal	Northwest One cell #11	DR Issued
1/18/2023	4.5" piece of metal sharpened to a point on one end	Northwest One gynasium	Processed per Protocol
1/18/2023	(10) yellowish pieces of paper and (2) white envelopes which appears to be soaked in an unknown substance	Southwest One cell #41	DR Issued
1/18/2023	(1) broken silver padlock	Southwest One cell #48	DR Issued
1/19/2023	Dark brown paper that appears to be soaked in an unknown substance	Northwest One cell #5	DR Issued
1/19/2023	10.5" piece of clear plastic sharpened to a point on one end	Northwest One top right shower area	Processed per Protocol
1/19/2023	7.5" piece of metal sharpened to a point on one end	Northwest One right bottom tier shower area	Processed per Protocol
1/19/2023	5.5" piece of metal sharpened to a point on one end	Northwest Once cell #66	DR Issued
1/18/2023	(3) orange Suboxone Strips	Southwest One cell #75	DR Issued
1/19/2023	5" piece of metal sharpened to a point on one end	Northwest One upper left tier inside white shoe	Processed per Protocol
1/20/2023	(1) 5.5" piece of metal sharpened to a point on one end; (2) Suboxone strips	Southeast-Two cell #32	DR Issued
1/21/2023	8.5" piece of metal sharpened to a point on one end	Northeast-Three top left mop closet	Processed per Protocol
1/21/2023	Plastic bag containing various pills	Southeast Two right shower area	Processed per Protocol
1/23/2023	2.5" piece of metal sharpened to a point on one end	Northwest Two cell #7 inside brown toilet paper roll	Processed per Protocol

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
1/23/2023	(1) 4" piece of metal sharpened to a point on one end and (1)4.5" piece of metal sharpened to a point on one end	Northeast Three cell #34	DR Issued
1/24/2023	5.5" piece of metal sharpened to a point on one end	Southeast Two cell #12	DR Issued
1/24/2023	5.5" piece of metal sharpened to a point on one end	Southeast Two Cell #51	DR Issued
1/24/2023	5" piece of metal sharpened to a point on one end found inside a book	Southeast Two cell #10	DR Issued
1/24/2023	5.5" piece of metal sharpened to a point on one end	Southeast Two cell #74	DR Issued
1/26/2023	4.5" piece of metal sharpened to a point on one end	Northeast Three cell #20	Processed per Protocol
1/26/2023	12 orange strips appears to be Suboxone	on inmate	DR Issued
1/26/2023	4" of metal wires wrapped together forming a poing on both ends	Northeast Three cell #12	DR Issued
1/26/2023	Piece of broken metal grille appears to be from a shower drain	Southwest One cell #9	DR Issued
1/26/2023	Flat piece of tablet battery	Southwest One cell #13	DR Issued
1/26/2023	Gray powdery substance	on inmate	DR Issued
1/26/2023	36 orange strips appears to be Suboxone	Northeast Three lower left tier on floor in front of cell #26	Processed per Protocol
1/26/2023	5.5" piece of metal sharpened to a point on one end	Northeast Three top right shower area	Processed per Protocol
1/27/2023	(1) 4" piece of metal sharpened to a point on one end, (1)1.5" piece of	Northwest One cell#6	DR Issued
1/27/2023	(1) 9" piece of metal, (1) 4" piece of metal from outlet cover, piece of curved metal with screw	North Two cell #55	DR Issued
1/27/2023	5" piece of metal sharpened to a point on one end	Northwest Once cell #7	DR Issued
1/30/2023	(2) pieces of brown paper soaked in unknown substance	Southeast Three cell #54	DR Issued
1/31/2023	6" piece of plastic sharpened to a point on one end	Northeast One cell #48	DR Issued
1/31/2023	(2) wall charger adapters	Northeast One lower right mop closet	Processed per Protocol
1/31/2023	(2) pieces of metal which appears to be seatbelt clips/buckles	Northeast One lower right mop closet	Processed per Protocol
1/31/2023	piece of metal from an electrical outlet	Northeast Three cell #57	DR Issued
1/31/2023	(1) 6" piece of metal sharpened to a point on one end	Northeast One cell #8	DR Issued
1/31/2023	(1) 7" piece of metal sharpened to a point on one end	Northeast One cell #8	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
2/1/2023	(1) 7.5" piece of metal sharpened to a poing on one end; (2) pieces of metal	South One cell #29	DR Issued
2/2/2023	(1) 2" piece of metal with a sharp edge	Northeast Three cell #2	DR Issued
2/2/2023	5" piece of metal sharpened to a point on one end	Northeast One cell #57	DR Issued
2/2/2023	(2) tablet batteries; (1) 2.5" piece of metal	South One cell #47	DR Issued
2/3/2023	(1) 6" piece of metal sharpened to a point on one end	Northwest One On Inmate	DR Issued
2/3/2023	(1) 6" piece of metal sharpened to a point on one end	Northwest One cell #2	DR Issued
2/4/2023	4.5" piece of metal sharpened to a point on one end	Northwest One cell #26	DR Issued
2/4/2023	4.5" piece of metal sharpened to a point on one end	on inmate in D3A cell #8	DR Issued
2/6/2023	multiple sheets of yellow colored paper found in white envelope		DR Issued
2/7/2023	(22) orange strips of Suboxone	Northwest One Cell #15	DR Issued
2/7/2023	6" piece of metal sharpened to a point on one end wrapped in white cloth		DR Issued
2/8/2023	(1) black mini USB adaptor	Northwest Two lower right mop closet atop vent area	Processed per Protocol
2/8/2023	(7) rocks	Northwest Two common area inside white sock	Processed per Protocol
2/8/2023	3.5" flat piece of metal sharpened to a point	Northwest Two cell #38	DR Issued
2/8/2023	Black T-mobile hotspot 2"x3"x1/2"	C4B	Processed per Protocol
2/8/2023	(1) partially dissolved Suboxone strip	SMUA cell #15	DR Issued
2/9/2023	6.5" piece of metal sharpened to a point on one end	IRC Shower area	Processed per Protocol
2/9/2023	5.5" piece of metal sharpened to a point	Trash can under floor control	Processed per Protocol
2/9/2023	7.5" piece of metal sharpened to a point	on inmate	DR Issued
2/10/2023	8" flat piece of metal sharpened on one end	Northwest One cell#14 under mattress	DR Issued
2/13/2023	6" piece of metal sharpened to a point on one end wrapped in white cloth	Southeast Two cell #73	DR Issued
2/13/2023	(1) 7" piece of white metal	C3B cell #30	Processed per Protocol

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
2/13/2023	(1) 5 3/4" piece of metal sharpened to a point on one end wrapped in white cloth on the other	C3B small TV room inside bottom of orange chair	Processed per Protocol
2/13/2023	small bag of liquid substance	inside inmate mail (card)	DR Issued
2/14/2023	5" piece of metal sharpened to a point	Northwest One bottom right tier	Processed per Protocol
2/14/2023	6.5" piece of metal sharpened to a point	Northwest One cell #6	DR Issued
2/14/2023	Tablet battery pack	Northwest One cell #6	DR Issued
2/14/2023	(1) 2.5" piece of flat metal; (1) 3.5" piece of metal sharpened to a point on one end; black sticky putty like substance	Northwest One cell #52	DR Issued
2/14/2023	(1) 5.5" piece of metal sharpened to a point; (1) 5" piece of metal sharpened to a point; (1) 4.5" piece of metal sharpened to a point	Northwest One	Processed per Protocol
2/15/2023	(1) piece of brown paper soaked in unknown substance; (1) piece of tan paper soaked in an unknown substance	Northwest One cell #20	DR Issued
2/16/2023	(1) 6" inch piece of metal sharpened to a point; (1) 5.5" piece of metal sharpened to a point on one end; (1) 4" piece of metal sharpened to a point on one end	Southwest One cell #12	DR Issued
2/16/2023	(1) 6" piece of metal sharpened to a point on one end	Southwest One cell #30	DR Issued
2/16/2023	(2) Suboxone strips	Southwest One cell #43	DR Issued
2/17/2023	(1) 5.5" piece of metal sharpened to a point on one end and wrapped in piece of ace bandage on other	Northeast Two Lower left tier mop closet	Processed per Protocol
2/21/2023	(1) flat piece of battery from tablet	South One cell #43	DR Issued
2/21/2023	(1) orange strip with A8 inscribed on it	South Once cell #43	DR Issued
2/21/2023	(2) pieces of paper soaked in unknown substance, wrapped in clear plastic	on inmate inside sole of left shoe	DR Issued
2/22/2023	(2) orange Suboxone strips; (1) burned wick	North Two cell #31	DR Issued
2/23/2023	(1) brown piece of paper saturated in unknown substance	North One cell #5	DR Issued
2/23/2023	(1) 6" piece of metal sharpened to a point on one end	Southwest One cell#5	DR Issued
2/23/2023	(1) 25.5" piece of metal; (2) 18" pieces of metal	Southwest Three mop closet top right tier	Processed per Protocol
2/23/2023	(1) 19" piece of metal	Southwest Three mop closet lower right tier	Processed per Protocol
2/24/2023	6.5" piece of metal sharpened to a point on one end	On inmate in Infirmary	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

<b>DATE</b>	<b>CONTRABAND RECOVERED</b>	<b>RECOVERY LOCATION</b>	<b>OUTCOME</b>
2/24/2023	(4) pieces of yellow paper inside of a piece of white paper	North One cell #10	DR Issued
3/1/2023	flat tablet battery	South 1/cell 6	DR Issued
3/2/2023	3" piece of metal	South 1 cell #26	DR Issued
3/2/2023	flat piece of tablet battery	South 1 cell #29	DR Issued
3/2/2023	(3) 3.2" pieces of metal; (2) 3" pieces of metal; (2) 2" pieces of metal	South 1 cell # 29	DR Issued
3/2/2023	(2) orange Suboxone strips	Southeast 3 cell #46	DR Issued
3/3/2023	5" piece of metal sharpened to a point	Southwest 3 cell #59	DR Issued
3/6/2023	(1) 5.5" piece of metal sharpened to a point; (1) 6.5" piece of metal sharpened to a point	Southeast 2 cell #58	DR Issued
3/6/2023	(328) blue pills with M30 on them	Southeast 2 cell #58	DR Issued
3/6/2023	(1) 5.5" piece of metal sharpened to a point; (1) 6.5" piece of metal sharpened to a point	Southeast 2 cell #67	DR Issued
3/6/2023	(1) silver American padlock	Southeast 2 cell #43	DR Issued
3/6/2023	2.5" flat piece of metal cylindrical shape		DR Issued
3/6/2023	(17) Yellowish pieces of paper; (10) blue pills; (6) orange Suboxone Strips; (19) white pills	Southeast 2 cell #46	DR Issued
3/6/2023	5.5" piece of metal sharpened to a point	Southeast 2 cell #66	DR Issued
3/6/2023	4" piece of metal sharpened to a point	Southeast 2 lower right shower area	Processed per Protocol
3/7/2023	12" flat piece of metal	Northeast 2 cell#54	DR Issued
3/7/2023	9" piece of metal sharpened to a point; 5.8" piece of metal sharpened to a point		DR Issued
3/7/2023	1.5" piece of metal	Safe cell 333	DR Issued
3/7/2023	(6) pieces of metal	Northeast 2 cell #25	Processed per Protocol
3/7/2023	12" piece of metal	Northeast 2 cell #26	Processed per Protocol
3/8/2023	(1) Samsung tablet battery	Northwest 1 cell #29	DR Issued
3/9/2023	3.5" piece of metal sharpened on both ends	Southwest 1 cell #19	DR Issued
3/9/2023	5" piece of metal sharpened to a point	Southwest 1 cell #70	DR Issued
3/9/2023	22.5" chain	Southwest 1 cell #71	Processed per Protocol

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
3/9/2023	(1) Pittsburg Pro green star key set with 7 keys	Southwest 1 cell #45	Processed per Protocol
3/10/2023	(1) Samsung tablet battery	Southwest 1 cell #9	DR Issued
3/15/2023	7.5" curved piece of metal sharpened to a point	Northwest 3 cell #49	Processed per Protocol
3/15/2023	128 GB thumb drive	Northwest 3 cell #42	DR Issued
3/15/2023	(1) 8.5" piece of metal; (1) 7" pieces of metal; (1) 6" piece of metal; (1) 5.5" piece of metal sharpened to a point	Northwest 3 Common Area	Processed per Protocol
3/15/2023	(3) Orange strips	Northwest 3 cell #64	Processed per Protocol
3/15/2023	7.5" piece of metal sharpened to a point	3rd floor control trash can	Processed per Protocol
3/15/2023	(2) wires wrapped in white paper	Barber office in cart #4	Processed per Protocol
3/16/2023	6" piece of metal sharpened to a point	Southwest 2 bottom right shower area	Processed per Protocol
3/16/2023	(1) 8" piece of metal sharpened to a point on both ends; (1) 3" piece of metal	Northeast 3 lower left mop closet	Processed per Protocol
3/17/2023	(1) 5.5" piece of metal sharpened to a point on one end; (1) 5 1/4" piece of metal sharpened to a point on one end; (7) pieces of metal various lengths	Northwest 2 cell #80	DR Issued
3/17/2023	5.5" piece of metal sharpened to a point on one end	Northwest 2 bottom left tier door	Processed per Protocol
3/17/2023	(1) cigarette lighter; (5) Newport cigarettes	CDF front staff entrance	DR Issued
3/17/2023	(1) 6.5" piece of metal sharpened to a point; (1) 7.5" piece of metal sharpened to a point	Northwest 2 cell #15	DR Issued
3/17/2023	(10) pieces of colorful unknown substance	Northwest 1 inside food tray cell #11	DR Issued
3/18/2023	6.5" piece of metal sharpened to a point on one end	Northwest 2 cell #14	DR Issued
3/20/2023	(1) small silver handcuff key	on inmate	DR Issued
3/20/2023	(1) black orthopedic shoe	on inmate	DR Issued
3/22/2023	(1) 2.5" piece of metal; (1) 2" piece of metal sharpened on one end	Northwest 3 cell #9	DR Issued



**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
3/22/2023	(1) bundle of green leafy substance	South 2 cell #46	DR Issued
3/23/2023	6" piece of metal sharpened to a point on one end	South 1 sallyport inside inmate property	DR Issued
3/23/2023	Green leafy substance wrapped in plastic		DR Issued
3/23/2023	Brown paper strips soaked in unknown substance	Southeast 3 cell #52 top bunk under orange jumpsuit	DR Issued
3/28/2023	6" piece of metal sharpened on one end	Southwest 2 cell #37	DR Issued
3/28/2023	3" piece of flat metal with sharp edge	Southwest 2 cell #37	DR Issued
3/31/2023	4.5" weapon made of wires sharpened to point on one end; (1) American padlock)	Southwest 3 cell #74	DR Issued
3/31/2023	(1) round metal object curved on both ends	South 2 cell #45	DR Issued
3/31/2023	metal object	South 2 cell #45	DR Issued
3/31/2023	metal object	South 2 cell #46	DR Issued
3/31/2023	flat metal object with several sharp edges	South 2 cell #52	DR Issued
4/3/2023	Paper soaked in unknown substance	Northeast Three #29	DR Issued
4/5/2023	4" piece of metal sharpened to a point	Southeast Three #9	DR Issued
4/5/2023	Orange Suboxone Strips		DR Issued
4/5/2023	(1) 9" stainless steel silver dinner knife	Front staff entrance	DR Issued
4/6/2023	5.5" piece of metal sharpened to a point	Southwest Two #62	Processed per Protocol
4/6/2023	(1) 6" metal rod; (1) 4" piece of metal sharpened to a point;	Northeast Two #65	DR Issued
4/6/2023	1.5" piece of metal Sharpened to a point	Southwest Two #12	DR Issued
4/6/2023	5.5" piece of metal sharpened to a point	Southwest Two #1	DR Issued
4/6/2023	Brown paper soaked in unknown substance	Southwest Two #13	DR Issued
4/6/2023	2.5" flat piece of metal	Northeast Two cell #64	DR Issued
4/6/2023	(3) Suboxone strips; (3) orange and white pills	Northeast Two cell #66	DR Issued
4/6/2023	(2) tablet batteries	Northeast Two cell #65	DR Issued
4/6/2023	6.5" piece of metal sharpened to a point	on inmate	DR Issued
4/6/2023	(11) strips of Suboxone	Northeast Two cell#41	DR Issued
4/6/2023	(1) 5" piece of metal sharpened to a point on one end; (1) 5" piece of metal	C4C cell #5	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
4/7/2023	(6) round white pills lables 44/104; (2) oval white pills labled I6; (1) Suboxone strip; (1) gray pen top with powdery residue; (1) playing card with powdery residue	C3B cell #36	DR Issued
4/11/2023	5.5" piece of metal sharpened to a point on one end	SMUB cell#4	DR Issued
4/12/2023	7" piece of metal sharpened to a point	Northwest Three cell #63	DR Issued
4/12/2023	Piece of yellowish paper soaked in an unknown substance	Northwest Three cell #63	DR Issued
4/12/2023	(6) unknown yellow pills	Northwest Three cell #63	DR Issued
4/12/2023	2.5" piece of twisted metal	North One cell #44	DR Issued
4/12/2023	1 3/4" flat piece of metal	North One strip search room	Processed per Protocol
4/13/2023	4.5" piece of metal sharpened to a point	Northwest Three cell #55	DR Issued
4/13/2023	(21) pieces of green leafy substance individually wrapped in plastic	Northwest Two cell #9	DR Issued
4/13/2023	Unknown green substance	on inmate	DR Issued
4/13/2023	(2) pieces of suspicious yellowish paper appearing to be soaked in unknown substance	Northwest Two #41	DR Issued
4/13/2023	(15) pieces of suspicious yellowish paper appearing to be soaked in an unknown substance	Northwest Two #42	DR Issued
4/13/2023	(5) pieces of yellowish paper soaked in an unknown substance	Northwest Two #23	DR Issued
4/13/2023	(1) small plastic bag with white powdery substance inside; (1) razorblade	D1A cell #15	DR Issued
4/14/2023	(1) 7.5" piece of metal sharpened on one end; (1) 4" piece of metal	Culinary	Processed per Protocol
4/15/2023	(1) 5.5" piece of metal sharpened to a point on one end	Northwest One near gate 3 on the floor	DR Issued
4/15/2023	(1) 6" hollow metal object	on inmate	DR Issued
4/15/2023	8" piece of yellow metal sharpened to a point	Northwest Two top left day area	Processed per Protocol
4/18/2023	(1) 6" piece of metal sharpened to a point	Southwest Two upper tier shower area	Processed per Protocol
4/18/2023	(1) 6.5" piece of metal sharpened to a point on one end	Northwest Three upper left shower area	Processed per Protocol
4/19/2023	5.5" piece of metal sharpened to a point on one end	Northwest Three cell #30	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
4/19/2023	(1) small ziplock bag with eight (8) pieces of orange Suboxone and (3) small pieces of paper soaked in unknown substance	Southeast One cell #5	DR Issued
4/19/2023	3" piece of metal	Southeast One cell #5	DR Issued
4/19/2023	(8) orange Suboxone strips	Southeast One cell #53	DR Issued
4/19/2023	(12) pieces of light bluish paper soaked with unknown substance	Southeast One cell #5	DR Issued
4/20/2023	5" piece of metal sharpened to a point on one end	South Two inside storage closet on right side	Processed per Protocol
4/22/2023	5.5" piece of metal sharpened to a point on one end	Southwest Two bottom right shower	Processed per Protocol
4/24/2023	(1) 9" piece of metal; (1) 7.5" pieces of metal; (1) 6.5" piece of metal; (1) 5" piece of metal	Northeast Two lower right mop closet	Processed per Protocol
4/25/2023	(1) small motor; (1) charger adapter	C4B cell #4 on desk	DR Issued
4/25/2023	(1) 9" piece of metal sharpened to a point on one end; (1) 6" piece of metal sharpened to a point on one end		Processed per Protocol
4/26/2023	Green leafy substance	in inmates mouth in Visitation	DR Issued
4/26/2023	(78) Suboxone strips; (21) pills marked Webutrin XL 150; (3) pieces of paper soaked in unknown substance; green leafy substance	South One cell #19	DR Issued
4/27/2023	7" piece of metal sharpened to a point on one end	Northwest Three cell #42	DR Issued
4/27/2023	(280) Orange Suboxone strips; (1) Oxycodone pill; green leafy substance	South One cell #9 top bunk inside deodorant	DR Issued
4/27/2023	5" piece of metal sharpened to a point on one end	Southwest Three cell #50	DR Issued
4/27/2023	(5) orange Suboxone strips	North One cell# 35	DR Issued
4/28/2023	7.5" piece of metal sharpened to a point on one end and curved on the other	C4B dayroom area beneath tablet charging station	Processed per Protocol
4/28/2023	(12) blue pills suspected to be fentanyl	C4B on dayroom table	Processed per Protocol
4/28/2023	16" metal rod	South One cell #68	DR Issued
4/30/2023	5 1/4" metal rod	C3B cell #34 inside Cheez It box	DR Issued
5/1/2023	(27) individual packs of brown/green leafy substance	M82 cell #6	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
5/1/2023	(5) white pills labeled (Wellbutrin XL 150)	M82 cell #6	DR Issued
5/1/2023	(2) small individually wrapped bundles of white powdery substance	M82 cell #6	DR Issued
5/1/2023	(8) Orange Suboxone Strips	M82 cell #6	DR Issued
5/1/2023	(2) Orange Suboxone Strips	M82 Common Area floor	Processed per Protocol
5/2/2023	Piece of paper with green leafy substance suspected to be marijuana		Processed per Protocol
5/2/2023	(6) wrapped pieces of paper with unknown green leafy substance inside	South One cell #55	DR Issued
5/2/2023	(4) Orange Suboxone strips	Northeast Two cell #65	DR Issued
5/2/2023	(1) 5.5" piece of metal sharpened to a point on one end; (1) 4.9" piece of metal	SMUB cell #11	DR Issued
5/3/2023	6.5" piece of metal sharpened to a point on one end	Northeast Three cell #3 on top bunk	DR Issued
5/3/2023	7" piece of metal sharpened to a point on one end	Northwest Three cell# 11 under toilet	DR Issued
5/3/2023	6" piece of metal sharpened to a point on one end	IRC on inmate during a strip search	DR Issued
5/3/2023	2.5" piece of metal	Northwest Three cell #68 inside property bag under bottom bunk	DR Issued
5/3/2023	(111) Orange Suboxone strips	Northwest Three cell #3 inside Suave deodorant	DR Issued
5/3/2023	4 sharp pieces of metal	Northwest Three cell #61 in desk	DR Issued
5/3/2023	(57) white pills different shapes and imprints	C3B cell #20 inside commissary bag	DR Issued
5/4/2023	6" piece of metal sharpened to a point on one end	on inmate in his waistband	DR Issued
5/5/2023	6" piece of metal sharpened to a point on one end	on inmate inside waistband	DR Issued
5/5/2023	4.5" piece of metal sharpened to a pont on one end	on inmate in SMUB dayroom	DR Issued
5/6/2023	4.5" piece of metal sharpened to a point on one end	on inmate in his waistband	DR Issued
5/8/2023	4.5" piece of metal sharpened to a pont on one end	C4C cell #4 inside toilet	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
5/10/2023	5" piece of metal sharpened to a point on one end	Northwest Two cell #2 under the bed	DR Issued
5/10/2023	8" piece of metal sharpened to a point on one end; (1) metal screw; (1) 2 1/4" piece of metal	Southwest Two under video monitor bottom right tier	Processed per Protocol
5/10/2023	7" piece of metal sharpened to a point on one end	Northeast Three top left shower area inside vent	Processed per Protocol
5/11/2023	7" piece of metal sharpened to a point on one end	Southwest Two upper left dayroom	Processed per Protocol
5/11/2023	(1) 6.5" piece of metal sharpened to a point on one end; (1) 2.5" piece of metal; (1) 2 1/4" piece of metal	Southwest Two cell #12 inside mattress	DR Issued
5/11/2023	15.5" piece of metal	SMUA cell #14 inside mattress	DR Issued
5/13/2023	24" piece of metal	Northwest One cell #30	DR Issued
5/13/2023	8.5" piece of metal sharpened to a point on one end	Northwest One cell #8 inside the toilet	DR Issued
5/14/2023	4.5" piece of metal sharpened to a pont on one end	on inmate	DR Issued
5/15/2023	(2) sheets of paper appearing to be soaked in unknown yellowish liquid substance	On inmate in his pants	DR Issued
5/17/2023	(1) 4.5" piece of metal sharpened to a point on one end	C3B TV room	Processed per Protocol
5/17/2023	(1) orange Suboxone strip; (6) pieces of metal	C3B cell #27	DR Issued
5/17/2023	(1) piece of metal sharpened to a point; (1) white piece of metal	C3B common area	Processed per Protocol
5/18/2023	(1) piece of Suboxone wrapped in white paper	On inmate	DR Issued
5/18/2023	(1) white Samsung battery	SMUB mop closet inside dust pan	Processed per Protocol
5/18/2023	(1) piece of Suboxone wrapped in white paper	On inmate	DR Issued
5/19/2023	(1) 8.5" piece of metal sharpened to a point	North One left Recreation cage	Processed per Protocol
5/19/2023	(1) 5" piece of metal sharpened to a point; (1) 3.5" piece of metal sharpened to a point	Northeast One cell# 48	DR Issued
5/19/2023	6" piece of metal sharpened to a point on one end	on inmate removed from buttocks	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
5/19/2023	(3) unknown white tablets; white powder	on inmate removed from buttocks	DR Issued
5/19/2023	Hard black substance stuck on brown paper towel	D3A cell #5	DR Issued
5/19/2023	(1) pieces of metal sharpened on one side; (1) piece of metal	SMUA TV room	DR Issued
5/21/2023	(51) blue pills suspected of being percocet mixed with fentanyl	C3B cell #44	DR Issued
5/23/2023	(12) sacks of unknown brown leafy substance with blue pills	North One cell# 53 inside bag containing legal documents	DR Issued
5/23/2023	(31) piece of paper that appears to be soaked in an unknown substance	North One cell #53 in property containing legal mail	DR Issued
5/23/2023	(6) clear bags with brown leafy substance inside	North One cell #53 in property containing legal mail	DR Issued
5/23/2023	Three bags (2) clear and (1) blue containing unknown	North One cell #53 in property containing legal mail	DR Issued
5/23/2023	6.5" piece of metal sharpened to a point on one end	North One cell #46 inside desk cubbyhole	DR Issued
5/23/2023	Paperwork that inmate used to hide contraband	North Once cell #53 inside property bag containing legal documents	DR Issued
5/24/2023	yellow piece of paper containing white powder substance	On inmate	DR Issued
5/25/2023	(2) 4.5" pieces of metal sharpened to a point on one end	C4B cell #6 (unoccupied)	Processed per Protocol
5/25/2023	2.5" piece of metal sharpened on one end	Northwest Three cell #9	DR Issued
5/25/2023	5" piece of metal sharpened to a point on one end	IRC on inmate during a strip search in buttocks	DR Issued
5/25/2023	(6) yellowish colored pieces of paper soaked in unknown substance	Northwest Three cell #7 inside legal paperwork	DR Issued
5/25/2023	(2) pieces of yellowish colored paper soaked in an unknown substance	Northwest Three cell #24	DR Issued
5/26/2023	(1) 4.5" piece of metal sharpened to a point on one end; (1) 7.5" piece of metal sharpened to a point on one end	Northwest Two cell #66	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
5/26/2023	(1) white charger box and (1) black USB adaptor	Northwest Two cell #66	DR Issued
5/26/2023	4" piece of metal sharpened to a point on one end	Northwest Three cell #44	DR Issued
5/26/2023	(2) D batteries; (1) 6.5" piece of metal sharpened to a point on one end; (1) 8" piece of metal sharpened to a point on one end	SMUB cell #15	Processed per Protocol
5/27/2023	6" piece of metal sharpened to a point on one end	Northwest Two cell #40	DR Issued
5/27/2023	6" piece of metal sharpened to a point on one end	Northwest Three cell #64	DR Issued
5/29/2023	(2) 2.5" pieces of metal; (1) 3" piece of metal	North One cell #31	DR Issued
5/30/2023	(1) 9" metal rod and (1) 7.5" metal rod	South One cell #13	DR Issued
5/30/2023	(1) one metal socket cover, (2) tablet batteries	South One cell #20	DR Issued
5/30/2023	blue smashed soap wrapped in a pair of white socks	Northwest Two in the gym area	Processed per Protocol
5/30/2023	multiple white pills of different shapes and sizes	Southwest Three cell #14 on desk	DR Issued
5/30/2023	2" piece of metal sharpened to a point on one end and (1) 3.5" piece of metal	on inmate	DR Issued
5/30/2023	(1) 4" piece of half moon shaped metal; (1) 5" piece of metal sharpened to a point on one end	Northwest Two cell #32	DR Issued
5/30/2023	broken pencil with small piece of metal sharpened to a point on the end wrapped in white cloth	Northwest Two cell #32	DR Issued
5/31/2023	8.5" piece of metal sharpened to a point on one end	Northeast One cell #78	DR Issued
5/31/2023	4.5" piece of metal	Northeast One cell #69	DR Issued
5/31/2023	2.5" piece of flat metal wrapped in a white mask	on inmate in Northeast one cell #73	DR Issued
5/31/2023	6.5" piece of metal sharpened to a point on one end	on inmate inside waistband	DR Issued
5/31/2023	1"x5.5" piece of metal sharpened to a point on one end	on inmate inside waistband	DR Issued
5/31/2023	(1) 2.5"x2.5" piece of metal	SMUA cell #13	DR Issued
6/1/2023	8" piece of metal sharpened to a point on one end; (1) 6" nail	D1A cell # 29	DR Issued
6/1/2023	(1) 11" piece of metal sharpened to a point on one end; (1) 9.5" piece of metal sharpened to a point on one end	D1A cell #28	DR Issued
6/1/2023	Bluish colored substance wrapped in paper	C4C cell #5	DR Issued
6/1/2023	Two packs of Suboxone	C4C cell #5	DR Issued
6/1/2023	(10) blue pills	C4C cell #5	DR Issued
6/1/2023	5.5" piece of metal sharpened to a point on one end	C4C cell # 10	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
6/6/2023	Various medications to include (1) Suboxone strip	C4B cell #3	DR Issued
6/7/2023	(1) battery; several wicks; burnt paper; burnt bowl	C4B cell #9	DR Issued
6/7/2023	(1) plastic bowl with ashes; burnt paper; wick	D3A cell #8	DR Issued
6/7/2023	5" piece of clear plastic sharpened to a point on one end	Southwest Three cell #57	DR Issued
6/7/2023	(5) pieces of suspicious looking paper which appears to be soaked in an unknown substance	South One cell #14	DR Issued
6/13/2023	4.5" piece of metal sharpened to a point on one end	SMUB cell #1	DR Issued
6/13/2023	(1) 6" piece of metal; (1) 4.5" piece of metal	SMUB mop closet inside a white sock	Processed per protocol
6/15/2023	5.5" piece of metal sharpened to a point on one end	on inmate inside his waistband	DR Issued
6/15/2023	5" piece of metal sharpened to a point on one end	inside inmate shower bag	DR Issued
6/19/2023	green leafy substance in clear plastic; (3) pieces of white paper with brown leafy substance inside; (3) sheets of rolling paper	South Two cell #20	DR Issued
6/19/2023	(1) blue piece of plastic sharpened to a point on one end	Northwest Two cell #54	DR Issued
6/20/2023	white powder substance wrapped in white paper; (2) suspicious piece of paper	Northeast One cell #61	DR Issued
6/23/2023	5.5" piece of metal sharpened to a point on one end	On inmate inside waistband	DR Issued
6/24/2023	5" piece of metal sharpened to a point on one end	On inmate inside waistband	DR Issued
6/27/2023	(3) Suboxone strips	Northwest One cell #10	DR Issued
6/27/2023	(1) 3" piece of metal; (2) 1/2" pieces of metal	Northwest One cell #6	DR Issued
6/27/2023	3" piece of metal	Northwest One cell #7 inside legal folder	DR Issued
6/27/2023	1 4.5" piece		Processed per protocol
6/27/2023	(1) 4.5" piece of metal; (1) 3" piece of metal; (1) 5.5" piece of metal sharpened to a point on one end	Northwest One Top left shower	Processed per protocol
6/29/2023	6" piece of metal sharpened to a point on one end	R & D inside gray wool inmate blanket	Vincent Williams #321-849
6/29/2023	6" homemade weapon made of two pieces of metal sharpened to a point on one end	Northwest Three cell #69	DR Issued
7/2/2023	5.5" piece of metal sharpened to a point on one end	North Two cell #53	DR Issued



**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
7/3/2023	8.5" piece of metal sharpened to a point on one end wrapped in white cloth on the other	Northwest Three cell #46 bottom bunk	DR Issued
7/4/2023	7.5" piece of metal sharpened to a point on one end	Northeast Two cell #66	DR Issued
7/4/2023	(1) 5" piece of metal; (1) 3.5" piece of metal	Northeast Two cell #58	DR Issued
7/4/2023	4.5" piece of metal sharpened to a point on one end	on inmate inside waistband	DR Issued
7/5/2023	(1) 5" piece of flat metal; (1) 3" piece of flat metal	Northwest Three cell #25 inside mattress	DR Issued
7/5/2023	5.5" piece of metal sharpened to a point on one end	On inmate found between his legs during a strip search	DR Issued
7/9/2023	approximately 1 gram of white powdery substance	South Two cell #77	DR Issued
7/11/2023	Metal clip; (1) orange Suboxone strip; leafy green substance	South One holding cage	DR Issued
7/12/2023	(1) 5.5" piece of metal sharpened to a point on one end; (1) 3.5" piece of metal	Northwest Three cell #67 under the toilet	DR Issued
7/13/2023	TCL cellphone and charger	Northwest One Sallyport storage room	Processed per protocol
7/13/2023	6" piece of red plastic sharpened to a point on one end	E4B	DR Issued
7/13/2023	9.5" piece of metal sharpened to a point on one end wrapped in black shoelace on the other	on inmate inside waistband	DR Issued
7/14/2023	Unknown number of Suboxone strips labled A12 on them	Northwest One cell #4 inside	DR Issued
7/14/2023	(18) cigarettes; (1) piece of white paper containing a green leafy substance; (1) clear plastic bag with a gray powdery substance inside	Northwest One top left tier mop closet	Processed per protocol
7/14/2023	(1) White Samsung cellphone adaptor	Northwest One top left tier mop closet	Processed per protocol
7/14/2023	(1) 6.5" flat piece of metal	Northwest One top right shower area	Processed per protocol
7/17/2023	(1) 10.5" piece of metal with plastic handle on one end	Southwest Two cell#	DR Issued
7/17/2023	(1) 7.5" piece of metal sharpened to a point on one end with a hook	Southwest Two cell #54	DR Issued
7/17/2023	(1) 8" piece of metal sharpened to a point on one end wrapped in cloth on the other	Southwest Two bottom left tier	DR Issued
7/17/2023	(1) 4.5" piece of metal sharpened to a point on one end wrapped with a	On inmate during strip search	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

<b>DATE</b>	<b>CONTRABAND RECOVERED</b>	<b>RECOVERY LOCATION</b>	<b>OUTCOME</b>
7/18/2023	(1) 4.5" piece of metal sharpened to a point on one end	C3B cell #15	DR Issued
7/18/2023	(1) 16" piece of metal	C3B inside hole in the ceiling of the tv room	Processed per protocol
7/18/2023	(1) Black AT&T flip phone; (1) black phone charger; (1) coaxial cable extension	C3B inside hole in the ceiling of the tv room	Processed per protocol
7/18/2023	6" piece of metal sharpened to a point on one end with blue latex glove on the other	C3B inside metal footlocker	Processed per protocol
7/19/2023	(1) 6" piece of metal sharpened to a point on one end wrapped with a latex glove on the other	Northwest Three cell #18 under the door	DR Issued
7/20/2023	6" piece of metal sharpened to a point on one end	Northwest One cell #26	DR Issued
7/20/2023	(1) blue latex bindle containing an unknown substance	Northwest One cell #26	DR Issued
7/20/2023	(1) 6" piece of metal sharpened to a point on one end wrapped with a bandage on the other	Northwest Three top left shower area	Processed per protocol
7/20/2023	(1) 4" piece of metal sharpened to point on one end with rubber glove and string on the other	Northwest One cell #57	DR Issued
7/20/2023	(1) 6.5" piece of metal sharpened to a point on one end; (1) 5.5" piece of metal sharpened to a point on one end	Northwest One top right shower area	Processed per protocol
7/20/2023	(1) 3.5" piece of metal sharpened to a point one one end	Northwest One cell #5 between door frame and wall	DR Issued
7/20/2023	(1) 5.5" piece of metal sharpened to a point on one end; (1) 5" piece of metal	Northwest One cell #21 (utilized as a supply room)	Processed per protocol
7/22/2023	5" piece of metal sharpened to a point on one end	on inmate	DR Issued
7/20/2023	Crushed white tablets in brown envelope	Northwest One cell #25 inside desk	Processed per protocol
7/24/2023	6.5" piece of metal shapened to a point on one end wrapped in white cloth on the other	on inmate	DR Issued
7/25/2023	(1) 7" piece of metal sharpened to a point on one end; (1) 5.5" piece of metal sharpened to a point on one end	on inmate during strip search in IRC	DR Issued
7/24/2023	(1) 9" piece of metal sharpened to a point on one end	on inmate during strip search	DR Issued
7/27/2023	(1) 5.5" piece of metal sharpened to a point on one end	on inmate during strip search in male R&D	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
7/27/2023	1.5 pieces of paper that appear to be soaked in unknown substance	Northwest Three cell #26	DR Issued
7/27/2023	7" metal screw	on inmate inside knee brace	DR Issued
7/27/2023	12" piece of flat metal and (1) black electrical cord	Northeast Three cell #6 under bunk	DR Issued
7/28/2023	(1) 6" piece of metal sharpened to a point on one end	Northeast One top right shower	Processed per protocol
7/28/2023	Several pieces of suspicious paper soaked in unknown substance; (4) yellow pills; (1) broken tablet; (2) Suboxone strips	Northeast One cell #58	DR Issued
7/28/2023	(3) pieces of suspicious paper soaked in unknown substance	Northeast One cell #45	DR Issued
7/28/2023	(2) pieces of suspicious paper soaked in unknown substance	Northwest Two cell #21	DR Issued
7/28/2023	(1) piece of suspicious paper soaked in unknown substance	Northwest Two cell #18	DR Issued
7/28/2023	Several pieces of suspicious paper soaked in unknown substance	Northwest Two cell #41	DR Issued
7/28/2023	(1) white charger with adapter cord wrapped in blue tape	Northwest Two cell #41	DR Issued
7/29/2023	(1) 5.5" piece of metal sharpened to a point on one end	Northwest Two cell # 14	DR Issued
7/29/2023	(1) 4" piece of metal with sharp edges	Northwest Two cell #11	DR Issued
7/30/2023	Suspicious paper soaked in unknown substance	Northwest Three cell #1	DR Issued
7/31/2023	(1) 5.5" piece of metal sharpened to a point on one end; (1) 8" piece of metal; (1) 6" piece of brown plastic sharpened to a point on one end; (1) 4" silver star wrench tool	Northeast Two	DR Issued
7/31/2023	(1) 4" piece of metal sharpened to a point on one end	Northeast Two fell out inmate mattress during move	DR Issued
7/31/2023	(1) 5.5" piece of metal sharpened to a point on one end	D3A on inmate	DR Issued
8/1/2023	6" piece of metal sharpened to a point on one end	Northwest One cell #64 on inmate bunk underneath prayer rug	DR Issued
8/1/2023	7" piece of metal sharpened to a point on one end	Northwest One cell #77 inside inmate bible	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
8/1/2023	(1) 7" piece of metal sharpened to a point; (1) 6" piece of metal sharpened to a point on one end; (1) 5.5" piece of metal sharpened to a point on one end; (2) 5" pieces of metal sharpened to a point on one end	Northwest One beneath desk on right bottom tier	Processed per protocol
8/2/2023	5.9" piece of plastic sharpened to a point on one end	Southwest Three cell #14 inside laundry bag	DR Issued
8/2/2023	(8) orange Suboxone strips	Southwest Three cell #14 inside laundry bag	DR Issued
8/3/2023	9" piece of metal sharpened to a point on one end	Northwest Two cell #24 inside light fixture	DR Issued
8/3/2023	6.5" piece of metal sharpened to a point on one end	Northeast One cell #76 inside cereal bag	DR Issued
8/7/2023	6.5" piece of metal sharpened to a point on one end	Southwest Three shower area	Processed per protocol
8/7/2023	6.5" metal rod with sharpened on both ends	Northwest Three sallyport inside inmate property	DR Issued
8/7/2023	5.5" flat piece of metal with a sharp edge	Northwest Three sallyport inside inmate property	DR Issued
8/8/2023	Small pieces of white paper soaked in an unknown substance	IRC on inmate	DR Issued
8/8/2023	7" piece of thin metal sharpened to a point on one end	Southwest Three Cell #6	DR Issued
8/8/2023	7" Piece of metal sharpened to a point on one end	On inmate in waistband area	DR Issued
8/9/2023	(2) strips of suspicious paper appearing to be soaked in an unknown substance	North Two cell #42	DR Issued
8/9/2023	5" piece of metal sharpened to a point on one end wrapped in blue plastic glove		DR Issued
8/9/2023	(1) broken educational tablet	SMUA cell #13 on the food slot	DR Issued
8/9/2023	(1) silver and gray commercial Master lock inside white sock	E4B cell #2 inside trash bag with inmate property	DR Issued
8/9/2023	White piece of paper	IRC in inmate hand	DR Issued
8/10/2023	(2) sheets of suspicious paper appearing to be soaked in an unknown substance	Northwest Three cell #43	DR Issued
8/10/2023	8" piece of metal sharpened to a point on one end	On inmate inside left shoe	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
8/10/2023	7" piece of metal sharpened to a point on one end	Northwest Three cell #28 inside laundry bag	DR Issued
8/10/2023	4" piece of metal sharpened to a point on one end	IRC on inmate	DR Issued
8/10/2023	5" piece of metal sharpened to a point on one end; (1) piece of suspicious paper appearing to be soaked in an unknown substance inside a plastic bag	IRC on inmate	DR Issued
8/11/2023	(3) 6" pieces of thin metal with one being sharpened to a point on one end an dwrapped in white cloth with rubber bands as a handle	Northeast Two cell #45 inside book located in his properry	DR Issued
8/11/2023	(6) Suboxone strips; brown paper soaked in unknown substance	Northeast Two cell #45 underneath inmate bed inside his properry	DR Issued
8/11/2023	(1) broken plastic pink clipboard	Northeast Two cell #45 inside inmate property bag	DR Issued
8/11/2023	3.5" Silver H"A"FELE disk; (1) broken pink plastic clipboard	Northeast Two cell #45 underneath inmate bed inside his properry	DR Issued
8/11/2023	(1) 7" piece of metal sharpened to a point on one end; (1) 3" piece of flat metal; (1) 2" piece of flat metal	Northwest Two cell #13 inbetween bunk bracket and wall and inside inmate shoe	DR Issued
8/11/2023	(13) pieces of tightly wrapped brown paper appearing to be soaked in an unknown substance	Northwest Two cell #2 beneath the desk	DR Issued
8/11/2023	(1) 4" piece of metal sharpened to a point on one end; (1) 3" flat piece of metal wrapped in white string on one end	North Two cell #28 inside desk	DR Issued
8/13/2023	(2) 7.5" pieces of metal, (2) 6" pieces of metal, and (2) 5" pieces of metal all sharpened to a point on one end	Northwest Two cell #21 inside light fixture	DR Issued
8/13/2023	(1) black T Mobile hot spot	Northwest Two cell #21 inside light fixture	DR Issued
8/14/2023	5 11/16" piece of metal sharpened to a point on one end	Northwest Two top right tier inside inmate shower shoe	DR Issued
8/14/2023	(1) 7" piece of metal sharpened to a point on one end wrapped in cloth on the other	Southwest Two cell #50	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
8/14/2023	(5) suspicious sheets of paper appearing to be soaked in an unknown substance; black food tray with (5) suspicious sheets of paper appearing to be soaked in an unknown substance	Southwest Two bottom right tier by stairwell	DR Issued
8/14/2023	(11) pieces of suspicious looking paper appearing to be soaked in an unknow liquid substance; (1) blue pill	Southwest Two cell #41	DR Issued
8/14/2023	5" piece of metal sharpened to a point on one end wrapped in blue plastic glove	Southeast Three top right tier inside sock dropped by inmate	DR Issued
8/15/2023	5.5" piece of metal sharpened to a point on one end wrapped in white cloth	Northwest Two cell #10 on bottom bunk	DR Issued
8/15/2023	6" piece of metal sharpened to a point on one end	IRC on inmate	DR Issued
8/15/2023	7.5" piece of metal sharpened to a point on one end	Northwest Two cell #9 bottom bunk	DR Issued
8/15/2023	4.5" piece of metal sharpened to a point on one end	IRC on inmate	DR Issued
8/16/2023	5.5" piece of metal sharpened to a poin on one end wrapped in white cloth on other	Northwest Two cell #68 inside toilet	DR Issued
8/16/2023	(3) pieces of metal;5.5" piece of metal sharpened to a point on one end	Northwest One cell #36 inside shower shoe.	DR Issued
8/16/2023	7" piece of metal sharpened to a point on one end	C2B cell #3 inside inmate toilet	DR Issued
8/16/2023	(1) Orange Suboxone strip	C2B cell #3 inside inmate toilet	DR Issued
8/17/2023	8" piece of thin black metal wrapped in white cloth on one end	Northwest Two cell #72 underneath mattress of bottom bunk	DR Issued
8/17/2023	6.5" piece of metal sharpened to a point on one end	Northwest Two top right TV room	Processed per protocol
8/19/2023	6.5" piece of metal sharpened to a point on one end	SMU-A Common Area	Processed per protocol
8/21/2023	(1) small piece of paper soaked in an unknown substance	IRC on inmate	DR Issued
8/21/2023	(3) pieces of metal;5.5" piece of metal sharpened to a point on one end	North One cell #54 inside net bag	DR Issued
8/21/2023	6.5" piece of metal sharpened to a point on one end	IRC floor next to inmate	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
8/22/2023	5" piece of metal sharpened to a point on one end; (1) Samsung battery	Northwest One cell #19 on bottom bunk mattress	DR Issued
8/22/2023	(1) hard piece of plastic sharpened to a point on one end attached to a piece of a tablet sharpened to a point on one end	IRC on inmate	DR Issued
8/22/2023	(2) small pieces of metal	South One Sallyport inside inmate property	DR Issued
8/23/2023	5.5" piece of metal sharpened to a point on one end	North One sallyport area inside inmate property	DR Issued
8/23/2023	6" piece of metal sharpened to a point on one end	on inmate inside his waistband	DR Issued
8/24/2023	green leafy substance inside clear plastic	on inmate in groin area	DR Issued
8/25/2023	(171) blue pills imprinted with the letter "M" on it; (45) Suboxone strips with A12 imprinted on it.	Southwest Two cell #46	DR Issued
8/25/2023	(1) educational tablet broken into several pieces	Northeast One cell #68 inside Berries Crunch cereal	DR Issued
8/25/2023	4.5" piece of metal sharpened to a point on one end	Northeast One cell #68 under blanket on top bunk	DR Issued
8/26/2023	5" piece of metal sharpened to a point on one end	Northwest Two cel #58	DR Issued
8/28/2023	5.5" piece of metal sharpened to a point on one end	Northwest Two cell #29 on bottom bunk on top of mattress	DR Issued
8/28/2023	3.5" piece of metal sharpened to a point on one end with white cloth on the other	Northwest Two cell #24 inside bible	DR Issued
8/29/2023	(3) pieces of plastic containing a green leafy substance; (1) piece of clear plastic containing a single cigarette; (1) piece of clear plastic containing white powdery substance; (2) pieces of clear plastic containing white pills; (46) Suboxone strips with the imprint A12 on them; and a piece of paper with a picture that appears to be soaked in an unknown substance	North Two cell #3 inside bag of Berries Bunch O'Crunch cereal	DR Issued
8/29/2023	3.5" piece of metal sharpened to a point on one end with white cloth on the other	on inmate inside waistband	DR Issued
8/30/2023	4.5" piece of metal sharpened to a point on one	SMUB cell #13 inside toilet	DR Issued
8/30/2023	Tablet battery from broken tablet	SMUB cell #11 inside toilet	DR Issued

**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
8/31/2023	80 blue pills with the letter "M" printed on them	Southwest Two cell #53 bottom bunk	DR Issued
8/31/2023	4" piece of metal sharpened to a point on one end	Southwest Three sallyport on inmate	DR Issued
9/1/2023	7" piece of metal sharpened to a point on one end	Northwest One left bottom shower inside inmate shower bag	DR Issued
9/1/2023	4" metal tool; possible hex wrench	Southwest Two cell #71	DR Issued
9/1/2023	4" piece of metal sharpened to a point on one end	Northwest Three cell #73 inside roll of toilet tissue sitting on desk	DR Issued
9/4/2023	set of batteries from a destroyed tablet	Northwest One cell #65	DR Issued
9/4/2023	5.5" piece of metal sharpened to a point on one end	Northeast One sallyport on inmate	DR Issued
9/5/2023	3" flat piece of metal; 6" piece of metal sharpened to a point on one end	Northwest Two cell #9 stuck underneath the toilet	DR Issued
9/5/2023	5.5" piece of metal sharpened to a point on one end	First floor northside hallway	DR Issued
9/6/2023	6" piece of metal sharpened to a point on one end	Northwest Three sallyport area on inmate	DR Issued
9/7/2023	5" piece of metal sharpened to a point on one end wrapped in white cloth on the other	Northwest One cell #24 under mattress	DR Issued
9/7/2023	84 Orange Suboxone Strips	C2B cell 38 inside blue latex glove located inside a baby powder bottle	DR Issued
9/8/2023	11.5" piece of metal	inside mattress	DR Issued
9/9/2023	4.5" piece of metal sharpened to a point on one end	IRC on inmate	DR Issued
9/9/2023	(3) D size batteries; (3) 4.5" pieces of metal sharpened to a point on one end; (1) 5" piece of metal sharpened to a point on one end; (1) 4X4" piece of metal; and (1) 3X4" piece of metal	C4B on top of the mailbox mixed in with books	Processed per protocol
9/9/2023	(1) black Schok cell phone	CTF Command Center	Processed per protocol
9/12/2023	5.5" piece of metal sharpened to a point on one end	C4B sanitation closet	Processed per protocol



**Attachment 50.1 Serious and Major Contraband Recovered at CDF and CTF in FY 2023 and FY 2024 YTD**

DATE	CONTRABAND RECOVERED	RECOVERY LOCATION	OUTCOME
9/13/2023	Green leafy substance wrapped in clear plastic	IRC underneath trash can	Processed per protocol
9/13/2023	6" piece of metal sharpened to a point on one end	South Two cell #47	DR Issued
9/15/2023	(3) sheets of paper soaked in unknown substance; (1) 9" and (1) 5.5" pieces of metal sharpened to a point on one end	Northwest Two inside cell #3	DR Issued
9/15/2023	(2) sheets of paper soaked in unknown substance	Northwest Two inside cell #3	DR Issued
9/15/2023	(1) 3" and (1) 3.5" piece of metal sharpened to a point on one end	Northwest Two bottom right tier inside pair of black shower shoes	Processed per protocol
9/17/2023	5.5" piece of metal sharpened to a point on one end wrapped in blue latex glove on other end	on inmate inside waistband	DR Issued
9/18/2023	(1) 8" and (1) 7.5" piece of metal sharpened to a point on one end wrapped in blue latex on the other	Northwest Three bottom left shower	Processed per protocol
9/18/2023	6.5" piece of metal sharpened to a point on one end wrapped in black and blue latex on other end	IRC on inmate	DR Issued
9/18/2023	(1) 5" piece of metal sharpened to a point on one end; (1) 1" piece of metal wrapped in plastic on one end	On inmate inside pants	DR Issued
9/19/2023	Unknown brown substance	D3A cell #30 inside a bag of Cinnamon Squares cereal	DR Issued
9/19/2023	(2) 5.5" pieces of metal sharpened to a point on one end. One of them has white string wrapped around the other end	D3A cell #18 inside inmate hand brace	DR Issued
9/19/2023	7.5" piece of metal	D3A cell #25 underneath inmate bunk	DR Issued
9/20/2023	3.5" piece of metal sharpened to a point on one end and wrapped in blue latex on the other		DR Issued
9/20/2023	7" piece of metal sharpened to a point on one end	on inmate inside his rectum	DR Issued
9/28/2023	piece of metal	South One Cell #48	DR Issued
9/28/2023	(1) Orange Suboxone strip	inside orange shirt of inmate	DR Issued
9/29/2023	5" piece of metal sharpened to a point on one end	on inmate inside pants	DR Issued

**51. Please provide DOC's policies and procedures for housing transgender residents in its facilities.**

Please see attached for DOC's policy and procedures pertaining to housing transgender residents in DOC facilities.

Attachment 51.1 DOC Gender Housing Policy

Attachment 51.2 SOP 1400.1-23 Transgender Housing Committee

**a. Are there separate housing conditions for individuals who identify as LGBTQIA+ or GNC?**

There are no separate housing conditions for individuals who identify as LGBTQIA+ or GNC. Once identified, these individuals are initially housed in protective custody on the intake housing unit consistent with the gender housing preference identified at intake (housed in a single cell).

**b. Who serves on the Transgender Housing Committee? How are members selected?**

The following are required members of the Transgender Housing Committee (THC). Community members are appointed by the Director after review of experience, work in the community, and knowledge of jail operations. Background checks and completion of agency training are required.

- Chairperson: DOC Chief of Case Management (or designee): Programs and Case Management
- Co-Chair: TBD (selected from required DOC/OSHA members listed below)
- PREA Victim Services Coordinator
- Medical Practitioner: Office of Health Services Administration (OSHA)
- Mental Health Clinician: Office of Health Services Administration (OSHA)
- DOC Correctional Supervisors: Operations (CDF and CTF represented)
- Representative from Mayor's Office on LGBTQ Affairs
- Member (1) of the transgender community (knowledgeable of transgender issues, correctional operations and/or an expert in transgender affairs).

**c. How often does the Committee meet? How are transgender residents housed prior to a meeting of the Committee and issuance of their recommendation?**

The frequency of meetings depends upon the intake of individuals identifying as transgender, intersex, or gender nonconforming. Once identified, these individuals are initially housed in protective custody on the intake housing unit consistent with the gender housing preference identified at intake (housed in a single cell). Within twenty-four hours, excluding weekends, holidays, and emergencies, the inmate must receive a preliminary assessment by the PREA Victim Services Coordinator. This involves an individualized safety and security assessment related to the gender housing preference of the inmate (desire to be housed with either males or females). If the outcome of the preliminary assessment indicates there are no safety issues

identified, the inmate may remain housed on the preferred intake housing unit – but not in protective custody. If the inmate specifically requests to remain in protective custody, the request will be honored. The THC is then required to conduct a formal classification and housing needs assessment for inmates entering the facility within 72 hours,

**d. How many a resident appeal a decision made by the Committee? Were there any appeals decisions in FY23 or FY24, to date?**

An inmate may appeal the THC's housing decision by submitting a written statement to the Warden.

During FY23 and 2024 to date, there have been no appeals.

Attachment 51.2 SOP 1400.1-23 Transgender Housing  
Committee



**DISTRICT OF COLUMBIA  
DEPARTMENT OF CORRECTIONS**

# Standard Operating Procedure

<b>Effective Date:</b>	May 4, 2023	
<b>Corresponding Policy:</b> <b>Corresponding Policy Number:</b>	GENDER CLASSIFICATION AND HOUSING 4020.3	
<b>SOP Number:</b> <b>SOP Subject:</b>	<b>1400.1-23</b> TRANSGENDER HOUSING COMMITTEE	<b>Amends</b> <input type="checkbox"/> <b> Cancels</b> <input type="checkbox"/> <b> New</b> <input checked="" type="checkbox"/>
<b>Attachment(s):</b>	Attachments A-B	
<b>OPI:</b>	DIRECTOR	
<b>Review Date:</b>	May 4, 2024	
<b>Approving Authority:</b>	Thomas Faust Director	

*Signature on File*

Thomas Faust, Director

5/4/2023

Date

## SUMMARY OF CHANGES

Section	Change
NEW ISSUANCE	



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1. **PURPOSE AND SCOPE.** To provide additional operational guidelines, in concert with PP 4020.3 – Gender Classification and Housing, on the role of the Transgender Housing Committee (THC) in determining housing assignments for transgender, intersex, and gender nonconforming persons incarcerated and housed within the District of Columbia Department of Corrections (DOC). DOC is comprised of the Central Detention Facility (CDF) and the Correctional Treatment Facility (CTF).
  
2. **POLICY.** It is the policy of the District of Columbia Department of Corrections to address the housing needs of transgender, intersex, and gender nonconforming individuals in our custody. The THC is responsible for determining transgender, intersex, and gender nonconforming inmates’ housing assignments after review of all relevant records and assessments, along with an interview, during which the inmate’s opinions are considered.
  
3. **APPLICABILITY.** This directive shall apply to DOC employees, agency stakeholders, government partners, and the inmate population.
  
4. **PROGRAM OBJECTIVES.** The expected results of this program are:
  - a. To provide additional guidance on membership requirements for the Department’s Transgender Advisory Committee (TAC),
  - b. To specify operational protocols for TAC meetings-- both virtual and in person, and
  - c. To specify operational, safety and security, health/mental health, PREA and programmatic information covered in TAC meetings.
  
5. **NOTICE OF NON-DISCRIMINATION**
  - a. In accordance with the D.C. Human Rights Act of 1977, as amended, D.C. Code § 2-1401.01 et seq., (Act) the District of Columbia does not discriminate on the basis of race, color, religion, national origin, sex, age, marital status,



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personal appearance, sexual orientation, gender identity or expression, familial status, family responsibilities, matriculation, political affiliation, genetic information, disability, source of income, status as a victim of an intra-family offense, or place of residence or business. Sexual harassment is a form of sex discrimination that is also prohibited by the Act. Discrimination in violation of the Act will not be tolerated. Violators will be subject to disciplinary action.

## 6. AUTHORITY

- a. *Farmer v. Brennan*, 511 U.S. 825 (1994).
- b. *Williams v. Kincaid*, 50 F.4<sup>th</sup> 429 (4<sup>th</sup> Cir. Va. 2022).
- c. *Doe v. District of Columbia*, 215 F. Supp. 3d 62 (D.D.C. 2016).
- d. *Shaw v. District of Columbia*, 944 F. Supp. 2d 43 (D.D.C. 2013).
- e. D.C. Code § 24-211.02, Powers; Promulgation of Rules.
- f. D. C. Human Rights Act of 1977. as amended, D.C. Code § 2-1401.01 et seq.
- g. Prison Rape Elimination Act, 34 USC § 30301, et seq.
- h. 28 C.F.R. Part 115, Prison Rape Elimination Act National Standards
- i. D.C. Code § 22-3013 Sex Offenses – First Degree Sexual Abuse of a Ward, Patient, Client, or Prisoner.

## 7. DIRECTIVES AFFECTED

- a. Directives Rescinded. None
- b. Directives Referenced



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- 1) PP 1280.2 Reporting and Notification Procedures for Significant Incidents and Extraordinary Occurrences
- 2) PP 3350.2 Elimination of Sexual Abuse, Assault and Misconduct
- 3) PP 4020.3 Gender Classification and Housing
- 4) PP 4090.3 Classification Program Review
- 5) OM-22-001 Gender Classification and Housing

## 8. STANDARD REFERENCED

- a. American Correctional Standard (ACA) 4th Edition, Standards for Administration of Correctional Agencies, 4th Edition 4-ALDF-4D-22-4.
- b. Prison Rape Elimination Act of 2003, Department of Justice, 28 CFR Part

## 9. DEFINITIONS

- a. **Gender Expression.** Gender expression is defined as the external appearance of one's gender identity, usually expressed through behavior, clothing, haircut, voice, and/or chosen name and preferred pronouns. Gender expression might not conform to socially defined behaviors and characteristics typically associated with being either masculine or feminine.
- b. **Gender Identity.** Gender identity is defined as an individual's inner most concept of self as male, female, a blend of both, or neither. It is how individuals perceive themselves. One's gender identity can be the same or different from their birth gender. It may not be visible to others and is unrelated to an individual's sexual orientation.
- c. **Gender Nonconforming.** Gender Nonconforming refers to any person whose expression of gender (masculinity and femininity) does not conform to the dominant gender norms of Western culture.





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- d. **Intersex.** Intersex is defined as a set of medical conditions that features a congenital irregularity of the reproductive and sexual system. A person with an intersex condition is born with sex chromosomes, external genitalia, and/or an internal reproductive system that is not considered “standard” for either male or female.
- e. **Sexual Orientation.** Sexual orientation is defined as one’s romantic, emotional, and/or sexual attraction to members of the same, opposite or both sexes. It includes male or female homosexuality, heterosexuality, and bisexuality.
- f. **Transgender.** Transgender is a term used to describe a person whose gender identity does not correspond with their sex assigned at birth.
- g. **Transgender Housing Committee (THC).** A selected group of individuals required to determine transgender, intersex or gender nonconforming inmates’ housing assignments after review of all records and assessments, and an interview during which the inmate’s own opinion regarding appropriate placement and assessment of their vulnerability in the jail population shall be considered.

## 10. REQUIRED THC ROLE COMPOSITION

- a. Required THC members include:
  - 1) Chairperson: DOC Chief of Case Management (or designee): Education, Programs, and Case Management
  - 2) Co-Chair: Designated by the Deputy Director for Education, Programs, and Case Management
  - 3) PREA Victim Services Coordinator: Investigative Services
  - 4) Medical Practitioner: Office of Health Services Administration (OSHA)
  - 5) Mental Health Clinician: Office of Health Services Administration (OSHA)



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- 6) DOC Correctional Supervisors: Operations (Central Detention Facility and Correctional Treatment Facility represented)
  - 7) Representative from Mayor’s Office on LGBTQ Affairs
  - 8) One member of the transgender community (knowledgeable of transgender issues, correctional operations and/or an expert in transgender affairs).
- b. If a member cannot participate, the Chair (Designee) or Co-Chair must be contacted prior to the meeting date/time so that an alternate may be designated. This will ensure meetings are conducted within the required timeframe which is seventy-two (72) hours upon the inmate entering the facility and/or within seven (7) business days following receipt of an inmate’s request for a THC meeting. Without approval from the Chair/Co-Chair, alternates may not participate in the formal meeting process.
  - c. Members from each area mentioned above are given a single vote for a total of seven (7) votes with the final determination reached through majority vote. Meeting attendees should be limited to committee members who are authorized to participate and cast votes.
  - d. The THC Co-Chair will be designated by the Deputy Director for Education, Programs and Case Management. Individuals appointed to the role of Co-Chair may be rotated at the discretion of the Deputy Director.
  - e. At the discretion of the Agency Director, an attorney from DC DOC Office of the General Counsel (OGC) may attend scheduled THC meetings as a non-voting member.
  - f. Stakeholder members are required to complete volunteer training and undergo a background check prior to official committee appointment. When attending meetings in the facility, they must comply with all entry requirements.
- 11. THC INITIAL RESPONSIBILITIES AT INTAKE.** The THC is required to conduct a formal classification and housing needs assessment for transgender, intersex, or gender nonconforming inmates entering the facility within seventy-two (72) hours,



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excluding weekends, holidays, and emergencies. This formal classification occurs after the preliminary PREA assessment and review of all the inmate’s records and clinical assessments, and an interview with the inmate during which the inmate’s own opinion regarding appropriate placement and assessment of vulnerability in the jail population is considered.

- a. As part of the intake and assessment processes, Case Management staff records the inmate’s gender identity and sex assigned at birth in the Offender Management System (JACCS). Once the THC Committee Chair/Co-Chair (Designee) is made aware of a housing candidate, an email notification is sent to schedule a meeting. While awaiting the THC meeting, the inmate is placed in a cell alone for safety and security purposes. The Case Management Supervisor (or his/her designee) is responsible for sending meeting notifications.
- b. If an inmate chooses not to meet with the THC, a detailed explanation must be uploaded to Paper Clips (the DOC electronic document filing system for official inmate records).

## 12. SCHEDULING OF THC FORMAL CLASSIFICATION AND HOUSING ASSIGNMENT MEETINGS

- a. THC meetings may be held virtually (fully) or in-person.
  - 1) Formal instructions on the virtual meeting process will be shared with all THC members who will be required to acknowledge receipt and review via email.
  - 2) For virtual sessions, case management will within twenty-four (24) to seventy-two (72) hours prior to the THC meeting, provide the date, time and virtual link-- and notify the Operations Program Analyst or Operations Program Staff Person (or the designee) responsible for coordinating virtual meetings.
  - 3) Case management shall send THC meeting notifications to all internal and external THC members.



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- 4) The staff person responsible for scheduling virtual meetings shall notify designated Operations team members of the scheduled meeting date and time within twenty-four (24) to forty-eight (48) hours of the THC meeting.
  - 5) If the resident is housed at CTF, the designated Operations staff person shall make every effort to locate space and equipment to hold the meeting at that facility.
  - 6) If the resident is housed at CDF, the designated Operations staff person shall schedule the meeting to be held in the designated location at CDF.
  - 7) Due to the confidential nature of THC meetings, and the fact that only designated THC members are authorized to attend, when participating in virtual meetings, all THC members must do so in a place where outside observers cannot view or hear the proceedings. During meetings this will be monitored by the Chair/Co-Chair to ensure compliance.
- b. THC members will be advised in advance if a decision is made to return to in-person meetings (see description below). A sixty-day (60) notice will be given to members.
- 1) When THC meetings are held in person, they are conducted at designated locations within the CDF or CTF with representation from Case Management, Operations, Medical, Mental Health and PREA required at a minimum along with designated stakeholder members.
  - 2) Meeting invitations will be sent by Case Management within forty-eight (48) to seventy-two (72) hours of the scheduled meeting. If a member is unable to attend, notification is made to the Chair or Co-Chair as soon as possible to ensure a designated alternate is advised.

### 13. **THC CLASSIFICATION AND HOUSING ASSIGNMENT MEETING PROCESS.**

THC team members will work collaboratively to determine appropriate housing assignments for transgender, intersex, and gender nonconforming persons entering DOC's custody. Once the team has made an informed decision through majority vote, changes to the housing assignment should not occur unless safety/security circumstances change, or other factors including medical or mental



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health challenges, impact the initial decision. The Warden and respective facility Deputy Warden will be notified in writing of the recommended change.

- a. During each scheduled classification and housing assignment meeting, members will:
  - 1) Record all THC proceedings and notify the inmate at the start.
  - 2) Give inmates copies of the one-page THC rules and regulations at the start of each meeting to ensure respectful behavior.
  - 3) Read the rules and regulations aloud prior to the meeting start to ensure full understanding.
  - 4) Conduct a comprehensive review of the inmate's records (JACCS and Paper Clips) including the PREA intake screening and risk assessments and/or 30-day PREA reassessments.
  - 5) Conduct an inmate interview to determine where the individual prefers to be housed and if they anticipate vulnerability if housed in the general jail population on a male/female unit.
  - 6) Complete a detailed review of safety and security factors when and if an inmate communicates a housing preference different than the one expressed at the point of intake during their most recent confinement at DOC.
  - 7) Address inmate questions regarding committee deliberations.
  - 8) Deliberate collaboratively (not recorded) and provide a written decision to the Warden for approval immediately after. The written document should be shared with THC members with sign off required.



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- (a) If the Warden’s opinion differs from the recommendation of the THC based on safety, security, or other concerns, written justification will be forwarded to the Director before a final determination is made. This should take place within twenty-four (24) hours of receipt of the THC recommendation. The inmate will remain housed on the unit designated by the THC until the final decision is rendered.
  
- 9) Ensure documentation is maintained in the inmate’s institutional record and scanned into Paper Clips. PREA information is kept in the PREA database and medical and mental health information in the electronic record.
  
- 10) Take meeting minutes (Chair or Co-Chair) to be shared with members and also uploaded to Paper Clips.
  
- b. If the inmate exhibits behavior during the meeting that requires dismissal, a detailed explanation must be uploaded to Paper Clips. THC members will still review all relevant documentation and make an informed decision regarding the inmate’s classification and housing without the inmate present. All other standard protocols will be followed in documenting the process and a final decision reached. A designated committee member will meet with the inmate to make the official notification of the THC’s decision. Until such time as the THC meets, based on safety and security protocols, the inmate will remain on the assigned unit (protective custody).
  
- c. Transgender, intersex, and gender nonconforming inmates cannot grieve their THC housing classification but may appeal housing assignments per PP 4090.3, Classification (Program Review). Inmates are required to complete and submit the Inmate Appeal form (Attachment A) for reconsideration by the Warden.



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## 14. INMATE HOUSING ASSIGNMENTS FOLLOWING THC MEETINGS

- a. If the THC decides an inmate can be housed in the general population, the inmate will be transferred after completion of the classification process and upon housing availability. The move shall be communicated by the THC Chairperson to Operations (via the movement sheet). Operations will then make the move once approved by Majors office and a bed becomes available.
- b. Once assigned to a housing unit, the inmate shall be housed in a single cell or with another transgender, intersex, or gender nonconforming inmate in their assigned housing unit.

## 15. PROCEDURES AFTER CLASSIFICATION AND HOUSING ASSIGNMENT

- a. An inmate may also request a meeting with the THC at any time after initial intake, classification and housing assignment by submitting an Inmate Request Slip (Attachment B). Reasons for reconvening after an informed decision has been made will be for safety, security, health-related concerns, or if an inmate has recently identified as transgender, intersex, or gender non-conforming. Once the THC receives the Inmate Request Slip, a meeting with the THC shall be scheduled within seven (7) business days, excluding holidays and weekend, unless safety/security concerns dictate otherwise.
- b. Placement and programming assignments for each transgender, intersex or gender non-conforming inmate shall be reassessed at least twice each year to review any threats to safety experienced by the inmate.

**16. TRAINING.** The Training Administrator, in conjunction with the Volunteer Services Coordinator, shall ensure that each volunteer including District government non-DOC employees, receive orientation prior to entering CDF or CTF or connecting virtually to provide services. Training shall be provided during scheduled times by the DOC Center for Professional Learning and Development. Upon completion of



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orientation, the Volunteer Services Coordinator shall coordinate with the Human Resources Division to issue the volunteer identification card.

**17. REPORTING.** THC proceedings are captured on the Gender Housing Form with minutes and any special notes entered in JACCS by case management. To ensure the agency’s compliance with this guideline, on the fifth (5<sup>th</sup>) day of each month, a report on THC activities should be forwarded to the Office of the General Counsel and Office of the Director by Case Management with information to include:

- a. Name of inmate and date of arrival;
- b. Inmate’s preference at arrival: male or female unit;
- c. Where inmate was housed at arrival (including gender of unit and whether in PC);
- d. Date/time seen by PREA Coordinator;
- e. Where inmate was housed after seeing PREA Coordinator (including gender of unit and whether in PC);
- f. Date and time inmate requested THC Hearing (if not requested at intake);
- g. Date and time the THC Hearing was held (minutes and decision attached);
- h. What housing placement the THC approved for the inmate (including gender of unit and whether in protective custody) and
- i. What housing placement the inmate received (including gender of unit and whether in protective custody).

**Attachments:**

Attachment A – Transgender Housing Committee Inmate Appeal Form

Attachment B – Inmate Request Slip



Attachment 51.2 SOP 1400.1-23 Transgender Housing Committee



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DOC/SOP1400.1-23/5/4/2023/OPP



# D.C. DEPARTMENT OF CORRECTIONS TRANSGENDER HOUSING COMMITTEE INMATE APPEAL FORM

DATE:

INMATE NAME:

DCDC #:

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## EXPLANATION OF APPEAL:

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INMATE SIGNATURE: \_\_\_\_\_



**D.C. DEPARTMENT OF CORRECTIONS  
TRANSGENDER HOUSING COMMITTEE  
INMATE REQUEST SLIP**

DATE:

NAME:

DCDC #:

UNIT:

CELL:

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**PLEASE CHECK  FOR SERVICES NEEDED:**

- |   |  |
|---|--|
| <input type="checkbox"/> RECORDS OFFICE   | <input type="checkbox"/> CASE MANAGER    |
| <input type="checkbox"/> CHAPLINS OFFICE  | <input type="checkbox"/> INMATE CLOTHING |
| <input type="checkbox"/> FINANCIAL ACCOUNT BALANCE                                | <input type="checkbox"/> LEGAL CALL      |
| <input type="checkbox"/> INMATE PROPERTY  | <input type="checkbox"/> NOTARY          |
| <input type="checkbox"/> FACE SHEET (unavailable if your sentence is over a year) | <input type="checkbox"/> OTHER           |

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**PLEASE EXPLAIN YOUR REQUEST BELOW:**

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**OFFICIAL/CASE MANAGER COMMENTS:**

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DATE: \_\_\_\_\_ STAFF SIGNATURE: \_\_\_\_\_

Attachment 51.1 DOC Gender Housing Policy

**Attachment 51.1 Gender Housing Policy**

 <p align="center"><b>POLICY AND PROCEDURE</b></p>	DISTRICT OF COLUMBIA DEPARTMENT OF CORRECTIONS		<b>EFFECTIVE DATE:</b>	April 20, 2022	<b>Page 1 of 12</b>	
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			<b>OPI:</b>	DIRECTOR		
			<b>REVIEW DATE:</b>	April 20, 2023		
			<b>Approving Authority</b>	Thomas Faust Director		
	<b>SUBJECT:</b>	<b>GENDER CLASSIFICATION AND HOUSING</b>				
	<b>NUMBER:</b>	<b>4020.3I</b>				
<b>Attachments:</b>	Attachment A – Gender Housing Request Form Attachment B – Transgender Shave Request Form Attachment C – Transgender Housing Committee Recommendation Form					

**SUMMARY OF CHANGES:**

<b>Section</b>	<b>Change</b>
	<i>Deleted Sec. 9(f)</i>
	<i>Revised Sec. 10(a)</i>
	<i>Added Sec. 10(c)</i>

**APPROVED:**



\_\_\_\_\_  
**Thomas Faust, Director**

\_\_\_\_\_  
**4/20/2022**  
**Date Signed**

## Attachment 51.1 Gender Housing Policy

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**1. PURPOSE AND SCOPE.** To establish procedures on providing the appropriate housing of Transgender, Intersex, and Gender Nonconforming persons who are incarcerated and housed within the District of Columbia Department of Corrections(DOC).

### 2. POLICY

- a. It is DOC policy to provide services in a humane and respectful manner to Transgender, Intersex, and Gender Nonconforming inmates while processing and housing them safely and efficiently to the greatest extent possible. For the safety, security, and order of the facility, the DOC houses male and female offenders in separate housing units. DOC shall house Transgender, Intersex, or Gender Nonconforming inmates in male or female units based on their preference, unless otherwise recommended by the Transgender Housing Committee and approved in accordance with this policy.
- b. In order to address the specific needs of Transgender, Intersex, and Gender Nonconforming individuals, upon initial intake at the Inmate Reception Center (IRC), staff shall follow the guidelines in this policy in order to determine the inmate's housing in a male or female housing unit based on the inmate's preferred placement, safety/security needs, housing availability, gender identity, identity documents, and assigned sex at birth, if:
  - 1) An inmate indicates that he or she is Transgender, Intersex, or Gender Nonconforming at any time during their custody.
  - 2) An inmate's gender identity or gender expression differs from their assigned sex at birth.
  - 3) A gender designation made by the medical service provider, government agency, or law enforcement agency indicates that the inmate is transgender.

### 3. NOTICE OF NON-DISCRIMINATION

- a. In accordance with the D.C. Human Rights Act of 1977, as amended, D.C. Code § 2-1401.01 et seq., (Act) the District of Columbia does not discriminate on the basis of race, color, religion, national origin, sex, age, marital status, personal appearance, sexual orientation, gender identity or expression, familial status, family responsibilities, matriculation, political affiliation, genetic information, disability, source of income, status as a victim of an intra-family offense, or place of residence or business. Sexual harassment is a form of sex discrimination that is also prohibited by the Act. Discrimination in violation of the Act will not be tolerated. Violators will be subject to disciplinary action.

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### 4. DIRECTIVES AFFECTED

#### a. Directives Rescinded

PP 4020.3H          Gender Classification and Housing (06/21/21)

#### b. Directives Affected

PP 1280.2          Reporting and Notification Procedures for Significant Incidents and Extraordinary Occurrences

PP 4090.3          Classification (Program Review)

PM 8010.1          Work Release Program

PP 3350.2          Elimination of Sexual Abuse, Sexual Assault, and Sexual Misconduct

PP 5009.2          Searches of Inmates, Inmate Housing Units, Work and Program Areas

### 5. AUTHORITY

- a. Farmer v. Brennan, 511 U.S. 825 (1994).
- b. Doe v. District of Columbia, 215 F. Supp. 3d 62 (D.D.C. 2016).
- c. Shaw v. District of Columbia, 944 F. Supp. 2d 43 (D.D.C. 2013).
- d. D.C. Code § 24-211.02, Powers; Promulgation of Rules.
- e. D.C. Human Rights Act of 1977, as amended, D.C. Code § 2-1401.01 et seq.
- f. Prison Rape Elimination Act, 34 USC § 30301, et seq.
- g. 28 C.F.R. Part 115, Prison Rape Elimination Act National Standards.
- h. D.C. Code § 22-3013 Sex Offenses - First Degree Sexual Abuse of a Ward, Patient, Client, or Prisoner.

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- i. D.C. Code § 22-3014 Sex Offenses - Second Degree Sexual Abuse of a Ward, Patient, Client, or Prisoner.
- j. D.C. Code § 2-1402.31; District Requirements in Public Accommodations Gender Identity and Expression (4 DCMR § 802.2; 4 DCMR § 801.1)

### 6. STANDARDS REFERENCED

- a. American Correctional Standard (ACA) 4th Edition, Standards for Administration of Correctional Agencies, 4th Edition 4-ALDF-4D-22-4.
- b. Prison Rape Elimination Act of 2003, Department of Justice, 28 CFR Part 115.

### 7. DEFINITIONS

- a. **Gender Identity.** Gender Identity is defined as an individual’s inner most concept of self as male, female, a blend of both, or neither. It is how individuals perceive themselves. One’s gender identity can be the same or different from their sex assigned at birth, may not be visible to others and is unrelated to an individual’s sexual orientation.
- b. **Gender Expression.** Gender Expression is defined as the external appearance of one’s gender identity, usually expressed through behavior, clothing, haircut, voice, and/or chosen name and preferred pronouns. Gender Expression might not conform to socially defined behaviors and characteristics typically associated with being either masculine or feminine.
- c. **Intersex.** Intersex is defined as a set of medical conditions that features a congenital irregularity of the reproductive and sexual system. A person with an intersex condition is born with sex chromosomes, external genitalia, and/or an internal reproductive system that is not considered “standard” for either male or female.
- d. **Sexual Orientation.** Sexual Orientation is defined as one’s romantic, emotional and/or sexual attraction to members of the same, opposite or both sexes. Includes male or female homosexuality, heterosexuality, and bisexuality.



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- e. **Transgender.** Transgender is a term used to describe a person whose gender identity does not correspond with their sex assigned at birth.
  - f. **Gender Nonconforming.** Gender Nonconforming refers to any person whose expression of gender (masculinity and femininity) does not conform to the dominant gender norms of Western culture.
  - g. **Vulnerability.** Vulnerability refers to any person or population targeted for physical and sexual violence and abuse based on their gender identity or gender expression.
  - h. **Transgender Housing Committee.** The Transgender Housing Committee refers to a committee established by the DOC comprised of a chairperson who is the DOC Chief of Case Management or designee from the Programs and Case Management (PCM) division, a Medical Practitioner from the DOC Office of Health Services Administration (OSHA), a Mental Health Clinician from OSHA, a DOC Correctional Supervisor from the Operations division, the PREA Victim's Services Coordinator, a representative of the Mayor's Office on LGBTQ Affairs, and at least one DOC approved volunteer who is a member of the Transgender community and who is experienced and knowledgeable about Transgender issues or an acknowledged expert in Transgender affairs. The committee shall determine the Transgender inmate's housing assignment after review of all of the inmate's records and assessments, and an interview with the inmate during which the inmate's own opinion regarding appropriate placement and assessment of their vulnerability in the jail population shall be considered.
  - i. **Transgender Advisory Committee.** The Transgender Advisory Committee (TAC) serves as a liaison among the DOC, the Transgender community, and its stakeholder organizations. The objectives of the TAC are to establish open communication between DOC and the Transgender community, by maintaining an ongoing dialogue on issues/problems facing the transgender community, and promote public awareness of the programs and services offered for the transgender community.
- 8. PROCEDURES.** In all circumstances, staff shall ask questions related to gender identity or gender expression only for the purpose of making intake and housing assignments, classification, programming, providing health care and health assessments, or where information is necessary to maintain the safety, security and order of inmates, staff, visitors, the facility, and the community. Questions related to gender identity or gender expression shall be asked in a respectful manner to preserve confidentiality as well as human dignity and avoid subjecting the inmate to danger, abuse, humiliation or ridicule.

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Searches or physical examination of Transgender, Intersex, or Gender Nonconforming inmates/detainees by any staff member, other than a physician, for the purpose of determining the inmate/detainee’s genital status is strictly prohibited.

- 9. INITIAL INTAKE.** Upon initial intake in the Inmate Reception Center (IRC), if an inmate’s gender-related expression, identity, appearance, or behavior differs from their assigned sex at birth or the sex listed on any of the inmate’s documents or records, staff shall ask the inmate how they self-identify and place the inmate in a cell by themselves during the intake process for their safety and security and the safety, security, and order of the facility.

*Staff shall:*

- a. Case management staff shall review commitment documents for gender assignment or any notification that identifies the inmate as Transgender, Intersex, Gender Nonconforming, or “vulnerable.”
- b. If, after reviewing commitment documents and other notifications, staff still cannot determine the inmate’s assigned sex at birth, or the inmate refuses to cooperate, the DOC staff involved in this process shall immediately notify their appropriate supervisor.
- c. All DOC staff shall refer to inmates by their last names without references to gender specific identifiers such as Mr., Mrs., Miss, Ma’am, Sir, or other gender-specific terms used in addressing a person. Instead, the gender-neutral term “Inmate” is to be used with the last name. DOC staff shall endeavor to use the residents' preferred pronouns (e.g., "she, her, hers" or "he, him, his") or gender-neutral pronouns ("they, them, their").
- d. Pursuant to PREA standards, all inmates entering the DOC are required to receive a private strip search. Those who identify as Transgender, Intersex, or Gender Nonconforming may request that an officer of a specific gender perform the strip search.
- e. All inmates at intake into the DOC shall go through a medical and mental health screening. As part of the medical screening all inmates receive a complete medical and physical examination.
- f. Transgender, Intersex, or Gender Nonconforming inmates shall be escorted by staff to the appropriate unit to complete the

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intake process in a manner consistent with protective custody's requirements.

- g. The Case Management staff shall accurately record the inmate as Transgender, Intersex, or Gender Nonconforming and record the inmate's gender identity and sex assigned at birth in Offender Management System (OMS).
- h. All intake documentation shall include the inmate's birth and/or legal name, the also known as (aka) name, and the name the inmate has been booked under by the arresting agency.
- i. Officers are required to document any extraordinary inmate incidents consistent with PP 1280.2, *Reporting and Notification Procedures for Significant Incidents and Extraordinary Occurrences*.

### 10. INTAKE HOUSING UNIT

- a. Inmates identified as Transgender, Intersex, or Gender Nonconforming shall initially be housed in protective custody (voluntary or involuntary protective custody) in a single cell in the intake housing unit consistent with the inmate's gender housing preference identified at intake. Within twenty-four (24) hours, excluding weekends, holidays, and emergencies, the inmate must receive a preliminary assessment by the PREA Victim Services Coordinator, consisting of an individualized initial safety and security assessment related to the gender housing preference of the Transgender, Intersex, or Gender Nonconforming inmate. Unless the inmate requests to remain in protective custody, or the PREA assessment concludes that the inmate cannot be housed in the intake unit of their preference consistent with the inmate's safety or the safety of others, the inmate shall be placed on that unit, and not in protective custody, upon the completion of the PREA assessment. Within seventy-two (72) hours, excluding weekends, holidays, and emergencies, after the preliminary assessment by the PREA Victim Services Coordinator, the Transgender Housing Committee shall conduct a formal classification and housing needs assessment for the Transgender, Intersex, or Gender Nonconforming inmate.
- b. **Inmates who Self-Report as Transgender, Intersex or Gender Nonconforming.** Once an inmate makes known to DOC staff their Transgender, Intersex, or Gender Nonconforming status, staff shall:
  - 1) Refer the Inmate to their assigned case manager or, on weekends, the captain or above.
  - 2) The case manager or the captain shall refer the inmate to the Transgender Housing Committee to determine the inmate's housing based on their gender housing preference, safety/security needs, gender identity and assigned sex at birth.
- c. A case manager will be designated as "on call via remote assessment" on weekends, after hours, and on holidays, and that case manager will, as soon as practicable, contact

**Attachment 51.1 Gender Housing Policy**

Transgender, Intersex, or Gender Nonconforming inmates who enter intake at those times to make sure inmates are housed according to their preference at intake, pursuant to this Policy.

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- a. In accordance with PP 4090.3, *Classification (Program Review)*, all Transgender, Intersex, or Gender Nonconforming inmates will be classified and assigned housing based on safety/security needs, housing availability, gender identity and sex assigned at birth. No inmate will be discriminated against based on their gender identity.

#### 11. TRANSGENDER HOUSING COMMITTEE ROLE

- a. As part of the housing assessment for vulnerability, the Transgender Housing Committee shall make a recommendation as to the Transgender, Intersex or Gender Nonconforming inmate’s housing assignment after reviewing the inmate’s records including the assessments (PREA and Risk Assessment) and interviewing the inmate.
- b. The Committee shall ask the inmate to offer their opinion regarding whether they prefer to be housed in the male or female unit and any vulnerability they anticipate in the general jail population of the male or female unit. The Committee shall agree to house the inmate in the gender housing unit the inmate prefers—whether it corresponds to the inmate’s gender identity or sex assigned at birth—unless the Committee has identified safety and security concerns with the inmate’s preferred housing placement. The Committee shall attempt to reach a consensus, ultimately relying on majority vote when needed.
- c. The Transgender Housing Committee shall record all Transgender Housing Committee meetings and shall notify the inmate that all meetings are being recorded. The Transgender Housing Committee shall not record its deliberations but will provide a written decision to the Warden for approval. The written decision shall be maintained in the inmate’s institutional record and scanned into PaperClip.
- d. The Transgender Housing Committee’s housing assessment shall address whether the inmate shall be housed in the general population or in a protective custody unit of the gender consistent with their gender identity or sex assigned at birth. If the Warden’s opinion regarding safety and security concerns differs from the recommendation of the Transgender Housing Committee, the Warden shall justify the assignment in writing to the Director for the Director to make a final determination. Transgender, Intersex, and Gender Nonconforming inmates have the same right to appeal housing assignments as all inmates consistent with PP 4090.3, *Classification (Program Review)*.
- e. An inmate may request to come before the Transgender Housing Committee at any time by submitting an inmate request slip or an Inmate Grievance form.

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- f. If it is decided that the inmate can be housed in the general population, the inmate shall be transferred to the general population as determined by the Transgender Housing Committee after completion of initial classification and upon housing availability. Transgender, Intersex, or Gender Nonconforming inmates shall be housed in a single cell or with another Transgender, Intersex, or Gender Nonconforming inmate in their assigned housing unit.
- g. A Transgender, Intersex, or Gender Nonconforming inmate shall be housed in protective custody when there is reason to believe the inmate presents a heightened risk to themselves or to others or where the inmate fears they will be vulnerable to victimization in any other housing setting. This assignment shall be only for the period during which the heightened risk and/or fear exists. Inmates in restrictive housing and protective custody shall have access to programs and services consistent with that status.
- h. If it is determined that the inmate requires protective custody, they shall be placed in such a unit and their custody shall be reviewed by the Transgender Housing Committee consistent with standard DOC policy.
- i. Consistent with standard DOC policy, Transgender, Intersex, and Gender Nonconforming inmates may be placed in communal protective custody pursuant to the determination of the Transgender Housing Committee and subsequent reviews of the inmate’s status from the Housing Board.

### 12. INSTITUTIONAL OPERATIONS ACCOMMODATIONS

- a. When clinically indicated by appropriate medical staff, Transgender, Intersex or Gender Non-conforming inmates on hormone therapy may continue to receive hormone treatment.
- b. *Personal Grooming.*
  - 1) In accordance with PP 4010.2, Inmate Personal Grooming, wigs are not permitted except in special circumstances and/or for medical conditions with the Warden’s written approval. When artificial hair, including hair extensions and weaves, becomes loose or starts to come unglued from the scalp, the inmate shall have the responsibility of removing it.

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- 2) If the inmate wants to retain their artificial hair, they shall be allowed to do so, if the hair is glued, sewn in or approved by the medical team. Otherwise, the hair shall be inventoried and stored in the inmate’s unauthorized/excess property and scheduled for pick-up pursuant to PP 4050.1, *Inmate Property*. Otherwise, the Major shall establish procedures for a safe and sanitary place for the inmate to remove artificial hair and a process for confiscation and destruction of the item.

*c. Inmate Clothing.*

- 1) Transgender, Intersex, or Gender Nonconforming inmates may request replacement underclothing using the Inmate Request Slip every 60 days. Hygiene kits are provided upon request by the Transgender Housing Committee at the initial Transgender Housing Committee meeting and additional hygiene kits are available to indigent inmates who have had less than \$5.00 dollars in their inmate’s finance account for fourteen (14) days.
- 2) Transgender, Intersex, or Gender Nonconforming inmates shall be provided institutional clothing and privileges consistent with the gender of their housing assignment. Inmates under hormone therapy with secondary sexual characteristics (such as breasts) shall be provided appropriate underclothing (such as a bra) during the intake process.

*d. Inmate Accommodation and Grooming.*

- 1) Transgender, Intersex, or Gender Nonconforming inmates who are indigent may request DOC approved shaving cream once every 30 days by completing the Transgender Shave Request form (Attachment B).
- 2) Transgender, Intersex, and Gender Nonconforming inmates shall be given the opportunity to shower separately from other inmates.

*e. Anti-Discrimination.*

- 1) While incarcerated with the DOC, Transgender, Intersex, and Gender Nonconforming inmates shall not be discriminated against in regard to their participation in services, programs, or privileges consistent with their housing assignment and shall not be subjected to verbal or physical harassment or a hostile environment by the staff or fellow inmates. Individuals who are found to engage in such misconduct shall be subject to appropriate disciplinary action.

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- 2) **Inmate Detail Housing Assignment.** Transgender, Intersex, or Gender Nonconforming inmates assigned to the detail or program unit shall be housed in a single cell or with another Transgender, Intersex, or Gender Nonconforming inmate. If accommodations cannot be made at the time of assignment, the Shift Supervisor shall be contacted immediately for appropriate housing.
  
- f. **Inmate Searches.** All searches of Transgender, Intersex, or Gender Nonconforming inmates shall be conducted in a professional and respectful manner, in the least intrusive manner possible, consistent with DOC policy outside of the presence of inmates or unnecessary staff to the degree practicable.

### CONTRACT HALFWAY HOUSE HOUSING PROCEDURES

#### a. Halfway House Referral

- 1) As part of the Halfway Housing assessment for vulnerability, the Transgender Housing Committee shall recommend a Transgender, Intersex, or Gender Nonconforming resident's housing assignment after review of all of the resident's records and assessments and an interview with the resident. The Transgender Housing Committee shall ask the resident to provide their her opinion of their vulnerability in the male and female halfway houses and determine the resident's housing assignment based on the resident's preference, unless the committee has safety or security concerns about the resident's preferred placement. The Transgender Housing Committee shall attempt to reach a consensus, ultimately relying on majority vote when needed. A written recommendation (Attachment C) by the Transgender Housing Committee shall be forwarded to the DOC Office of Community Corrections Program Administrator for approval and shall be maintained in the resident's institutional record.
  
- 2) The Transgender Housing Committee shall make a recommendation to the DOC Office of Community Corrections Program Administrator as to whether the resident should be housed in the male or female halfway house.
  
- 3) When clinically indicated as determined by appropriate medical staff, residents may access their primary health care provider for hormone treatment and therapy.
  
- 4) Transgender, Intersex, and Gender Nonconforming residents shall wear appropriate clothing according to their assigned housing.



### Attachment 51.1 Gender Housing Policy

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*Halfway House Staff shall:*

- a. Accurately record the resident as Transgender, Intersex, or Gender Nonconforming and the resident’s gender identity and sex assigned at birth in the resident’s case file.
- b. Confirm that all intake documentation includes the resident’s birth and/or legalname, the aka (also known as) name, and the name the inmate has been booked under by the arresting agency.
- c. Residents shall be called by their last names without references to gender specific identifiers such as Mr., Mrs., Miss, Ma’am, Sir or other gender-specific terms used in addressing a person. Instead, the gender-neutral term “Resident” is to be used with the last name. Halfway House Staff shall endeavor to use the residents' preferred pronouns (e.g., "she, her, hers" or "he, him, his") or gender-neutral pronouns ("they, them, their")
- d. Residents shall not be discriminated against in regard to their participation in services, programs, or benefits and shall not be subjected to verbal or physical harassment or a hostile environment by the staff or residents. Individuals who are found to engage in such abuse shall be subject to appropriate disciplinary action.
- e. To the degree practicable, searches of Transgender, Intersex, or Gender Nonconforming residents shall be conducted in a manner consistent with DOC policy outside the presence of other residents or non-critical staff.
- f. Transgender and Intersex residents shall be given the opportunity to shower separately from other residents.

**Attachments**

- Attachment A – Gender Housing Request Form
- Attachment B – Transgender Shave Request Form
- Attachment C – Transgender Housing Committee Halfway House Recommendation

**52. Please provide DOC's uniform expenditures in FY23 and FY24 to date.**

In FY23, there have been \$440,890.69 in purchase orders issued for uniform expenditures. DOC has not had any FY24 expenditures on uniforms and tactical equipment as of January 15, 2024.

## **I. STAFFING**

- 53. How many correctional officer positions were funded at the agency in FY 2022, FY 2023, and FY 2024, to date, by revenue source (e.g. local v. special purpose)?**
- a. How many of the funded positions in FY 2023 and FY 2024 are currently vacant (separated by fiscal year), and how does this vacancy rate compare to the agency’s historical vacancy rates for correctional officer positions?**
  - b. Are vacancies focused any particular division, program, or office?**
  - c. For how many positions is hiring currently frozen, if any?**

Correctional Officer positions funded at the agency in FY21, FY22, FY23, and FY24 to date by revenue source are provided in Table 53.1 below.

	<b>Local Funds</b>	<b>Federal Revenue</b>	<b>Total</b>	<b>Vacant</b>	<b>Vacancy Rate</b>
<b>FY21</b>	777	180	957	101	10.6%
<b>FY22</b>	833	105	938	203	21.6%
<b>FY23</b>	857	105	962	248	25.8%
<b>FY24</b>	702	120	822	102	12.4%

**Table 53.1 Correctional Officers by Funding Source for FY21 to FY24 To Date**

- a. How many of the funded positions in FY 2023 and FY 2024 are currently vacant (separated by fiscal year), and how does this vacancy rate compare to the agency’s historical vacancy rates for correctional officer positions?**

For FY22, there were 203 vacant funded positions, which is a vacancy rate of 21.54%.

For FY23, there were 248 vacant funded positions, which is a vacancy rate of 25.78%.

For FY24, there are 102 vacant funded positions, which is a vacancy rate of 12.4%.

These rates are significantly higher than what DOC has experienced historically, which has been lower than a 5% vacancy rate.

- a. Are vacancies focused any particular division, program, or office?**  
Vacancies at the DOC are focused on Security Management/Operations for Correctional Officers.
- b. For how many positions is hiring currently frozen, if any?**  
Currently, there are 92 positions currently frozen at DOC. Seventy Correctional Officer positions and 22 non-uniform positions.

**54. Please provide total amounts budgeted and expended for overtime in FY20, FY21, FY22, FY23, and FY24, to date.**

Total amounts budgeted and expended for overtime in FY20, FY21, FY22, FY23, and FY24 to date are provided in Attachment 54.1 Overtime Budget and Expenditure for FY23 to FY24, to date.

**a. What are the top causes of overtime, and how does DOC determine this?**

The three top factors contributing to overtime at DOC have historically been and continue to be – (1) overtime due to unplanned leave utilization including (sick leave, LWOP, PFL, FMLA, Administrative Leave, AWOL); (2) Open posts – which must be staffed due to security needs but are not part of the master roster; and, (3) Detailed – which are areas needing added security, relief, emergency response, or special assignment.

Please see the breakdown of top causes of overtime in Table 54.1 below.

Overtime Due To	FY2023	FY2024
Leave Utilization	28.9%	29.7%
Open Post	23.2%	22.8%
Detailed	12.6%	13.0%

**Table 54.1 Top Causes of Overtime by Percentage of Total Assignments**

**a. How many hours do staff work on a shift? Due to ongoing vacancies, has DOC had to return to longer, 12-hour shifts?**

The DOC has resumed eight-hour shifts at all facilities. During the shift bid process, staff are able to bid for the shift they desire based on seniority.

**b. What is the maximum number of hours in a row a staff member may work?**

Staff are able to work 16 hours per day if overtime opportunities present and they volunteer, or, if they are drafted to work overtime.

**c. What is DOC’s policy on “drafting” staff to work shifts for which they are not scheduled? How often does this occur?**

**DOC Response:**

DOC follows established policy and honors the Collective Bargaining Agreement with the Fraternal Order of Police. Please see attached.

Attachment 54.1 DOC’s Overtime Management Policy

Attachment 54.2 Ordering Overtime and Discipline of Employee who Refuses to Work

Attachment 54.3 Pages from FOP CBA Relating to Overtime Assignments

Please see the frequency of drafting staff for overtime in FY 2023 and FY 2024 to date in Table 54.2 below.

Type of Overtime	FY2023	FY2024
Voluntary	76.0%	78.7%
Drafted	22.4%	20.4%
Comp Time	0.8%	0.9%
Not Specified	0.8%	0.0%
<b>Grand Total</b>	<b>100.0%</b>	<b>100.0%</b>

**Table 54.2 Type of Overtime by Percentage of Total Overtime Assignments**

- d. During FY 2023 and FY 2024, to date, have staff been required to work on their “off” days? If so, please explain.**

Yes, during public health emergencies and DOC staffing shortages, staff are at times required to work on a scheduled day off. This is only done during critical staffing shortages, to ensure that the safety and security of the facility is maintained. When we require staff to work on a scheduled day off, we follow established policy and honor the Collective Bargaining Agreement with the Fraternal Order of Police.

See attached.

Attachment 54.1 DOC’s Overtime Management

Attachment 54.2 Order Overtime Disc of Employee

Attachment 54.3 Pages from FOP CBA Relating to Overtime Assignments

Attachment 54.1 DOC's Overtime Management Policy



DISTRICT OF COLUMBIA  
DEPARTMENT OF CORRECTIONS

# Standard Operating Procedure

Effective Date:	August 18, 2023	
Policy Name:	Overtime Management	
SOP Number:	2211.1D-23	Amends <input checked="" type="checkbox"/>
SOP Supersede Number:	2211.1D-16	Cancels <input type="checkbox"/>
SOP Supersede Date	(8/10/2016)	New <input type="checkbox"/>
OPI:	OPERATIONS	
Review Date:	August 18, 2024	
Attachment:	Attachment 1	
Approving Authority:	Thomas Faust Director	

8/18/2023

Thomas Faust, Director

Date

**SUMMARY OF CHANGES:**

Section	Change
§4.	<i>The Notice of Non-Discrimination section was revised to reflect new implementations of various D.C. Codes to broaden the protections offered in the Human Rights Act of 1977. These changes aim to strengthen workplace protections, foster diversity, equity and inclusion, and promote fair employment practices.</i>
	<i>Minor revisions made throughout the policy.</i>

- PURPOSE AND SCOPE.** To establish guidelines for the use of overtime.
- POLICY.** It is the policy of the D.C. Department of Corrections (DOC) to minimize the use of overtime to the extent practicable, consistent with the security and operations needs of the institutions and other units in the department. Departments must operate within their authorized staffing complements and absorb the impact of vacancies without the use of overtime except to staff essential security posts and respond to emergency situations.





# SOP

<b>Effective Date:</b>	August 18, 2023	Page 2 of 5
<b>Policy Name:</b>	Overtime Management	
<b>SOP Number:</b>	<b>2211.1D-23</b>	
<b>SOP Supersede Number:</b>	<b>2211.1D-16</b>	
<b>SOP Supersede Date</b>	<b>(8/10/2016)</b>	
<b>OPI:</b>	<b>OPERATIONS</b>	
<b>Attachment:</b>	Attachment 1	
<b>Review Date:</b>	August 18, 2024	

### 3. PROGRAM OBJECTIVES. The expected results of this program are:

- a. Ensure overtime is managed and only authorized when staffing complements impact vacancies essential to security posts and emergency situations.

### 4. NOTICE OF NON-DISCRIMINATION

- a. In accordance with the D.C. Human Rights Act of 1977, as amended, D.C. Official Code § 2-1401.01 et seq., (hereinafter, "the Act") the District of Columbia does not discriminate on the basis of race, color, religion, national origin, sex, age, marital status, personal appearance, sexual orientation, gender identity or expression, familial status, family responsibilities, matriculation, political affiliation, genetic information, disability, source of income, status as a victim of an intrafamily offense, or place of residence or business. Sexual harassment is a form of sexual discrimination that is also prohibited by the Act. In addition, harassment based on any of the above-protected categories is prohibited by the Act. Discrimination in violation of the Act will not be tolerated. Violators will be subject to disciplinary action.

### 5. DIRECTIVES RESECINDED

- a. SOP 2211.1D-16 Overtime Management (8/10/16)

### 6. DIRECTIVES AFFECTED

- a. DO2211.3 Ordering Overtime and Discipline of Employees for Refusal to Work Overtime
- b. D.O. 3040.3 Employees Hours of Duty and Work Schedule
- c. D.O. 3490.6 Absences During Hazardous Weather and Emergency

### 7. AUTHORITY

- a. D.C. Code §24-211.02, Powers, Promulgation of Rules Conditions Compensation policy; compensatory time off; overtime pay.



# SOP

<b>Effective Date:</b>	August 18, 2023	Page 3 of 5
<b>Policy Name:</b>	Overtime Management	
<b>SOP Number:</b>	2211.1D-23	
<b>SOP Supersede Number:</b>	2211.1D-16	
<b>SOP Supersede Date</b>	(8/10/2016)	
<b>OPI:</b>	<b>OPERATIONS</b>	
<b>Attachment:</b>	Attachment 1	
<b>Review Date:</b>	August 18, 2024	

- b. D.C. Code §1-611.03, Compensation Policy, Compensatory Time Off; Overtime Pay.
- c. 29 U.S.C. § 201 et seq., Fair Labor Standards Act of 1938.
- d. District Personnel Manual (DPM), Chapter 11, Classification and Compensation.

## 8. STANDARDS REFERENCED

- a. American Correctional Association 4<sup>th</sup> Edition Standards for Adult Local Detention Facilities: 4-ALDF-7D-13 and 4-ALDF-7E-03.

## 9. DEFINITIONS. For the purpose of this directive, the following definitions apply:

- a. **Overtime.** Time worked in excess of eight (8) hours in a day or forty (40) hours in a week for which an employee is compensated. Hours of work authorized in excess of eight (8) hours in a pay status in a day or forty (40) hours in a pay status in a work week shall be overtime work for which an employee shall receive either overtime pay or compensatory time unless the employee has used unscheduled leave during the eight (8) hours shift or the forty (40) hour work week.
- b. **Voluntary Overtime.** Whenever an employee is given the choice to accept or reject overtime.
- c. **Mandatory Overtime (Draft).** Whenever an employee is mandated to work overtime. Refusal to work overtime when ordered shall constitute grounds for disciplinary action. The unscheduled leave rule will not apply when an employee has worked a sixteen (16) hour shift (back-to-back) and takes unscheduled leave for an eight (8) hour period following the back-to-back shift or where an employee has indicated his/her preference not to work overtime and the Employer has no other option but to order the employee to work overtime. Scheduled leave is leave requested and approved prior to the close of the preceding shift.
- d. **Emergency.** An unforeseen circumstance or condition which would endanger life or property, the security of an institution, or the safety of the community. Typical examples are:



# SOP

<b>Effective Date:</b>	August 18, 2023	Page 4 of 5
<b>Policy Name:</b>	Overtime Management	
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<b>SOP Supersede Date</b>	(8/10/2016)	
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<b>Attachment:</b>	Attachment 1	
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- 1) Escapes;
  - 2) Riots;
  - 3) Disturbances;
  - 4) Breakdown of equipment or utilities considered essential to the security or operations of the facility or
  - 5) Absence of sufficient personnel to staff absolutely essential security posts and operations.
- e. **Compensatory Time.** Time off in lieu of overtime pay for overtime work performed, earned and accrued.
- f. **Essential Security Post.** A duty assignment in a detention institution which is directly related to maintaining the safety of persons or property and is not designated as a shutdown post.
- g. **Voluntary Overtime Sign-Up List.** Correctional Officers, Grade 6 through 9 will be selected for overtime in descending order from the voluntary sign-up list.

## 10. PROCEDURES

- a. **Emergency Overtime.** Overtime for emergency circumstances or conditions as defined in ¶ 9, section (b) of this directive may be approved for department personnel by the Warden or designee, Office Chiefs and Administrators without prior authorization. However, a written report of the use of overtime must be submitted to the Deputy Director for Operations within twenty-four (24) hours after the occurrence of such an emergency. The report must specify the time, date and nature of the emergency, the number of employees involved, and the total number of hours of overtime utilized.
- b. **Overtime Limit.** The overtime limit has been set at a limited dollar amount of \$29,999.00 per fiscal year. The Overtime Earners Report will be provided by Management Support Staff.
- c. **Other Overtime.** The use of overtime for other than emergency circumstances or conditions requires prior written authorization by the Deputy Director. Requests for other than emergency overtime must be submitted to



# SOP

<b>Effective Date:</b>	August 18, 2023	Page 5 of 5
<b>Policy Name:</b>	Overtime Management	
<b>SOP Number:</b>	<b>2211.1D-23</b>	
<b>SOP Supersede Number:</b>	<b>2211.1D-16</b>	
<b>SOP Supersede Date</b>	<b>(8/10/2016)</b>	
<b>OPI:</b>	<b>OPERATIONS</b>	
<b>Attachment:</b>	Attachment 1	
<b>Review Date:</b>	August 18, 2024	

the Deputy Director in writing indicating the time, date and nature of work to be performed, number of employees to be utilized, and the total number of overtime hours requested. Overtime requests must be submitted at least forty-eight (48) hours in advance.

- d. **Compensatory Time.** Compensatory time may be granted in accordance with applicable District Personnel Manual and Fair Labor Standards Act provisions.
- e. **Time and Attendance Reports.** All Time and Attendance reports that reflect overtime usage and are submitted to the Financial Documents Control and Review Branch (Payroll Office) must be approved by Business Form 1.205 (Attachment 1) and authenticated by the official authorizing overtime.
- f. **Monitoring Overtime.** The Office of Chief Financial Officer (OCFO) will forward overtime reports to the Deputy Directors(s), Federal Billing, and the Chief of Strategic Planning and Analysis. The Chief of Strategic Planning and Analysis will then forward reports to the Warden’s and Majors offices. Where the Payroll Overtime Reports are not substantiated by reports and approved requests, the Deputy Director(s) shall be notified.
- g. **Blanket Authorization.** Under no conditions will a blanket authorization or approval for continuous, regularly recurring overtime be issued by an official of this Department.

Attachment

Attachment 1– Form No. 1.205

DOC/SOP2211.1D-23/8/18/23/OPP



**Government of the District of Columbia  
DEPARTMENT OF CORRECTIONS**

**Business Form 1.205**

Compensatory Time Authorization

Overtime Authorization

Division \_\_\_\_\_ Employee \_\_\_\_\_

Dates Overtime \_\_\_\_\_ Hours Overtime \_\_\_\_\_

**Cause of Overtime:**

- |   |                                     |                                      |   |
|---|-------------------------------------|--------------------------------------|---|
| <input type="checkbox"/> Lack of Relief | <input type="checkbox"/> Fog Duty   | <input type="checkbox"/> Escape Duty | <input type="checkbox"/> Emergency Repair |
| <input type="checkbox"/> Farm Harvest   | <input type="checkbox"/> Production | <input type="checkbox"/> Cannery     | <input type="checkbox"/> Transportation   |
| <input type="checkbox"/> Disturbance    | <input type="checkbox"/> Business   | <input type="checkbox"/> Finance     | <input type="checkbox"/> Other            |

Specification of Cause: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Director Approved Extended Overtime: \_\_\_\_\_  
\_\_\_\_\_

Authorized by: \_\_\_\_\_

Date: \_\_\_\_\_

C.T. Requested: \_\_\_\_\_

Attachment 54.2 Ordering Overtime and Discipline of Employee  
who Refuses to Work



**DISTRICT OF COLUMBIA  
DEPARTMENT OF CORRECTIONS**

# Standard Operating Procedure

<b>Effective Date:</b>	January 17, 2017	
<b>Corresponding Policy:</b>	Ordering Overtime and Discipline of Employee for Refusal to Work Overtime.	
<b>SOP Number:</b> <b>POLICY SUPERSEDE DATE:</b>	<b>2211.3-17</b> <b>2211.3-13</b> <b>(2/5/14)</b>	<b>Amends</b> <input type="checkbox"/> <b>Cancels</b> <input type="checkbox"/> <b>New</b> <input checked="" type="checkbox"/>
<b>OPI:</b>	<b>OPERATIONS</b>	
<b>Review Date:</b>	January 17, 2018	
<b>Approving Authority:</b>	Quincy L. Booth Interim Director	

Quincy L. Booth, Interim Director

1/17/17  
Date

**SUMMARY OF CHANGES**

<b>Section</b>	<b>Change</b>
Cancellation and Replacement of Policy	<i>Policy and Procedure, 2211.3, "Ordering Overtime and Discipline of Employee Refusing to Work Overtime" has been replaced with "Standard Operation Procedure (SOP) 2211.3-13, Ordering Overtime and Discipline of Employee for Refusal to Work Overtime."</i>



# SOP

Effective Date:	January 17, 2017	Page 2 of 4
Corresponding Policy:	Ordering Overtime and Discipline of Employee for Refusal to Work Overtime	
SOP Number:	2211.3-17	
POLICY SUPERSEDE DATE:	2211.3-13 (2/5/14)	
OPI:	OPERATIONS	
Review Date:	January 17, 2018	

1. **PURPOSE AND SCOPE.** To establish policies for ordering mandatory overtime work and for taking disciplinary action against an employee who refuses to comply with a reasonable order. The provisions of this Order are applicable to all employees of the Department of Corrections.
  
2. **POLICY.** The D.C. Department of Corrections orders mandatory overtime work consistent with security and operational needs of the Department and its institutions and facilities. The overtime work shall be of reasonable duration, commensurate with employee health, safety and endurance, and issued under emergency circumstances.
  
3. **APPLICABILITY.** This program statement applies to all DOC employees.
  
4. **PROGRAM OBJECTIVES.** To ensure that the department is adequately staffed at all times.
  
5. **NOTICE OF NON-DISCRIMINATION.** In accordance with the D.C. Human Rights Act of 1977, as amended, D.C. Code section 2-1401.01 et seq., (hereinafter, “the Act”), the District of Columbia does not discriminate on the basis of race, color, religion, national origin, sex, age, marital status, personal appearance, sexual orientation, gender identity or expression, familial status, family responsibilities, matriculation, political affiliation, genetic information, disability, source of income, status as a victim of an intrafamily offense, or place of residence or business. Sexual harassment is a form of sex discrimination which is also prohibited by the Act. Discrimination in violation of the Act will not be tolerated. Violators will be subject to disciplinary action.
  
6. **DIRECTIVES AFFECTED**
  - a. **Directive Rescinded.**  

SOP 2211.3-13                      Ordering Overtime and Discipline of Employee for Refusal to Work Overtime (2/5/14)
  
  - b. **Directives Referenced.** None
  
7. **AUTHORITY.**
  - a. D.C. Code 32-1001, et seq. Labor, Minimum Wages



## Attachment 54.2 Ordering Overtime and Discipline of Employee who Refuses to Work



# SOP

<b>Effective Date:</b>	January 17, 2017	Page 3 of 4
<b>Corresponding Policy:</b>	Ordering Overtime and Discipline of Employee for Refusal to Work Overtime	
<b>SOP Number:</b>	2211.3-17	
<b>POLICY SUPERSEDE DATE:</b>	2211.3-13 (2/5/14)	
<b>OPI:</b>	OPERATIONS	
<b>Review Date:</b>	January 17, 2018	

- b. Title XII of the District of Columbia Government Comprehensive Merit Personnel Act of 1978 (CMPA), effective March 3, 1979 (D.C. Law 2-139).
  - c. District of Columbia Personnel Manual, Chapter 12, Hours of Work, Legal Holidays and Leave.
  - d. District of Columbia Personnel Manual, Chapter 16, General Discipline and Grievances.
  - e. Collective Bargaining Agreement Between District of Columbia Department of Corrections and Fraternal Order of Police Department of Corrections Labor Committee, effective.
8. **STANDARDS REFERENCED.** None
9. **RESPONSIBILITIES.** Supervisors will make all reasonable efforts to alleviate predictable overtime situations by seeking alternatives to overtime by reassigning work to units able to absorb it; establishing shifts when length of coverage is required, or similar steps.
10. **PROCEDURES OR ACTIONS REQUIRED.**
- a. Ordered overtime/draft list must be in writing and posted in the Command Center for employee(s) at least six (6) hours prior to its actual performance, unless an emergency exists, thus allowing sufficient time for employees to arrange their personal schedules. It is the individual employee's responsibility to either view the list or to phone the Command Center to find out if they are on the list.
  - b. When overtime is ordered on a regular recurrent basis, notice in writing shall be given to employees at least one week in advance.
  - c. Written notice need not be given in the event of an emergency.
  - d. Recompense for overtime shall be compensatory time or overtime pay.



# SOP

<b>Effective Date:</b>	January 17, 2017	Page 4 of 4
<b>Corresponding Policy:</b>	Ordering Overtime and Discipline of Employee for Refusal to Work Overtime	
<b>SOP Number:</b>	<b>2211.3-17</b>	
<b>POLICY SUPERSEDE DATE:</b>	<b>2211.3-13 (2/5/14)</b>	
<b>OPI:</b>	<b>OPERATIONS</b>	
<b>Review Date:</b>	January 17, 2018	

- e. Whenever possible, overtime work shall be assigned so as to avoid inequities or hardship to employees. Distinctions concerning each employee’s personal situation shall be considered in all cases when ordering overtime.
- f. To protect employee health and avoid fatigue potential, overtime may not exceed eight hours a day in addition to the employee’s normal workday except in emergency situations.
- g. An employee may not be ordered or permitted to perform overtime work on any day he/she is in a leave status.

1) Disciplinary Action for Unjustified Refusal.

- a) An employee who has been given reasonable, and justifiable, notice and who refuses to work overtime may be disciplined by the appropriate official for such refusal. Whether or not the order is issued during an emergency will be a factor in determining the amount of reasonable notice. The employee’s personal situation will also be considered in determining whether refusal is justified.
- b) Disciplinary actions shall be taken in accordance with this Order and applicable procedures of the District Personnel Manual

11. **TRAINING.** The information in this procedure shall be included in pre-service training.

DOC/SOP-2211.3-16/1/17/17

Attachment 54.3 Pages from FOP CBA Relating to Overtime  
Assignments

**ARTICLE 18                      DISTRIBUTION OF OVERTIME AND TOUR  
OF DUTY**

**Section A:**

Management retains the unfettered right to determine necessary job requirements for assignments and to determine the employees who are eligible to work the assignments.

**Section B:**

Where management determines that employees are equally capable to perform overtime assignments, overtime will be offered to employees on a volunteer basis according to the requirements of the post to be filled and distributed equitably among those employees.

**Section C: Overtime:**

**1.      Voluntary Overtime**

A list shall be posted for employees to sign up for overtime. The employee must be present to sign his/her own name on the list. Correctional Officers, Grade 6 through 9 will be selected for overtime in descending order from the voluntary sign up list. Management will not arbitrarily deny employees overtime. If an employee's name is skipped over, the supervisor must justify to the employee, in writing, the reason for denying overtime work.

**2.      Mandatory Overtime**

Based on operational demand and/or emergencies when it becomes necessary for management to order mandatory overtime, prior to invoking a draft, management will first attempt to locate volunteers or employees in an off duty status. If there is still a need, selections will be made among all employees (including those assigned to non-bid special skills post) in alphabetical order regardless of rank (Grades 6 through 9). An employee will not be required to work more than eight (8) hours of overtime per day unless unforeseen emergencies arise (inclement weather, disturbances, interstate transports, etc.). Employees shall be paid at the appropriate overtime rate for mandatory overtime hours worked. An employee may be paid straight time or compensatory time for ordered mandatory overtime if mutually agreed to by the parties in advance.

**3.      Records of employees' voluntary and mandatory overtime performed shall be maintained by the Employer and made available to the Union upon request.**

## Attachment 54.3 Pages from FOP CBA Relating to Overtime Assignments

4. The provision of this Article shall apply to employees who are required to work overtime.

### **Section D: Shift Change:**

Annual changes in shift will be distributed and rotated equitably among qualified employees in accordance with internal policies and procedures.

1. The Union's Chairperson or designee will have ex-Officio membership as an observer on any joint labor-management committee regarding applicable annual shift change procedures. Any newly created post or modification of an existing post (days off, duty hours, former bid post which are converted to non-bid special skill post, etc.) will be submitted to the Work Force Utilization Committee prior to implementation.
2. Employees will not be arbitrarily removed or reassigned from a post they obtained through the Master Roster bid process. When management determines a need to remove or reassign an employee from a post assignment they shall notify the employee and the Union of the reason for the reassignment (and provide any supporting documentation, if applicable). Notice shall include the specific reason(s) that precipitated the proposed reassignment, if applicable, including performance deficiencies or the specific reason(s) for the manager's conclusion that a reassignment is in the best interest of the shift, facility or Agency. If management determines that a reassignment for the remainder of post term is necessary, management shall provide the employee with a written explanation of why the reassignment is necessary to meet the needs of the Agency.
3. The same provisions of this Article shall apply for all non-uniformed employees who are required to perform rotating shift work.
4. A record of employees' shift change and assigned days off will be submitted to the Union for review.
5. Employees are required to update information on their locator sheet as soon as changes are warranted, but in all cases, where changes are warranted they must be made within thirty (30) days.

### **Section E:**

To be eligible for a post overtime assignment employees must be able to perform the duties of the post as set forth in the post orders.

- 55. How many complaints have been filed in FY 2023 and FY 2024, to date, by staff members concerning the conduct of another staff member? Please summarize the agency's response to each complaint.**

From the start of fiscal year 2023, October 1, 2022 through present date a total of 41 actions have been filed and these actions are comprised of internal complaints of discrimination, external charges of discrimination, and requests for EEO Counseling assistance.

Please see Attachment 55.1 Staff Complaints.

Attachment 55.1 Staff Complaints

## Attachment 55.1 Staff Complaints

### COMPLAINTS OF SEXUAL HARASSMENT-Fiscal Year 2023: October 1, 2022 through Present (January 12, 2024)

Agency Case Number	Date Received	Date Resolved	Basis of Complaint	Finding
002-12-2024	12/01/2023	Pending	Sexual Harassment; Personal Appearance	Pending

### EEO COMPLAINTS DISCRIMINATION: Fiscal Year 2023: October 1, 2022 through Present (January 12, 2024)

Agency Case Number	Date Received	Date Resolved	Basis of Complaint	Finding
001-10-2023 [EEOC Charge of Discrimination]	10/11/2022; Amended charge received 11/15/2022	07/26/2023	Sex; Retaliation	EEOC Dismissal/Notice of Right to Sue issued 07/26/2023
002-10-2023 [EEOC Notice of Charge]	10/08/2022	10/08/2022	*Charge never received	EEOC Dismissal/Notice of Right to Sue issued 10/08/2022
003-10-2023	10/13/2022	12/30/2022	Matriculation; Personal Appearance	Administrative closure
004-11-2023	11/01/2022	12/30/2022	Age; Color; Marital Status; National Origin; Personal Appearance; Race; Retaliation	Administrative closure
005-11-2023	11/02/2022	12/30/2022	Family Responsibilities; Personal Appearance; Retaliation	Administrative closure
006-11-2023 [External Employee EEO Counselor Request]	11/09/2022	11/10/2022	Unethical Practice Concerns	Closed
007-12-2023	12/09/2022	Active	Disability; Retaliation	Position Statement submitted to OHR 02/09/2023



### Attachment 55.1 Staff Complaints

[OHR Charge of Discrimination]				
008-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Disability; Race; Retaliation Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
009-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
010-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
011-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
012-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
013-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
014-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
015-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
016-12-2023 [EEOC Charge of Discrimination]	12/28/2022	05/15/2023	Race; Retaliation	EEOC Dismissal/Notice of Right to Sue issued 05/15/2023
017-12-2022	12/29/2022	01/30/2023	National Origin; Race	Administrative Closure

## Attachment 55.1 Staff Complaints

018-01-2023 [EEOC Charge of Discrimination]	01/10/2023	Active	Retaliation; Sex	Position Statement submitted to the EEOC 02/08/2023
019-03-2023 [EEO Counseling Summary]	03/08/2023	03//08/2023	*This EEO Counseling was handled by HR/Administration.	Closed
020-03-2023 [EEOC Charge of Discrimination]	03/13/2023	03/16/2023	Retaliation; Sex	EEOC Dismissal/Notice of Right to Sue issued 03/16/2023
021-03-2023 [OHR Charge of Discrimination]	03/30/2023	Active	Retaliation; DC FMLA	Position Statement submitted:08/29/2023
022-04-2023 [EEOC Charge of Discrimination]	04/25/2023	04/25/2022	Retaliation; *[Charge not received until it was requested; received it after dismissal was issued.]	EEOC Dismissal/Notice of Right to Sue issues 04/25/2023
023-05-2023 [EEO Counseling Summary allegations]	05/01/2023	05/22/2023	Age; Sex; Sexual Orientation	Agency response to EEO Counseling Summary allegations submitted 05/22/2023; recommendations submitted to HR/Administration
024-06-2023	06/09/2023		Religious Accommodation request	Closed;
025-08-2023 [EEO Counseling Summary Allegations]	08/15/2023	0914/2023	Age; Disability; Retaliation	Response to EEO Counseling Summary Allegations submitted:09/14/2023
026-08-2023 [EEOC Charge of Discrimination]	08/17/2023	ACTIVE	Retaliation	Position Statement submitted: 11/07/2023
027-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/30/2023

### Attachment 55.1 Staff Complaints

028-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Disability; Race; Retaliation; Sex	Position Statement submitted: 01/08/2024
029-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	National Origin; Race; Retaliation	Position Statement submitted: 11/30/2023
030-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/30/2023
031-09-2023 [EEOC Charge of Discrimination]	09/05//2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/30/2023
032-09-2023 [EEOC Charge of Discrimination]	Notice of Amended Charged issued: 12/22/2023	ACTIVE	Race; Retaliation; Sex	Position Statement due: 01/22/2024
033-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 12/01/2023
034-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 10/12/2023
035-09-2023 [EEOC Charge of Discrimination]	09/05/2023	ACTIVE	Race; Retaliation	Position Statement submitted: 10/18/2023
036-09-2023 [EEOC Charge of Discrimination]	09/07/2023	ACTIVE	Race; Retaliation; Sex	Position Statement submitted: 11/03/2023
037-09-2023 [EEOC]	09/19/2023	ACTIVE	N/A	*Unperfected Charge: No action required at this time
038-09-2023 [EEOC]	09/19/2023	ACTIVE	ACTIVE	*Unperfected Charge: No action required at this time

### Attachment 55.1 Staff Complaints

039-09-2023 [EEOC Notice of Charge]	09/28/2023	09/28/2023	Retaliation	EEOC Dismissal/Notice of Right to Sue issued: 09/28/2023 w/o issuing a charge
001-11-2024 [OHR Notice of Charge]	11/03/2024	ACTIVE	Age; Color	Position Statement issued: 01/02/2024

**Attachment 55.1 Staff Complaints**

**56. Please describe staff retention at the agency. How long does the average staff member work at DOC?**

**a. What are the most common reasons for separation?**

**b. What hiring incentives has DOC explored to fill its vacant positions or other incentives to promote retention?**

Based upon hire date as of the position funding report (from PeopleSoft) of January 11, 2024, DOC had an average tenure of 10 years and 8 months.

**a. What are the most common reasons for separation?**

Data suggest that resignation is the most common reason for separation, followed by separation due to misconduct. Retirement is the third most common reason for separation.

**b. What hiring incentives has DOC explored to fill its vacant positions or other incentives to promote retention?**

- DOC has initiated a hiring bonus program for correctional officer position.
- DOC has also initiated a Hiring Committee with the ultimate goal of working to fill hard to fill correctional officer vacancies.
- The Office of Strategic Communications and Constituent Services will be working with a marketing agency to develop a correctional officer recruitment campaign.

**57. Please describe the licensing process for correctional officers, including required training.**

- **What specific qualifications does DOC require when hiring correctional officers?**
- **How are performance evaluations conducted?**

The accreditation process uses the ACA standard 5-ALDF-7B-10.

It states: Written policy, procedure, and practice provide that all correctional officers receive 120 hours of training during their first year of employment. At a minimum this training covers the areas in table 57.1 below:

Security and Safety Procedures	Emergency and Fire Procedures
Supervision of Offenders	Suicide Intervention and Prevention
Use of Force	Offender Rights
Key Control	Interpersonal Relations
Communication Skills	Standards of Conduct
Cultural Awareness	Sexual Abuse/Assault Intervention
Code of Ethics	

**Table 57.1 ACA Requirements for Training During the First Year of Employment.**

These standards are incorporated into the Basic Correctional Training Program provided to DOC correctional officers.

DOC's Basic Correctional Training program significantly exceeds the ACA requirements for training and covers over 40 classes requiring 400 hours of training; the 400 hours include a minimum of 35 hours of on-the-job training. All new Correctional Officers must complete this training before they are assigned work at DOC facilities. Please see attachment 80.1 Basic Correctional Training.

- a. The specific qualifications DOC requires when hiring correctional officers are as follows:
  - Must be at least 21 years of age
  - Must possess a High School Diploma or GED
  - Must possess a valid Driver's License
  - Must pass pre-employment testing, including psychological testing
  - Must clear background check and urinalysis drug testing.
- b. Performance evaluations are conducted by developing employee performance plans by creating objective based S.M.A.R.T goals. Employees are allowed to provide performance self-appraisals for feedback. Evaluations are conducted twice a year. Plans are uploaded into E-performance. Once evaluation is complete the employee may acknowledge receipt.

**58. Please describe the internal disciplinary process for DOC employees.**

- a. What, if any, appeals process is available to employees?**
- b. How is a final decision made regarding the discipline of an employee?**
- c. How many employees were placed on leave during FY 2023 and FY 2024, to date, and for what reasons?**

Employees are disciplined for cause, using the progressive discipline principles, in accordance with Chapter 16 of the District Personnel Manual (DPM).

**a. What, if any, appeals process is available to employees?**

Employees have the right to contest corrective or adverse actions taken for cause through the Agency's internal grievance procedure. For Union Employees the grievance procedure is outlined in Article 10 of the DOC-FOP Collective Bargaining Agreement. ([FOP-DOC Labor Committee -FY2016-2019.pdf \(dc.gov\)](#)). For Non-Union Employees the grievance procedure is outlined in DOC Policy and Procedure 3320.2E – Employee Grievance Procedure (Non-Union), dated November 21, 2022. ([Employee Grievance Procedure | doc \(dc.gov\)](#))

For adverse actions taken for cause, both Union and Non-Union Employees also have the option to file an appeal with the Office of Employee Appeals (OEA) as specified by OEA rules.

**b. How is a final decision made regarding the discipline of an employee?**

A final decision regarding the discipline of an employee is made in accordance with Chapter 16 of the DPM.

**c. How many employees were placed on leave during FY23 and FY24, to date, and for what reasons?**

There were nine employees placed on leave during FY23 and two in FY24 to date. In FY23 Eight were pending discipline and one was pending investigation. In FY24 both were pending investigation.



## **J. ENVIRONMENTAL/MAINTENANCE**

- 59. Please provide temperature reports for CDF and CTF for FY 2023 and FY 2024, to date. If DOC monitors temperature in the CCB, please provide those reports, as well.**

Cellblock temperatures for FY23 and FY24 at CDF are provided in Attachment 59.1 CDF Cellblock Temperatures. Cell block temperatures for FY23 and FY24 at CTF are provided Attachment 59.2 CTF Service Area Temperatures FY23 and FY24.

DGS monitors temperatures for CCB. At this time, DOC does not have access to CCB cellblock temperature information.

## Attachment 59.1 CDF Cell Block Temperatures

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**October 2022**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
10/1/2022	64.7	64.2	66.3	70.4	69.6	61.9	71.0	71.0	68.7	66.9	66.8	67.2	69.3	70.3	70.8	71.6	68.3	71.4	68.4
10/2/2022	64.5	63.9	66.1	70.0	69.2	61.6	70.6	70.4	68.3	66.8	66.7	67.2	69.2	70.1	70.5	71.4	68.0	71.2	68.1
10/3/2022	64.6	64.0	66.1	69.7	69.1	61.6	70.2	69.7	68.2	66.8	66.9	67.5	69.1	69.9	69.9	71.2	67.5	71.0	67.9
10/4/2022	66.6	66.1	67.9	70.6	70.0	62.4	71.0	70.1	69.0	68.1	68.4	69.1	70.2	183.7	70.3	71.7	68.0	71.4	75.3
10/5/2022	68.8	68.4	69.5	71.7	70.8	63.7	72.5	71.5	70.8	69.5	70.2	70.9	71.5	135.5	71.3	72.4	68.8	72.1	73.9
10/6/2022	71.3	71.0	71.7	73.4	72.3	65.6	74.0	73.2	73.0	72.4	73.6	74.7	73.8	74.0	73.8	73.8	70.9	73.8	72.6
10/7/2022	73.8	74.0	74.6	75.6	74.4	68.0	76.1	75.9	75.8	75.4	77.1	77.6	76.2	76.9	76.9	75.6	73.7	75.9	75.2
10/8/2022	74.1	74.8	75.5	76.7	75.8	69.0	77.3	78.0	77.6	76.7	79.0	78.8	77.8	78.8	79.0	76.8	75.8	77.3	76.6
10/9/2022	73.3	74.2	74.7	76.4	75.8	68.5	77.2	78.2	77.0	76.0	78.4	78.1	77.5	78.7	78.8	76.4	76.0	77.1	76.2
10/10/2022	73.9	74.7	75.4	77.0	76.4	68.8	77.7	78.5	77.3	76.6	78.6	78.1	77.9	78.7	78.9	76.7	76.3	77.3	76.6
10/11/2022	75.0	75.8	76.3	77.9	77.1	69.7	78.5	79.4	78.0	77.8	79.6	79.0	78.8	79.4	79.8	77.3	77.1	77.9	77.5
10/12/2022	75.9	76.9	77.2	78.8	78.0	70.7	79.4	80.3	78.6	78.8	80.6	79.6	79.7	80.2	80.7	78.1	78.1	79.0	78.4
10/13/2022	76.1	77.2	77.1	79.3	78.7	71.3	79.9	81.1	78.9	78.8	80.9	79.2	79.9	80.7	80.6	78.6	79.1	79.5	78.7
10/14/2022	71.4	72.1	73.5	77.1	77.0	69.4	77.4	79.2	76.1	75.0	77.7	76.9	77.3	78.8	79.3	76.9	77.6	78.2	76.2
10/15/2022	69.2	69.5	71.4	75.4	75.1	67.4	75.5	76.9	73.5	73.4	75.8	75.8	75.8	77.4	78.5	75.6	76.1	77.1	74.4
10/16/2022	68.3	68.1	70.6	74.6	73.9	66.3	74.7	75.6	72.5	72.8	75.0	75.4	75.2	76.9	77.8	75.0	75.3	76.7	73.6
10/17/2022	126.1	67.6	69.9	73.9	73.2	65.6	74.2	74.8	72.0	72.5	74.3	75.2	74.9	76.6	77.6	74.8	74.9	76.6	76.4
10/18/2022	67.9	67.4	68.9	73.4	72.5	65.1	73.5	74.0	71.3	72.0	73.4	74.9	74.4	76.1	77.2	74.5	74.1	76.1	72.6
10/19/2022	69.3	68.9	70.2	73.8	72.8	65.6	73.9	74.2	71.4	72.5	73.7	75.2	74.5	75.7	76.9	74.6	74.2	76.0	73.0
10/20/2022	70.2	70.0	71.0	74.2	73.3	66.2	74.2	74.1	71.9	73.2	74.3	75.4	74.8	75.9	76.9	74.7	74.2	75.9	73.4
10/21/2022	71.2	71.3	72.6	74.9	74.8	67.2	74.8	74.9	72.9	74.0	75.1	75.9	75.3	76.4	77.0	75.0	74.8	76.3	74.1
10/22/2022	72.2	72.5	73.3	75.6	74.8	67.8	75.7	76.0	74.3	74.8	76.2	76.6	75.9	77.0	77.6	75.4	75.6	76.8	74.9
10/23/2022	73.0	73.5	74.6	76.2	75.6	68.7	76.5	77.4	75.7	75.3	77.0	77.1	76.3	77.5	78.2	76.0	76.3	77.3	75.7
10/24/2022	73.9	74.4	75.2	76.7	76.2	69.3	77.2	78.2	76.2	75.7	77.7	77.7	76.8	77.9	78.9	76.5	77.0	77.8	76.3
10/25/2022	74.7	75.1	75.4	77.1	77.4	69.6	77.9	79.0	76.6	76.1	78.5	78.3	77.3	78.5	79.4	77.3	78.0	78.6	76.9
10/26/2022	74.6	75.2	75.6	77.2	79.1	69.9	78.0	79.2	77.1	75.7	78.1	77.8	77.1	78.6	78.8	77.4	78.4	78.8	77.0
10/27/2022	74.4	75.0	75.5	77.2	79.2	69.9	77.8	79.1	77.1	74.9	77.2	77.2	76.5	78.1	78.4	77.2	78.2	78.5	76.7
10/28/2022	72.9	73.5	74.1	76.5	79.5	69.2	77.2	78.3	76.0	73.6	75.4	76.0	75.0	76.8	77.6	76.2	76.9	77.7	75.7
10/29/2022	72.6	73.1	73.4	75.8	79.7	68.3	76.6	77.6	75.3	73.2	74.4	75.3	74.4	76.0	76.7	75.5	75.6	76.8	75.0
10/30/2022	71.1	71.1	71.8	75.1	79.1	67.5	75.5	76.5	74.2	72.5	73.5	74.4	73.7	75.1	75.7	74.8	74.5	75.9	74.0
10/31/2022	71.8	71.5	72.3	75.1	76.2	67.5	75.7	76.3	74.5	72.7	73.8	74.7	74.0	75.1	75.8	75.1	74.4	75.9	74.0

On October 4, 2022 a sensor plate was found vandalized in unit SE2 and was replaced on October 5, 2022 to restore accurate temperatures on October 6, 2022  
On October 17, 2022 a sensor plate was found vandalized in unit N1 and was replaced that same day to restore accurate temperatures on October 18, 2022

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**November 2022**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
11/1/2022	73.4	73.3	74.1	76.1	75.6	68.4	76.7	77.1	75.8	73.6	74.6	75.6	74.7	76.0	76.7	75.7	75.2	76.7	75.0
11/2/2022	74.6	74.8	75.8	77.2	76.6	69.7	77.5	78.3	77.3	74.3	75.6	76.3	75.3	76.7	77.6	76.4	76.2	77.6	76.0
11/3/2022	74.2	74.5	75.5	77.5	76.9	70.6	77.5	78.8	79.1	74.0	75.4	76.1	75.1	76.5	77.5	76.2	76.4	77.6	76.1
11/4/2022	72.2	72.4	74.0	76.9	76.5	69.5	76.7	78.4	77.8	73.0	74.6	75.6	74.5	76.2	77.1	76.0	76.1	77.4	75.3
11/5/2022	70.1	69.9	71.8	75.8	75.2	68.2	75.6	77.3	76.8	70.4	72.0	74.1	72.7	74.8	75.9	74.5	74.6	76.3	73.7
11/6/2022	69.8	69.4	71.5	75.6	74.7	67.7	75.6	76.9	78.5	69.8	71.3	73.7	72.3	74.3	75.5	74.2	74.1	75.9	73.4
11/7/2022	69.9	69.6	71.4	75.7	74.6	67.7	75.5	76.8	77.5	69.6	71.0	73.5	72.1	74.2	75.4	74.1	73.9	75.9	73.2
11/8/2022	68.7	68.5	70.2	74.9	75.9	66.9	74.6	76.0	74.6	69.4	70.6	72.1	71.5	73.5	117.6	73.7	73.6	75.6	74.9
11/9/2022	68.3	68.5	69.4	74.3	74.4	66.1	73.8	74.7	72.4	70.1	71.1	70.8	71.8	73.4	76.4	73.7	73.3	76.0	72.1
11/10/2022	69.4	69.3	70.4	74.4	73.1	66.0	73.9	74.6	72.4	70.8	71.9	71.6	72.1	73.4	73.7	73.8	73.2	74.5	72.1
11/11/2022	72.0	72.1	72.8	75.8	74.3	67.3	75.8	75.9	75.2	73.1	74.3	74.4	73.8	75.1	75.6	74.9	74.5	75.9	74.0
11/12/2022	74.3	74.7	74.9	77.4	76.1	68.9	77.3	77.9	76.1	74.9	76.3	76.8	75.6	77.0	77.6	76.3	76.4	77.7	75.9
11/13/2022	72.5	73.6	73.9	77.2	76.4	69.2	76.8	78.0	75.9	73.6	75.7	75.6	75.0	76.7	77.4	76.0	76.5	77.6	75.4
11/14/2022	70.5	71.2	71.9	75.5	74.9	67.7	74.9	76.0	73.4	72.3	74.3	73.6	73.6	75.2	75.7	75.0	75.0	75.9	73.7
11/15/2022	71.2	71.3	72.5	74.5	74.0	66.9	74.4	74.7	72.6	72.2	73.7	73.1	73.2	74.6	75.2	74.0	74.2	74.9	73.2
11/16/2022	72.2	72.4	73.7	75.2	74.0	66.4	74.2	74.2	73.6	72.6	73.4	73.4	73.3	74.7	75.2	73.6	73.7	74.4	73.3
11/17/2022	71.6	71.8	72.6	74.7	73.5	66.0	73.4	72.8	74.1	71.6	72.6	72.0	72.1	73.5	73.4	72.8	72.4	72.6	72.4
11/18/2022	71.3	71.4	72.1	73.6	72.8	65.7	73.1	72.1	74.0	70.3	71.8	69.7	70.9	72.0	71.6	72.2	71.6	71.7	71.6
11/19/2022	71.5	71.6	72.1	73.9	72.8	65.8	73.2	72.2	73.8	70.2	71.4	69.3	70.8	71.9	71.7	72.0	71.4	71.7	71.5
11/20/2022	71.1	71.6	72.0	73.4	72.7	66.0	73.0	72.5	73.6	69.8	71.0	69.5	70.7	71.7	71.6	71.7	71.3	71.8	71.4
11/21/2022	70.4	71.9	72.2	72.9	73.2	66.7	73.3	73.0	73.2	68.7	70.9	70.4	70.6	71.4	71.4	70.8	70.6	71.8	71.3
11/22/2022	72.1	73.2	73.2	74.3	73.4	67.0	74.1	73.8	73.9	69.8	71.8	71.6	71.4	72.1	72.0	71.1	71.0	72.4	72.1
11/23/2022	71.6	72.9	73.6	74.8	73.8	67.2	73.9	74.2	74.2	70.9	72.3	73.3	71.9	72.7	72.7	71.7	71.8	73.0	72.6
11/24/2022	73.2	74.0	74.9	77.0	74.5	67.8	74.4	74.5	75.2	74.1	74.1	78.5	74.3	73.9	74.2	73.8	73.6	74.0	74.2
11/25/2022	75.2	75.2	75.9	77.8	75.1	68.6	75.2	75.5	76.9	74.8	75.2	80.3	75.5	74.6	75.0	73.9	73.8	74.2	75.2
11/26/2022	74.1	74.4	75.5	76.8	75.4	68.9	74.7	76.0	77.2	74.0	75.0	79.2	74.8	74.4	74.4	73.5	73.6	74.0	74.8
11/27/2022	75.9	75.7	76.3	78.0	75.7	69.3	75.3	76.2	78.0	75.1	76.1	81.4	76.0	75.3	75.3	74.1	74.4	74.8	75.7
11/28/2022	77.1	77.0	76.5	79.2	76.5	69.8	76.0	77.0	77.6	74.5	76.1	79.0	76.0	75.6	75.7	73.9	74.3	75.0	75.9
11/29/2022	76.3	76.5	76.2	79.3	77.2	70.0	75.7	77.2	77.8	73.1	74.8	78.0	74.5	74.5	74.8	73.8	73.7	73.9	75.4
11/30/2022	76.5	76.8	76.3	79.3	77.5	70.1	75.7	77.5	77.9	72.6	74.1	76.9	73.7	74.1	74.3	73.6	73.4	73.7	75.2

On November 8, 2022 a sensor plate wires were found damaged in unit SE3 and were replaced on the same day to restore accurate temperatures on November 9, 2022

On November 18, 2022 a sensor plate wires were found to be bad in unit NE3 and was replaced on November 20, 2022 to restore accurate temperatures on November 21, 2022

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**December 2022**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
12/1/2022	74.7	75.4	75.8	77.5	77.5	77.2	75.6	77.6	77.9	73.0	73.8	77.3	73.9	73.8	74.0	73.8	73.5	73.4	75.3
12/2/2022	73.6	73.9	75.1	76.5	76.9	76.8	75.8	77.1	77.5	73.0	73.5	76.8	73.8	73.5	73.6	73.7	73.4	73.3	74.9
12/3/2022	72.4	73.1	74.4	75.8	76.2	75.9	74.2	76.1	76.7	72.2	73.0	75.6	73.0	73.4	73.4	73.2	73.0	73.4	74.2
12/4/2022	73.7	74.1	75.4	76.3	76.2	76.1	75.4	76.4	77.0	72.9	73.3	76.1	73.5	73.6	73.9	73.8	73.5	73.6	74.7
12/5/2022	73.2	73.6	75.1	76.4	76.0	75.9	74.8	76.2	76.9	73.0	73.3	76.0	73.4	73.4	73.5	73.8	73.4	73.3	74.5
12/6/2022	73.0	73.2	74.8	76.1	75.8	75.7	74.3	75.9	76.8	73.2	73.5	76.1	73.6	73.5	73.5	73.8	73.5	73.5	74.4
12/7/2022	74.0	74.3	75.5	76.7	75.9	75.9	75.2	75.8	77.0	73.5	73.7	76.7	73.9	73.7	73.8	73.9	73.5	73.6	74.8
12/8/2022	74.4	74.7	75.7	76.4	76.5	76.6	76.0	76.5	77.8	73.4	74.1	76.6	73.8	73.9	74.3	73.9	73.7	74.0	75.1
12/9/2022	73.9	74.3	75.5	75.8	76.5	76.8	76.3	76.9	78.0	73.4	73.9	76.6	73.7	73.7	74.1	73.8	73.6	73.7	75.0
12/10/2022	69.0	69.9	72.0	72.8	75.5	75.3	73.5	75.9	76.1	70.0	71.6	72.6	71.0	71.9	71.6	71.9	71.5	71.4	72.4
12/11/2022	70.1	70.7	72.0	72.8	74.3	73.8	72.5	74.2	74.3	69.6	71.1	71.4	70.6	71.2	71.3	70.9	70.8	71.2	71.8
12/12/2022	72.6	73.2	74.1	75.1	74.6	73.9	74.4	74.5	74.8	72.0	72.8	73.9	72.5	73.2	73.4	72.9	72.9	73.3	73.6
12/13/2022	72.7	73.2	74.3	75.5	74.9	74.1	74.4	74.4	75.1	72.8	73.1	75.5	73.2	73.3	73.5	73.7	73.6	73.4	73.9
12/14/2022	72.7	73.1	74.2	75.6	74.9	73.9	74.2	74.3	75.1	72.9	73.3	75.2	73.2	73.4	73.4	73.8	73.7	73.4	73.9
12/15/2022	73.2	73.2	74.2	77.0	75.1	73.9	74.0	74.0	75.1	72.9	73.2	74.2	73.1	73.6	73.4	73.8	73.6	73.4	73.9
12/16/2022	73.2	73.3	74.4	77.6	75.2	74.0	73.9	74.0	74.8	73.0	73.3	74.0	73.3	73.7	73.6	73.8	73.6	73.7	74.0
12/17/2022	69.6	70.7	72.7	74.0	74.6	73.4	72.3	73.5	73.7	69.9	71.5	71.1	71.2	72.2	71.9	71.9	71.9	71.8	72.1
12/18/2022	70.9	71.4	72.6	74.0	73.8	73.3	72.7	73.3	74.4	71.2	72.2	72.5	72.0	72.5	72.7	71.7	72.2	72.6	72.6
12/19/2022	73.0	72.8	73.5	76.2	74.6	73.9	73.7	74.2	75.3	73.0	73.1	73.8	72.9	73.4	73.5	73.7	73.6	73.7	73.8
12/20/2022	73.3	72.9	73.9	76.7	74.8	74.0	73.7	74.0	75.5	73.1	73.2	73.8	73.1	73.5	73.4	73.8	73.4	73.8	73.9
12/21/2022	73.3	73.2	74.1	77.2	75.1	74.1	73.9	74.2	75.7	73.4	73.3	74.0	73.3	73.6	73.4	73.8	73.3	74.0	74.0
12/22/2022	72.6	73.2	74.6	77.5	75.5	74.4	76.3	74.4	76.3	73.6	73.6	74.2	73.4	73.6	73.5	73.8	73.3	73.8	74.3
12/23/2022	72.9	73.5	75.4	78.7	76.3	75.2	77.3	75.2	76.9	74.0	74.5	75.4	74.3	74.2	74.7	73.9	73.4	74.3	75.0
12/24/2022	71.4	72.2	75.1	77.3	78.6	77.4	76.7	76.8	77.6	71.8	75.6	74.7	74.3	75.0	75.9	73.0	73.2	74.1	75.0
12/25/2022	69.9	71.4	74.7	75.8	79.1	76.9	76.0	76.9	77.6	71.3	75.6	74.2	74.2	75.1	76.5	72.7	73.1	73.6	74.7
12/26/2022	70.2	71.9	75.1	76.2	79.7	78.1	76.3	77.7	78.5	72.0	77.2	75.8	75.6	76.7	78.4	73.3	73.4	74.5	75.6
12/27/2022	71.1	72.6	76.0	77.2	80.8	79.6	77.5	79.0	80.3	74.8	80.1	77.8	78.5	79.3	81.8	74.2	74.3	74.3	77.2
12/28/2022	71.0	72.4	75.9	76.9	81.3	80.8	76.3	80.0	81.4	75.7	81.1	79.2	79.7	80.4	82.8	74.0	74.3	74.5	77.6
12/29/2022	71.2	72.6	76.1	76.7	81.6	81.7	76.6	81.1	82.6	75.5	81.7	80.3	80.3	81.7	84.0	73.6	74.6	75.2	78.2
12/30/2022	70.2	72.4	75.2	75.5	79.9	80.8	75.4	80.0	81.5	73.6	78.4	78.0	77.5	79.5	83.1	72.7	73.5	74.5	76.8
12/31/2022	70.7	73.0	75.3	75.3	78.8	80.0	75.4	79.3	80.4	73.5	77.0	77.2	76.1	78.0	82.2	72.1	73.0	74.9	76.2

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**January 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
1/1/2023	71.7	73.6	75.4	75.9	78.2	79.3	75.8	79.1	79.9	73.1	76.1	76.5	75.4	77.2	81.6	72.1	72.9	75.1	76.1
1/2/2023	71.8	73.8	75.4	76.0	77.9	79.0	75.8	79.1	79.7	72.8	75.5	76.0	74.8	76.5	81.4	72.0	73.0	75.1	75.9
1/3/2023	72.4	74.4	75.6	76.1	77.7	78.6	75.8	78.6	79.0	72.9	75.2	75.6	74.5	76.0	79.4	72.1	73.0	74.9	75.7
1/4/2023	74.1	76.0	76.9	77.3	78.0	79.0	76.9	79.4	79.1	73.3	75.5	75.9	74.7	76.3	81.4	72.8	73.7	75.8	76.4
1/5/2023	74.7	76.5	77.6	77.7	78.5	79.3	77.3	80.0	79.5	73.0	75.2	75.8	74.6	76.2	80.8	73.1	74.0	75.8	76.6
1/6/2023	73.7	75.5	77.1	77.0	78.6	79.4	76.8	80.2	79.3	72.1	74.4	74.7	73.8	75.3	80.0	72.7	73.5	75.0	76.1
1/7/2023	74.5	76.3	77.6	77.8	79.2	79.4	77.9	80.5	79.0	72.4	75.0	74.5	74.2	75.3	80.6	73.3	73.3	74.0	76.4
1/8/2023	73.9	75.6	77.4	77.6	79.5	79.4	78.3	80.7	79.1	72.4	75.0	74.4	74.3	75.3	79.4	73.4	73.2	73.2	76.2
1/9/2023	73.7	75.2	77.1	77.5	79.9	79.5	78.5	80.8	79.2	72.3	75.4	74.9	74.7	75.7	78.8	73.5	73.3	73.2	76.3
1/10/2023	73.7	75.1	76.9	77.6	80.0	79.8	78.5	81.0	79.4	72.7	76.0	75.1	75.0	76.5	77.0	73.5	73.6	73.3	76.4
1/11/2023	72.8	74.5	75.8	76.8	78.2	78.3	77.0	79.7	78.2	72.4	75.4	74.7	74.6	76.5	76.6	73.3	73.6	73.2	75.6
1/12/2023	72.5	74.4	75.4	76.5	77.0	77.0	75.8	78.3	76.8	72.2	75.1	74.6	74.4	78.0	76.4	73.2	73.5	73.3	75.2
1/13/2023	72.8	74.2	75.3	76.5	76.7	76.7	75.7	77.7	76.3	72.2	74.8	74.4	74.2	77.3	76.1	73.1	73.6	73.6	75.1
1/14/2023	70.8	71.9	73.7	74.8	75.3	75.6	74.0	76.7	75.5	71.9	74.5	73.9	73.7	77.1	75.4	72.6	73.2	73.0	74.1
1/15/2023	68.6	69.5	71.0	72.5	73.2	73.6	71.7	74.1	73.5	70.9	73.4	72.8	72.7	75.8	73.7	71.6	72.2	72.3	72.4
1/16/2023	68.3	69.0	70.2	72.2	72.5	72.9	71.3	72.5	72.5	70.7	73.1	72.4	72.4	75.4	73.3	71.2	71.6	72.2	71.9
1/17/2023	70.8	71.2	72.3	73.8	73.6	73.5	73.3	73.4	73.5	71.3	73.5	72.7	72.7	73.9	73.5	71.4	71.6	72.9	72.7
1/18/2023	74.3	75.0	75.9	77.6	76.5	75.2	76.3	75.8	75.0	72.6	76.0	74.8	74.6	75.2	75.6	73.4	73.2	73.6	75.0
1/19/2023	75.0	75.9	78.2	79.7	78.6	76.8	76.7	77.4	76.4	74.2	79.2	76.3	76.7	77.3	78.6	74.3	73.9	73.9	76.6
1/20/2023	75.0	76.1	79.2	79.5	79.4	77.7	76.9	78.2	77.2	74.6	79.5	76.4	76.9	78.2	79.4	75.4	74.0	73.7	77.1
1/21/2023	75.0	75.8	79.7	80.5	79.9	78.0	77.2	78.4	77.5	74.5	79.3	76.0	76.8	78.2	79.6	75.8	74.0	73.5	77.2
1/22/2023	74.9	75.5	79.6	80.4	80.2	78.0	76.8	78.3	77.5	74.0	78.1	74.9	76.0	77.5	79.0	75.3	73.7	73.3	76.8
1/23/2023	74.7	75.5	79.0	79.4	79.8	77.8	76.7	78.0	77.2	73.8	77.0	74.3	75.7	77.0	78.0	75.1	73.8	73.3	76.4
1/24/2023	74.0	75.1	77.4	78.1	78.3	77.1	75.8	77.1	76.3	73.8	76.8	74.5	75.7	78.6	77.6	75.1	73.8	73.4	76.0
1/25/2023	72.5	73.8	75.6	76.3	76.6	76.3	74.7	76.3	75.4	73.9	77.0	74.6	75.8	76.3	77.6	75.1	73.7	73.4	75.3
1/26/2023	72.2	73.4	74.6	75.5	75.6	75.2	74.4	75.4	74.3	74.0	77.2	74.6	76.1	76.1	77.5	75.4	73.8	73.6	74.9
1/27/2023	72.6	73.6	74.7	75.7	75.6	75.1	74.6	75.2	74.1	73.9	77.1	74.9	76.0	76.3	77.7	75.4	73.8	73.5	75.0
1/28/2023	73.1	74.1	75.1	76.0	75.8	75.0	74.9	75.3	74.2	73.6	76.6	74.5	75.5	75.9	77.2	75.0	73.8	73.5	75.0
1/29/2023	72.6	74.0	75.1	75.9	75.7	75.0	74.8	75.4	74.4	73.4	76.5	74.5	75.5	76.0	77.1	74.8	73.8	73.6	74.9
1/30/2023	69.0	70.6	72.6	73.5	73.5	73.8	71.9	73.6	72.9	70.2	72.5	71.0	72.2	73.4	73.7	71.9	71.8	71.5	72.2
1/31/2023	71.4	72.3	74.1	74.5	74.4	74.0	73.5	74.0	73.6	72.0	72.7	72.4	72.9	73.7	74.6	72.8	72.8	72.9	73.3

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**February 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
2/1/2023	69.1	70.2	73.0	73.1	73.5	73.7	72.7	73.9	73.1	69.8	70.9	70.2	71.3	72.2	72.6	71.8	72.1	71.6	71.9
2/2/2023	67.5	69.0	71.1	71.1	71.7	72.2	70.4	72.0	71.5	68.5	68.6	68.4	69.6	70.6	70.3	69.8	70.5	69.7	70.1
2/3/2023	69.1	69.9	71.4	72.2	72.4	72.8	71.0	72.3	72.9	66.8	68.3	67.5	68.8	69.5	69.9	69.1	69.3	69.3	70.1
2/4/2023	68.9	69.9	71.1	72.5	73.0	73.0	71.0	72.4	73.4	66.3	68.6	67.3	68.3	68.9	70.3	68.6	69.0	69.8	70.1
2/5/2023	70.2	71.4	72.0	73.6	74.1	73.2	71.9	72.8	73.6	68.1	70.4	68.8	69.7	70.4	72.2	69.4	70.0	71.1	71.3
2/6/2023	73.4	75.4	73.9	76.1	75.6	74.3	74.5	74.5	74.3	71.8	72.5	73.1	72.8	73.0	74.0	71.9	72.5	73.5	73.7
2/7/2023	72.3	74.4	74.0	75.8	75.8	75.0	74.8	75.4	74.5	73.0	73.4	73.9	73.7	73.6	74.6	74.0	74.2	73.7	74.2
2/8/2023	73.1	75.1	74.3	76.2	76.2	75.6	75.2	75.8	74.7	75.3	75.4	75.6	75.5	75.2	75.8	75.1	75.1	74.9	75.2
2/9/2023	73.5	75.2	74.5	77.0	76.4	76.3	75.3	76.3	75.4	75.8	77.2	77.6	76.4	76.8	77.4	75.1	75.9	76.4	76.0
2/10/2023	73.3	75.0	74.7	77.7	76.4	76.9	75.0	76.9	76.1	74.7	77.1	77.7	76.0	77.2	77.9	74.7	76.3	77.0	76.1
2/11/2023	72.7	74.5	74.5	76.2	76.6	77.4	74.4	77.3	76.4	73.9	76.9	77.7	75.6	77.1	78.2	74.6	76.5	77.2	76.0
2/12/2023	68.9	70.8	71.6	73.6	74.3	75.9	71.6	75.2	75.1	71.0	74.0	75.0	73.0	74.6	75.9	72.8	74.5	75.4	73.5
2/13/2023	69.0	70.4	70.9	73.3	73.6	74.8	71.2	74.6	73.9	71.6	74.0	74.9	73.1	74.2	75.1	72.6	73.8	74.6	73.1
2/14/2023	70.6	71.5	71.7	74.0	74.4	74.6	72.7	74.5	73.4	73.2	74.9	75.8	74.1	75.0	75.7	73.3	74.0	74.6	73.8
2/15/2023	71.9	72.8	72.6	75.0	75.2	75.1	73.7	74.9	74.3	75.0	76.4	77.3	75.4	76.1	76.9	74.2	74.5	75.6	74.8
2/16/2023	72.4	73.6	73.3	75.5	75.4	75.9	74.2	75.5	75.2	75.6	77.1	77.7	75.7	76.9	78.0	75.7	75.9	76.5	75.6
2/17/2023	72.5	73.9	73.6	75.7	75.8	76.3	74.1	75.9	75.8	75.8	77.3	77.7	75.8	77.1	78.2	76.0	76.7	77.0	75.8
2/18/2023	73.8	74.7	74.1	76.7	76.8	76.1	75.4	75.7	75.7	76.8	77.6	77.9	76.0	76.4	78.2	76.1	76.4	76.7	76.2
2/19/2023	73.1	74.2	73.8	76.4	76.5	75.9	75.1	75.6	75.3	77.4	78.2	78.4	76.4	76.2	78.5	76.0	76.0	76.6	76.1
2/20/2023	73.2	74.4	73.9	76.5	76.4	76.1	75.2	75.8	75.6	77.9	79.3	79.8	77.5	77.0	79.7	76.0	76.4	77.7	76.6
2/21/2023	74.0	75.0	74.5	77.4	77.1	76.7	75.5	76.1	76.3	76.0	78.3	78.8	76.5	76.7	79.5	75.7	76.5	77.5	76.6
2/22/2023	74.3	75.2	74.8	77.8	77.4	77.4	75.8	76.4	76.9	75.2	77.2	77.5	75.7	76.5	78.7	75.8	76.0	76.8	76.4
2/23/2023	74.2	75.3	75.1	77.9	77.7	77.9	75.7	76.5	76.9	74.7	76.4	76.1	75.2	76.1	77.6	75.7	75.3	76.0	76.1
2/24/2023	74.3	75.6	75.4	77.8	77.8	78.4	76.0	76.9	77.7	75.0	76.8	77.2	75.7	76.5	77.9	75.5	75.7	77.0	76.5
2/25/2023	74.2	75.1	75.1	77.6	77.8	78.3	75.7	76.7	77.7	77.5	78.1	78.8	76.5	76.8	78.8	76.3	76.0	77.3	76.9
2/26/2023	72.9	74.0	74.0	76.1	76.6	76.9	74.9	75.9	76.4	78.5	79.3	80.5	77.4	77.3	79.5	76.2	76.4	77.7	76.7
2/27/2023	72.9	74.1	73.7	76.1	76.2	76.5	75.0	75.5	75.8	78.6	80.0	81.1	78.0	77.8	80.2	76.3	76.9	78.4	76.8



**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**March 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
3/1/2023	73.1	74.4	73.7	76.4	76.3	76.4	75.0	75.6	75.8	76.0	77.6	78.6	75.8	76.5	78.5	76.0	76.2	77.2	76.1
3/2/2023	73.7	74.8	74.0	76.7	76.6	76.5	75.3	75.9	76.0	76.1	77.4	78.1	75.8	76.5	78.4	76.0	76.2	77.2	76.2
3/3/2023	73.7	74.9	74.1	76.8	76.7	76.8	75.3	76.0	76.3	75.8	77.0	78.2	75.7	76.4	78.4	76.1	76.2	77.3	76.2
3/4/2023	73.3	74.6	73.9	76.4	76.4	76.5	75.3	75.7	75.9	75.8	76.5	77.2	75.5	76.0	77.8	76.0	76.0	76.7	75.9
3/5/2023	73.0	74.4	73.7	76.4	76.4	76.4	75.2	75.7	75.8	75.8	76.4	77.1	75.5	75.9	77.6	76.0	75.6	76.5	75.7
3/6/2023	73.1	74.3	73.7	76.7	76.6	76.7	75.3	75.8	76.0	75.9	76.6	77.1	75.5	75.9	77.8	75.9	76.0	76.6	75.9
3/7/2023	72.9	74.1	73.7	76.5	76.5	76.8	75.2	75.9	76.3	76.3	76.8	77.6	75.5	75.6	77.9	76.3	77.8	76.8	76.0
3/8/2023	72.0	73.2	73.1	75.7	76.0	76.2	74.8	75.6	75.9	76.2	76.6	76.7	75.4	75.2	77.7	76.2	78.2	76.4	75.6
3/9/2023	71.4	72.4	72.7	75.3	75.6	75.7	74.5	75.4	75.6	76.3	76.6	76.6	75.4	75.3	77.5	75.9	78.2	76.2	75.4
3/10/2023	71.2	72.1	72.5	75.0	75.4	75.6	74.4	75.4	75.9	76.4	76.7	76.6	75.5	75.4	77.7	75.8	78.5	76.3	75.4
3/11/2023	71.2	72.0	72.5	74.8	75.0	75.0	74.3	75.2	75.2	76.1	76.1	75.9	75.4	75.1	77.3	75.9	77.7	75.9	75.0
3/12/2023	69.8	70.6	71.7	74.0	74.2	74.2	73.0	74.6	74.3	75.6	75.3	75.4	75.2	74.8	76.9	75.9	78.4	75.4	74.4
3/13/2023	68.3	69.0	70.5	73.3	73.0	73.2	71.4	73.6	73.4	74.6	74.1	74.6	74.7	74.2	75.6	74.8	76.2	75.0	73.3
3/14/2023	66.9	67.7	69.5	72.3	72.1	72.3	70.1	72.8	72.6	72.5	72.9	73.1	73.4	73.5	74.2	73.2	75.0	74.7	72.2
3/15/2023	67.2	67.4	69.4	71.9	72.1	72.5	69.9	72.7	73.4	75.2	74.2	76.3	74.9	73.7	75.3	74.0	75.1	75.5	72.8
3/16/2023	69.6	69.8	70.9	73.9	73.9	74.0	72.2	73.4	74.0	77.9	76.9	78.3	76.6	75.4	77.3	75.1	76.6	75.5	74.5
3/17/2023	69.6	70.5	71.6	74.6	74.5	74.8	72.6	74.1	75.5	79.2	79.4	80.7	78.5	77.1	79.3	75.3	77.4	77.7	75.7
3/18/2023	71.3	72.2	72.6	75.8	75.5	75.6	73.9	74.8	75.8	79.5	80.6	82.1	79.2	78.1	80.9	76.0	78.8	79.1	76.8
3/19/2023	72.1	73.2	73.2	76.6	76.2	76.1	75.0	75.3	76.2	77.6	79.7	81.1	77.7	77.5	80.4	76.1	78.8	78.6	76.7
3/20/2023	71.1	72.4	72.9	76.0	75.9	75.7	74.5	75.1	75.8	77.4	78.9	80.0	77.0	77.0	79.7	75.7	78.4	77.7	76.2
3/21/2023	71.6	73.0	73.2	76.5	76.1	75.8	74.9	75.4	76.3	78.8	79.9	80.5	78.2	77.5	80.5	75.9	79.3	78.5	76.8
3/22/2023	72.6	74.1	73.9	77.4	76.6	76.6	75.3	75.8	77.3	77.1	79.1	80.2	77.3	77.4	80.5	75.4	79.2	78.6	76.9
3/23/2023	72.4	74.1	74.2	77.4	76.8	77.2	75.0	76.3	78.0	75.8	78.1	79.2	76.5	76.9	79.7	74.2	78.7	78.5	76.6
3/24/2023	73.4	75.1	75.3	78.3	77.7	78.1	75.8	77.1	79.1	75.7	78.1	79.1	76.5	77.1	80.1	74.5	79.4	79.2	77.2
3/25/2023	71.2	73.3	73.9	76.7	76.6	77.4	74.3	76.8	78.5	71.9	75.0	75.8	73.6	75.1	76.7	72.6	77.1	76.7	75.2
3/26/2023	71.1	72.6	73.3	76.4	76.0	76.7	73.7	76.3	77.9	71.1	73.5	74.3	72.7	74.1	75.1	71.6	75.8	75.2	74.3
3/27/2023	71.3	72.8	73.4	76.8	76.5	77.1	74.1	76.4	78.5	71.5	73.5	74.7	72.9	74.1	75.4	71.6	75.8	75.3	74.5
3/28/2023	72.6	73.8	74.0	77.6	76.7	77.4	74.9	76.5	78.7	71.5	73.6	75.0	73.0	74.1	75.6	71.6	75.5	75.2	74.8
3/29/2023	73.3	74.6	74.4	78.2	77.1	77.7	75.5	76.6	78.7	71.2	73.3	75.1	72.8	73.9	75.1	71.4	75.0	74.9	74.9
3/30/2023	73.2	74.4	74.4	78.0	77.3	78.0	75.3	76.7	78.7	70.6	72.8	74.3	72.4	73.5	74.8	71.1	74.6	74.4	74.7

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**April 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
4/1/2023	73.0	74.4	74.6	77.7	76.9	77.7	75.5	77.4	78.6	71.4	73.1	73.6	72.7	73.5	75.2	71.2	74.7	74.6	74.8
4/2/2023	73.6	74.9	74.8	78.3	77.5	78.3	76.0	77.9	79.0	71.1	73.2	73.9	72.7	73.7	75.3	71.6	75.0	75.0	75.1
4/3/2023	73.9	74.9	74.9	78.6	77.5	78.5	76.0	78.1	79.3	70.8	73.0	73.7	72.5	73.5	75.1	71.3	74.7	74.5	75.0
4/4/2023	74.1	75.5	75.4	78.9	77.9	79.0	76.6	78.8	80.1	72.9	74.5	75.1	73.9	74.5	77.2	72.2	76.8	75.8	76.1
4/5/2023	76.0	77.5	77.0	80.5	79.4	80.3	78.3	80.3	81.6	75.5	77.2	77.8	76.0	76.2	80.7	74.2	78.5	78.1	78.1
4/6/2023	78.9	80.5	79.1	82.6	81.4	82.1	80.6	82.2	83.2	78.1	79.9	80.8	78.2	78.2	83.3	76.5	81.2	80.6	80.4
4/7/2023	77.0	79.2	78.9	82.2	81.8	82.5	79.9	83.2	83.4	77.0	80.5	81.3	78.2	78.6	85.0	77.1	82.1	81.3	80.5
4/8/2023	74.4	76.7	76.1	79.4	80.1	80.0	77.3	81.6	80.2	73.8	77.9	78.7	75.6	76.8	80.7	75.3	80.1	79.4	78.0
4/9/2023	72.3	74.0	73.8	76.7	77.3	77.7	75.4	77.9	78.0	71.7	75.2	76.1	73.4	75.1	77.2	73.5	77.7	77.9	75.6
4/10/2023	71.5	72.9	72.9	77.6	77.5	77.5	74.8	77.8	77.5	71.3	74.2	74.9	72.8	74.2	76.6	72.8	76.7	77.3	75.0
4/11/2023	71.9	73.1	73.1	78.7	78.0	77.8	75.1	78.3	77.7	72.0	74.2	75.0	73.1	74.2	76.6	72.8	76.7	77.1	75.3
4/12/2023	73.7	75.0	74.8	79.9	78.9	78.9	76.6	79.1	78.7	74.2	75.9	76.7	74.9	75.7	77.4	74.1	78.0	78.3	76.7
4/13/2023	75.8	77.2	76.8	81.3	80.3	80.7	78.6	80.8	80.3	76.4	78.3	79.2	76.9	77.8	78.9	75.9	80.2	80.1	78.6
4/14/2023	76.6	78.2	77.6	81.9	81.5	81.8	79.9	82.4	81.4	77.0	79.8	80.8	78.0	79.4	79.9	77.1	81.6	81.4	79.8
4/15/2023	75.9	77.5	77.0	77.9	80.1	81.8	79.8	83.2	80.8	77.3	80.5	80.1	77.7	80.1	79.0	77.6	81.3	77.5	79.2
4/16/2023	72.9	74.0	74.2	76.6	79.5	80.6	78.2	82.8	79.5	74.9	79.1	78.9	76.6	79.5	78.8	77.2	80.8	77.1	77.8
4/17/2023	71.1	71.7	72.6	76.0	79.0	79.5	77.0	82.0	78.7	73.2	77.7	77.8	75.5	78.6	78.5	76.3	80.2	76.9	76.8
4/18/2023	69.4	69.6	70.9	75.0	78.2	78.4	75.6	80.4	77.7	71.6	75.5	76.1	74.4	78.0	77.9	75.1	79.3	76.5	75.5
4/19/2023	68.2	68.4	69.8	74.2	77.1	77.4	74.4	79.1	76.9	70.5	73.4	74.3	73.5	77.0	77.5	74.1	78.5	76.1	74.5
4/20/2023	67.8	68.2	69.7	74.1	76.7	76.9	74.2	78.4	76.6	70.5	73.0	73.8	73.2	76.5	77.3	73.8	78.2	75.8	74.1
4/21/2023	68.4	68.8	70.4	74.5	76.9	77.4	75.0	78.6	77.1	70.7	72.9	73.8	73.2	76.2	77.3	73.7	78.2	76.0	74.4
4/22/2023	68.8	69.1	70.8	74.7	77.3	77.7	75.6	79.0	76.5	70.7	73.0	73.7	73.0	76.1	77.4	73.6	78.2	76.3	74.5
4/23/2023	67.9	68.2	69.9	74.0	77.0	77.0	75.3	78.5	75.3	70.1	72.1	72.9	72.3	75.4	76.7	73.1	77.6	76.3	73.9
4/24/2023	66.5	66.9	68.7	73.4	76.2	76.0	74.0	77.1	73.6	69.3	70.7	71.9	71.4	74.4	75.9	72.0	76.5	75.5	72.8
4/25/2023	65.8	66.1	67.9	72.9	75.5	75.1	72.6	75.8	72.7	68.9	70.3	71.1	70.8	73.5	75.4	71.1	75.4	74.7	72.0
4/26/2023	65.5	65.6	67.5	72.7	74.9	74.3	72.0	74.8	72.1	68.5	69.3	70.4	70.5	72.8	75.0	70.3	74.6	74.1	71.4
4/27/2023	65.7	65.8	67.6	72.6	74.8	74.0	72.0	74.4	72.1	67.8	68.9	69.6	70.0	72.0	74.6	69.3	73.7	73.5	71.0
4/28/2023	65.9	66.0	67.7	72.8	74.7	74.1	72.1	74.6	72.4	67.3	68.4	69.5	70.0	71.5	74.3	69.1	73.3	73.4	70.9
4/29/2023	65.7	65.8	67.3	72.6	74.1	73.6	71.7	74.2	71.8	66.7	67.6	68.9	69.4	70.5	73.6	68.5	72.8	72.8	70.4

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**May 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
5/1/2023	65.5	65.9	67.4	72.1	73.9	73.5	72.5	74.2	71.6	65.9	67.0	68.4	68.9	69.6	73.1	68.1	72.4	72.4	70.1
5/2/2023	65.6	66.0	67.6	72.2	73.3	73.3	71.6	73.7	71.1	66.2	67.1	68.6	68.8	69.2	73.0	67.8	72.2	72.1	70.0
5/3/2023	66.1	66.5	68.2	72.3	73.0	73.1	71.5	73.6	71.3	67.0	68.0	69.2	69.2	69.4	73.0	68.0	72.3	72.1	70.2
5/4/2023	67.1	67.8	69.2	72.6	73.2	73.2	71.9	73.7	71.8	68.2	69.1	70.1	69.9	70.3	73.2	68.7	72.8	72.3	70.8
5/5/2023	67.5	68.2	69.6	72.8	73.9	73.8	72.2	74.1	72.4	68.9	69.9	70.8	70.6	71.2	73.9	69.3	73.3	72.8	71.4
5/6/2023	67.1	67.7	69.3	72.9	74.6	74.2	71.9	74.3	72.6	68.9	70.1	71.5	70.7	71.9	74.4	69.8	73.7	73.3	71.6
5/7/2023	67.5	68.3	70.0	73.2	75.2	75.0	72.7	75.1	73.5	69.4	70.6	72.0	71.2	72.8	75.1	70.6	74.5	74.0	72.3
5/8/2023	67.3	68.0	69.9	73.2	75.6	75.4	72.7	75.5	73.8	69.4	70.8	72.1	71.3	73.1	75.3	70.8	74.8	74.4	72.4
5/9/2023	67.7	68.1	70.2	73.3	76.4	76.1	73.2	76.2	74.3	69.5	71.1	72.3	71.5	73.7	75.9	71.3	75.3	75.0	72.8
5/10/2023	67.1	67.3	69.4	73.0	76.3	75.7	72.5	76.1	73.9	68.4	70.3	71.7	70.6	72.7	75.3	70.5	74.7	74.7	72.2
5/11/2023	67.0	67.1	69.4	73.0	76.1	75.5	72.5	76.1	73.9	68.1	70.2	71.2	69.9	72.8	75.2	69.8	74.2	74.5	72.0
5/12/2023	67.7	68.1	70.4	73.4	76.2	76.2	73.1	76.6	74.7	68.5	70.4	71.8	69.9	73.3	75.5	70.0	74.4	74.7	72.5
5/13/2023	68.4	68.8	71.1	73.6	76.3	77.1	73.9	77.4	75.6	69.1	70.9	72.1	70.3	73.8	76.0	71.0	75.2	75.4	73.1
5/14/2023	68.0	68.5	70.5	73.4	76.2	77.2	73.7	77.4	75.3	69.2	71.1	72.0	70.5	74.2	75.9	71.8	76.1	75.6	73.1
5/15/2023	67.5	68.1	70.2	73.3	76.1	77.2	73.3	77.1	74.9	69.0	70.7	71.9	70.6	74.3	75.9	71.8	76.1	75.6	73.0
5/16/2023	67.6	68.3	70.3	73.3	76.0	77.2	73.3	77.1	74.9	69.1	70.7	71.8	70.9	73.7	75.8	71.8	76.0	75.5	73.0
5/17/2023	67.9	68.2	70.5	73.6	76.1	77.4	73.5	77.0	75.2	69.4	71.1	71.8	71.0	73.5	76.1	71.8	76.1	75.9	73.1
5/18/2023	67.3	67.4	69.9	73.3	75.5	76.8	72.9	77.3	74.8	68.6	70.5	71.0	70.0	73.1	76.2	71.4	76.0	76.3	72.7
5/19/2023	67.2	67.2	69.9	73.2	75.2	75.8	72.8	77.6	75.2	68.5	70.2	70.5	69.8	72.8	76.0	71.0	75.7	76.1	72.5
5/20/2023	67.4	67.4	70.0	73.3	75.2	75.9	73.3	77.2	75.7	68.4	70.1	71.0	69.9	72.8	76.0	71.0	75.9	76.5	72.6
5/21/2023	67.3	67.3	70.0	73.3	75.2	76.1	73.5	76.6	76.0	68.3	70.0	71.3	69.9	72.8	76.2	71.0	76.1	76.5	72.6
5/22/2023	67.3	67.4	70.3	73.4	75.2	76.2	73.7	76.6	76.1	68.4	70.2	71.2	70.0	72.9	76.2	71.0	76.0	76.3	72.7
5/23/2023	67.7	67.6	70.7	73.5	75.5	76.5	74.1	76.9	76.5	68.6	70.5	71.1	70.3	73.2	76.6	71.1	76.1	76.3	72.9
5/24/2023	67.6	67.5	70.7	73.5	75.5	76.5	73.9	77.0	76.6	68.4	70.3	70.9	70.1	73.2	76.4	71.1	76.1	76.9	72.9
5/25/2023	67.5	67.4	70.7	73.5	75.5	76.4	74.0	77.2	76.6	68.5	70.5	70.9	70.2	73.8	76.6	71.1	76.0	77.2	73.0
5/26/2023	67.2	67.2	70.4	73.4	75.3	76.2	73.8	76.6	76.5	67.9	70.0	70.4	69.8	73.6	76.6	70.9	75.8	77.1	72.7
5/27/2023	67.5	67.4	70.6	73.4	75.2	76.2	74.0	76.6	76.6	67.6	69.7	70.4	69.5	73.5	76.7	70.7	75.4	77.2	72.7
5/28/2023	68.3	68.2	71.2	73.7	75.6	76.5	74.7	76.6	76.9	67.4	69.4	70.3	69.4	73.4	76.4	70.4	75.1	77.0	72.8
5/29/2023	69.2	69.2	71.9	73.8	75.9	76.7	75.2	76.8	76.9	67.7	69.8	70.6	69.6	73.3	76.5	70.5	75.2	77.1	73.1
5/30/2023	69.0	69.1	71.8	73.6	76.0	76.1	75.1	76.7	76.2	67.9	70.1	71.0	69.7	73.2	76.4	70.5	75.1	76.8	73.0

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**June 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
6/1/2023	69.3	69.8	72.3	73.8	75.9	75.8	74.9	76.0	75.9	68.1	70.5	71.6	69.9	73.2	76.5	70.8	74.9	76.4	73.1
6/2/2023	69.2	69.7	72.4	74.1	76.2	76.1	75.3	76.2	76.2	68.5	71.0	72.2	70.5	73.7	77.1	71.2	75.7	77.3	73.5
6/3/2023	69.8	70.4	73.3	74.5	76.8	76.9	76.0	76.5	76.9	68.9	71.7	73.2	71.2	74.7	77.8	71.9	76.5	78.3	74.2
6/4/2023	69.3	69.9	72.9	74.3	77.0	77.0	75.9	76.7	76.8	68.5	71.4	73.1	70.8	74.9	78.0	72.0	76.7	78.6	74.1
6/5/2023	68.8	69.5	72.3	74.0	76.8	76.6	75.5	76.5	76.2	68.3	71.2	72.5	70.5	74.7	77.7	71.9	76.5	78.0	73.8
6/6/2023	68.7	69.1	72.1	74.0	76.5	76.6	75.1	76.3	75.9	68.3	71.1	71.5	70.4	74.6	77.2	71.8	76.1	77.1	73.5
6/7/2023	68.7	69.1	72.0	74.1	76.5	76.4	75.2	76.2	75.6	68.3	71.3	72.0	70.7	74.8	76.7	71.9	76.1	76.1	73.4
6/8/2023	68.6	69.0	71.8	74.1	76.6	75.9	75.0	76.1	75.6	68.3	71.7	71.9	70.7	74.9	76.4	71.9	75.9	75.4	73.3
6/9/2023	68.5	68.8	71.5	73.9	76.4	75.8	74.9	76.1	75.4	68.2	71.6	71.6	70.5	74.7	76.1	71.7	75.5	74.8	73.1
6/10/2023	69.4	69.4	71.9	74.1	76.5	76.0	75.3	76.0	75.7	68.1	71.4	71.4	70.5	74.6	75.9	71.6	75.3	74.4	73.2
6/11/2023	69.4	69.5	72.5	75.4	77.4	76.5	75.5	77.0	76.0	68.5	71.7	72.0	71.0	74.9	76.2	71.8	75.6	74.7	73.6
6/12/2023	70.7	70.9	74.4	78.4	80.0	77.8	76.6	79.8	77.2	69.6	72.7	73.3	72.0	75.5	76.8	72.6	76.5	75.6	75.0
6/13/2023	70.6	70.9	74.1	78.2	80.3	77.8	76.2	80.2	76.9	69.2	72.8	72.9	71.6	75.6	76.5	72.5	76.4	75.5	74.9
6/14/2023	70.6	70.9	73.7	76.7	79.4	77.5	75.7	80.4	76.5	69.1	72.6	72.6	71.4	75.5	76.4	72.3	76.2	75.3	74.6
6/15/2023	70.4	71.0	73.5	75.7	77.7	77.3	75.4	80.1	76.1	68.9	72.4	72.3	71.2	75.4	76.3	72.1	75.8	74.9	74.2
6/16/2023	70.9	71.4	73.7	76.8	75.3	77.0	75.2	77.1	75.9	69.0	72.5	72.5	71.4	75.4	76.3	72.1	76.0	75.0	74.1
6/17/2023	70.6	71.4	73.5	75.7	73.8	76.4	75.1	75.7	75.6	69.0	72.5	72.6	71.4	75.3	76.3	72.1	75.9	74.8	73.8
6/18/2023	69.6	71.1	73.3	74.8	73.6	76.0	74.7	75.3	75.5	68.9	72.3	72.6	71.5	75.3	76.4	72.1	76.0	75.0	73.6
6/19/2023	69.8	71.4	73.7	74.9	73.4	75.9	74.9	75.3	75.7	69.2	72.3	73.1	71.8	75.5	76.7	72.5	76.4	75.4	73.8
6/20/2023	70.6	72.1	74.6	75.1	73.6	76.1	75.5	76.0	76.3	69.8	73.3	73.9	72.4	75.9	76.9	73.0	77.2	76.0	74.4
6/21/2023	70.3	72.0	74.1	74.8	72.9	75.5	75.2	75.8	76.1	69.8	73.4	73.6	72.0	75.9	76.5	72.9	77.1	76.0	74.1
6/22/2023	69.3	71.1	72.8	73.8	71.9	74.0	74.2	74.8	74.7	69.1	72.5	72.4	71.1	75.2	75.8	72.1	76.2	75.2	73.1
6/23/2023	69.1	70.7	72.4	73.4	71.5	73.2	73.8	74.2	74.2	68.9	72.1	72.0	70.9	74.4	75.5	71.6	75.5	74.7	72.7
6/24/2023	69.5	70.7	72.7	73.7	71.8	73.4	74.3	74.2	74.4	69.0	72.2	72.4	71.2	74.3	75.7	71.6	75.7	74.9	72.9
6/25/2023	69.8	71.0	73.2	74.2	72.3	74.2	74.8	74.8	75.2	69.4	72.6	73.2	71.7	74.7	76.1	72.1	76.2	75.5	73.4
6/26/2023	70.6	71.8	74.4	75.0	73.0	75.3	75.5	75.6	76.2	70.0	73.5	74.2	72.4	75.5	76.8	73.0	77.2	76.3	74.2
6/27/2023	71.0	72.4	74.6	75.4	73.4	75.8	75.9	76.3	76.8	70.1	74.0	74.8	72.6	76.0	76.9	73.6	77.9	76.9	74.7
6/28/2023	70.8	72.4	74.8	75.3	73.4	75.8	75.6	76.3	76.6	70.0	74.1	74.9	72.5	76.1	77.2	73.7	77.9	76.8	74.7
6/29/2023	71.0	72.5	74.8	75.3	73.4	75.8	75.5	76.1	76.5	70.1	74.0	74.8	72.5	76.1	77.2	73.7	78.0	76.7	74.7
6/30/2023	71.5	72.8	75.4	75.8	73.6	76.1	75.8	76.5	77.0	70.3	74.4	75.1	72.7	76.4	77.4	73.9	78.2	76.9	75.0

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**July 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
7/1/2023	71.6	72.9	75.6	75.8	73.8	76.3	76.1	76.6	77.1	70.5	74.7	75.6	73.0	76.6	77.6	74.1	78.5	77.2	75.2
7/2/2023	71.8	73.2	74.8	75.9	74.2	76.4	76.2	76.9	77.2	70.8	74.9	76.0	73.3	76.8	77.9	74.4	76.9	77.4	75.3
7/3/2023	72.3	73.7	75.3	76.3	74.5	76.9	76.8	77.3	77.7	71.2	75.6	76.6	73.8	77.5	78.2	75.0	77.3	78.0	75.8
7/4/2023	72.5	74.0	75.4	76.5	74.6	77.2	77.0	77.7	78.0	71.2	75.8	77.2	74.0	77.9	77.1	75.3	77.5	78.5	76.0
7/5/2023	72.7	74.4	75.8	76.9	74.9	77.6	77.4	77.9	78.4	71.6	76.2	78.7	74.5	78.4	77.2	75.6	77.7	78.8	76.4
7/6/2023	73.1	74.7	76.1	77.1	75.1	77.8	77.7	78.3	78.9	71.8	76.2	78.8	74.7	78.8	77.5	75.7	77.7	79.3	76.6
7/7/2023	74.2	75.8	77.1	77.7	75.8	78.4	78.6	79.4	79.8	71.7	75.9	77.3	74.5	79.0	77.9	75.8	77.8	79.9	77.0
7/8/2023	73.4	75.1	76.7	77.6	75.6	78.5	78.2	79.2	79.6	71.6	75.7	76.7	74.3	79.2	78.2	75.8	77.9	80.3	76.9
7/9/2023	73.0	74.7	76.3	77.4	75.3	78.3	78.1	78.9	79.3	71.3	75.0	76.0	74.1	79.2	78.2	75.8	77.9	80.3	76.6
7/10/2023	72.4	74.2	75.6	77.0	74.9	77.4	77.5	78.1	78.6	70.6	74.1	75.0	73.5	79.0	78.0	75.3	77.6	79.1	76.0
7/11/2023	72.4	73.9	75.3	76.8	74.6	77.2	77.3	77.8	78.3	70.6	73.9	75.4	73.5	78.8	77.2	75.1	77.3	78.1	75.7
7/12/2023	72.7	74.0	75.6	77.1	74.7	77.8	77.5	78.1	78.7	71.1	74.2	75.8	73.7	78.7	77.0	75.6	77.3	77.8	76.0
7/13/2023	72.9	74.5	76.0	77.2	75.0	78.2	77.9	78.4	79.1	71.5	74.6	76.3	74.1	78.7	77.0	75.7	77.5	77.8	76.2
7/14/2023	73.4	75.0	76.5	77.7	75.3	78.0	78.2	78.9	78.9	71.9	75.1	75.7	74.5	78.8	77.1	75.7	77.6	77.9	76.5
7/15/2023	73.3	74.8	76.2	77.7	75.4	78.2	78.1	78.9	78.9	71.5	74.9	75.5	74.3	78.7	77.4	75.6	77.5	77.8	76.4
7/16/2023	73.4	74.9	76.1	77.7	75.5	78.1	78.1	78.6	79.0	71.5	74.8	75.4	74.2	78.6	77.5	75.6	77.5	77.7	76.3
7/17/2023	73.8	75.0	76.1	77.4	75.5	78.0	78.0	78.5	79.0	71.6	74.7	75.3	74.2	78.5	77.5	75.4	77.4	77.6	76.3
7/18/2023	75.8	75.3	76.5	77.6	75.6	78.2	77.9	77.1	79.6	71.8	74.9	75.3	74.3	78.4	77.5	75.4	77.5	77.6	76.5
7/19/2023	75.9	75.8	76.8	78.0	75.9	78.4	78.6	77.3	78.3	71.9	75.0	75.4	74.3	78.4	77.5	75.7	77.6	77.7	76.6
7/20/2023	73.8	76.0	77.2	78.0	76.1	78.3	79.5	78.5	77.2	72.1	75.2	75.5	74.4	78.5	77.5	75.8	77.6	77.7	76.6
7/21/2023	73.3	75.8	77.2	77.3	76.0	78.2	79.0	79.0	77.5	72.2	75.4	75.6	74.5	78.7	77.4	76.0	77.6	77.7	76.6
7/22/2023	72.7	75.2	77.4	76.8	75.6	77.6	78.0	78.8	77.3	71.6	75.0	75.3	74.3	78.5	77.2	75.9	77.5	77.6	76.2
7/23/2023	72.4	74.9	77.3	76.6	75.1	77.2	77.7	78.6	77.3	71.3	74.7	75.1	74.1	78.4	77.2	75.8	77.5	77.6	76.0
7/24/2023	72.5	75.1	77.4	76.4	75.1	77.0	77.7	78.6	77.4	71.5	74.7	75.1	74.2	78.4	77.2	75.9	77.6	77.6	76.1
7/25/2023	72.9	75.3	77.6	76.4	75.2	76.9	77.9	78.6	77.4	71.8	75.0	75.2	74.3	78.3	77.2	76.0	77.7	77.6	76.2
7/26/2023	72.9	75.3	77.5	76.4	75.2	76.7	77.7	78.6	77.2	71.7	75.0	75.0	74.2	78.0	77.1	76.0	77.4	77.6	76.1
7/27/2023	74.1	76.8	78.2	77.5	77.0	77.8	78.0	78.7	76.9	71.9	75.1	74.8	74.3	78.0	77.2	75.9	77.3	77.5	76.5
7/28/2023	72.8	76.5	78.4	77.2	76.7	78.3	77.9	78.9	77.7	72.3	75.3	75.1	74.6	78.1	77.3	76.1	77.4	77.7	76.6
7/29/2023	72.7	76.3	78.7	77.2	76.6	78.4	77.9	79.0	77.7	72.7	75.6	75.4	74.8	78.4	77.5	76.5	77.6	77.8	76.7
7/30/2023	75.7	78.7	79.6	78.3	78.5	79.4	79.0	79.8	78.0	76.5	78.5	78.3	77.2	80.1	78.5	78.6	78.8	78.8	78.5
7/31/2023	72.4	76.5	77.9	77.1	76.9	78.4	78.0	79.1	77.7	72.9	76.3	75.8	75.4	79.5	77.5	77.3	78.0	78.0	76.9

On July 30, 2023 the temperatures rose slightly higher due to a power outage. As a result of the power outage, (2) chillers and a chill water pump on CDF side went offline for approximately 12 hours. The system was restored on Sunday morning July 31, 2023 at approximately 7:00am- all equipment resumed function.

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**August 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
8/1/2023	71.2	75.3	77.8	76.4	75.7	77.7	77.5	78.4	77.3	71.8	75.3	74.8	74.4	78.7	77.3	76.6	77.4	77.4	76.2
8/2/2023	70.5	74.4	77.7	76.0	74.8	76.9	77.5	77.9	77.6	71.2	74.7	74.0	73.7	77.9	77.1	76.0	76.9	76.9	75.7
8/3/2023	70.2	73.7	77.3	75.8	74.4	76.4	77.2	78.0	78.2	70.8	73.3	73.6	73.4	76.3	76.8	75.4	76.2	76.5	75.2
8/4/2023	69.8	73.2	76.5	75.2	73.5	75.7	76.6	77.2	77.4	70.3	72.4	73.1	72.8	75.2	76.4	74.7	75.9	75.9	74.5
8/5/2023	69.6	72.7	76.3	75.1	73.5	75.4	76.5	77.0	77.1	70.1	72.0	73.0	72.7	74.6	76.5	74.6	75.9	75.7	74.4
8/6/2023	69.7	72.8	76.5	75.1	73.6	75.4	76.5	77.1	77.4	70.1	71.8	73.3	72.8	74.5	76.6	74.7	76.2	75.8	74.4
8/7/2023	70.0	73.1	76.8	75.2	73.7	75.6	76.6	77.3	77.9	70.2	72.1	73.5	73.0	74.4	76.6	74.9	76.5	76.0	74.6
8/8/2023	69.8	72.8	76.6	75.1	73.7	75.6	76.6	77.2	77.6	70.3	72.1	73.4	72.8	74.3	76.6	75.0	76.5	76.0	74.6
8/9/2023	69.8	72.7	76.5	75.1	73.6	75.4	76.6	77.1	77.5	70.4	72.1	73.6	72.8	74.3	76.6	74.9	76.6	76.0	74.5
8/10/2023	70.0	72.8	76.6	75.2	73.8	75.5	76.7	77.3	77.7	70.6	72.4	73.8	73.0	74.6	76.8	75.0	76.7	76.2	74.7
8/11/2023	69.6	72.5	76.2	74.9	73.3	75.1	76.5	77.0	77.4	70.6	72.4	73.8	72.9	74.7	76.7	74.9	76.7	76.2	74.5
8/12/2023	69.6	72.5	76.1	75.0	73.5	75.0	76.4	76.9	77.4	70.8	72.6	73.9	73.2	75.0	76.9	75.0	76.8	76.4	74.6
8/13/2023	69.8	72.7	76.4	75.2	73.7	75.3	76.7	77.3	77.7	71.3	72.7	74.6	73.7	75.5	77.2	75.4	77.2	76.9	75.0
8/14/2023	70.0	73.0	76.7	75.4	74.0	75.5	77.2	77.6	78.0	71.5	73.0	75.1	74.0	75.9	77.4	75.8	77.5	77.3	75.3
8/15/2023	70.1	73.2	76.8	75.4	73.8	75.7	77.3	77.8	78.2	72.0	73.7	75.4	74.2	76.1	77.3	76.3	77.6	77.4	75.5
8/16/2023	69.9	73.4	76.6	75.2	73.7	75.5	77.1	77.6	77.7	71.6	73.4	74.9	74.0	76.1	77.0	76.1	77.4	77.0	75.2
8/17/2023	69.8	73.4	76.6	75.2	73.8	75.4	76.9	77.4	77.5	71.4	73.4	75.0	73.9	76.0	77.1	75.8	77.3	76.8	75.1
8/18/2023	69.7	73.5	76.6	75.3	73.8	75.4	76.9	77.5	77.7	71.6	73.4	74.9	73.9	76.1	77.2	76.0	77.3	77.0	75.2
8/19/2023	69.2	73.1	76.2	75.0	73.4	75.2	76.8	77.4	77.4	70.8	72.5	74.0	73.4	75.8	77.3	75.6	77.3	76.9	74.9
8/20/2023	69.2	72.7	75.8	74.8	73.4	74.9	76.8	77.2	77.0	70.4	72.1	73.6	73.2	75.6	77.2	74.9	77.0	76.6	74.6
8/21/2023	69.8	72.9	76.0	75.0	73.5	74.9	77.1	77.4	77.0	70.6	72.9	74.2	73.5	75.7	77.4	75.0	76.9	76.9	74.8
8/22/2023	70.1	73.2	76.3	75.2	73.7	75.0	77.5	78.0	77.3	71.0	73.2	74.1	73.8	76.1	77.6	75.4	77.2	77.2	75.1
8/23/2023	69.6	73.0	76.4	74.8	73.2	74.8	77.2	77.7	77.1	70.5	72.8	73.8	73.3	75.8	77.3	75.3	77.0	76.9	74.8
8/24/2023	69.7	72.7	76.3	74.6	72.9	74.6	77.0	77.5	77.1	70.5	72.7	73.5	73.1	75.5	77.2	75.0	76.8	76.6	74.6
8/25/2023	70.3	72.9	75.9	74.5	73.0	74.7	76.9	77.5	77.2	70.8	72.8	73.6	73.1	75.4	77.1	74.5	76.9	76.7	74.7
8/26/2023	70.7	73.0	76.1	74.8	73.4	74.6	77.3	78.2	77.4	71.1	72.8	73.7	73.4	75.5	77.3	74.8	77.3	77.0	74.9
8/27/2023	70.8	73.2	76.4	74.9	73.7	75.0	77.4	78.4	77.5	71.0	72.8	73.8	73.6	75.7	77.5	75.3	77.6	77.2	75.1
8/28/2023	70.8	73.4	76.4	74.7	73.4	75.0	77.3	78.2	77.5	70.9	73.0	73.9	73.6	75.8	77.4	75.3	77.6	77.2	75.1
8/29/2023	70.7	73.3	75.8	74.2	72.9	74.7	76.9	77.8	77.2	70.6	72.8	73.5	73.1	75.4	77.2	74.9	77.1	76.7	74.7
8/30/2023	70.7	73.1	75.7	74.2	72.7	74.3	76.6	77.5	77.2	70.4	72.6	73.5	73.0	75.3	77.1	74.6	76.8	76.4	74.5
8/31/2023	69.9	72.5	75.5	73.8	72.3	74.2	75.9	76.8	76.8	69.9	72.0	73.2	72.6	75.0	77.0	74.2	76.3	76.0	74.1

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**September 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
9/1/2023	69.1	71.8	75.0	73.3	71.8	73.8	75.5	76.2	76.3	69.6	71.4	72.5	72.2	74.4	76.8	73.8	75.9	75.4	73.6
9/2/2023	68.7	71.4	74.5	73.1	71.6	73.5	75.2	75.9	76.0	69.5	71.3	72.2	72.0	74.1	76.6	73.5	76.2	75.1	73.4
9/3/2023	68.8	71.3	74.4	73.2	71.7	73.6	75.5	76.2	76.1	69.9	71.7	72.5	72.2	74.2	76.8	73.6	76.4	75.3	73.5
9/4/2023	69.5	71.9	75.0	73.7	72.4	74.3	75.9	76.7	76.5	70.6	72.3	73.4	73.0	74.9	77.4	74.2	76.5	76.1	74.1
9/5/2023	70.2	72.6	75.8	74.1	73.1	74.6	76.7	77.5	77.1	71.2	73.1	74.2	73.5	75.6	77.9	74.9	76.9	77.0	74.8
9/6/2023	70.8	73.5	76.7	74.7	73.7	75.2	77.2	78.2	77.6	71.7	73.7	75.0	74.0	76.2	78.3	75.2	77.4	77.7	75.4
9/7/2023	71.3	74.1	77.1	75.1	74.2	75.5	77.5	78.7	77.5	72.2	74.2	75.8	74.4	76.7	77.8	75.8	77.8	77.6	75.7
9/8/2023	71.2	74.2	77.1	75.0	74.2	75.8	77.4	78.5	77.5	72.0	74.2	76.0	74.6	76.8	77.6	76.0	78.0	77.8	75.8
9/9/2023	70.9	73.8	76.8	74.8	73.8	75.3	77.1	78.4	77.2	71.6	74.1	75.7	74.3	76.5	77.5	75.8	77.7	77.5	75.5
9/10/2023	70.1	72.9	75.9	74.1	72.8	74.4	76.3	77.6	76.8	70.6	73.0	74.5	73.6	75.7	77.3	75.0	77.0	76.7	74.7
9/11/2023	69.8	72.5	75.4	73.7	72.3	74.0	75.7	77.0	76.5	70.4	72.8	73.9	73.3	75.2	77.1	74.8	76.7	76.4	74.3
9/12/2023	70.0	72.4	75.3	73.7	72.4	73.7	75.7	76.5	76.4	70.4	72.7	74.2	73.1	75.1	77.1	74.7	76.7	76.3	74.2
9/13/2023	70.0	72.3	75.3	73.8	72.4	73.7	75.8	76.5	76.4	70.4	72.5	74.2	73.1	75.0	77.1	74.8	76.6	76.3	74.2
9/14/2023	69.4	71.7	75.1	73.5	72.1	73.7	75.4	76.0	76.2	70.0	72.2	73.9	72.7	74.8	77.0	74.6	76.3	76.0	73.9
9/15/2023	68.8	71.1	74.2	73.0	71.5	73.1	74.8	75.5	75.9	69.4	71.6	72.8	72.1	74.4	76.6	74.0	75.7	75.3	73.3
9/16/2023	68.4	70.3	73.4	72.6	70.9	72.5	74.4	75.0	75.6	69.2	71.1	72.1	71.7	73.8	76.2	73.5	74.9	74.9	72.8
9/17/2023	68.4	70.1	73.0	72.4	70.7	72.0	74.1	74.6	75.4	69.0	70.9	71.6	71.6	73.5	76.1	73.1	74.6	74.5	72.5
9/18/2023	68.6	70.2	72.9	72.6	70.6	71.8	74.0	74.5	75.3	68.8	70.9	71.0	71.3	73.1	76.1	72.8	74.3	74.0	72.4
9/19/2023	68.3	69.9	72.6	72.5	70.5	71.6	73.7	74.2	75.1	68.8	70.6	70.7	71.0	72.8	75.9	72.5	74.0	73.7	72.1
9/20/2023	68.1	69.6	72.3	72.3	70.3	71.5	73.2	73.9	75.0	68.7	70.6	70.9	70.9	72.6	75.7	72.2	73.8	73.4	71.9
9/21/2023	68.2	69.6	72.2	72.3	70.4	71.3	73.1	73.9	75.2	68.8	70.7	71.2	70.9	72.5	75.7	72.3	73.9	73.4	72.0
9/22/2023	68.0	69.4	71.9	72.2	70.2	71.1	72.9	73.7	75.2	68.8	70.9	71.3	70.8	72.5	75.7	72.7	73.8	73.4	71.9
9/23/2023	67.7	68.9	71.6	71.6	69.8	70.7	72.2	73.3	74.2	68.3	70.6	70.9	70.4	72.0	74.5	72.6	73.3	72.6	71.4
9/24/2023	67.4	68.4	71.1	71.1	69.1	70.0	71.6	72.5	72.8	68.0	70.1	70.5	69.9	71.4	73.0	72.1	72.8	71.5	70.7
9/25/2023	67.6	68.4	71.0	71.0	69.4	70.2	71.3	72.1	72.7	67.9	70.2	69.9	69.8	71.5	72.8	72.0	72.1	71.2	70.6
9/26/2023	67.6	68.1	70.9	70.7	68.8	69.5	70.8	71.7	72.5	67.8	69.7	69.4	69.5	71.2	72.5	71.6	71.4	71.0	70.3
9/27/2023	67.5	67.9	70.5	70.3	68.6	69.1	70.6	71.0	71.8	67.6	69.4	69.5	69.1	70.8	71.9	71.3	70.9	70.4	69.9
9/28/2023	67.4	67.8	70.6	70.2	68.7	68.9	70.6	71.0	71.9	67.7	69.2	69.8	68.9	70.2	71.9	71.0	70.8	70.6	69.8
9/29/2023	67.8	68.2	70.7	70.4	68.8	69.0	71.1	71.5	72.3	68.0	69.8	70.3	69.3	70.0	72.2	71.1	71.4	71.1	70.2
9/30/2023	68.2	68.6	71.4	70.9	69.2	69.2	71.6	72.1	72.8	68.2	70.1	70.8	69.4	70.1	72.5	71.0	71.9	71.6	70.5

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**October 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
10/1/2023	68.4	68.9	71.9	71.2	70.0	69.7	71.9	72.8	73.5	68.4	70.2	71.2	69.8	70.4	72.8	71.2	72.3	72.2	70.9
10/2/2023	69.0	69.8	72.5	71.6	71.7	70.4	72.5	73.6	74.3	69.1	70.6	72.0	70.3	71.0	73.5	71.6	73.3	73.1	71.7
10/3/2023	69.6	70.8	73.4	72.5	72.6	71.2	73.5	74.9	75.4	70.2	71.9	72.7	71.1	72.0	74.4	72.4	74.3	74.1	72.6
10/4/2023	70.0	71.4	74.3	73.2	72.2	72.1	74.2	75.6	76.7	70.6	72.6	73.6	71.7	72.8	75.2	73.0	75.2	74.8	73.3
10/5/2023	69.3	71.0	74.2	72.9	72.0	72.1	74.2	75.3	76.6	70.2	72.3	73.3	71.5	72.8	75.2	73.0	75.1	74.8	73.1
10/6/2023	70.4	71.8	74.9	73.5	72.6	72.5	74.9	76.1	77.3	71.0	72.9	73.9	72.1	73.5	75.9	73.6	75.9	75.5	73.8
10/7/2023	69.6	71.3	74.7	73.1	72.3	72.4	74.6	75.8	77.0	70.2	72.4	73.4	71.7	73.4	75.8	73.6	75.6	75.3	73.5
10/8/2023	68.0	69.8	73.3	71.6	71.1	71.2	72.9	74.3	75.3	68.5	70.6	71.7	70.2	72.0	74.3	72.5	74.0	73.7	71.9
10/9/2023	67.3	68.8	71.8	70.7	70.1	70.2	71.7	72.9	74.0	68.1	69.4	70.8	69.4	70.9	73.0	71.4	72.4	72.2	70.8
10/10/2023	67.3	68.5	71.6	70.4	69.9	69.6	71.3	72.3	73.4	68.2	69.7	70.2	69.3	70.6	72.8	70.9	72.0	71.5	70.5
10/11/2023	67.4	68.4	71.0	70.5	69.8	69.4	71.2	72.0	73.4	68.4	69.9	70.4	69.4	70.5	72.6	70.7	71.8	71.3	70.4
10/12/2023	67.6	68.4	71.2	70.7	69.4	69.4	71.3	71.6	73.8	68.7	70.1	70.9	69.6	70.5	72.8	70.7	71.8	71.5	70.6
10/13/2023	67.8	68.7	71.5	70.9	69.3	69.6	71.6	71.8	74.3	69.0	70.4	71.2	69.9	70.6	73.0	70.9	72.1	71.8	70.8
10/14/2023	67.6	68.7	71.6	70.8	69.1	69.7	71.5	71.9	74.3	68.8	70.1	71.8	69.7	70.9	72.9	71.0	72.1	71.9	70.8
10/15/2023	67.1	68.2	70.8	70.4	68.6	69.3	71.1	71.6	73.8	68.0	69.3	70.6	69.1	70.6	72.4	70.6	71.6	71.4	70.2
10/16/2023	67.3	68.2	70.5	70.0	68.2	68.9	70.6	70.7	73.0	68.3	69.2	70.4	69.0	70.0	72.5	70.2	71.1	70.9	69.9
10/17/2023	68.7	69.4	71.4	71.0	69.5	69.6	71.5	71.7	73.9	69.9	70.8	71.8	70.3	71.1	73.7	70.8	72.2	72.1	71.1
10/18/2023	69.6	70.4	72.1	71.9	70.5	70.5	72.2	72.6	74.6	70.7	72.1	72.7	71.3	72.1	74.6	71.5	73.2	73.0	72.0
10/19/2023	70.6	71.5	72.9	72.9	71.6	71.4	73.1	73.3	75.1	71.5	72.9	73.3	72.1	73.0	75.5	72.0	74.0	73.9	72.8
10/20/2023	72.0	73.1	74.4	74.3	73.1	72.7	74.4	74.7	76.2	73.1	74.6	74.7	73.4	74.1	77.4	73.2	75.4	75.6	74.2
10/21/2023	72.2	73.5	74.9	74.8	73.7	73.4	74.9	75.4	76.8	73.8	75.2	75.1	73.8	74.9	78.6	74.2	76.3	76.6	74.9
10/22/2023	72.3	73.8	75.2	75.3	74.1	73.9	75.1	75.9	77.2	74.0	75.4	75.1	74.0	75.1	79.3	74.5	76.7	77.3	75.2
10/23/2023	71.4	73.1	75.0	75.0	73.8	73.9	74.9	75.8	77.4	74.2	75.2	74.9	73.9	74.7	79.2	74.6	76.5	77.6	75.1
10/24/2023	70.9	72.5	74.5	74.7	73.6	73.7	74.7	75.4	77.0	74.4	75.4	74.9	73.8	74.6	78.5	74.4	76.2	77.4	74.8
10/25/2023	72.1	73.2	75.2	75.4	74.4	74.4	75.4	76.0	77.7	74.8	76.2	76.1	74.5	75.2	78.1	74.6	77.1	78.0	75.5
10/26/2023	73.5	74.7	76.8	76.5	75.8	75.3	76.2	77.4	77.1	76.0	77.5	77.6	75.7	76.3	78.7	75.2	78.3	79.0	76.5
10/27/2023	75.4	76.7	78.4	77.9	77.5	76.8	77.6	78.8	77.6	77.2	78.9	79.1	76.8	77.6	79.4	76.3	79.5	80.0	77.9
10/28/2023	76.5	78.0	79.9	79.2	78.9	78.3	78.7	80.4	78.1	78.5	80.5	80.9	78.0	79.1	80.4	77.6	81.1	81.4	79.2
10/29/2023	77.2	79.1	81.4	80.3	80.1	79.5	79.9	81.9	78.7	79.6	81.8	82.1	79.2	80.5	81.3	78.9	82.6	82.8	80.4
10/30/2023	76.6	79.0	81.6	78.9	79.9	79.3	78.6	81.5	77.8	78.3	80.8	81.0	78.5	80.2	81.1	78.8	81.5	81.2	79.7
10/31/2023	74.7	77.5	79.9	77.8	78.3	78.4	77.5	80.3	77.4	75.5	78.0	78.2	76.4	78.2	79.9	77.0	79.8	80.2	78.1



**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**November 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
11/1/2023	72.5	75.1	76.8	76.6	75.9	76.6	76.1	78.3	78.3	72.8	75.2	75.4	74.0	75.8	78.2	74.7	77.2	78.0	76.0
11/2/2023	70.8	72.8	74.5	75.4	74.0	74.8	75.0	76.4	78.5	70.9	72.8	72.9	71.8	73.4	77.1	73.2	74.7	75.8	74.2
11/3/2023	70.7	72.1	74.4	75.1	74.1	74.8	74.7	75.7	78.4	71.6	72.3	71.9	71.2	72.4	76.7	72.0	73.2	75.0	73.7
11/4/2023	70.9	72.2	74.6	75.4	74.7	75.2	75.0	76.0	78.6	72.2	72.7	72.2	71.6	72.5	76.6	71.7	73.3	75.0	73.9
11/5/2023	71.5	72.8	75.3	76.0	75.5	75.9	75.3	76.7	79.0	72.9	73.4	73.2	72.4	73.1	77.0	72.1	74.0	75.6	74.5
11/6/2023	71.9	73.7	76.4	77.0	76.8	77.1	75.8	77.9	79.1	73.4	74.3	74.1	72.7	73.6	77.3	72.6	74.8	76.4	75.3
11/7/2023	72.9	74.7	77.2	77.4	77.1	77.5	76.3	78.5	78.1	74.3	75.1	75.0	73.5	74.3	77.6	73.1	75.6	76.8	75.8
11/8/2023	73.5	75.5	77.7	78.0	77.6	78.2	76.6	79.1	78.3	74.7	75.8	75.8	74.1	75.1	77.9	74.0	76.7	77.7	76.5
11/9/2023	73.4	75.4	76.6	77.7	77.2	77.8	76.5	78.8	78.3	74.3	75.5	75.6	73.8	74.8	77.5	73.7	76.6	77.3	76.2
11/10/2023	73.1	74.9	76.0	77.4	76.4	77.5	76.3	78.4	78.3	73.9	75.4	75.5	73.8	75.0	77.4	73.6	76.5	77.3	75.9
11/11/2023	71.7	73.1	74.5	76.1	74.9	76.2	75.2	76.5	77.8	72.1	73.3	72.8	72.0	73.1	76.5	72.4	74.4	75.6	74.3
11/12/2023	71.3	72.2	74.1	75.6	74.9	75.8	74.8	75.9	77.5	71.4	72.8	71.7	71.4	72.3	76.3	71.9	73.4	75.3	73.8
11/13/2023	71.0	71.2	73.2	74.4	73.7	74.7	74.2	74.8	77.2	71.1	71.6	71.0	70.6	71.0	75.8	71.2	72.2	74.3	73.0
11/14/2023	71.4	71.2	73.4	74.2	73.8	74.5	74.1	74.3	77.1	71.4	72.2	71.1	70.8	71.1	75.7	71.4	72.2	74.1	73.0
11/15/2023	71.3	70.9	73.4	74.0	73.4	74.3	74.0	74.2	77.1	71.6	72.0	70.9	70.7	71.1	75.7	71.3	72.2	74.0	72.9
11/16/2023	71.7	71.3	73.9	74.3	73.6	74.5	74.1	74.5	77.2	72.0	72.2	71.4	71.2	71.4	75.8	71.4	72.6	74.2	73.2
11/17/2023	72.4	72.1	74.4	74.8	74.4	75.1	74.5	75.3	77.3	72.6	73.2	72.4	71.9	72.3	76.3	71.8	73.7	75.0	73.9
11/18/2023	73.3	72.8	74.8	75.2	74.6	75.6	75.1	75.9	77.5	73.3	74.3	73.8	73.0	73.5	76.7	72.4	75.0	76.1	74.6
11/19/2023	72.0	71.5	73.7	74.4	73.5	74.9	74.5	74.9	77.0	73.2	74.1	73.7	72.5	73.3	76.9	72.5	74.6	76.1	74.1
11/20/2023	71.7	71.2	72.5	73.6	72.4	73.8	74.0	73.4	77.1	74.1	75.1	74.2	73.4	74.3	77.4	73.3	75.1	76.5	74.1
11/21/2023	70.6	70.0	71.3	72.7	70.9	72.1	73.2	71.9	76.5	73.1	73.2	71.4	71.9	72.6	76.9	73.0	73.3	75.2	72.8
11/22/2023	71.4	70.7	71.4	72.9	71.5	71.8	73.4	72.0	76.2	73.6	73.1	71.5	72.1	72.4	76.5	73.0	73.6	74.9	72.9
11/23/2023	71.2	70.5	71.5	73.0	71.6	71.9	73.3	72.0	75.1	73.4	72.9	71.3	71.9	72.1	76.5	73.0	73.5	74.8	72.8
11/24/2023	70.4	70.2	71.6	72.9	71.3	71.6	73.3	71.7	73.0	73.3	73.0	71.0	71.9	72.0	76.5	72.9	73.2	74.8	72.5
11/25/2023	68.2	68.7	70.7	72.1	69.9	70.8	72.6	70.7	72.3	72.0	72.1	70.1	71.0	71.3	75.9	72.0	72.0	73.5	71.4
11/26/2023	68.6	68.3	70.8	71.7	69.4	70.8	72.3	70.4	72.0	71.7	71.7	69.9	71.2	71.1	74.9	71.4	71.5	72.6	71.1
11/27/2023	68.7	68.6	70.6	71.6	69.7	70.5	71.5	70.4	71.7	73.0	72.1	71.4	72.0	71.7	77.0	72.1	71.6	73.3	71.5
11/28/2023	69.7	69.0	71.7	72.1	70.2	70.6	70.6	70.5	72.1	72.4	72.0	71.7	71.9	71.4	74.1	72.2	71.4	73.2	71.5
11/29/2023	69.6	69.4	71.2	72.2	72.0	71.7	71.5	71.6	73.3	69.6	70.3	69.0	70.3	69.7	73.0	69.9	69.7	71.6	70.9
11/30/2023	69.8	70.0	71.8	72.6	73.0	72.8	72.6	72.6	74.2	70.1	70.4	69.5	70.3	69.5	72.6	69.1	69.3	71.1	71.2

**Attachment 59.1 CDF Cellblock Temperatures**  
**CDF Cellblock Temperatures**  
**December 2023**

Date	N1	N2	N3	NE1	NE2	NE3	NW1	NW2	NW3	S1	S2	S3	SE1	SE2	SE3	SW1	SW2	SW3	Daily BLDG Avg
12/1/2023	71.5	72.2	73.2	73.8	74.4	74.3	73.9	74.5	74.9	72.8	72.4	72.1	72.0	71.6	73.8	70.8	71.5	72.7	72.9
12/2/2023	72.6	73.4	73.5	74.6	75.8	75.0	74.6	75.7	75.7	73.4	73.2	72.6	72.5	72.8	74.5	71.9	73.3	73.8	73.8
12/4/2023	74.4	75.8	76.3	75.9	79.7	78.5	76.6	79.3	78.5	77.7	78.5	78.5	76.1	77.0	78.7	75.7	79.1	79.1	77.5
12/5/2023	74.0	75.6	76.2	75.6	79.4	78.3	76.3	79.1	78.5	77.3	78.8	79.1	76.1	77.6	78.8	75.5	79.1	79.4	77.5
12/6/2023	71.8	74.2	75.0	74.6	78.0	77.6	75.6	78.7	78.1	75.9	77.8	77.8	75.3	77.3	78.2	74.1	78.2	78.8	76.5
12/7/2023	71.6	72.9	73.9	74.0	76.6	76.6	74.4	77.4	76.8	74.3	75.4	74.8	74.1	75.3	77.0	73.7	76.8	76.5	75.1
12/8/2023	72.3	73.5	73.9	74.5	76.8	76.4	74.7	76.8	76.3	75.5	76.0	75.8	74.7	75.6	77.1	74.5	76.9	76.2	75.4
12/9/2023	72.5	73.7	74.0	74.8	76.9	76.7	75.0	77.0	76.7	75.2	75.8	74.7	74.7	75.5	77.1	74.6	77.0	76.3	75.5
12/10/2023	72.9	74.3	74.2	74.8	77.1	77.0	75.6	77.5	77.3	75.4	76.7	75.7	75.1	76.2	77.5	74.6	77.4	76.9	75.9
12/11/2023	73.1	74.2	74.3	75.0	77.3	77.0	75.7	77.9	77.1	74.1	74.6	74.0	74.0	74.6	76.7	74.4	76.7	76.1	75.4
12/12/2023	72.9	73.8	74.0	74.9	77.1	76.5	75.1	77.2	76.3	74.4	74.5	74.2	73.8	74.0	76.1	74.6	76.1	74.7	75.0
12/13/2023	72.7	73.6	74.0	74.9	77.0	76.1	75.0	76.8	76.3	75.7	76.0	75.4	74.6	75.9	76.8	74.9	76.7	75.2	75.4
12/14/2023	72.8	73.6	74.0	74.9	77.0	75.8	75.0	76.8	76.2	75.6	76.4	75.2	75.0	76.8	77.2	74.9	77.2	75.7	75.6
12/15/2023	72.6	73.5	74.2	74.8	76.9	75.5	74.9	76.7	76.3	75.7	76.7	75.3	75.2	77.3	77.5	74.8	77.4	76.1	75.6
12/16/2023	72.7	73.7	74.6	74.8	76.9	75.6	75.1	76.9	76.6	76.4	77.9	76.4	75.9	78.2	78.1	75.0	78.1	77.1	76.1
12/17/2023	73.2	73.9	74.8	75.1	77.1	75.4	75.3	77.3	77.0	76.8	78.6	77.2	76.1	78.4	78.6	75.3	78.5	77.7	76.5
12/18/2023	73.7	74.7	75.2	75.0	77.2	75.7	75.8	78.0	77.2	76.3	78.4	77.2	76.2	78.5	78.4	74.9	78.8	78.0	76.6
12/19/2023	73.6	74.1	75.0	74.9	76.9	75.5	75.4	77.7	77.0	75.6	77.5	75.8	75.5	77.6	77.7	74.7	78.0	77.1	76.1
12/20/2023	73.1	73.3	74.5	74.5	76.7	75.2	74.5	76.8	76.4	75.0	76.1	74.5	74.7	76.7	77.1	74.7	77.5	75.8	75.4
12/21/2023	72.7	73.2	74.3	74.6	76.5	75.0	74.5	76.6	76.2	75.5	76.0	74.5	74.8	76.6	77.1	74.7	77.3	75.6	75.3
12/22/2023	72.6	73.3	74.4	74.7	75.9	75.4	74.7	76.3	76.3	75.5	76.0	74.8	74.9	76.7	77.3	74.8	77.4	75.8	75.4
12/23/2023	72.6	73.3	74.3	74.9	75.6	76.0	74.9	76.4	76.6	75.6	76.4	74.8	75.1	76.9	77.5	75.0	77.6	76.3	75.5
12/24/2023	72.9	73.7	74.6	75.0	76.1	76.1	75.2	76.6	76.9	75.8	76.8	74.9	75.5	77.2	77.9	75.2	78.1	76.9	75.9
12/25/2023	73.3	73.9	74.9	75.1	76.4	76.3	75.4	77.1	77.3	76.1	77.3	75.5	75.9	77.7	78.3	75.2	78.5	77.4	76.2
12/26/2023	73.6	74.2	75.2	75.3	76.7	76.7	75.6	77.9	77.8	76.5	78.0	76.2	76.3	78.2	78.6	75.4	78.9	78.0	76.6
12/27/2023	74.0	74.7	75.5	75.4	76.9	76.9	75.7	78.4	78.1	76.4	77.8	76.1	76.3	78.3	78.7	75.5	79.0	78.2	76.8
12/28/2023	74.4	75.1	75.8	75.4	77.0	77.3	76.2	79.1	78.2	74.8	76.1	74.8	75.2	77.5	78.2	75.1	78.4	77.6	76.5
12/29/2023	74.3	75.0	76.1	75.6	77.1	77.7	76.2	79.1	78.5	75.1	76.0	74.8	75.1	77.3	78.1	75.3	78.3	77.4	76.5
12/30/2023	73.5	73.5	75.5	75.1	76.8	77.4	75.7	78.9	78.3	75.8	76.7	75.0	75.4	77.7	78.3	75.5	78.5	77.5	76.4
12/31/2023	72.5	72.7	74.6	74.5	76.2	76.7	74.9	78.1	77.6	75.7	76.6	75.1	75.7	78.0	78.3	75.2	78.4	77.3	76.0

## Attachment 59.2 CTF Cell Block Temperatures

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**October 2022**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
10/1/2022	66.0	68.6	69.0	70.1	68.8	68.8	69.1	72.3	66.2	67.3	68.9	68.6
10/2/2022	66.7	69.2	69.7	70.5	68.9	69.3	69.6	72.8	66.4	67.8	69.0	69.1
10/3/2022	64.8	67.4	68.4	69.6	68.0	68.3	68.6	70.5	64.7	67.6	68.6	67.9
10/4/2022	63.6	65.9	67.1	70.4	67.5	67.1	67.5	69.0	63.3	66.4	68.2	66.9
10/5/2022	64.1	65.9	67.0	70.6	68.0	66.9	67.2	70.0	63.5	66.0	68.2	67.0
10/6/2022	66.0	67.7	68.3	71.1	69.8	68.1	68.4	72.2	64.5	65.9	68.6	68.2
10/7/2022	67.6	69.4	69.6	72.1	71.2	69.5	69.8	73.0	64.8	65.7	69.6	69.3
10/8/2022	67.6	70.1	70.1	72.4	71.1	70.1	70.6	71.7	65.0	67.3	70.0	69.6
10/9/2022	66.3	68.9	69.4	72.2	70.4	69.3	70.2	70.0	63.8	67.0	69.7	68.8
10/10/2022	66.2	68.9	69.3	72.3	70.5	69.4	70.3	70.1	63.5	66.5	69.9	68.8
10/11/2022	66.9	69.9	70.0	72.8	71.1	70.3	71.2	71.1	64.2	66.5	70.3	69.5
10/12/2022	67.8	70.8	71.0	73.1	72.1	71.1	72.2	71.8	64.8	66.6	70.7	70.2
10/13/2022	69.6	72.3	72.5	73.5	72.8	72.3	73.4	73.5	65.7	66.2	71.2	71.2
10/14/2022	69.6	72.1	72.8	73.6	72.8	72.5	73.7	72.8	65.9	67.2	71.0	71.3
10/15/2022	68.9	72.0	72.7	73.3	72.8	72.3	73.8	72.3	65.2	67.0	70.8	71.0
10/16/2022	69.3	72.7	73.1	73.3	72.9	73.0	74.3	72.4	65.3	66.5	70.9	71.2
10/17/2022	69.8	72.8	73.6	73.5	73.3	73.1	74.7	72.9	66.1	66.8	71.1	71.6
10/18/2022	68.2	71.0	72.5	73.3	72.5	71.8	73.8	70.9	65.0	67.9	70.5	70.7
10/19/2022	65.9	68.4	70.6	72.8	71.2	69.8	72.1	69.3	63.4	66.9	69.8	69.1
10/20/2022	65.1	67.1	69.5	72.3	70.7	68.5	70.9	69.2	63.1	66.3	69.3	68.4
10/21/2022	64.9	67.1	69.0	72.4	70.5	68.2	70.3	69.4	62.9	65.9	69.2	68.2
10/22/2022	65.3	67.6	68.9	72.3	70.6	68.5	70.5	69.7	62.9	65.8	69.3	68.3
10/23/2022	65.9	68.1	69.1	72.4	71.0	68.9	70.6	69.8	63.3	66.1	69.5	68.6
10/24/2022	67.0	68.9	69.8	72.7	71.6	69.6	70.9	70.8	64.9	66.9	69.7	69.3
10/25/2022	68.1	69.9	70.7	73.1	72.5	71.0	71.5	71.9	65.8	66.5	70.0	70.1
10/26/2022	68.7	70.5	71.4	73.4	72.8	71.4	72.0	72.4	66.3	66.8	70.2	70.5
10/27/2022	68.4	70.6	71.7	73.4	72.6	71.5	72.3	72.4	66.3	67.6	70.3	70.6
10/28/2022	67.0	69.5	70.6	73.2	72.0	70.6	71.6	70.4	65.0	67.9	70.1	69.8
10/29/2022	66.2	68.6	69.6	72.9	71.5	69.8	70.7	69.8	64.4	67.3	69.5	69.1
10/30/2022	65.3	67.7	68.5	72.2	70.8	69.1	69.9	68.5	63.0	66.3	69.2	68.2
10/31/2022	66.3	68.4	69.0	72.6	71.2	69.4	70.0	69.9	64.5	67.1	69.4	68.9

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**November 2022**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
11/1/2022	68.0	70.1	70.4	72.9	72.3	70.5	71.1	71.8	66.9	68.9	69.9	70.3
11/2/2022	68.8	71.1	71.5	73.1	72.5	71.4	72.2	72.5	68.1	69.5	70.3	71.0
11/3/2022	68.4	71.1	71.6	73.2	72.5	71.5	72.6	71.6	67.5	69.1	70.3	70.9
11/4/2022	68.7	71.8	71.8	73.4	72.7	72.2	73.0	72.0	67.7	69.3	70.6	71.2
11/5/2022	70.6	74.1	73.5	73.7	73.5	74.1	74.5	74.1	69.7	70.3	71.1	72.7
11/6/2022	72.0	76.5	75.5	74.0	74.1	76.2	76.4	75.2	70.7	71.2	71.7	74.0
11/7/2022	72.5	76.7	75.8	74.3	74.4	77.0	76.7	75.8	71.4	71.6	72.3	74.4
11/8/2022	70.6	73.1	72.3	74.1	73.4	75.0	73.4	73.2	69.7	70.5	71.9	72.5
11/9/2022	68.0	70.6	69.8	73.6	72.3	72.8	71.0	70.3	66.7	69.0	71.0	70.5
11/10/2022	67.4	69.3	68.3	73.4	71.9	71.6	69.5	70.3	66.0	68.1	70.6	69.7
11/11/2022	69.5	69.3	68.3	73.8	72.7	72.0	69.1	72.8	68.4	69.2	70.8	70.5
11/12/2022	71.1	69.6	68.7	73.9	73.4	72.2	69.0	74.2	69.8	70.1	71.1	71.2
11/13/2022	68.7	68.8	68.0	73.6	72.1	71.0	68.5	70.9	66.6	69.0	70.6	69.8
11/14/2022	65.2	67.0	66.5	72.4	70.1	68.8	67.2	67.5	62.6	66.2	69.7	67.6
11/15/2022	65.3	68.2	66.7	71.5	69.7	69.4	67.4	65.8	61.1	64.7	69.0	67.2
11/16/2022	65.8	69.2	67.0	72.8	69.8	69.9	67.3	65.9	66.3	68.2	69.7	68.4
11/17/2022	66.6	69.7	67.4	73.3	69.8	70.2	67.7	65.5	67.6	69.2	69.8	68.8
11/18/2022	67.1	70.3	68.4	74.1	69.8	70.7	68.5	66.2	68.8	69.7	70.5	69.5
11/19/2022	67.8	70.6	69.0	74.6	69.9	71.1	69.1	69.4	69.0	69.9	70.8	70.1
11/20/2022	68.3	71.1	69.3	74.8	69.9	71.5	69.4	70.3	69.4	70.2	71.0	70.5
11/21/2022	69.5	71.9	69.7	75.1	70.5	72.4	69.7	71.1	70.2	71.0	71.4	71.1
11/22/2022	71.4	72.5	70.1	75.9	71.7	73.0	70.2	71.8	71.4	72.3	72.1	72.0
11/23/2022	70.6	71.2	69.2	75.7	71.8	72.1	69.8	69.8	69.9	72.2	72.6	71.4
11/24/2022	72.0	73.0	70.5	77.5	73.0	73.7	70.9	72.7	72.9	74.3	74.0	73.1
11/25/2022	73.4	73.8	71.3	78.6	74.1	74.4	71.6	73.5	74.2	75.4	75.1	74.1
11/26/2022	72.6	72.7	70.8	78.1	73.8	73.5	71.3	72.1	72.4	74.6	75.4	73.4
11/27/2022	73.4	73.9	71.7	79.2	74.7	74.5	72.0	73.8	74.7	75.7	76.0	74.5
11/28/2022	74.4	74.5	72.4	80.0	75.4	75.0	72.5	74.6	75.8	75.9	76.8	75.2
11/29/2022	73.7	74.6	72.4	80.2	75.3	75.1	72.5	74.5	76.0	75.6	76.6	75.1
11/30/2022	74.5	74.5	72.4	80.6	75.8	75.2	72.3	75.0	76.3	75.9	76.7	75.4

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**December 2022**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
12/1/2022	74.1	74.3	72.1	80.3	75.1	75.0	72.0	74.7	76.0	75.3	76.3	75.0
12/2/2022	74.0	74.7	72.6	80.3	74.9	75.2	72.2	74.5	75.7	74.9	75.9	75.0
12/3/2022	73.7	73.1	71.7	78.9	75.0	73.8	71.8	73.1	73.2	74.4	75.7	74.0
12/4/2022	74.2	74.7	73.1	79.6	75.0	75.0	72.7	74.0	75.1	75.3	76.0	75.0
12/5/2022	73.9	74.9	73.2	80.0	74.7	75.3	72.8	74.0	75.2	74.7	75.8	75.0
12/6/2022	74.3	75.1	73.3	80.0	74.9	75.3	72.9	74.3	75.4	75.0	75.7	75.1
12/7/2022	75.6	75.5	74.1	80.5	75.9	75.6	73.4	75.4	76.1	76.2	76.3	75.9
12/8/2022	76.1	76.0	74.7	81.1	76.7	76.1	74.1	75.9	76.8	76.6	76.8	76.4
12/9/2022	75.5	76.2	74.7	80.8	76.4	76.2	74.3	75.2	76.6	76.0	76.9	76.3
12/10/2022	71.2	70.7	70.5	76.6	73.4	72.0	71.3	68.9	67.9	71.7	75.7	71.8
12/11/2022	69.9	70.1	70.1	76.3	72.5	71.1	70.1	70.2	70.0	70.9	75.0	71.5
12/12/2022	69.6	72.6	72.1	78.1	72.6	72.9	71.3	72.4	73.1	71.5	75.2	72.9
12/13/2022	70.8	73.6	72.6	78.5	72.8	73.8	71.7	72.9	73.8	73.8	74.9	73.6
12/14/2022	71.4	74.6	73.1	78.7	72.7	74.8	72.1	73.8	74.1	73.8	74.6	74.0
12/15/2022	71.8	75.1	73.2	79.1	72.7	75.3	72.2	74.4	74.5	74.4	74.5	74.3
12/16/2022	72.1	75.4	73.5	79.4	73.1	75.6	72.5	74.5	74.8	73.3	74.3	74.4
12/17/2022	69.1	70.8	70.0	75.8	71.3	71.9	70.4	69.4	67.5	70.5	73.2	70.9
12/18/2022	68.0	72.0	71.0	76.5	70.7	72.3	70.6	71.1	70.6	70.5	73.4	71.5
12/19/2022	67.7	73.8	72.5	77.4	70.6	73.8	71.6	72.8	72.4	70.2	73.6	72.4
12/20/2022	67.4	74.6	72.9	77.8	70.9	74.4	72.0	73.1	73.0	70.3	73.5	72.7
12/21/2022	68.0	75.3	73.3	78.2	71.6	75.0	72.4	73.6	73.5	71.0	73.6	73.2
12/22/2022	68.7	76.3	74.4	78.9	72.6	76.0	73.1	73.9	74.1	72.0	74.2	74.0
12/23/2022	70.1	76.8	75.0	78.9	73.9	76.6	73.6	74.5	74.6	74.0	74.5	74.8
12/24/2022	65.2	75.9	74.7	77.4	71.9	75.8	72.8	73.9	73.5	68.7	73.0	73.0
12/25/2022	65.0	75.3	74.1	77.2	72.2	75.4	72.2	74.2	72.7	68.3	72.2	72.6
12/26/2022	66.8	75.5	74.2	77.2	72.5	75.5	72.2	74.2	72.5	69.3	72.3	72.9
12/27/2022	69.8	75.9	74.5	78.2	73.1	75.8	72.6	75.0	73.1	71.7	72.8	73.9
12/28/2022	71.9	76.6	74.8	79.0	73.8	76.5	73.3	75.4	73.8	72.8	73.7	74.7
12/29/2022	74.6	76.8	75.2	79.7	74.8	77.0	73.9	75.8	74.3	74.1	74.9	75.6
12/30/2022	76.5	77.6	75.7	80.2	75.9	77.8	74.7	76.1	74.9	75.1	75.9	76.4
12/31/2022	77.8	78.6	76.4	81.1	77.5	78.7	75.9	76.7	76.0	76.2	77.5	77.5

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**January 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
1/1/2023	78.3	79.2	77.0	81.6	78.5	79.2	76.6	76.5	76.7	76.9	78.5	78.1
1/2/2023	78.0	79.5	77.2	81.6	78.8	79.6	77.2	76.1	76.6	76.6	79.3	78.2
1/3/2023	78.0	78.8	76.9	81.3	78.9	79.0	77.3	76.8	76.2	76.9	79.3	78.1
1/4/2023	77.6	77.1	75.9	80.9	79.1	77.6	76.2	77.6	74.8	76.1	78.9	77.4
1/5/2023	75.4	74.8	73.2	79.0	77.5	74.5	72.7	80.2	72.1	72.5	75.0	75.2
1/6/2023	71.4	73.3	69.8	75.8	74.6	71.3	68.5	77.9	67.9	68.7	71.5	71.9
1/7/2023	71.4	73.6	73.2	77.4	75.2	74.2	71.0	75.3	71.3	74.3	74.9	73.8
1/8/2023	71.9	73.9	74.4	78.3	75.6	75.7	72.6	75.0	72.1	75.4	76.2	74.6
1/9/2023	73.0	75.0	75.0	79.4	75.8	76.6	73.4	75.2	73.8	74.8	75.8	75.3
1/10/2023	73.0	75.7	75.3	79.6	75.9	77.3	74.1	75.3	74.5	74.9	75.9	75.6
1/11/2023	73.1	75.9	75.7	79.6	75.2	77.6	74.3	74.9	74.9	74.7	75.7	75.6
1/12/2023	73.4	76.1	75.9	80.0	75.5	77.9	74.5	75.1	75.5	75.6	75.8	75.9
1/13/2023	73.8	76.7	76.4	80.2	76.0	78.4	75.2	75.8	76.3	76.4	76.2	76.5
1/14/2023	72.6	76.7	76.2	79.4	75.2	78.4	75.1	75.0	75.7	74.9	75.4	75.9
1/15/2023	71.8	76.2	75.7	78.7	74.4	78.1	74.4	74.5	74.9	73.0	74.3	75.1
1/16/2023	72.2	76.3	75.3	78.5	74.3	78.1	74.4	74.5	74.7	73.6	74.0	75.1
1/17/2023	73.6	76.7	75.6	78.7	74.8	78.4	74.8	74.7	75.4	75.1	74.5	75.7
1/18/2023	74.6	76.8	76.0	79.0	75.6	78.6	75.1	75.2	76.2	76.1	74.9	76.2
1/19/2023	74.8	77.2	76.4	79.3	75.8	79.1	75.6	75.1	76.2	76.1	75.4	76.5
1/20/2023	74.7	77.2	76.5	79.3	75.9	79.2	75.7	75.2	75.8	76.0	75.4	76.4
1/21/2023	74.1	77.1	76.3	79.1	75.6	79.0	75.6	74.8	75.2	75.3	75.2	76.1
1/22/2023	73.6	76.8	76.2	78.8	75.2	78.8	75.0	74.6	74.7	74.8	74.9	75.8
1/23/2023	73.7	76.5	76.0	78.9	75.2	78.5	74.8	74.8	74.7	75.0	74.4	75.7
1/24/2023	73.7	76.4	76.0	78.8	75.1	78.3	74.7	74.8	74.6	75.1	74.3	75.6
1/25/2023	73.4	76.3	76.0	78.8	75.6	78.4	74.8	74.6	74.6	74.9	74.3	75.6
1/26/2023	74.0	76.2	76.0	78.9	76.1	78.5	74.8	74.9	74.9	75.0	74.3	75.8
1/27/2023	73.7	76.3	76.1	78.7	76.2	78.3	74.9	74.7	74.8	74.7	74.1	75.7
1/28/2023	73.6	76.3	76.0	78.5	76.4	78.3	74.8	74.7	74.3	73.7	73.9	75.5
1/29/2023	73.7	75.4	75.3	78.2	76.5	77.6	74.6	73.6	72.9	72.6	74.3	75.0
1/30/2023	71.1	71.1	68.4	70.2	72.7	73.1	71.8	65.2	68.4	68.5	73.4	70.4
1/31/2023	71.7	73.4	72.2	76.8	74.1	75.0	73.3	70.2	71.5	70.1	74.4	73.0

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**February 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
2/1/2023	70.9	72.6	68.9	74.8	72.8	73.7	72.7	70.6	68.3	64.0	73.0	71.1
2/2/2023	68.8	70.8	69.2	73.1	70.9	71.9	71.2	64.6	68.6	64.9	71.0	69.5
2/3/2023	65.4	71.1	67.5	74.5	68.7	73.3	69.8	65.2	70.1	61.7	71.0	68.9
2/4/2023	61.0	71.6	63.4	74.7	65.5	73.9	66.8	66.6	69.8	57.1	70.8	67.4
2/5/2023	61.9	72.6	66.5	75.3	65.9	74.7	68.1	69.7	70.9	59.6	71.0	68.7
2/6/2023	66.8	74.1	71.3	76.5	69.3	76.0	71.5	72.1	72.4	67.5	72.3	71.8
2/7/2023	67.9	74.2	72.6	76.8	70.5	76.0	72.8	71.7	72.1	67.7	73.0	72.3
2/8/2023	70.5	75.3	74.3	77.8	72.7	76.9	74.2	73.5	73.5	72.4	73.9	74.1
2/9/2023	72.4	76.5	75.6	78.8	74.7	78.0	75.8	74.5	74.5	73.9	75.2	75.4
2/10/2023	74.4	77.3	76.8	79.7	76.3	78.8	77.0	75.3	75.4	75.9	76.2	76.6
2/11/2023	74.3	77.8	77.1	79.6	76.4	79.4	77.7	75.1	75.7	75.9	76.9	76.9
2/13/2023	73.4	76.9	76.2	79.3	75.7	79.0	77.0	75.1	74.5	71.7	75.6	75.9
2/14/2023	72.8	76.6	76.1	79.2	75.6	78.6	77.0	74.1	74.1	69.8	75.6	75.4
2/15/2023	74.1	75.9	76.6	79.8	76.3	77.3	77.5	75.4	74.9	74.2	76.3	76.2
2/16/2023	75.6	75.8	77.4	80.5	77.6	77.0	78.1	76.5	76.0	76.4	77.1	77.1
2/17/2023	76.0	75.6	77.7	80.8	78.2	76.6	78.3	76.3	76.1	76.3	77.7	77.2
2/18/2023	73.4	74.5	77.3	79.8	77.0	75.5	77.6	75.0	74.8	71.5	76.6	75.7
2/19/2023	73.4	73.9	76.4	79.3	76.4	74.8	77.1	74.9	74.1	72.2	76.1	75.3
2/20/2023	74.7	74.1	76.0	79.7	77.2	75.0	76.8	75.6	74.9	73.1	76.6	75.8
2/21/2023	75.1	74.3	76.0	80.1	77.2	75.0	76.6	75.9	75.3	73.3	76.9	76.0
2/22/2023	74.7	74.5	75.7	80.2	77.2	75.3	76.5	76.0	75.4	73.5	77.3	76.0
2/23/2023	74.6	73.9	74.5	80.0	77.0	74.8	75.6	75.4	74.5	73.2	77.1	75.5
2/24/2023	75.7	74.8	75.0	80.5	77.7	75.5	76.0	76.3	75.7	73.9	78.2	76.3
2/25/2023	73.2	75.2	74.3	80.0	76.7	76.0	75.5	75.3	75.2	69.4	77.8	75.3
2/26/2023	72.7	75.0	73.8	79.8	76.1	76.0	74.6	75.2	74.7	67.8	76.7	74.8
2/27/2023	73.3	75.0	73.7	79.8	76.3	76.1	74.4	75.4	75.0	69.4	76.5	75.0
2/28/2023	73.7	74.9	73.7	79.7	76.2	76.2	74.3	75.9	75.2	70.1	76.6	75.1



**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**March 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
3/1/2023	74.2	75.3	73.9	80.0	76.6	76.7	74.6	75.8	75.4	71.3	77.0	75.5
3/2/2023	75.2	75.8	74.3	80.4	77.1	77.0	75.0	76.5	76.0	72.7	77.4	76.1
3/3/2023	75.0	75.9	74.4	80.3	77.1	77.2	75.1	75.9	76.2	72.2	77.5	76.1
3/4/2023	74.1	75.6	73.9	79.8	76.5	76.9	74.6	75.8	75.7	70.9	76.9	75.5
3/5/2023	74.3	75.9	74.0	79.6	76.3	77.1	74.9	75.8	75.6	72.2	76.9	75.7
3/6/2023	74.5	76.3	74.4	79.9	76.2	77.5	75.4	75.8	75.9	73.5	77.3	76.1
3/7/2023	74.5	76.4	74.3	79.9	76.4	77.7	75.4	75.7	76.2	74.3	77.7	76.2
3/8/2023	73.5	76.0	73.8	79.8	75.9	77.5	75.0	75.3	75.9	73.1	77.2	75.7
3/9/2023	73.6	76.1	73.8	79.8	75.9	77.5	75.0	75.4	75.9	73.8	77.0	75.8
3/10/2023	73.9	76.2	73.9	79.8	76.1	77.5	75.0	75.6	76.0	75.0	77.2	76.0
3/11/2023	73.7	75.7	73.5	79.5	75.9	76.9	74.4	75.4	75.6	74.2	76.4	75.6
3/12/2023	73.4	75.2	73.1	78.9	75.1	76.3	73.9	75.3	75.0	73.2	75.8	75.0
3/13/2023	73.2	74.3	72.3	78.2	74.8	75.5	73.0	74.4	73.3	72.4	75.6	74.3
3/14/2023	69.0	70.3	69.7	75.7	71.5	71.7	70.2	69.7	69.6	65.9	73.6	70.6
3/15/2023	68.9	72.0	70.9	76.8	72.3	72.9	71.0	72.7	72.1	68.0	73.7	71.9
3/16/2023	70.3	73.1	71.6	77.5	73.0	73.8	72.1	73.7	73.3	70.6	74.3	73.0
3/17/2023	72.4	74.4	72.9	78.5	74.4	75.2	73.4	75.0	74.7	75.1	75.5	74.7
3/18/2023	73.2	75.0	73.4	78.7	75.0	75.7	74.0	74.7	74.8	75.4	76.1	75.1
3/19/2023	71.3	75.2	73.2	78.6	74.3	75.9	74.2	74.4	74.7	73.6	76.0	74.7
3/20/2023	70.5	75.2	73.0	79.0	73.7	75.8	74.0	74.7	74.6	72.8	75.6	74.4
3/21/2023	71.8	75.4	73.3	79.7	74.5	76.0	74.4	75.7	75.2	75.0	76.0	75.2
3/22/2023	73.5	75.9	74.0	80.4	75.4	76.5	74.8	76.3	76.1	76.2	76.9	76.0
3/23/2023	75.1	76.6	74.9	81.2	76.4	77.2	75.6	76.8	75.5	75.0	77.9	76.6
3/24/2023	76.3	76.8	75.6	82.4	77.6	77.1	76.2	77.5	74.5	75.7	78.7	77.1
3/25/2023	72.8	73.3	73.0	81.5	75.4	72.5	73.3	76.5	68.2	71.1	75.5	73.9
3/26/2023	72.3	72.0	71.5	80.6	75.0	72.3	71.7	75.6	68.0	70.1	74.9	73.1
3/27/2023	71.8	71.7	70.9	80.7	74.5	72.2	71.3	75.5	68.7	70.3	75.3	73.0
3/28/2023	71.4	72.1	71.0	81.3	73.7	72.5	71.5	74.1	69.9	70.0	75.0	73.0
3/29/2023	70.5	72.5	71.0	80.2	73.3	72.7	71.7	72.9	70.8	70.9	74.4	72.8
3/30/2023	69.9	72.8	70.9	80.0	72.5	72.9	71.7	71.5	71.0	71.0	74.1	72.6
3/31/2023	69.5	72.9	70.6	79.4	72.3	73.0	71.5	71.4	71.2	70.8	73.8	72.4

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**April 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
4/1/2023	71.4	73.1	71.5	79.2	73.6	73.4	72.0	77.2	72.2	71.9	75.1	73.7
4/2/2023	70.5	72.1	70.7	79.4	72.9	72.7	71.3	72.6	71.1	70.9	74.8	72.6
4/3/2023	69.9	71.6	70.1	79.6	73.0	72.2	70.8	71.8	71.2	70.4	74.8	72.3
4/4/2023	72.2	72.5	71.6	80.3	74.5	73.0	72.0	77.4	72.6	72.5	76.8	74.1
4/5/2023	75.4	75.6	74.2	81.3	77.0	75.3	74.6	77.9	75.7	76.2	79.2	76.6
4/6/2023	78.4	78.9	77.3	83.7	79.6	78.1	77.7	80.5	79.0	79.7	81.8	79.5
4/7/2023	76.1	75.7	75.4	79.8	78.7	76.3	75.7	80.0	74.5	75.6	78.6	76.9
4/8/2023	72.5	71.6	71.8	73.6	75.5	72.9	71.9	76.1	69.0	70.0	74.6	72.7
4/9/2023	70.4	69.5	69.5	69.7	73.7	70.9	69.3	73.7	65.9	67.6	71.7	70.2
4/10/2023	69.2	68.6	68.4	68.9	72.7	70.0	68.1	72.7	65.5	67.4	70.7	69.3
4/11/2023	69.1	68.9	68.6	69.6	72.5	70.0	68.3	73.1	66.8	68.3	71.3	69.7
4/12/2023	71.0	71.6	70.7	73.2	74.3	71.9	70.7	75.0	70.7	71.5	73.8	72.2
4/13/2023	73.6	74.5	73.2	75.9	76.4	74.4	73.6	76.7	74.2	75.3	76.6	74.9
4/14/2023	74.0	73.1	72.0	74.1	76.0	73.6	72.7	77.7	76.6	77.4	75.8	74.8
4/15/2023	74.2	73.6	71.4	73.3	75.6	73.9	71.9	76.7	77.1	76.8	75.2	74.5
4/16/2023	74.0	75.5	70.9	72.4	75.3	75.7	71.4	76.3	77.1	76.6	74.9	74.6
4/17/2023	73.2	75.7	70.7	72.3	74.3	75.5	71.0	76.5	75.5	75.7	74.4	74.1
4/18/2023	71.2	72.7	69.5	72.7	73.3	73.2	70.0	74.9	72.5	72.1	73.4	72.3
4/19/2023	70.1	71.1	68.7	72.7	72.5	71.8	69.4	74.1	70.4	70.4	73.0	71.3
4/20/2023	70.9	71.9	68.8	72.5	72.7	72.3	69.4	75.0	72.7	71.8	73.1	71.9
4/21/2023	72.0	73.9	69.3	72.3	73.2	73.6	69.9	75.6	75.2	74.6	73.8	73.0
4/22/2023	72.1	72.7	69.6	72.2	73.1	73.0	70.1	75.4	76.4	75.9	74.1	73.1
4/23/2023	71.0	72.8	69.2	72.7	72.6	72.3	69.5	73.2	72.8	71.4	73.1	71.9
4/24/2023	69.3	71.4	68.2	72.8	72.0	71.1	68.6	71.6	68.1	67.3	72.2	70.2
4/25/2023	68.5	70.2	67.6	72.1	71.4	70.2	68.1	72.0	66.2	65.8	71.5	69.4
4/26/2023	68.4	69.1	67.3	72.3	71.1	69.5	67.9	72.1	66.0	65.5	71.3	69.1
4/27/2023	69.1	69.0	67.5	72.2	71.3	69.4	67.9	72.6	67.4	67.2	71.5	69.6
4/28/2023	68.6	68.9	67.7	72.8	71.3	69.5	67.9	72.7	67.1	67.0	71.5	69.5
4/29/2023	67.8	68.3	67.2	72.4	70.8	69.1	67.5	72.5	66.3	65.7	70.8	68.9

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**May 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
5/1/2023	67.9	68.1	67.3	71.9	70.4	68.9	67.2	72.4	66.6	66.1	70.4	68.8
5/2/2023	67.3	67.6	67.0	72.0	69.9	68.3	66.9	71.8	65.2	64.8	70.0	68.3
5/3/2023	66.8	66.7	66.5	71.9	69.6	67.6	66.5	71.0	63.3	63.0	69.5	67.5
5/4/2023	66.6	66.2	66.1	71.5	69.7	67.1	66.2	70.2	63.0	62.7	69.2	67.1
5/5/2023	67.3	66.0	66.4	71.3	70.0	67.2	66.6	69.6	65.2	65.9	69.6	67.7
5/6/2023	67.9	66.6	67.0	70.9	70.7	67.6	67.2	69.9	67.0	68.6	70.1	68.5
5/7/2023	68.8	67.6	67.6	70.6	70.8	68.5	67.8	70.5	69.4	70.9	70.6	69.4
5/8/2023	70.1	68.6	68.4	70.8	71.7	69.2	68.4	71.0	71.5	72.4	71.3	70.3
5/9/2023	70.4	69.2	68.9	71.0	71.5	70.0	68.9	70.8	71.8	72.3	72.2	70.6
5/10/2023	69.6	68.3	68.6	71.3	71.5	69.8	68.5	70.2	70.4	71.0	71.9	70.1
5/11/2023	70.0	68.5	68.7	71.0	72.0	69.8	68.8	70.6	70.7	71.1	72.1	70.3
5/12/2023	71.2	69.4	69.3	70.8	72.8	70.5	69.4	71.0	71.8	72.1	72.8	71.0
5/13/2023	71.8	70.1	69.8	71.0	72.6	71.1	69.8	71.1	72.5	72.6	73.4	71.4
5/14/2023	71.0	69.8	69.5	71.0	72.1	70.9	69.5	70.9	71.8	71.6	72.9	71.0
5/15/2023	70.3	69.5	69.2	70.9	71.7	70.7	69.3	70.6	71.3	71.7	72.7	70.7
5/16/2023	70.8	69.5	69.4	71.0	72.3	70.8	69.3	71.2	71.9	71.8	72.8	71.0
5/17/2023	71.1	69.7	69.5	71.3	72.7	70.9	69.4	71.1	72.3	72.0	72.9	71.2
5/18/2023	69.9	69.0	69.0	71.6	71.8	70.5	69.1	70.5	70.9	71.3	72.6	70.6
5/19/2023	70.5	68.9	69.0	71.7	71.8	70.4	68.9	70.8	70.9	71.3	72.6	70.6
5/20/2023	70.9	69.2	69.2	71.3	72.1	70.7	69.0	71.7	71.5	71.8	72.7	70.9
5/21/2023	70.8	69.5	69.4	71.3	72.7	70.8	69.1	72.4	71.7	72.0	72.5	71.1
5/22/2023	71.1	69.8	69.6	71.1	72.9	71.0	69.4	72.5	71.6	71.8	72.9	71.2
5/23/2023	71.2	70.0	69.7	71.4	72.0	71.1	69.6	72.7	70.5	70.2	73.4	71.1
5/24/2023	70.9	69.8	69.5	71.5	72.0	71.0	69.4	72.0	70.0	70.1	73.5	70.9
5/25/2023	70.9	69.9	69.6	71.6	72.1	71.2	69.4	71.2	69.9	71.3	75.5	71.1
5/26/2023	70.5	69.6	69.3	71.8	72.1	71.0	69.2	71.7	69.4	71.2	75.0	71.0
5/27/2023	70.6	69.5	69.3	71.4	72.1	70.9	69.1	72.3	69.1	71.3	73.1	70.8
5/28/2023	70.5	69.5	69.3	71.1	72.1	70.8	69.0	72.2	69.0	71.2	72.2	70.6
5/29/2023	70.8	69.7	69.5	71.2	72.1	70.9	69.1	72.6	69.1	71.2	71.9	70.7
5/30/2023	70.0	69.3	69.3	71.4	71.7	70.8	68.9	72.5	69.1	70.9	71.9	70.5

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**June 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
6/1/2023	71.0	69.6	69.5	70.8	72.1	71.1	69.1	72.5	69.4	71.6	71.4	70.7
6/2/2023	71.9	70.3	70.1	70.5	72.8	71.6	69.8	72.6	69.8	72.3	71.4	71.2
6/3/2023	73.1	71.2	70.8	70.1	73.0	72.2	70.5	72.6	70.2	73.1	71.2	71.6
6/4/2023	71.9	71.0	70.8	72.8	72.5	72.2	70.4	72.3	70.2	72.5	71.5	71.6
6/5/2023	71.4	70.6	70.4	73.8	72.2	71.8	70.1	72.8	69.7	72.0	71.6	71.5
6/6/2023	71.5	70.5	70.3	71.9	72.2	71.7	70.0	72.7	69.5	71.1	71.3	71.2
6/7/2023	71.5	70.5	70.4	71.1	72.2	71.8	70.0	72.6	69.5	70.0	71.1	71.0
6/8/2023	71.3	70.5	70.3	72.2	72.3	71.9	70.0	72.3	69.5	71.0	72.4	71.2
6/9/2023	71.2	70.2	70.2	71.6	72.1	71.6	69.9	72.7	69.5	71.5	71.5	71.1
6/10/2023	71.5	70.4	70.2	71.5	72.7	71.6	69.9	72.6	69.4	71.7	70.9	71.1
6/11/2023	72.4	70.9	70.6	74.1	73.0	72.0	70.4	73.1	69.8	72.6	72.0	71.9
6/12/2023	73.0	71.5	71.3	74.6	73.5	72.6	70.9	73.8	70.5	73.2	72.7	72.5
6/13/2023	72.2	71.1	71.1	72.6	73.2	72.4	70.7	73.6	70.2	72.5	72.2	72.0
6/14/2023	71.8	70.8	70.8	71.9	72.6	72.2	70.5	73.2	70.2	72.3	71.8	71.6
6/15/2023	71.7	70.6	70.7	71.7	72.6	72.1	70.4	73.0	70.1	72.4	71.8	71.6
6/16/2023	72.1	70.8	70.9	71.1	72.7	72.3	70.6	73.0	70.3	72.6	72.0	71.7
6/17/2023	72.2	70.9	70.9	70.7	73.2	72.3	70.7	72.8	70.1	72.4	71.4	71.6
6/18/2023	72.1	71.0	70.9	69.9	73.2	72.4	70.8	72.4	69.9	72.6	71.0	71.5
6/19/2023	72.6	71.3	71.2	69.7	73.0	72.7	71.1	72.4	70.2	73.1	71.6	71.7
6/20/2023	73.0	71.7	71.5	70.1	73.3	73.1	71.3	72.6	70.6	72.6	72.1	72.0
6/21/2023	71.7	71.0	71.2	71.0	72.8	72.8	70.9	72.5	70.5	70.3	71.4	71.5
6/22/2023	70.3	70.1	70.2	71.6	71.5	71.9	70.0	72.6	69.7	68.3	70.7	70.6
6/23/2023	70.8	69.7	70.0	71.1	71.7	71.6	69.6	72.6	69.6	68.2	70.4	70.5
6/24/2023	71.5	69.9	70.1	69.9	71.9	71.8	69.7	72.4	69.4	68.6	70.2	70.5
6/25/2023	72.4	70.7	70.7	69.1	72.4	72.3	70.3	72.1	69.7	69.4	70.3	70.9
6/26/2023	73.2	71.7	71.6	69.2	73.2	73.1	71.2	72.3	70.3	70.3	71.1	71.6
6/27/2023	73.3	72.0	71.9	69.6	73.2	73.4	71.5	72.4	70.5	70.3	71.8	71.8
6/28/2023	72.7	71.7	71.7	70.1	73.2	73.2	71.4	72.4	70.5	69.7	71.7	71.7
6/29/2023	71.7	71.5	71.5	70.0	72.2	73.0	71.3	72.5	70.4	69.7	71.9	71.4
6/30/2023	71.8	71.8	71.7	70.0	71.6	73.2	71.5	72.6	70.5	70.0	72.2	71.5

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**July 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B	Gym B Bldg	Med82/Me d96 A Bldg	Daily BLDG Avg
7/1/2023	71.3	71.8	71.7	69.7	71.1	73.1	71.5	72.6	70.4	69.7	71.7	71.3
7/2/2023	71.2	72.0	71.8	69.5	70.9	73.3	71.5	72.5	70.4	69.7	71.3	71.3
7/3/2023	71.8	72.5	72.3	69.2	71.5	73.7	71.9	72.6	70.6	70.4	71.8	71.7
7/4/2023	71.7	72.7	72.4	69.4	71.7	73.9	72.0	72.6	70.6	70.7	72.3	71.8
7/5/2023	72.0	73.1	72.7	69.3	72.1	74.3	72.3	72.6	71.0	70.9	72.8	72.1
7/6/2023	72.0	73.2	72.9	69.7	72.1	74.3	72.6	72.8	71.2	70.8	73.2	72.3
7/7/2023	72.0	72.7	73.0	69.9	72.1	73.7	72.6	72.9	71.5	70.9	73.3	72.2
7/8/2023	72.0	72.5	72.9	69.7	71.7	73.3	72.5	72.8	71.4	70.5	73.0	72.0
7/9/2023	71.5	72.0	72.7	69.5	71.2	72.7	72.3	72.6	71.1	70.2	72.4	71.7
7/10/2023	70.6	70.8	72.2	69.9	70.8	71.8	71.9	72.5	70.6	69.9	72.3	71.2
7/11/2023	70.9	70.3	72.2	69.8	71.1	71.5	71.9	72.6	70.7	70.2	72.8	71.3
7/12/2023	71.4	70.6	72.6	69.8	71.7	71.6	72.2	72.7	70.9	70.7	73.4	71.6
7/13/2023	71.8	71.4	73.1	69.8	71.8	72.0	72.6	72.9	71.2	70.9	73.6	71.9
7/14/2023	72.2	73.5	73.3	70.0	71.9	73.5	72.9	73.2	71.5	71.0	74.0	72.5
7/15/2023	71.5	74.0	73.0	70.0	71.8	73.9	72.6	72.9	71.1	70.4	73.4	72.2
7/16/2023	71.4	73.9	72.8	69.7	72.0	74.2	72.3	72.4	70.8	70.1	72.7	72.0
7/17/2023	71.4	72.2	72.6	69.6	71.3	73.2	72.1	72.4	70.8	70.1	72.6	71.7
7/18/2023	71.8	71.6	72.9	69.6	71.7	72.6	72.3	72.4	71.0	70.6	72.8	71.8
7/19/2023	71.5	71.1	72.8	71.1	71.7	72.4	72.5	72.5	71.3	70.8	73.2	71.9
7/20/2023	71.7	70.8	72.8	70.5	71.5	72.1	72.4	72.9	71.2	70.8	73.1	71.8
7/21/2023	71.5	70.6	72.7	70.4	71.3	71.9	72.4	72.7	71.2	70.9	73.1	71.7
7/22/2023	71.0	70.0	72.3	69.9	71.2	71.4	72.2	72.4	70.7	70.4	72.7	71.3
7/23/2023	71.0	69.8	72.4	69.7	71.2	71.3	72.2	72.3	70.6	70.3	72.5	71.2
7/24/2023	71.1	69.8	72.5	69.7	71.6	71.2	72.2	72.4	70.7	70.5	72.7	71.3
7/25/2023	71.0	71.0	73.2	69.9	71.2	71.9	72.6	72.6	70.9	70.4	72.7	71.6
7/26/2023	71.0	70.9	73.1	70.2	71.2	72.0	72.7	72.7	70.7	70.3	72.5	71.6
7/27/2023	72.0	71.0	73.2	70.0	71.6	72.2	72.8	73.0	71.0	70.9	73.1	71.9
7/28/2023	72.5	71.5	75.9	70.2	72.1	72.5	75.1	73.1	71.2	71.3	73.6	72.6
7/29/2023	72.3	71.6	73.9	70.5	72.1	72.5	73.5	73.0	71.2	71.0	73.9	72.3
7/30/2023	71.3	70.9	72.8	72.7	71.9	71.9	72.4	72.8	70.7	70.4	73.4	71.9
7/31/2023	70.9	70.2	72.0	71.2	71.6	71.5	71.7	72.9	70.6	70.3	73.2	71.5

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**August 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B	Gym B Bldg	Med82/Me d96 A Bldg	Daily BLDG Avg
8/1/2023	70.4	69.5	71.2	71.0	71.0	71.1	71.0	72.8	70.5	69.8	72.8	71.0
8/2/2023	70.4	69.0	70.8	70.9	71.2	70.7	70.5	72.9	70.3	69.4	72.3	70.8
8/3/2023	70.1	68.6	70.4	70.8	70.5	70.2	70.1	73.3	70.3	69.2	72.0	70.5
8/4/2023	69.6	67.9	70.0	70.9	70.4	69.7	69.5	73.7	70.0	68.9	71.4	70.2
8/5/2023	69.9	68.0	70.1	70.0	70.4	69.8	69.5	72.9	70.0	69.3	71.3	70.1
8/6/2023	70.6	68.4	70.4	69.5	70.3	70.0	69.8	72.6	70.2	69.6	71.3	70.2
8/7/2023	70.6	68.7	70.4	69.7	70.4	70.2	69.8	73.1	70.3	69.7	71.4	70.4
8/8/2023	70.0	68.5	70.2	70.2	70.3	70.1	69.7	73.8	70.2	69.7	71.5	70.4
8/9/2023	70.3	68.6	70.2	70.0	70.4	70.2	69.8	74.0	70.2	69.9	71.7	70.5
8/10/2023	70.5	68.8	70.4	70.1	70.5	70.5	70.0	74.2	70.3	69.8	71.9	70.6
8/11/2023	70.4	68.7	70.4	70.1	70.7	70.4	69.9	74.1	70.3	69.6	71.8	70.6
8/12/2023	70.7	69.3	70.7	69.8	70.7	70.7	70.3	74.0	70.1	69.9	72.0	70.7
8/13/2023	71.1	70.2	71.2	69.3	71.2	71.3	70.8	73.9	70.3	70.5	72.3	71.1
8/14/2023	71.0	70.4	71.3	69.8	71.3	71.6	70.9	74.0	70.6	70.6	72.7	71.3
8/15/2023	71.3	70.6	71.4	70.1	71.5	71.7	70.9	74.5	70.0	69.0	72.8	71.3
8/16/2023	71.2	70.1	71.2	70.2	71.0	71.4	70.7	74.3	68.3	66.9	72.7	70.7
8/17/2023	71.3	70.0	71.2	70.2	71.2	71.2	70.9	74.6	67.7	66.5	72.6	70.7
8/18/2023	71.2	70.1	71.2	70.0	70.9	71.4	70.9	74.7	67.5	66.5	72.8	70.7
8/19/2023	70.2	69.5	70.6	70.2	70.1	70.9	70.5	74.0	66.7	66.0	72.2	70.1
8/20/2023	70.2	69.4	70.4	70.1	70.1	70.8	70.3	74.0	66.4	65.7	72.1	70.0
8/21/2023	70.6	69.5	70.8	69.8	70.6	71.0	70.6	73.8	66.6	66.1	72.4	70.2
8/22/2023	70.7	69.7	71.0	69.8	71.0	71.3	70.7	73.1	66.8	66.2	72.5	70.3
8/23/2023	70.1	69.1	70.4	70.2	70.2	70.8	70.4	72.7	66.6	65.8	72.3	69.9
8/24/2023	69.9	68.8	70.3	70.1	70.1	70.4	70.1	72.8	66.6	65.5	72.1	69.7
8/25/2023	70.4	68.8	70.5	70.0	70.3	70.4	70.1	73.0	67.1	66.5	72.0	69.9
8/26/2023	70.4	69.6	70.6	69.7	70.5	70.8	70.4	73.0	68.6	68.9	72.0	70.4
8/27/2023	70.7	70.0	70.8	69.4	70.7	71.2	70.7	72.6	69.2	69.7	72.0	70.6
8/28/2023	70.3	69.7	70.9	69.8	70.4	71.0	70.6	72.7	69.6	69.4	72.1	70.6
8/29/2023	69.7	68.9	70.5	70.0	70.4	70.4	70.0	72.8	69.6	69.0	71.8	70.3
8/30/2023	69.8	68.6	70.4	69.9	70.1	70.1	69.8	72.6	69.7	69.1	71.5	70.1
8/31/2023	69.4	68.3	70.0	70.2	69.7	69.8	69.6	72.3	69.5	69.0	71.2	69.9

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**September 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B	Gym B Bldg	Med82/Me d96 A Bldg	Daily BLDG Avg
9/1/2023	68.5	68.1	69.6	70.5	69.8	69.7	69.4	72.2	69.2	68.7	71.1	69.7
9/2/2023	68.8	67.9	69.4	70.5	69.9	69.6	69.3	72.2	69.1	68.6	70.9	69.7
9/3/2023	69.5	68.4	69.7	70.0	70.2	69.8	69.7	72.3	69.2	69.1	71.1	69.9
9/4/2023	70.5	70.6	70.4	69.5	70.8	71.5	70.4	72.4	69.9	69.9	71.8	70.7
9/5/2023	71.2	72.8	70.9	69.6	71.5	73.1	70.9	72.5	70.5	70.5	72.7	71.5
9/6/2023	71.7	74.3	71.3	70.0	72.0	74.5	71.4	72.5	69.8	69.4	73.2	71.8
9/7/2023	72.2	75.5	71.7	70.1	72.2	75.9	71.7	73.0	68.8	67.8	73.8	72.1
9/8/2023	71.9	75.3	71.5	70.5	71.9	75.8	71.7	72.9	68.1	67.0	73.8	71.9
9/9/2023	70.6	74.3	71.2	71.1	71.2	75.1	71.4	72.9	67.5	66.3	73.8	71.4
9/10/2023	69.6	72.5	70.5	70.8	70.5	73.6	70.5	72.6	66.6	65.3	72.6	70.5
9/11/2023	69.8	72.0	70.3	70.6	70.7	73.2	70.1	72.5	66.4	65.6	72.7	70.4
9/12/2023	70.0	71.9	70.2	70.8	70.8	73.2	70.1	72.7	66.6	65.9	73.3	70.5
9/13/2023	70.0	71.6	70.1	70.9	70.7	72.9	70.1	72.9	66.9	67.0	73.2	70.6
9/14/2023	69.5	70.2	69.8	70.8	70.7	71.7	69.9	72.7	68.4	68.9	72.5	70.5
9/15/2023	68.4	68.6	69.3	71.2	70.5	70.3	69.5	72.3	68.4	68.7	71.7	69.9
9/16/2023	67.9	68.1	68.9	70.9	69.9	69.7	69.1	72.2	68.2	68.0	70.9	69.4
9/17/2023	67.9	67.7	68.7	70.8	69.8	69.3	68.9	72.1	68.2	67.8	70.5	69.2
9/18/2023	68.0	67.1	68.5	70.8	69.7	68.7	68.5	72.1	68.3	68.4	70.2	69.1
9/19/2023	68.2	68.2	68.9	70.8	69.9	69.4	68.7	72.1	68.7	68.8	70.1	69.4
9/20/2023	68.4	69.1	69.2	70.8	70.5	70.0	69.2	71.9	70.5	68.9	70.1	69.9
9/21/2023	69.4	69.7	69.5	71.0	70.7	70.7	69.5	72.2	71.6	69.4	70.2	70.4
9/22/2023	69.3	70.0	69.6	71.1	71.3	71.0	69.5	72.1	72.3	69.1	69.9	70.5
9/23/2023	68.0	69.7	69.2	71.7	70.7	70.7	69.1	72.0	72.3	68.0	69.5	70.1
9/24/2023	67.9	69.3	68.9	71.4	70.2	70.4	68.7	71.5	72.6	67.3	71.2	69.9
9/25/2023	68.3	69.1	68.8	71.4	70.2	70.1	68.4	71.4	72.8	67.6	72.9	70.1
9/26/2023	68.3	68.8	68.6	72.2	70.0	69.9	68.1	71.3	73.2	67.4	73.7	70.1
9/27/2023	68.1	68.6	68.3	72.1	69.9	69.5	67.7	71.2	73.1	67.2	74.3	70.0
9/28/2023	68.0	69.0	68.2	72.2	70.1	69.6	67.7	70.9	73.2	67.5	74.9	70.1
9/29/2023	68.8	69.3	68.4	72.2	70.1	69.8	67.7	71.4	73.4	67.6	75.6	70.4
9/30/2023	69.3	69.8	68.6	71.7	70.1	70.0	67.9	71.4	73.2	67.8	75.9	70.5

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**October 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
10/1/2023	69.7	70.3	68.9	71.3	70.7	70.3	68.4	71.2	73.3	68.1	76.6	70.8
10/2/2023	70.0	71.0	69.3	71.4	70.9	70.9	69.0	71.8	73.6	68.6	76.2	71.2
10/3/2023	70.2	71.4	69.7	70.9	71.4	71.3	69.6	72.9	72.9	68.8	73.8	71.2
10/4/2023	70.4	71.8	70.0	70.6	71.6	71.7	70.0	72.7	69.1	66.4	73.1	70.7
10/5/2023	70.1	71.9	70.1	70.4	71.2	71.8	70.1	72.5	67.6	65.8	72.3	70.3
10/6/2023	70.5	71.6	70.3	70.6	71.2	71.9	70.1	72.1	66.9	67.4	71.5	70.4
10/7/2023	70.0	71.5	70.1	70.8	71.0	71.8	69.9	71.9	66.2	67.5	70.7	70.1
10/8/2023	67.5	70.4	69.4	71.4	69.8	70.6	69.5	70.7	65.2	66.2	69.4	69.1
10/9/2023	66.6	69.5	68.2	71.4	69.2	69.7	68.3	70.1	64.9	65.6	68.5	68.4
10/10/2023	66.9	69.2	67.8	71.3	69.2	69.2	67.8	70.5	65.8	65.9	68.4	68.4
10/11/2023	66.8	69.1	67.6	70.9	69.5	69.0	67.7	70.9	66.4	67.2	69.5	68.6
10/12/2023	67.0	69.4	67.7	71.1	69.1	69.2	67.9	72.0	66.8	67.7	70.0	68.9
10/13/2023	67.3	69.7	67.9	71.3	69.5	69.7	68.2	72.5	67.3	68.1	70.1	69.2
10/14/2023	67.4	69.7	68.0	71.1	69.5	69.8	68.2	72.4	67.1	68.0	69.9	69.2
10/15/2023	66.7	69.2	67.4	70.7	69.0	69.2	67.6	71.4	65.7	67.4	69.4	68.5
10/16/2023	66.4	68.9	67.1	71.0	68.5	68.8	67.5	70.8	65.0	67.1	69.3	68.2
10/17/2023	67.0	69.5	67.8	72.4	69.5	69.0	68.4	71.5	66.0	68.1	70.5	69.1
10/18/2023	67.3	69.5	68.0	73.2	70.0	69.0	68.8	72.0	66.2	68.3	71.7	69.5
10/19/2023	67.8	69.8	68.5	74.8	70.3	69.4	69.3	72.9	66.9	68.7	72.5	70.1
10/20/2023	69.0	71.0	69.6	76.4	71.3	70.5	70.3	76.1	68.2	70.2	73.6	71.5
10/21/2023	69.5	71.6	70.0	74.9	71.8	71.2	70.6	75.2	69.1	70.8	73.3	71.6
10/22/2023	69.2	71.6	69.8	73.6	71.5	71.6	70.6	73.5	69.3	70.8	72.7	71.3
10/23/2023	68.8	71.1	69.6	72.2	71.7	71.6	70.5	72.5	69.8	70.4	72.2	70.9
10/24/2023	69.2	70.7	69.6	71.5	71.9	71.7	70.6	72.3	70.5	70.5	72.3	71.0
10/25/2023	70.7	71.7	70.2	72.6	72.9	72.4	71.2	73.4	71.5	72.0	73.0	72.0
10/26/2023	72.2	73.4	71.7	74.9	74.3	73.6	72.6	75.6	72.4	74.1	74.1	73.5
10/27/2023	74.2	75.4	73.6	77.6	76.1	75.3	74.5	76.3	73.9	75.5	75.5	75.3
10/28/2023	76.0	77.3	75.5	76.8	77.6	77.0	76.3	77.5	75.3	77.2	75.3	76.5
10/29/2023	77.4	79.1	77.1	76.7	78.9	78.7	78.0	77.9	76.4	79.0	75.8	77.7
10/30/2023	76.7	78.5	76.5	76.2	79.0	78.2	77.2	79.3	74.7	76.4	75.0	77.1
10/31/2023	72.6	75.7	72.6	73.9	77.0	75.3	72.7	75.2	69.3	71.2	71.9	73.4



**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**November 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
11/1/2023	68.6	71.7	68.4	73.2	73.7	72.1	68.1	72.3	66.1	67.6	68.8	70.1
11/2/2023	67.6	68.8	68.5	73.5	72.1	71.6	68.9	69.7	68.3	68.6	69.1	69.7
11/3/2023	67.8	67.4	68.5	73.6	71.7	71.2	69.2	69.9	69.1	68.8	69.7	69.7
11/4/2023	68.7	67.6	69.2	74.2	72.3	71.4	70.0	70.8	69.4	68.4	70.7	70.2
11/5/2023	69.9	68.4	70.1	74.9	72.9	71.9	70.9	71.6	70.0	69.3	71.6	71.0
11/6/2023	70.6	69.1	70.6	75.6	73.3	72.4	71.6	72.1	70.6	70.0	72.7	71.7
11/7/2023	71.6	70.4	71.4	76.1	73.8	73.1	72.1	73.8	71.6	71.3	74.2	72.7
11/8/2023	72.2	71.1	71.9	77.9	74.4	73.4	72.5	74.7	72.0	72.0	74.9	73.4
11/9/2023	72.0	71.2	72.0	78.4	74.5	73.6	72.8	75.4	72.3	71.9	75.6	73.6
11/10/2023	72.0	71.2	72.1	77.6	74.3	73.7	72.9	75.3	72.1	71.5	75.1	73.4
11/11/2023	70.5	69.0	71.0	76.3	73.3	72.6	71.8	73.6	71.3	69.5	73.6	72.0
11/12/2023	69.9	68.0	70.3	75.4	72.7	72.2	71.3	72.2	70.7	68.7	72.5	71.3
11/13/2023	69.2	66.4	69.6	74.6	72.1	71.6	70.6	70.5	70.3	67.8	70.9	70.3
11/14/2023	69.5	68.0	69.6	74.5	72.2	71.5	70.7	70.6	71.0	70.0	71.4	70.8
11/15/2023	69.5	68.0	69.5	74.6	71.9	71.6	70.7	70.2	71.4	70.7	71.8	70.9
11/16/2023	70.2	70.0	69.9	75.1	72.4	71.9	70.8	71.8	71.9	71.1	72.1	71.6
11/17/2023	70.9	71.9	70.4	75.9	73.0	72.6	71.3	72.6	72.4	71.7	73.0	72.3
11/18/2023	72.3	74.1	71.2	77.4	74.1	73.4	71.9	74.1	73.1	72.6	73.7	73.4
11/19/2023	70.6	73.0	70.5	76.3	73.2	73.2	71.6	71.9	72.5	71.5	73.2	72.5
11/20/2023	70.0	72.1	70.0	75.8	72.8	72.9	71.3	70.6	72.3	71.0	72.9	72.0
11/21/2023	69.3	70.6	69.6	75.2	71.9	72.4	70.6	69.5	72.1	70.9	72.3	71.3
11/22/2023	70.1	71.7	69.9	75.7	72.5	72.3	70.6	71.4	72.4	71.5	72.4	71.9
11/23/2023	69.8	72.3	69.9	75.1	72.3	72.4	70.7	70.8	72.0	71.3	72.2	71.7
11/24/2023	69.7	72.7	69.7	74.8	71.9	72.5	70.8	69.9	71.8	71.1	72.2	71.6
11/25/2023	68.4	71.7	67.7	74.2	70.4	72.3	70.4	67.6	69.1	69.6	71.0	70.2
11/26/2023	68.0	70.3	68.9	74.0	70.5	71.6	69.9	66.6	69.7	69.7	71.0	70.0
11/27/2023	68.8	70.8	69.3	74.4	70.9	71.6	70.0	67.7	70.4	70.5	71.3	70.5
11/28/2023	68.0	70.1	70.1	74.4	70.5	71.2	70.6	66.4	70.4	70.5	71.3	70.3
11/29/2023	67.0	68.6	71.3	74.0	69.5	70.7	71.5	64.3	70.2	69.4	70.9	69.8
11/30/2023	67.7	73.8	72.0	74.5	70.0	72.0	72.0	65.5	70.9	70.0	71.7	70.9

**Attachment 59.2 CTF Cellblock Temperatures**  
**CTF Cellblock Temperatures**  
**December 2023**

Date	A Side C Bldg	A Side D Bldg	A Side E Bldg	Admin lvl40/ Med68 A Bldg	B Side C Bldg	B Side D Bldg	B Side E Bldg	Cul lvl26 A Bldg	Ed lvl68/ vis lvl54/ offices/ ODR lvl40 B Bldg	Gym B Bldg	Med82/Med 96 A Bldg	Daily BLDG Avg
12/1/2023	69.7	79.7	73.0	75.6	71.6	74.4	72.9	67.5	72.1	72.1	72.5	72.8
12/2/2023	71.5	82.3	74.5	76.6	73.1	75.6	73.7	69.3	73.5	73.7	73.3	74.3
12/3/2023	72.5	84.0	75.0	77.4	74.2	75.9	74.4	71.2	74.5	73.9	74.2	75.2
12/4/2023	73.1	74.7	75.5	77.9	75.0	74.6	74.8	71.8	75.0	74.0	74.7	74.6
12/5/2023	73.0	69.7	75.1	77.9	74.7	72.7	74.8	70.2	74.9	73.6	74.8	73.8
12/6/2023	72.8	66.6	74.5	77.6	74.6	71.2	74.7	70.1	74.6	73.1	74.5	73.1
12/7/2023	72.3	66.8	74.0	77.5	74.0	70.7	74.1	72.5	74.2	72.4	74.0	73.0
12/8/2023	72.8	70.1	74.1	78.0	74.3	71.5	73.9	73.3	74.2	72.7	73.9	73.5
12/9/2023	73.0	71.6	74.2	77.8	74.5	72.4	74.3	73.6	74.3	72.8	74.5	73.9
12/10/2023	74.5	73.4	75.0	78.9	75.6	73.5	75.0	74.6	74.7	73.5	75.3	74.9
12/11/2023	72.9	73.8	74.7	79.1	75.2	73.6	75.0	74.4	74.5	73.1	75.5	74.7
12/12/2023	72.3	73.8	74.0	78.7	74.2	73.3	74.5	74.1	74.1	72.5	74.9	74.2
12/13/2023	72.6	73.8	73.7	78.6	74.3	73.2	74.3	74.3	73.9	72.5	74.8	74.2
12/14/2023	72.4	73.9	73.6	78.2	73.9	73.2	74.2	74.2	73.7	72.2	74.6	74.0
12/15/2023	72.6	74.1	73.6	78.4	74.0	73.3	74.0	74.5	73.8	72.2	74.6	74.1
12/16/2023	73.3	74.5	74.1	78.7	74.4	73.6	74.5	74.6	74.1	72.6	74.9	74.5
12/17/2023	74.0	74.9	74.3	79.1	74.9	74.1	74.9	74.8	74.4	73.1	75.2	74.9
12/18/2023	73.5	75.2	74.8	79.6	75.6	74.5	75.3	75.4	74.8	73.7	75.8	75.3
12/19/2023	72.4	74.9	74.2	79.3	75.0	74.1	74.9	74.8	74.4	72.8	75.4	74.7
12/20/2023	71.7	74.3	73.7	78.0	73.6	73.6	74.4	74.5	73.8	72.1	74.6	74.0
12/21/2023	72.1	74.3	73.6	78.2	73.8	73.6	74.2	74.4	73.8	72.0	74.4	74.0
12/22/2023	73.0	74.3	73.7	78.5	74.1	73.7	74.2	74.6	73.9	72.1	74.5	74.2
12/23/2023	73.0	74.4	74.0	78.7	74.2	73.8	74.3	74.6	73.9	72.3	74.6	74.3
12/24/2023	73.7	74.5	74.1	79.0	74.7	73.9	74.4	74.8	74.0	72.6	74.8	74.6
12/25/2023	73.9	74.6	74.2	79.2	75.2	74.1	74.6	75.1	74.2	73.0	75.2	74.8
12/26/2023	74.0	75.0	74.7	79.4	75.3	74.4	74.8	75.3	74.5	73.2	75.7	75.1
12/27/2023	73.9	75.0	75.1	79.7	75.7	74.5	74.9	75.7	74.5	73.2	75.7	75.3
12/28/2023	74.2	75.1	75.6	80.0	75.9	74.6	75.0	76.3	73.8	73.2	76.1	75.4
12/29/2023	74.5	75.4	75.8	79.9	75.9	74.6	74.8	76.1	73.1	72.3	76.2	75.3
12/30/2023	73.8	75.2	75.1	79.6	75.0	74.4	74.6	75.6	72.2	71.2	76.0	74.8
12/31/2023	73.2	74.6	74.8	78.7	74.6	74.1	74.3	75.2	71.5	70.5	75.5	74.3

**60. Please outline any ongoing environmental, structural or mechanical deficiencies throughout CDF, CTF, and CCB. Please list by priority of the issue and status of repair.**

- a. How often does DOC have mold and other environmental hazard inspections completed? Please provide an account of the timing and findings of any such inspections in FY 2023 and FY 2024, to date.**

CDF Exterior roofing structural upgrades began on January 24, 2022 and were completed on March 31, 2023.

CTF capital project updates are as follows:

**Sink and Toilet Project**

Vendor: Keystone

Completed Units: C3B LVL 74, C3A LVL 74 and C2B LVL 57

Units that are partially completed: C2A LVL 57 80%

Units that are not Completed: C4A, C4B and C4C- Education Unit, Medical 82 and Medical 96

**Shower Project**

Vendor: Keystone

Scheduled to Begin: Began October 9, 2023

Scope of Project: Ongoing project, one unit, C2A, completed.

**Gym Floor Project**

Vendor: S&J Builders

Scope of Project: Floor was finished on October 7, 2023.

**Façade Project**

Vendor: Charimonte

Scheduled to Begin: January 8, 2024

SCOPE of Project:

Scope of Project: This project will consist of caulking all 5 buildings at CTF (A, B, C, D and E).

**Elevator Project**

Vendor: District Elevator

Scope of Project: Elevators 2, 3, 6 and 7 was completed on November 18, 2023.

**Staff Gym LVL 40**

Vendor: DOC In-house Maintenance

Scope of Work: Everything is completed except for treadmill- waiting on manufacture for results

**Boiler Plant Project**

Vendor: GCS Sigal

Scope of Work: Need outside security detail for ongoing drilling

The DOC staff and residents are regularly trained for the purpose of identifying potential mold hazards inside of the spaces that they work in and live in respectively. Representative mold hazard inspections are completed daily. Mold hazard inspections are also completed upon requests from either staff or residents. Those request for inspections are completed in a timely manner. The purpose of the daily inspections is to minimize the potential for personal exposure to mold hazards. The following table outlines the dates, and housing units inspected for mold and other environmental hazards. If mold was identified, it is documented and scheduled for abatement, and that date is captured in the last column.

<b>Date of Inspection</b>	<b>Area(s) Inspected</b>	<b>Routine (RO) Request (RE)</b>	<b>Results</b>	<b>Date of Abatement</b>
October 10, 2023	CDF- Office Area, Room 218F	RE	Mold identified on the rear wall	10/18/2023
October 12, 2023	CDF Visiting Hall 1 Bathrooms	RE	No mold identified	NA
October 13, 2023	CDF Housing Unit (HU) N-1, cell 55	Both	Mold inside of cell	10/16/2023
October 25, 2023	CTF HU E2-A, Lower Left Tier Shower	Both	Mold identified inside this shower.	10/27/2023
November 1, 2023	CTF HU D1-B	RO	Mold identified inside of the Top Left Tier Shower	11/04/2023
November 1, 2023	CTF HU D1-A	RO	Mold identified inside of the Bottom Left Tier Shower	11/04/2023
November 22, 2023	CDF Visitation Hall #3	Both	Mold identified on the ceiling above seating	11/29/2023
November 27, 2023	CDF HU South-1, cell 63	Both	Mold identified on wall inside of cell # 63	11/30/2023
November 30, 2023	CTF HU E4-B	Both	Mold identified inside of all 4 showers	11/30/2023
December 5, 2023	CTF- HU E4-A	Both	Mold identified in all 4 showers	12/05/2023

<b>Date of Inspection</b>	<b>Area(s) Inspected</b>	<b>Routine (RO) Request (RE)</b>	<b>Results</b>	<b>Date of Abatement</b>
December 5, 2023	CTF- HU E4-B	Both	Mold identified in all 4 showers	12/05/2023
December 6, 2023	CTF- HU D4-B	Both	Mold identified in the Bottom Left Tier shower	12/06/2023
December 6, 2023	CTF- HU D3-B	Both	Mold identified inside of the Bottom Right Tier shower	12/06/2023
December 7, 2023	CTF- HU D1-A	Both	Mold identified inside the Bottom Left Tier shower	12/7/2023
December 7, 2023	CTF- HU D1-B	Both	Mold identified inside of the Bottom Left Tier shower	12/07/2023
December 7, 2023	CTF- HU C4-B	Both	Mold identified inside of shower numbers 1, 2, and 3	12/07/2023
December 8, 2023	CTF HU C3-A	Both	Mold identified inside of shower numbers 1, 2, 3, and 4	12/08/2023
December 8, 2023	CTF- HU C2-B	Both	Mold identified of shower numbers 1, 2, and 3.	12/08/2023
December 8, 2023	CTF- HU SMU-B	Both	Mold identified inside of the Upper Level shower.	12/08/2023
December 26, 2023	CDF- HU North-1	Both	Mold identified inside of cell numbers 55, 65, 66, 67, and 69	In Progress
March 3-10, 2022	CDF-NO1 CTF-D1A	RE	Mold identified in cells #22,30-NO1 Mold identified in showers-D1A	3/11/22 3/25/22
March 11-14, 2022	CTF-E Building, C Building	RO	Mold identified in shower and utility closet-E2A	3/25/22 3/30/22

<b>Date of Inspection</b>	<b>Area(s) Inspected</b>	<b>Routine (RO) Request (RE)</b>	<b>Results</b>	<b>Date of Abatement</b>
			Mold identified cell #12-E2A Mold identified in showers-C4A, C4B	3/28/22
April 5, 2022	CDF-Northside Units	RO	Mold identified in cell #16-NW2	4/5/22
April 11-18, 2022	CTF-D/E Buildings	RO	No mold or other hazards identified	N/A
April 22, 2022	CTF-C Building	RO	Mold identified in cells #7-8,11-12,15,17,19,25,28,39-40,42,44-45-C3A Mold identified in cell #15-C4A Mold identified in cell #25-C3B	5/11/22 4/30/22 4/30/22
May 6, 2022	CTF D/E Buildings	RO	No mold or other hazards identified	N/A
June 23-29, 2022	CTF-C Building	RO	Mold identified cell #8-SMU-B	6/25/22
July 14-18, 2022	CDF-NW1,NE2	RO	No mold or other hazards identified	N/A
August 2-5, 2022	CTF-C Building, E3A, D2A	Both	Mold identified upper office –C4B	8/4/22
August 18-25, 2022	CDF-3 <sup>rd</sup> Floor Units	Both	Mold identified outside of shower-SW3	8/24/22
September 9-15, 2022	CTF- C Building	RO	Mold identified in toilets – C3B Mold identified in cells #25,27,29,32	9/22/22 9/16/22
October 27, 2022	CDF-1 <sup>st</sup> Floor Units	RO	Mold identified in shower-NO1	10/28/22
November 14-16, 2022	CDF-2 <sup>nd</sup> Floor Units	RO	No mold or other hazards identified	N/A
December 8-15, 2022	CTF-A1-146 (OIS Office) CDF-NE1	RE	Mold identified in cells #20,77,79	12/17/22
January 4, 2023	CTF-C2B	RE	No mold or other hazard identified	N/A
January 13, 2022	CTF-D2B, E1A	RO	Mold identified in cells #1,3,7-8,17-18,22,24,26	In progress

**61. For FY 2023 and FY 2024, to date, please list all maintenance issues that occurred and the status of any outstanding repairs in the CDF, CTF, and CCB:**

**a. HVAC**

- Continued Preventative Maintenance
- CDF recorded ticket count on MicroMain system for HVAC calls is 1,151.
- CTF recorded ticket count on MicroMain system for HVAC calls is 1,423.
- CDF penthouse roof top cooling tower replaced. Project completed 2023.
- CTF replaced air handler 2A & 3A. Project completed 2023
- CTF replaced B Building chiller. Projected completed 2023

**b. Plumbing**

- Continued Preventative Maintenance
- CDF recorded ticket count on the Micro Main system for plumbing calls is 5,211.
- CTF recorded ticket count on Micro Main system for plumbing calls is 1,495.
- The sewer main upgrade project is completed. Project began on December 12, 2022, and was completed on June 20, 2023.
- CDF & CTF domestic hot water converter and hot water tank project is ongoing. Project began on February 23, 2023, with 60% completed.
- CTF residence restroom, sink and toilet replacement project is ongoing. Project began on November 9, 2022, with 75% completed
- CTF residence shower enclosure upgrade project is ongoing. Project began on November 21, 2023, with 20% completed.

**c. Central Cell Block**

- Continued Preventative Maintenance
- There were 4 trouble tickets with the HVAC system at CCB recorded on the MicroMain system.

**d. Roofing**

- Continued Preventative Maintenance
- CDF Exterior window and façade structural upgrades began on January 24, 2022 and was completed on March 31, 2023.

**e. Interior Upgrades**

- CDF & CTF interior drain pipe upgrades – To Be Announced

**f. Perimeter Upgrades**

- CDF & CTF Boiler Plant Project is ongoing. Project began November 2022.

## **K. VISITATION AND COMMUNICATION**



**62. How has DOC ensured that residents in quarantine and isolation have access to counsel while quarantined or isolated?**

- a. Under what circumstances are appointments with attorneys delayed or cancelled? How does DOC alert attorneys and allow them to reschedule if appointments are delayed or cancelled?**

Since February 14, 2022, in-person contact and contactless legal visits resumed without an appointment. Additionally, since 2022 attorneys and visitors are no longer required to provide proof of COVID-19 vaccinations or negative testing. Effective July 2023, residents housed on units that are on quarantine may have in person visits or video legal visits with their attorneys, but will be required to wear a mask at all times while off of their housing unit. Attorneys may schedule telephone visits with their client if the resident is housed on an isolation unit.

Since 2020, DOC has also made video legal visits available to attorneys Monday – Friday from 9AM-4PM at CDF and 9AM-6PM at CTF. Private counsel may schedule a video visit with clients via an email request sent to [DOCvideolegalconference@dc.gov](mailto:DOCvideolegalconference@dc.gov). This service remains.

Finally, many residents also have access to their educational APDS tablet, which allows the residents and their attorneys to send private confidential messages to each other. There is no cost associated with this messaging.

- a. Under what circumstances are appointments with attorneys delayed or cancelled? How does DOC alert attorneys and allow them to reschedule if appointments are delayed or cancelled?**

The DOC makes every effort not to delay or cancel appointments. This can occasionally happen, however, if the resident's goes into isolation. In such cases, they will be unable to meet with counsel in person or via video. Attorneys are provided with two phone numbers to call prior to coming to get an update of their client's visitation status. For legal videos, attorneys are notified through the appointment scheduler, agency scheduler or video meeting link if an appointment is cancelled or delayed. Legal visits may be rescheduled.

**63. Please describe the agencies plans to create a process that allows individuals incarcerated in a DOC run facility the ability to review, watch, and provide live testimony at Council hearings.**

Residents may review and watch Council hearings via available televisions on housing units. DOC is exploring the option of providing residents the opportunity to view council hearings on their tablets, either live or recorded, to be able to watch the ANC member who represents the residents' views, issues and concerns at DC Council hearings. DOC is currently challenged with security, limited staffing, and movement concerns that prevent the ability of the agency to provide broader access to a greater number of DOC residents the opportunity to view DC Council hearings live or to accommodate residents an opportunity to provide live testimony at Council Hearings.

**64. Please describe the current procedures for in-person visitation at the CTF and CDF. When it is available, and to which residents?**

- a. In FY 2023 and FY 2024, to date, how many in-person visits occurred behind glass at CDF? How many contact visits occurred at CTF?**
- b. Does DOC continue to permit only those residents who are fully vaccinated to have face-to-face visit? How does DOC define “fully vaccinated”?**

**Please describe the current procedures for in-person visitation at the CTF and CDF. When it is available, and to which residents?**

All visits at CTF are in-person and all inmates are eligible for one visit per week, unless they have lost their visiting privilege through the disciplinary process. The inmate’s family and/or friends must call and schedule an appointment the day before the visit. Each visit can last up to one hour.

On the first consecutive Monday and Tuesday of each month, inmates within the CDF who have been housed for a period of 60 days or more and have been free of sustained disciplinary infractions for at least 30 days are eligible for one thirty-minute face to face (behind Plexiglas) visit.

- a. In FY 2023 and FY 2024, to date, how many in-person visits occurred behind glass (Face to Face Visits) at CDF? How many contact visits occurred at CTF?**

In FY23 there were 660 Face to Face visits at CDF and there were 5,589 social visits at CTF. In the first quarter of FY24 there were 251 Face to Face visits at CDF and 2,047 social visits at CTF.

- b. Does DOC continue to permit only those residents who are fully vaccinated to have face-to-face visit? How does DOC define “fully vaccinated”?**

As of January 17, 2023, the vaccination requirement was lifted for both DOC residents and their visitors.

**65. Please describe DOC's video visitation system.**

- a. Who currently has access to video visitation?**
- b. Are residents required to pay for these visits? If so, in what amount?**
- c. In FY 2023 and FY 2024, to date, how many video visits have occurred?**

Video visitation is available to all inmates assigned to the CDF. Inmates are allowed two 45-minute visits per week. Visiting hours are from 11AM until 10PM Wednesday through Sunday. Visitors can schedule visits online, 24 hours a day, using a link on the DOC website, or by calling the visitation center at (202) 442-6155, from 9AM until 5PM Tuesday through Saturday. Visitors may schedule visits for the Visitation Center, at 1901 E Street SE, or for several satellite locations within the District provided through partnerships with DC Public Libraries and DC Department of Recreation. Currently we maintain sites at Anacostia Library, Capital View Library, and Bald Eagle Recreation Center. Visitors are permitted to select the site of their choosing based on availability. Visits hosted at any of these facilities are free of charge.

**a. Who currently has access to video visitation? -**

All inmates who are assigned to CDF are eligible for video visits. Current Wi-Fi upgrades taking place will allow all CTF residents to receive video visits. The anticipated completion date for the upgrades is yet to be determined.

**b. Are residents required to pay for these visits? If so, in what amount?**

Video visits hosted at the Main Visitation Center, or any of the DCPL or DC Department of Parks and Recreation satellite locations are free of charge. If a visitor elects to conduct a visit from home, a \$10.00 convenience fee is charged by the vendor. Residents who receive visits are not charged for the visits.

**c. In FY 2023 and FY 2024, to date, how many video visits have occurred?**

In FY23 there were 22,120 video visits; and in FY24, through December 2024, there were 5,190 video visits that occurred.

**66. Please describe DOC's Remote Visitation Program.**

- a. How long are these visits?**
- b. Are residents required to pay for these visits? If so, in what amount?**

As an added convenience, visitors now have the option of an internet visit, during which they use their own devices to conduct a visit from home. Visitors contact the vendor directly, via their website, to schedule.

- a. How long are these visits?**  
Each visit is scheduled to last 26 minutes.
- b. Are residents required to pay for these visits? If so, in what amount?**  
The residents are not required to pay for these visits. The vendor charges the visitor a convenience fee of \$10.00.

**67. Please describe residents' access to the phone while in the custody of DOC.**

- a. With whom does DOC contract to provide phone services to residents? What is the duration of the contract, and what is the cost to DOC?**
- b. What is the cost per phone call?**
- c. During what hours are residents allowed access to the phone?**
- d. Are residents limited to a certain number of phone calls per day? Per week?**
- e. Does DOC provide free phone calls under any circumstances, e.g., for residents without funds or during the holidays?**

DOC provides one free phone call for all residents at intake. Residents have access to the phone during their out of cell times.

- a. With whom does DOC contract to provide phone services to residents? What is the duration of the contract, and what is the cost to DOC?**

Presently, DOC contracts with VIAPATH for inmate telephone services. The base service contract with VIAPATH for inmate telephone services started 1/1/2023 and will last 12 months. The contract has four (4) one-year options for extension. There is no cost to the District for these services. DOC is currently in the first option year of the contract.

- b. How much are residents charged per phone call?**

Each inmate receives a free call at intake. Calls to attorneys are free of cost to the resident. Afterwards the following applies:

- Domestic calls are \$0.08/minute plus any applicable taxes or fees.
- International call rates are dependent on location but are available through the system.
- Video visits are free of cost to the resident. Video visits hosted at the Main Visitation Center, or any of the DCPL or DC Department of Parks and Recreation satellite locations are free of charge. If a visitor elects to conduct a visit from home, a \$10.00 convenience fee is charged by the vendor.

- c. During what hours are residents allowed access to the phone?**

Residents are allowed to use the phones during their out of cell time periods. At CDF (and CTF as of January 1, 2023), they can also make phone calls from the VIAPATH tablets. Each resident has to wait fifteen minutes to place another call. This allows other inmates the ability to place a call. Attorney calls can be made from the VIAPATH and Securus phones (they are not recorded) and by request to their case manager.

- d. Are residents limited to a certain number of phone calls per day? Per week?**

There is no limit on the number of phone calls per day or per week. Calls are only limited by the amount of out of cell time and the fifteen-minute waiting time.

- e. **Does DOC provide free phone calls under any circumstances, e.g., for residents without funds or during the holidays?**

DOC provides one free phone call for all residents at intake.

## **L. FOOD**



**68. Please provide an update on food service at CDF and CTF under the new food contract with Aramark.**

- a) How does DOC oversee Aramark's subcontracts under this contract? Why does DOC engage Aramark to oversee these vendors, rather than DOC, OCP, or another District agency? Does this model increase overall costs to the contract?**
- b) How is DOC ensuring that food is being prepared and served safely by the contractor and subcontractor?**
- c) How many meals per day include fresh fruits and vegetables?**
- d) How many residents have been treated for food-borne illnesses in FY 2024, to date?**
- e) How does DOC ensure that residents with health conditions, such as diabetes, hypertension, or high cholesterol receive diet-appropriate meals?**
- f) Provide menus for kosher meals, cardiac meals, halal meals, and vegetarian meals.**
- g) How long does it take from the point that someone requests a religious meal or a special medical diet to when they start receiving that meal?**

Please note DOC's response on the update to food services under the new contract with Aramark below.

- a. How does DOC oversee Aramark's subcontracts under this contract? Why does DOC engage Aramark to oversee these vendors, rather than DOC, OCP, or another District agency? Does this model increase overall costs to the contract?**

The subcontracts required under this contract are a district mandated requirement that is done through the Department of Small and Local Business Development (DSLBD) agency.

DOC is only required to ensure that Aramark fulfills its DSLBD obligations and for them to submit their quarterly reports.

- b. How is DOC ensuring that food is being prepared and served safely by the contractor and subcontractor?**

The Contract Administrator conducts daily inspections and the culinary Officer-In-Charge confirms that Aramark is serving what is listed on the menu and reports it to Command Center and Contract Administrator.

- c. How many meals per day include fresh fruits and vegetables?**

Fresh fruit is served three times per week and vegetables once per day.

- d. How many residents have been treated for food-borne illnesses in FY 2024, to date?**

No residents in FY24 to date have been treated for food-borne illness.

- e. How does DOC ensure that residents with health conditions, such as diabetes, hypertension, or high cholesterol receive diet-appropriate meals?**

Medical providers prescribe the appropriate diet order which is tied into a specific diet plan.

- f. Please provide menus reflecting food served to residents in CDF and CTF since October 1, 2021, including menus for kosher meals, cardiac meals, halal meals, vegetarian meals, and the menus for DOC staff.**

Please see the following attached menus:

Attachment 68.1 DOC kosher menu

Attachment 68.2 DOC halal menu

Attachment 68.3 DOC adult menu

Attachment 68.4 DOC Diet Sheet

Attachment 68.5 Aramark's Medical Nutrition Therapy and Religious Meals Manual

- g. How long does it take from the point that someone requests a religious meal or a special medical diet to when they start receiving that meal?**

Once the culinary department receives the diet order it, is put in the system the same day; and the inmate receives the requested dietary meal the next day.



# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day

Week1 Monday	Week1 Tuesday	Week1 Wednesday	Week1 Thursday	Week1 Friday	Week1 Saturday	Week1 Sunday							
<b>Breakfast</b>													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
<b>Dinner</b>													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

*This menu was developed at the request of the facility.*

**Breakfast:** No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast and stored in a special area. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve dry cereal in disposable bowls with lids.

**Lunch and dinner:** Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit or cookies, bowl of salad/coleslaw, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served at lunch and dinner meals. Sandwich cookies contain dairy and should only be served when indicated.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day



Week2 Monday	Week2 Tuesday	Week2 Wednesday	Week2 Thursday	Week2 Friday	Week2 Saturday	Week2 Sunday							
<b>Breakfast</b>													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
<b>Dinner</b>													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

*This menu was developed at the request of the facility.*

**Breakfast:** No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast and stored in a special area. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve dry cereal in disposable bowls with lids.

**Lunch and dinner:** Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit or cookies, bowl of salad/coleslaw, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served at lunch and dinner meals. Sandwich cookies contain dairy and should only be served when indicated.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:  Julia Dunningan, RD-468086847

Client's Signature: \_\_\_\_\_

Date: \_\_\_\_\_

FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day



Week3 Monday	Week3 Tuesday	Week3 Wednesday	Week3 Thursday	Week3 Friday	Week3 Saturday	Week3 Sunday							
<b>Breakfast</b>													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
<b>Dinner</b>													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

*This menu was developed at the request of the facility.*

**Breakfast:** No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast and stored in a special area. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve dry cereal in disposable bowls with lids.

**Lunch and dinner:** Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit or cookies, bowl of salad/coleslaw, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served at lunch and dinner meals. Sandwich cookies contain dairy and should only be served when indicated.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:  Julia Dunningan, RD-468086847

Client's Signature: \_\_\_\_\_

Date: \_\_\_\_\_

FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day



Week4 Monday	Week4 Tuesday	Week4 Wednesday	Week4 Thursday	Week4 Friday	Week4 Saturday	Week4 Sunday							
<b>Breakfast</b>													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
<b>Dinner</b>													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

*This menu was developed at the request of the facility.*

**Breakfast:** No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast and stored in a special area. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve dry cereal in disposable bowls with lids.

**Lunch and dinner:** Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit or cookies, bowl of salad/coleslaw, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served at lunch and dinner meals. Sandwich cookies contain dairy and should only be served when indicated.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:  Julia Dunningan, RD #68086847

Client's Signature: \_\_\_\_\_

Date: \_\_\_\_\_

FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC CDF/CTF Halal Menu



Weekly Average 2800 Calories Per Day

Week1 Monday		Week1 Tuesday		Week1 Wednesday		Week1 Thursday		Week1 Friday		Week1 Saturday		Week1 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup	Toasted Oats Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup
Cream Gravy	4 fl oz	Hard Cooked Egg	1 each	Peanut Butter	2 ozw	Hash Brown Potatoes	1 cup	Corn Flakes Cereal	11/2 cup	Scrambled Eggs	21/2 ozw	Peanut Butter	2 ozw
Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Cottage Fries	1 cup	Bran Muffin	1/60 cut	Cream Gravy	4 fl oz	Hash Brown Potatoes	1 cup	Lyonnais Potatoes	1 cup
1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut	Buttermilk Biscuit	1/60 cut	Whipped Margarine	1/2 ozw	Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut	Streusel Coffeecake	1/60 cut
Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
		Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup					Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Chicken Salad (2 oz Halal diced meat)	4 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Rinsed Tuna	2 ozw	Chicken Salad (2 oz Halal diced meat)	4 ozw
Mustard, pc	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice	Mustard, pc	2 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice
Enriched Bread	4 slice	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion
Marinated White Bean Salad	1 cup	Potato Salad	1 cup	Fudge Brownie	1/60 cut	Pasta Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup	Oatmeal Cookie Bar	1/60 cut
Oatmeal Cookie Bar	1/60 cut	Sugar Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fudge Brownie	1/60 cut	Fruit Drink w/ Vitamin C	1 cup
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup		
<b>Dinner</b>													
Halal Ziti (2 oz Halal Ground Beef)	10 ozw	Halal Chicken Hot Dogs (1.2 oz ea)	2 each	Halal Spanish Rice (2 oz Halal Ground Beef)	10 ozw	Halal Sloppy Joe (2 oz Halal Ground Beef)	3 ozw	Halal Chicken Patty (3 ozw each)	1 patty	Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Halal Rotini (2 oz Halal Ground Beef)	10 ozw
Green Beans	1/2 cup	Ranch Pinto Beans	1 cup	Carrots	1/2 cup	Enriched Bread	2 slice	Rice	1 cup	BBQ Pinto Beans	1 cup	Peas	1/2 cup
Garlic Herb Biscuit with Melted Margarine	1/60 cut	Coleslaw Vinaigrette	1/2 cup	Sweet Cornbread	1/54 cut	Baked Beans	1 cup	Irish Blend Vegetables	1/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Garlic Herb Biscuit with Melted Margarine	1/60 cut
White Cake	1/60 cut	Enriched Bread	2 slice	Powdered Sugar Dusted Lemon Square	1/60 cut	Corn	1/2 cup	Enriched Bread	2 slice	Enriched Bread	2 slice	Duplex Sandwich Cookies	3 each
Sweetened Iced Tea	1 cup	Mustard, pc	2 packet	Whipped Margarine	1/2 ozw	Duplex Sandwich Cookies	3 each	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Sweetened Iced Tea	1 cup
		Cinnamon Sugar Topped White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Spiced Apple Square	1/60 cut	White Cake	1/60 cut		
		Sweetened Iced Tea	1 cup					Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Vegetarian cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature: 

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC CDF/CTF Halal Menu

Weekly Average 2800 Calories Per Day

Week2 Monday		Week2 Tuesday		Week2 Wednesday		Week2 Thursday		Week2 Friday		Week2 Saturday		Week2 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch
Grits	1 cup	Corn Flakes Cereal	1 cup	Whole Grain Oatmeal	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup	Toasted Oats Cereal	1 cup	Whole Grain Oatmeal	1 cup
Peanut Butter	2 ozw	Cream Gravy	4 fl oz	Hard Cooked Egg	1 each	Baked Pancakes (1/60 2@)	1/30 cut	Scrambled Eggs	21/2 ozw	Cream Gravy	4 fl oz	Peanut Butter	2 ozw
Cottage Fries	1 cup	Buttermilk Biscuit	1/60 cut	Cajun Potatoes	1 cup	Syrup	2 fl oz	Hash Brown Potatoes	1 cup	Buttermilk Biscuit	1/60 cut	Cajun Potatoes	1 cup
Blueberry Muffin	1/60 cut	1% Milk (Half Pint)	1 each	Buttermilk Biscuit	1/60 cut	Whipped Margarine	1/2 ozw	Bran Muffin	1/60 cut	1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut
Whipped Margarine	1/2 ozw	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw
1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each
Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Hard Cooked Egg	2 each	Vegan Bean Patty	7 ozw	Rinsed Tuna	2 ozw	Hard Cooked Egg	2 each	Chicken Salad (2 oz Halal diced meat)	4 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each
Mayo Dressing	2 packet	Mustard, pc	2 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice	Mustard, pc	2 packet	Mayo Dressing	2 packet
Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Marinated White Bean Salad	1 cup	Enriched Bread	4 slice	Enriched Bread	4 slice
Pasta Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fudge Brownie	1/60 cut	Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup
Fudge Brownie	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup
<b>Dinner</b>													
Halal Chili (1oz Halal Ground Beef)	8 ozw	Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Halal Spanish Rice (2 oz Halal Ground Beef)	10 ozw	Halal Chicken Hot Dogs (1.2 oz ea)	2 each	Halal Rotini Cream Sauce (2 oz Halal Ground Beef)	10 ozw	Halal Spanish Rice (2 oz Halal Ground Beef)	10 ozw	Halal Chicken Patty (3 ozw each)	1 patty
Peas & Carrots	1/2 cup	AuGratin Potatoes	1 cup	Pinto Beans	1 cup	Mustard, pc	2 packet	Carrots	1/2 cup	Pinto Beans	1 cup	Gravy	2 fl oz
Sweet Cornbread	1/54 cut	Fried Cabbage	1/2 cup	Sweet Cornbread	1/54 cut	Enriched Bread	2 slice	Sweet Cornbread	1/54 cut	Enriched Bread	2 slice	Cottage Fries	1 cup
Whipped Margarine	1/2 ozw	Enriched Bread	2 slice	Whipped Margarine	1/2 ozw	Baked Beans	1 cup	White Cake	1/60 cut	Whipped Margarine	1/2 ozw	Green Beans	1/2 cup
Powdered Sugar Dusted Lemon Square	1/60 cut	White Cake	1/60 cut	Duplex Sandwich Cookies	3 each	Broccoli & Carrots	1/2 cup	Sweetened Iced Tea	1 cup	Duplex Sandwich Cookies	3 each	Sweet Cornbread	1/54 cut
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Spiced Apple Square	1/60 cut			Sweetened Iced Tea	1 cup	Whipped Margarine	1/2 ozw
						Sweetened Iced Tea	1 cup					White Cake	1/60 cut
												Sweetened Iced Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Vegetarian cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.



# Washington DC CDF/CTF Halal Menu

Weekly Average 2800 Calories Per Day

Week3 Monday		Week3 Tuesday		Week3 Wednesday		Week3 Thursday		Week3 Friday		Week3 Saturday		Week3 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup	Whole Grain Oatmeal	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup
Cream Gravy	4 fl oz	Scrambled Eggs w/ Onions & Peppers	21/2 ozw	Peanut Butter	2 ozw	Hard Cooked Egg	1 each	Cream Gravy	4 fl oz	Scrambled Eggs	21/2 ozw	Peanut Butter	2 ozw
Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Cajun Potatoes	1 cup	Hash Brown Potatoes	1 cup	Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Lyonnais Potatoes	1 cup
1% Milk (Half Pint)	1 each	Bran Muffin	1/60 cut	Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut	1% Milk (Half Pint)	1 each	Bran Muffin	1/60 cut	Streusel Coffeecake	1/60 cut
Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
		Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Chicken Salad (2 oz Halal diced meat)	4 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Rinsed Tuna	2 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Chicken Salad (2 oz Halal diced meat)	4 ozw
Enriched Bread	4 slice	Mustard, pc	2 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Mustard, pc	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice
Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Potato Salad	1 cup
Sugar Cookie Bar	1/60 cut	Potato Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Marinated White Bean Salad	1 cup	Pasta Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Oatmeal Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup	Oatmeal Cookie Bar	1/60 cut	Fudge Brownie	1/60 cut	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fudge Brownie	1/60 cut	Fruit Drink w/ Vitamin C	1 cup
		Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup		
<b>Dinner</b>													
Halal Taco Meat (2 oz Halal Ground Beef)	3 ozw	Halal Hearty Mac & Cheese (2 oz Halal Ground Beef)	10 ozw	Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Halal Chicken Hot Dogs (1.2 oz ea)	2 each	Halal Rotini (2 oz Halal Ground Beef)	10 ozw	Halal Chili (1oz Halal Ground Beef)	8 ozw	Halal Chicken Patty (3 ozw each)	1 patty
Flour Tortilla (6")	2 each	Green Beans	1/2 cup	Cream Gravy	2 fl oz	Baked Beans	1 cup	Carrots	1/2 cup	Rice	1/2 cup	Ketchup	1 packet
Pinto Beans	1 cup	Sweet Cornbread	1/54 cut	Rice	1 cup	Fried Cabbage	1/2 cup	Garlic Herb Biscuit with Melted Margarine	1/60 cut	Corn	1/2 cup	Enriched Bread	2 slice
Spanish Rice	1/2 cup	Whipped Margarine	1/2 ozw	Irish Blend Vegetables	1/2 cup	Enriched Bread	2 slice	Whipped Margarine	1/2 ozw	Sweet Cornbread	1/54 cut	BBQ Pinto Beans	1 cup
Shredded Lettuce	1/2 cup	White Cake	1/60 cut	Enriched Bread	2 slice	Mustard, pc	2 packet	Powdered Sugar Dusted Lemon Square	1/60 cut	Whipped Margarine	1/2 ozw	Fried Cabbage	1/2 cup
Lemon Cake	1/60 cut	Sweetened Iced Tea	1 cup	Whipped Margarine	1/2 ozw	White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Duplex Sandwich Cookies	3 each	Cinnamon Sugar Topped White Cake	1/60 cut
Sweetened Iced Tea	1 cup			Spiced Apple Square	1/60 cut	Sweetened Iced Tea	1 cup			Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup
				Sweetened Iced Tea	1 cup								

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**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

# Washington DC CDF/CTF Halal Menu

Weekly Average 2800 Calories Per Day

Week4 Monday		Week4 Tuesday		Week4 Wednesday		Week4 Thursday		Week4 Friday		Week4 Saturday		Week4 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup
Cream Gravy	4 fl oz	Cottage Fries	1 cup	Hard Cooked Egg	1 each	Baked Pancakes (1/60 2@)	1/30 cut	Cream Gravy	4 fl oz	Scrambled Eggs	21/2 oz	Peanut Butter	2 oz
Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut	Cajun Potatoes	1 cup	Syrup	2 fl oz	Buttermilk Biscuit	1/60 cut	Cajun Potatoes	1 cup	Hash Brown Potatoes	1 cup
1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 oz	Bran Muffin	1/60 cut	Whipped Margarine	1/2 oz	1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut	Bran Muffin	1/60 cut
Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 oz	1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz
		Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup			1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
				Coffee w. 1 PC Sugar	1 cup					Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Vegan Bean Patty	7 oz	Rinsed Tuna	2 oz	Chicken Salad (2 oz Halal diced meat)	4 oz	Hard Cooked Egg	2 each	Vegan Bean Patty	7 oz	Chicken Salad (2 oz Halal diced meat)	4 oz	Hard Cooked Egg	2 each
Mustard, pc	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice	Mayo Dressing	2 packet	Mustard, pc	2 packet	Enriched Bread	4 slice	Mayo Dressing	2 packet
Enriched Bread	4 slice	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice	Enriched Bread	4 slice	Fudge Brownie	1/60 cut	Enriched Bread	4 slice
Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup	Fudge Brownie	1/60 cut	Vinaigrette Macaroni Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Marinated White Bean Salad	1 cup	Potato Salad	1 cup
Oatmeal Cookie Bar	1/60 cut	Sugar Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup
<b>Dinner</b>													
Oven Fried Breaded Fish Patty (3 oz)	1 patty	Halal Taco Meat (2 oz Halal Ground Beef)	3 oz	Halal Hearty Mac & Cheese (2 oz Halal Ground Beef)	10 oz	Halal Chili (1oz Halal Ground Beef)	8 oz	American Goulash (1 oz Halal Ground Beef)	8 oz	Halal Chicken Patty (3 oz each)	1 patty	Halal Spanish Rice (2 oz Halal Ground Beef)	10 oz
Macaroni & Cheese	1 cup	Flour Tortilla (6")	2 each	Kettle Blend Mixed Vegetables	1/2 cup	Carrots	1/2 cup	Green Beans	1/2 cup	Gravy	2 fl oz	Black Beans	1 cup
Green Beans	1/2 cup	Pinto Beans	1 cup	Sweet Cornbread	1/54 cut	Fried Cabbage	1/2 cup	Corn	1/2 cup	Cajun Potatoes	1 cup	Sweet Cornbread	1/54 cut
Enriched Bread	2 slice	Spanish Rice	1 cup	Whipped Margarine	1/2 oz	Sweet Cornbread	1/54 cut	Enriched Bread	2 slice	Peas	1/2 cup	Whipped Margarine	1/2 oz
Whipped Margarine	1/2 oz	Corn	1/2 cup	White Cake	1/60 cut	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Buttermilk Biscuit	1/54 cut	White Cake	1/60 cut
White Cake	1/60 cut	Cinnamon Sugar Topped White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Duplex Sandwich Cookies	3 each	Duplex Sandwich Cookies	3 each	Whipped Margarine	1/2 oz	Sweetened Iced Tea	1 cup
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup			Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Powdered Sugar Dusted Lemon Square	1/60 cut		
										Sweetened Iced Tea	1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Vegetarian cheese with calcium is used.

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**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC CDF/CTF Adult Menu

Weekly Average 2800 Calories Per Day

Week1 Monday	Week1 Tuesday	Week1 Wednesday	Week1 Thursday	Week1 Friday	Week1 Saturday	Week1 Sunday
<b>Breakfast</b>						
100% Apple Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch	100% Orange Juice (4 fl oz) 1 pouch	100% Apple Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch	100% Orange Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch
Corn Flakes Cereal 1 cup	Corn Grits 1 cup	Whole Grain Oatmeal 1 cup	Corn Grits 1 cup	Toasted Oats Cereal 1 cup	Corn Grits 1 cup	Whole Grain Oatmeal 1 cup
Creamy Country Gravy (1 oz)- 6 ozw	Hard Cooked Egg 1 each	Breakfast Sausage (1 ozw each) 1 patty	Diced T. Ham 1 ozw	Corn Flakes Cereal 11/2 cup	Scrambled Eggs 21/2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Buttermilk Biscuit 1/60 cut	Hash Brown Potatoes 1 cup	Cottage Fries 1 cup	Hash Brown Potatoes 1 cup	Creamy Country Gravy (1 oz)- 6 ozw	Hash Brown Potatoes 1 cup	Lyonnaise Potatoes 1 cup
1% Milk (Half Pint) 1 each	Streusel Coffeecake 1/60 cut	Buttermilk Biscuit 1/60 cut	Bran Muffin 1/60 cut	Buttermilk Biscuit 1/60 cut	Blueberry Muffin 1/60 cut	Streusel Coffeecake 1/60 cut
Coffee w. 1 PC Sugar 1 cup	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	1% Milk (Half Pint) 1 each	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw
	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	Coffee w. 1 PC Sugar 1 cup	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
	Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup		Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup
<b>Lunch</b>						
Peanut Butter & Jelly PC's 2 each	T. Ham 2 ozw	Chicken Salad (2 oz diced meat) 4 ozw	T. Salami 2 ozw	Hard Cooked Egg 2 each	Turkey 2 ozw	T. Ham Salad (2 oz T.Ham) 4 ozw
Enriched Bread 4 slice	Cheese (0.6 ozw/slice) 2 slice	Enriched Bread 4 slice	Cheese (0.6 ozw/slice) 2 slice	Mayo Dressing 2 packet	Cheese (0.6 ozw/slice) 2 slice	Enriched Bread 4 slice
Marinated White Bean Salad 1 cup	Mustard, pc 2 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Mustard, pc 2 packet	Enriched Bread 4 slice	Mustard, pc 2 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion
Oatmeal Cookie Bar 1/60 cut	Enriched Bread 4 slice	Fudge Brownie 1/60 cut	Enriched Bread 4 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Enriched Bread 4 slice	Oatmeal Cookie Bar 1/60 cut
Fruit Drink w/ Vitamin C 1 cup	Potato Salad 1 cup	Fruit Drink w/ Vitamin C 1 cup	Pasta Salad 1 cup	Oatmeal Cookie Bar 1/60 cut	Potato Salad 1 cup	Fruit Drink w/ Vitamin C 1 cup
	Sugar Cookie Bar 1/60 cut		Sugar Cookie Bar 1/60 cut	Fruit Drink w/ Vitamin C 1 cup	Fudge Brownie 1/60 cut	
	Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup	
<b>Dinner</b>						
Ziti & Italian Sauce (2 oz)- 12 ozw	T. Hot Dogs (1.6 oz each) 2 each	Spicy Rice Casserole (2 oz)- 12 ozw	Sloppy Joe LS (3 oz)- 4 ozw	Crispy Chicken Patty (3 ozw each) 1 patty	Baked Meatloaf (3 ozw each) 1 patty	Rotini & Italian Sauce (2 oz)- 12 ozw
Green Beans 1/2 cup	Ranch Pinto Beans 1 cup	Carrots 1/2 cup	Enriched Bread 2 slice	Rice 1 cup	BBQ Pinto Beans 1 cup	Peas 1/2 cup
Garlic Herb Biscuit with Melted Margarine 1/54 cut	Coleslaw Vinaigrette 1/2 cup	Sweet Cornbread 1/54 cut	Baked Beans 1 cup	Irish Blend Vegetables 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup	Garlic Herb Biscuit with Melted Margarine 1/54 cut
White Cake 1/60 cut	Enriched Bread 2 slice	Powdered Sugar Dusted Lemon Square 1/60 cut	Corn 1/2 cup	Enriched Bread 2 slice	Enriched Bread 2 slice	Duplex Sandwich Cookies 3 each
Sweetened Iced Tea 1 cup	Mustard, pc 2 packet	Whipped Margarine 1/2 ozw	Duplex Sandwich Cookies 3 each	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Sweetened Iced Tea 1 cup
	Cinnamon Sugar Topped White Cake 1/60 cut	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Spiced Apple Square 1/60 cut	White Cake 1/60 cut	
	Sweetened Iced Tea 1 cup			Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.  
 ~This item made with mechanically separated poultry used in accordance with USDA standards.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC CDF/CTF Adult Menu



Weekly Average 2800 Calories Per Day

Week2 Monday	Week2 Tuesday	Week2 Wednesday	Week2 Thursday	Week2 Friday	Week2 Saturday	Week2 Sunday
<b>Breakfast</b>						
100% Apple Juice (4 fl oz)	100% Juice (4 oz)	100% Orange Juice (4 fl oz)	100% Apple Juice (4 fl oz)	100% Juice (4 oz)	100% Apple Juice (4 fl oz)	100% Orange Juice (4 fl oz)
Corn Grits	Corn Flakes Cereal	Whole Grain Oatmeal	Whole Grain Oatmeal	Corn Grits	Toasted Oats Cereal	Whole Grain Oatmeal
Breakfast Sausage (1 ozw each)	Creamy Country Gravy (1 oz)-	Hard Cooked Egg	T. Ham	Scrambled Eggs	Creamy Country Gravy (1 oz)-	Breakfast Sausage (1 ozw each)
Cottage Fries	Buttermilk Biscuit	Cajun Potatoes	Baked Pancakes (1/60 2@)	Hash Brown Potatoes	Buttermilk Biscuit	Cajun Potatoes
Blueberry Muffin	1% Milk (Half Pint)	Buttermilk Biscuit	Syrup	Bran Muffin	1% Milk (Half Pint)	Streusel Coffeecake
Whipped Margarine	Coffee w. 1 PC Sugar	Whipped Margarine	Whipped Margarine	Whipped Margarine	Coffee w. 1 PC Sugar	Whipped Margarine
1% Milk (Half Pint)		1% Milk (Half Pint)	1% Milk (Half Pint)	1% Milk (Half Pint)		1% Milk (Half Pint)
Coffee w. 1 PC Sugar		Coffee w. 1 PC Sugar	Coffee w. 1 PC Sugar	Coffee w. 1 PC Sugar		Coffee w. 1 PC Sugar
<b>Lunch</b>						
T. Bologna	Peanut Butter & Jelly PC's	T. Ham	Hard Cooked Egg	Turkey	T. Ham Salad (2 oz T.Ham)	T. Bologna
Cheese (0.6 ozw/slice)	Enriched Bread	Cheese (0.6 ozw/slice)	Mayo Dressing	Cheese (0.6 ozw/slice)	Enriched Bread	Cheese (0.6 ozw/slice)
Mustard, pc	Fruit (1@ or 1/2 cup equivalent)	Mustard, pc	Enriched Bread	Mustard, pc	Fruit (1@ or 1/2 cup equivalent)	Mustard, pc
Enriched Bread	Oatmeal Cookie Bar	Enriched Bread	Fruit (1@ or 1/2 cup equivalent)	Enriched Bread	Sugar Cookie Bar	Enriched Bread
Pasta Salad	Fruit Drink w/ Vitamin C	Potato Salad	Oatmeal Cookie Bar	Marinated White Bean Salad	Fruit Drink w/ Vitamin C	Potato Salad
Fudge Brownie		Sugar Cookie Bar	Fruit Drink w/ Vitamin C	Fudge Brownie		Oatmeal Cookie Bar
Fruit Drink w/ Vitamin C		Fruit Drink w/ Vitamin C		Fruit Drink w/ Vitamin C		Fruit Drink w/ Vitamin C
<b>Dinner</b>						
Chili con Carne w/ Beans (2 oz)-	Smoked T. Sausage (3 oz each)	Cajun Jambalaya (2 oz) LS-	T. Hot Dogs (1.6 oz each)	Rotini & Alfredo Sauce (2oz)-	Hearty Spanish Rice (2 oz)-	Crispy Chicken Patty (3 ozw each)
Peas & Carrots	AuGratin Potatoes	Pinto Beans	Mustard, pc	Carrots	Pinto Beans	Gravy
Sweet Cornbread	Fried Cabbage	Sweet Cornbread	Enriched Bread	Sweet Cornbread	Enriched Bread	Cottage Fries
Whipped Margarine	Enriched Bread	Whipped Margarine	Baked Beans	White Cake	Whipped Margarine	Green Beans
Powdered Sugar Dusted Lemon Square	White Cake	Duplex Sandwich Cookies	Broccoli & Carrots	Sweetened Iced Tea	Duplex Sandwich Cookies	Sweet Cornbread
Sweetened Iced Tea	Sweetened Iced Tea	Sweetened Iced Tea	Spiced Apple Square		Sweetened Iced Tea	Whipped Margarine
			Sweetened Iced Tea			White Cake
						Sweetened Iced Tea

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.  
 ~This item made with mechanically separated poultry used in accordance with USDA standards.

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**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Proposed: 5/22  
 Implemented: 6/22  
 Revised: 12/23

# Washington DC CDF/CTF Adult Menu



Weekly Average 2800 Calories Per Day

	Week3 Monday	Week3 Tuesday	Week3 Wednesday	Week3 Thursday	Week3 Friday	Week3 Saturday	Week3 Sunday
<b>Breakfast</b>							
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch
Corn Flakes Cereal	1 cup	Corn Grits	1 cup	Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup
Creamy Country Gravy (1 oz)-	6 ozw	Scrambled Eggs w/ Onions & Peppers	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Hard Cooked Egg	1 each
Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Cajun Potatoes	1 cup	Hash Brown Potatoes	1 cup
1% Milk (Half Pint)	1 each	Bran Muffin	1/60 cut	Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut
Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
		Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>							
Chicken Salad (2 oz diced meat)	4 ozw	Turkey	2 ozw	Hard Cooked Egg	2 each	T. Ham	2 ozw
Enriched Bread	4 slice	Cheese (0.6 ozw/slice)	2 slice	Mayo Dressing	2 packet	Cheese (0.6 ozw/slice)	2 slice
Fruit (1@ or 1/2 cup equivalent)	1 portion	Mustard, pc	2 packet	Enriched Bread	4 slice	Mustard, pc	2 packet
Sugar Cookie Bar	1/60 cut	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice
Fruit Drink w/ Vitamin C	1 cup	Potato Salad	1 cup	Fudge Brownie	1/60 cut	Marinated White Bean Salad	1 cup
		Oatmeal Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut
		Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup
<b>Dinner</b>							
Tex-Mex Taco Filling LS (3 oz)-	4 ozw	Mac & Cheese Casserole (2 oz)-	12 ozw	Crispy Chicken Patty (3 ozw each)	1 patty	Smoked T. Sausage (3 oz each)	1 each
Flour Tortilla (6")	2 each	Green Beans	1/2 cup	Cream Gravy	2 fl oz	Baked Beans	1 cup
Pinto Beans	1 cup	Sweet Cornbread	1/54 cut	Rice	1 cup	Fried Cabbage	1/2 cup
Spanish Rice	1/2 cup	Whipped Margarine	1/2 ozw	Irish Blend Vegetables	1/2 cup	Enriched Bread	2 slice
Shredded Lettuce	1/2 cup	White Cake	1/60 cut	Enriched Bread	2 slice	Whipped Margarine	1/2 ozw
Lemon Cake	1/60 cut	Sweetened Iced Tea	1 cup	Whipped Margarine	1/2 ozw	White Cake	1/60 cut
Sweetened Iced Tea	1 cup			Spiced Apple Square	1/60 cut	Sweetened Iced Tea	1 cup
				Sweetened Iced Tea	1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.  
 ~This item made with mechanically separated poultry used in accordance with USDA standards.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:  Julia Dunningan, RD 486086847

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC CDF/CTF

## Adult Menu



Weekly Average 2800 Calories Per Day

Week4 Monday		Week4 Tuesday		Week4 Wednesday		Week4 Thursday		Week4 Friday		Week4 Saturday		Week4 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Corn Grits	1 cup	Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup	Whole Grain Oatmeal	1 cup	Corn Grits	1 cup	Whole Grain Oatmeal	1 cup
Creamy Country Gravy (1 oz)-	6 ozw	Breakfast Sausage (1 ozw each)	2 patty	Hard Cooked Egg	1 each	Breakfast Sausage (1 ozw each)	2 patty	Creamy Country Gravy (1 oz)-	6 ozw	Scrambled Eggs	21/2 ozw	Diced T. Ham	1 ozw
Buttermilk Biscuit	1/60 cut	Cottage Fries	1 cup	Cajun Potatoes	1 cup	Baked Pancakes (1/60 2@)	1/30 cut	Buttermilk Biscuit	1/60 cut	Cajun Potatoes	1 cup	Hash Brown Potatoes	1 cup
1% Milk (Half Pint)	1 each	Blueberry Muffin	1/60 cut	Bran Muffin	1/60 cut	Syrup	2 fl oz	1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut	Bran Muffin	1/60 cut
Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
		Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Turkey	2 ozw	Peanut Butter & Jelly PC's	2 each	T. Ham	2 ozw	Hard Cooked Egg	2 each	T. Bologna	2 ozw	T. Ham Salad (2 oz T.Ham)	4 ozw	T. Ham	2 ozw
Cheese (0.6 ozw/slice)	2 slice	Enriched Bread	4 slice	Cheese (0.6 ozw/slice)	2 slice	Mayo Dressing	2 packet	Cheese (0.6 ozw/slice)	2 slice	Enriched Bread	4 slice	Cheese (0.6 ozw/slice)	2 slice
Mustard, pc	2 packet	Potato Salad	1 cup	Mustard, pc	2 packet	Enriched Bread	4 slice	Mustard, pc	2 packet	Fudge Brownie	1/60 cut	Mustard, pc	2 packet
Enriched Bread	4 slice	Sugar Cookie Bar	1/60 cut	Enriched Bread	4 slice	Vinaigrette Macaroni Salad	1 cup	Enriched Bread	4 slice	Marinated White Bean Salad	1 cup	Enriched Bread	4 slice
Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Sugar Cookie Bar	1/60 cut	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Potato Salad	1 cup
Oatmeal Cookie Bar	1/60 cut			Fudge Brownie	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Oatmeal Cookie Bar	1/60 cut			Sugar Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup
<b>Dinner</b>													
Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Southwest Burrito Filling (2 oz)-	12 ozw	Cheesy Broccoli Noodle Casserole (2 oz)-	12 ozw	Chili con Carne w/ Beans (2 oz)-	12 ozw	American Goulash (2 oz)-	12 ozw	Crispy Chicken Patty (3 ozw each)	1 patty	Hearty Spanish Rice (2 oz)-	12 ozw
Macaroni & Cheese	1 cup	Rice	1 cup	Kettle Blend Mixed Vegetables	1/2 cup	Carrots	1/2 cup	Green Beans	1/2 cup	Gravy	2 fl oz	Black Beans	1 cup
Green Beans	1/2 cup	Corn	1/2 cup	Sweet Cornbread	1/54 cut	Fried Cabbage	1/2 cup	Corn	1/2 cup	Cajun Potatoes	1 cup	Sweet Cornbread	1/54 cut
Enriched Bread	2 slice	Flour Tortilla (6")	2 each	Whipped Margarine	1/2 ozw	Sweet Cornbread	1/54 cut	Enriched Bread	2 slice	Peas	1/2 cup	Whipped Margarine	1/2 ozw
Whipped Margarine	1/2 ozw	Cinnamon Sugar Topped White Cake	1/60 cut	White Cake	1/60 cut	Duplex Sandwich Cookies	3 each	Duplex Sandwich Cookies	3 each	Buttermilk Biscuit	1/54 cut	White Cake	1/60 cut
White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Powdered Sugar Dusted Lemon Square	1/60 cut	Sweetened Iced Tea	1 cup
Sweetened Iced Tea	1 cup									Sweetened Iced Tea	1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.  
 ~This item made with mechanically separated poultry used in accordance with USDA standards.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:   
J. Dunningan, RD 48608847

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Attachment 68.f DOC Special Diet Menus

Attachment 68.f DOC Special Diet Menus

<b>DIET GUIDE</b>		For Diet Sheets	Day Off
<b>Washington DC</b>		<b>Created: 8/21</b>	
	<b>WEEK NUMBER: 1</b>		
<b>M O N D A Y</b>	Unsweetened Dry Cereal Scrambled Eggs  bdsc	Peanut Butter  2 oz Peanut Buter lsack-pb	Scratch Poultry Patty LF Noodles LF Gren Beans  1 1/2 c. Noodles & Mtls. Sauce dunbre-rn
<b>T U E S D A Y</b>	LF Hot Cereal Peanut Butter  bcpb	Turkey  3 oz. Vegetarian Cheese lsack-mt	Breaded Chicken Patty LF Beans Coleslaw Vinaigrette  Peanut Butter dbred-bp
<b>W E D N E S D A Y</b>	LF Hot Cereal Breakfast Sausage  bcbs	Chicken Salad  2 oz. Peanut Butter lsack-mt	Scratch Poultry Patty LF Rice LF Carrots  1 c. Bean s& 1/2 c. Rice dunbre-rn
<b>T H U R S D A Y</b>	LF Hot Cereal Peanut Butter  bcpb	Hard Cooked Egg  Hard Cooked Eggs lsack-mt	LS Sloppy Joe LF Beans LF Green Beans  Peanut Butter Dmixed-bp
<b>F R I D A Y</b>	Unsweetened Dry Cereal Scratch Poultry Patty  bcpp	Turkey  3 oz. Vegetarian Cheese lsack-mt	Breaded Fish Patty LF Rice LF Cabbage  1 c. Beans dbred-rn
<b>S A T U R D A Y</b>	LF Hot Cereal Scrambled Eggs  bcsc	Peanut Butter  2 oz. Peanut Butter lsack-pb	Meatloaf Patty LF Beans LF Mixed Vegetables  3 ox Vegetarian Cheese dpatub-bp
<b>S U N D A Y</b>	LF Hot Cereal Breakfast Sausage  bcbs	Turkey  3 oz. Vegetarian Cheese lsack-mt	Scratch Poultry Patty LF Noodles LF Carrots  1 1/2 c. Noodles & Mtls. Sauce dunbre-rn



Attachment 68.f DOC Special Diet Menus

<b>DIET GUIDE</b>		<b>For Diet Sheets</b>	
<b>Washington DC</b>		<b>Created: 8/21</b>	
	<b>WEEK NUMBER:</b>	<b>2</b>	
<b>M O N D A Y</b>	LF Hot Cereal Breakfast Sausage  bcbs	Chicken Salad  3 oz. Vegetarian Cheese lsack-mt	Scratch Poultry Patty LF Beans LF Mixed Vegetables  1 c. Mtls Chili dunbre-bp
<b>T U E S D A Y</b>	Unsweetened Dry Cereal Scratch Poultry Patty  bdpp	Peanut Butter  2 oz. Peanut Butter lsack-mt	Breaded Chicken Patty AuGratin Potatoes LF Cabbage  1 1/2 c. AuGratin Potatoes dbred-bp
<b>W E D N E S D A Y</b>	LF Hot Cereal Scrambled Eggs  bdsc	Turkey  3 oz. Vegetarian Cheese lsack-mt	Scratch Poultry Patty LF Beans LF Mixed Vegetables  1 c. Beans & 1/2 c. Rice dunbre-bp
<b>T H U R S D A Y</b>	LF Hot Cereal Peanut Butter  bcpb	Peanut Butter  3 oz. Vegetarian Cheese lsack-pb	Charbroiled Patty LF Beans LF Mixed Vegetables  Peanut Butter dpatub-bp
<b>F R I D A Y</b>	LF Hot Cereal Scrambled Eggs  bcsc	Hard Cooked Egg  Hard Cooked Eggs lsack-mt	Breaded Fish Patty LF Noodles LF Carrots  1 1/2 c. Noodles & Mtls. Sauce dbred-rn
<b>S A T U R D A Y</b>	Unsweetened Dry Cereal Breakfast Sausage  bdbs	Peanut Butter  2 oz. Peanut Butter lsack-pb	Scratch Poultry Patty LF Rice LF Mixed Vegetables  1 c. Beans & 1/2 c. Rice dunbre-rn
<b>S U N D A Y</b>	LF Hot Cereal Peanut Butter  bcpb	Turkey  3 oz. Vegetarian Cheese lsack-mt	Breaded Chicken Patty LF Potatoes LF Green Beans  1 c. Beans dbred-bp

Attachment 68.f DOC Special Diet Menus

<b>DIET GUIDE</b>		<b>For Diet Sheets</b>	
<b>Washington DC</b>		<b>Created: 8/21</b>	
	<b>WEEK NUMBER:</b>	<b>3</b>	
<b>M O N D A Y</b>	Unsweetened Dry Cereal Peanut Butter  bdpb	Chicken Salad  3 oz. Vegetarian Cheese lsack-mt	LS Taco Filling LF Beans LF Cabbage  1 c. Beans & 1/2 c. Rice  dmixed-bp
<b>T U E S D A Y</b>	LF Hot Cereal Scrambled Eggs  bcsc	Turkey  3 oz. Vegetarian Cheese lsack-mt	Scratch Poultry Patty LF Noodles LF Green Beans  1 1/2 c. Mac & Cheese  dunbre-rn
<b>W E D N E S D A Y</b>	LF Hot Cereal Breakfast Sausage  bcbs	Peanut Butter  2 oz. Peanut Butter lsack-pb	Breaded Chicken Patty LF Rice LF Mixed Vegetables  1 c. Beans  dbred-rn
<b>T H U R S D A Y</b>	Unsweetened Dry Cereal Peanut Butter  bdpb	Turkey  3 oz. Vegetarian Cheese lsack-mt	Scratch Poultry Patty LF Beans LF Cabbage  Peanut Butter  dunbre-bp
<b>F R I D A Y</b>	LF Hot Cereal Scratch Poultry Patty  bcpp	Peanut Butter  3 oz. Vegetarian Cheese lsack-pb	Breaded Fish Patty LF Noodles LF Carrots  1 1/2 c. Noodles & Mtls. Sauce  dbred-rn
<b>S A T U R D A Y</b>	LF Hot Cereal Scrambled Eggs  bcsc	Hard Cooked Egg  Hard Cooked Egg lsack-mt	Scratch Poultry Patty LF Rice LF Mixed Vegetables  1 c. Mtls. Chili  dunbre-rn
<b>S U N D A Y</b>	LF Hot Cereal Breakfast Sausage  bcbs	Turkey  3 oz. Vegetarian Cheese lsack-mt	Charbroiled Patty LF Beans LF Cabbage  Peanut Butter  dpatub-bp

Attachment 68.f DOC Special Diet Menus

<b>DIET GUIDE</b>		<b>For Diet Sheets</b>	
<b>Washington DC</b>		<b>Created: 8/21</b>	
	<b>WEEK NUMBER: 4</b>		
<b>M O N D A Y</b>	Unsweetened Dry Cereal Scratch Poultry Patty  bdpp	Turkey  2 oz Peanut Buter  lsack-mt	Scratch Poultry Patty AuGratin Potatoes LF Green Beans  1 1/2 c. AuGratin Potatoes  dunbre-bp
<b>T U E S D A Y</b>	LF Hot Cereal Scrambled Eggs  bcsc	Peanut Butter  2 oz. Peanut Butter  lsack-pb	LS Taco Filling LF Rice LF Mixed Vegetables  1 c. Beans & 1/2 c. Rice  dmixed-rn
<b>W E D N E S D A Y</b>	LF Hot Cereal Breakfast Sausage  bcbs	Chicken Salad  3 oz. Vegetarian Cheese  lsack-mt	Scratch Poultry Patty LF Noodles LF Mixed Vegetables  1 1/2 c. Mac & Cheese  dunbre-rn
<b>T H U R S D A Y</b>	Unsweetened Dry Cereal Peanut Butter  bdpb	Turkey  3 oz. Vegetarian Cheese  lsack-mt	Meatloaf Patty LF Beans LF Carrots  1 c. Mtls. Chili  dpatub-bp
<b>F R I D A Y</b>	LF Hot Cereal Breakfast Sausage  bcbs	Hard Cooked Egg  Hard Cooked Egg  lsack-mt	Breaded Fish Patty LF Beans LF Green Beans  Peanut Butter  dbred-bp
<b>S A T U R D A Y</b>	LF Hot Cereal Scrambled Eggs  bcsc	Peanut Butter  2 oz. Peanut Butter  lsack-pb	Breaded Chicken Patty LF Potatoes LF Mixed Vegetables  1 c. Beans  dbred-bp
<b>S U N D A Y</b>	LF Hot Cereal Peanut Butter  bcpb	Turkey  3 oz. Vegetarian Cheese  lsack-mt	Scratch Poultry Patty LF Beans LF Cabbage  1 c. Beans & 1/2 c. Rice  dunbre-bp

# Attachment 68.f DOC Special Diet Menus

## SNACK DIET SHEET

1. Attach this sheet to the production packet, along with the Diet Sheets
2. Record meat and fruit selection given for all snacks
3. Record snack counts on this sheet
4. File with the Diet Sheets

Meat Selection: \_\_\_\_\_ Fruit Selection: \_\_\_\_\_ Date: \_\_\_\_\_

Counts			
<b>Type of Snacks:</b>	2200 / 2800 Calorie Diabetic P.M. Snack	High Protein / High Calorie P.M. Snack	Pregnancy P.M. Snack
<b>Content:</b>	2 oz Meat/Meat Equivalent * 2 sl Bread 1 Fruit	3 oz Meat /Meat Equivalent** 4 sl Bread	2 oz Meat Equivalent † 2 sl Bread 1 Citrus Fruit

\* 2 oz. of Meat/Meat Equivalent for Diabetic Snack = Turkey (white roll or combo roll), 4 TBSP Peanut Butter, or 1 @ Hard Cooked Egg

\*\* 3 oz. of Meat/Meat Equivalent for High Protein/High Calorie = T. Salami, T. Bologna, T. Ham, 3 oz. Imitation Cheese, 6 TBSP Peanut Butter, or 2 @ Hard Cooked Egg

† 2 oz. of Meat Equivalent for Pregnancy Snack = 2 oz. Imitation Cheese, 4 Tbsp. Peanut Butter, or 1 @ Hard Cooked Egg

**Total Snack Count:** \_\_\_\_\_

# Attachment 68.f DOC Special Diet Menus

**For Diets using the Diet Menu, please use the following products as indicated below:**

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDSC

## DIET SHEET No added margarine, salt or pepper

Date \_\_\_\_\_

MEAL: BREAKFAST  
Dry Cereal/Scrambled Egg

Week \_\_\_\_\_ 1

Monday  
Day \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Scrambled Eggs	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 1/2 c	4 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	2 oz.	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz.	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 1/2 c	4 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 1/2 c	4 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/2 oz b.sausage							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)
Count	Count	Count	Count	Count
Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)				

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-PB

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH

SACK LUNCH - PEANUT BUTTER

Week 1

Monday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	Jelly	Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	1/2 oz	1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk				
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.				
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.				
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.				
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).				
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz dressing.				
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.				
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.				
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz Peanut Butter</b> . If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.				

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED MEAT w/ Rice or Noodles**

Week 1

Monday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Noodles	Lf Green Beans	Scratch Poultry	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	2/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.						
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 1/2 C. Noodles & Mtls. Sauce Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
<b>Total Count</b>	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

**For Diets using the Diet Menu, please use the following products as indicated below:**

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCPB

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 1

Tuesday  
Day \_\_\_\_\_

Hot Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Peanut Butter	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 c	2 oz	8 oz.	8 oz.
1 oz = 2 T (#30) *Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 1 oz peanut butter.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)
Count	Count	Count	Count	Count
Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)				



## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 1

Tuesday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)
_____ Total Count	_____ Count	_____ Count	_____ Count
			<input type="checkbox"/> Other Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable). Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-BP

## DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Beans or Potatoes**

Week 1

Tuesday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Beans	Coleslaw Vinaigrette	Breaded Chicken Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.						
	High Fiber	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.						
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.						
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with Peanut Butter Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

**For Diets using the Diet Menu, please use the following products as indicated below:**

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week 1

Wednesday  
Day

Hot Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Breakfast Sausage	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. breakfast sausage.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	___ Other
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-PB

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH

SACK LUNCH - PEANUT BUTTER

Week 1

Wednesday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Chicken Salad	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz. Peanut Butter</b> . If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-RN

## DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED MEAT w/ Rice or Noodles**

Week 1

Day Wednesday

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Rice	Lf Carrots	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	2/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.						
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Bean S& 1/2 C. Rice Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ <b>Clear Liquid</b>	_____ <b>Finger Foods</b>	_____ <b>Vegan</b>	_____ <b>Renal (pre-dialysis)</b>	_____ <b>Other</b>
<b>Total Count</b>	Count	Count	Count	Count	Count
	_____ <b>Full Liquid</b>	_____ <b>Gluten Restricted</b>	_____ <b>GI Soft</b>	_____ <b>Renal (Dialysis)</b>	
	Count	Count	Count	Count	

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

**For Diets using the Diet Menu, please use the following products as indicated below:**

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCPB

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week 1

Thursday  
Day

Hot Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Peanut Butter	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 c	2 oz	8 oz.	8 oz.
1 oz = 2 T (#30) *Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 1 oz peanut butter.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
<b>Total Count</b>	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 1

Thursday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Hard Cooked Egg	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b> Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b> No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b> No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b> NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b> Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b> Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b> 8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b> Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b> Replace deli meats with equal weight of <span style="float: right;"><b>Hard Cooked Eggs</b></span>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DMIXED-BP

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: DINNER

MIXED DISH w/ Beans or Potatoes

Week 1

Thursday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread*		Lf Beans	Lf Green Beans	Ls Sloppy Joe	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.		1 c	1 c	4 oz	1 @ or 1/2 c	8 oz
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.		3/4 c	1/2 c	4 oz	1 @ or 1/2 c	8 oz
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.		1 c	1/2 c	4 oz	1 @ or 1/2 c	8 oz
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.		1 c	1 c	4 oz	1 @ or 1/2 c	8 oz
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.		1 1/2 c	1 c	4 oz	1 @ or 1/2 c	8 oz

\*When tacos are served, substitute tortillas for bread; 1 slice of bread = 1 tortilla

Pregnancy	Regular Menu,	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk
High Protein / High Calorie	Regular Menu,	No changes required.
High Fiber	Regular Menu,	Serve 1 1/2 cups of bean/legumes if on regular menu.
Milk- Intolerance	Regular Menu,	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.
No Concentrated Sweets	Regular Menu,	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).
Dental Soft	Regular Menu,	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.
Adolescents Housed as Adults	Regular Menu,	No changes required.
Pork-Free	Regular Menu,	Replace pork meats with same portion of beef or poultry meats.
Lacto-Ovo Vegetarian	Regular Menu,	Use no meat bases***. Replace entree and gravies with Peanut Butter Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**



# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCPP

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week 1

Friday  
Day

Hot Cereal/Scratch Poultry Pattie

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Scratch Poultry Patty	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. poultry pattie.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)
Count	Count	Count	Count	Count
Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)				

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 1

Friday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable). Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-RN

## DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Rice or Noodles**

Week 1

Friday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Rice	Lf Cabbage	Breaded Fish Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.						
	High Fiber	<b>Regular Menu,</b>	No changes required.						
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.						
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Beans Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	_____ Clear Liquid	_____ Finger Foods	_____ Vegan	_____ Renal (pre-dialysis)	_____ Other
Total Count	_____ Full Liquid	_____ Gluten Restricted	_____ GI Soft	_____ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

**For Diets using the Diet Menu, please use the following products as indicated below:**

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCSC

## DIET SHEET No added margarine, salt or pepper

Date \_\_\_\_\_

MEAL: BREAKFAST  
Hot Cereal/Scrambled Egg

Week \_\_\_\_\_ 1

Saturday  
Day \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Sugar/Jelly (If on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Scrambled Eggs	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	2 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	4 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 3 oz. scrambled eggs.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	___ Other
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-PB

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - PEANUT BUTTER

Week 1

Saturday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	Jelly	Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	1/2 oz	1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk				
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.				
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.				
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.				
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).				
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz dressing.				
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.				
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.				
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz. Peanut Butter</b> . If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.				

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable). Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DPATUB-BP

## DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED PATTIE w/ Beans or Potatoes**

Week 1

Saturday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Beans	Lf Mixed Vegetables	Meatloaf Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.			3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with 3 Oz Vegetarian Cheese Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
<b>Total Count</b>	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

**For Diets using the Diet Menu, please use the following products as indicated below:**

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week                     1                    

Sunday  
Day \_\_\_\_\_

Hot Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Marg- arine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Breakfast Sausage	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. breakfast sausage.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	___ Other
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 1

Sunday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)



## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED MEAT w/ Rice or Noodles**

Week 1

Sunday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Marg- arine	White Bread			Lf Noodles	Lf Carrots	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.			1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			2/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 1/2 C. Noodles & Mtls. Sauce Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
<b>Total Count</b>	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 2

Monday  
Day \_\_\_\_\_

Hot Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Breakfast Sausage	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. breakfast sausage.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 2

Monday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Chicken Salad	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b> Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b> No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b> No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b> NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b> Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b> Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b> 8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b> Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b> Replace deli meats with equal weight of <span style="float: right;"><b>3 Oz. Vegetarian Cheese</b></span>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-BP

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: DINNER

UNBREADED MEAT w/ Beans or Potatoes

Week 2

Monday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread		Lf Beans	Lf Mixed Vegetables	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.		1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.		3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.		1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.		1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.		1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk							
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.							
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.							
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.							
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).							
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.							
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.							
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.							
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Mtls Chili Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ <b>Clear Liquid</b>	_____ <b>Finger Foods</b>	_____ <b>Vegan</b>	_____ <b>Renal (pre-dialysis)</b>	
<b>Total Count</b>	Count	Count	Count	Count	Count
	_____ <b>Full Liquid</b>	_____ <b>Gluten Restricted</b>	_____ <b>GI Soft</b>	_____ <b>Renal (Dialysis)</b>	_____ <b>Other</b>
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDPP

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 2

Tuesday  
Day

Dry Cereal/Scratch Poultry Pattie

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Scratch Poultry Patty	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 1/2 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/2 oz scratch poultry patty							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 2

Tuesday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz. Peanut Butter</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-BP

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Beans or Potatoes**

Week                     2                    

Tuesday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Augratin Potatoes	Lf Cabbage	Breaded Chicken Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.						
	High Fiber	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.						
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.						
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with 1 1/2 C. Augratin Potatoes Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDSC

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 2

Wednesday  
Day

Dry Cereal/Scrambled Egg

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Hot Cereal	Scrambled Eggs	Lf	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 1/2 c	4 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	2 oz.		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz.		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 1/2 c	4 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 1/2 c	4 oz		8 oz.	8 oz.
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/2 oz b.sausage								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)



## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 2

Wednesday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-BP

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: DINNER

UNBREADED MEAT w/ Beans or Potatoes

Week 2

Wednesday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Beans	Lf Mixed Vegetables	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.			3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Beans & 1/2 C. Rice Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
<b>Total Count</b>	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCPB

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 2

Thursday  
Day

Hot Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Peanut Butter		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 c	2 oz		8 oz.	8 oz.
1 oz = 2 T (#30)											
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 1 oz peanut butter.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - PB

Week 2

Thursday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	Jelly	Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	1/2 oz	1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk				
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.				
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.				
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.				
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).				
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.				
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.				
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.				
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>				

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DPATUB-BP

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED PATTIE w/ Beans or Potatoes**

Week 2

Thursday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Beans	Lf Mixed Vegetables	Charbroiled Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.			3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with Peanut Butter Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
<b>Total Count</b>	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCSC

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 2

Friday  
Day \_\_\_\_\_

Hot Cereal/Scrambled Egg

Count	Diet	Pepper (If on menu)	Sugar/Jelly (If on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Scrambled Eggs		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	4 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	2 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	4 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	4 oz		8 oz.	8 oz.
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 3 oz. scrambled eggs.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 2

Friday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Hard Cooked Egg	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>Hard Cooked Eggs</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable). Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Rice or Noodles**

Week 2

Friday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Noodles	Lf Carrots	Breaded Fish Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.						
	High Fiber	<b>Regular Menu,</b>	No changes required.						
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.						
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 1/2 C. Noodles & Mtls. Sauce Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ Clear Liquid	_____ Finger Foods	_____ Vegan	_____ Renal (pre-dialysis)	_____ Other
Total Count	_____ Full Liquid	_____ Gluten Restricted	_____ GI Soft	_____ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**



# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 2

Saturday  
Day \_\_\_\_\_

Dry Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Breakfast Sausage	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 1/2 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 fl oz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/2 oz. b. sausage.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
Count	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-PB

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH

SACK LUNCH - PEANUT BUTTER

Week 2

Saturday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	Jelly	Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	1/2 oz	1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk				
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.				
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.				
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.				
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).				
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz dressing.				
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.				
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.				
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz. Peanut Butter</b> . If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.				

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED MEAT w/ Rice or Noodles**

Week                     2                    

Saturday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Rice	Lf Mixed Vegetables	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.			1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			2/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCPB

### DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 2

Sunday  
Day \_\_\_\_\_

Hot Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Peanut Butter		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 c	2 oz		8 oz.	8 oz.
1 oz = 2 T (#30)											
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 1 oz peanut butter.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 2

Sunday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-BP

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Beans or Potatoes**

Week 2

Sunday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Potatoes	Lf Green Beans	Breaded Chicken Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.						
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.						
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Beans Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ Clear Liquid	_____ Finger Foods	_____ Vegan	_____ Renal (pre-dialysis)	
Total Count	_____ Full Liquid	_____ Gluten Restricted	_____ GI Soft	_____ Renal (Dialysis)	_____ Other
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDPB

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 3

Monday  
Day \_\_\_\_\_

Dry Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Peanut Butter	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 1/2 c	2 oz	8 oz.	8 oz.
1 oz = 2 T (#30)										
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/peanut butter							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 3

Monday  
Day

Date \_\_\_\_\_

Count	Diet		White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Chicken Salad	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>		4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>		2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>		4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>		4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>		5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)



## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DMIXED-BP

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: DINNER

MIXED DISH w/ Beans or Potatoes

Week 3

Monday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread*		Lf Beans	Lf Cabbage	Ls Taco Filling	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.		1 c	1 c	4 oz	1 @ or 1/2 c	8 oz
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.		3/4 c	1/2 c	4 oz	1 @ or 1/2 c	8 oz
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.		1 c	1/2 c	4 oz	1 @ or 1/2 c	8 oz
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.		1 c	1 c	4 oz	1 @ or 1/2 c	8 oz
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.		1 1/2 c	1 c	4 oz	1 @ or 1/2 c	8 oz

\*When tacos are served, substitute tortillas for bread; 1 slice of bread = 1 tortilla

Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk
High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.
High Fiber	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.
Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.
No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).
Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.
Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.
Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.
Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Beans & 1/2 C. Rice Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____ Total Count	_____ Clear Liquid _____ Full Liquid Count	_____ Finger Foods _____ Gluten Restricted Count	_____ Vegan _____ GI Soft Count	_____ Renal (pre-dialysis) _____ Renal (Dialysis) Count	_____ Other Count
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**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCSC

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 3

Tuesday  
Day \_\_\_\_\_

Hot Cereal/Scrambled Egg

Count	Diet	Pepper (If on menu)	Sugar/Jelly (If on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Scrambled Eggs	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	2 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	4 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 3 oz. scrambled eggs.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 3

Tuesday  
Day

Date \_\_\_\_\_

Count	Diet		White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>		4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>		2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>		4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>		4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>		5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-RN

**DIET SHEET**

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED MEAT w/ Rice or Noodles**

Week \_\_\_\_\_ **3**

Tuesday  
Day \_\_\_\_\_

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Marg- arine	White Bread	Lf Noodles	Lf Green Beans	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	2/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.						
	High Fiber	<b>Regular Menu,</b>	No changes required.						
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.						
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with 1 1/2 C. Mac & Cheese Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____ Clear Liquid	_____ Finger Foods	_____ Vegan	_____ Renal (pre-dialysis)
_____ Full Liquid	_____ Gluten Restricted	_____ GI Soft	_____ Renal (Dialysis)
Total Count	Count	Count	Count
_____ Other	Count		

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week 3

Wednesday  
Day

Hot Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Breakfast Sausage		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz		8 oz.	8 oz.
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. breakfast sausage.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-PB

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH

SACK LUNCH - PEANUT BUTTER

Week 3

Wednesday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	Jelly	Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	1/2 oz	1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk				
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.				
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.				
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.				
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).				
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz dressing.				
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.				
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.				
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz. Peanut Butter</b> . If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.				

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable). Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Rice or Noodles**

Week 3

Day Wednesday

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Rice	Lf Mixed Vegetables	Breaded Chicken Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE			1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			1/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	No changes required.								
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Beans Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ Clear Liquid	_____ Finger Foods	_____ Vegan	_____ Renal (pre-dialysis)	_____ Other
Total Count	_____ Full Liquid	_____ Gluten Restricted	_____ GI Soft	_____ Renal (Dialysis)	_____ Other
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDPB

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week                     3                    

Thursday  
Day

Dry Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Peanut Butter	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 1/2 c	2 oz	8 oz.	8 oz.
1 oz = 2 T (#30)										
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 fl oz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/peanut butter							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)



## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 3

Thursday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-BP

**DIET SHEET**

**No added margarine, salt or pepper**

MEAL: DINNER

UNBREADED MEAT w/ Beans or Potatoes

Week 3

Thursday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Marg- arine	White Bread		Lf Beans	Lf Cabbage	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea	
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.		1 c	1 c	3 oz	1 @ or 1/2 c	8 oz	
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.		3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz	
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.		1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz	
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.		1 c	1 c	3 oz	1 @ or 1/2 c	8 oz	
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.		1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz	
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.								
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with Peanut Butter Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____ Total Count	_____ Clear Liquid Count	_____ Full Liquid Count	_____ Finger Foods Count	_____ Gluten Restricted Count	_____ Vegan Count	_____ GI Soft Count	_____ Renal (pre-dialysis) Count	_____ Renal (Dialysis) Count	_____ Other Count
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Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCPP

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 3

Friday  
Day \_\_\_\_\_

Hot Cereal/Scratch Poultry Pattie

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Scratch Poultry Patty	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. poultry pattie.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 3

Friday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	Jelly	Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	1/2 oz	1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	1/2 oz	1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	1 oz	1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk				
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.				
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.				
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.				
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).				
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.				
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.				
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.				
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>				

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable). Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Rice or Noodles**

Week 3

Friday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Marg- arine	White Bread	Lf Noodles	Lf Carrots	Breaded Fish Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.						
	High Fiber	<b>Regular Menu,</b>	No changes required.						
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.						
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 1/2 C. Noodles & Mtls. Sauce Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ <b>Clear Liquid</b>	_____ <b>Finger Foods</b>	_____ <b>Vegan</b>	_____ <b>Renal (pre-dialysis)</b>	_____ <b>Other</b>
<b>Total Count</b>	Count	Count	Count	Count	Count
	_____ <b>Full Liquid</b>	_____ <b>Gluten Restricted</b>	_____ <b>GI Soft</b>	_____ <b>Renal (Dialysis)</b>	

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCSC

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 3

Saturday  
Day \_\_\_\_\_

Hot Cereal/Scrambled Egg

Count	Diet	Pepper (If on menu)	Sugar/Jelly (If on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Scrambled Eggs	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	2 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	4 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 3 oz. scrambled eggs.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 3

Saturday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Hard Cooked Egg	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>Hard Cooked Egg</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED MEAT w/ Rice or Noodles**

Week                     3                    

Saturday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Rice	Lf Mixed Vegetables	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.			1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			2/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	No changes required.								
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Mtls. Chili Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)
_____ Total Count	_____ Count	_____ Count	_____ Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**



# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 3

Sunday  
Day \_\_\_\_\_

Hot Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Breakfast Sausage		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz		8 oz.	8 oz.
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. breakfast sausage.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 3

Sunday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk									
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.									
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.									
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.									
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).									
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.									
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.									
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.									
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>									

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DPATUB-BP

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED PATTIE w/ Beans or Potatoes**

Week                     3                    

Sunday  
Day                     

Date                     

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Beans	Lf Cabbage	Charbroiled Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.	3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.						
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.						
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with Peanut Butter Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<u>                    </u>	<u>          </u> Clear Liquid	<u>          </u> Finger Foods	<u>          </u> Vegan	<u>          </u> Renal (pre-dialysis)	
<b>Total Count</b>	<u>          </u> Full Liquid	<u>          </u> Gluten Restricted	<u>          </u> GI Soft	<u>          </u> Renal (Dialysis)	<u>          </u> Other
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDPP

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 4

Monday  
Day \_\_\_\_\_

Dry Cereal/Scratch Poultry Pattie

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Scratch Poultry Patty	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 1/2 c	2 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/2 oz scratch poultry patty							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
Count	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 4

Monday  
Day

Date \_\_\_\_\_

Count	Diet		White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>		4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>		2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>		4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>		4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>		5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz Peanut Butter</b>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-BP

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: DINNER

UNBREADED MEAT w/ Beans or Potatoes

Week 4

Monday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread		Augratin Potatoes	Lf Green Beans	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.		1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.		3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.		1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.		1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.		1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk							
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.							
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.							
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.							
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).							
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.							
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.							
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.							
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with 1 1/2 C. Augratin Potatoes Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
<b>Total Count</b>	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCSC

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 4

Tuesday  
Day

Hot Cereal/Scrambled Egg

Count	Diet	Pepper (If on menu)	Sugar/Jelly (If on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Scrambled Eggs	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	2 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	2 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	4 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	4 oz	8 oz.	8 oz.
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 3 oz. scrambled eggs.							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-PB

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH

SACK LUNCH - PEANUT BUTTER

Week 4

Tuesday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	Jelly			Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 oz			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	1/2 oz			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	1/2 oz			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	1/2 oz			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	1 oz			1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz. Peanut Butter</b> If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)



## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DMIXED-RN

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**  
**Mixed Dish w/ Rice or Noodles**

Week \_\_\_\_\_ **4**

\_\_\_\_\_ **Tuesday**  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread*	Lf Rice	Lf Mixed Vegetables	Ls Taco Filling	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	2/3 c	1 c	4 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.	1/2 c	1/2 c	4 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	2/3 c	1/2 c	4 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	2/3 c	1 c	4 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	4 oz	1 @ or 1/2 c	8 oz.

\*When tacos are served, substitute tortillas for bread; 1 slice of bread = 1 tortilla

Pregnancy	Regular Menu,	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk
High Protein / High Calorie	Regular Menu,	No changes required.
High Fiber	Regular Menu,	No changes required.
Milk- Intolerance	Regular Menu,	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.
No Concentrated Sweets	Regular Menu,	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).
Dental Soft	Regular Menu,	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.
Adolescents Housed as Adults	Regular Menu,	No changes required.
Pork-Free	Regular Menu,	Replace pork meats with same portion of beef or poultry meats.
Lacto-Ovo Vegetarian	Regular Menu,	Use no meat bases***. Replace entree and gravies with _____ 1 C. Beans & 1/2 C. Rice Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____ Total Count	_____ Clear Liquid Count	_____ Full Liquid Count	_____ Finger Foods Count	_____ Gluten Restricted Count	_____ Vegan Count	_____ GI Soft Count	_____ Renal (pre-dialysis) Count	_____ Renal (Dialysis) Count	_____ Other Count
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**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 4

Wednesday  
Day

Hot Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Breakfast Sausage		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz		8 oz.	8 oz.
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. breakfast sausage.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 4

Wednesday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Chicken Salad	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b> Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b> No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b> No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b> NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b> Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b> Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b> 8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b> Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b> Replace deli meats with equal weight of <span style="float: right;"><b>3 Oz. Vegetarian Cheese</b></span>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-RN

## DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**UNBREADED MEAT w/ Rice or Noodles**

Week 4

Wednesday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Noodles	Lf Mixed Vegetables	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.			1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			2/3 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			2/3 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	No changes required.								
	Milk- Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	No Concentrated Sweets	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	Dental Soft	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	No changes required.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with 1 1/2 C. Mac & Cheese Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BDPB

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 4

Thursday  
Day

Dry Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Unsweetened Dry Cereal	Peanut Butter	Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea	2 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	3/4 c	1 oz	8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 1/2 c	1 oz	8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 1/2 c	2 oz	8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 1/2 c	2 oz	8 oz.	8 oz.
1 oz = 2 T (#30)										
*Serve whichever is on regular menu										
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 fl oz milk.							
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.							
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups Bran Cereal in place of cereal on menu.							
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace w/8 oz. fruit drink w/calcium or morning beverage. Replace breakfast bar with 2 sl bread. Replace Peanut Butter breakfast bar w/2 sl bread & 1 oz peanut butter. Replace dry cereal w/same portion of hot cereal (no dairy) and real cheese and meat gravies w/peanut butter							
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.							
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).							
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.							
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.							
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 4

Thursday  
Day

Date \_\_\_\_\_

Count	Diet		White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>		4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>		2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>		4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>		4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>		5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DPATUB-BP

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER  
UNBREADED PATTIE w/ Beans or Potatoes**

Week 4

Thursday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Beans	Lf Carrots	Meatloaf Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.	3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.						
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.						
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Mtls. Chili Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ Clear Liquid	_____ Finger Foods	_____ Vegan	_____ Renal (pre-dialysis)	_____ Other
Total Count	_____ Full Liquid	_____ Gluten Restricted	_____ GI Soft	_____ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCBS

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 4

Friday  
Day \_\_\_\_\_

Hot Cereal/Breakfast Sausage

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Breakfast Sausage		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	2 oz		8 oz.	8 oz.
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 2 oz. breakfast sausage.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)



## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 4

Friday  
Day

Date \_\_\_\_\_

Count	Diet		White Bread	PC Mayo	PC Mustard			Raw Carrot Sticks OR Broccoli	Hard Cooked Egg	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>		4 sl	1 ea	1 ea			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>		2 sl	NONE	1 ea			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>		4 sl	NONE	2 ea			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>		4 sl	2 ea	2 ea			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>		5 sl	2 ea	2 ea			1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>Hard Cooked Egg</b>								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

	<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Total Count	<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-BP

### DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Beans or Potatoes**

Week 4

Friday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread			Lf Beans	Lf Green Beans	Breaded Fish Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.			1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE			3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.			1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.			1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.			1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with Peanut Butter Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCSC

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 4

Saturday  
Day \_\_\_\_\_

Hot Cereal/Scrambled Egg

Count	Diet	Pepper (If on menu)	Sugar/Jelly (If on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Scrambled Eggs		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	2 ea	2 sl.	1 @ or 4 oz	1 c	4 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	2 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	2 ea	3 sl.	1 @ or 4 oz	1 c	4 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	2 ea.	3 sl.	2 @ or 8 oz	1 c	4 oz		8 oz.	8 oz.
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 3 oz. scrambled eggs.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

_____	___ Clear Liquid	___ Finger Foods	___ Vegan	___ Renal (pre-dialysis)	___ Other
Total Count	___ Full Liquid	___ Gluten Restricted	___ GI Soft	___ Renal (Dialysis)	Count
	Count	Count	Count	Count	Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-PB

## DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH

SACK LUNCH - PEANUT BUTTER

Week 4

Saturday  
Day

Date \_\_\_\_\_

Count	Diet			White Bread	Jelly			Raw Carrot Sticks OR Broccoli	Peanut Butter	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>			4 sl	1 oz			1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>			2 sl	1/2 oz			1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>			4 sl	1/2 oz			1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>			4 sl	1/2 oz			1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>			5 sl	1 oz			1 c	3 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk								
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.								
	<b>High Fiber</b>	<b>Regular Menu,</b>	No changes required.								
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium.								
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).								
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz dressing.								
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	8 oz low fat milk will be provided, if not on regular menu.								
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.								
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Replace deli meats with equal weight of <b>2 Oz. Peanut Butter</b> If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DBRED-BP

## DIET SHEET

**No added margarine, salt or pepper**

**MEAL: DINNER**

**BREADED PATTIE w/ Beans or Potatoes**

Week 4

Saturday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread		Lf Potatoes	Lf Mixed Vegetables	Breaded Chicken Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.		1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE		3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.		1/2 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.		1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.		1 c	1 c	3 oz	1 @ or 1/2 c	8 oz.
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk							
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.							
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.							
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.							
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).							
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.							
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.							
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.							
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with 1 C. Beans Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.							

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
Total Count _____	Count _____	Count _____	Count _____	Count _____

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**

# Attachment 68.f DOC Special Diet Menus

*For Diets using the Diet Menu, please use the following products as indicated below:*

*Dry Cereal (unsweetened), Hot Cereals (made without added fat or sugar), Scrambled Eggs (egg mix only- no sauce or seasonings added), Scratch Pattie or crumble (cooked weight pattie made with mechanically separated chicken or soy granules)*

BCPB

## DIET SHEET

**No added margarine, salt or pepper**

Date \_\_\_\_\_

MEAL: BREAKFAST

Week \_\_\_\_\_ 4

Sunday  
Day \_\_\_\_\_

Hot Cereal/Peanut Butter

Count	Diet	Pepper (If on menu)	Sugar/Jelly (if on menu)	Margarine	White Bread	Fruit or 100% Juice	Lf Hot Cereal	Peanut Butter		Regular Coffee (If on Menu)	Morning Beverage or Low Fat Milk*
	<b>Cardiac</b>	1 ea.	Same as General Menu	1 ea.	2 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>1800 Diabetic</b>	1 ea.	NONE	NONE	1 sl.	1 @ or 4 oz	1/2 c	1 oz		8 oz.	8 oz.
	<b>2200 Diabetic</b>	1 ea.	NONE	NONE	2 sl.	1 @ or 4 oz	1 c	1 oz		8 oz.	8 oz.
	<b>2500 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	1 @ or 4 oz	1 c	2 oz		8 oz.	8 oz.
	<b>2800 Diabetic</b>	1 ea.	NONE	NONE	3 sl.	2 @ or 8 oz	1 c	2 oz		8 oz.	8 oz.
1 oz = 2 T (#30)											
*Serve whichever is on regular menu											
	Pregnancy	<b>Regular Menu,</b>	Processed deli meats must be served hot.If unable to serve hot, replace deli meat with equal portion eggs or peanut butter. Replace Fruit Drink and/or morning beverage with 8 floz milk.								
	High Protein / High Calorie	<b>Regular Menu,</b>	No changes required.								
	High Fiber	<b>Regular Menu,</b>	Add fresh fruit if not on regular meal or replace fruit juice with fresh fruit. Serve total of 1 1/2 cups oatmeal in place of cereal on menu.								
	Milk-Intolerance	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium or morning beverage Make sure hot cereal does not contain dairy blend. Replace real cheese and meat gravies with 1 oz peanut butter.								
	No Concentrated Sweets	<b>Regular Menu,</b>	No sugar, no jelly, and no syrup. Replace breakfast pastries with 2 slices of bread.								
	Dental Soft	<b>Regular Menu,</b>	Replace fresh apples and pears with bananas, oranges, canned fruit (1/2 c), or 100% juice (4 oz.).								
	Adolescents Housed as Adults	<b>Regular Menu,</b>	8 oz low fat milk, or morning beverage will be provided, if not on regular menu.								
	Pork-Free	<b>Regular Menu,</b>	Replace pork with same portion of another non-pork breakfast protein item.								
	Lacto-Ovo Vegetarian	<b>Regular Menu,</b>	Replace meat with same weight of eggs or peanut butter. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.								

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	<input type="checkbox"/> Other
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

For Diets using the Special Diet Menu, please use the following products as indicated below:

Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.

LSACK-MT

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: LUNCH  
SACK LUNCH - MEAT

Week 4

Sunday  
Day

Date \_\_\_\_\_

Count	Diet	White Bread	PC Mayo	PC Mustard	Raw Carrot Sticks OR Broccoli	Turkey	Fresh Fruit	Unsweetened Tea
	<b>Cardiac</b>	4 sl	1 ea	1 ea	1 c	3 oz	1 @	8 oz
	<b>1800 Diabetic</b>	2 sl	NONE	1 ea	1/2 c	3 oz	1 @	8 oz
	<b>2200 Diabetic</b>	4 sl	NONE	2 ea	1/2 c	3 oz	1 @	8 oz
	<b>2500 Diabetic</b>	4 sl	2 ea	2 ea	1 c	3 oz	1 @	8 oz
	<b>2800 Diabetic</b>	5 sl	2 ea	2 ea	1 c	4 oz	1 @	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b> Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Eggs, Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b> No changes required.						
	<b>High Fiber</b>	<b>Regular Menu,</b> No changes required.						
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b> NO fluid milk. Replace with 8 oz. fruit drink w/calcium.						
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b> Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	<b>Dental Soft</b>	<b>Regular Menu,</b> Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). Replace raw vegetables with plain lettuce salad and 1/3 oz salad dressing.						
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b> 8 oz low fat milk will be provided, if not on regular menu.						
	<b>Pork-Free</b>	<b>Regular Menu,</b> Replace pork meats with same portion of beef or poultry meats.						
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b> Replace deli meats with equal weight of <b>3 Oz. Vegetarian Cheese</b>						

Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:

<input type="checkbox"/> Clear Liquid	<input type="checkbox"/> Finger Foods	<input type="checkbox"/> Vegan	<input type="checkbox"/> Renal (pre-dialysis)	<input type="checkbox"/> Other
<input type="checkbox"/> Full Liquid	<input type="checkbox"/> Gluten Restricted	<input type="checkbox"/> GI Soft	<input type="checkbox"/> Renal (Dialysis)	
_____ Total Count	_____ Count	_____ Count	_____ Count	_____ Count

Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)

## Attachment 68.f DOC Special Diet Menus

*For Diets using the Special Diet Menu, please use the following products as indicated below:*

*Baked Chicken (meat only weight), Fish Fillet (unbreaded), Poultry Pattie (scratch from ground turkey or ground chicken), Sliced Turkey (white or combo roll), Beef Pattie (with soy allowable), Breaded Chicken Pattie, Breaded Fish Pattie, Meatloaf Pattie, all cooked vegetables, starches and beans are made without salt or fat. \*\*\* Swiss brand chicken and beef bases purchased through Single Source do not contain meat products and are allowed on lacto-ovo vegetarian diets.*

DUNBRE-BP

### DIET SHEET

**No added margarine, salt or pepper**

MEAL: DINNER

UNBREADED MEAT w/ Beans or Potatoes

Week 4

Sunday  
Day

Date \_\_\_\_\_

Count	Diet	Pepper (If on menu)	Margarine	White Bread	Lf Beans	Lf Cabbage	Scratch Poultry Patty	Fresh or Canned Fruit	Unsweetened Tea
	<b>Cardiac</b>	1 ea.	1 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>1800 Diabetic</b>	1 ea.	NONE	1 sl.	3/4 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2200 Diabetic</b>	1 ea.	NONE	2 sl.	1 c	1/2 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2500 Diabetic</b>	1 ea.	2 ea	2 sl.	1 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>2800 Diabetic</b>	1 ea.	2 ea	2 sl.	1 1/2 c	1 c	3 oz	1 @ or 1/2 c	8 oz
	<b>Pregnancy</b>	<b>Regular Menu,</b>	Processed deli meats must be served hot. If unable to serve hot, replace with equal portion Cheese or Peanut Butter. Replace Fruit Drink and/or Tea with 8 oz Milk						
	<b>High Protein / High Calorie</b>	<b>Regular Menu,</b>	No changes required.						
	<b>High Fiber</b>	<b>Regular Menu,</b>	Serve 1 1/2 cups of bean/legumes if on regular menu.						
	<b>Milk- Intolerance</b>	<b>Regular Menu,</b>	NO fluid milk. Replace with 8 oz. fruit drink w/calcium. Replace cream gravy with beef or chicken based gravy. Replace pudding and ice cream with standard menu portion of cake, cookies, brownie, or gelatin.						
	<b>No Concentrated Sweets</b>	<b>Regular Menu,</b>	Replace sweet desserts with fresh fruit (1 each) or drained canned fruit (1/2 c).						
	<b>Dental Soft</b>	<b>Regular Menu,</b>	Replace hard taco shells or chips with 2 sl. of bread. Replace fresh apples & pears with bananas, oranges, or canned fruit (1/2 c). No raw vegetables except plain lettuce salad. Replace with a cooked vegetable of the same portion.						
	<b>Adolescents Housed as Adults</b>	<b>Regular Menu,</b>	No changes required.						
	<b>Pork-Free</b>	<b>Regular Menu,</b>	Replace pork meats with same portion of beef or poultry meats.						
	<b>Lacto-Ovo Vegetarian</b>	<b>Regular Menu,</b>	Use no meat bases***. Replace entree and gravies with _____ 1 C. Beans & 1/2 C. Rice Continue to serve all other items in portion sizes noted on the regular menu except the meat entrée/meat containing items and gravy. If cheese is served on the regular menu, replace with the same weight of vegetarian cheese.						

**Complete and attach a Meal Pattern from your MNT Manual to the production production packet for the following diets:**

_____	_____ <b>Clear Liquid</b>	_____ <b>Finger Foods</b>	_____ <b>Vegan</b>	_____ <b>Renal (pre-dialysis)</b>	
_____	_____ <b>Full Liquid</b>	_____ <b>Gluten Restricted</b>	_____ <b>GI Soft</b>	_____ <b>Renal (Dialysis)</b>	_____ <b>Other</b>
<b>Total Count</b>	Count	Count	Count	Count	Count

**Non-Standard Medical or Religious Diets require a separate Diet Memo from your ACS Dietitian with instructions (Non-Standard Diets are recorded as "other" diets)**



Attachment 68.5 –Aramark's Medical Nutrition Therapy & Religious  
Meals Manual



ARAMARK CORRECTIONAL SERVICES

**ACS Medical Nutrition Therapy &  
Religious Meals Manual**

Version 2.0

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**ARAMARK CORRECTIONAL SERVICES**  
**ACS Medical Nutrition Therapy & Religious Meals Manual**

Date \_\_\_\_\_

This Diet Manual will be used for the \_\_\_\_\_ as a reference by the Medical Department Attending Physicians, Aramark Registered Dietitians, and Front Line Manager to order, plan and administer the medical diet program.

\_\_\_\_\_  
Authorized Administrative  
Representative

\_\_\_\_\_  
Authorized Medical Department  
Representative

\_\_\_\_\_  
Authorized Religious Department  
Representative

\_\_\_\_\_  
Aramark Registered Dietitian

\_\_\_\_\_  
Aramark Front Line Manager

Each year during the anniversary month of the contract, the Diet Manual is reviewed by a representative of the Facility Administration, Medical Department, and the Aramark Front Line Manager.

Review Date					
Signatures					
Administration					
Medical					
Food Service					

# ARAMARK CORRECTIONAL SERVICES

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## **ARAMARK CORRECTIONAL SERVICES HIPAA-RELATED PROCEDURES**

In compliance with the requirements of the Health Insurance Portability and Accountability Act of 1996 (“HIPAA”) and the regulations transmitted there under, Aramark may be required to undertake certain procedures with respect to Aramark’s handling of “Individually Identifiable Health Information”. “Individually Identifiable Health Information” is defined as information that:

- Is created or received by a health care provider, health plan, employer, or health care clearinghouse (e.g., a billing company); **and**
- Relates to the past, present, or future physical or mental health or condition of an individual, the provision of health care to an individual, or the past, present or future payment for the provision of health care to an individual; **and**
- Identifies the individual **OR** with respect to which there is a reasonable basis to believe that the information could be used to identify the individual.

**The following procedures should be followed with respect to Aramark’s handling of Individually Identifiable Health Information (the applicable Aramark Front Line Manager is principally responsible for compliance with the procedures listed below):**

- All Aramark employees handling the Individually Identifiable Health Information shall take reasonable precautions to protect the information from loss, misuse and unauthorized access, disclosure, alteration and destruction. The information shall be maintained in secured file cabinets and databases.
- Access to the Individually Identifiable Health Information should be limited to those persons who require access for specific, identifiable reasons.
- The Individually Identifiable Health Information may be used only for purposes related to Aramark’s provision of services under the applicable client operating agreement.



## ARAMARK CORRECTIONAL SERVICES FOOD SERVICE & NUTRITION HIPAA GUIDELINES

<b>Topic</b>	<b>Guidelines for HIPAA compliance</b>	<b>Self Assessment</b>
Physical Access	Ensure physical controls are in place to prevent unauthorized persons access to Food Service and Nutrition areas where inmate information is maintained.	<ul style="list-style-type: none"> <li>• Is there a policy preventing unauthorized personnel from entering the Food Service offices?</li> <li>• Is the door to the Food Service and Nutrition office locked when unattended?</li> </ul>
Visibility of Inmate Information	<p>Diet trays are labeled with inmate names and diet types only as approved and requested by the client.</p> <p>All inmates and staff involved in Diet Tray assembly and distribution are aware that each tray has Individually Identifiable Health Information that must be protected.</p>	<ul style="list-style-type: none"> <li>• Are client approval statements for name labeled diet trays are on file?</li> <li>• Is training provided for all inmate and staff handling diet trays with inmate names?</li> </ul>
Training	All Food Service employees are appropriately trained on HIPAA issues related to their department and job function.	<ul style="list-style-type: none"> <li>• Are training/in-service records up-to-date and in personnel files?</li> <li>• Is HIPAA training part of new employee orientation?</li> </ul>
Verbal Information	Verbal comments about inmates and diets are restricted to those required to provide proper service.	<ul style="list-style-type: none"> <li>• Do inmates or staff unnecessarily discuss diet orders that may be heard by others?</li> </ul>
Medical Record	After authorized Food Service staff review medical records on the inmate care unit, the records should be returned to the authorized “chart rack.”	<ul style="list-style-type: none"> <li>• Is medical record use part of the HIPAA training?</li> <li>• Does Aramark staff know that inmates may request copies of their own records?</li> </ul>

## Diet Trays

We request Aramark to use the Diet Tray Identification system(s) indicated by the check (s)  below:

For housing unit tray service, inmate diet trays need to be labeled with inmate's name and type of diet.

For housing unit tray service, inmate diet trays need to be labeled only with the type of diet. No inmate names shall be used. Staff distributing trays will have access to inmate names by diet type.

For cafeteria service, inmates on diets will show identification or diet cards for servers to match with diet lists.

Other (as described)

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Client Signature/Date\*

\* Obtain client signature annually and keep this form in your manual



## **ARAMARK CORRECTIONAL SERVICES REGISTERED DIETITIANS**

Aramark Correctional Services employs the Nutrition and Operational Support Services (NOSS) Department made up of Registered Dietitians who are dedicated solely to the correctional industry and secured environments. They are responsible for menu planning for the general population, as well as for therapeutic diet needs, in accordance with the standards set by the American Corrections Association and the National Commission of Correctional Health Care.

For assistance with diets or variations of diets not covered in this Manual, Front Line Managers may need to contact their Aramark Registered Dietitian. To locate the contact information for dietitians who cover your region, please visit the Correctional Services page on Aramark.net or contact your District Manager.

If a medical practitioner, would like to speak to a dietitian, please provide that person with your dietitian's telephone or email contact.

Front Line Managers – For additional information regarding the contents of any medical or religious diet, contact your Regional Dietitian for assistance.

## **STANDARD DIET PROCEDURES**

These procedures are standards used by Aramark Correctional Services to:

1. Provide a quality diet program for correctional facilities.
2. Meet recommendations of the American Correctional Association.
3. Meet recommendations of the National Commission on Correctional Health Care of the American Medical Association.

### **TEAM APPROACH**

A diet system cannot stand alone. It must be properly integrated into its environment with cooperative efforts by the food service staff, medical staff, corrections officers, administration, and residents involved in the system. Although Aramark may provide the correctional facility with various menu options from which to choose, neither Aramark nor its dietitians have the authority to decide on their own to provide an inmate or group of inmates with a specific diet. Indeed, any requests for a material change or addition to a diet for an inmate must be approved by the correctional facility.

### **DIET MEAL PLANNING**

Nutritional description presumes consumption of all foods. Consumption of additional foods or replacement foods could alter nutritional content of the diet.

### **MEDICAL DIET ORDERS/CANCELLATIONS**

1. To ensure a clear understanding by all involved, diet orders are specified with only the terminologies detailed in this manual. Other diets may be ordered, however, these diets will require a diet plan that is developed and approved by an Aramark Correctional Services Registered Dietitian. This “nonstandard” diet plan is to be kept in the Diet Manual under the ‘Non Standard Diet Memo’ tab. A standard Medical Diet Order Form is located within this Diet Manual within the “Diet Order Forms” tab. If your facility requires an alternate order form, please contact your Regional Dietitian.
2. All medical diets are ordered and canceled by an authorized medical practitioner in a dated entry in the resident's medical record in addition to communicating the diet order to Food Services via an agreed upon transmittal system (reference #4 for methods).
3. Aramark Correctional Services recommends monthly medical assessment of residents on medical diets by a physician. The assessment should be documented in the residents’ medical records.

## STANDARD DIET PROCEDURES (Continued)

### MEDICAL DIET ORDERS/CANCELLATIONS (Continued)

4. A transmittal diet order/cancellation is completed by authorized medical staff to provide food service and, if appropriate, classification and correctional staff in housing areas the necessary information. Required information includes:

- Correct terminology
- Date of transmittal
- Cancellation date - when specified by physician
- Signature of authorized medical staff
- Resident's housing area
- Resident's name and classification number - unless a "no name" system is utilized

The transmittal form may provide information for only one resident. However, Aramark Correctional Services **recommends the transmittal form be a detailed listing of all current diet orders. The listing is re-issued when a new diet is added or a diet is canceled.** If the medical department follows this procedure, medical records can easily be pulled for recommended monthly medical assessments.

5. Telephone transmittal diet orders will be served for 72 hours, but must be followed up with a written transmittal form. The Front Line Manager or designated food service Shift Supervisor logs all telephone transmitted orders and cancellations with notations including:

- Date of transmittal
- Correct terminology of order
- Cancellation date, if specified
- Name of medical staff who telephoned
- Resident's housing area
- Resident's name and classification number - unless a "no name" system is utilized

All orders and cancellations must be reviewed for information listed above and filed by the receiving food service department for 3 years or as the contract requires.

## **STANDARD DIET PROCEDURES (Continued)**

### **RESIDENT INFORMATION**

1. Aramark Correctional Services recommends residents are informed by the diet authorizing party (medical or religious authority) of all diet orders and cancellations. Residents should be encouraged to inform correctional staff of their diet status in both their current and new housing area when they are transferred.
2. Aramark Correctional Services also recommends residents be informed by the diet authorizing party of the basic modifications/restrictions for the diet order as outlined in this manual.
3. Any and all responses to grievances by Aramark will be based on the direction of the correctional facility.

### **RELIGIOUS DIET ORDERS**

Aramark Correctional Services provides religious diets based upon contract specifications and policies of the facility.

While each facility may have a different policy with regard to religious diets, it is *imperative* that a policy is in place and followed. Having a clear policy becomes important if the facility is challenged by an inmate regarding the type of meals provided. An effective policy should include (a) a diet approval process, (b) methods for monitoring religious meal compliance, (c) general procedures to accommodate religious diet requests, (d) menu plans for commonly requested religious sects, (e) mandatory preparation techniques, (f) delivery/pick-up procedures, and (g) seasonal observances<sup>1</sup>.

### **APPROVAL PROCESS FOR RELIGIOUS DIETS**

The approval process may differ from one facility to the next. Common policy dictates a religious authority and/or authorized administrative staff order religious diets following a verification procedure confirming the inmate is practicing dietary laws for established religious purposes, not personal food preferences.

It is recommended that medical staff not be permitted to order diets for religious reasons. If an individual has a prescribed medical diet, it should take precedence over the religious diet.

Inmates should not be permitted to switch on and off religious diets, however, exceptions may always be made at the discretion of the facility's religious authority and/or authorized administrative staff.

The facility would need to make these decisions and set policies accordingly.

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<sup>1</sup> Nutrition and Foodservice Management in Correctional Facilities 3rd Ed. (2008) (2011 Addendum available on the website)

## **MONITORING RELIGIOUS MEALS COMPLIANCE**

Religious meal compliance can be monitored in the same way as medical diets, using a roster/sign-in log in which the inmate signs or initials when picking up the religious meal tray.

## **RELIGIOUS/MEDICAL STAFF INFORMATION**

1. Any concerns of the medical staff or religious authority regarding diets should be discussed with the Front Line Manager who documents the concerns and his response.
2. If the concern is not resolved, the District Manager and Aramark Correctional Services Registered Dietitians are contacted.

## **RESIDENT PREFERENCES/SENSITIVITIES/TOLERANCES**

1. The regular menu is planned by a Registered Dietitian to meet the nutritional requirements of the population with considerations for acceptability, cost containment, and constraints of the corrections environment.
2. Many individuals exhibit intolerances, either by gastrointestinal or other allergic symptoms, to a food product. Generally these sensitivities require no therapeutic modification of the person's diet. Usually the individual simply avoids the foods known to cause distress.
3. Due to the large variety of foods which one or more residents may be unable to tolerate, providing therapeutically modified diets for all possible offending substances is not feasible.
4. If it is determined that a non-standard diet for a food sensitivities is indicated, it is recommended that these sensitivities be verified by the resident's medical history available from his/her personal physician or by RAST testing and/or food challenges.



## **STANDARD DIET PROCEDURES (Continued)**

### **DIET MEAL PLANS/SHEETS**

1. Standard diets are prepared and served following the Diet Manual and pre-planned Diet Meal Plans & Diet Sheets. The Diet Sheets are a series of diet-specific production sheets planned for every meal served. They are developed by Aramark Correctional Services Registered Dietitians for each facility in accordance with this Diet Manual. The Diet Sheets & Patterns detail the food items and portions to be served for each diet meal.
2. Any diet substitution is recorded on the dated Diet Sheet for the meal following Aramark Correctional Services' "One-Time Substitution Guidelines" and the modification/restrictions in this Diet Manual.
3. Completed and dated Diet Sheets & Menu Patterns should be filed for 3 years or as required by contract.

### **NOTIFICATION OF RESIDENT HOUSING CHANGES AND RELEASES**

Diet meals which are prepared for residents no longer in the facility or who are transferred to another housing area are wasted, thus increase cost to taxpayers. Meal components may also be used by residents as contraband creating unnecessary security problems.

1. Aramark Correctional Services recommends classification provide food service and the medical department a daily list of resident housing transfers and releases.
2. In large facilities with the potential for a daily list routinely exceeding 25 residents, the list should include information for only residents on diets. A color-coded system or computer-aided system is recommended to facilitate this process.

To enable classification staff to monitor residents on diets, copies of all transmittal diet orders (medical and religious) must be provided to designated classification officer(s) by the party originating the transmittal.

### **TIMELINESS OR TRANSMITTAL DIET ORDERS/CANCELLATIONS/TRANSFERS**

1. For preparation purposes, all transmittal diets orders/cancellations, or transfer information must be received four hours before scheduled tray assembly.
2. To enable Aramark Correctional Services to provide diets for the first meal served under our food service management in a facility, a current diet listing must be given to the Front Line Manager a minimum of 24 hours prior to the start of services. The listing must include medical and religious diets using terminologies outlined in this Diet Manual and updated housing information.

## **STANDARD DIET PROCEDURES (Continued)**

### **ADDITIONAL CONSIDERATIONS**

Nutritional supplements may be provided if there is a written diet order. Unless the contract/request for proposal state that Aramark is responsible for the cost of nutritional supplements, the cost will be covered by the medical department.

Our team of registered dietitians can assist in trying to provide the needed nutrition through a diet plan consisting of food rather than nutritional supplements.

**ARAMARK CORRECTIONAL SERVICES  
FRONT LINE MANAGERS AND SUPERVISORS  
DIET RESPONSIBILITIES**

1. Train staff in properly preparing and serving non-standard diets.
2. Review Diet Meal Patterns & Diet Sheets weekly for unique food items that may need to be ordered.
3. Review Diet Meal Patterns & Diet Sheets one day ahead to be aware of production needs. Quantities to produce for diets should be noted on production sheets (hot and cold items as well as specified beverages). Recipes should be printed for items requiring preparation that differs from general items served.
4. Assure diet trays and beverages are properly labeled.
5. Assure that a trained Aramark employee compares all diet trays assembled with Diet Meal Patterns & Diet Sheets.
6. Notify their Aramark Regional Dietitian if there is a need for a therapeutic or religious diet for which instructions have not been provided within this Diet Manual.

**Procedures for Non Standard Diet Orders**

**(Diets not included on Diet Sheets or within this Diet Manual):**

- A. Contact Aramark Regional Dietitian for specific instructions.
    - Prepare for call by having the following information available:
      - Exact wording of diet order
      - Type of diet - religious or medical
      - Name and telephone number of person authorizing the diet
      - Name and telephone number of physician, if a medical diet
      - Name and telephone number of hospital, if appropriate
      - Medical condition of inmate
      - Expected duration of diet
      - Current week of your menu cycle
      - Prior diet orders for the same inmate
  - B. The Regional Dietitian will provide a memo with detailed instructions on how to serve the diet/menu pattern. Keep a copy of this memo in the MNT/Religious Manual under the “Non Standard Diets Memo” tab and provide the medical and/or religious authority with a copy.
  - C. If you are unable to reach an Aramark dietitian, contact your district manager to assist in contacting your dietitian.
  - D. Date and record, for each meal, all food items and portions given.
  - E. Record in your facility’s log book any daily problems related to the diet.
7. Provide night snacks as needed for medical diets.

**ARAMARK CORRECTIONAL SERVICES  
FRONT LINE MANAGERS AND SUPERVISORS  
DIET RESPONSIBILITIES (Continued)**

8. Maintain records of all diets served. This includes filing diet orders and cancellations. For non-standard diet orders, send a copy to your regional dietitian via e-mail or fax it to (630) 271-5761. Record the date the diets were served and the number of diets served by type on a copy of the Diet Meal Pattern and/or Diet Sheet as a part of your production packet. For cafeteria service, a signature record of all inmates receiving diets by date and meal may need to be maintained depending on your facility's procedures.
  
9. Substitutions on diets should be avoided. It is of utmost importance to strictly adhere to our diets and related procedures and practices so as to limit the risk of allergic reactions and provide the proper caloric and nutritional requirements to maintain good health. If substitutions are made on pre-planned Diet Meal Pattern and/or Diet Sheet:
  - the substitution must be recorded within the production packet,
  - must follow Aramark Correctional Services "One-Time Substitution Guidelines",
  - must comply with the diet restrictions/modifications included in this manual.
  
10. Document all formal diet concerns/complaints, including your response.

## **ARAMARK CORRECTIONAL SERVICES REGULAR MENU AND DIET MEAL PATTERNS**

### **REGULAR MENU**

The regular menu is developed by an Aramark Registered Dietitian to meet the Recommended Dietary Allowances and the Dietary Reference Intakes for the age, sex and activity level of the population. A nutrition statement is prepared and signed annually, or as required by contract, by a dietitian and is displayed at the bottom of the menu.

Acceptability, cost containment, and constraints inherent in a corrections environment are considerations for the development of the regular menu, in addition to nutritional requirements.

Aramark Correctional Services recommends periodic nutritional assessment for all residents.

### **DIET MEAL PATTERNS**

In addition to the Regular Menu, Aramark provides diet meal plans, which are used to serve nutritionally appropriate meals for documented medical and religious needs. There are three types of Diet Meal Patterns:

#### **1. The Diet Menu**

- Written to mimic the regular menu as closely as possible, with modifications to reduce sodium, fat and simple sugars.
- More consistent in type and number of items than the regular menu to assure greater accuracy in preparation and service.
- Located on the top of the daily Diet Sheets.
- Includes the Cardiac Diet and Diabetic Diets.

#### **2. The Regular Menu with Adjustments**

- Uses the facility's regular cycle menu with adjustments for specific medical or religious needs.
- Located in the middle of the Diet Sheets.
- Includes Pregnancy, High Protein/High Calorie, High Fiber, Milk Intolerance, No Concentrated Sweets, Dental Soft, Adolescents Housed as Adults, Pork-Free, and Lacto-Ovo Vegetarian Diets.

#### **3. Menu Patterns not Located on Diet Sheets**

- Uses a detailed menu outline specific to the medical need.
- Located within the Medical Nutrition Therapy and Religious Meals Manual under the specific medical diet name and tallied at the bottom of the Diet Sheets.
- Includes the Clear Liquid, Full Liquid, Finger Foods, Gluten Restricted, Renal Pre-Dialysis (Restricted Protein), Renal Dialysis (Increased Protein), GI Soft, Vegan and Ramadan diets.

## ARAMARK CORRECTIONAL SERVICES NUTRITIONAL ADEQUACY OF DIETS

All standard diets in this manual, except those detailed below, are adequate for the majority of residents. However, medical assessment, including periodic weight monitoring, is recommended.

- \* **Gastric Soft Diet**  
Due to low fiber content, one month maximum duration is recommended.
- \* **Pregnancy Diet**  
Vitamin-Mineral supplement including Iron, Vitamin B6, Folic Acid, Magnesium, and Zinc is recommended.
- \* **High Fiber Diet**  
Due to possible interference with nutrient absorption, long-term utilization is not recommended.
- \* **Milk Intolerance Diet**  
Due to dairy restrictions, the diet is low in Calcium, Riboflavin and Vitamin D. Daily supplementation is recommended.
- \* **Clear Liquid Diet**  
72-96 hour maximum duration is recommended.
- \* **Full Liquid (Broken Jaw) Diet**  
Liquid nutritional supplement or a daily Vitamin/Mineral supplement is recommended.
- \* **Finger Foods Diet**  
May not be of sufficient variety for long term use.
- \* **Renal Diets (Pre-Dialysis and Dialysis)**  
Daily medical monitoring and Vitamin/Mineral supplementation is recommended.
- \* **Gluten Restricted**  
Due to the extent of the food items restricted, diet may be deficient in Iron, Folic Acid, and B Vitamins. Vitamin/Mineral supplementation is recommended.
- \* **Lacto-Ovo Vegetarian**  
Due to marginal levels of Iron and Vitamin B6, a Vitamin/Mineral supplement is recommended.
- \* **Total Vegetarian (Vegan)**  
Due to the extent of the food items restricted, daily supplementation with Iron, Calcium, and Vitamins B6 and B12 is recommended.
- \* **Age Specific: Aging Adults (50 Years+)**  
Due to an age-associated decrease in metabolic function, additional Calcium, Vitamin D, and Vitamin B<sub>12</sub> should be given in supplemental form daily.

## ARAMARK CORRECTIONAL SERVICES SUMMARY OF STANDARD DIETS

### MEDICAL DIETS – BASED ON THE DIET MENU (LOCATED AT THE TOP OF THE DIET LOAD SHEETS)

<b>Diet</b>	<b>Purpose/Indication</b>	<b>Nutritional Description</b>	<b>Restrictions/Modifications</b>
Cardiac Diet	Established vascular diseases and/or elevated serum lipids with availability of caloric restrictions for weight maintenance or reduction. Control of edema. Control of hypertension. Impaired fat metabolism such as diseases of the gall bladder, liver or pancreas.	Approximately 2000 Calories 50-60% CHO 15-20% Protein 25-35% Fat Cholesterol < 350mg and approximately 2200 mg sodium. Limited in trans fat. Marginal in Iron content; Iron supplementation is recommended for women.	Eggs are limited to 3 times per week No salt as condiment Only 1 tsp. or less of margarine per meal
Diabetic/Calorie Control Diet (Calorie level must be specified- levels offered are 1800, 2200, 2500, & 2800)	Insulin dependent diabetic or non-insulin dependent requiring strict control.  Extreme obesity.	Approximately: 50-60% CHO 15-20% Protein 25-35% Fat Reduced sodium	Based on Exchange Patterns Eggs are limited to 3 times per week No salt as condiment Offers an additional evening snack of 1 sandwich and fruit

**ARAMARK CORRECTIONAL SERVICES  
SUMMARY OF STANDARD DIETS (Continued)**

**MEDICAL DIETS - BASED ON THE REGULAR MENU WITH ADJUSTMENTS  
(LOCATED AT THE BOTTOM OF THE DIET LOAD SHEETS)**

<b>Diet</b>	<b>Purpose/Indication</b>	<b>Nutritional Description</b>	<b>Restrictions/Modifications</b>
Pregnancy	Pregnancy (see further recommendations within Diet Manual).	Adequate, although it is recommended that pregnant women also receive a Vitamin/Mineral supplement. An additional 400 to 500 calories, 25 grams of protein, and 50-60 mg Vitamin C above the regular menu. No sodium restrictions.	Offers 24 ounces of milk daily Cold cut meats must be served HOT or replaced with another entrée of equal weight. Tuna is limited to once per week. Offers additional evening snack of a half sandwich containing 1 oz meat/meat alternate and a citrus fruit.
High Protein / High Calorie	Diagnosed malnutrition during initial screening or for documented weight loss below ideal.	Adequate. Adds approximately 500 additional calories and 20-25 additional grams of protein. No sodium restrictions.	Offers additional evening snack of two (2) sandwiches containing 3 oz of meat/meat alternate.
No Concentrated Sweets	Controlled/self-managed insulin dependent or non-insulin dependent diabetics or obese individuals (with health risks) who are motivated to lose weight.	Adequate. Sodium level is approximately equal to the regular menu. Self-modification of portion sizes encouraged to decrease calorie intake.	No sugar as condiment, jelly, honey, or syrup allowed. Sweet baked desserts are not allowed & are replaced with fresh or drained, canned fruit. Breakfast pastry items are replaced with sliced bread. Self-modification suggestions are available.
Age Specific Diet: Adolescents Housed w/ Adults	Adolescents aged 14-18 years that are housed with adult population. Provides essential nutrients needed to support the growth that marks this time period.	Adequate. Additional Calcium will be provided to meet 1300 mg/day requirement. Additional calories may also be provided.	Offers additional Calcium source daily. Offers additional evening snack of a sandwich with 1 oz of meat/meat alternate depending on the calorie level of the regular menu.

**RELIGIOUS DIETS - BASED ON THE REGULAR MENU WITH ADJUSTMENTS  
(LOCATED AT THE BOTTOM OF THE DIET LOAD SHEETS)**

<b>Diet</b>	<b>Purpose/Indication</b>	<b>Nutritional Description</b>	<b>Restrictions/Modifications</b>
Pork-Free Diet	Religious Diet for facilities with pork on the menu.	Adequate.	Substitutions for pork items
Lacto-Ovo-Vegetarian Diet	Religious Diet with proper administration. Can be used for all religious types as deemed appropriate by the facility.	Adequate for most individuals but may be low in Iron, Vitamin B6 and B12, therefore supplementation is recommended, especially for females.	Substitutions for meat include eggs, beans/legumes, peanut butter, cheese, and soy products.



**ARAMARK CORRECTIONAL SERVICES**  
**SUMMARY OF STANDARD DIETS (Continued)**

**MEDICAL & RELIGIOUS DIETS BASED ON MENU PATTERNS**  
**(NOT LOCATED ON DIET SHEETS)**

<b>Diet</b>	<b>Purpose/Indication</b>	<b>Nutritional Description</b>	<b>Restrictions/Modifications</b>
GI Soft	Temporary, acute gastro-intestinal illness or recurrent reflux of stomach contents (GERD) requiring fiber and chemical irritant restrictions. Progression within 30 days to a Regular Menu is recommended.  May also be used in the case of food intolerances to any of the items that are NOT included within this meal plan.	Low in fiber Lower in sodium than regular menu	No pepper as condiment, coffee, tea, whole wheat or rye bread, bran cereal, raisins, chocolate, skins, seeds, legumes, tomatoes, citrus fruits, raw onions and high-fiber vegetables  Menu Pattern in Diet Manual
Renal Pre-Dialysis Diet (Restricted Protein, Sodium and Potassium)	Impaired renal function and liver disease (NOT on dialysis)	Approximately 2300 calories, 65-70 gm protein, 1500-1600 mg Na, 2000 mg K. Marginal in some Vitamins and Minerals. A daily nutritional supplement is recommended. Close supervision of tray and beverage distribution required.	Menu Pattern in Diet Manual
Renal Dialysis Diet (Increased Protein)	Impaired renal function and liver disease (ON dialysis)	Approximately 2600 calories, 90-95 gm protein, 1500-1600 mg Na, 2200 mg K. Marginal in some Vitamins and Minerals. A daily nutritional supplement is recommended. Close supervision of tray and beverage distribution required.	Menu Pattern in Diet Manual
Clear Liquid	To temporarily reduce digestive activity	Nutritionally inadequate – Recommended for 72-96 hour maximum.	Only fluids provided Menu Pattern in Diet Manual
Full Liquid (Broken Jaw) Specify if “Gastric” or “No Straw”	Wired or banded jaw  Temporary edentulous  Post-throat or oral surgery	Adequate for 30 day duration. Approximately 3000 calories, 80 grams protein. Marginal in Fiber, Iron, and Zinc. Daily Vitamin-Mineral supplement required. Weekly weighing and liquid nutritional supplement recommended.	Menu Pattern for easily ingested liquid foods in Diet Manual Seasoned and smooth consistency for straw ingestion Gastric - No pepper or coffee No Straw - pea size particles allowed in liquid
Finger Foods	To provide safe environment for inmates on suicide precautions (direct observation)	Approximately the same calorie level as the regular inmate diet. Consists of foods that can be easily eaten without utensils.	May not be sufficient variety for long term use  Menu Pattern in Diet Manual
Total Vegetarian (Vegan) Diet	Religious Diet for facilities with proper administration. May be used for Kosher Diet purposes.	High in fiber, adequate fluids should be stressed.	Menu Pattern in Diet Manual Substitutions for all animal-origin food products Offers Fruit Drink fortified with Calcium & Vitamin B12
Ramadan Diet	Religious Diet for facilities with proper administration. Occurs in ninth month of Islamic lunar calendar.	Adequate for most individuals. Provides between 2500 and 2650 calories per day.	Menu Pattern in Diet Manual is optional depending upon needs of facility. Service of meals occurs prior to sunrise and after sunset.

## ARAMARK CORRECTIONAL SERVICES SUMMARY OF STANDARD DIETS (Continued)

### EXCEPTION MEDICAL DIETS

Although these diets are available, they are not ordered often due to the content of the regular menu and/or current research data.

High Fiber

Milk-Intolerance (Research indicates 1 cup of milk can be tolerated.)  
(J Am Diet Assoc. 1998; 98:671-676)

Dental Soft (Most foods on the menu are easy to chew.)

Gluten Restricted (A very rare medical need.)



## CARDIAC DIET

### Low fat, low sodium, low cholesterol

Purpose/Indication: To provide a diet lower in fat, sodium, and cholesterol. May be used for low fat, low sodium or low cholesterol diets (or any combination of these).

**For individuals with any of the following but not limited to:**

1. Established vascular diseases
2. Elevated serum lipids
3. Edema
4. Hypertension
5. Impaired fat metabolism/digestion
6. Weight control issues
7. Conditions requiring a low fat, low sodium and/or low cholesterol diet

Nutritional Description (based on 3 hot meals): Approximately 2000 calories distributed as approximately 50-60% carbohydrates, 15-20% protein, and 25-35% fat. Cholesterol level is approximately 300-350 milligrams. Sodium level is approximately 2200 milligrams. Limited in trans fat. Minimum of 25 grams of fiber per day. For women, Iron may not be at 100% of the DRI therefore supplementation is recommended. Iron is adequate for men. *Patterns incorporating a cold breakfast, lunch and/or dinner meal may be higher in sodium, cholesterol, and/or calorie content.*

Restrictions/Modifications: Refer to menu pattern provided on the diet sheets

<u>Items</u>	<u>Comments</u>
Salt as Condiment	Not offered
Liver	Not allowed
Peanut Butter	Peanut butter must be unsalted or low sodium
Luncheon Meats	Offered infrequently
Margarine and Salad Dressing	Restricted to 1 teaspoon (tsp) or less per meal
Precooked Patties	3 oz portion only (4 oz Patties not allowed)

## CARDIAC DIET (Continued)

### Additional Considerations

#### Heart Failure

Further sodium restrictions may be needed. Fluid is not restricted on the cardiac pattern, but may need to be restricted for individuals with heart failure. Individuals on loop diuretics may need supplementation with Thiamin.

#### Commissary/Other food sources

Additional food items may add sodium, fat and/or cholesterol to the diet. Beverages may add sodium, fluid and/or caffeine. Commissary restrictions are recommended, if possible.

#### Fluids

Fluid intake is not restricted on the cardiac diet. If a fluid restriction is needed, please have an authorized medical practitioner fill out the “other” portion of the medical diet order form with the specific fluid level included.

### References – Cardiac Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. CABG: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5803&lv2=5806&ncm\\_toc\\_id=5807&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5803&lv2=5806&ncm_toc_id=5807&ncm_heading=Nutrition%20Care). Accessed October 6, 2014

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The Academy of Nutrition and Dietetics.. Nutrition Care Manual®. Hypercholesterolemia: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5803&lv2=35987&ncm\\_toc\\_id=5808&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5803&lv2=35987&ncm_toc_id=5808&ncm_heading=Nutrition%20Care). Accessed October 6, 2014

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Hypertriglyceridemia: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5803&lv2=35987&ncm\\_toc\\_id=8477&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5803&lv2=35987&ncm_toc_id=8477&ncm_heading=Nutrition%20Care). Accessed October 6, 2014

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U.S. Department of Health and Human Services and U.S. Department of Agriculture. Dietary Guidelines for Americans, 2005. 6th Edition, Washington, DC: U.S. Government Printing Office, January 2005.

## DIABETIC / CALORIE CONTROLLED DIET

Purpose/Indication: To maintain or achieve ideal body weight with consistency in calorie, protein, carbohydrate, and fat levels for each meal based upon diabetic exchanges.

**For Residents:**

1. With Type 1 (Insulin Dependent) diabetes mellitus or Type 2 (Non-insulin Dependent) diabetes requiring strict blood sugar control
2. Who are highly self-motivated and extremely obese

Nutritional Description: Approximately 50-60% carbohydrates, 15-20% protein, and 25-35% fat. Sodium level is below 3000 milligrams, if individual does not add salt (salt is not offered as a part of these calorie controlled diets). Limited in trans fat.

The 1800 calorie diabetic/calorie controlled diet may be low in Vitamin A and supplementation is recommended. For women Iron may not be at 100% of the DRI therefore supplementation is recommended. Iron is adequate for men.

*Patterns incorporating a cold breakfast, lunch and/or dinner meal may be higher in sodium and/or calorie content.*

Restrictions/Modifications: Refer to menu pattern provided on the diet sheets



## DIABETIC/CALORIE CONTROLLED DIET (Continued)

The Diabetic/Calorie Controlled Diet is offered at four calorie levels, 1800, 2200, 2500 and 2800 calories, and includes three meals and the evening snack. The evening snack for all calorie levels consists of:

<b>Evening/PM Snack</b>	
Meat/meat alternate*	2 ounces
Bread	2 slices
Fruit	1 serving

\* 2 oz meat/meat alternate = 2 oz Turkey, 2 hardcooked eggs or 2 oz of peanut butter  
(Peanut butter contains 6 grams of carbohydrate per 1 oz)

### **Additional Considerations**

#### Blood glucose control

The diet provided is not the only factor that can contribute to blood glucose levels. Other factors include medication amounts/ timing, exercise, and foods provided through sharing, commissary, Fresh Favorites, etc.

Suggestions for reducing blood glucose levels are:

- ordering a lower calorie level
- restricting the individual from commissary purchases or closely monitoring their purchases
- monitoring food intake to avoid food sharing/swapping

#### Snack Consideration

The 1800, 2200, 2500 and 2800 calorie diabetic patterns are based on 3 meals and an evening/PM snack. *If the snack is not served, calories and carbohydrate distributions change.*

#### Artificial Sweeteners/Sugar Substitutes in diabetic individuals who are pregnant

A combined pregnancy/diabetic diet would require a special pattern from the dietitian. The use of FDA approved sweeteners during pregnancy is allowed with the exception of saccharin. As sugar substitute may be on the menu and may be saccharin, non-nutritive sweeteners (saccharin, aspartame or NutraSweet, Splenda, etc.) should not be served on pregnancy diets. Bulk fruit drink contains saccharin and should not be served to pregnant females. Foods/beverages containing saccharin may be purchased through commissary and Fresh Favorites. Recommend monitoring intake and possibly restricting food purchases.



**NUTRIENT SUMMARY FOR DIABETIC MENU PATTERNS:  
1800 & 2200 Calories**

**1800 Diabetic Meal Pattern (3 hot meals)**

<u>Meal:</u>	<u>Carbohydrates</u> (grams)
<b>Breakfast</b>	55-60
<b>Lunch</b>	55-65
<b>Dinner</b>	60-75
<b>Snack</b>	45-60
<b><u>Totals:</u></b>	215-260

**2200 Diabetic Meal Pattern (3 hot meals)**

<u>Meal:</u>	<u>Carbohydrates</u> (grams)
<b>Breakfast</b>	80-85
<b>Lunch</b>	85-100
<b>Dinner</b>	85-100
<b>Snack</b>	45-60
<b><u>Totals:</u></b>	295-345

Note: Physicians, medical practitioners and insulin-dependent diabetics can utilize the carbohydrate grams in order to calculate appropriate dosage and timing of medication.

Most meals will fall within the ranges above though there may be a few exceptions as the regular menu is used as a base

**NUTRIENT SUMMARY FOR DIABETIC MENU PATTERNS:  
2500 & 2800 Calories**

**2500 Diabetic Meal Pattern (3 hot meals)**

<b><u>Meal:</u></b>	<b><u>Carbohydrates</u> (grams)</b>
<b>Breakfast</b>	95-100
<b>Lunch</b>	90-105
<b>Dinner</b>	90-105
<b>Snack</b>	45-60
<b><u>Totals:</u></b>	320-370

**2800 Diabetic Meal Pattern (3 hot meals)**

<b><u>Meal:</u></b>	<b><u>Carbohydrates</u> (grams)</b>
<b>Breakfast</b>	110-120
<b>Lunch</b>	110-125
<b>Dinner</b>	110-125
<b>Snack</b>	45-60
<b><u>Totals:</u></b>	375-430

Note: Physicians, medical practitioners and insulin-dependent diabetics can utilize the carbohydrate grams in order to calculate appropriate dosage and timing of medication.

Most meals will fall within the ranges above though there may be a few exceptions as the regular menu is used as a base

## References – Diabetic/Calorie Controlled Diet

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Diabetes Management in Correctional Institutions-2009. *Diabetes care*, Vol. 32 Suppl 1 (January 2010). [http://care.diabetesjournals.org/content/32/Supplement\\_1/S73.full.pdf+html](http://care.diabetesjournals.org/content/32/Supplement_1/S73.full.pdf+html). Accessed July, 26 2010.

*Choose Your Foods: Exchange Lists for Diabetes*, 2014: Description and Guidelines for Use. American Diabetic Association and the American Dietetic Association. Madelyn L. Wheeler, MS, RD, FADA , Anne Daly, MS, RD, Alison Evert, MS, RD, Marion J. Franz, MS, RD, Patti Geil, MS, RD, FADA, Lea Ann Holzmeister, RD, Karmeen Kulkarni, MS, RD, Emily Loghmani, MS, RD, Tami A. Ross, RD, Pamela Woolf. June 2014

“Reproduction of the Exchange Lists in whole or part, without permission of The American Dietetic Association or the American Diabetes Association, Inc. is a violation of federal law. This material has been modified from *Choose Your Foods: Exchange Lists for Diabetes*, which is the basis of a meal planning system designed by a committee of the American Diabetes Association and The American Dietetic Association. While designed primarily for people with diabetes and others who must follow special diets, the Exchange Lists are based on principles of good nutrition that apply to everyone. Copyright © 2014 by the American Diabetes Association and The American Dietetic Association.”

The Academy of Nutrition and Dietetics. Position of the American Dietetic Association and American Society for Nutrition Joint Position: Obesity, reproduction, and pregnancy outcomes. *J Am Diet Assoc.* 2009;109:918-927

## PREGNANCY DIET

**Purpose/Indication:** To provide additional Calories, Protein, Vitamins, and Minerals for residents during pregnancy and to provide additional safeguards for contaminant risks in the food supply.

**Nutritional Description:** Adequate for most residents. An additional 400 to 500 Calories, 25 grams of Protein, 50-60 milligrams of Vitamin C and additional Fiber above the regular menu are provided. The facility menu may already meet some or all additional nutrients needed for pregnancy, but to ensure nutritional adequacy recommend a supplement containing the following at a minimum:

A daily Vitamin/Mineral supplement containing Iron, Vitamin B6, folic acid, Magnesium, and Zinc is recommended for pregnancy.

**Restrictions/Modifications:** Based on the regular menu with adjustments. Refer to summarized modifications below and on the diet sheets:

<b><u>Items</u></b>	<b><u>Comments</u></b>
Milk (usually 1% or 2%)	Added to meals for a total of three per day or 24 oz of milk total. Cannot substitute Morning Beverage.
Cold Cut Meats (Including Processed Turkey & Roast Beef)	Must be served <u>HOT</u> or replaced with another entrée such as cheese, peanut butter, cooked beef or poultry patty of equal weight (if the menu calls for 2 oz, serve 2 oz of the replacement).
Tuna	Must be limited to no more than once a week due to risk of mercury exposure. Generally, menus do not include tuna more frequently than this. Additionally, there is a limitation on certain lake-caught, river and coastal area fish. These are not normally part of a corrections menu.
Caffeinated Beverages (coffee and tea)	Limit to 2 servings (a serving is 8 fluid ounces) per day
Bulk Fruit Drink	Contains Saccharin and shall NOT be served on this diet
Evening Snack*	Additional snack, offered after dinner meal.

<b>Evening Snack</b>	
Meat Alternate (1 ounces)	Meat Alternate = Imitation Cheese (1 oz) or Peanut Butter (2 TBSP or 1 oz) or Hard Cooked Egg (1 each)
Bread (1 slice – ½ sandwich)	Wheat or White
Citrus Fruit/Juice (1 serving)	Orange (1 each), Grapefruit (½ each), or 4 oz 100% or 8 oz 50% Orange Juice

\*If an evening snack cannot be provided, serve the above snack with the dinner meal.

## PREGNANCY DIET (Continued)

If weight gain does not meet medical goals on this diet, the following are recommended:

1. Observe consumption of diet.
2. Observe to determine if self-induced vomiting is occurring.
3. Conduct a Psychological evaluation.
4. Request additional medical testing.
5. Consult Aramark Correctional Services Regional Dietitian

### **Additional Considerations**

#### Preeclampsia/Eclampsia with edema

If sodium restrictions for preeclampsia/eclampsia with edema during pregnancy are required, a modified lower sodium diet order is suggested. The food service director should contact their dietitian for specific direction to implement lower sodium diet orders.

#### Gestational Diabetes

Small frequent meals of an appropriate calorie level to achieve weight gain goals may be recommended. A diet order specifying the provision of 3 meals and 2 – 4 snacks per day and the total daily calorie level may be ordered. The food service director should contact their dietitian for specific direction to implement diets for gestational diabetes diet orders.

#### Caffeine

The current position of the American Dietetic Association is that pregnant women should avoid caffeine intakes above 200 mg/day. Our menus typically offer a maximum of 2 caffeinated drinks per day and fall within this guideline. (If the facility serves brewed coffee instead of instant, limit to one caffeinated drink per day.) Foods/beverages containing caffeine may be purchased through commissary and Fresh Favorites. Recommend monitoring intake and possibly restricting food purchases. *If an individual chooses not to consume caffeinated beverages during pregnancy, encourage them to replace the beverages with water.*

#### Fluids

Pregnant women require 8 to 10 cups of fluids a day for adequate hydration. Recommend monitoring intake level to avoid constipation which is a common complaint among pregnant women.

#### Non Nutritive Sweeteners (artificial sweeteners or sugar substitutes)

The use of FDA approved sweeteners during pregnancy is allowed with the exception of saccharin. As sugar substitute may be on the menu and may be saccharin, non-nutritive sweeteners (saccharin, aspartame or NutraSweet, Splenda, etc.) should not be served on pregnancy diets. Foods/beverages containing saccharin may be purchased through commissary and Fresh Favorites. Recommend monitoring intake and possibly restricting food purchases.

## References – Pregnancy Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Normal Pregnancy: Nutrition Therapy. [http://nutritioncaremanual.org/vault/editor/Docs/PregnancyNutritionTherapy\\_FINAL1.pdf](http://nutritioncaremanual.org/vault/editor/Docs/PregnancyNutritionTherapy_FINAL1.pdf). Accessed July 26, 2010.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Preeclampsia & Eclampsia: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5530&lv2=5797&ncm\\_toc\\_id=17768&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5530&lv2=5797&ncm_toc_id=17768&ncm_heading=Nutrition%20Care). Accessed October 6, 2014

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Dietary Reference Intakes by the National Academy of Sciences, 2004.

The Academy of Nutrition and Dietetics. Position of the Academy of Nutrition and Dietetics on Nutrition and Lifestyle for a Healthy Pregnancy Outcome. *J Am Diet Assoc.* July 2014;114:1099-1103

## HIGH PROTEIN / HIGH CALORIE DIET

**Purpose/Indication:** To provide additional Protein, Calories, Vitamins and Minerals for individuals diagnosed with malnutrition during initial screening or with documented weight loss of greater than: 2% in one week, 5% in one month, 7.5% in 3 months or 10% in 6 months.

**Nutritional Description:** Adequate for most residents. Provides approximately 500 additional calories and between 20-25 additional grams of Protein.

**Restrictions/Modifications:** Based on the regular menu with adjustments. Refer to summarized modifications below and the snack sheet included with the diet sheets:

**Items**

Evening/PM Snack\*:

**Comments**

Additional snack, offered after dinner meal

<b>Evening/PM Snack</b>
Meat/meat alternate**      3 ounces
Bread                              4 slices

\* If an evening snack cannot be provided, serve one sandwich with the lunch meal and one sandwich with the dinner meal.

\*\* 3 oz meat/meat alternate = 3 oz T. Salami, T. Bologna, T. Ham, or Turkey  
3 oz. imitation cheese or  
3 oz (6 Tablespoons) of peanut butter

If weight loss continues on this diet, the following are recommended:

1. Observe consumption of diet.
2. Observe to determine if self-induced vomiting is occurring.
3. Conduct a Psychological evaluation.
4. Request additional medical testing.
5. Consult Aramark Correctional Services Regional Dietitian

### Additional Considerations

Refeeding (hypophosphatemia, hypokalemia, hypomagnesemia, glucose and fluid intolerance)  
Prevent cardiac and neurological complications by introducing small amounts of food slowly (allows the body to adapt to reintroduction of food).

## References – High Protein/High Calorie Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Weight Management: Underweight: Nutritional Risk Screen. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5545&lv2=16758&ncm\\_toc\\_id=16758&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5545&lv2=16758&ncm_toc_id=16758&ncm_heading=Nutrition%20Care). Accessed October 6, 2014

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## HIGH FIBER DIET

Purpose/Indication: To provide increased fiber to promote regular elimination and to increase the volume of fecal excretion for relief of symptoms due to:

1. Diverticulosis
2. Irritable Bowel Syndrome – for maintenance
3. Atonic Constipation – for limited time

Nutritional Description: Adequate for most individuals for periods of short duration. Long duration is not recommended because excessive fiber may interfere with nutrient absorption. This diet is not recommended for short-term constipation which may develop during the initial incarceration period due to emotional stress and limited toilet privacy. An increase in the amount of water intake (aim for a minimum of 8 cups) is necessary for digestion and elimination. Fiber content is approximately 31 – 45 grams but will vary depending on how often beans/legumes are served on the regular menu. *The regular menu provides a minimum of 25 grams of fiber.*

Restrictions/Modifications: Based on the regular menu with adjustments. Refer to summarized modifications below and on the diet sheets:

<u>Items</u>	<u>Comments</u>
Hot Cereal: Oatmeal	1 ½ cups of oatmeal served daily in place of hot cereal on menu or added to breakfast meals with no cereal.
Dry Cereal: Bran flakes	1 ½ cups of bran flakes served daily in place of dry cereal on menu or added to breakfast meals with no cereal.
Beans/Legumes	Serve a 1 ½ cup portion when offered on regular menu.
Fluids	Increase water intake. Fluids should be at least 8 cups per day. If open water access is not available at the facility, water intake should be monitored/supervised by medical to ensure adequacy.
Fruit	Add fresh fruit to breakfast if not on menu. No additional fruit is to be served if already on menu. If fresh fruit is not allowed in the facility, add ½ c canned fruit.

## References – High Fiber Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Diverticular Conditions: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5522&lv2=145209&ncm\\_toc\\_id=33991&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5522&lv2=145209&ncm_toc_id=33991&ncm_heading=Nutrition%20Care). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. High Fiber: Nutrition Therapy. [http://nutritioncaremanual.org/vault/editor/Docs/High\\_FiberNutritionTherapy\\_FINAL.pdf](http://nutritioncaremanual.org/vault/editor/Docs/High_FiberNutritionTherapy_FINAL.pdf). Accessed July 27, 2010.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Constipation: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_toc\\_id=145248](https://www.nutritioncaremanual.org/topic.cfm?ncm_toc_id=145248). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Diverticulosis: Rationale for a Nutrition Consult Order. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5522&lv2=145209&ncm\\_toc\\_id=33991&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5522&lv2=145209&ncm_toc_id=33991&ncm_heading=Nutrition%20Care). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Irritable Bowel Syndrome: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5522&lv2=145209&ncm\\_toc\\_id=19589&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5522&lv2=145209&ncm_toc_id=19589&ncm_heading=Nutrition%20Care). Accessed October 6, 2014.

## MILK INTOLERANCE DIET

Purpose/Indication: To reduce consumption of lactose for individuals with mild to moderate intolerance.

Many individuals with real or perceived lactose intolerance avoid dairy and ingest inadequate amounts of Calcium and Vitamin D, which may predispose them to decreased bone accrual, osteoporosis, and other adverse health outcomes. In most cases, individuals do not need to eliminate dairy consumption completely.

Nutritional Description: May not be equivalent in calories compared to regular menu. Low in Riboflavin and Vitamin D. Supplementation is recommended. As dry cereal is not a part of this pattern, Iron may not be at 100% of the DRI for women therefore supplementation is recommended. Iron is adequate for men. The diet is NOT LACTOSE FREE.

Restrictions/Modifications: Based on the regular menu with adjustments. Refer to summarized modifications below and on the diet sheets:

<u>Items Not Allowed</u>	<u>Comments</u>
Fluid Milk	No fluid milk as a beverage. Replace dry cereal with equal portion of hot cereal Replace protein from milk with added protein item (see diet sheets)
Real cheese	No real cheese and real cheese-creamed or cheese sauce dishes. Replace with a protein item (see diet sheets)
Desserts: Ice cream, pudding	No ice cream or pudding. Replace with baked good.
Items with dairy blend: - Notation of 125 or 250 mg Calcium per serving	No hot cereal with dairy blend or breakfast bars. (Items with small amounts of dairy blend <u>are</u> allowed.)
- Cream gravy (includes breakfast gravy)	Replace with a protein item (see diet sheets)

<u>Items Allowed</u>	<u>Comments</u>
Imitation Cheese	Due to low levels of lactose, imitation cheese is allowed. (Sliced or shredded imitation cheeses are allowed as a tray item or in a recipe. Imitation cheese sauce mix and small amounts of dairy blend are allowed in recipes.)
Eggs	Not classified as dairy items and <u>are</u> allowed.
Butter/Margarine	Allowed.
Calcium Fortified Fruit Drink or Morning Beverage	Used as a replacement for 8 oz serving of milk.

## References – Milk Intolerance Diet

NATIONAL INSTITUTES OF HEALTH CONSENSUS DEVELOPMENT CONFERENCE FINAL STATEMENT: Lactose Intolerance and Health, February 22–24, 2010

McBean, LD & Miller BD (1998). Review: Allaying Fears and Fallacies About Lactose Intolerance. *J Am Diet Assoc.* 1998 Jun; 98 (6): 671-6.

## NO CONCENTRATED SWEETS

Purpose/Indication: To provide a less restrictive diet than the diabetic/calorie controlled diets.

**For Residents:**

1. With Non-Insulin Dependent Diabetes Mellitus (NIDDM, Type 2), whose blood sugar is within normal ranges.\*
2. For insulin dependent (Type 1) individuals with diabetes with sufficient skills for self-management of insulin doses.\*
3. Who are obese with associated health risks and are motivated to further reduce caloric level with self-modification of portion sizes.

\* If blood glucose is not controlled, this meal plan is not recommended. A more restrictive meal plan such as the calorie controlled diabetic diet is more appropriate as it offers consistent carbohydrates throughout the day.

Nutritional Description: May not be equivalent in calories when compared to the regular menu, but is adequate for most individuals. For women Iron may not be at 100% of the DRI therefore supplementation is recommended. Iron is adequate for men. Sodium level is approximately the same as the regular inmate menu. With self-modification of portion sizes, lower caloric levels are available.

Restrictions/Modifications: Based on the regular menu with adjustments. Refer to summarized modifications on the diet sheets:

<u>Items</u>	<u>Comments</u>
Sugar as condiment	Not offered. When sugar is on the regular menu can replace with 1 packet of sugar substitute
Jelly, honey & syrup as condiment	Not offered.
Sweet baked desserts: Brownies, cakes, cookies, coffeecake, donuts, ice cream sweetened gelatin, pudding, etc.	Replaced with fresh fruit or drained canned fruit (only extra light syrup, juice pack or no sugar added canned fruit is allowed.)
Breakfast pastry items: Coffeecake, muffins, donuts, cinnamon rolls, etc.	Replaced with sliced bread

## **NO CONCENTRATED SWEETS** (Continued)

### **Self-Modification Suggestions for Residents:**

- Limit type/amount of items consumed from commissary.
- Limit amount of margarine consumed.
- Remove skin from chicken, if on menu.
- Scrape off sauces, gravies and some salad dressing.
- Limit amount of tartar sauce and mayonnaise-based dressings consumed.

## DENTAL SOFT DIET

Purpose/Indication: To provide foods which are easy to chew and swallow for:

1. Mild chewing or swallowing problems.
2. Healing oral surgery.

Nutritional Description: Adequate for most individuals. *Most foods found on the regular menu are easy to chew.*

Restrictions/Modifications: Based on the regular menu with adjustments. Refer to summarized modifications below and on the diet sheets:

<u>Items</u>	<u>Comments</u>
Raw Vegetables* or Cold Vegetables Dishes (i.e. Carrot sticks, celery sticks, Coleslaw, carrot salad, Tossed/garden salad, etc.)	Not offered, except for shredded lettuce. Replace with the same portion of cooked vegetable or shredded lettuce with dressing (limit lettuce/dressing to 3 times per week).
Fresh Fruits	Replace fresh apples and pears with bananas, oranges, canned fruit, or 100% fruit juice.
Chips & Taco Shells	Not offered, replace with bread, soft wheat or corn tortillas
Meat	Does NOT need to be ground or chopped. May serve meat as indicated on regular menu due to inherent soft texture.
Nuts or Items Containing Nuts	Not offered. If nuts are in dessert item, replace item with an alternate dessert.

\* *For cold meals, replace the raw vegetables with 1 @ banana, orange, or 1/2 c canned fruit*

## AGE SPECIFIC DIETS: ADOLESCENTS HOUSED AS ADULTS

**Purpose/Indication:** To provide nutrients to support growth. Calcium needs are increased as bones need additional Calcium in childhood and adolescence to reach peak strength. Additional food items should be provided to ensure adequate physical development.

**Nutritional Description:** Adequate for most individuals. Additional calories and Calcium may be necessary to meet the current Dietary Reference Intakes (DRI) for males and females age 9-18 years. See recommendations below:

<u>Nutrient</u>	<u>Current DRI Recommendation</u>
Calories	Ages 9 -13 can be met with regular menu Ages 14 – 18 need 2800 calories at a minimum
Calcium	1300 mg per day

**Restrictions/Modifications:** Based on regular inmate menu with adjustments as needed. *For those individuals that meet the age-specified standard above, a diet order must be written by medical personnel in order for the inmate to receive the recommended food items.* Refer to the summarized modifications below:

<u>Items</u>	<u>Comment</u>
Calcium Source	Minimum of two (2) identifiable Calcium sources must be served daily. Each of the following is considered one identifiable Calcium source: <ul style="list-style-type: none"> <li>• 8 oz serving of Milk</li> <li>• 8 oz serving of Morning Beverage</li> <li>• 125mg Calcium-fortified Dairy Blend product + Calcium Fortified Fruit Drink</li> </ul>

**Evening Snack:** Offered after dinner meal only if calorie level of the regular menu is less than 2700 calories.

<b>Evening/PM Snack</b>	
Meat/meat alternate**	1 ounce
Bread	2 slices

\*\* 1 oz. of Meat/Meat Alternate for Adolescent Snack = 1 oz Turkey (white roll or combo roll), 2 Tbsp Peanut Butter.



**AGE SPECIFIC DIETS:  
ADOLESCENTS HOUSED AS ADULTS  
(Continued)**

NOTE: Specific states (e.g. North Carolina) may have additional nutritional or food requirements. If this is the case, please contact your dietitian and a customized “Adolescents Housed as Adults diet” can be created.

**Additional Considerations**

**Magnesium**

Magnesium requirement is higher for ages 14-18 than 19+ years. Manufacturer data does not commonly include Magnesium values and is therefore underreported. The menu may be providing adequate Magnesium but to ensure enough is consumed, a daily supplement is recommended.

**References – Age Specific Diet: Adolescents Housed As Adults**

Dietary Reference Intakes by the National Academy of Sciences, 2014.

National Institute of Health, Office of Dietary Supplements, Dietary Supplement Fact Sheet: Calcium.  
<http://ods.od.nih.gov/factsheets/Calcium-QuickFacts>. Accessed March 22, 2011.

## AGE SPECIFIC DIETS: AGING ADULTS (OVER 50 YEARS OF AGE)

Purpose/Indication: To provide food items with essential nutrients that prevent the age-related nutrient losses that mark this time period. There is a marked decrease in one's ability to absorb Calcium during the aging process, which may result in loss of bone density and osteoporosis in both males and females. In order to increase the absorption of Calcium, an increase in Vitamin D is recommended. Additionally, older adults experience numerous changes in their metabolism, which may result in decreased Vitamin B<sub>12</sub> levels. To prevent these nutrient deficiencies and their possible side effects, it is necessary to increase the amount of Calcium, Vitamin D, and Vitamin B<sub>12</sub> provided in older adults' diets.

Nutritional Description: Adequate for most individuals. Additional Calcium, Vitamin D, Vitamin B<sub>6</sub> and B<sub>12</sub> may be necessary to meet the current Dietary Reference Intakes (DRI) for males and females above the age of 50 years. See recommendations below:

<b>Nutrient</b>	<b>Current DRI Recommendation</b>
Calcium	1200 milligrams/day
Vitamin D	15 micrograms or 600 IUs/day (50-70 years) and 20 micrograms or 800 IUs/day (over 70 years)
Vitamin B <sub>6</sub>	1.5 milligrams per day for women and 1.7 milligrams per day for men
Vitamin B <sub>12</sub>	2.4 micrograms/day*

\* Because older adults may not absorb the type of Vitamin B<sub>12</sub> found in food sources, it is advisable that older adults older than 50 years meet their needs by consuming foods fortified with B<sub>12</sub> or use a supplement.

Restrictions / Modifications: None. A daily Vitamin/Mineral supplement containing Calcium, Vitamin D, Vitamin B<sub>6</sub> and Vitamin B<sub>12</sub> is recommended.

## **References – Age Specific Diet: Aging Adults (50+ years)**

Dietary Reference Intakes by the National Academy of Sciences, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Older Adult Nutrition: Dietary Adjustments to Address the Aging Process. [https://www.nutritioncaremanual.org/content.cfm?ncm\\_content\\_id=83123&ncm\\_category\\_id=](https://www.nutritioncaremanual.org/content.cfm?ncm_content_id=83123&ncm_category_id=). Accessed October 6, 2014.

## FOOD ALLERGY DIETS

Purpose/Indication: To reduce symptoms associated with food allergies. To note distinctions between food allergies and food intolerances.

An adverse food reaction is any undesired response to a food, which can be separated into two main categories: (1) food allergy and (2) food intolerance. Food intolerances are somewhat common, dose-related reactions to substances in certain foods, which are exhibited through gastrointestinal or other allergic symptoms. Little therapeutic diet modification is needed for food intolerances; in fact, some food intolerances allow for moderate ingestion of the reaction-triggering food. Usually the individual simply avoids the foods known to cause distress.

On the other hand, a food allergy is a rare and serious food reaction. According to the Food & Drug Administration (FDA) there are eight foods that account for over 90% of food allergies. The eight foods are:

- |            |              |              |
|------------|--------------|--------------|
| 1. Eggs    | 2. Milk      | 3. Wheat     |
| 4. Soy     | 5. Fish      | 6. Shellfish |
| 7. Peanuts | 8. Tree nuts |              |

*Note: Fish, shellfish, peanuts and tree nuts are the most common food allergies in adults and egg, milk, peanuts, soy and wheat are the most common food allergies in children.*

Because food allergy reactions can be quite severe in nature, elimination of triggering foods is a necessary step. Often times, however, food intolerances or food preferences are mistakenly referred to as food allergies. Therefore, if a food allergy is suspected, it is recommended that the food management staff attain proof that the food allergy exists. The first step to obtaining this information is to have medical personnel check the individual's medical history for a previous diagnosis. If no such diagnosis exists, it is encouraged that the staff obtain a diagnosis of the food allergy by medical personnel; some facilities offer diagnostic testing for food allergies on site.

Diagnostic options currently used at some facilities include: (1) Food Challenge, (2) RAST (testing for which the inmate pays), and (3) RAST (testing for which the facility pays). The Food Challenge is a diagnostic test in which medical personnel present the suspect food to the individual for ingestion in gradually increasing amounts until the food-symptom relationship is established/not established. It remains a "gold standard" in food-allergy testing. The RAST is a more costly blood test where blood serum is mixed with suspected food items and then monitored for allergic responses. Currently, this type of testing is only approved for accuracy for the eight major triggering foods. Once a diagnosis is obtained it is important that the foodservice staff keeps this documentation on file.

## **FOOD ALLERGY DIETS (Continued)**

Nutritional Adequacy: The regular inmate menu is adequate and is designed in a consistent manner from day to day. It is planned by a Registered Dietitian to meet the nutritional requirements of the population with considerations for acceptability, cost containment, and constraints of the corrections environment.

Restrictions/Modifications: Due to the large variety of foods which one or more residents may be unable to tolerate, providing therapeutically modified diets for all possible offending substances is not feasible. There is, however, sufficient variety in the regular menu so that not consuming the triggering food (when served) will still result in an adequate diet.

- All modifications, restrictions or substitutions to a diet based on a food allergy must be made pursuant to an instruction by the correctional facility's medical staff or personnel.
- It is of utmost importance to strictly adhere to all instructions for a modification, restriction or substitution to a diet based on a food allergy.
- Because Aramark operates a commercial kitchen where ingredient substitutions, recipe revisions and cross-contact with allergens is possible and Aramark relies on its vendors' ingredient listings, Aramark cannot guarantee that any food item will be completely free of allergens.

Questions regarding food content can be directed to your regional dietitian who can also review food ingredient labels and recipes. Hidden allergens may be found in processed products. If you have a specific food allergy diet from the medical department, be sure to forward it to your regional dietitian.

### **Additional Considerations**

#### Nutrients Below Target

Eliminating foods can cause macronutrient and various Vitamin and minerals deficiencies, so verifying a true allergy is important. A daily Vitamin/Mineral supplement is recommended.

If the food below is avoided, monitor the intake of these nutrients:

*Eggs* – Vitamin D, Vitamin B12, Vitamin B6, Pantothenic Acid, Selenium, Riboflavin and Biotin

*Milk* – Calcium, Vitamin A, Vitamin D, Riboflavin, Pantothenic Acid and Phosphorus

*Wheat* – Thiamin, Riboflavin, Niacin, Iron, Selenium, fiber and Chromium

*Soy* – Thiamin, Riboflavin, Vitamin B6, folate, Calcium, Phosphorus, Magnesium, Iron and Zinc

*Fish* - Protein, Niacin, Vitamin B6, Vitamin B12, Vitamin E, Phosphorous and Selenium

*Shellfish* – Zinc, Magnesium, Copper and Selenium

*Peanuts* – Niacin, Magnesium, Vitamin E, Manganese and Chromium

*Tree nuts* – Vitamin E, Magnesium, Copper, Manganese and Phosphorus

## References – Food Allergy Diet

The Academy of Nutrition and Dietetics. Food Allergies: Nutrition Prescription.

[https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=14612&lv2=145115&ncm\\_toc\\_id=145115&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=14612&lv2=145115&ncm_toc_id=145115&ncm_heading=Nutrition%20Care). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Food Allergies: Nutrients Below Target Due to Nutrition Prescription. [http://nutritioncaremanual.org/content.cfm?ncm\\_content\\_id=91379](http://nutritioncaremanual.org/content.cfm?ncm_content_id=91379). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Food Allergies: Overview.

[https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=14612&lv2=145115&ncm\\_toc\\_id=145115&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=14612&lv2=145115&ncm_toc_id=145115&ncm_heading=Nutrition%20Care). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Food Allergies: Radioallergosorbent Test (RAST).

[https://www.nutritioncaremanual.org/content.cfm?ncm\\_content\\_id=92971&ncm\\_category\\_id=1](https://www.nutritioncaremanual.org/content.cfm?ncm_content_id=92971&ncm_category_id=1). Accessed October 6, 2014.

<http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm079311.htm>. Accessed March 22, 2011.

## GI (Gastro-Intestinal) SOFT DIET

**Purpose/Indication:** To provide reduced fiber and/or reduced irritant nutrition therapy until inflammation, intolerance, malabsorption and/or bleeding are no longer a risk. This diet **may** be appropriate for the following conditions: Gastroesophageal Reflux Disease (GERD), Crohn’s Disease, Ulcerative Colitis, diarrhea and diverticulitis. To ensure adequate intake of nutrient variety, periodic evaluations for possible return to a regular diet are recommended.

*This diet is not intended to be used for post-operative surgery for gastric bypass or lap band/bypass.*

**Nutritional Description:** Low in fiber, otherwise adequate for most individuals. Less than 35% calories from fat. Recommended for a maximum 30 day duration.

**Restrictions/Modifications:** Refer to menu pattern (see the “menu patterns” tab in this manual)

<u>Items</u>	<u>Comments</u>
Pepper as Condiment	Not offered
Coffee, Tea	Not offered
Whole Wheat Breads	Replace with enriched white bread
Cereals:	
Bran Flakes	Replace with farina, grits, creamy rice,
Toasted Oats	corn flakes, or crispy rice
Oatmeal	
Fresh Fruits (Non-Citrus)	Non-citrus fruits include: peeled apples, bananas, melons, peeled peaches, peeled pears or appropriate canned fruit or juice
Fruit Juice (Non-Citrus)	Non-citrus fruit juice include: 4 oz 100% apple juice, pear juice, or 8 oz 50% fruit juice
Canned Fruit (Non-Citrus)	Non-citrus canned fruits include: applesauce, peaches and pears only
Potatoes	No skins allowed
Dried Beans/Legumes (navy, pinto, garbanzo, lima, black, white and kidney beans, black-eyed peas, lentils)	Replace with cooked potatoes (no skins), rice or noodles

## GI (Gastro-Intestinal) SOFT DIET (Continued)

<u>Items</u>	<u>Comments</u>
Spicy Chicken Patty	Not offered. Replace with another meat choice.
High fat lunch meats/cold cuts and fried meats	Not offered. Replace with another meat choice. Turkey & T. Ham lunch meat/cold cuts are the only two allowed on this diet.
Tomatoes/Tomato sauces	Not offered.
Vegetables, Cooked	No greens, spinach, broccoli, onions, peppers, cauliflower, cabbage/sauerkraut, corn, squash, beets, green peas, or brussel sprouts allowed. Green beans, carrots, and kettle blend mixed vegetables are allowed.
Vegetables, Raw	Not offered.

### Additional Considerations

#### Low Residue vs. Low Fiber

Residue produced by digestion in regards to specific foods is not easily defined or quantified scientifically. The data for the need for a low residue diet are not available in the literature. Instead a low fiber diet can be used as the amount of fiber in a diet can be quantified.

#### Diverticulosis – Restriction of nuts/seeds

Commonly, practitioners tell individuals who have diverticulosis that they should restrict nuts, seeds, corn, and popcorn. Current research does not show this is still necessary but some practitioners may prefer to recommend restriction of nuts and seeds.



## References – GI (Gastro-Intestinal) Soft Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Gastroesophageal Reflux Disease: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5522&lv2=145083&ncm\\_toc\\_id=19379&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5522&lv2=145083&ncm_toc_id=19379&ncm_heading=Nutrition%20Care). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Crohn's Disease & Ulcerative Colitis: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_toc\\_id=19449](https://www.nutritioncaremanual.org/topic.cfm?ncm_toc_id=19449). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Diverticular Conditions: Nutrition Prescription. [https://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5522&lv2=145209&ncm\\_toc\\_id=33991&ncm\\_heading=Nutrition%20Care](https://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5522&lv2=145209&ncm_toc_id=33991&ncm_heading=Nutrition%20Care). Accessed October 6, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Diarrhea: Nutrition Prescription. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_toc\\_id=19099](http://www.nutritioncaremanual.org/topic.cfm?ncm_toc_id=19099). Accessed October 7, 2014

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Low-Fiber Nutrition Therapy. <http://nutritioncaremanual.org/vault/editor/Docs/Low-Fiber%20Nutrition%20Therapy.pdf>. Accessed July 26, 2010.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Diverticular Conditions: Nutrition Intervention. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5522&lv2=145209&ncm\\_toc\\_id=33991&ncm\\_heading=Nutrition%20Care](http://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5522&lv2=145209&ncm_toc_id=33991&ncm_heading=Nutrition%20Care). Accessed October 7, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. 2010 Update Summary <http://nutritioncaremanual.org/vault/NCM%202010%20Full%20UPDATES.pdf>. Accessed October 26, 2010.

## RENAL PRE-DIALYSIS (RESTRICTED PROTEIN)

**Purpose/Indication:** To control the Protein, Potassium, Sodium, Phosphorus and fluid levels for individuals with impaired renal function and liver disease who are **NOT ON DIALYSIS**.

**Nutritional Description:** Approximate values of the diet are 2300 calories, 65-70 grams protein, 1500 mg sodium, 2000 mg potassium, 1000 mg Phosphorus, and 950 ml fluid. (*Patterns incorporating a cold breakfast, lunch and/or dinner meal may be higher in sodium, potassium, and Phosphorus content. and/or slightly lower in calorie content.*) **Marginal in some Minerals and Vitamins. A daily nutritional supplement and close medical monitoring is recommended.** Due to restrictions of fiber rich foods such as beans and potatoes, fiber is low. Close supervision by administration is required to assure proper distribution of this diet, including labeled beverage and tray. Commissary restrictions are also recommended. Aramark Correctional Services cannot assume responsibility for the accurate service of diets with lower levels of protein, sodium and potassium in a corrections environment, nor can we take responsibility for liquids taken by the patient other than those on the tray. *This is a generalized diet pattern. If an individual needs different levels of Calories, Protein, Sodium, Potassium, Phosphorus or fluid than what is provided in this diet please have a medical practitioner fill out a medical diet order form specifying the changes needed.*

**Restrictions/Modifications:** Refer to menu pattern (see the “menu patterns” tab in this manual)

<u>Items</u>	<u>Comments</u>
Fluids	One 8 oz serving of Milk or Morning Beverage is provided every other day. Fruit Drink with Vitamins B12, C, D, E & Calcium is allowed. Menu pattern provides 32 oz (950 ml) of fluid (if juice is served, fluid total will be higher - see menu pattern for details).
Meats	Unbreaded and unprocessed only: beef or poultry patties with no salt added (100% ground beef, 100% ground turkey, or 100% mechanically separated poultry), unprocessed beef (beef cubes), unprocessed chicken, unprocessed fish (unbreaded fish portion and tuna that is well rinsed, both available through Sysco). Meat/protein should be served at breakfast only when milk is not provided.
Peanut Butter	Must be unsalted or low sodium & can be served no more than 3 times weekly.
Eggs	Fresh eggs and frozen egg mix prepared without sauce only
Vegetables	Must be fresh or frozen: green beans, cabbage, carrots, corn, peas, mixed vegetables (if cooked, add margarine), lettuce. <b><u>Potatoes and beans are not allowed.</u></b>
Fruits	Fresh or canned: apples, applesauce, pears, watermelon, cherries, fruit cocktail, peaches, and plums. <b><u>Oranges and bananas are not allowed.</u></b>
Fruit Juice	Apple juice and grape juice allowed. <b><u>Citrus juice (grapefruit, orange) are NOT allowed.</u></b>
Grains	Enriched white bread. Rice and pasta made with margarine. Corn flakes, crisped rice and regular (not instant or quick) cooked cereals (farina, oatmeal, or grits) are allowed. Cooked cereals are made with margarine.
Condiments/Fats	Margarine or butter. Salad Dressing: Oil & Vinegar Dressing from scratch (made with sugar and herbs, NO salt). Sugar, honey, jelly allowed. Mayo & mustard allowed on cold meals only. <b>No added salt.</b>

## RENAL DIALYSIS (Increased Protein)

**Purpose/Indication:** To control the Protein, Potassium, Sodium, Phosphorus and fluid levels for individuals with impaired renal function and liver disease who are **ON DIALYSIS**.

**Nutritional Description:** Approximate values of the diet are 2600 Calories, 90-95 grams Protein, 1500-1600 mg Sodium, 2200 mg Potassium, 1200-1300 mg Phosphorus, and 950 ml fluid. (*Patterns incorporating a cold breakfast, lunch and/or dinner meal may be higher in Sodium, Potassium, and Phosphorus and/or slightly lower in calorie content.*) **Marginal in some Minerals and Vitamins. A daily nutritional supplement and close medical monitoring is recommended.** Due to restrictions of fiber rich foods such as beans and potatoes, fiber is low. As increased unprocessed protein is required, cholesterol is elevated to higher than recommended levels. Close supervision by administration is required to assure proper distribution of this diet, including labeled beverage and tray. Commissary restrictions are also recommended. Aramark Correctional Services cannot assume responsibility for the accurate service of diets with lower levels of protein, sodium and potassium in a corrections environment, nor can we take responsibility for liquids taken by the patient other than those on the tray. *This is a generalized diet pattern. If an individual needs different levels of Calories, Protein, Sodium, Potassium, Phosphorus or fluid than what is provided in this diet please have a medical practitioner fill out a medical diet order form specifying the changes needed.* **Fluid recommendation for individuals on dialysis is 1000 cc plus urine output. Please write cc or mL of fluid needed on the medical diet order.**

**Restrictions/Modifications:** Refer to menu pattern (see the “menu patterns” tab in this manual)

<b><u>Items</u></b>	<b><u>Comments</u></b>
Fluids	One 8 oz serving of Milk or Morning Beverage is provided every other day. Fruit Drink with Vitamins B12, C, D, E & Calcium is allowed. Menu pattern provides 32 oz (950 ml) of fluid (if juice is served, fluid total will be higher - see menu pattern for details).
Meats	Unbreaded and unprocessed only: beef or poultry patties with no salt added (100% ground beef, 100% ground turkey, or 100% mechanically separated poultry), unprocessed beef (stew beef), unprocessed chicken, unprocessed fish (unbreaded fish portion and tuna that is well rinsed, both available through Sysco).
Peanut Butter	Must be unsalted or low sodium & can be served no more than twice weekly.
Eggs	Fresh eggs and frozen egg mix prepared without sauce only
Vegetables	Must be fresh or frozen: green beans, cabbage, carrots, corn, peas, mixed vegetables (if cooked, add margarine), lettuce. <b><u>Potatoes and beans are not allowed.</u></b>
Fruits	Fresh or canned: apples, applesauce, pears, watermelon, cherries, fruit cocktail, peaches, and plums. <b><u>Oranges and bananas are not allowed.</u></b>
Fruit Juice	Apple juice and grape juice allowed. <b><u>Citrus juice (grapefruit, orange) are NOT allowed.</u></b>
Grains	Enriched white bread. Rice and pasta made with margarine. Corn flakes, crisped rice and regular (not instant or quick) cooked cereals (farina, oatmeal, or grits) are allowed. Cooked cereals are made with margarine.
Condiments/Fats	Margarine or butter. Salad Dressing: Oil & Vinegar Dressing from scratch (made with sugar and herbs, NO salt). Sugar, honey, jelly allowed. Mayo & mustard allowed on cold meals only. <b>No added salt.</b>

## RENAL DIETS (Continued)

### Additional Considerations

#### Calcium

An 8 oz serving of Fruit Drink with Vitamins B12, C, D, E and Calcium provides approximately 250 mg Calcium. If Calcium is provided in other forms besides the diet, this information may be helpful in adjusting the binder load if Calcium blood levels are too high.

#### Salt Substitutes

The use of salt substitutes (e.g. potassium chloride) is not recommended. Salt substitutes are not available as part of a regular menu plan but foods containing salt substitutes may be purchased through commissary. Recommend monitoring intake and possibly restricting food purchases.

#### Nutrients Below Target and Supplementation

As foods high in Protein and Potassium are restricted during CKD (Chronic Kidney Disease also known as stages 1-4), some Vitamins/Minerals may be lower than the DRI (Dietary Reference Intakes). These include: Vitamin D, B Vitamins such as Folic Acid and Vitamin B6 and Vitamin C. As other Vitamins/Minerals not listed may not need to be provided, a B-complex supplement as well as individual Vitamin C and D supplements, may be recommended instead of a general Multivitamin/Mineral supplement. This would be individualized based on serum levels.

As foods high in Phosphorus and Potassium are restricted during dialysis (also known as stage 5) many water-soluble Vitamins may be lower than the DRI. Other issues as a result of dialysis may also cause Vitamins/Minerals to be lower than the DRI as well. As with CKD supplementation, this would be individualized based on serum levels.

### References - Restricted & Increased Protein Renal Diets

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Chronic Kidney Disease Stage 1-5 Non-Dialysis: Nutrition Prescription. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5537&lv2=255347&ncm\\_toc\\_id=23081&ncm\\_heading=Nutrition%20Care](http://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5537&lv2=255347&ncm_toc_id=23081&ncm_heading=Nutrition%20Care). Accessed October 7, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Chronic Kidney Disease: Nutrients Below Target Due To Nutrition Prescription. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5537&lv2=255347&ncm\\_toc\\_id=23081&ncm\\_heading=Nutrition%20Care](http://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5537&lv2=255347&ncm_toc_id=23081&ncm_heading=Nutrition%20Care). Accessed October 7, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Chronic Kidney Disease: Nutrients Exceptions to DRIs. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=5537&lv2=255347&ncm\\_toc\\_id=23081&ncm\\_heading=Nutrition%20Care](http://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=5537&lv2=255347&ncm_toc_id=23081&ncm_heading=Nutrition%20Care). Accessed October 7, 2014

## CLEAR LIQUID DIET

Purpose/Indication: Used to maintain hydration while reducing colon activity during the following situations:

1. In preparation for a gastrointestinal procedure or surgery
2. During GI illness such as nausea, vomiting, and/or diarrhea
3. To slowly reintroduce foods after a period of no oral intake (NPO), aspiration, or when an anastomotic leak is anticipated

Nutritional Description: Inadequate in all nutrients, with the exception of Vitamin C, and recommended for a maximum 3-4 day duration. If tolerated, a daily Multi-Vitamin/Mineral supplement is recommended. If served for a longer period of time, a low fiber, high calorie/high protein supplement is recommended.

Restrictions/Modifications: Only those food items which are transparent or “clear” and are detailed on the diet plan are offered. Based on a menu pattern (see the “menu patterns” tab in this manual not the diet sheets)

### **Additional Considerations**

#### Nutrient Intake

The clear liquid should only be used when necessary as underfeeding and inadequate nutrient intake will likely occur when individuals are on this diet.

### **References – Clear Liquid Diet**

The Academy of Nutrition and Dietetics. Clear Liquid Diet. 2007

## FULL LIQUID (BROKEN JAW) DIET

Purpose/Indication: To provide easily ingested liquid nourishment.

### **For Residents:**

1. With wired or banded jaws
2. Who are temporarily edentulous
4. Who are post-throat or oral surgery

Nutritional Description: The average daily caloric level averages approximately 3000 calories and a daily minimum average of 80 grams of protein is included. Diet may be marginally low in fiber and may be marginally low in Iron (for women) and Zinc. A daily Vitamin-Mineral supplement is recommended unless a liquid nutritional supplement, such as Boost® or Ensure®, is provided by the Medical Department. If supplemented, the full liquid diet is adequate for most individuals for up to a thirty (30) day duration.

Restrictions/Modifications: Refer to menu pattern (see the “menu patterns” tab in this manual) and refer to “Instructions for Food Service” on the following page. **Pureeing regular menu items is NOT an option for the Full Liquid Diet due to alterations in nutrient content, texture, and acceptability.**

- Diet is seasoned with pepper and is a strained consistency for straw ingestion, unless the diet order specifies:
  - **GI SOFT:** Pepper is omitted, and decaffeinated coffee is served.
  - **NO STRAW:** Pea size particles allowed in liquid.

### IF DIET IS IMPLEMENTED FOR LONG-TERM USE, PLEASE NOTE:

Although Aramark Correctional Services utilizes a wide variety of tasty, nutrient dense, specially formulated recipes for this diet, liquid nutritional supplementation and weekly nutritional assessments, including weighing, are encouraged for the following reasons:

1. Nutritional requirements for the healing process may exceed what can be supplied by conventionally acceptable and available food sources.
2. For some residents, the lack of texture variety and inherent appearance may decrease intake of served food items.
3. Supplementation will permit more diet plan variations based upon individual resident tolerances.

## **FULL LIQUID (BROKEN JAW) DIET (Continued)**

### **INSTRUCTIONS FOR FOOD SERVICE**

1. Required Special Purchases:
  - Straws
  - Paper Cups/Lids
  - Chocolate Milk (Optional For Variety)
  
2. Required Blender Usage\*:
  - A blender must be used to obtain proper consistency.
  - All meal items must have a fully blended, smooth texture and thin enough consistency to pass through a straw, unless “No Straw” is indicated on the diet order.
  
3. Recipes:
  - Select a variety of recipes from the “Recipe Index” in this Diet Manual.
  - Recipes and the specially designed menu pattern must be followed with no deviations except increases in liquid for appropriate consistency.
  - If a liquid nutritional supplement, such as Boost® or Ensure®, is provided by medical, some changes in the diet plan (based upon reasonable resident preferences) may be made with appropriate documentation. Contact your Dietitian to discuss this option before making any changes to the menu plan.
  
4. Serving Tips:
  - Serve foods in styro-foam cups with lids.
  - Keep hot foods hot and cold items cold.
  - Pre-prepare and chill or partly freeze cold food items, if possible.
  - Supervisors are responsible for selecting the VARIETY of recipes, and checking TEXTURE, CONSISTENCY, FLAVOR, and TEMPERATURE.
  
5. Record Keeping:
  - Make copies of the recipes and Menu Pattern and attach it to the production packet, along with the Diet Sheets, for every meal.
  - Record the number of Full Liquid Diets served on the Menu Pattern sheet and at the bottom of the Diet Sheets for every meal.
  - File with the Diet Sheets.

\* If facility does not allow a blender, contact your dietitian.

## FINGER FOODS DIET

Purpose: To provide safe environment for inmates on suicide precautions (direct observation).

Nutritional Description: Approximately the same calorie level as the regular inmate diet. Consists of foods that can be easily eaten without utensils. May not be of sufficient variety for long term use. If hard cooked eggs are served at breakfast daily, cholesterol may be elevated to above recommended levels.

Restrictions/Modifications: Refer to menu pattern (see the “menu patterns” tab in this manual).

<b><u>Item</u></b>	<b><u>Comments</u></b>
Serviceware	No flatware allowed. Plates and cups must be disposable Styrofoam.
Fruits	Fresh fruits, juices, drained canned fruits served at lunch.
Meat Items	Breakfast Sausage or T. Ham served at breakfast. Patties, hot dogs/sausage, or sliced meat to be served at lunch & dinner.
Potatoes, Rice, Pasta,& Beans	Serve plain potatoes, rice, pasta, & beans. Chips may be served when on the regular menu
Vegetables	Raw vegetables (carrot sticks, celery sticks, or broccoli) or cooked and well drained vegetables.
Desserts	Serve cakes, cookies, brownies, or other dessert bars.



## GLUTEN RESTRICTED DIET

**Purpose/Indication:** To provide a diet that is nutritionally adequate for those individuals who have an allergy or sensitivity to the wheat protein “gluten”. The gluten protein is found in products containing wheat, rye, barley and malt. Gluten may be found in oats, and only oats listed as “gluten free” are allowed on this diet.

**Nutritional Description:** May not be equivalent in calories when compared to regular menu. For women Iron may not be at 100% of the DRI therefore supplementation is recommended. May be deficient in Folic Acid and B Vitamins. Gluten restricted diets are also often low in Zinc and Magnesium. Daily Multivitamin/Mineral supplementation is recommended. As some supplements may contain gluten, please be sure to read the label before administering. This diet is NOT completely gluten-free.

**Restrictions/Modifications:** Restriction of all food items containing wheat, oats (unless noted as “gluten free”), rye and barley. Based on a menu pattern (see the “menu patterns” tab in this manual)

<b><u>Items</u></b>	<b><u>Comments</u></b>
Breads	Only corn tortillas, gluten free flour tortillas and plain rice cakes
Cereals	Only creamy rice and corn grits
Desserts	Only fruit
Breakfast Entrees	No scrambled eggs from frozen mix, pancakes, French Toast, or meat gravies. Gluten free peanut butter is allowed (Hampton Farms no salt added peanut butter is gluten free).
Salad Dressings	No commercial salad dressings, only scratch prepared.
Gravies	No gravies allowed.
Meats	No breaded meat, precooked meat patties, meatballs, salisbury or meatloaf. Water packed tuna is allowed – check label first. (Butterball cold cuts, sausages, franks or turkey roll are gluten free – available through Single Source)
Starches	Only plain potatoes or rice. No macaroni/noodles/pastas.
Casseroles (Combination Entrées)	None allowed due to meat bases. No pizza or burrito.
Beverages	No instant coffee or coffee extender. Only milk, tea, regular coffee, fruit juice or fruit drink.
Spices	Imitation black pepper (available through Single Source) contains buckwheat which does not contain gluten and is allowed on this pattern. Check all spice labels from Sysco and other vendors before serving.
Miscellaneous	No dry roasted nuts, soy sauce or meat bases

## GLUTEN RESTRICTED DIET (Continued)

### Additional Considerations

#### Labeling and Regulations

Under the Food Allergen Labeling and Consumer Protection Act of 2004 , if a food/ingredient contains protein derived from wheat, the word "wheat" must be stated on the food label (in the ingredients list – look for the word “wheat” or below the ingredients list in a statement that says “contains: wheat”). This applies to all food additives, spice mixes, etc.

Currently food products (meat, poultry, and egg products) regulated by the US Department of Agriculture (USDA) are only required to list ingredients by their common or usual name. Therefore, in a USDA-regulated food product, ingredients such as modified food starch, dextrin, maltodextrin, and caramel color may be derived from wheat and not be stated that way in the ingredients list or in a separate “contains” statement. If these ingredients are made in the United States, they are most likely derived from corn.

#### Commissary/Other food sources

Additional food items may contain wheat, barley, rye, malt or oats (non-gluten free). Commissary restrictions are recommended, if possible.

### References – Gluten Restricted Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Celiac Disease: Nutrition Prescription. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_toc\\_id=22684](http://www.nutritioncaremanual.org/topic.cfm?ncm_toc_id=22684). Accessed October 7, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Celiac Disease: Ingredients Derived From Wheat. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_toc\\_id=22684](http://www.nutritioncaremanual.org/topic.cfm?ncm_toc_id=22684). Accessed October 7, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Celiac Disease: Nutrients Below Target Due to Nutrition Prescription. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_toc\\_id=22684](http://www.nutritioncaremanual.org/topic.cfm?ncm_toc_id=22684). Accessed October 7, 2014.

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Celiac Disease: Processed Foods That May Contain Wheat, Barley or Rye. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_toc\\_id=22684](http://www.nutritioncaremanual.org/topic.cfm?ncm_toc_id=22684). Accessed October 7, 2014.

## MANAGEMENT MEAL

**Purpose/Indication:** The Management Meal is listed for reference purposes. Diet use is very limited and consultation with all involved parties (for example, Administration, Medical, Ombudsman, Front Line Manager) is recommended.

With written request from administration, the management loaf recipe (based on the disciplinary diet loaf recipe from Title 15 of the California Board of Corrections) may be served.

**Serving Directions:**

“...diet shall be served twice in each 24 hour period and shall consist of one half of the loaf along with at least one quart of drinking water. If the cell does not have a water supply serve 8 oz fruit drink w/B12, C, Ca, D, and E.

The use of management meals shall constitute an exception to the three meal-a-day standard.

Should a facility administrator wish to provide an alternate management meal, such plan shall be submitted to the Board of Corrections for approval.”<sup>1</sup>

**Duration Recommendations:**

Aramark Correctional Services supports the recommendations of the California Board of Corrections Title 15 regarding the duration of the Management Diet:

“A management isolation diet which is nutritionally balanced may be served to an inmate. No inmate receiving a prescribed medical diet is to be placed on a management isolation diet without review by the responsible physician or pursuant to a written plan approved by the physician.”<sup>1</sup>

In addition, Aramark Correctional Services recommends the management diet NOT be used for longer than 72 hours.

<sup>1</sup>Adult\_Title\_15\_v2012-12.pdf;10/17/2017, page 59, Effective 09/2012

**Nutritional Content/Considerations:**

The management loaf diet (1 loaf per day and two slices of wheat bread) provides approximately 2500 calories and 100 grams of protein. As this diet is high in fiber, the importance of adequate fluids should be stressed to the inmate if they have control over their water supply. The goal should be at least 64 fl ounces of water a day at a minimum.

See Diet Recipe Index Tab for Management Meal Recipe.

## INTRODUCTION TO RELIGIOUS MEALS

The American Correctional Association (ACA) is the primary accreditation agency for secured environments within the United States. It requires standards be met for the provision of these types of meals. According to the ACA Fourth Edition Manual, June 2004 4-ALDF-4A-10 (Ref 3-ALDF-4C-07) the requirement for religious meals states, “Special diets are provided for inmates whose religious beliefs require the adherence to religious dietary laws when approved by the facility chaplain”.

The degree to which religious diet requests are accommodated varies both by facility and geographic location.

It is the correctional facility and not Aramark that decides which religious menu options are to be offered to inmates and which inmates are to receive a specific religious menu, as opposed to a standard, vegetarian, or medical diet. Although Aramark may provide the correctional facility with various religious menu options from which to choose, neither Aramark nor its dietitians have the authority to decide on their own to provide an inmate or group of inmates with a specific religious diet. Indeed, any requests for a material change or addition to a religious diet for an inmate must be approved by the correctional facility.

### **Religious Land Use and Institutional Person Act (RLUIPA)**

The passage of the Religious Land Use and Institutionalized Person Act (RLUIPA) in 2000 directs the courts to apply a “strict scrutiny” test on laws pertaining to institutionalized persons and zoning that have the effect of restricting religious exercise. Regarding institutionalized persons, RLUIPA prohibits a state or local government from “substantially burdening” their religious exercise unless the government demonstrates that the burden (1) furthers a compelling governmental interest, and (2) is the least restrictive means available to further that interest. RLUIPA defines “religious exercise” broadly as “any exercise of religion, whether or not compelled by, or central to, a system of religious belief”. Individual inmates who believe their religious exercise is being substantially burdened can bring a lawsuit in federal court to protect their rights.<sup>2</sup>

This act has allowed courts to more liberally interpret what constitutes a religious sect. The requirements for what suffices as a religious sect within a correctional facility vary throughout the country. Therefore, it is good practice for the religious authority (as determined by the facility), in concert with the facility administration, to set a policy outlining what will be provided for religious requests in order to maintain consistency.

### **Nutritional Requirement for Religious Meals**

The facility’s written policy shall dictate the restrictions for each of the religious diets. It is the responsibility of a Registered Dietitian to plan a menu ensuring nutritional adequacy of the religious menus.

The religious authority is encouraged to sign the menu to ensure consistency with the religious diet requirements & facility policies. The Religious Authority & Registered Dietitian signatures signify that the menu meets both the religious and nutritional needs of the individual. Signatures should be collected any time a menu is revised or at a minimum once a year to ensure compliance.

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<sup>2</sup> Allison Barlotta, Washington D.C., Blank Rome law firm; ARAMARK research 2006.

## PORK-FREE RELIGIOUS DIET

Purpose/Indication: To provide food items which may be consumed by individuals verified by a religious authority to follow pork-free dietary practices due to religious beliefs or customs.

Nutritional Description: Adequate for most individuals.

Restrictions/Modifications: Based on the regular menu with adjustments; refer to the summarized modifications below and the diet sheets:

<u>Items</u>	<u>Comments</u>
Pork Meat Items	Not offered. Replace with alternate protein source, such as eggs, beef or poultry products.
Pork Seasoning	Pork seasoning is not added.

All other items purchased for preparation of the menu should not contain pork or pork by-products.

Your facility's menu may have been planned to be pork-free. In the event that a pork product (such as ham on Easter) is served, inmates will be notified and may have the option of requesting a pork-free menu for the day, or as specified by the facility.

## LACTO-OVO VEGETARIAN RELIGIOUS DIET

Purpose/Indication: To provide food items that may be consumed by individuals verified by a religious authority to eat no meat due to religious beliefs or customs. This diet is not a medical diet and includes animal protein from eggs and dairy products. If possible, meat bases and by-products are not used. This diet may be applicable for Halal, Kosher, and/or other religious types as determined by the facility administrator and/or religious authority.

The term “lacto-ovo” refers to a vegetarian diet allowing eggs and dairy items to be served.

Nutritional Description: Adequate for most individuals but may be low in Iron, Zinc, Vitamin B6 and B12, therefore supplementation is recommended, especially for females.

Restrictions/Modifications: Based on the regular menu with adjustments. Refer to summarized modifications and substitutions for each meal on the diet sheets.

<b>Items</b>	<b>Comments</b>
Meats	None are offered. Replacements may include eggs, soy protein, beans/legumes, peanut butter and cheese.

### References – Lacto-Ovo Vegetarian Religious Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Lacto-Ovo Vegetarians & Lactovegetarians  
[http://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=38544&lv2=70217&ncm\\_toc\\_id=70217&ncm\\_heading=Nutrition%20Care](http://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=38544&lv2=70217&ncm_toc_id=70217&ncm_heading=Nutrition%20Care). Accessed October 7, 201

## VEGAN (Total Vegetarian) RELIGIOUS DIET

Purpose/Indication: To provide food items that may be consumed by individuals verified by a religious authority to eat no meat due to religious beliefs and customs. This diet is not a medical diet. This diet may be applicable to Halal, Kosher, and other religious types as determined by the facility administrator or religious authority.

Strict vegans do not eat any foods or ingredients of animal-origin. This menu is designed for all major components to be plant-based, however trace amounts of animal-origin ingredients may occur in some purchased items like bread.

Nutritional Description: Diet which excludes all meat, fish, eggs, and dairy products. Approximately 2600 daily calories are provided. Due to the extent of the food items restricted, daily supplementation with Iron, Zinc, Calcium, Vitamin D, and Vitamins B6 and B12 are recommended. As this diet is high in fiber, the importance of adequate fluids should be stressed to the inmate if they have control over their water supply. The goal should be at least 64 fl ounces of water a day at a minimum.

Restrictions/Modifications: Based on a menu pattern (see the “menu patterns” tab in this manual)

<u>Items</u>	<u>Comments</u>
Meats	None are offered; replacement includes daily dried legumes, peanut butter, soy protein.
Milk	Milk is not offered. Calcium, Vitamins B12, C, D & E fortified Fruit Drink is provided twice daily.
Eggs	None are offered.
Side Starch Items	Rice and potatoes are allowed if prepared without milk, dairy blend and other animal ingredients. Pasta/noodles may contain animal products and therefore are restricted on this menu pattern.
Bread	Bread may contain dairy products, but is usually acceptable on this diet.
Margarine	Some types of margarine contain milk solids. Check the label and use only margarine from 100% vegetable sources.

### References – Vegan (Total Vegetarian) Religious Diet

The Academy of Nutrition and Dietetics. Nutrition Care Manual®. Vegan: Nutritional Considerations for Vegans. [http://www.nutritioncaremanual.org/topic.cfm?ncm\\_category\\_id=1&lv1=38544&lv2=38735&ncm\\_toc\\_id=38735&ncm\\_heading=Nutrition%20Care](http://www.nutritioncaremanual.org/topic.cfm?ncm_category_id=1&lv1=38544&lv2=38735&ncm_toc_id=38735&ncm_heading=Nutrition%20Care)

## RAMADAN RELIGIOUS DIET

Description: Ramadan is a religious observance that occurs during the ninth month of the Islamic lunar calendar. Religious authorities advise the Front Line Manager regarding the dates for Ramadan. Plans should be reviewed with the District Manager. Inmates who observe Ramadan participate in fasting (avoiding food and beverage) from dawn to sunset. Elaborate, expensive meals are NOT required:

- A pre-dawn meal is eaten each morning, including cheese, fruit, cereal, bread and milk.
- A complete meal is served at sunset.

Nutritional Description: Adequate for most individuals. These plans provide between 2500 and 2800 calories on average depending on the use of sack meals. May be low in fiber.

Restrictions/Modifications: Two meals, which represent components of the breakfast, lunch, and dinner meals served at the facility, are provided each day. Bill for three (3) meals instead of two (2) meals. Based on a menu pattern (see the “menu patterns” tab in this manual) Note the menu patterns are an option, however, it is acceptable and encouraged to use the regular menu’s breakfast and dinner meals with additions. Contact your Regional Dietitian for specific instructions.



## RELIGIOUS DIETS USING PRE-PACKAGED FOODS

As with medical diets, religious diets should mimic the regular menu as closely as possible while remaining in accordance with religious dietary laws. Some facilities may not have the means to produce religious diet menu patterns in this manner and may prefer to use pre-packaged frozen meals.

Pre-packaged frozen meals can be quite costly. Therefore, before pre-packaged foods are ordered and served, it is necessary to contact the District Manager for approval and to review/discuss the contract requirements with the client. Contact the Regional Dietitian to provide a menu using pre-packaged food items *prior* to ordering or serving anything. The Regional Dietitian may also be able to provide more cost-effective alternatives to pre-packaged foods that are facility-specific.

## PRIMA RECIPE GUIDE FOR MEDICAL & RELIGIOUS DIETS\*\*

### Protein Items:

Item on diet	PRIMA Recipe #	Recipe Portion*
Scrambled Eggs	M4868	2 ozw
Hard Cooked Eggs	M181	1 each
Peanut Butter	M2726	1 ozw
Breakfast Sausage	M11452	1 patty
T. Ham	M677	1 ozw
Hot Turkey	M670	3 ozw
Cold Turkey	M2584	2 ozw
Fish Patty	M11430	1 patty
Chicken Patty	M11437	1 patty
Country Patty	M11428	1 patty
Meatloaf Patty	M11444	1 patty
Charbroiled Patty	M11458	1 patty
100% Beef Patty	M10638 or M3266	1 patty
BBQ Beef Patty	M11454	1 patty
Meatballs (1/2 oz each)	M5811	6 each
Baked Chicken Quarter	M710	1 each
Unprocessed Turkey	M10894	3 ozw
Unprocessed Chicken (pulled or diced)	M3455 or M7954	3 ozw
Unprocessed Roast Beef	M475	3 ozw
Stew Beef (or beef cubes)	M492	3 ozw
Cod w/Margarine (Unbreaded Fish Fillet)	M11450	1 portion
Rinsed Tuna	M1401	2 ozw
Scratch Poultry Patty	M1199	3 ozw
Sloppy Joe	M2833 or M11982	4 ozw
Taco Filling	M2837 or M11981	4 ozw
Scalloped Potatoes	M1604	1 cup
AuGratin Potatoes	M2931	1 cup
Spaghetti with Tomato Sauce	M1595	1 cup
Meatless Chili	M5993	1 cup
Mac & Cheese	M1568	1 cup
Scratch Salad Dressing	M2836	1 fl oz
Gluten Free Soy Patty	M2509	3 ozw
Vegan Scratch Bean Patty	M4045 or M11531	1 each
Vegan Hummus	M2510	½ cup
Vegan Pinto Beans	M2002	1 cup
Vegan Lentils	M4181	1 cup
Vegan Navy Beans	M1785	1 cup
Vegan Black-eyed Peas	M1996	1 cup
Vegan Sloppy Joe	M5019	4 ozw
Vegan Soy Patty (hot or cold)	M8208, M2519, M9625, M10352	1 each
Management Loaf	M2788	1 serving

**PRIMA RECIPE GUIDE FOR MEDICAL & RELIGIOUS DIETS\*\***  
(Continued)

**Clear Liquid Diet Recipes**

<b>Item on diet</b>	<b>PRIMA Recipe #</b>	<b>Recipe Portion*</b>
Beef Broth	M4648	8 fl oz
Chicken Broth	M4647	8 fl oz

**Full Liquid (Broken Jaw Diet Recipes**

<b>Item on diet</b>	<b>PRIMA Recipe #</b>	<b>Recipe Portion*</b>
Super Cereal	M4649	2 cups
Pasta Based Entrée	M4655	10/2 ozw
Rice Based Entrée	M4656	10/2 ozw
Potato Based Entrée	M4657	10/2 ozw
Pasta Based Salad	M4659	1 cup
Potato Based Salad	M4658	1 cup
Creamed Broccoli	M4654	1 cup
Creamed Carrots	M4652	1 cup
Creamed Green Beans	M4653	1 cup
Pureed Peanut Butter & Jelly	M4651	5 ozw
Canned Fruit	M4650	½ cup
Cake	M11532	1/60 cut
Brownie	M11533	1/40 cut

\* standard portion in the recipe, if a different portion is needed then scale the recipe in PRIMA to correct portion

\*\*This is not an all-inclusive list of diet recipes but just a quick reference guide. Please contact your regional RD with questions about specific diet recipes.

## SPECIAL PURCHASES GUIDE

Here are a list of items that are you may want to have on hand that are likely not on your regular menu. If you do not have them on hand, you will need to run out to the grocery store on the day of receiving a diet that calls for one of these items on the menu plan.

### Protein Items

- Fresh eggs (renal, gluten restricted)
- Peanut Butter (gluten restricted)
- Unbreaded fish (cod) fillet (renal)
- Lentils (vegan)
- 3 oz breaded and unbreaded patties – you may serve 4 oz to your regular population but need to serve 3 oz if stated that way on the diet sheets (cardiac and diabetic diets)

### Fruits/Vegetables

- Citrus fruit or juice (pregnancy)
- Non-citrus fruit or juice (GI Soft, renal diet)
- 100% Juice (clear liquid)
- Baked potato (vegan)

### Bread/Grain Items

- Rice cakes (gluten restricted)
- Corn tortillas (gluten restricted)
- Dry cereal (finger foods)

### Beverages

- Fruit drink with Vitamins B12, C, D, E & Calcium bulk drink or packets (milk intolerance, vegan, renal, gluten restricted, finger foods, special management diet)

### Dessert Items

- Gelatin (clear liquid, full liquid/broken jaw)

### Condiments

- Portion-controlled (pc) margarine (cardiac and diabetic diets)
- Jelly (renal, vegan)

### Other

- Nutritional supplements such as Ensure, Glucerna, Mighty Shakes (ONLY if your contract requires you have these items on hand)
- Styrofoam cups and plates (finger foods)



**The printed recipes in this manual are current as of the publication date and subject to change. Please refer to PRIMA for the most current recipe.**



**M10352 - VEGAN SOY PATTY (SCRATCH) ITALIAN SEASONING**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES		Recipe Category:	VEGETARIAN ENTREES		

Ingredients	Measures
<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN)	3/4 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SOY GRANULES	3/4 ozw
WATER	1/4 cup, 2 tsp
VEGETABLE DRIED POTATO FLAKES	1/2 tsp
CEREAL OATS QUICK	1/2 ozw
SALT TABLE	1 pinch
HERB DRIED PARSLEY FLAKES	2 1/2 tsp
SPICE PEPPER BLACK GROUND IMITATION	1/2 tsp
SPICE ONION GRANULATED	1/2 tsp
SPICE GARLIC POWDER	1 tsp
HERB DRIED OREGANO GROUND	1 tsp
RETAIL: HERB DRIED BASIL LEAF	1 tsp
<b>Group Instructions:</b>	

**Assembly Instructions**

SAUTE ONIONS IN MARGARINE

ADD DRY SOY TO ONION MIXTURE STIR & COOK 10 MIN.

ADD WATER. STIR & COOK 10 MORE MIN. ADD INSTANT POTATOES & OATS & SEASONING. MIX WELL.

CHILL MIXTURE TO 45 f

SPREAD ONTO WELL-OILED SHEET PAN. BAKE FOR 20-40 MIN AT 350 f TO 165 degr.

CUT INTO SQUARES ACCORDING TO PORTION SIZE. -CAN BE FROZEN AT THIS POINT

VARIATIONS INCLUDE: SUBSTITUTE SHREDDED CARROTS, ZUCHINI OR MUSHROOMS FOR PART OF THE ONIONS

ALSO CAN ALTER SPICES BY ADDING CHILI POWDER OR ITALIAN SEASONING

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1



**M10638 - BEEF PATTY (NS) (75/25) (4 OZ RAW)**

**Comments:**

**Serving Size:** 1 patty

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 patty	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	GROUND BEEF ENTREES		Recipe Category:	BEEF ENTREES		

Ingredients		Measures
<b>NONE</b>		
BEEF GD PATTY 75/25 4 OZ RAW FZ		1 patty
WATER		1 tbl, 3/4 tsp
Group Instructions:		

**Assembly Instructions**

STACK PATTIES IN STEAM TABLE PAN. COVER WITH WATER & HEAT IN 350 OVEN UNTIL INTERNAL TEMP REACHES 165 F. BEGIN TESTING TEMP AFTER 15 MIN.

HOLD PATTIES IN HOT BROTH DURING SERVICE, ABOVE 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1

**M10894 - TURKEY BREAST, RAW, ROASTED (NSA)**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	170 °F	Max	170 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zSOLID POULTRY ENTREES		Recipe Category:	zSOLID POULTRY ENTREES		

**Pre-Production Instructions**

TO THAW: Remove turkey from packing case(s). Place on sheet pan(s). Do not stack. Allow 2 days to thaw properly in refrigerator.

Ingredients	Measures
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<b>NONE</b>	
RETAIL: TURKEY BREAST BNLS SKIN ON RAW FZ #70202 - THAWED	4 1/4 ozw
Group Instructions:	

**Assembly Instructions**

- Preheat conv oven to 300 F or std oven to 350 F.
- Separate turkey breast into lobes.
- On rack(s) in shallow roasting pan(s), place turkey lobes, skin side up.
- Bake until internal temperature reaches 165 F, 1 1/2-2 hours.
- Let rest 15 minutes before slicing. Remove skin before slicing.
- Cover. Keep hot for service or use as directed in recipe.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1



M11428 - COUNTRY PATTY (PCKD) 3 OZ

Comments:

Serving Size: 1 patty

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 patty	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	GROUND BEEF ENTREES		Recipe Category:	BEEF ENTREES		

Ingredients	Measures
<b>NONE</b>	
BEEF COUNTRY PATTY BRD 3 OZ CKD FZ	1 patty
Group Instructions:	

**Assembly Instructions**

PLACE ON SHEET PAN. COOK IN 350 OVEN UNTIL INTERNAL TEMP REACHES 165 F. BEGIN TESTING AFTER 15 MIN. DO NOT OVERCOOK.

PLACE IN STEAM TABLE PAN. PARTIALLY COVER. A TIGHT COVER WILL MAKE BREADING SOGGIE. HOLD PATTES FOR SERVICE ABOVE 140 F.

- Retherm Instructions:
1. Place in 2 inch Pan. Place patties in 2 rows of 15 shingle stacked for 30 per pan.
  2. Cook with lid off.
  3. Cook in Retherm oven until Internal Temperature reaches 165 F for 15 seconds.
  4. Hold Patties for Service Above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1



M11430 - FISH PATTY PCKD 3 OZ (MINCED)

Comments:

Serving Size: 1 patty

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 patty	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	FISH AND SEAFOOD ENTREES		Recipe Category:	FISH AND SEAFOOD ENTREES		

**Pre-Production Instructions**

PRE PAN PATTIES. KEEP PANNED PATTIES REFRIGERATED UNTIL PLACING IN THE OVEN.

Ingredients	Measures
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<b>NONE</b>	
FISH PATTY BRD CRUNCHY MINCED 3 OZ FZ #23192	1 patty
Group Instructions:	

**Assembly Instructions**

PLACE ON SHEET PAN. COOK IN 350 OVEN  
 \*\*\*CCP Heat to 165F for at least 15 seconds. RECORD TEMPERATURE ON PRODUCTION SHEET.  
 PLACE IN STEAM TABLE PAN. PARTIALLY COVER. A TIGHT COVER WILL MAKE BREADING SOGGY.  
 \*\*\*CCP Hold for hot service at 140F or higher.

- Retherm Instructions:
1. Place in 2 inch Pan. Place patties in 2 rows of 15 shingle stacked for 30 per pan.
  2. Cook with lid off.
  3. Cook in Retherm oven until Internal Temperature reaches 165 F for 15 seconds.
  4. Hold Patties for Service Above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1



M11437 - CHICKEN PATTY (PCKD) 3 OZ

Comments:

Serving Size: 1 patty

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 patty	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zSOLID POULTRY ENTREES		Recipe Category:	zSOLID POULTRY ENTREES		

Ingredients	Measures
<b>NONE</b>	
CHICKEN PATTY BRD 3 OZ CKD FZ	1 patty
Group Instructions:	

**Assembly Instructions**

PLACE ON SHEET PAN. COOK IN 350 OVEN UNTIL INTERNAL TEMP REACHES 165 F. BEGIN TESTING AFTER 15 MIN. DO NOT OVERCOOK.

PLACE IN STEAM TABLE PAN. PARTIALLY COVER. A TIGHT COVER WILL MAKE BREADING SOGGIE. HOLD PATTIES FOR SERVICE ABOVE 140 F.

- Retherm Instructions:
1. Place in 2 inch Pan. Place patties in 2 rows of 15 shingle stacked for 30 per pan.
  2. Cook with lid off.
  3. Cook in Retherm oven until Internal Temperature Reaches 165 F for 15 seconds.
  4. Hold Patties for Service Above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1

**M11444 - MEATLOAF PATTY (DINNER LOAF PATTY) 3 OZ PCKD**

**Comments:**

**Serving Size:** 1 patty

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 patty	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	GROUND BEEF ENTREES		Recipe Category:	BEEF ENTREES		

Ingredients	Measures
<b>NONE</b>	
BASE BEEF FLAVORED (VEGAN)	0.28 gm
WATER	1 tbl, 3/4 tsp
BEEF DINNER LOAF PATTY 3 OZ CKD FZ	1 patty
<b>Group Instructions:</b>	

**Assembly Instructions**

Preheat oven to 350 F.

Combine base and water, blending well. Set aside.

Stack patties in steam table pan. Add 2 qt base/water mixture to each pan. Cover with a sheet pan or foil.

Bake until internal temperature reaches 165 F. Begin testing after 15 minutes. **DO NOT OVER COOK. OVERCOOKING CAUSES EXCESSIVE SHRINKING.**

\*\*\* CCP: Heat to 165F for at least 15 seconds. RECORD TEMPERATURE ON PRODUCTION SHEET.

HOLD THE PATTIES IN HOT BROTH DURING SERVICE, ABOVE 140 F.

\*\*\* Hold for hot service at 140F or higher.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1

**M11450 - COD W/ MARGARINE (4 OZ RAW)**

**Comments:**

**Serving Size:** 1 portion

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 portion	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	FISH AND SEAFOOD ENTREES	Recipe Category:	FISH AND SEAFOOD ENTREES			

**Pre-Production Instructions**

PRE PAN PATTIES. KEEP PANNED PATTIES REFRIGERATED UNTIL PLACING IN THE OVEN.

Ingredients	Measures
<b>NONE</b>	
RETAIL: FISH COD UNBRD 4 OZ RAW FZ - THAWED	4 ozw
JUICE BULK LEMON RECONSTITUTED	3/4 tsp
MARGARINE BULK UNSALTED (VEGAN)	1/2 ozw
SPICE PAPRIKA	0.28 gm
Group Instructions:	

**Assembly Instructions**

PLACE ON SHEET PAN. SPRINKLE WITH OTHER INGREDIENTS. COOK IN 350 OVEN FOR 10 MINUTES UNTIL INTERNAL TEMPERATURE IS 170 DEGREES. PLACE IN STEAM TABLE PAN. COVER. KEEP HOT.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 portion			1 portion			1

**M11452 - BREAKFAST SAUSAGE PATTY 1OZ EA**

**Comments:**

**Serving Size:** 1 patty

		Cooking Temp:	Convection	350 °F	Standard (°F/°C)	400 °F
Amount Needed:	1 patty	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	BREAKFAST ENTREES		Recipe Category:	BREAKFAST ENTREES		

Ingredients	Measures
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<b>NONE</b>	
SAUSAGE BEEF/POULTRY BREAKFAST PATTY LS 1 Z CKD FZ	1 ozw
<b>Group Instructions:</b>	

**Assembly Instructions**

Preheat conv oven to 350 F or std oven to 400 F.

On rack(s) in full sheet pan(s), place sausage patties in single layer, 1/2" apart.

Bake until patties are browned and internal temperature reaches 165 F, conv oven 5-8 minutes or std oven 8-12 minutes. Drain.  
 \*\*\*CCP: Bring to 165F for at least 15 seconds

Cover. Keep hot for service or use as directed in recipe.  
 \*\*\*CCP: Hold for hot service at 140F or higher

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1





M11454 - BBQ GLAZED BEEF PATTY (PCKD) 3 OZ

Comments:

Serving Size: 1 patty

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 patty	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	GROUND BEEF ENTREES		Recipe Category:	BEEF ENTREES		

Ingredients		Measures
<b>NONE</b>		
BEEF/CHICKEN PATTY BBQ GLAZE 3 OZ CKD FZ		1 patty
Group Instructions:		

**Assembly Instructions**

Preheat oven to 350 F.

Bake until internal temperature reaches 165 F. Begin testing after 15 minutes. DO NOT OVER COOK. OVERCOOKING CAUSES EXCESSIVE SHRINKING.  
 \*\*\* CCP: Heat to 165F for at least 15 seconds. RECORD TEMPERATURE ON PRODUCTION SHEET.

PLACE IN STEAM TABLE PAN. HOLD THE PATTIES IN DURING SERVICE, ABOVE 140 F.  
 \*\*\* Hold for hot service at 140F or higher.

\*\*\*\*\*

Retherm Instructions:

1. Place in 2 inch Pan. Place patties in 2 rows of 15 shingle stacked for 30 per pan.
2. Cook with lid off.
3. Cook in Retherm oven until Internal Temperature Reaches 165 F for 15 seconds.
4. Hold Patties for Service Above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1



M11458 - CHARBROILED PATTY (PCKD) 3 OZ

Comments:

Serving Size: 1 patty

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 patty	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	GROUND BEEF ENTREES		Recipe Category:	BEEF ENTREES		

Ingredients	Measures
<b>NONE</b>	
BASE BEEF FLAVORED (VEGAN)	0.28 gm
WATER	1 tbl, 3/4 tsp
BEEF/POULTRY PATTY CHARBROIL 3 OZ CKD FZ	1 patty
Group Instructions:	

**Assembly Instructions**

Preheat oven to 350 F.

Combine base and water, blending well. Set aside.

Stack patties in steam table pan. Add 2 qt base/water mixture to each pan. Cover with a sheet pan or foil.

Bake until internal temperature reaches 165 F. Begin testing after 15 minutes. DO NOT OVER COOK. OVERCOOKING CAUSES EXCESSIVE SHRINKING.  
 \*\*\* CCP: Heat to 165F for at least 15 seconds. RECORD TEMPERATURE ON PRODUCTION SHEET.

HOLD THE PATTIES IN HOT BROTH DURING SERVICE, ABOVE 140 F.  
 \*\*\* Hold for hot service at 140F or higher.

\*\*\*\*\*

Retherm Instructions:

- Place in 2 inch Pan. Place patties in 2 rows of 15 shingle stacked for 30 per pan.
- Cook with lid off.
- Cook in oven until internal temperature reaches 165 F for 15 seconds.
- Hold Patties for Service Above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 patty			1 patty			1

**M11531 - VEGAN BEAN PATTY (SCRATCH) - COLD**

**Comments:**

**Serving Size:** 3 1/2 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 1/2 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES	Recipe Category:	VEGETARIAN ENTREES			

**Pre-Production Instructions**

If using split pinto bean product, note cooking time will decrease by 25-30%. Do not overcook.

Ingredients		Measures
<b>BEANS</b>		
VEGETABLE DRIED BEAN PINTO - RINSED, DRAINED		1 1/8 ozw
WATER		1/2 cup, 1 tbl
<b>Group Instructions:</b>	Cover beans with water, soak overnight. Bring to a boil; reduce to heat and simmer for 1 hour. Cool beans from 140 F to 70 F within 2 hours. Cool from 70 F to 41 F within next 4 hours.	
<b>NONE</b>		
SPICE ONION GRANULATED		1/4 tsp
SPICE PEPPER RED GROUND (CAYENNE)		1/8 tsp
SPICE GARLIC POWDER		1/8 tsp
SPICE CHILI POWDER		1/8 tsp
SPICE CUMIN GROUND		1/8 tsp
SALT TABLE		1 pinch
CORNMEAL YELLOW		1/4 tsp
VEGETABLE CANNED TOMATO PASTE		1 1/8 tsp
WATER		3/4 tsp
RETAIL: OIL BLEND VEGETABLE 90 / EVO 10		1 1/8 tsp
<b>Group Instructions:</b>		

**Assembly Instructions**

Combine chilled beans and remaining ingredients in a food processor.  
Pulse 6-10 times until beans are roughly mashed. Mixture should NOT be smooth.  
Place beans in a mixing bowl. Add remaining ingredients. Lightly stir to combine and distribute seasonings.  
Portion and weigh patties; place on sheet pan. Do not stack patties or shingle in the pan.  
Saute formed patties in oil until browned and crisp crust forms. Gently flip patties and brown on other side.  
Cool beans from 140 F to 70 F within 2 hours. Cool from 70 F to 41 F within next 4 hours.

- \* Spice levels may be adjusted to regional preference if needed. No adjustments may be made to salt.
- \* Omit cayenne pepper if facility does not allow its use.
- \* If no food processor is available, mash half of the beans by hand, then combine with the remaining unmashed beans.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 1/2 ozw			3 1/2 ozw			1

**M11532 - CAKE MIX FROSTED 1/60 PUREED (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1 serving

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 serving	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	50 °F	Max	70 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	CAKES - FROSTED	Recipe Category:	DESSERTS			

**Pre-Production Instructions**

Operators may substitute already prepared 1/60 cut frosted chocolate or yellow cake.

Ingredients	Measures
<b>NONE</b>	
M2220 CAKE MIX WHITE FROSTED 1/60	1 cut
M3216 DAIRY BLEND DRINK	1/3 cup
Group Instructions:	

**Assembly Instructions**

- Prepare sub-assembly recipes.
- Place the needed number of 1/60 cut cake servings into a blender or food processor.
- Process until cake has formed crumbs.
- Add dairy blend mixture (approximately 1/3 cup per portion).
- Process until desired consistency is achieved.
- Determine scoop size needed to portion out the same number of cake pieces initially pureed.
- Scoop into insulated cup with lid.
- Chill if not serving immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 serving			1 serving			1

**M2220 - CAKE MIX WHITE FROSTED 1/60**

**Comments:**

**Serving Size:** 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	1 each	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	50 °F	Max	70 °F
Serving Pan:	SHEET PAN, FULL	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	CAKES - FROSTED	Recipe Category:	DESSERTS			

**Pre-Production Instructions**

GREASE & FLOUR EACH SHEET PAN.

Ingredients	Measures
<b>NONE</b>	
CAKE MIX WHITE	5 lb
WATER	2 3/4 cup
WATER	2 3/4 cup
SHORTENING VEGETABLE	1 ozw
FLOUR ALL PURPOSE	3/4 ozw
MARGARINE BULK UNSALTED (VEGAN)	3 ozw
SHORTENING VEGETABLE	3 ozw
SUGAR POWDERED (CONFECTIONERS)	1 lb
SALT TABLE	3/4 tsp
DAIRY BLEND	1/2 ozw
WATER	1 tbl
EXTRACT VANILLA IMITATION FLAVOR	1 1/2 tsp

Group Instructions:

**Assembly Instructions**

CAKE - Add first portion of water to mixing bowl, then add cake mix. Mix 2 min on med speed.

Gradually add remaining water while mixing on low for 1 minute.

Scrape down sides of bowl and paddle, then mix on low speed for 2 min.

Grease & flour sheet pans. Place pans on scale & turn indicator to 0. Pour 7 3/4 LBS of batter.

Bake in pre-heated 350 oven for 25 to 30 min. Cool before frosting or cutting.

FROSTING - Cream margarine & shortening for 1 to 3 min until creamy. Add remaining ingredients & beat until smooth.

Spread about 3/4 C on each cooled sheet cake.

OPTIONAL - To add color & flavor to frosting: Add 3/4 TSP drink concentrate to 3/4 C frosting.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1 each		M11532 CAKE MIX FROSTED 1/60 PUREED (FULL LIQUID - DIET HANDBOOK)	1		

M3216 - DAIRY BLEND DRINK

Comments:

Serving Size: 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1/3 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	38 °F	Max	40 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zAS PURCHASED ITEMS		Recipe Category:	zAS PURCHASED ITEMS		

Ingredients		Measures
<b>NONE</b>		
WATER		1/4 cup, 1 tbl
Prep Mod:	WARM	
DAIRY BLEND		1/4 ozw
Group Instructions:		

**Assembly Instructions**

STIR DRY MILK INTO WARM WATER WITH A CIRCULAR MOTION USING A WIRE WHIP. AVOID CREATING EXCESS FOAM.

REFRIGERATE AND PROTECT FROM CONTAMINATION UNTIL READY TO USE. STORE ONLY 48 HRS.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1/3 cup		M11532 CAKE MIX FROSTED 1/60 PUREED (FULL LIQUID - DIET HANDBOOK)	1		

**M11533 - BROWNIE (MIX) 1/60 PUREED (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1 serving

		Cooking Temp:	Convection	300 °F	Standard (°F/°C)	350 °F
Amount Needed:	1 serving	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	50 °F	Max	70 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	BROWNIES, BARS, SQUARES		Recipe Category:	DESSERTS		

Ingredients		Measures
<b>NONE</b>		
M3216 DAIRY BLEND DRINK		1/3 cup
M2310 BROWNIE (MIX) 1/60		1 cut
Group Instructions:		

**Assembly Instructions**

Prepare sub-assembly recipes.  
 Place the needed number of 1/60 cut brownie servings into a blender or food processor.  
 Process until cake has formed crumbs.  
 Add dairy blend mixture (approximately 1/3 cup per portion).  
 Process until desired consistency is achieved.  
 Determine scoop size needed to portion out the same number of cake pieces initially pureed.  
 Scoop into insulated cup with lid.  
 Chill if not serving immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 serving			1 serving			1

M3216 - DAIRY BLEND DRINK

Comments:

Serving Size: 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1/3 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	38 °F	Max	40 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zAS PURCHASED ITEMS		Recipe Category:	zAS PURCHASED ITEMS		

Ingredients		Measures
<b>NONE</b>		
WATER		1/4 cup, 1 tbl
Prep Mod:	WARM	
DAIRY BLEND		1/4 ozw
Group Instructions:		

**Assembly Instructions**

STIR DRY MILK INTO WARM WATER WITH A CIRCULAR MOTION USING A WIRE WHIP. AVOID CREATING EXCESS FOAM.

REFRIGERATE AND PROTECT FROM CONTAMINATION UNTIL READY TO USE. STORE ONLY 48 HRS.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1/3 cup		M11533 BROWNIE (MIX) 1/60 PUREED (FULL LIQUID - DIET HANDBOOK)	1		



**M2310 - BROWNIE (MIX) 1/60**

**Comments:**

**Serving Size:** 1

		Cooking Temp:	Convection	300 °F	Standard (°F/°C)	350 °F
Amount Needed:	1 each	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	50 °F	Max	70 °F
Serving Pan:	SHEET PAN, FULL	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	BROWNIES, BARS, SQUARES		Recipe Category:	DESSERTS		

**Pre-Production Instructions**

Product may be baked up to 24 hours before service.

Ingredients	Measures
<b>PAN PREPARATION</b>	
SHORTENING VEGETABLE	1 ozw
FLOUR ALL PURPOSE	3/4 ozw
<b>Group Instructions:</b>	Grease and flour each full size (18in x 26in) sheet pan with 1 ozw shortening/margarine and 3/4 ozw flour.
<b>NONE</b>	
WATER	2 1/2 cup
<b>Prep Mod:</b>	WARM
BROWNIE MIX	5 lb
<b>Group Instructions:</b>	

**Assembly Instructions**

Preheat standard oven to 350 F; convection oven to 300 F.

Pour water into mixing bowl. Add brownie mix. Blend using paddle on low speed\* for 1 minute. Scrape down sides of bowl and paddle. Continue mixing on low speed\* for 1 minute.

Pour 6 lb 4 ozw of batter into each full size (18in x 26in) sheet pan. Spread batter evenly in pan.

Bake in standard oven 20-25 minutes\*\*, convection oven 18-23\*\* minutes or until cooked through.

Cool before cutting.

Cut each pan 6x10 (1/60 cut).

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1 each		M11533 BROWNIE (MIX) 1/60 PUREED (FULL LIQUID - DIET HANDBOOK)	1		

**M11981 - SOY TACO FILLING 4/3 LS**

**Comments:**

**Serving Size:** 4 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	4 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

Ingredients	Measures
<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN) - MELTED	1/2 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SOY GRANULES	1 ozw
WATER	3 tbl, 2 1/2 tsp
SPICE GARLIC POWDER	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
VEGETABLE CANNED TOMATO PASTE	1 1/2 tsp
WATER	1 tbl, 1/8 tsp
SPICE CHILI POWDER	0.57 gm
SPICE CUMIN GROUND	0.43 gm
HERB DRIED OREGANO GROUND	1 pinch
SUGAR WHITE GRANULATED	1 pinch
RETAIL: SAUCE WORCESTERSHIRE #05308	1/8 tsp
SALT TABLE	1 pinch

**Group Instructions:**

**Assembly Instructions**

- 1) Sautee onions in margarine. Add first amount of water, soy granules and seasonings. Mixture will quickly hydrate and look like ground beef. Simmer.  
 \*\*\*CCP: Bring to 165F for at least 15 seconds
- 2) Add second amount of water and tomato paste. Blend well. Let simmer for 15 minutes, stirring occasionally.  
 \*\*\*CCP: Bring to 165F for at least 15 seconds  
 \*\*\*CCP: Hold for hot service at 140F or higher

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
4 ozw			4 ozw			1

M11982 - SOY SLOPPY JOE 4/3 LS

Comments:

Serving Size: 4 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	4 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

Ingredients	Measures
<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN) - MELTED	1/2 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	2.83 gm
Prep Mod: 1/4"	
VEGETABLE FZ CELERY DICED	2.48 gm
VEGETABLE FZ PEPPER CUT	2.55 gm
SOY GRANULES	1 ozw
SPICE GARLIC POWDER	1 pinch
KETCHUP BULK	3/4 tsp
VEGETABLE CANNED TOMATO PASTE	3/4 tsp
WATER	2 1/2 tsp
BASE BEEF FLAVORED (VEGAN)	0.28 gm
VINEGAR WHITE	1 pinch
SUGAR BROWN	1.42 gm
SPICE MUSTARD DRY GROUND	1 pinch
SPICE CHILI POWDER	2 pinch
HERB DRIED OREGANO GROUND	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
RETAIL: SAUCE WORCESTERSHIRE #05308	1/8 tsp
WATER	1/2 tsp
Group Instructions:	

**Assembly Instructions**

- 1) Sautee vegetables with margarine until tender. Add first amount of water, soy, and seasonings. Soy will quickly hydrate and look like ground beef. Simmer.  
\*\*\*CCP: Bring to 165F for at least 15 seconds.
- 2) Add second amount of water, tomato paste and ketchup
- 3) Bring to a boil, lower heat & simmer 45 minutes, stirring occasionally.  
Mixture should be thick enough to serve with a scoop.  
\*\*\*CCP: Bring to 165F for at least 15 seconds. RECORD TEMPERATURE ON PRODUCTION SHEET.  
\*\*\*CCP: Hold for hot service at 140F or higher.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
4 ozw			4 ozw			1

**M1199 - POULTRY MS PATTY (DIET, SCRATCH) (ANY SIZE)**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	3 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

**Pre-Production Instructions**

PRE PAN PATTIES. KEEP PANNED PATTIES REFRIGERATED UNTIL PLACING IN THE OVEN.

Ingredients	Measures
<b>NONE</b>	
POULTRY MECHANICALLY SEPARATED RAW FZ - THAWED	3 3/4 ozw
WATER	1 1/2 tsp
Prep Mod:	HOT
Group Instructions:	

**Assembly Instructions**

Preheat convection oven to 300 F, standard oven to 350 F.

For each 2 oz cooked weight patty, weigh out approximately 2.56 oz and shape into a ball.  
 For each 3 oz cooked weight patty, weigh out approximately 3.84 oz and shape into a ball.

Place 3 inches apart on sheet pan. Flatten into patties by pressing down with another sheet pan.

Cook 10-20 minutes, until internal temperature reaches 165 F. Place cooked patties in full size, 2" steam table pans filled with 1 cup, hot water. Cover pans. Keep hot for service.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1

**M1401 - TUNA (RINSED) DIETS**

**Comments:**

**Serving Size:** 2 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	2 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	FISH AND SEAFOOD ENTREES	Recipe Category:	FISH AND SEAFOOD ENTREES			

**Pre-Production Instructions**

For Kosher Meals: Fish is pareve (neutral) food item. Use the JDA sheet pans and utensils. Serve on dedicated JDA trays

Ingredients		Measures
<b>NONE</b>		
RETAIL: FISH TUNA CANNED LIGHT CHUNK WATER PACK - DRAINED		2 ozw
Comments:	WEIGHT	
Group Instructions:		

**Assembly Instructions**

USE EITHER HOT OR COLD AS APPROPRIATE FOR DIETS.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
2 ozw			2 ozw			1

**M1568 - MACARONI & CHEESE (MIX)**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	RICE, PASTA, GRAINS AND DRESSING	Recipe Category:	RICE, PASTA, GRAINS AND DRESSING			

**Pre-Production Instructions**

BOIL WATER.

Ingredients	Measures
<b>NONE</b>	
PASTA DRY ELBOW MACARONI	1 1/2 ozw
WATER	1 1/2 cup, 2 tbl
MARGARINE BULK UNSALTED (VEGAN)	1.49 gm
WATER	1 tbl, 2 3/4 tsp
SAUCE MIX CHEESE	3/4 ozw
WATER	1/4 cup, 1 tbl
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SPICE PEPPER RED GROUND (CAYENNE)	1 pinch
<b>Group Instructions:</b>	

**Assembly Instructions**

- 1) COOK MACARONI IN BOILING WATER UNTIL TENDER BUT FIRM. DRAIN.
- 2) RINSE WITH COLD RUNNING WATER. DRAIN.
- 3) ADD MARGARINE TO DRAINED MACARONI.
- 4) IN SECOND KETTLE, COMBINE VERY COLD WATER W/ MIX. STIR UNTIL COMPLETELY MIXED.
- 5) ADD MORE WATER. BRING TO A BOIL. LET SIMMER STIRRING CONSTANTLY UNTIL THICKENED.
- 6) ADD SEASONING & MACARONI.

\*\*\*CCP: Bring to 165F for at least 15 seconds  
 \*\*\*CCP: Hold for hot service at 140F or higher.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M1595 - SPAGHETTI W/ TOMATO SAUCE**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	RICE, PASTA, GRAINS AND DRESSING		Recipe Category:	RICE, PASTA, GRAINS AND DRESSING		

Ingredients	Measures
<b>NONE</b>	
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	2.27 gm
VEGETABLE FZ CELERY DICED	2.27 gm
MARGARINE BULK UNSALTED (VEGAN)	2.27 gm
SPICE GARLIC POWDER	1 pinch
FLOUR ALL PURPOSE	2.27 gm
VEGETABLE CANNED TOMATO PASTE	2 1/4 tsp
BASE BEEF FLAVORED (VEGAN)	1.42 gm
WATER	1/4 cup
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SUGAR WHITE GRANULATED	0.57 gm
RETAIL: OIL BLEND VEGETABLE 90 / EVO 10	1/4 tsp
WATER	1 1/2 cup, 2 tbl
Prep Mod:	HOT
PASTA DRY SPAGHETTI	1 3/4 ozw
Group Instructions:	

**Assembly Instructions**

- DICE ONIONS AND CELERY. COOK IN MARGARINE WITH GARLIC.
- ADD FLOUR TO MARGARINE AND VEGETABLE MIXTURE. BLEND WELL.
- ADD PASTE, WATER AND SEASONING. SIMMER FOR 30
- COOK SPAGHETTI IN BOILING WATER WITH OIL ADDED.
- DRAIN. RINSE PASTA WITH COLD WATER.
- ADD TO SAUCE.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M1604 - POTATOES SCALLOPED**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POTATOES	Recipe Category:	POTATOES			

Ingredients	Measures
<b>NONE</b>	
VEGETABLE DRIED POTATO SLICES	1 1/8 ozw
MARGARINE BULK UNSALTED (VEGAN)	2.27 gm
FLOUR ALL PURPOSE	1.89 gm
WATER	2 tbl, 1/4 tsp
DAIRY BLEND	1/4 ozw
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SPICE PEPPER RED GROUND (CAYENNE)	1 pinch
BASE CHICKEN FLAVORED (VEGAN)	0.57 gm
<b>Group Instructions:</b>	

**Assembly Instructions**

- COVER POTATOES WITH WATER. COOK UNTIL TENDER.
- LET STAND IN WATER AT LEAST 10 MORE MINUTES. DRAIN WELL. DIP OUT SOME PLAIN FOR DIETS.
- COMBINE FLOUR WITH MARGARINE COOK MIXTURE FOR 5 MINUTES.
- SLOWLY BLEND IN MILK AND WATER. ADD SEASONINGS.
- SIMMER UNTIL THICK AND SMOOTH.
- ADD TO POTATOES.
- PAN.COVER.KEEP HOT

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1



**M1785 - DRY NAVY BEANS W/ MARGARINE**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

Ingredients	Measures
<b>NONE</b>	
VEGETABLE DRIED BEAN NAVY - RINSED, DRAINED	2 3/4 ozw
WATER	1 1/4 cup
BASE CHICKEN FLAVORED (VEGAN)	1.13 gm
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
MARGARINE BULK UNSALTED (VEGAN)	1/3 ozw
Group Instructions:	

**Assembly Instructions**

- 1) Wash Beans
- 2) Combine beans and amount of water stated in recipe; soak overnight.
- 3) DO NOT ADD ADDITIONAL WATER ON COOKING DAY. Add base and bring to boil.
- 4) Skim off foam.
- 5) Add onions.
- 6) Reduce heat and simmer for 1.5 - 2 hours or until beans are tender but firm; stir frequently.
- 7) Drain off 3/4 of liquid. Add margarine and pepper; stir to combine.
- 8) Pan. Cover. Keep hot for service.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M181 - HARD COOKED EGG (FRESH LARGE)**

**Comments:**

**Serving Size:** 1 each

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 each	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	GLOVED HANDS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	BREAKFAST ENTREES		Recipe Category:	BREAKFAST ENTREES		

Ingredients		Measures
<b>NONE</b>		
EGG SHELL GRADE A CAGE-FREE LARGE		1 each
WATER		1 1/4 cup
<b>Group Instructions:</b>	Hardboil eggs. Rinse in cold running water. Chill. Peel and remove shell. Roughly chop.	

**Assembly Instructions**

Place eggs carefully in kettle and slowly add cold water to cover.

Bring to a slow simmer.

Cook eggs about 10 minutes.

\*\*\*CCP: Cook to an internal temp of 160 F. Check at least one egg in middle of kettle.

FOR HOT SERVICE:  
Pan and cover to keep warm.  
\*\*\*CCP: Hold hot at 140 F or higher.

FOR COLD SERVICE:  
Chill rapidly to less than 41 F. Rinse eggs in cold water or ice & cold water to bring temperature down quickly

\*\*\*Chill rapidly to 70F or less within 2 hours and to 40F or less in an additional 4 hours

2 HOUR Time\_\_\_\_\_ 2 HOUR Temp\_\_\_\_\_

4 HOUR Time\_\_\_\_\_ 4 HOUR Temp\_\_\_\_\_

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 each			1 each			1

**M1996 - DRY BLACKEYED PEAS W/ MARGARINE**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

Ingredients	Measures
<b>NONE</b>	
VEGETABLE DRIED PEAS BLACK-EYED - RINSED, DRAINED	2 3/4 ozw
WATER	1 cup, 2 tbl
BASE CHICKEN FLAVORED (VEGAN)	0.28 gm
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
MARGARINE BULK UNSALTED (VEGAN)	1/3 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/8 ozw
Group Instructions:	

**Assembly Instructions**

- 1) Wash Beans
- 2) Combine beans and amount of water stated in recipe; soak overnight.
- 3) DO NOT ADD ADDITIONAL WATER ON COOKING DAY. Add base and bring to boil.
- 4) Skim off foam.
- 5) Add onions.
- 6) Reduce heat and simmer for 1.5 - 2 hours or until beans are tender but firm; stir frequently.
- 7) Drain off 3/4 of liquid. Add margarine and pepper; stir to combine.
- 8) Pan. Cover. Keep hot for service.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M2002 - DRY PINTO BEANS W/ MARGARINE**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

**Pre-Production Instructions**

If using the split pinto bean product, please note the cooking time will decrease by 25-30%. Do not overcook.

Ingredients	Measures
<b>NONE</b>	
VEGETABLE DRIED BEAN PINTO - RINSED, DRAINED	2 3/4 ozw
WATER	1 1/4 cup
BASE CHICKEN FLAVORED (VEGAN)	0.28 gm
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
MARGARINE BULK UNSALTED (VEGAN)	1/3 ozw
VEGETABLE FZ CELERY DICED	1/4 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	3.40 gm
Group Instructions:	

**Assembly Instructions**

- 1) Wash Beans
- 2) Combine beans and amount of water stated in recipe; soak overnight.
- 3) DO NOT ADD ADDITIONAL WATER ON COOKING DAY. Add base and bring to boil.
- 4) Skim off foam.
- 5) Add onions and celery.
- 6) Reduce heat and simmer for 1.5 - 2 hours or until beans are tender but firm; stir frequently.  
\*\*\*CCP: Bring to 165F for at least 15 seconds
- 7) Drain off 3/4 of liquid. Add margarine and pepper; stir to combine.
- 8) Pan. Cover. Keep hot for service.  
\*\*\*CCP: Hold for hot service at 140F or higher

+++++

**Cook Chill Instructions**

**Assembly Instructions**

- 1) Wash Beans
- 2) Combine beans and amount of water stated in recipe; soak overnight
- 3) ADD ADDITIONAL WATER ON COOKING DAY TO 2 INCHES ABOVE BEANS. Bring to a boil.
- 4) Skim off foam
- 5) Reduce heat and simmer for 1.5-2 hours or until beans are tender but firm; stir frequently  
\*\*\*CCP: Bring to 165 F for at least 15 seconds
- 6) Drain any excess liquid
- 7) Pan. Cover. Keep hot for service.  
\*\*\*CCP: Hold for hot service at 140F or higher

**Retherm Instructions:**

1. Add 2 cups of water to each pan.
2. Cook with lid on.
3. Cook until internal temperature reaches 165 F for 15 seconds.
4. Cover and hold hot for service above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M2509 - VEGETARIAN SOY PATTY (SCRATCH)-GLUTEN FREE**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES	Recipe Category:	VEGETARIAN ENTREES			

Ingredients	Measures
<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN)	1/2 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SOY GRANULES	3/4 ozw
WATER	1/4 cup, 2 tsp
VEGETABLE DRIED POTATO FLAKES	1.42 gm
M2853 SCRAMBLED EGGS (FRESH LARGE)	1/2 ozw
SALT TABLE	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SPICE GARLIC POWDER	1 pinch
Group Instructions:	

**Assembly Instructions**

SAUTE ONIONS IN MARGARINE

ADD DRY SOY TO ONION MIXTURE STIR & COOK 10 MIN.

ADD WATER. STIR & COOK 10 MORE MIN. ADD INSTANT POTATOES. CHILL MIXTURE TO 45 f

PREPARE SCRAMBLED EGG MIXTURE & SEASONING BLEND WELL.

FORM INTO PATTIES. FOR A 3-OZ COOKED WT PATTIE, RAW PATTIES SHOULD WIEGH 4 OZ.

PLACE ON OILED SHEET PAN BAKE FOR 20 MIN AT 350 f TO 165 degr. -- OR -- GRILL ON COOK TOP

-CAN BE FROZEN AT THIS POINT

VARIATIONS INCLUDE: SUBSTITUTE SHREDDED CARROTS, ZUCHINI OR MUSHROOMS FOR PART OF THE ONIONS

ALSO CAN ALTER SPICES BY ADDING CHILI POWDER OR ITALIAN SEASONING

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1

**M2510 - VEGAN HUMMUS**

**Comments:**

**Serving Size:** 1/2 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1/2 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES	Recipe Category:	VEGETARIAN ENTREES			

**Pre-Production Instructions**

Do not drain beans.

Ingredients	Measures
<b>NONE</b>	
VEGETABLE CANNED BEAN GARBANZO (CHICKPEA) LS #1701	1/3 cup, 1 tbl
RETAIL: OIL BLEND VEGETABLE 90 / EVO 10	1/3 ozw
SPICE GARLIC POWDER	1/2 tsp
JUICE BULK LEMON RECONSTITUTED	1/8 tsp
SALT TABLE	1 pinch
<b>Group Instructions:</b>	

**Assembly Instructions**

In a blender or food processor, combine beans/can liquid with remaining ingredients.  
 Blend until smooth and the consistency of peanut butter.  
 Chill before service.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1/2 cup			0 1/2 cup			1

**M2519 - VEGAN SOY PATTY (SCRATCH) - HOT**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES	Recipe Category:	VEGETARIAN ENTREES			

Ingredients	Measures
<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN)	3/4 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SOY GRANULES	3/4 ozw
WATER	1/4 cup, 2 tsp
CEREAL OATS QUICK	1/2 ozw
VEGETABLE DRIED POTATO FLAKES	1/2 tsp
SPICE GARLIC POWDER	2 pinch
SALT TABLE	1 pinch
HERB DRIED PARSLEY FLAKES	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
<b>Group Instructions:</b>	

**Assembly Instructions**

Saute onions in margarine. Add dry soy. Stir to combine. Continue cooking for 10 minutes.  
 Add water. Stir. Continue cooking for 10 minutes more.  
 Add remaining ingredients. Stir until well combined.  
 Cool from 140 F to 70 F within 2 hours. Cool from 70 F to 41 F within next 4 hours.

Preheat convection 300 F, standard oven to 350 F.  
 Spread mixture evenly onto well-oiled sheet pan.  
 Bake 20-40 minutes or until internal temperature reaches 165 F.  
 Cut into squares according to portion size.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1



M2584 - TURKEY (CR) BULK, COLD SLICED

Comments:

Serving Size: 2 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	2 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zSOLID POULTRY ENTREES		Recipe Category:	zSOLID POULTRY ENTREES		

**Pre-Production Instructions**

SLICE MEAT.

Ingredients	Measures
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NONE

DELI TURKEY COMBO ROLL #83001 - SLICED	2 ozw
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Group Instructions:

**Assembly Instructions**

PORTION MEAT ACCORDINGLY FOR EACH TRAY.  
\*\*\*CCP Hold at 40F or less. RECORD TEMPERATURE ON PRODUCTION SHEET.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
2 ozw			2 ozw			1





M2726 - AP: PEANUT BUTTER BULK

Comments:

Serving Size: 1 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	50 °F	Max	70 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zAS PURCHASED ITEMS		Recipe Category:	zAS PURCHASED ITEMS		

Ingredients		Measures
NONE		
PEANUT BUTTER BULK UNSALTED		1 ozw
Group Instructions:		

**Assembly Instructions**

SELECT THE CORRECT SCOOP FOR PORTION SIZE.  
 DIP SCOOP INTO HOT WATER AS NEEDED. DO NOT REFRIGERATE! MAY BE HELD AT ROOM TEMP WHILE PORTIONING.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 ozw			1 ozw			1



**M2788 - MANAGEMENT (NUTRALOAF) LOAF**

**Comments:**

**Serving Size:** 1 serving

		Cooking Temp:	Convection	°F	Standard (°F/°C)	375 °F
Amount Needed:	1 serving	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS	Recipe Category:	POULTRY CASSEROLES & COMBINATIONS			

Ingredients	Measures
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<b>NONE</b>	
DAIRY BLEND	1 1/4 ozw
VEGETABLE FRESH POTATO BAKER/RUSSET CHEF - GRATED	1 3/4 ozw
VEGETABLE FZ CARROTS DICED	1 1/2 ozw
JUICE BULK TOMATO	3/4 ozw
VEGETABLE FRESH CABBAGE GREEN HEADS - CORED, SHREDDED	2 1/4 ozw
POULTRY MECHANICALLY SEPARATED RAW FZ - THAWED	3 1/2 ozw
RETAIL: OIL BLEND VEGETABLE 90 / EVO 10	2 tbl, 1 1/2 tsp
FLOUR BREAD WHEAT	3/4 ozw
SALT TABLE	1/8 tsp
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	2 tsp
EGG SHELL GRADE A CAGE-FREE LARGE - SHELLED	0 1/2 each
RETAIL: VEGETABLE DRIED BEAN KIDNEY - RINSED, DRAINED	3 ozw
SPICE CHILI POWDER	2 tsp

Group Instructions:

**Assembly Instructions**

COMBINE INGREDIENTS AND SHAPE INTO A LOAF. BAKE AT 375 F FOR 50 TO 70 MINUTES (165 F INTERNAL TEMPERATURE).

SERVING DIRECTIONS:"...diet shall be served twice in each 24 hour period and shall consist of one-half of the loaf (or a minimum of 19 oz. cooked loaf) along with two slices of wheat bread and at least one quart of drinking water if the cell does not have a water supply.

The use of a disciplinary isolation diet shall constitute an exception to the three-meal-a-day standard.

Should a facility administrator wish to provide an alternate disciplinary diet, such a diet shall be submitted to the Board of Corrections for approval." 1

Duration Recommendations:

ARAMARK Correctional Services supports the recommendations of the California Board of Corrections Title 15 regarding the duration of the Disciplinary Diet:"A disciplinary isolation diet which is nutritionally balanced may be served to an inmate. No inmate receiving a prescribed medical diet is to be placed on a disciplinary isolation diet without review by the responsible physician or pursuant to a written plan approved by the physician." 1

In addition, ARAMARK Correctional Services recommends the disciplinary diet NOT be used for more than a 72 hour duration.

(1: 2005 Adult Title 15 Regulations FINAL.doc;5/28/2008, page 51, Effective 7/2/05)

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 serving			1 serving			1

**M2833 - POULTRY MS SLOPPY JOE 4/3 LS**

**Comments:**

**Serving Size:** 4 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	4 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

**Pre-Production Instructions**

ONIONS 1/4" CHOP CELERY

Ingredients	Measures
<b>NONE</b>	
POULTRY MECHANICALLY SEPARATED RAW FZ - THAWED	3 3/4 ozw
WATER	2 1/2 tsp
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	2.83 gm
Prep Mod: 1/4"	
VEGETABLE FZ CELERY DICED	2.48 gm
VEGETABLE FZ PEPPER CUT	2.55 gm
SPICE GARLIC POWDER	1 pinch
KETCHUP BULK	3/4 tsp
VEGETABLE CANNED TOMATO PASTE	3/4 tsp
WATER	2 1/2 tsp
BASE BEEF FLAVORED (VEGAN)	0.14 gm
VINEGAR WHITE	1 pinch
SUGAR BROWN	1.42 gm
SPICE MUSTARD DRY GROUND	1 pinch
SPICE CHILI POWDER	2 pinch
HERB DRIED OREGANO GROUND	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
RETAIL: SAUCE WORCESTERSHIRE #05308	1 pinch
CORNSTARCH	0.85 gm
WATER	1/2 tsp
Group Instructions:	

**Assembly Instructions**

- 1) Brown meat in kettle with onions, celery & first amount of water. Stir occasionally to break up meat. Cook until meat is done.  
\*\*\*CCP: Bring to 165F for at least 15 seconds.
- 2) Drain fat.
- 3) Add remaining ingredients to meat.
- 4) Bring to a boil, lower heat & simmer 45 minutes, stirring occasionally.
- 5) If mixture is too thin, dissolve cornstarch in cold water to make a paste. Add the paste to the meat and simmer until thickened. Mixture should be thick enough to serve with a scoop.  
\*\*\*CCP: Bring to 165F for at least 15 seconds. RECORD TEMPERATURE ON PRODUCTION SHEET.  
\*\*\*CCP: Hold for hot service at 140F or higher.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
4 ozw			4 ozw			1

**M2836 - SALAD DRESSING SCRATCH**

**Comments:**

**Serving Size:** 1 fl oz

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	2 tbl	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	SALAD DRESSING AND DIPS		Recipe Category:	SALAD DRESSING AND DIPS		

Ingredients	Measures
<b>NONE</b>	
RETAIL: OIL BLEND VEGETABLE 90 / EVO 10	1/2 ozw
VINEGAR WHITE	1/4 ozw
WATER	1/4 ozw
SUGAR WHITE GRANULATED	1/8 tsp
SPICE GARLIC POWDER	1 pinch
HERB DRIED PARSLEY FLAKES	1 pinch
HERB DRIED OREGANO GROUND	1 pinch
RETAIL: HERB DRIED BASIL LEAF	1 pinch
Group Instructions:	

**Assembly Instructions**

Combine all ingredients in a bowl.  
 Whisk to combine.  
 Chill.  
 Whisk or shake to recombine for service.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
2 tbl			1 fl oz			1

**M2837 - POULTRY MS TACO FILLING 4/3 LS**

**Comments:**

**Serving Size:** 4 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	4 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

Ingredients	Measures
<b>NONE</b>	
POULTRY MECHANICALLY SEPARATED RAW FZ - THAWED	3 3/4 ozw
WATER	2 1/2 tsp
SPICE GARLIC POWDER	1 pinch
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
VEGETABLE CANNED TOMATO PASTE	1 1/2 tsp
WATER	1 tbl, 1/8 tsp
SPICE CHILI POWDER	0.57 gm
SPICE CUMIN GROUND	0.43 gm
HERB DRIED OREGANO GROUND	1 pinch
SUGAR WHITE GRANULATED	1 pinch
RETAIL: SAUCE WORCESTERSHIRE #05308	1 pinch
<b>Group Instructions:</b>	

**Assembly Instructions**

- 1) Cook Meat & Onions in first amount of water, add seasoning and continue to cook until meat is browned and onions are tender. Stir occasionally to break up meat. Drain off fat.  
 \*\*\*CCP: Bring to 165F for at least 15 seconds
- 2) Add remaining ingredients to meat mixture. Blend well. Let simmer for 15 minutes, stirring occasionally.  
 \*\*\*CCP: Bring to 165F for at least 15 seconds  
 \*\*\*CCP: Hold for hot service at 140F or higher

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
4 ozw			4 ozw			1

**M2931 - POTATOES AU GRATIN (W/MIX CH SCE)**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POTATOES	Recipe Category:	POTATOES			

Ingredients	Measures
<b>NONE</b>	
VEGETABLE DRIED POTATO SLICES	1 1/8 ozw
WATER	1 tbl, 2 3/4 tsp
SAUCE MIX CHEESE	3/4 ozw
WATER	1/4 cup, 1 tbl
MARGARINE BULK UNSALTED (VEGAN)	1/3 ozw
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SPICE PEPPER RED GROUND (CAYENNE)	1 pinch
<b>Group Instructions:</b>	

**Assembly Instructions**

**POTATOES:**  
 1. COVER POTATOES WITH WATER.  
 2. COOK UNTIL TENDER.  
 3. LET STAND IN WATER AT LEAST 10 MORE MINUTES.  
 4. DRAIN WELL. DIP OUT SOME PLAIN FOR DIETS.

**CHEESE SAUCE:**  
 1. IN SECOND KETTLE, COMBINE VERY COLD WATER W/ MIX.  
 2. STIR UNTIL COMPLETELY MIXED.  
 3. ADD MORE WATER AND MARGARINE.  
 4. BRING TO A BOIL.  
 5. LET SIMMER STIRRING CONSTANTLY UNTIL THICKENED.

ADD SEASONING & POTATOES. HEAT TO 200 F. PAN, COVER, KEEP HOT.  
 \*\*\*CCP Hold hot for service at 140F or higher

**Cook Chill Instructions**

**Cheese Sauce Assembly Instructions:**  
 1. In second kettle, combine very cold water w/ mix.  
 2. Stir until completely mixed.  
 3. Add more water and margarine.  
 4. Bring to a boil.

**Potatoes Assembly Instructions:**  
 1. Cover potatoes with water in the pot bring to a boil.  
 2. Turn the heat off and let potatoes stand for fifteen minutes.  
 3. Add all other ingredients stir.  
 4. Fill 2 inch pan with potatoes.

**Retherm Instructions:**  
 1. Add 2 cups of water to each pan.  
 2. Cook with lid on.  
 3. Cook until internal temperature reaches 165 F for 15 seconds.  
 4. Cover and hold hot for service above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M3266 - BEEF GD (NS) PATTY (ANY SIZE)**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	300 °F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	GROUND BEEF ENTREES	Recipe Category:	BEEF ENTREES			

**Pre-Production Instructions**

PRE PAN PATTIES. KEEP PANNED PATTIES REFRIGERATED UNTIL PLACING IN THE OVEN.

Ingredients		Measures
<b>NONE</b>		
BEEF GD BULK 75/25 RAW FZ - THAWED		4 ozw
WATER		1 1/2 tsp
Prep Mod:	HOT	
Group Instructions:		

**Assembly Instructions**

THAW BULK GROUND BEEF.

FOR A 1 OZW COOKED PATTIE:

1. WEIGH 1.28 OZ (RAW MEAT) GROUND BEEF PER PATTIE TO RESULT IN A 1 OZ COOKED YIELD.
2. USE SHEET PAN TO FLATTEN PATTIES.
3. STACK PATTIES IN A STEAM TABLE PAN.
4. COVER WITH WATER & HEAT IN 350 OVEN UNTIL TEMPERATURE REACHES 165 F INTERNAL TEMP.
5. BEGIN TESTING TEMPERATURE AFTER 15 MINUTES OF COOKING.
6. HOLD PATTIES IN A HOT BROTH DURING SERVICE, ABOVE 140 F.

FOR A 2 OZW COOKED PATTIE:

1. WEIGH 2.56 OZ (RAW MEAT) GROUND BEEF PER PATTIE TO RESULT IN A 2 OZ COOKED YIELD.
2. USE SHEET PAN TO FLATTEN PATTIES.
3. PLACE PATTIES IN STEAM TABLE PAN.
4. COVER WITH WATER & HEAT IN 350 OVEN UNTIL INTERNAL TEMPERATURE REACHES 165 F.
5. BEGIN TESTING TEMPERATURE AFTER 15 MINUTES OF COOKING.
6. HOLD PATTIES IN HOT BROTH DURING SERVICE, ABOVE 140 F.

FOR A 3 OZW COOKED PATTIE:

1. WEIGH 3.84 OZ (RAW WEIGHT) GROUND BEEF PER PATTIE TO RESULT IN A 3 OZ COOKED YIELD.
2. USE SHEET PAN TO FLATTEN PATTIES.
3. PLACE PATTIES IN STEAM TABLE PAN.
4. COVER WITH WATER & HEAT IN 350 OVEN UNTIL INTERNAL TEMPERATURE REACHES 165 F.
5. BEGIN TESTING TEMPERATURE AFTER 15 MINUTES OF COOKING.
6. HOLD PATTIES IN HOT BROTH DURING SERVICE, ABOVE 140 F.

FOR A 4 OZW COOKED PATTIE:

1. WEIGHT 5.12 OZ (RAW WEIGHT) GROUND BEEF PER PATTIE TO RESULT IN A 4 OZ COOKED YIELD.
2. USE A SHET PAN TO FLATTEN PATTIES.
3. PLACE PATTIES IN STEAM TABLE PAN.
4. COVER WITH WATER & HEAT IN 350 OVEN UNTIL INTERNAL TEMPERATURE REACHES 165 F.
5. BEGIN TESTING TEMPERATURES AFTER 15 MINUTES OF COOKING.
6. HOLD PATTIES IN HOT BROTH DURING SERVICE, ABOVE 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1



M3455 - MOW: CHICKEN (AP PULLED), HOT

Comments:

Serving Size: 3 ozw

		Cooking Temp:	Convection	350 °F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	185 °F	Max	185 °F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zSOLID POULTRY ENTREES		Recipe Category:	zSOLID POULTRY ENTREES		

Ingredients	Measures
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<b>NONE</b>	
RETAIL: CHICKEN AP PULLED WHT/DK LS CKD FZ #23994 - THAWED	3 ozw
Group Instructions:	

**Assembly Instructions**

BAKE AT 350 FOR 90 MINUTES. CHECK TEMPERATURE.

HOLD IN COVERED STEAM TABLE PAN WITH A LITTLE WATER ADDED. KEEP HOT.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1



**M4045 - VEGAN BEAN PATTY (SCRATCH) - HOT**

**Comments:**

**Serving Size:** 3 1/2 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 1/2 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES	Recipe Category:	VEGETARIAN ENTREES			

**Pre-Production Instructions**

If using split pinto bean product, note cooking time will decrease by 25-30%. Do not overcook.

Ingredients		Measures
<b>BEANS</b>		
VEGETABLE DRIED BEAN PINTO - RINSED, DRAINED		1 1/8 ozw
WATER		1/2 cup, 1 tbl
<b>Group Instructions:</b>	Cover beans with water, soak overnight. Bring to a boil; reduce to heat and simmer for 1 hour. Cool beans from 140 F to 70 F within 2 hours. Cool from 70 F to 41 F within next 4 hours.	
<b>NONE</b>		
SPICE ONION GRANULATED		1/4 tsp
SPICE PEPPER RED GROUND (CAYENNE)		1/8 tsp
SPICE GARLIC POWDER		1/8 tsp
SPICE CHILI POWDER		1/8 tsp
SPICE CUMIN GROUND		1/8 tsp
SALT TABLE		1 pinch
CORNMEAL YELLOW		1/4 tsp
VEGETABLE CANNED TOMATO PASTE		1 1/8 tsp
WATER		3/4 tsp
RETAIL: OIL BLEND VEGETABLE 90 / EVO 10		1 1/8 tsp
<b>Group Instructions:</b>		

**Assembly Instructions**

Combine chilled beans and remaining ingredients in a food processor. Pulse 6-10 times until beans are roughly mashed. Mixture should NOT be smooth. Place beans in a mixing bowl. Add remaining ingredients. Lightly stir to combine and distribute seasonings. Portion and weigh patties; place on sheet pan. Do not stack patties or shingle in the pan. Saute formed patties in oil until browned and crisp crust forms. Gently flip patties and brown on other side.

- \* Spice levels may be adjusted to regional preference if needed. No adjustments may be made to salt.
- \* Omit cayenne pepper if facility does not allow its use.
- \* If no food processor is available, mash half of the beans by hand, then combine with the remaining unmashed beans.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 1/2 ozw			3 1/2 ozw			1

**M4181 - DRY LENTILS W/ MARGARINE**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

Ingredients	Measures
<b>NONE</b>	
RETAIL: VEGETABLE DRIED LENTILS BROWN - RINSED, DRAINED	2 3/4 ozw
WATER	1 1/4 cup
BASE CHICKEN FLAVORED (VEGAN)	1.13 gm
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
MARGARINE BULK UNSALTED (VEGAN)	1/3 ozw
Group Instructions:	

**Assembly Instructions**

- 1) Wash Beans
- 2) Combine beans and amount of water stated in recipe; soak overnight.
- 3) DO NOT ADD ADDITIONAL WATER ON COOKING DAY. Add base and bring to boil.
- 4) Skim off foam.
- 5) Add onions.
- 6) Reduce heat and simmer for 1.5 - 2 hours or until beans are tender but firm; stir frequently.
- 7) Drain off 3/4 of liquid. Add margarine and pepper; stir to combine.
- 8) Pan. Cover. Keep hot for service.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

M4647 - BROTH W/ CHICKEN BASE (DIET HANDBOOK)

Comments:

Serving Size: 8 fl oz

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	CLEAR SOUPS AND STOCK/BROTH	Recipe Category:	SOUPS & CHILIS			

Ingredients		Measures
<b>NONE</b>		
BASE CHICKEN FLAVORED (VEGAN)		1 tsp
WATER		1 cup
Prep Mod:	HOT	
Group Instructions:		

**Assembly Instructions**

Boil water.  
 Add base, stirring until dissolved.  
 Portion into insulated cup with lid.  
 Serve.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			8 fl oz			1

**M4648 - BROTH W/ BEEF BASE (DIET HANDBOOK)**

**Comments:**

**Serving Size:** 8 fl oz

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	CLEAR SOUPS AND STOCK/BROTH	Recipe Category:	SOUPS & CHILIS			

Ingredients		Measures
<b>NONE</b>		
WATER		1 cup
Prep Mod:	HOT	
BASE BEEF FLAVORED (VEGAN)		1 tsp
Group Instructions:		

**Assembly Instructions**

Boil water.  
 Add base, stirring until dissolved.  
 Portion into insulated cup with lid.  
 Serve.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			8 fl oz			1

**M4649 - SUPER CEREAL (FULL LIQUID DIET - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 2 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	2 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	8 OZ SPOODLE SOLID - SERVE 2	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	BREAKFAST ENTREES		Recipe Category:	BREAKFAST ENTREES		

Ingredients	Measures
<b>NONE</b>	
M152 OATMEAL LF	2 cup
MARGARINE BULK UNSALTED (VEGAN) - MELTED	1/2 ozw
DAIRY BLEND	1 ozw
SUGAR BROWN	1/4 cup
Group Instructions:	

**Assembly Instructions**

Prepare sub-assembly recipe.

For each 2 cup serving needed, place the following into a blender and process until smooth and the consistency of a milkshake:  
 2 cup cooked cereal (4-#8 scoops or 2-8 oz spoodles)  
 1 tbsp melted margarine  
 1 ozw dairy blend  
 1/4 cup brown sugar

If needed, hot water may be added to achieve the correct consistency.  
 Determine the scoop size needed to portion the out the same number of servings initially pureed.  
 Place correct number of portions into an appropriate pan. Heat to 165 F for 15 seconds.  
 Portion into insulated cups with lid.  
 Serve immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
2 cup			2 cup			1



M152 - OATMEAL LF

Comments:

Serving Size: 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	2 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	BREAKFAST ENTREES	Recipe Category:	BREAKFAST ENTREES			

Ingredients		Measures
<b>NONE</b>		
WATER		1 3/4 cup, 3 tbl
Prep Mod:	HOT	
CEREAL OATS QUICK		2 ozw
Group Instructions:		

**Assembly Instructions**

Slowly sprinkle cereal into boiling water. Stir constantly and boil 1 minute. Pan. Cover. Keep HOT WHILE HOLDING for service

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
2 cup		M4649 SUPER CEREAL (FULL LIQUID DIET - DIET HANDBOOK)	1		

**M4650 - CANNED FRUIT (FULL LIQUID DIET - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1/2 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1/2 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	FRUIT SALAD MIXTURES	Recipe Category:	zFRUIT SALAD MIXTURES			

Ingredients		Measures
<b>NONE</b>		
FRUIT CANNED FRUIT MIX/COCKTAIL		1/2 cup
<b>Group Instructions:</b>		

**Assembly Instructions**

Portion the number of servings needed using the designated utensil for the regular portion size.  
 Drain liquid and reserve.  
 Place drained fruit in a blender and process until smooth.  
 Slowly add reserved liquid to blender until fruit mixture is smooth and the consistency of a milkshake.  
 Discard any unused liquid.  
 Determine the scoop size needed to portion the same number of servings initially pureed.  
 Portion into insulated cup with lid.  
 Chill if not serving immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1/2 cup			0 1/2 cup			1

**M4651 - PEANUT BUTTER & JELLY SANDWICH (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 5 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	5 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	COLD SANDWICHES	Recipe Category:	COLD SANDWICHES			

Ingredients		Measures
<b>NONE</b>		
PEANUT BUTTER BULK UNSALTED		3 ozw
WATER		1/3 cup
Prep Mod:	COLD	
JELLY BULK GRAPE		2 ozw
BREAD LOAF PULLMAN WHITE SLICED (LOCAL BAKERY)		2 slice
Prep Mod:	INTO PIECES	
Group Instructions:		

**Assembly Instructions**

For each sandwich portion needed, into a blender place the following and process until smooth:  
 #12 scoop peanut butter  
 #16 scoop jelly  
 1/3 cup water

Add 2 slices of bread per portion needed, torn into pieces. Process until smooth and the consistency of a milkshake.  
 If needed, additional cold water may be added to achieve the correct consistency.  
 Determine the scoop size needed to portion the out the same number of sandwich servings initially pureed.  
 Portion into insulated cup with lid.  
 Chill if not served immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
5 ozw			5 ozw			1



**M4652 - PUREE - CARROTS Z (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	LADLE 8 OZ	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

**Pre-Production Instructions**

Operators may substitute already prepared LF cooked carrots instead of making a new separate recipe.  
 Operators may substitute whichever milk (skim, 1%, or 2 %) is served on the facility's regular menu.

Ingredients	Measures
<b>NONE</b>	
M2024 CARROTS Z LF	1 cup
MILK BULK 1% LOWFAT	1/2 cup
MARGARINE BULK UNSALTED (VEGAN)	1 ozw
DAIRY BLEND	1 ozw
FLOUR ALL PURPOSE	1/3 ozw
Group Instructions:	

**Assembly Instructions**

Prepare sub-assembly recipe.  
 Place 1/2 cup of cooked vegetables into blender.  
 Add remaining ingredients.  
 Process until smooth and the consistency of a milkshake.  
 Heat mixture to 165 F.  
 Portion 1 cup into insulated cup with lid.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1



M2024 - CARROTS Z LF

Comments:

Serving Size: 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

**Pre-Production Instructions**

BOIL WATER.

Ingredients		Measures
<b>NONE</b>		
VEGETABLE FZ CARROTS DICED		6 ozw
WATER		1 1/4 cup
Prep Mod:	HOT	
Group Instructions:		

**Assembly Instructions**

- 1) Add vegetables to boiling water
- 2) Simmer until almost tender  
\*\*\*CCP: Bring to 165F for at least 15 seconds
- 3) Drain off approximately 3/4 of the liquid.
- 4) Pan, cover & keep hot.  
\*\*\*CCP: Hold for hot service at 140F or higher

+++++

Retherm Instructions:

1. DO NOT precook vegetables.
2. Place frozen product and ingredients in 2? steam table pan.
3. Add 2 cups water to each 2? Pan.
4. Cook with lid on.
5. Cook in Retherm oven until internal temperature reaches 165 F for 15 seconds.
6. Cover & Keep hot for service.
7. Hold for hot service at 140 F or higher.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1 cup		M4652 PUREE - CARROTS Z (FULL LIQUID - DIET HANDBOOK)	1		

**M4653 - PUREE - GREEN BEANS Z (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	LADLE 8 OZ	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

**Pre-Production Instructions**

Operators may substitute already prepared LF cooked green beans instead of making a new separate recipe.  
 Operators may substitute whichever milk (skim, 1%, or 2 %) is served on the facility's regular menu.

Ingredients	Measures
<b>NONE</b>	
M2028 GREEN BEANS Z LF	1 cup
MILK BULK 1% LOWFAT	1/2 cup
MARGARINE BULK UNSALTED (VEGAN)	1 ozw
DAIRY BLEND	1 ozw
FLOUR ALL PURPOSE	1/3 ozw
Group Instructions:	

**Assembly Instructions**

Prepare sub-assembly recipe.  
 Place 1/2 cup of cooked vegetables into blender.  
 Add remaining ingredients.  
 Process until smooth and the consistency of a milkshake.  
 Heat mixture to 165 F.  
 Portion 1 cup into insulated cup with lid.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M2028 - GREEN BEANS Z LF**

**Comments:**

**Serving Size:** 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

**Pre-Production Instructions**

BOIL WATER.

Ingredients	Measures
<b>NONE</b>	
VEGETABLE FZ BEAN GREEN CUT	5 1/2 ozw
WATER	1/4 cup, 1 tbl
Prep Mod:	HOT
Group Instructions:	

**Assembly Instructions**

- 1) Add vegetables to boiling water.
- 2) Simmer until almost tender.  
\*\*\*CCP: Bring to 165F for at least 15 seconds
- 3) Drain off approximately 3/4 of the liquid
- 4) Pan, cover and keep hot for service.  
\*\*\*CCP: hold for hot service at 140F or higher

+++++

Retherm Instructions:

1. DO NOT precook vegetables.
2. Place frozen product and ingredients in 2? steam table pan.
3. Add 2 cups water to each 2? Pan.
4. Cook with lid on.
5. Cook in Retherm oven until Internal Temperature Reaches 165 F for 15 seconds.
6. Cover & Keep hot for service.
7. Hold for hot service at 140 F or higher.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1 cup		M4653 PUREE - GREEN BEANS Z (FULL LIQUID - DIET HANDBOOK)	1		

**M4654 - PUREE - BROCCOLI Z (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	LADLE 8 OZ	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

**Pre-Production Instructions**

Operators may substitute already prepared LF cooked broccoli instead of making a new separate recipe.  
 Operators may substitute whichever milk (skim, 1%, or 2 %) is served on the facility's regular menu.

Ingredients	Measures
<b>NONE</b>	
M2022 BROCCOLI Z LF	1 cup
MILK BULK 1% LOWFAT	1/2 cup
MARGARINE BULK UNSALTED (VEGAN)	1 ozw
DAIRY BLEND	1 ozw
FLOUR ALL PURPOSE	1/3 ozw
Group Instructions:	

**Assembly Instructions**

Prepare sub-assembly recipe.  
 Place 1/2 cup of cooked vegetables into blender.  
 Add remaining ingredients.  
 Process until smooth and the consistency of a milkshake.  
 Heat mixture to 165 F.  
 Portion 1 cup into insulated cup with lid.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

M2022 - BROCCOLI Z LF

Comments:

Serving Size: 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETABLES	Recipe Category:	VEGETABLES			

Ingredients		Measures
<b>NONE</b>		
VEGETABLE FZ BROCCOLI CUTS		6 3/4 ozw
WATER		1/2 cup
Group Instructions:		

**Assembly Instructions**

- 1) Add vegetables to boiling water.
- 2) Simmer until almost tender.  
\*\*\*CCP: Bring to 165F for at least 15 seconds
- 3) Drain off approximately 3/4 of the liquid
- 4) Pan, cover and keep hot for service.  
\*\*\*CCP: hold for hot service at 140F or higher

\*\*\*\*\*

Retherm Instructions:

1. DO NOT precook vegetables.
2. Place frozen product and ingredients in 2? steam table pan.
3. Add 2 cups water to each 2? Pan.
4. Cook with lid on.
5. Cook in Retherm oven until internal temperature reaches 165 F for 15 seconds.
6. Cover & Keep hot for service.
7. Hold for hot service at 140 F or higher.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1 cup		M4654 PUREE - BROCCOLI Z (FULL LIQUID - DIET HANDBOOK)	1		

**M4655 - POULTRY MS PASTA 10/2 (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 10 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	10 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	5 OZ SPOODLE SOLID - SERVE 2	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS	Recipe Category:	POULTRY CASSEROLES & COMBINATIONS			

Ingredients		Measures
<b>NONE</b>		
M1387 POULTRY MS SPAGHETTI 10/2		10 ozw
MARGARINE BULK UNSALTED (VEGAN) - MELTED		1/2 ozw
WATER		2 tbl
Prep Mod:	HOT	
Group Instructions:		

**Assembly Instructions**

Prepare subassembly recipe.

For each serving, place the following into a blender and process until smooth and the consistency of a milkshake:  
 10 ozw casserole  
 1 tbsp melted margarine  
 2 tbsp hot water

If needed, additional hot water may be added to achieve the correct consistency.  
 Determine the scoop size needed to portion the out the same number of servings initially pureed.  
 Place correct number of portions into an appropriate pan. Heat to 165 F for 15 seconds.  
 Portion into insulated cups with lid.  
 Serve immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
10 ozw			10 ozw			1

M1387 - POULTRY MS SPAGHETTI 10/2

Comments:

Serving Size: 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	10 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

Ingredients	Measures
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<b>NONE</b>	
PASTA DRY SPAGHETTI	1 3/4 ozw
POULTRY MECHANICALLY SEPARATED RAW FZ - THAWED	2 1/2 ozw
WATER	1 1/2 tsp
SPICE GARLIC POWDER	1 pinch
SPICE PAPRIKA	1 pinch
HERB DRIED THYME GROUND	1 pinch
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/4 ozw
VEGETABLE CANNED TOMATO PASTE	2 tbl, 1 1/4 tsp
WATER	1/4 cup, 1 tsp
BASE BEEF FLAVORED (VEGAN)	2.83 gm
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
RETAIL: SAUCE WORCESTERSHIRE #05308	1/8 tsp
SUGAR WHITE GRANULATED	0.57 gm
HERB DRIED OREGANO GROUND	1 pinch
Group Instructions:	

**Assembly Instructions**

COOK PASTA IN DESIRED AMOUNT OF BOILING WATER UNTIL ALMOST TENDER. RINSE IN COLD WATER AND HOLD

COMBINE MEAT, FIRST AMOUNT OF WATER, & SPICES. BROWN ABOUT 45 MIN. DRAIN FAT.

CHOP ONIONS AND SAUTEE IN MEAT MIXUTRE UNTIL SOFT

ADD SECOND AMOUNT OF WATER, BASE, AND SEASONINGS. SIMMER FOR ABOUT 45 MINUTES. ADD SPAGETTI TO MEAT & SAUCE MIXTURE. HEAT THROUGH (5-10 MIN)

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
10 ozw		M4655 POULTRY MS PASTA 10/2 (FULL LIQUID - DIET HANDBOOK)	1		



**M4656 - POULTRY MS RICE 10/2 (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 10 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	10 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS	Recipe Category:	POULTRY CASSEROLES & COMBINATIONS			

Ingredients		Measures
<b>NONE</b>		
M922 POULTRY MS RICE 10/2		10 ozw
MARGARINE BULK UNSALTED (VEGAN) - MELTED		1/2 ozw
WATER		2 tbl
Prep Mod:	HOT	
Group Instructions:		

**Assembly Instructions**

Prepare subassembly recipe.

For each serving, place the following into a blender and process until smooth and the consistency of a milkshake:  
 10 ozw casserole  
 1 tbsp melted margarine  
 2 tbsp hot water

If needed, additional hot water may be added to achieve the correct consistency.  
 Determine the scoop size needed to portion the out the same number of servings initially pureed.  
 Place correct number of portions into an appropriate pan. Heat to 165 F for 15 seconds.  
 Portion into insulated cups with lid.  
 Serve immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
10 ozw			10 ozw			1

**M922 - POULTRY MS RICE 10/2**

**Comments:**

**Serving Size:** 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	10 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

Ingredients	Measures
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<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN)	1/8 ozw
FLOUR ALL PURPOSE	1/8 ozw
WATER	1/4 cup, 2 tbl
BASE CHICKEN FLAVORED (VEGAN)	2.98 gm
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SPICE GARLIC POWDER	1 pinch
VEGETABLE FZ PEPPER CUT	1/3 ozw
POULTRY MECHANICALLY SEPARATED RAW FZ - THAWED	2 1/2 ozw
WATER	1 1/2 tsp
RETAIL: OIL BLEND VEGETABLE 90 / EVO 10	2 pinch
WATER	1/2 cup
RICE WHITE LONG GRAIN PARBOILED	1 3/4 ozw
Group Instructions:	

**Assembly Instructions**

COOK FLOUR IN MELTED MARGARINE FOR 5 MINUTES.

SLOWLY ADD FIRST AMOUNT OF WATER AND SEASONINGS. STIR FREQUENTLY.

BROWN MEAT IN SECOND AMOUNT OF WATER. ADD TO SAUCE.

COOK RICE SEPARATELY WITH WATER AND OIL. AND ADD TO MEAT SAUCE. PAN. COVER. KEEP HOT.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
10 ozw		M4656 POULTRY MS RICE 10/2 (FULL LIQUID - DIET HANDBOOK)	1		

**M4657 - T HAM AUGRATIN POTATOES 10/2 (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 10 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	10 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS	Recipe Category:	POULTRY CASSEROLES & COMBINATIONS			

Ingredients		Measures
<b>NONE</b>		
M1382 T HAM AUGRATIN POTATOES (IMIT) 10/2 OZ		10 ozw
MARGARINE BULK UNSALTED (VEGAN) - MELTED		1/2 ozw
WATER		2 tbl
Prep Mod:	HOT	
Group Instructions:		

**Assembly Instructions**

Prepare subassembly recipe.

For each serving, place the following into a blender and process until smooth and the consistency of a milkshake:  
 10 ozw casserole  
 1 tbsp melted margarine  
 2 tbsp hot water

If needed, additional hot water may be added to achieve the correct consistency.  
 Determine the scoop size needed to portion the out the same number of servings initially pureed.  
 Place correct number of portions into an appropriate pan. Heat to 165 F for 15 seconds.  
 Portion into insulated cups with lid.  
 Serve immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
10 ozw			10 ozw			1

**M1382 - T HAM AUGRATIN POTATOES (IMIT) 10/2 OZ**

**Comments:**

**Serving Size:** 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	10 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

Ingredients	Measures
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<b>NONE</b>	
WATER	1/2 cup, 2 tbl
VEGETABLE DRIED POTATO SLICES	1 1/4 ozw
MARGARINE BULK UNSALTED (VEGAN)	1/8 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/8 ozw
VEGETABLE FZ PEPPER CUT	1/8 ozw
FLOUR ALL PURPOSE	1/8 ozw
WATER	3 tbl, 2 1/2 tsp
DAIRY BLEND	1/3 ozw
BASE CHICKEN FLAVORED (VEGAN)	0.92 gm
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
RETAIL: SAUCE WORCESTERSHIRE #05308	1/4 tsp
CHEESE CHEDDAR IMITATION AP SHREDS	1/2 ozw
DELI TURKEY DARK CURED #83002 - DICED	2 ozw

Group Instructions:

**Assembly Instructions**

BRING WATER TO BOIL. ADD POTATOES. STIR. SIMMER 15 MINUTES OR NOT QUITE DONE. DRAIN. RINSE WITH COLD AND THEN HOT WATER. DIP OUT SOME PLAIN FOR DIETS.

SAUTE VEGETABLES IN MARG. SPRINKLE FLOUR OVER VEGGIES COOK 5 MIN. STIR CONSTANTLY COMBINE Dyr MILK & COLD WATE R. ADD SLOWLY TO VEGGEI-FLO UR MIXTRE. BLEND IN SEASONIN WATER. ADD SEASONINGS. SIMMER UNTIL THICK AND SMOOTH. ADD GRATED CHEESE. STIR MIXTURE INTO POTATOES ADD T hAM (DICED 3/4 ")

PAN.COVER.KEEP HOT.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
10 ozw		M4657 T HAM AUGRATIN POTATOES 10/2 (FULL LIQUID - DIET HANDBOOK)	1		

**M4658 - POTATO SALAD ENTREE (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	8 OZ SPOODLE SOLID - SERVE 2	Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	ENTREE SALADS	Recipe Category:	ENTREE SALADS			

**Pre-Production Instructions**

Prepare at least 5 hours in advance for complete chilling.

Ingredients	Measures
<b>NONE</b>	
M3588 POTATOES BOILED LF	1 cup
DELI TURKEY DARK CURED #83002 - DICED	3 ozw
SALAD DRESSING BULK MAYO-TYPE	1/4 cup
WATER	1 tbl
Prep Mod: COLD	
SALT TABLE	1/8 tsp
SPICE PEPPER BLACK GROUND IMITATION	1/8 tsp
Group Instructions:	

**Assembly Instructions**

Prepare sub-assembly recipe. Chill potatoes before use.

For each serving, place the following and process the following in a blend until smooth and the consistency of a milkshake:  
 2 cup cooked potatoes (2-8 oz spoodle or 4-#8 scoop)  
 3 oz diced meat  
 1/4 cup mayo-type dressing  
 2 tbsp cold water  
 1/4 tsp salt  
 1/4 tsp pepper

If needed, additional cold water may be added to achieve the correct consistency.  
 Determine the scoop size needed to portion the out the same number of servings initially pureed.  
 Portion into insulated cups with lid.  
 Chill if not served immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M3588 - POTATOES BOILED LF**

**Comments:**

**Serving Size:** 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POTATOES	Recipe Category:	POTATOES			

Ingredients	Measures
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<b>NONE</b>	
VEGETABLE DRIED POTATO SLICES	1 1/2 ozw
Group Instructions:	

<b>Assembly Instructions</b>
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COVER POTATOES WITH WATER. COOK UNTIL TENDER. HOLD IN WATER FOR AT LEAST 10 MORE MINUTES. DRAIN.

DIP OUT PLAIN FOR DIETS.

PAN. COVER. KEEP HOT.

<b>Distributions</b>
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Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1 cup		M4658 POTATO SALAD ENTREE (FULL LIQUID - DIET HANDBOOK)	1		

**M4659 - PASTA SALAD ENTREE (FULL LIQUID - DIET HANDBOOK)**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	8 OZ SPOODLE SOLID - SERVE 2	Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	ENTREE SALADS	Recipe Category:	ENTREE SALADS			

**Pre-Production Instructions**

Prepare at least 5 hours in advance for complete chilling.

Ingredients	Measures
<b>NONE</b>	
M3968 MACARONI LF	1 cup
DELI TURKEY DARK CURED #83002 - DICED	3 ozw
SALAD DRESSING BULK MAYO-TYPE	1/4 cup
WATER	1 tbl
Prep Mod: COLD	
SALT TABLE	1/8 tsp
SPICE PEPPER BLACK GROUND IMITATION	1/8 tsp
Group Instructions:	

**Assembly Instructions**

Prepare sub-assembly recipe. Chill pasta before use.

For each serving, place the following and process the following in a blend until smooth and the consistency of a milkshake:  
 2 cup cooked pasta (2-8 oz spoodle or 4-#8 scoop)  
 3 oz diced meat  
 1/4 cup mayo-type dressing  
 2 tbsp cold water  
 1/4 tsp salt  
 1/4 tsp pepper

If needed, additional cold water may be added to achieve the correct consistency.  
 Determine the scoop size needed to portion the out the same number of servings initially pureed.  
 Portion into insulated cups with lid.  
 Chill if not served immediately.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

M3968 - MACARONI LF

Comments:

Serving Size: 1

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	RICE, PASTA, GRAINS AND DRESSING		Recipe Category:	RICE, PASTA, GRAINS AND DRESSING		

Ingredients		Measures
<b>NONE</b>		
PASTA DRY ELBOW MACARONI		2 ozw
SPICE PEPPER BLACK GROUND IMITATION		1 pinch
WATER		1 tsp
Group Instructions:		

**Assembly Instructions**

BRING WATER TO BOIL. ADD PASTA AND OIL. STIR. SIMMER 15 MINUTES OR UNTIL TENDER. DRAIN. RINSE UNDER WARM RUNNING WATER. PAN. ADD 2 CUPS BOILING WATER. COVER. KEEP HOT.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period
1 cup		M4659 PASTA SALAD ENTREE (FULL LIQUID - DIET HANDBOOK)	1		



**M475 - ROAST BEEF, TOP ROUND, UNPROCESSED (DIETS)**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	300 °F
Amount Needed:	3 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	DICED/SOLID BEEF ENTREES		Recipe Category:	BEEF ENTREES		

**Pre-Production Instructions**

THAW IN REFRIGERATOR. SLICE PRIOR TO HEATING.

Ingredients	Measures
<b>NONE</b>	
RETAIL: BEEF TOP ROUND INSIDE #168 - SLICED	3 ozw
Group Instructions:	

**Assembly Instructions**

PLACE IN ROASTING PAN WITH A SMALL AMOUNT OF WATER. COVER. HEAT IN 300 OVEN UNTIL MIDDLE OF MEAT REACHES 145 to 155. SERVE FROM ROASTING PANS.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1



M4868 - SCRAMBLED EGGS NO SAUCE DIET

Comments:

Serving Size: 2 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	2 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	BREAKFAST ENTREES		Recipe Category:	BREAKFAST ENTREES		

**Pre-Production Instructions**

THAW BAGS IN REFRIGERATOR FOR 36 HOURS.

Ingredients	Measures
-------------	----------

<b>NONE</b>	
EGG SCRAMBLED MIX FZ - THAWED	1 3/4 ozw
Group Instructions:	

**Assembly Instructions**

PLACE BAGS IN BOILING WATER. COOK 15 TO 20 MINUTES.(IF POSSIBLE KNEAD AFTER 5 MIN. PAN. BREAK UP WITH WHIP. COVER. KEEP HOT.

OR OPEN BAGS AND POUR SMALL QUANTITIES ON WELL GREASED AND HEATED GRILL. TURN WITH SPATULA AND FOLD UNTIL DONE. REMOVE TO SERVING PAN.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
2 ozw			2 ozw			1



M492 - BEEF (RAW STEW MEAT) CUBES

Comments:

Serving Size: 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	DICED/SOLID BEEF ENTREES		Recipe Category:	BEEF ENTREES		

Ingredients		Measures
<b>NONE</b>		
RETAIL: BEEF CHUCK FOR STEW AP CUBED 1" RAW FZ - THAWED		6 1/8 ozw
WATER		3/4 cup, 3 tbl
Group Instructions:		

**Assembly Instructions**

BRAISE MEAT WITH WATER IN 400 F OVEN OR IN A TILT SKILLET UNTIL FULLY COOKED.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1

**M5019 - SOY SLOPPY JOE 4/3 VEGAN**

**Comments:**

**Serving Size:** 4 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	4 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES	Recipe Category:	VEGETARIAN ENTREES			

Ingredients	Measures
<b>NONE</b>	
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/4 ozw
MARGARINE BULK UNSALTED (VEGAN)	1/2 ozw
SOY GRANULES	1 ozw
WATER	3 tbl, 2 1/2 tsp
BASE BEEF FLAVORED (VEGAN)	0.91 gm
SPICE GARLIC POWDER	1 pinch
KETCHUP BULK	3/4 tsp
VEGETABLE CANNED TOMATO PASTE	1/8 ozw
WATER	2 1/2 tsp
BASE BEEF FLAVORED (VEGAN)	0.57 gm
VINEGAR WHITE	0.28 gm
SUGAR BROWN	1.42 gm
SPICE MUSTARD DRY GROUND	1 pinch
SPICE CHILI POWDER	2 pinch
HERB DRIED OREGANO GROUND	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
CORNSTARCH	0.85 gm
WATER	1/2 tsp
Group Instructions:	

**Assembly Instructions**

SAUTEE ONIONS WITH SOY, BASE AND MARGARINE. STIR OCCASIONALLY.

ADD WATER TO REHYDRATE SOY. SIMMER UNTIL THICK AND HAS MEAT APPEARANCE. COMBINE REMAINING INGREDIENTS EXCEPT CORNSTARCH & WATER TO SOY MIXTURE. BRING TO BOIL, LOWER HEAT. SIMMER 45 MIN. STIR OCCASIONALLY.

IF MIXUTRE IS TOO THIN. DISSOLVE CORNSTARCH & WATER TO MAKE PASTE. ADD PASTE AND SIMMER UNTIL THICK. SHOULD BE THICK ENOUGH TO SERVE WITH A SCOOP.

KEEP HOT 180 DURING SERVICE.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
4 ozw			4 ozw			1



M5811 - MEATBALLS FROM PCKD (1/2 OZ EACH)

Comments:

Serving Size: 6 each

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	6 each	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	GROUND BEEF ENTREES	Recipe Category:	BEEF ENTREES			

Ingredients		Measures
NONE		
MEATBALL BEEF 0.5 OZ CKD FZ		3 ozw
Group Instructions:		

**Assembly Instructions**

ADD MEATBALLS TO SAUCE OR GRAVY AS INDICATED ON THE MENU. SIMMER FOR 10 MINUTES.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
6 each			6 each			1

**M5993 - MEATLESS CHILI W/ BEANS**

**Comments:**

**Serving Size:** 1 cup

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
		Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES	Recipe Category:	VEGETARIAN ENTREES			

Ingredients	Measures
<b>NONE</b>	
VEGETABLE DRIED BEAN PINTO - RINSED, DRAINED	2 1/8 ozw
WATER	2 cup
MARGARINE BULK UNSALTED (VEGAN)	1/4 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	3/4 ozw
SPICE GARLIC POWDER	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
VEGETABLE CANNED TOMATO PASTE	1 1/2 tsp
VEGETABLE CANNED TOMATO CRUSHED	2 tsp
VEGETABLE FZ PEPPER CUT	1/3 ozw
WATER	3 tbl, 1 1/4 tsp
SPICE CHILI POWDER	1.13 gm
SPICE CUMIN GROUND	1 pinch
SPICE PEPPER RED GROUND (CAYENNE)	1 pinch
HERB DRIED OREGANO GROUND	1 pinch
RETAIL: SAUCE HOT PEPPER BULK FRANK'S #5560	1 pinch
SUGAR WHITE GRANULATED	0.23 gm
RETAIL: SAUCE WORCESTERSHIRE #05308	2 pinch
CORNSTARCH	3.12 gm
WATER	1 tsp
BASE BEEF FLAVORED (VEGAN)	0.38 gm
Group Instructions:	

**Assembly Instructions**

Wash Beans

SOAK BEANS, refrigerated, OVERNIGHT. DO NOT DRAIN. BRING TO BOIL. SKIM OFF FOAM. SIMMER 1 TO 1 1/2 HOURS OR UNTIL TENDER BUT FIRM. Hold BEANS AND LIQUID at at least 141 F.

SAUTE ONIONS AND Margarine IN ANOTHER KETTLE. ADD REMAINING INGREDIENTS (except last amount of water and cornsatrch) AND BLEND WELL.

BRING TO A BOIL AND REDUCE HEAT. SIMMER FOR ABOUT 45 MINUTES, STIRRING OCCASIONALLY.

ADD BEANS TO TOMATO MIXTURE AND BLEND WELL. SIMMER FOR 10-15 MIN TO HEAT THROUGH to at least 165 F, STIRRING OCCASIONALLY.

COMBINE CORNSTARCH AND COLD WATER TO MAKE A SMOOTH PASTE. ADD SLOWLY TO HOT MIXTURE. COOK FOR 5 MINUTES OR UNTIL STARCHY TASTE IS GONE AND PRODUCT HAS THICKENED.

PAN. COVER. KEEP HOT.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup			1 cup			1

**M670 - TURKEY (CR) BULK, HOT SLICED**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	350 °F
Amount Needed:	3 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zSOLID POULTRY ENTREES		Recipe Category:	zSOLID POULTRY ENTREES		

**Pre-Production Instructions**

THAW IN REFRIGERATOR. SLICE PRIOR TO HEATING.

Ingredients	Measures
<b>NONE</b>	
DELI TURKEY COMBO ROLL #83001 - SLICED	3 ozw
WATER	1 tbl, 3/4 tsp
BASE CHICKEN FLAVORED (VEGAN)	0.28 gm
<b>Group Instructions:</b>	

**Assembly Instructions**

PLACE IN ROASTING PAN WITH A SMALL AMOUNT OF BROTH. COVER.

HEAT IN 350 OVEN UNTIL MIDDLE OF MEAT REACHES 200.

SERVE FROM ROASTING PANS.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1

**M677 - TURKEY DARK CURED (HAM) BULK, HOT SLICED**

**Comments:**

**Serving Size:** 1 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zSOLID POULTRY ENTREES		Recipe Category:	zSOLID POULTRY ENTREES		

**Pre-Production Instructions**

THAW IN REFRIGERATOR. SLICE PRIOR TO HEATING.

Ingredients	Measures
<b>NONE</b>	
DELI TURKEY DARK CURED #83002 - SLICED	1 ozw
WATER	2 tsp
Group Instructions:	

**Assembly Instructions**

- 1) SLICE MEAT INTO PORTION SIZE SLICES PRIOR TO HEATING
- 2) OVEN METHOD: PLACE SLICES ON SHEET PAN. OVERLAP EACH SLICE BY 1". POUR WATER OVER MEAT. BAKE AT 300 F FOR ABOUT 12 MINUTES OR UNTIL HEATED TO TEMPERATURE.
  - \*\*\*CCP: Bring to 165F for at least 15 seconds
  - \*\*\*CCP: Hold for hot service at 140F or higher

- Retherm Instructions
1. Place in 2 inch pan. Place slices in 3 rows of 20 shingle stacked for 60 per pan.
  2. Cover with water.
  3. Cook with lid on.
  4. Cook in Retherm oven until Internal Temperature reaches 165 F for 15 seconds
  5. Hold for service above 140 F.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 ozw			1 ozw			1



**M710 - CHICKEN LEG QUARTER, BAKED, LF**

**Comments:**

**Serving Size:** 1 each

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	1 each	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TONGS	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	zSOLID POULTRY ENTREES		Recipe Category:	zSOLID POULTRY ENTREES		

**Pre-Production Instructions**

IF FROZEN, THAW ONLY IN THE REFRIGERATOR.

Ingredients	Measures
<b>NONE</b>	
CHICKEN LEG QUARTER 8-14 OZ RAW FZ - THAWED	1 each
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SPICE GARLIC POWDER	1 pinch
SPICE PAPRIKA	2 pinch
Group Instructions:	

**Assembly Instructions**

RINSE, DRAIN, AND PAN ON A GREASED SHEET PAN. SPRINKLE WITH SEASONINGS. BAKE AT 350 FOR 1 HOUR. CHECK TEMPERATURE FOR 185. HOLD IN COVERED STEAM TABLE PAN WITH A LITTLE WATER ADDED. KEEP HOT.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 each			1 each			1



M7954 - CHICKEN (AP DICED)

Comments:

Serving Size: 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	TEST WITH SCALE	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	POULTRY CASSEROLES & COMBINATIONS		Recipe Category:	POULTRY CASSEROLES & COMBINATIONS		

Ingredients	Measures
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<b>NONE</b>	
RETAIL: CHICKEN AP DICED DK/WHT LS CKD FZ #25559 - THAWED	3 ozw
Group Instructions:	

**Assembly Instructions**

Cook chicken until heated through.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1

**M8208 - VEGAN SOY PATTY (SCRATCH) - COLD**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	36 °F	Max	41 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES		Recipe Category:	VEGETARIAN ENTREES		

Ingredients	Measures
<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN)	3/4 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SOY GRANULES	3/4 ozw
WATER	1/4 cup, 2 tsp
VEGETABLE DRIED POTATO FLAKES	1/2 tsp
CEREAL OATS QUICK	1/2 ozw
SPICE GARLIC POWDER	2 pinch
SALT TABLE	1 pinch
HERB DRIED PARSLEY FLAKES	1 pinch
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
<b>Group Instructions:</b>	

**Assembly Instructions**

Saute onions in margarine. Add dry soy. Stir to combine. Continue cooking for 10 minutes.  
 Add water. Stir. Continue cooking for 10 minutes more.  
 Add remaining ingredients. Stir until well combined.  
 Cool from 140 F to 70 F within 2 hours. Cool from 70 F to 41 F within next 4 hours.

Preheat convection 300 F, standard oven to 350 F.  
 Spread mixture evenly onto well-oiled sheet pan.  
 Bake 20-40 minutes or until internal temperature reaches 165 F.  
 Cut into squares according to portion size.  
 Cool from 140 F to 70 F within 2 hours. Cool from 70 F to 41 F within next 4 hours.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1

**M9625 - VEGAN SOY PATTY (SCRATCH) AMERICAN SEASONING**

**Comments:**

**Serving Size:** 3 ozw

		Cooking Temp:	Convection	°F	Standard (°F/°C)	°F
Amount Needed:	3 ozw	<b>Information:</b>				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	SPATULA	Serving Temperature:	Min	140 °F	Max	200 °F
Serving Pan:	STEAM TABLE/HOTEL PAN, 2", HALF	Holding Time:	0 Hrs. 0 Mins.			
Recipe Type:	VEGETARIAN ENTREES		Recipe Category:	VEGETARIAN ENTREES		

Ingredients	Measures
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<b>NONE</b>	
MARGARINE BULK UNSALTED (VEGAN)	3/4 ozw
VEGETABLE FRESH ONION YELLOW/WHITE - PEELED AND TRIMMED, DICED	1/3 ozw
SOY GRANULES	3/4 ozw
WATER	1/4 cup, 2 tsp
VEGETABLE DRIED POTATO FLAKES	1/2 tsp
CEREAL OATS QUICK	1/2 ozw
SALT TABLE	1 pinch
HERB DRIED PARSLEY FLAKES	1/8 tsp
SPICE PEPPER BLACK GROUND IMITATION	1 pinch
SPICE MUSTARD DRY GROUND	1 pinch
SPICE ONION GRANULATED	1 pinch
SPICE GARLIC POWDER	1 pinch
<b>Group Instructions:</b>	

<b>Assembly Instructions</b>
------------------------------

SAUTE ONIONS IN MARGARINE

ADD DRY SOY TO ONION MIXTURE STIR & COOK 10 MIN.

ADD WATER. STIR & COOK 10 MORE MIN. ADD INSTANT POTATOES & OATS & SEASONING. MIX WELL.

CHILL MIXTURE TO 41 f

SPREAD ONTO WELL-OILED SHEET PAN. BAKE FOR 20-40 MIN AT 350 f TO 165 degr.

CUT INTO SQUARES ACCORDING TO PORTION SIZE. -CAN BE FROZEN AT THIS POINT

VARIATIONS INCLUDE: SUBSTITUTE SHREDDED CARROTS, ZUCHINI OR MUSHROOMS FOR PART OF THE ONIONS

ALSO CAN ALTER SPICES BY ADDING CHILI POWDER OR ITALIAN SEASONING

<b>Distributions</b>
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Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 ozw			3 ozw			1



## **FACILITY-SPECIFIC DIET ORDER PROCEDURES**

### Facility-Specific Medical Diet Order Procedure:

In facilities where it is common practice to utilize (medical) diet orders or procedures that vary from those listed on the 'Medical Diet Order' template found in the Aramark Medical Nutrition Therapy and Religious Meals Manual, a typed and thorough description of the diet order or procedure must be kept in the Medical Nutrition Therapy and Religious Meals Manual. Please insert this revised description under the 'Diet Order Forms' tab. It is also required to call the Regional Dietitian upon receipt of a facility-specific diet order for any further instructions/guidance needed.

### Facility-Specific Religious/Special Diet Order Procedure:

In facilities where it is common practice to utilize (religious) diet orders or procedures that vary from those listed on the 'Religious Diet Order' template found in the Aramark Medical Nutrition Therapy and Religious Meals Manual, a typed and thorough description of the diet order or procedure must be kept in the Medical Nutrition Therapy and Religious Meals Manual. This description is to be inserted under the 'Diet Order Forms' tab. It is also required to call the Regional Dietitian upon receipt of a facility-specific diet order for any further instructions/guidance needed.

# MEDICAL DIET ORDER

\_\_\_\_\_  
DIET START DATE

\_\_\_\_\_  
INMATE'S NAME

\_\_\_\_\_  
DIET END DATE

\_\_\_\_\_  
INMATE'S ID NUMBER

\_\_\_\_\_  
INMATE'S LOCATION

- |                          |  |
|--------------------------|--|
| <input type="checkbox"/> | CARDIAC DIET   |
| <input type="checkbox"/> | 1800 DIABETIC / CALORIE CONTROLLED DIET (SNACK INCLUDED) |
| <input type="checkbox"/> | 2200 DIABETIC / CALORIE CONTROLLED DIET (SNACK INCLUDED) |
| <input type="checkbox"/> | 2500 DIABETIC / CALORIE CONTROLLED DIET (SNACK INCLUDED) |
| <input type="checkbox"/> | 2800 DIABETIC / CALORIE CONTROLLED DIET (SNACK INCLUDED) |
| <input type="checkbox"/> | GI (Gastro-Intestinal) SOFT DIET                         |
| <input type="checkbox"/> | NO CONCENTRATED SWEETS DIET                              |
| <input type="checkbox"/> | PREGNANCY DIET (SNACK INCLUDED)                          |
| <input type="checkbox"/> | ADOLESCENT HOUSED AS ADULT                               |
| <input type="checkbox"/> | HIGH PROTEIN / HIGH CALORIE DIET (SNACK INCLUDED)        |
| <input type="checkbox"/> | HIGH FIBER   |
| <input type="checkbox"/> | MILK INTOLERANCE   |
| <input type="checkbox"/> | DENTAL SOFT  |
| <input type="checkbox"/> | RENAL PRE-DIALYSIS (Restricted Protein) DIET             |
| <input type="checkbox"/> | RENAL DIALYSIS (Increased Protein) DIET                  |
| <input type="checkbox"/> | CLEAR LIQUID DIET  |
| <input type="checkbox"/> | FULL LIQUID (BROKEN JAW) DIET                            |
| <input type="checkbox"/> | FINGER FOODS DIET  |
| <input type="checkbox"/> | GLUTEN RESTRICTED DIET                                   |
| <input type="checkbox"/> | OTHER _____  |

\_\_\_\_\_  
AUTHORIZED SIGNATURE

\_\_\_\_\_  
DATE REQUESTED

# RELIGIOUS DIET ORDER

DIET START DATE

INMATE'S NAME

DIET END DATE

INMATE'S ID NUMBER

INMATE'S LOCATION

PORK FREE RELIGIOUS DIET

LACTO-OVO VEGETARIAN

VEGAN (Total Vegetarian)

OTHER \_\_\_\_\_

AUTHORIZED SIGNATURE

DATE REQUESTED





**THE MENU PATTERNS ON THE FOLLOWING  
PAGES ARE THE MASTER SHEETS.**

**DO NOT WRITE OR RECORD INFORMATION ON  
THESE SHEETS.**

**USE THESE SHEETS TO MAKE COPIES AND  
KEEP THE MASTER SHEETS INTACT AND IN  
THE DIET MANUAL.**



# GI (Gastro-Intestinal) SOFT DIET - 3 HOT MEALS

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

**BREAKFAST**

Fruit or juice, only if on regular menu** - <b>M2795</b>				
Farina LF (1 cup) - <b>M150</b>	OR	Grits LF (1 cup) - <b>M148</b>	OR	Creamy Rice (1 cup)- <b>M12334 or M8481</b>
Scrambled Eggs (4 oz) - <b>M160</b>	OR	T. Ham (2 oz) - <b>M677</b>	OR	Scratch Poultry Patty (2 oz) - <b>M1199</b>
Cooked Potatoes if on regular menu (no skins, onions, bell peppers or pepper as a seasoning added) (1/2 cup) - <b>M2535 or M1679</b>				
Enriched White Bread (2 slice) to replace Whole Wheat Bread - <b>M2570</b>	OR	Coffeecake - (see regular menu for portion size)	OR	Biscuits - (see regular menu for portion size)
Jelly or Syrup - only if on regular menu - <b>M2572 or M2569</b>				
Margarine pc's (3 each) - <b>M2587</b>	OR	Whipped Margarine (1/3 oz) - <b>M1469</b>		Muffins - (see regular menu for portion size)
Low Fat Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage - <b>M6791</b>	OR	Pancakes- (see regular menu for portion size)
Salt / Sugar (1 packet each) - only if on regular menu - <b>M5487 &amp; M5486</b>				
				Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>
				Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>

Count: \_\_\_\_\_

**LUNCH**

Sliced Turkey or T Ham (3 oz) - <b>M2584 or M670 or M677</b>	OR	Country / Charbroiled Patty / Fish / Meatloaf Patty (3 oz)- <b>M11428 / M11458 / M11430 / M11444</b>	OR	Scratch Poultry or Beef Patty Patty (3 oz) - <b>M1199 or M10638 or M3266</b>
Cooked Potatoes LF (no skins, onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>Various Recipes</b>	OR	Cooked Rice LF (no onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>M2542</b>	OR	Cooked Noodles LF (no onions, bell peppers, pepper as a seasoning or tomato sauce added) (1 cup) - <b>M1576</b>
Cooked Green Beans (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2028</b>	OR	Cooked Carrots (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2024</b>		Meatballs (3 oz) - <b>M5811</b>
Enriched White Bread (2 slice) - <b>M2570</b>	OR	Hamburger Bun ( 1 each) - <b>M2581 / Hot Dog Buns (2 each) - M2579</b>	OR	Biscuits - (see regular menu for portion size)
Margarine pc's (3 each) - <b>M2587</b>	OR	Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Cornbread - (see regular menu for portion size)
Dessert item from regular menu - <b>Various Recipes</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>		
Salt (1 packet each) - only if on regular menu - <b>M5487</b>				

Count: \_\_\_\_\_

**DINNER**

Sliced Turkey or T Ham (3 oz) - <b>M2584 or M670 or M677</b>	OR	Country / Charbroiled Patty / Fish / Meatloaf Patty (3 oz)- <b>M11428 / M11458 / M11430 / M11444</b>	OR	Scratch Poultry or Beef Patty Patty (3 oz) - <b>M1199 or M10638 or M3266</b>
Cooked Potatoes LF (no skins, onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>Various Recipes</b>	OR	Cooked Rice LF (no onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>M2542</b>	OR	Cooked Noodles LF (no onions, bell peppers, pepper as a seasoning or tomato sauce added) (1 cup) - <b>M1576</b>
Cooked Green Beans (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2028</b>	OR	Cooked Carrots (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2024</b>		Meatballs (3 oz) - <b>M5811</b>
Enriched White Bread (2 slice) - <b>M2570</b>	OR	Hamburger Bun ( 1 each) - <b>M2581</b>	OR	Biscuits - (see regular menu for portion size)
Margarine pc's (3 each) - <b>M2587</b>	OR	Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Cornbread - (see regular menu for portion size)
Dessert item from regular menu - <b>Various Recipes</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>		
Salt (1 packet each) - only if on regular menu - <b>M5487</b>				

\*\*When serving fruit or juice at breakfast or for dessert must choose from one of the following:

Apple or Cranberry Juice (100% - 1/2 cup) <b>M5662 or M2596</b> - OR - Apple Juice (50% - 1 cup) - <b>M5657</b>	OR	Banana, Melon, Peeled Apple, Peeled Peach, Peeled Pear (1 each)	OR	Frozen Apple Slices, canned applesauce, peaches, pears (1/2 cup)
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# GI (Gastro-Intestinal) SOFT DIET - COLD BREAKFAST

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

**BREAKFAST**

Fruit or juice, only if on regular menu** - <b>M2795</b>
Crisp Rice Cereal (1 cup) - <b>M2592</b>
Hard Cooked Egg (1 each) - <b>M161</b>
Enriched White Bread (2 slice) - <b>M2570</b>
Jelly (1 each) <b>M5466</b>
Margarine pc's (1 each) - <b>M2587</b>
Low Fat Milk (8 oz) - <b>M2566</b>

OR	Cornflakes Cereal (1 cup) - <b>M2597</b>		
OR	T. Ham (2 oz) - <b>M677</b>	OR	Peanut Butter (1 ozw) - <b>M2726</b>
OR	Coffeecake - <b>Same portion as regular menu</b>	OR	Biscuits - <b>Same portion as regular menu</b>
		OR	Chilled Poultry Patty (2 ozw) - <b>M1199</b>
			Dinner Roll (2 ozw) - <b>M2362</b>
OR	Morning Beverage - <b>M6791</b>		

Count: \_\_\_\_\_

**LUNCH**

Sliced Turkey or T Ham (3 oz) - <b>M2584 or M670 or M677</b>
Cooked Potatoes LF (no skins, onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>Various Recipes</b>
Cooked Green Beans (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2028</b>
Enriched White Bread (2 slice) - <b>M2570</b>
Margarine pc's (3 each) - <b>M2587</b>
Dessert item from regular menu - <b>Various Recipes</b>
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>

OR	Country /Charbroiled / Fish Patty/ Meatloaf Patty (3 oz) - <b>M11428 / M11458 / M11430/ M11444</b>	OR	Scratch Poultry or Beef Patty (3 oz) - <b>M1199 or M10638 or M3266</b>	OR	Meatballs (3 oz) - <b>M5811</b>
OR	Cooked Rice LF (no onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>M2542</b>	OR	Cooked Noodles LF (no onions, bell peppers, pepper as a seasoning or tomato sauce added) (1 cup) - <b>M1576</b>		
OR	Cooked Carrots (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2024</b>				
OR	Hamburger Bun ( 1 each) - <b>M2581 / Hot Dog Buns (2 each) - M2579</b>	OR	Biscuits - <b>Same portion as regular menu</b>	OR	Cornbread - <b>Same portion as regular menu</b>
OR	Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Mustard (1/3 oz or 2 pc) if appropriate - <b>M2574 or M5479</b>		
OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				

Count: \_\_\_\_\_

**DINNER**

Sliced Turkey or T Ham (3 oz) - <b>M2584 or M670 or M677</b>
Cooked Potatoes LF (no skins, onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>Various Recipes</b>
Cooked Green Beans (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2028</b>
Enriched White Bread (2 slice) - <b>M2570</b>
Mustard (1/3 oz or 2 pc) if appropriate - <b>M2574 or M5479</b>
Margarine pc's (3 each) - <b>M2587</b>
Dessert item from regular menu - <b>Various Recipes</b>
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>

OR	Country /Charbroiled / Fish Patty/ Meatloaf Patty (3 oz) - <b>M11428 / M11458 / M11430/ M11444</b>	OR	Scratch Poultry or Beef Patty (3 oz) - <b>M1199 or M10638 or M3266</b>	OR	Meatballs (3 oz) - <b>M5811</b>
OR	Cooked Rice LF (no onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>M2542</b>	OR	Cooked Noodles LF (no onions, bell peppers, pepper as a seasoning or tomato sauce added) (1 cup) - <b>M1576</b>		
OR	Cooked Carrots (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2024</b>				
OR	Hamburger Bun ( 1 each) - <b>M2581</b>	OR	Biscuits - <b>Same portion as regular menu</b>	OR	Cornbread - <b>Same portion as regular menu</b>
OR	Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Mustard (1/3 oz or 2 pc) if appropriate - <b>M2574 or M5479</b>		
OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				

\*\*When serving fruit or juice at breakfast or for dessert must choose from one of the following:

Apple or Cranberry Juice (100% - 1/2 cup) <b>M5662 or M2596</b> - OR - Apple Juice (50% - 1 cup) - <b>M5657</b>	OR	Banana, Melon, Peeled Apple, Peeled Peach, Peeled Pear (1 each)	OR	Frozen Apple Slices, canned applesauce, peaches, pears (1/2 cup)
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# GI (Gastro-Intestinal) SOFT DIET - COLD LUNCH

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

## BREAKFAST

Fruit or juice, only if on regular menu** - <b>M2795</b>
Farina LF (1 1/2 cup) - <b>M150</b>
Scrambled Eggs (4 oz) - <b>M160</b>
Cooked Potatoes if on regular menu (no skins, onions, bell peppers or pepper as a seasoning added) (1 cup) - <b>M2535 or M1679</b>
Enriched White Bread (2 slice) to replace Whole Wheat Bread - <b>M2570</b>
Jelly or Syrup - only if on regular menu - <b>M2572 or M2569</b>
Margarine pc's (3 each) - <b>M2587</b>
Low Fat Milk (8 oz) - <b>M2566</b>
Salt / Sugar (1 packet each) - only if on regular menu - <b>M5487 &amp; M5486</b>

Grits LF (1 1/2 cup) - <b>M148</b>	OR	Creamy Rice (1 1/2 cup)- <b>M12334 or M8481</b>	OR	Crisp Rice Cereal (1 1/2 cup) - <b>M2592</b>	OR	Cornflakes Cereal (1 1/2 cup) - <b>M2597</b>
T. Ham (2 oz) - <b>M677</b>	OR	Scratch Poultry Patty (2 oz) - <b>M1199</b>				
Coffeecake - (see regular menu for portion size)	OR	Biscuits - (see regular menu for portion size)	OR	Muffins - (see regular menu for portion size)	OR	Pancakes- (see regular menu for portion size)
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>		
Morning Beverage - <b>M6791</b>						

Count: \_\_\_\_\_

## LUNCH or DINNER (Cold Meal)

Sliced Turkey or T Ham (3 oz) - <b>M2584 or M2582</b>
Mustard (1/3 oz or 2 ea) <b>M2574 or M5479</b>
Enriched White Bread (4 slice) - <b>M2570</b>
Fruit or Juice** (1@ or 1/2 cup) - <b>M2795</b>
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>

Rinsed, Water packed Tuna (3 oz) - <b>M1401</b>	OR	Peanut Butter (3 oz) - <b>M2726</b>	OR	Sliced Imitation Cheese (3 oz) - <b>M5716</b>
Mayo (1/3 oz or 2 ea) - <b>M2585 or M5481</b>	OR	Jelly (1 oz) - <b>M2572</b>		
Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				

Count: \_\_\_\_\_

## LUNCH or DINNER (Hot Meal)

Sliced Turkey or T Ham (3 oz) - <b>M2584 or M677</b>
Cooked Potatoes LF (no skins, onions, bell peppers or pepper as a seasoning added) (1 1/2 cup) - <b>Various Recipes</b>
Cooked Green Beans (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2028</b>
Enriched White Bread (2 slice) - <b>M2570</b>
Margarine pc's (3 each) - <b>M2587</b>
Dessert item from regular menu - <b>Various Recipes</b>
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>
Salt (1 packet each) - only if on regular menu - <b>M5487</b>

Country /Charbroiled / Fish Patty/ Meatloaf Patty (3 oz)- <b>M11428 / M11458 / M11430/ M11444</b>	OR	Scratch Poultry or Beef Patty (3 oz) - <b>M1199 or M10638 or M3266</b>	OR	Meatballs (3 oz) - <b>M5811</b>
Cooked Rice LF (no onions, bell peppers or pepper as a seasoning added) (1 1/2 cup) - <b>M2542</b>	OR	Cooked Noodles LF (no onions, bell peppers, pepper as a seasoning or tomato sauce added) (1 1/2 cup) - <b>M1576</b>		
Cooked Carrots (no onions or pepper as a seasoning added) (1/2 cup) - <b>M2024</b>				
Hamburger ( 1 each) - <b>M2581</b>	OR	Biscuits - (see regular menu for portion size)	OR	Combread - (see regular menu for portion size)
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Mustard (1/3 oz or 2 pc) if appropriate - <b>M2574 or M5479</b>		
Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				

\*\*When serving fruit or juice with a meal or for dessert must choose from one of the following:

Apple or Cranberry Juice (100% - 1/2 cup) <b>M5662 or M2596</b> - OR - Apple Juice (50% - 1 cup) - <b>M5657</b>	OR	Banana, Melon, Peeled Apple, Peeled Peach, Peeled Pear (1 each)	OR	Frozen Apple Slices, canned applesauce, peaches, pears (1/2 cup)
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# RENAL PRE-DIALYSIS DIET (RESTRICTED PROTEIN) - 3 HOT MEALS

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

## BREAKFAST

Apple Juice (100% - 1/2 cup)** - <b>M5662</b> Apple Juice (50% - 1 cup)** - <b>M5657</b>	OR	Grape Juice (100% - 1/2 cup)** - <b>M5664</b>	OR	Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>
Crisp Rice Cereal (1 cup) - <b>M2592</b>	OR	Corn Flaked Cereal (1 cup) - <b>M2597</b>	OR	Farina / Oatmeal / Grits (made with margarine) (1 cup) - <b>M2751</b>		
Scrambled Eggs (from mix - no sauce) (2 oz) - <b>M4868</b>	OR	Hard Cooked Egg (1 each) - <b>M181</b>				
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>						
Jelly (1 oz) - <b>M2572</b>	OR	Jelly (2 pc) - <b>M5466</b>				
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (2 each) - <b>M2587</b>				
Low Fat Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>		→ Serve milk only every other day Thurs, Sat, Mon, Wed. Serve water (8 oz) when milk is not served		
Coffee (1 cup) - only if on regular menu - <b>M5628</b>	OR	Tea (1 cup) - only if on regular menu - <b>M2448</b>	OR	Water (1 cup) - if coffee or tea not served		
Sugar / Pepper (1 pack each) - only if on regular menu - <b>M5486 &amp; M5488</b>						

Count: \_\_\_\_\_

## LUNCH

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty - (2 oz) - <b>M1199</b>	OR	Unprocessed Chicken (2 oz) - <b>M3455</b> or <b>M7954</b> or Unprocessed Turkey (2 oz) - <b>M10894</b>	OR	Unprocessed Fish (2 oz) - <b>M11450</b>	OR	Unprocessed Beef (2 oz) - <b>M492</b>
Rice w/ Margarine (1 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 cup) - <b>M1587</b>				
Cooked Green Beans / Carrots w/ Margarine (1/2 cup) - <b>M1960</b> or <b>M1966</b>	OR	Cooked Cabbage / Mixed Veg w/ Margarine (1/2 cup) - <b>M1969</b> or <b>M1920</b>	OR	Peas / Corn w/ Margarine (1/2 cup) - <b>M1963</b> or <b>M1795</b>	OR	Cooked Broccoli w/ Margarine (1/2 cup) - <b>1x/week maximum - M1962</b>
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (2 each) - <b>M2587</b>				
Jelly (1 oz) - <b>M2572</b>						
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

Count: \_\_\_\_\_

## DINNER

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty - (2 oz) - <b>M1199</b>	OR	Unprocessed Chicken (2 oz) - <b>M3455</b> or <b>M7954</b> or Unprocessed Turkey (2 oz) - <b>M10894</b>	OR	Unprocessed Fish (2 oz) - <b>M11450</b>	OR	Unprocessed Beef (2 oz) - <b>M492</b>
Rice w/ Margarine (1 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 cup) - <b>M1587</b>				
Tossed Salad (1 cup) - <b>M2479</b>	OR	Shredded Cabbage (1 cup) - <b>M2843</b>	OR	Shredded Carrots (1 cup) - <b>M4182</b>	OR	Shredded Lettuce (1 cup) - <b>M2478</b>
Scratch Salad Dressing (1 oz) - <b>M2836</b>						
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) - <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (2 each) - <b>M2587</b>				
Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

\*\* If fruit is not served but instead juice 100% 4 oz is served at breakfast, fluid is 1065 mL for the days with milk and 830 mL for days without milk.

\*\*\* If fruit is not served but instead juice 50% 8 oz is served at breakfast, fluid will be 1183 mL for the days with milk and 950 mL for days without milk.

# RENAL PRE-DIALYSIS DIET (RESTRICTED PROTEIN) - COLD LUNCH OR DINNER

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

## BREAKFAST

Apple Juice (100% - 1/2 cup)**- <b>M5662</b> Apple Juice (50% - 1 cup)***- <b>M5657</b>	OR	Grape Juice (100% - 1/2 cup)** - <b>M5664</b>	OR	Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>
Crisp Rice Cereal (1 1/2 cup) - <b>M2592</b>	OR	Corn Flaked Cereal (1 1/2 cup) - <b>M2597</b>	OR	Farina / Oatmeal / Grits (made with margarine) (1 1/2 cup) - <b>M2751</b>		
Scrambled Eggs (from mix - no sauce) (2 oz) - <b>M4868</b>	OR	Hard Cooked Egg (1 each)- <b>M181</b>				
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>						
Jelly (1 oz) - <b>M2572</b>	OR	Jelly (2 pc) - <b>M5466</b>				
Whipped Margarine (1/6 oz) - <b>M1469</b>	OR	Margarine pc's (1 each) - <b>M2587</b>				
Low Fat Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>				
Coffee (1 cup) - only if on regular menu - <b>M5628</b>	OR	Tea (1 cup) - only if on regular menu - <b>M2448</b>	OR	Water (1 cup) - if coffee or tea not served		
Sugar / Pepper (1 pack each) - only if on regular menu - <b>M5486 &amp; M5488</b>						

→ Serve milk only every other day Thurs, Sat, Mon, Wed. Serve water (8 oz) when milk is not served

**Count:** \_\_\_\_\_

## LUNCH or DINNER (Cold Meal)

Well Rinsed Tuna (2 oz) - <b>M1401</b> with Mayo & Mustard Pack (1 each) - <b>M5481 &amp; M5479</b>	OR	Bulk Peanut Butter (2 oz) & Jelly (1 oz) <b>M2844 - Max 3 times per week</b>
Enriched Bread (4 slices) - <b>M2570</b>		
Carrot Sticks or Coins (4 ozw or 1 c) - <b>M217</b>		
Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) (1 each or 1/2 cup)		
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>
Pepper (1 packet) - only if on regular menu - <b>M5488</b>		

**Count:** \_\_\_\_\_

## LUNCH or DINNER (Hot Meal)

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty - (2 oz) - <b>M1199</b>	OR	Unprocessed Chicken (2 oz) - <b>M3455</b> or Unprocessed Turkey (2 oz) - <b>M10894</b>	OR	Unprocessed Fish (2 oz) - <b>M11450</b>	OR	Unprocessed Beef (2 oz) - <b>M492</b>
Rice w/ Margarine (1 1/2 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 1/2 cup) - <b>M1587</b>				
Tossed Salad (1 cup) - <b>M2479</b>	OR	Shredded Cabbage (1 cup) - <b>M2843</b>	OR	Shredded Carrots (1 cup) - <b>M4182</b>	OR	Shredded Lettuce (1 cup) - <b>M2478</b>
Cooked Green Beans / Carrots w/ Margarine (1/2 cup) - <b>M1960</b> or <b>M1966</b>		Cooked Cabbage / Mixed Veg w/ Margarine (1/2 cup) - <b>M1969</b> or <b>M1920</b>		Peas / Corn w/ Margarine (1/2 cup) - <b>M1963</b> or <b>M1795</b>	OR	Cooked Broccoli w/ Margarine (1/2 cup) - <b>1x/week maximum - M1962</b>
Scratch Salad Dressing (1 oz) - <b>M2836</b>						
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) - <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (1 each) - <b>M2587</b>				
Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

\*\* If fruit is not served but instead juice 100% 4 oz is served at breakfast, fluid is 1065 mL for the days with milk and 830 mL for days without milk.

\*\*\* If fruit is not served but instead juice 50% 8 oz is served at breakfast, fluid will be 1183 mL for the days with milk and 950 mL for days without milk.



# RENAL DIALYSIS DIET (INCREASED PROTEIN) - 3 HOT MEALS

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

## BREAKFAST

Apple Juice (100% - 1/2 cup)** - <b>M5662</b> Apple Juice (50% - 1 cup)*** - <b>M5657</b>	OR	Grape Juice (100% - 1/2 cup)** - <b>M5664</b>	OR	Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>
Crisp Rice Cereal (1 cup) - <b>M2592</b>	OR	Corn Flaked Cereal (1 cup) - <b>M2597</b>	OR	Farina / Oatmeal / Grits (made with margarine) (1 cup) - <b>M2751</b>		
Scrambled Eggs (from mix - no sauce) (2 oz) - <b>M4868</b>	OR	Hard Cooked Egg (1 each) - <b>M181</b>				
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>						
Jelly (1 oz) - <b>M2572</b>	OR	Jelly (2 pc) - <b>M5466</b>				
Whipped Margarine (1/6 oz) - <b>M1469</b>	OR	Margarine pc's (1 each) - <b>M2587</b>				
Low Fat Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>	→ Serve milk only every other day Thurs, Sat, Mon, Wed. Serve wa oz) when milk is not served			
Coffee (1 cup) - only if on regular menu - <b>M5628</b>	OR	Tea (1 cup) - only if on regular menu - <b>M2448</b>				
Sugar / Pepper (1 packet each) - only if on regular menu - <b>M5486 &amp; M5488</b>	OR	Water (1 cup) - if coffee or tea not served				

**Count:** \_\_\_\_\_

## LUNCH

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty (4 oz) - <b>M1199</b>	OR	Unprocessed Chicken (4 oz) - <b>M3455</b> or <b>M7954</b> or Unprocessed Turkey (4 oz) - <b>M10894</b>	OR	Unprocessed Fish (4 oz) - <b>M11450</b>	OR	Unprocessed Beef (4 oz) - <b>M492</b>
Rice w/ Margarine (1 1/2 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 1/2 cup) - <b>M1587</b>				
Cooked Green Beans / Carrots w/ Margarine (1/2 cup) - <b>M1960</b> or <b>M1966</b>	OR	Cooked Cabbage / Mixed Veg w/ Margarine (1/2 cup) - <b>M1969</b> or <b>M1920</b>	OR	Peas / Corn w/ Margarine (1/2 cup) - <b>M1963</b> or <b>M1795</b>	OR	Cooked Broccoli w/ Margarine (1/2 cup) - <b>1x/week maximum - M1962</b>
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) - <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/6 oz) - <b>M1469</b>	OR	Margarine pc's (1 each) - <b>M2587</b>				
Jelly (1 oz) - <b>M2572</b>						
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

**Count:** \_\_\_\_\_

## DINNER

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty (4 oz) - <b>M1199</b>	OR	Unprocessed Chicken (4 oz) - <b>M3455</b> or <b>M7954</b> or Unprocessed Turkey (4 oz) - <b>M10894</b>	OR	Unprocessed Fish (4 oz) - <b>M11450</b>	OR	Unprocessed Beef (4 oz) - <b>M492</b>
Rice w/ Margarine (1 1/2 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 1/2 cup) - <b>M1587</b>				
Tossed Salad (1 cup) - <b>M2479</b>	OR	Shredded Cabbage (1 cup) - <b>M2843</b>	OR	Shredded Carrots (1 cup) - <b>M4182</b>	OR	Shredded Lettuce (1 cup) - <b>M2478</b>
Scratch Salad Dressing (1 oz) - <b>M2836</b>						
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) - <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/6 oz) - <b>M1469</b>	OR	Margarine pc's (1 each) - <b>M2587</b>				
Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

\*\* If fruit is not served but instead juice 100% 4 oz is served at breakfast, fluid is 1065 mL for the days with milk and 830 mL for days without milk.

\*\*\* If fruit is not served but instead juice 50% 8 oz is served at breakfast, fluid will be 1183 mL for the days with milk and 950 mL for days without milk.

# RENAL PRE-DIALYSIS DIET (RESTRICTED PROTEIN) - Cold Breakfast

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

## BREAKFAST

Apple Juice (100% - 1/2 cup)** - <b>M5662</b> Apple Juice (50% - 1 cup)*** - <b>M5657</b>	OR	Grape Juice (100% - 1/2 cup)** - <b>M5664</b>	OR	Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>
Crisp Rice Cereal (1 cup) - <b>M2592</b>	OR	Corn Flaked Cereal (1 cup) - <b>M2597</b>				
Hard Cooked Egg (1 each) - <b>M181</b>						
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>						
Jelly (1 oz) - <b>M2572</b>	OR	Jelly (2 pc) - <b>M5466</b>				
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (2 each) - <b>M2587</b>				
Low Fat Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>	→ Serve milk only every other day Thurs, Sat, Mon, Wed. Serve water (8 oz) when milk is not served			
Coffee (1 cup) - only if on regular menu - <b>M5628</b>	OR	Tea (1 cup) - only if on regular menu - <b>M2448</b>	OR	Water (1 cup) - if coffee or tea not served		
Sugar / Pepper (1 pack each) - only if on regular menu - <b>M5486 &amp; M5488</b>						

Count: \_\_\_\_\_

## LUNCH

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty - (2 oz) - <b>M1199</b>	OR	Unprocessed Chicken (2 oz) - <b>M3455</b> or <b>M7954</b> or Unprocessed Turkey (2 oz) - <b>M10894</b>	OR	Unprocessed Fish (2 oz) - <b>M11450</b>	OR	Unprocessed Beef (2 oz) - <b>M492</b>
Rice w/ Margarine (1 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 cup) - <b>M1587</b>				
Cooked Green Beans / Carrots w/ Margarine (1/2 cup) - <b>M1960</b> or <b>M1966</b>	OR	Cooked Cabbage / Mixed Veg w/ Margarine (1/2 cup) - <b>M1969</b> or <b>M1920</b>	OR	Peas / Corn w/ Margarine (1/2 cup) - <b>M1963</b> or <b>M1795</b>	OR	Cooked Broccoli w/ Margarine (1/2 cup) - <b>1x/week maximum - M1962</b>
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (2 each) - <b>M2587</b>				
Jelly (1 oz) - <b>M2572</b>						
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

Count: \_\_\_\_\_

## DINNER

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty - (2 oz) - <b>M1199</b>	OR	Unprocessed Chicken (2 oz) - <b>M3455</b> or <b>M7954</b> or Unprocessed Turkey (2 oz) - <b>M10894</b>	OR	Unprocessed Fish (2 oz) - <b>M11450</b>	OR	Unprocessed Beef (2 oz) - <b>M492</b>
Rice w/ Margarine (1 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 cup) - <b>M1587</b>				
Tossed Salad (1 cup) - <b>M2479</b>	OR	Shredded Cabbage (1 cup) - <b>M2843</b>	OR	Shredded Carrots (1 cup) - <b>M4182</b>	OR	Shredded Lettuce (1 cup) - <b>M2478</b>
Scratch Salad Dressing (1 oz) - <b>M2836</b>						
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) - <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (2 each) - <b>M2587</b>				
Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

\*\* If fruit is not served but instead juice 100% 4 oz is served at breakfast, fluid is 1065 mL for the days with milk and 830 mL for days without milk.

\*\*\* If fruit is not served but instead juice 50% 8 oz is served at breakfast, fluid will be 1183 mL for the days with milk and 950 mL for days without milk.

## RENAL DIALYSIS DIET (INCREASED PROTEIN) - COLD SACK LUNCH

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

### BREAKFAST

Apple Juice (100% - 1/2 cup)** - <b>M5662</b> Apple Juice (50% - 1 cup)*** - <b>M5657</b>	OR	Grape Juice (100% - 1/2 cup)** - <b>M5664</b>	OR	Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>
Crisp Rice Cereal (1 1/2 cup) - <b>M2592</b>	OR	Corn Flaked Cereal (1 1/2 cup) - <b>M2597</b>	OR	Farina / Oatmeal / Grits (made with margarine) (1 1/2 cup) - <b>M2751</b>		
Scrambled Eggs (from mix - no sauce) (2 oz) - <b>M4868</b>	OR	Hard Cooked Egg (1 each) - <b>M181</b>				
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>						
Jelly (1 oz) - <b>M2572</b>	OR	Jelly (2 pc) - <b>M5466</b>				
Whipped Margarine (1/6 oz) - <b>M1469</b>	OR	Margarine pc's (1 each) - <b>M2587</b>				
Low Fat Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>	→ Serve milk only every other day Thurs, Sat, Mon, Wed. Serve water (8 oz) when milk is not served			
Coffee (1 cup) - only if on regular menu - <b>M5628</b>	OR	Tea (1 cup) - only if on regular menu - <b>M2448</b>	OR	Water (1 cup) - if coffee or tea not served		
Sugar / Pepper (1 packet each) - only if on regular menu - <b>M5486 &amp; M5488</b>						

**Count:** \_\_\_\_\_

### LUNCH or DINNER (Cold Meal)

Well Rinsed Tuna (3 oz) - <b>M1401</b> with Mayo & Mustard Packet (1 each) - <b>M5481 &amp; M5479</b>	OR	Bulk Peanut Butter (3 oz) & Jelly (1 1/2 oz) - <b>M2844</b> - Max 3 times per week			
Enriched Bread (4 slices) - <b>M2570</b>					
Carrot Sticks or Coins (4 ozw or 1 c) - <b>M217</b>					
Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) (1 each or 1/2 cup)					
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>			
Pepper (1 packet) - only if on regular menu - <b>M5488</b>					

**Count:** \_\_\_\_\_

### LUNCH or DINNER (Hot Meal)

100% Ground Beef - <b>M3266</b> or 100% Ground Poultry Patty (4 oz) - <b>M1199</b>	OR	Unprocessed Chicken (4 oz) - <b>M3455</b> or <b>M7954</b> or Unprocessed Turkey (4 oz) - <b>M10894</b>	OR	Unprocessed Fish (4 oz) - <b>M11450</b>	OR	Unprocessed Beef (4 oz) - <b>M492</b>
Rice w/ Margarine (1 1/2 cup) - <b>M1582</b>	OR	Pasta w/ Margarine (1 1/2 cup) - <b>M1587</b>				
Tossed Salad (1 cup) - <b>M2479</b>	OR	Shredded Cabbage (1 cup) - <b>M2843</b>	OR	Shredded Carrots (1 cup) - <b>M4182</b>	OR	Shredded Lettuce (1 cup) - <b>M2478</b>
Scratch Salad Dressing (1 oz) - <b>M2836</b>						
Cooked Green Beans / Carrots w/ Margarine (1/2 cup) - <b>M1960</b> or <b>M1966</b>	OR	Cooked Cabbage / Mixed Veg w/ Margarine (1/2 cup) - <b>M1969</b> or <b>M1920</b>	OR	Peas / Corn w/ Margarine (1/2 cup) - <b>M1963</b> or <b>M1795</b>	OR	Cooked Broccoli w/ Margarine (1/2 cup) - 1x/week maximum - <b>M1962</b>
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger Bun (1 each) - <b>M3086</b> or <b>M2581</b>				
Whipped Margarine (1/6 oz or 1 teaspoon) - <b>M1469</b>						
Fresh Fruit (Apple / Pear / Peach / Plum / Watermelon) - (1 each or 1/2 cup) - <b>M2567</b>	OR	Canned Fruit (Fruit Cocktail, Peaches, Pears, Applesauce) (1/2 cup) - <b>M3505</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>				
Pepper (1 packet) - only if on regular menu - <b>M5488</b>						

\*\* If fruit is not served but instead juice 100% 4 oz is served at breakfast, fluid is 1065 mL for the days with milk and 830 mL for days without milk.

\*\*\* If fruit is not served but instead juice 50% 8 oz is served at breakfast, fluid will be 1183 mL for the days with milk and 950 mL for days without milk.

# CLEAR LIQUID DIET

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

## BREAKFAST

Apple Juice (100% - 1/2 cup) - <b>M5662</b> Apple Juice (50% - 1 cup) - <b>M5657</b>	OR	Cranberry Juice (100% - 1/2 cup) - <b>M2596</b>
Fat Free Beef Broth (1 cup) - <b>M4648</b>	OR	Fat Free Chicken Broth (1 cup) - <b>M4647</b>
Plain, Non-fruited Gelatin** (1 cup) - <b>M332</b>		
Coffee (1 cup) - <b>M5628</b>	OR	Tea (1 cup) - <b>M2448</b>
Sugar (2 packets) - <b>M5486</b> only if on regular menu		

Cranberry Juice (100% - 1/2 cup) - <b>M2596</b>
Fat Free Chicken Broth (1 cup) - <b>M4647</b>
Tea (1 cup) - <b>M2448</b>

**Count:** \_\_\_\_\_

## LUNCH

Apple Juice (100% - 1/2 cup) - <b>M5662</b> Apple Juice (50% - 1 cup) - <b>M5657</b>	OR	Cranberry Juice (100% - 1/2 cup) - <b>M2596</b>
Fat Free Beef Broth (1 cup) - <b>M4648</b>	OR	Fat Free Chicken Broth (1 cup) - <b>M4647</b>
Plain, Non-fruited Gelatin** (1 cup) - <b>M332</b>		
Coffee (1 cup) - <b>M5628</b>	OR	Tea (1 cup) - <b>M2448</b>
Sugar (2 packets) - <b>M5486</b> only if on regular menu		

Cranberry Juice (100% - 1/2 cup) - <b>M2596</b>
Fat Free Chicken Broth (1 cup) - <b>M4647</b>
Tea (1 cup) - <b>M2448</b>

**Count:** \_\_\_\_\_

## DINNER

Apple Juice (100% - 1/2 cup) - <b>M5662</b> Apple Juice (50% - 1 cup) - <b>M5657</b>	OR	Cranberry Juice (100% - 1/2 cup) - <b>M2596</b>
Fat Free Beef Broth (1 cup) - <b>M4648</b>	OR	Fat Free Chicken Broth (1 cup) - <b>M4647</b>
Plain, Non-fruited Gelatin** (1 cup) - <b>M332</b>		
Coffee (1 cup) - <b>M5628</b>	OR	Tea (1 cup) - <b>M2448</b>
Sugar (2 packets) - <b>M5486</b> only if on regular menu		

Cranberry Juice (100% - 1/2 cup) - <b>M2596</b>
Fat Free Chicken Broth (1 cup) - <b>M4647</b>
Tea (1 cup) - <b>M2448</b>

\*\* Gelatin must be pork free. No red gelatin allowed.

# FULL LIQUID (Broken Jaw) DIET

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

## BREAKFAST

Fruit Juice (100% - 1/2 cup) - **M5660**  
Fruit Juice (50% - 1 cup) - **M5658**

Applesauce (1/2 cup) - **M2607**

OR Canned Fruit Recipe (1/2 cup) - **M4650**

Super Cereal (1 cup) - **M4649**

Plain, Non-fruited Gelatin\* (1 cup) - **M332**

Milk (8 oz) - **M2566**

OR Morning Beverage (1 cup) - **M6791**

Sugar (2 packets) - **M5486**  
only if on regular menu

**Count:** \_\_\_\_\_

## LUNCH

Fruit Juice (100% - 1/2 cup) - **M5660**  
Fruit Juice (50% - 1 cup) - **M5658**

Pasta / Rice Based Entrée - **M4655 or M4656 or M4659**

OR Potato Based Entrée - **M4657 or M4658**

OR Puree PB & J - **M4651**

Canned Fruit Recipe (1/2 cup) - **M4650**

Pudding - **M2702**  
(thin with milk if needed)  
(1 cup)

OR Brownie Recipe - **M9911**

Milk (8 oz) - **M2566**

OR Morning Beverage (1 cup) - **M6791**

Salt / Pepper (2 packets each) - only if on regular menu - **M5029**

**Count:** \_\_\_\_\_

## DINNER

Pasta/Rice Based Entrée **M4655 or M4656 or M4659**

OR Potato Based Entrée - **M4657 or M4658**

OR Puree PB & J - **M4651**

Creamed Vegetable Recipe (1 cup) - **M4652 or M4653 or M4654**

Cake Recipe - **M4703**

Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - **M5652**

OR Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - **M5649**

Salt / Pepper (2 packets each) - only if on regular menu - **M5029**

\* Gelatin must be pork free. All colors are acceptable.

# FINGER FOODS DIET

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Follow Regular Menu As Closely As Possible & Circle Food Items Served**

**Count:** \_\_\_\_\_

## BREAKFAST

Fruit Juice (100% - 1/2 cup) - <b>M5660</b> Fruit Juice (50% - 1 cup) - <b>M5658</b>	OR	Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>		
Dry Cereal (1 cup) - <b>M2586</b>						
Sausage Patty (1 oz) - <b>M11452</b>	OR	T. Ham (1 oz) - <b>M677</b>				
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Coffeecake - (see regular menu for portion size)	OR	Biscuits - (see regular menu for portion size)	OR	Muffins - (see regular menu for portion size)
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (3 each) - <b>M2587</b>				
Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>				
Coffee (1 cup) - only if on regular menu - <b>M5628</b>						
Sugar (2 packets) - only if on regular menu - <b>M5486</b>						

**Count:** \_\_\_\_\_

## LUNCH

Meat Patty (1 each) - <b>Various Recipe Numbers</b>	OR	Hot Dog / Sausage (3 oz) - <b>M658 or M5851</b>	OR	Sliced Meat (3 oz) <b>Various Recipe Numbers</b>				
Cooked Potatoes (1 cup) - <b>Various Recipe Numbers</b>	OR	Cooked Rice (1 cup) - <b>M1582</b>	OR	Cooked Pasta (1 cup) - <b>M1587</b>	OR	Cooked Beans (1 cup) - <b>M8571</b>	OR	Potato Chips (1 oz) - only if on regular menu - <b>M2583 or M2586</b>
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>	OR	Raw Vegetable (1/2 cup) - <b>M4774</b>						
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger ( 1 each) - <b>M2581</b> / Hot Dog Buns (2 each) - <b>M2579</b>	OR	Biscuits - (see regular menu for portion size)	OR	Cornbread - (see regular menu for portion size)		
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (3 each) - <b>M2587</b>						
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>						
Fruit Drink (1 cup) - <b>M2436</b>	OR	Fruit Drink Packet (1 packet) - <b>M5650</b>	OR	Iced Tea (1 cup) - <b>M2448</b>				
Appropriate Condiment (1/2 oz) - <b>Various Recipe Numbers</b>	OR	Appropriate Condiments (2 packets) - <b>Various Recipe Numbers</b>						

**Count:** \_\_\_\_\_

## DINNER

Meat Patty (1 each) - <b>Various Recipe Numbers</b>	OR	Hot Dog / Sausage (3 oz) - <b>M658 or M5851</b>	OR	Sliced Meat (3 oz) - <b>Various Recipe Numbers</b>				
Cooked Potatoes (1 cup) - <b>Various Recipe Numbers</b>	OR	Cooked Rice (1 cup) - <b>M1582</b>	OR	Cooked Pasta (1 cup) - <b>M1587</b>	OR	Cooked Beans (1 cup) - <b>M8571</b>	OR	Potato Chips (1 oz) - only if on regular menu - <b>M2583 or M2586</b>
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>	OR	Raw Vegetable (1/2 cup) - <b>M312</b>						
Enriched Bread (2 slices) or Rolls (2 oz) - <b>M3249</b>	OR	Hamburger ( 1 each) - <b>M2581</b> / Hot Dog Buns (2 each) - <b>M2579</b>	OR	Biscuits - (see regular menu for portion size)	OR	Cornbread - (see regular menu for portion size)		
Whipped Margarine (1/3 oz) - <b>M1469</b>	OR	Margarine pc's (3 each) - <b>M2587</b>						
Appropriate Condiment (1/2 oz) - <b>Various Recipe Numbers</b>	OR	Appropriate Condiments (2 packets) - <b>Various Recipe Numbers</b>						
Cake (see regular menu for portion size)	OR	Cookies (see regular menu for portion size)	OR	Dessert Bar (see regular menu for portion size)				
Fruit Drink (1 cup) - <b>M2436</b>	OR	Fruit Drink Packet (1 packet) - <b>M5650</b>	OR	Iced Tea (1 cup) - <b>M2448</b>				

# FINGER FOODS DIET (COLD LUNCH)

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Follow Regular Menu As Closely As Possible & Circle Food Items Served**

**Count:** \_\_\_\_\_

## BREAKFAST

Fruit Juice (100% - 1/2 cup) - <b>M5660</b> Fruit Juice (50% - 1 cup) - <b>M5658</b>	OR	Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>		
Dry Cereal (1 cup) - <b>M2586</b>						
Sausage Patty (2 each) - <b>M11452</b>	OR	T. Ham (2 oz) - <b>M677</b>				
White Bread (2 slices) or Rolls (2 oz)	OR	Coffeecake - (see regular menu for portion size)	OR	Biscuits - (see regular menu for portion size)	OR	Muffins - (see regular menu for portion size)
Whipped Margarine (1/3 oz)	OR	Margarine pc's (3 each) - <b>M2587</b>				
Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>				
Coffee (1 cup) - only if on regular menu - <b>M5628</b>						
Sugar (2 packets) - only if on regular menu - <b>M5486</b>						

**Count:** \_\_\_\_\_

## LUNCH

**Count:** \_\_\_\_\_

### LUNCH or DINNER (Cold Meal)

Sliced Meat (4 oz) <b>Various Recipe Numbers</b>	OR	Rinsed, Water packed Tuna (4 oz) - <b>M1401</b>	OR	Peanut Butter (2 each) - <b>M3055</b>	
Mustard (1/3 oz or 2 ea) <b>M2574 or M5479</b>	OR	Mayo (1/3 oz or 2 ea) - <b>M2585 or M5481</b>	OR	Jelly (2 each) - <b>M11302/M11301</b>	
White Bread (4 slices) or Rolls (4 oz)					
Carrot Sticks (1/2 cup) - <b>M6398</b>	OR	Celery Sticks (1/2 cup) - <b>M7937</b>			
Fresh Fruit (1 each)					
Chips (if on regular menu-see regular menu for portion size)					
Cookies (if on regular menu-see regular menu for portion size)					
Fruit Drink (1 cup) - <b>M2436</b>	OR	Fruit Drink Packet (1 packet) - <b>M5650</b>	OR	Iced Tea (1 cup) - <b>M2448</b>	

**Count:** \_\_\_\_\_

## DINNER

Meat Patty (1 each) - <b>Various Recipe Numbers</b>	OR	Hot Dog / Sausage (3 oz) - <b>M658 or M5851</b>	OR	Sliced Meat (4 oz) <b>Various Recipe Numbers</b>				
Cooked Potatoes (1 cup) - <b>Various Recipe Numbers</b>	OR	Cooked Rice (1 cup) - <b>M1582</b>	OR	Cooked Pasta (1 cup) - <b>M1587</b>	OR	Cooked Beans** (1 cup) - <b>M8571</b>	OR	Potato Chips (1 oz) - only if on regular menu - <b>M2583 or M2586</b>
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>	OR	Raw Vegetable (1/2 cup) - <b>M312</b>						
White Bread (2 slices) or Rolls (2 oz)	OR	Hamburger (1 each) - <b>M2581</b> / Hot Dog Buns (2 each) - <b>M2579</b>	OR	Biscuits - (see regular menu for portion size)	OR	Cornbread - (see regular menu for portion size)		
Whipped Margarine (1/3 oz)	OR	Margarine pc's (3 each) - <b>M2587</b>						
Appropriate Condiment (1/2 oz) - <b>Various Recipe Numbers</b>	OR	Appropriate Condiments (2 packets) - <b>Various Recipe Numbers</b>						
Cake (see regular menu for portion size)	OR	Cookies (see regular menu for portion size)	OR	Dessert Bar (see regular menu for portion size)				
Fruit Drink (1 cup) - <b>M2436</b>	OR	Fruit Drink Packet (1 packet) - <b>M5650</b>	OR	Iced Tea (1 cup) - <b>M2448</b>				

\*\*Serve at least 3 times per week

# GLUTEN RESTRICTED DIET - 3 HOT MEALS

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

**BREAKFAST**

Fruit Juice (100% - 1/2 cup) - <b>M5660</b> Fruit Juice (50% - 1 cup) - <b>M5658</b>	OR	Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>		
Hot Corn Grits (1 cup) - <b>M144</b>	OR	Creamy Rice (1 cup) - <b>M12334</b> or <b>M8481</b>				
Scrambled/Fried Eggs (from fresh) (1 each) <b>M180 / M2853</b> - can only be served 3 TIMES PER WEEK**	OR	Peanut Butter (1 oz) - <b>M2726</b>	OR	Butterball Lunch Meat (1 oz) - <b>Various Recipe Numbers</b>	OR	Gluten Free Soy Patty (1 ozw)- <b>M2509</b>
Plain Rice Cake (2 each) - <b>M5040</b>	OR	Corn Tortilla (2 each) <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)		
Jelly (1 oz) - <b>M2572</b>						
Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage - <b>M6791</b>				
Coffee (1 cup) - only if on regular menu - <b>M5628</b>						
Salt / Pepper / Sugar (1 packet each) - only if on regular menu <b>M5029 / M5486</b>						

**Count:** \_\_\_\_\_

**LUNCH**

100% Ground Beef - <b>M3266</b> or 100% Scratch Poultry Patty- <b>M1199</b> OR Gluten Free Soy Patty (3 oz) - <b>M2509</b>	OR	Rinsed, Water packed Tuna (3 oz) - <b>M1401</b> or Unbreaded Fish Fillet (1 each) prepared with margarine - <b>M11450</b>	OR	Chicken Quarter (1 each) prepared with margarine - <b>M710</b> OR Diced Chicken (3 ozw)- <b>M7954</b>	OR	Beef Cubes (3 oz) - <b>M492</b>	Butterball Lunch Meat (3 oz) - <b>Various Recipe Numbers</b>
Cooked Potatoes with margarine (1 1/2 cup)	OR	Cooked Rice with margarine (1 1/2 cup) - <b>M1582</b>	OR	Cooked Beans with margarine (1 1/2 cup) - <b>M8571</b>			
Tossed Salad (3/4 cup) - <b>M2479</b>	OR	Shredded Cabbage (3/4 cup) - <b>M2843</b>	OR	Shredded Carrots (3/4 cup) - <b>M4182</b>	OR	Shredded Lettuce (1 cup) - <b>M2478</b>	
Scratch Salad Dressing (1 oz) - <b>M2836</b>							
Plain Rice Cake (2 each) - <b>M5040</b>	OR	Corn Tortilla (2 each) - <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)			
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>					
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>					
Salt / Pepper (1 packet each) - only if on regular menu - <b>M5029</b>							

**Count:** \_\_\_\_\_

**DINNER**

100% Ground Beef - <b>M3266</b> or 100% Scratch Poultry Patty- <b>M1199</b> OR Gluten Free Soy Patty (3 oz) - <b>M2509</b>	OR	Rinsed, Water packed Tuna (3 oz) - <b>M1401</b> or Unbreaded Fish Fillet (1 each) prepared with margarine - <b>M11450</b>	OR	Chicken Quarter (1 each) prepared with margarine - <b>M710</b> OR Diced Chicken (3 ozw)- <b>M7954</b>	OR	Beef Cubes (3 oz) - <b>M492</b>	Butterball Lunch Meat (3 oz) - <b>Various Recipe Numbers</b>
Cooked Potatoes with margarine (1 1/2 cup)	OR	Cooked Rice with margarine (1 1/2 cup) - <b>M1582</b>	OR	Cooked Beans with margarine (1 1/2 cup) - <b>M8571</b>			
Cooked Vegetable with margarine (1/2 cup) - <b>Various Recipes</b>							
Plain Rice Cake (2 each) - <b>M5040</b>	OR	Corn Tortilla (2 each) - <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)			
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>					
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>					
Salt / Pepper (1 packet each) - only if on regular menu - <b>M5029</b>							

\*\* Only serve eggs 3 times per week. If eggs are served more often, cholesterol will be elevated to above recommended levels.



# GLUTEN RESTRICTED DIET -COLD BREAKFAST

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

### BREAKFAST

Fruit Juice (100% - 1/2 cup) - <b>M5660</b>	OR	Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>	
Fruit Juice (50% - 1 cup) - <b>M5658</b>					
Peanut Butter (1 oz) - <b>M2726</b>	OR	Butterball Lunch Meat (1 oz) - <b>Various Recipe Numbers</b>	OR	Hard Cooked Egg (1 ea) - <b>M181</b>	OR
Plain Rice Cake (4 each) - <b>M5040</b>	OR	Corn Tortilla (4 each) - <b>M2626</b>	OR	Gluten Free Flour Tortillas (4 each)	Chilled Gluten Free Soy Patty (1 ozw) - <b>M2509</b>
Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage - <b>M6791</b>			
Coffee (1 cup) - only if on regular menu - <b>M5628</b>					

Count: \_\_\_\_\_

### LUNCH

100% Ground Beef - <b>M3266</b> or 100% Scratch Poultry Patty - <b>M1199</b> OR Gluten Free Soy Patty (3 oz) - <b>M2509</b>	OR	Rinsed, Water packed Tuna (3 oz) - <b>M1401</b> or Unbreaded Fish Fillet (1 each) prepared with margarine - <b>M11450</b>	OR	Chicken Quarter (1 each) prepared with margarine - <b>M710</b> OR Diced Chicken (3 ozw) - <b>M7954</b>	OR	Beef Cubes (3 oz) - <b>M492</b>	OR	Butterball Lunch Meat (3 oz) - <b>Various Recipe Numbers</b>
Cooked Potatoes with margarine (1 1/2 cup)	OR	Cooked Rice with margarine (1 1/2 cup) - <b>M1582</b>	OR	Cooked Beans with margarine (1 1/2 cup) - <b>M8571</b>				
Tossed Salad (3/4 cup) - <b>M2479</b>	OR	Shredded Cabbage (3/4 cup) - <b>M2843</b>	OR	Shredded Carrots (3/4 cup) - <b>M4182</b>	OR	Shredded Lettuce (1 cup) - <b>M2478</b>		
Scratch Salad Dressing (1 oz) - <b>M2836</b>								
Plain Rice Cake (2 each) - <b>M5040</b>	OR	Corn Tortilla (2 each) - <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)				
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>						
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>						
Salt / Pepper (1 packet each) - only if on regular menu - <b>M5029</b>								

Count: \_\_\_\_\_

### DINNER

100% Ground Beef - <b>M3266</b> or 100% Scratch Poultry Patty - <b>M1199</b> OR Gluten Free Soy Patty (3 oz) - <b>M2509</b>	OR	Rinsed, Water packed Tuna (3 oz) - <b>M1401</b> or Unbreaded Fish Fillet (1 each) prepared with margarine - <b>M11450</b>	OR	Chicken Quarter (1 each) prepared with margarine - <b>M710</b> OR Diced Chicken (3 ozw) - <b>M7954</b>	OR	Beef Cubes (3 oz) - <b>M492</b>	OR	Butterball Lunch Meat (3 oz) - <b>Various Recipe Numbers</b>
Cooked Potatoes with margarine (1 1/2 cup)	OR	Cooked Rice with margarine (1 1/2 cup) - <b>M1582</b>	OR	Cooked Beans with margarine (1 1/2 cup) - <b>M8571</b>				
Cooked Vegetable with margarine (1/2 cup) - <b>Various Recipes</b>								
Plain Rice Cake (2 each) - <b>M5040</b>	OR	Corn Tortilla (2 each) - <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)				
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>						
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>						
Salt / Pepper (1 packet each) - only if on regular menu - <b>M5029</b>								

\*\* Only serve eggs 3 times per week. If eggs are served more often, cholesterol will be elevated to above recommended levels.

# GLUTEN RESTRICTED DIET - COLD LUNCH

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

## BREAKFAST

Fruit Juice (100% - 1/2 cup) - <b>M5660</b> Fruit Juice (50% - 1 cup) - <b>M5658</b>	OR	Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>
Hot Corn Grits (1 cup) - <b>M144</b>	OR	Creamy Rice (1 cup) - <b>M12334</b> or <b>M8481</b>		
Scrambled Eggs (from fresh) (1 each) <b>M2853</b> - can only be served 3 TIMES PER WEEK**	OR	Peanut Butter (1 oz) - <b>M2726</b>	OR	Butterball Lunch Meat (1 oz) - <b>Various Recipe Numbers</b>
Cooked Potatoes with margarine (1 1/2 cup) <b>M1639</b> or <b>M1757</b>				
Plain Rice Cake (2 each) - <b>M5040</b>	OR	Corn Tortilla (2 each) <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)
Jelly (1 oz) - <b>M2572</b>				
Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage - <b>M6791</b>		
Coffee (1 cup) - only if on regular menu - <b>M5628</b>				
Salt / Pepper / Sugar (1 packet each) - only if on regular menu <b>M5029</b> / <b>M5486</b>				

**Count:** \_\_\_\_\_

## LUNCH

Butterball Lunch Meat (3 oz) - <b>Various Recipe Numbers</b>	OR	Rinsed, Water packed Tuna (3 oz) - <b>M1401</b>	OR	Peanut Butter (2 oz) - <b>M2726</b>
Mustard (1 ea) - <b>M5479</b>	OR	Mayonnaise (1 ea) - <b>M5481</b>	OR	Jelly (1 oz) - <b>M2572</b>
Plain Rice Cake (4 each) - <b>M5040</b>	OR	Corn Tortilla (4 each) - <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M6791</b>		
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>		

**Count:** \_\_\_\_\_

## DINNER

100% Ground Beef - <b>M3266</b> or 100% Scratch Poultry Patty- <b>M1199</b> OR Gluten Free Soy Patty (3 oz) - <b>M2509</b>	OR	Rinsed, Water packed Tuna (3 oz) - <b>M1401</b> or Unbreaded Fish Fillet (1 each) prepared with margarine - <b>M11450</b>	OR	Chicken Quarter (1 each) prepared with margarine - <b>M710</b> OR Diced Chicken (3 oz)- <b>M7954</b>	OR	Beef Cubes (3 oz) - <b>M492</b>	OR	Butterball Lunch Meat (3 oz) - <b>Various Recipe Numbers</b>
Cooked Potatoes with margarine (1 1/2 cup)	OR	Cooked Rice with margarine (1 1/2 cup) - <b>M1582</b>	OR	Cooked Beans with margarine (1 1/2 cup) - <b>M8571</b>				
Cooked Vegetable with margarine (1/2 cup) - <b>Various Recipes</b>								
Plain Rice Cake (2 each) - <b>M5040</b>	OR	Corn Tortilla (2 each) - <b>M2626</b>	OR	Gluten Free Flour Tortillas (2 each)				
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>						
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>						
Salt / Pepper (1 packet each) - only if on regular menu - <b>M5029</b>								

\*\* Only serve eggs 3 times per week. If eggs are served more often, cholesterol will be elevated to above recommended levels.

# VEGAN (Total Vegetarian) DIET - 3 HOT MEALS

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

## BREAKFAST

Fruit Juice (100% - 1/2 cup) - <b>M5660</b>	OR	Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>	
Fruit Juice (50% - 1 cup) - <b>M5658</b>					
Oatmeal (1 1/2 cup) - <b>M143</b>	OR	Grits (1 1/2 cup) - <b>M144</b>	OR	Farina (1 1/2 cup) - <b>M146</b>	OR
				Toasted Oats (1 1/2 cup) - <b>M2599</b>	OR
				Corn Flakes (1 1/2 cup) - <b>M2597</b>	
Peanut Butter (2 oz) - <b>M2726</b>	OR	Vegan Hummus (1 cup) - <b>M2510</b>	OR	Vegan Soy Patty (2 ozw) - <b>see recipe numbers below</b>	
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>					
Jelly (1 oz) - <b>M2572</b>					
Coffee (1 cup) - only if on regular menu - <b>M5628</b>					
Sugar (1 packet) - only if on regular menu - <b>M5486</b>					

Count: \_\_\_\_\_

## LUNCH

Navy Beans (1 cup) - <b>M1785</b>	OR	Pinto Beans (1 cup) - <b>M2002</b>	OR	Black-Eyed Peas (1 cup) - <b>M1996</b>	OR	Kidney Beans (1 cup) - <b>M2019</b>	OR	Lentils (1 cup) - <b>M4181</b>	OR	Soy Entrée ^ - <b>See Below</b>
Baked Potato (1 each) - <b>M5421</b>	OR	Cooked Potatoes (1/2 cup) - <b>M3598, M1757, M1605, M1759</b>	OR	Cooked Rice (1/2 cup) - <b>M1582</b>						
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>										
Tossed Salad (1/2 cup) - <b>M2479</b>	OR	Shredded Cabbage (1/2 cup) - <b>M2843</b>	OR	Shredded Carrots (1/2 cup) - <b>M4182</b>	OR	Shredded Lettuce (1/2 cup) - <b>M2478</b>				
Scratch Salad Dressing (1/2 oz) - <b>M2836</b>										
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>										
Whipped Margarine (1/2 oz) - <b>M1469</b>										
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>								
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>								

Count: \_\_\_\_\_

## DINNER

Navy Beans (1 cup) - <b>M1785</b>	OR	Pinto Beans (1 cup) - <b>M2002</b>	OR	Black-Eyed Peas (1 cup) - <b>M1996</b>	OR	Kidney Beans (1 cup) - <b>M2019</b>	OR	Lentils (1 cup) - <b>M4181</b>	OR	Soy Entrée ^ - <b>See Below</b>
Baked Potato (1 each) - <b>M5421</b>	OR	Cooked Potatoes (1/2 cup) - <b>M3598, M1757, M1605, M1759</b>	OR	Cooked Rice (1/2 cup) - <b>M1582</b>						
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>										
Tossed Salad (1/2 cup) - <b>M2479</b>	OR	Shredded Cabbage (1/2 cup) - <b>M2843</b>	OR	Shredded Carrots (1/2 cup) - <b>M4182</b>		Shredded Lettuce (1/2 cup) - <b>M2478</b>				
Scratch Salad Dressing (1/2 oz) - <b>M2836</b>										
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>										
Whipped Margarine (1/2 oz) - <b>M1469</b>										
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>								

^Acceptable Soy Entrees for Vegans

**M2519, M8208, M9625,** Vegan Soy Patty (3 oz)

**M10352** Vegan Soy Sloppy Joe (4 oz)

**M5019**

# VEGAN (Total Vegetarian) DIET - COLD BREAKFAST

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

## BREAKFAST

Fruit Juice (100% - 1/2 cup) - <b>M5660</b>	OR	Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>
Fruit Juice (50% - 1 cup) - <b>M5658</b>				
Toasted Oats (1 1/2 cup) - <b>M2599</b>	OR	Corn Flakes (1 1/2 cup) - <b>M2597</b>		
Vegan Hummus (1 cup) - <b>M2510</b>	OR	Peanut Butter (2 oz) - <b>M2726</b>	OR	Vegan Soy Patty (2 oz w) - <b>see recipe numbers below</b>
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>				
Jelly (2 each) - <b>M5466</b>				
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>		
Coffee (1 cup) - only if on regular menu - <b>M5628</b>				
Sugar (1 packet) - only if on regular menu - <b>M5486</b>				

Count: \_\_\_\_\_

## LUNCH

Navy Beans (1 cup) - <b>M1785</b>	OR	Pinto Beans (1 cup) - <b>M2002</b>	OR	Black-Eyed Peas (1 cup) - <b>M1996</b>	OR	Kidney Beans (1 cup) - <b>M2019</b>	OR	Lentils (1 cup) - <b>M4181</b>	OR	Soy Entrée ^ - <b>See Below</b>
Baked Potato (1 each) - <b>M5421</b>	OR	Cooked Potatoes (1/2 cup) - <b>M3598, M1757, M1605, M1759</b>	OR	Cooked Rice (1/2 cup) - <b>M1582</b>						
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>										
Tossed Salad (1/2 cup) - <b>M2479</b>	OR	Shredded Cabbage (1/2 cup) - <b>M2843</b>	OR	Shredded Carrots (1/2 cup) - <b>M4182</b>	OR	Shredded Lettuce (1/2 cup) - <b>M2478</b>				
Scratch Salad Dressing (1/2 oz) - <b>M2836</b>										
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>										
Whipped Margarine (1/2 oz) - <b>M1469</b>										
Fresh Fruit (1 each) - <b>M2567</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>								
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>								

Count: \_\_\_\_\_

## DINNER

Navy Beans (1 cup) - <b>M1785</b>	OR	Pinto Beans (1 cup) - <b>M2002</b>	OR	Black-Eyed Peas (1 cup) - <b>M1996</b>	OR	Kidney Beans (1 cup) - <b>M2019</b>	OR	Lentils (1 cup) - <b>M4181</b>	OR	Soy Entrée ^ - <b>See Below</b>
Baked Potato (1 each) - <b>M5421</b>	OR	Cooked Potatoes (1/2 cup) - <b>M3598, M1757, M1605, M1759</b>	OR	Cooked Rice (1/2 cup) - <b>M1582</b>						
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>										
Tossed Salad (1/2 cup) - <b>M2479</b>	OR	Shredded Cabbage (1/2 cup) - <b>M2843</b>	OR	Shredded Carrots (1/2 cup) - <b>M4182</b>	OR	Shredded Lettuce (1/2 cup) - <b>M2478</b>				
Scratch Salad Dressing (1/2 oz) - <b>M2836</b>										
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>										
Whipped Margarine (1/2 oz) - <b>M1469</b>										
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>								

^Acceptable Soy Entrees for Vegans
<b>M2519, M8208, M9625, Vegan Soy Patty (3 oz)</b>
<b>M10352</b>
<b>M5019</b> Vegan Soy Sloppy Joe (4 oz)

# VEGAN (Total Vegetarian) DIET - COLD LUNCH (OR DINNER)

1) Make photocopies of this menu pattern. Do not write on the master menu pattern.

2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.

3) Attach to production packet

Date: \_\_\_\_\_

Circle Food Items Served

Count: \_\_\_\_\_

## BREAKFAST

Fruit Juice (100% - 1/2 cup) - <b>M5660</b> Fruit Juice (50% - 1 cup) - <b>M5658</b>
Oatmeal (1 1/2 cup) - <b>M143</b>
Peanut Butter (2 oz) - <b>M2726</b>
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>
Jelly (1 oz) - <b>M2572</b>
Coffee (1 cup) - only if on regular menu - <b>M5628</b>
Sugar (1 packet) - only if on regular menu - <b>M5486</b>

OR	Fresh Fruit (1 each) - <b>M2567</b>
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OR	Canned Fruit (1/2 cup) - <b>M3505</b>
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OR	Grits (1 1/2 cup) - <b>M144</b>
----	---------------------------------

OR	Farina (1 1/2 cup) - <b>M146</b>
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OR	Toasted Oats (1 1/2 cup) - <b>M2599</b>
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OR	Corn Flakes (1 1/2 cup) - <b>M2597</b>
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OR	Vegan Hummus (1 cup) - <b>M2510</b>
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OR	Vegan Soy Patty (2 oz) - <b>see recipe numbers below</b>
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Count: \_\_\_\_\_

## LUNCH OR DINNER (COLD MEAL)

Vegan Hummus (1 cup) - <b>M2510</b>
Carrots Sticks or Coins (1 cup) - <b>M217</b>
Enriched Bread (not containing dairy) (4 slices) - <b>M2570</b>
Fresh Fruit (1 each) - <b>M2567</b>
Fruit Drink w/ B12, C, Ca, D, E (1 cup) - <b>M5652</b>

OR	Peanut Butter (3 oz) - <b>M2726</b> & Jelly (1 oz) - <b>M2572</b>
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OR	Cold Scratch Bean Patty (Two 3.5 oz Pattys) - <b>M4045</b>
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OR	Cold Vegan Soy Patty (Two 3 oz Pattys) - <b>M8208</b>
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OR	Broccoli Raw (1 cup) - <b>M2497</b>
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OR	Canned Fruit (1/2 cup) - <b>M3505</b>
----	---------------------------------------

OR	Fruit Drink Packet w/ B12, C, Ca, D, E (1 packet) - <b>M5649</b>
----	--

Count: \_\_\_\_\_

## LUNCH OR DINNER (HOT MEAL)

Navy Beans (1 cup) - <b>M1785</b>
Baked Potato (1 each) - <b>M5421</b>
Cooked Vegetable (1/2 cup) - <b>Various Recipe Numbers</b>
Tossed Salad (1/2 cup) - <b>M2479</b>
Scratch Salad Dressing (1/2 oz) - <b>M2836</b>
Enriched Bread (not containing dairy) (2 slices) - <b>M2570</b>
Whipped Margarine (1/2 oz) - <b>M1469</b>
Fresh Fruit (1 each) - <b>M2567</b>
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>

OR	Pinto Beans (1 cup) - <b>M2002</b>
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OR	Black-Eyed Peas (1 cup) - <b>M1996</b>
----	--

OR	Kidney Beans (1 cup) - <b>M2019</b>
----	-------------------------------------

OR	Lentils (1 cup) - <b>M4181</b>
----	--------------------------------

OR	Cooked Potatoes (1/2 cup) - <b>M3598, M1757, M1605, M1759</b>
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OR	Cooked Rice (1/2 cup) - <b>M1582</b>
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OR	Shredded Cabbage (1/2 cup) - <b>M2843</b>
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OR	Shredded Carrots (1/2 cup) - <b>M4182</b>
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OR	Shredded Lettuce (1/2 cup) - <b>M2478</b>
----	---

OR	Canned Fruit (1/2 cup) - <b>M3505</b>
----	---------------------------------------

OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>
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^Acceptable Soy Entrees for Vegans	
<b>M2519, M8208, M9625, M10352</b>	Vegan Soy Patty (3 oz)
<b>M5019</b>	Vegan Soy Sloppy Joe (4 oz)

# RAMADAN - TRAY PLAN

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

**BREAKFAST (before sunrise)**

Fruit Juice (100% - 1/2 cup) - <b>M5660</b> Fruit Juice (50% - 1 cup) - <b>M5658</b>		
Fresh Fruit (1 each) - <b>M2657</b>	OR	Canned Fruit (1/2 cup) - <b>M3505</b>
Dry Cereal (1 cup) - <b>M2568</b>	OR	Farina / Oatmeal / Grits (1 1/2 cup) - <b>M146 / M143 / M144</b>
Peanut Butter (3 oz) - <b>M2726</b>		
Enriched Bread (4 slices) or Rolls (4 oz) - <b>M3249</b>		
Jelly (1 oz) - <b>M2572</b>	OR	Jelly (2 each) - <b>M5466</b>
Milk (8 oz) - <b>M2566</b>	OR	Morning Beverage (1 cup) - <b>M6791</b>
Coffee (1 cup) - only if on regular menu - <b>M5628</b>		
Sugar (2 packet) - only if on regular menu - <b>M5486</b>		

**Count:** \_\_\_\_\_

**DINNER (after sunset)**

Dinner Meat Entrée (regular menu portion size) -AND- Dinner Starch (rice / potatoes / dry beans / pasta) (1 1/2 times regular menu portion size) - <b>Various Recipe Numbers</b>		Dinner Casserole (1 1/2 times regular menu portion size) - <b>Various Recipe Numbers</b>
Cooked Carrots / Broccoli / Mixed Veg (1 cup) - <b>M2024 / M1962 / M1921</b>	OR	
Enriched Bread (4 slices) or Rolls (4 oz) - <b>M3249</b>		
Whipped Margarine (1/2 oz) - <b>M1469</b>	OR	Margarine pc's (3 each) - <b>M2587</b>
Fresh Fruit (1 each) - <b>M2567</b>		Appropriate Condiments (2 packets) - <b>Various Recipe Numbers</b>
Dessert (same as regular menu) - <b>Various Recipe Numbers</b>		
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>

# RAMADAN - SACK PLAN

- 1) Make photocopies of this menu pattern. Do not write on the master menu pattern.
- 2) Record date, counts and menu items served (circle) for each meal on this sheet and at the bottom of the diet sheets.
- 3) Attach to production packet

**Date:** \_\_\_\_\_

**Circle Food Items Served**

**Count:** \_\_\_\_\_

**BREAKFAST (before sunrise)**

Fruit Juice (100% - 1/2 cup) - <b>M5660</b> Fruit Juice (50% - 1 cup) - <b>M5658</b>
Fresh Fruit (1 each) - <b>M2567</b>
Boxed Cereal (2 each) - <b>M4565</b>
Peanut Butter (3 oz) - <b>M2726</b>
Enriched Bread (4 slices) or Rolls (4 oz) - <b>M3249</b>
Jelly (1 oz) - <b>M2572</b>
Milk (8 oz) - <b>M2566</b>
Coffee (1 cup) - only if on regular menu - <b>M5628</b>
Sugar (2 packet) - only if on regular menu - <b>M5486</b>

	OR	
	OR	Dry Cereal (1 1/2 cup) - <b>M2568</b>
	OR	Jelly pc's (2 each) - <b>M5466</b>
	OR	Morning Beverage (1 cup) - <b>M6791</b>

**Count:** \_\_\_\_\_

**DINNER (after sunset)**

Cold Cut Meat or Tuna Salad (4 oz) <b>Various Recipe Numbers</b>
Raw Vegetable (1 cup or 3 ozw) - <b>M4774</b>
Chips (1 oz or 1 bag) - <b>M2583 or</b> <b>M2586</b>
Appropriate Condiments (2 packets) - <b>Various Recipe</b> <b>Numbers</b>
Enriched Bread (4 slices) or Rolls (4 oz) - <b>M3249</b>
Fresh Fruit (1 each) - <b>M2567</b>
Dessert (same as regular menu) - <b>Various Recipe Numbers</b>
Fruit Drink w/ vitamins B12, C, D, E & calcium (1 cup) - <b>M5652</b>

	OR	
	OR	Cold Cut Meat (3 oz) -AND- Cheese (1 oz) (4 oz) - <b>Various Recipe Numbers</b>
	OR	Fruit Drink Packet w/ vitamins B12, C, D, E & calcium (1 packet) - <b>M5649</b>

**PLEASE CONTACT YOUR REGIONAL DIETITIAN WITH ANY NON STANDARD DIET ORDERS (DIETS NOT INCLUDED ON THE DIET SHEETS OR WITHIN THIS DIET MANUAL).**

**YOUR REGIONAL DIETITIAN WILL PROVIDE A MEMO WITH DETAILED INSTRUCTIONS ON HOW TO SERVE THE DIET ORDER.**

**KEEP A COPY OF THIS MEMO IN THE DIET MANUAL UNDER THIS TAB (NON STANDARD DIETS MEMO TAB) AND PROVIDE THE MEDICAL AND/OR RELIGIOUS AUTHORITY WITH A COPY.**





**THE DIET RECORD ON THE FOLLOWING PAGE  
IS A MASTER SHEET.**

**DO NOT WRITE OR RECORD INFORMATION ON  
THIS SHEET.**

**USE THE FOLLOWING SHEET TO MAKE  
COPIES AND KEEP THE MASTER SHEET  
INTACT AND IN THE DIET MANUAL.**



**69. Please provide a list of payments to all food services contractors and subcontractors – including those entities’ parent companies – in FY 2023 and FY 2024, to date.**

Aramark is contracted to provide food services to CDF and CTF. Holder is contracted to provide food services to CCB.

It is Aramark and not the District that makes all payments to its sub-contractors.  
FY23- PO676706-V3 \$3,287,750 + PO690235- V2 \$2,579,410 = \$5,867,160. Actual Expenditures = \$5,867,015.99  
FY24 first quarter expenditures for Aramark are \$1,183,467.40.

Please find attached the following supporting documents:

Attachment 69.1: Aramark Payments

Attachment 69.2: Holder Payments

Attachment 69.1 Aramark Payments

ID	Supplier Invoice #	Invoice Date	Supplier	Status	Total
INV19452-000210-2157388	19452-000210	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,230.73 USD
INV19452-000211-2157387	19452-000211	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$56,520.05 USD
INV19452-000212-2157394	19452-000212	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$77,499.27 USD
INV19452-000213-2157389	19452-000213	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$76,562.69 USD
INV19452-000214-2157395	19452-000214	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$76,097.27 USD
INV19452-000215-2157390	19452-000215	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$10,149.46 USD
INV19452-000216-2157396	19452-000216	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$10,149.46 USD
INV19452-000217-2157391	19452-000217	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$10,149.46 USD
INV19452-000218-2157397	19452-000218	Sat, 19 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$10,149.46 USD
INV19452-000219-2157392	19452-000219	Sun, 20 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$3,585.10 USD
INV19452-000220-2157398	19452-000220	Sun, 20 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$74,478.19 USD
INV19452-000221-2157393	19452-000221	Sun, 20 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$56,308.50 USD
INV19452-000222-2157399	19452-000222	Sun, 20 Nov, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$74,344.14 USD
INV19452-000211-V2-2162034	19452-000211-V2	Sat, 10 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$56,615.81 USD
INV19452-000223-2165837	19452-000223	Wed, 28 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$73,202.35 USD
INV19452-000229-2166331	19452-000229	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$5,570.00 USD
INV19452-000230-2166323	19452-000230	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$14,495.00 USD
INV19452-000231-2166332	19452-000231	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,550.25 USD
INV19452-000232-2166341	19452-000232	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,762.22 USD
INV19452-000233-2166333	19452-000233	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$465.80 USD
INV19452-000234-2166342	19452-000234	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$7,170.20 USD
INV19452-000235-2166334	19452-000235	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$720.00 USD
INV19452-000236-2166343	19452-000236	Fri, 30 Dec, 2022 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,314.10 USD
INV19452-000237-2166486	19452-000237	Mon, 2 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$10,149.46 USD
INV19452-000224-2170534	19452-000224	Thu, 12 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$64,800.00 USD
INV19452-000225-2170544	19452-000225	Thu, 12 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$71,308.94 USD
INV19452-000226-2170552	19452-000226	Thu, 12 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$70,925.88 USD
INV19452-000228-2170173	19452-000228	Thu, 12 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$280,465.86 USD
INV19452-000228-V2-2170532	19452-000228-V2	Thu, 12 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$280,465.85 USD
INV19452-000238-2170171	19452-000238	Thu, 12 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$87,365.34 USD
INV19452-000227-2170547	19452-000227	Fri, 13 Jan, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$82,525.50 USD
INV19452-000244-2176947	19452-000244	Wed, 1 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,230.73 USD
INV19452-000245-2176961	19452-000245	Wed, 1 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,485.00 USD
INV19452-000240-2180351	19452-000240	Mon, 13 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,648.19 USD
INV19452-000241-2180358	19452-000241	Mon, 13 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$660.00 USD
INV19452-000246-2180357	19452-000246	Mon, 13 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$11,163.14 USD
INV19452-000247-2180350	19452-000247	Mon, 13 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$57,662.93 USD

INV19452-000242-2182121	19452-000242	Fri, 17 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$278,455.30 USD
INV19452-000248-2182135	19452-000248	Fri, 17 Feb, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$70,966.00 USD
INV19452-000243-2194074	19452-000243	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$69,874.00 USD
INV19452-000249-2194072	19452-000249	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$71,891.68 USD
INV19452-000251-2194076	19452-000251	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$8,557.55 USD
INV19452-000252-2194077	19452-000252	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$140,398.21 USD
INV19452-000253-2194078	19452-000253	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$460.00 USD
INV19452-000254-2194081	19452-000254	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$502.28 USD
INV19452-000255-2194083	19452-000255	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,015.15 USD
INV19452-000256-2194084	19452-000256	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$874.92 USD
INV19452-000258-2194086	19452-000258	Tue, 28 Mar, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$868.02 USD
INV19452-000251-2202733	19452-000251	Tue, 25 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$8,557.54 USD
INV19452-000260-2203194	19452-000260	Wed, 26 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$4,621.78 USD
INV19452-000261-2203191	19452-000261	Wed, 26 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$5,144.61 USD
INV19452-000262-2202892	19452-000262	Wed, 26 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$336,594.40 USD
INV19452-000262-V2-2203193	19452-000262-V2	Wed, 26 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$336,594.40 USD
INV19452-000263-2202894	19452-000263	Wed, 26 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$44,644.94 USD
INV19452-000264-2203188	19452-000264	Wed, 26 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$4,805.59 USD
INV19452-000250-2203415	19452-000250	Thu, 27 Apr, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$72,638.16 USD
INV19452-000259-2205303	19452-000259	Wed, 3 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$89,808.18 USD
INV19452-000270-2205439	19452-000270	Wed, 3 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$502.28 USD
INV19452-000272-2205433	19452-000272	Wed, 3 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$14,340.40 USD
INV19452-000273-2205444	19452-000273	Wed, 3 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$570.00 USD
INV19452-000274-2205450	19452-000274	Wed, 3 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$618.69 USD
INV19452-000275-2205462	19452-000275	Wed, 3 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$192.50 USD
INV19452-000269-2205644	19452-000269	Thu, 4 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$8,334.97 USD
INV19452-000271-2205643	19452-000271	Thu, 4 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$11,394.02 USD
INV19452-000270-V2-2206103	19452-000270-V2	Fri, 5 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$11,394.02 USD
INV19452-000271-V2-2206116	19452-000271-V2	Fri, 5 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$502.28 USD
INV19452-000267-2206409	19452-000267	Mon, 8 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$42,687.72 USD
INV19452-000268-2206410	19452-000268	Mon, 8 May, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$273,264.37 USD
INV19452-000266-2223795	19452-000266	Thu, 29 Jun, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$65,723.28 USD
INV19452-000276-2223791	19452-000276	Thu, 29 Jun, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$284,265.92 USD
INV19452-000278-2223793	19452-000278	Thu, 29 Jun, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$28,458.48 USD
INV19452-000282-2223792	19452-000282	Thu, 29 Jun, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$24,181.20 USD
INV19452-000294-2235042	19452-000294	Thu, 3 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$5,073.88 USD
INV19452-000295-2235043	19452-000295	Thu, 3 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,480.00 USD
INV19452-000296-2235036	19452-000296	Thu, 3 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,300.00 USD

INV 19452-000266-2233141	19452-000266	Thu, 27 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$65,723.28 USD
INV 19452-000266-V2-2233527	19452-000266-V2	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$65,723.28 USD
INV19452-000277-2233158	19452-000277	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$58,212.00 USD
INV19452-000277-V2-2233504	19452-000277-V2	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$58,212.00 USD
INV19452-000279-2233154	19452-000279	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,320.00 USD
INV19452-000279-V2-2233502	19452-000279-V2	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,320.00 USD
INV19452-000280-2233159	19452-000280	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,451.04 USD
INV19452-000281-2233155	19452-000281	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$293.13 USD
INV19452-000283-2233562	19452-000283	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$21,956.00 USD
INV19452-000284-2233561	19452-000284	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$364,462.38 USD
INV19452-000285-2233568	19452-000285	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$62,272.00 USD
INV19452-000286-2233160	19452-000286	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$56,916.96 USD
INV19452-000286-V2-2233497	19452-000286-V2	Fri, 28 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$56,916.96 USD
INV19452-000288-2233569	19452-000288	Sat, 29 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$418.84 USD
INV19452-000289-2233563	19452-000289	Sat, 29 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$302,126.98 USD
INV19452-000291-2233587	19452-000291	Sun, 30 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$10,755.30 USD
INV19452-000292-2233594	19452-000292	Sun, 30 Jul, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$801.90 USD
INV19452-000279-V3-2234263	19452-000279-V3	Tue, 1 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,320.00 USD
INV19452-000280-V2-2234847	19452-000280-V2	Wed, 2 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,451.04 USD
INV19452-000281-V2-2234835	19452-000281-V2	Wed, 2 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$293.13 USD
INV19452-000290-2235019	19452-000290	Thu, 3 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$43,568.00 USD
INV19452-000293-2235025	19452-000293	Thu, 3 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$28,458.48 USD
INV19452-000290-V2-2235524	19452-000290-V2	Fri, 4 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$43,568.00 USD
INV19452-000297-2235537	19452-000297	Fri, 4 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,320.00 USD
INV19452-000298-2235457	19452-000298	Fri, 4 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$192.00 USD
INV19452-000299-2235461	19452-000299	Fri, 4 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$650.00 USD
INV19452-000276-2239565	19452-000276	Tue, 15 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$284,265.92 USD
INV19452-000282-2239567	19452-000282	Tue, 15 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$24,181.20 USD
INV19452-000294-2239570	19452-000294	Tue, 15 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$5,073.88 USD
INV19452-000295-2239569	19452-000295	Tue, 15 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,480.00 USD
INV19452-000296-2239568	19452-000296	Tue, 15 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,300.00 USD
INV19452-000300-2239626	19452-000300	Tue, 15 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,717.00 USD
INV19452-000301-2239620	19452-000301	Tue, 15 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$516.50 USD
INV19452-000282-V2-2240967	19452-000282-V2	Fri, 18 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$24,181.20 USD
INV19452-000303-2240973	19452-000303	Fri, 18 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$3,700.00 USD
INV19452-000282-V3-2242227	19452-000282-V3	Wed, 23 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$24,181.20 USD
INV19452-000278-2244713	19452-000278	Wed, 30 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$28,458.48 USD
INV19452-000280A-2245200	19452-000280A	Thu, 31 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,451.04 USD



INV19452-000302-2245014	19452-000302	Thu, 31 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$7,400.00 USD
INV19452-000304-2244989	19452-000304	Thu, 31 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,736.57 USD
INV19452-000305-2244983	19452-000305	Thu, 31 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,057.50 USD
INV19452-000306-2245158	19452-000306	Thu, 31 Aug, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$305,900.67 USD
INV19452-000307-2246111	19452-000307	Tue, 5 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$42,588.00 USD
INV19452-000308-2246112	19452-000308	Tue, 5 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$19,961.66 USD
INV19452-000308-V2-2246162	19452-000308-V2	Tue, 5 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$19,961.66 USD
INV19452-000309-2246113	19452-000309	Tue, 5 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$15,964.10 USD
INV19452-000309-V2-2246149	19452-000309-V2	Tue, 5 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$15,964.10 USD
INV19452-000310-2246114	19452-000310	Tue, 5 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$56,916.96 USD
INV19452-000307-V2-2247385	19452-000307-V2	Thu, 7 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$42,812.00 USD
INV19452-000307-V3-2248241	19452-000307-V3	Fri, 8 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$43,441.44 USD
INV19452-000302A-2253307	19452-000302A	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$4,240.50 USD
INV19452-000314-2253322	19452-000314	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,339.86 USD
INV19452-000315-2252734	19452-000315	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$534.60 USD
INV19452-000316-2252735	19452-000316	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$423.00 USD
INV19452-000316-V2-2253298	19452-000316-V2	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$423.00 USD
INV19452-000317-2252720	19452-000317	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,091.05 USD
INV19452-000317-V2-2253310	19452-000317-V2	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,091.05 USD
INV19452-000318-2252719	19452-000318	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$7,170.20 USD
INV19452-000312-2253647	19452-000312	Tue, 19 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$78,739.22 USD
INV19452-000319-2255150	19452-000319	Thu, 21 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$80,129.40 USD
INV19452-000320-2254703	19452-000320	Thu, 21 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$77,294.17 USD
INV19452-000320-V2-2255132	19452-000320-V2	Thu, 21 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$77,294.17 USD
INV19452-000322-2254652	19452-000322	Thu, 21 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$56,916.96 USD
INV19452-000323-2254654	19452-000323	Thu, 21 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$54,919.72 USD
INV19452-000324-2255419	19452-000324	Fri, 22 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$21,333.76 USD
INV19452-000325-2255420	19452-000325	Fri, 22 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$15,055.00 USD
INV19452-000326-2255421	19452-000326	Fri, 22 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$15,187.00 USD
INV19452-000327-2255433	19452-000327	Fri, 22 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,691.79 USD
INV19452-000329-2255764	19452-000329	Fri, 22 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$19,856.98 USD
INV19452-000330-2256071	19452-000330	Sat, 23 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$15,704.65 USD
INV19452-000331-2256074	19452-000331	Sat, 23 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$11,462.69 USD
INV19452-000332-2256956	19452-000332	Mon, 25 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$39,240.00 USD
INV19452-000333-2256961	19452-000333	Mon, 25 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$51,844.20 USD
INV19452-000334-2256972	19452-000334	Mon, 25 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$993.30 USD
INV19452-000332-V2-2257996	19452-000332-V2	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$39,316.20 USD
INV19452-000338-2258098	19452-000338	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$15,913.80 USD

INV19452-DISHM-2257965	19452-DISHM	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$174,102.80 USD
INV19452-000346-2264873	19452-000346	Fri, 6 Oct, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$4,378.99 USD
INV19452-000312-2253320	19452-000312	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$77,408.04 USD
INV19452-000319-2253313	19452-000319	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$80,129.40 USD
INV19452-000320-2253314	19452-000320	Mon, 18 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$74,718.96 USD
INV19452-000321-2255517	19452-000321	Fri, 22 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$585.00 USD
INV19452-000328-2255716	19452-000328	Fri, 22 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$62,201.94 USD
INV19452-000335-2257963	19452-000335	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$9,842.60 USD
INV19452-000335-V2-2258162	19452-000335-V2	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$9,842.60 USD
INV19452-000336-2257964	19452-000336	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$13,221.25 USD
INV19452-000336-V2-2258167	19452-000336-V2	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$13,221.25 USD
INV19452-000337-2258050	19452-000337	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$40,437.00 USD
INV19452-000337-V2-2258140	19452-000337-V2	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$40,437.00 USD
INV19452-000338-2258042	19452-000338	Wed, 27 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$15,913.80 USD
INV19452-000337-V3-2259852	19452-000337-V3	Thu, 28 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$40,437.00 USD
INV19452-000342-2260016	19452-000342	Thu, 28 Sep, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$28,735.68 USD
INV19452-000340-2262555	19452-000340	Tue, 3 Oct, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$88,114.20 USD
INV19452-000343-2262503	19452-000343	Tue, 3 Oct, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$38,493.98 USD
INV19452-000339-2263375	19452-000339	Wed, 4 Oct, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$33,513.60 USD
INV19452-000344-2264078	19452-000344	Thu, 5 Oct, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$320,000.00 USD
INV19452-000347-2265002	19452-000347	Fri, 6 Oct, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,655.50 USD
INV19452-000348-2265040	19452-000348	Fri, 6 Oct, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$32,570.10 USD
FY2024					
INV19452-000350-2277206	19452-000350	Fri, 1 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$54,845.35 USD
INV19452-000351-2277259	19452-000351	Fri, 1 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$81.40 USD
INV19452-000352-2277179	19452-000352	Fri, 1 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$2,156.84 USD
INV19452-000353-2277184	19452-000353	Fri, 1 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,320.00 USD
INV19452-000354-2277192	19452-000354	Fri, 1 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,875.00 USD
INV19452-000355-2277258	19452-000355	Fri, 1 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$348,777.33 USD
INV19452-000358-2277210	19452-000358	Fri, 1 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,336.68 USD
INV19452-000356-2278612	19452-000356	Tue, 5 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$66,765.30 USD
INV19452-000345-2278891	19452-000345	Wed, 6 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$52,047.34 USD
INV19452-000349-2278848	19452-000349	Wed, 6 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$252,167.19 USD
INV19452-000359-2279129	19452-000359	Thu, 7 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$44,660.28 USD
INV19452-000360-2279132	19452-000360	Thu, 7 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$7,887.22 USD
INV19452-000361-2279136	19452-000361	Thu, 7 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$1,758.24 USD
INV19452-000362-2279712	19452-000362	Fri, 8 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$178,870.36 USD

INV19452-000364-2283116	19452-000364	Tue, 26 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$91,524.07 USD
INV19452-000365-2283117	19452-000365	Tue, 26 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$440.00 USD
INV19452-000276-2283284	19452-000276	Wed, 27 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$350.00 USD
INV19452-000368-2283270	19452-000368	Wed, 27 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$74,433.80 USD
INV19452-000368-V2-2283279	19452-000368-V2	Wed, 27 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$74,433.80 USD
INV19452-000370-2283282	19452-000370	Wed, 27 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$300.00 USD
INV19452-000371-2283286	19452-000371	Wed, 27 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$875.00 USD
INV19452-000372-2283409	19452-000372	Wed, 27 Dec, 2023 12:00 AM	Aramark Correctional Services,	Reconciled	\$996.00 USD

Attachment 69.2 Holder Payments

ID	Supplier Invoice #	Invoice Date	Supplier	Status	Total
INVHE-DCDC-2022113-2154298	HE-DCDC-2022113	Thu, 3 Nov, 2022 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$30,126.24 USD
INVHE-DCDC-2022123-2159965	HE-DCDC-2022123	Mon, 5 Dec, 2022 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$28,432.80 USD
INVHE-DCDC-202312-2166525	HE-DCDC-202312	Mon, 2 Jan, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$29,337.04 USD
INVHE-DCDC-202321-2176712	HE-DCDC-202321	Wed, 1 Feb, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$32,796.24 USD
INVHE-DCDC-202331-2185134	HE-DCDC-202331	Wed, 1 Mar, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$26,766.72 USD
INVHE-DCDC-202342-2195393	HE-DCDC-202342	Sun, 2 Apr, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$29,621.84 USD
INVHE-DCDC-202352-2204997	HE-DCDC-202352	Tue, 2 May, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$28,937.20 USD
INVHE-DCDC-202361-2214269	HE-DCDC-202361	Thu, 1 Jun, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$29,265.84 USD
INVHE-DCDC-202372-2224426	HE-DCDC-202372	Mon, 3 Jul, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$28,432.80 USD
INVHE-DCDC-202381-2234073	HE-DCDC-202381	Tue, 1 Aug, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$30,126.24 USD
INVHE-DCDC-202391-2245801	HE-DCDC-202391	Fri, 1 Sep, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$29,165.84 USD
INVHE-DCDC-202391-R-2247633	HE-DCDC-202391-R	Thu, 7 Sep, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$29,265.84 USD
INVHE-DCDC-2023930-2261130	HE-DCDC-2023930	Sun, 1 Oct, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$4,620.88 USD
INVHE-DCDC-2023101-2261129	HE-DCDC-2023101	Sun, 1 Oct, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$26,246.96 USD
FY24					
INVHE-DCDC-20231121-R-2275368	HE-DCDC-20231121-R	Tue, 21 Nov, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$29,855.04 USD
INVHE-DCDC-2023121-2277635	HE-DCDC-2023121	Sat, 2 Dec, 2023 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$28,628.80 USD
INVHE-DCDC-202411-2284028	HE-DCDC-202411	Mon, 1 Jan, 2024 12:00 AM	HOLDER ENTERPRISES, INC.	Reconciled	\$29,926.24 USD

**70. What items are available in the commissary, and what are the costs to residents?**

- a. Does DOC endeavor to ensure that commissary food items include healthy options?
- b. How does DOC determine which items to offer in the commissary? Does DOC solicit feedback from residents on commissary offerings?

Please see attached menu for CDF and CTF with current prices to residents as well with new prices and change amount which will be effective 01/22/2024.

Attachment 70.1 DOC CDF Commissary Menu

Attachment 70.2 DOC CTF Commissary Menu

Operations reviews all commissary options/additions and adjusts the menu as needed. The most recent healthy options added consists of the 18 items below:

1. CHOC HEALTH SHAKE 2OZ (HIGH IN PROTIN AND NUTRIENTS)
2. VAN HEALTH SHAKE 2OZ (HIGH IN PROTIN AND NUTRIENTS)
3. INSTANT OATMEAL REGULAR (HEART HEALTHY)
4. OATMEAL MAPLE BRN SGR (HEART HEALTHY)
5. BC BLACK BEANS 10OZ (HEART HEALTHY)
6. GRANOLA BAR - CRUNCHY PEANUT BUTTER
7. UNSALTED SALTINES 4OZ (SALT FREE)
8. KARS NUT & YOGURT 7OZ (HIGH IN PROTEIN)
9. MACKERAL FILLET IN BRINE (LOW FAT)
10. SARDINES IN OIL 3.53OZ (HIGH IN PROTEIN - LOW FAT)
11. FISH STK GRN CHILI/OIL (HIGH IN PROTEIN - LOW FAT)
12. SALMON FLK/WTR 3.53OZ (HIGH IN PROTEIN - LOW FAT)
13. HONEY ROASTED PEANUTS (HIGH IN PROTEIN)
14. BRAN FLAKES CEREAL (HEART HEALTHY)
15. GV BAGEL PLAIN 4OZ (LOW FAT)
16. GV CINNAMON & RAISIN BAGEL (LOW FAT)
17. BRUSHY CREEK CORN 7OZ (HIGH NUTRIENTS)
18. FRESH CATCH TUNA 4.23 OZ. (LOW FAT HGH PROTEIN)

These healthy options were added in September/October 2023

**a. Does DOC endeavor to ensure that commissary food items include healthy options?**

Yes, DOC endeavors to ensure that there are healthy commissary food items. There are several healthy items on the commissary menu. The commissary vendor conducts an analysis and makes available the items which the residents order most frequently. When DOC receives inmate requests for any commissary food item, they are honored most of the time, pending approval of security screening.

**b. How does DOC determine which items to offer in the commissary? Does DOC solicit feedback from residents on commissary offerings?**

DOC determines which items to offer in the commissary on two main factors: that the items are not a security concern and that the items are available from the vendor.

There are monthly IGAC meetings where the Deputy Wardens, Majors, and Canteen Officers at both facilities receive feedback from inmates for commissary items. In turn, a request will be sent to the Contract Administrator to have those items added once approved through the proper channels.

# Attachment 70.1 DOC CDF Commissary Menu



CDF MENU 70. What items are available in the commissary, and what are the costs to residents?

Item#	Item Description	Current	New Price W/ 3.5% CPI	Change
0010	ALBERTO VO5 SHAMPOO EXTRA BODY 12.5 OZ	\$2.95	\$3.05	\$0.10
0011	ALBERTO VO5 CONDITIONER EXTRA BODY 12.5 OZ	\$2.95	\$3.05	\$0.10
0040	SOFTEE HAIR FOOD W/VIT E 5 OZ	\$3.71	\$3.84	\$0.13
0050	SOFTEE HAIR DRESS BERGAMOT 5 OZ	\$3.20	\$3.31	\$0.11
0051	SOFTEE CONDITIONER BERGAMOT 5 OZ	\$2.92	\$3.02	\$0.10
0090	FRESHSCENT SHAMPOO & CONDITIONER .34 OZ	\$0.16	\$0.17	\$0.01
0107	POWER UP DEODORANT DRIVE 2.5 OZ	\$2.63	\$2.72	\$0.09
0116	SUAVE ANTIPERSPIRANT DEODORANT POWDER 1.2 OZ	\$3.22	\$3.33	\$0.11
0118	POWER UP ANTIPERSPIRANT DEODORANT ROLL ON FORCE 3 OZ	\$1.51	\$1.56	\$0.05
0149	RAWLINGS CROSS TRAINING SHOE ESPY SZ 6.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0150	RAWLINGS CROSS TRAINING SHOE ESPY SZ 7 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0151	RAWLINGS CROSS TRAINING SHOE ESPY SZ 7.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0152	RAWLINGS CROSS TRAINING SHOE ESPY SZ 8 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0153	RAWLINGS CROSS TRAINING SHOE ESPY SZ 8.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0154	RAWLINGS CROSS TRAINING SHOE ESPY SZ 9 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0155	RAWLINGS CROSS TRAINING SHOE ESPY SZ 9.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0156	RAWLINGS CROSS TRAINING SHOE ESPY SZ 10 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0157	RAWLINGS CROSS TRAINING SHOE ESPY SZ 10.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0158	RAWLINGS CROSS TRAINING SHOE ESPY SZ 11 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0159	RAWLINGS CROSS TRAINING SHOE ESPY SZ 12 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0160	RAWLINGS CROSS TRAINING SHOE ESPY SZ 13 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0161	RAWLINGS CROSS TRAINING SHOE ESPY SZ 14 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0215	CRAWFORD LOTION COCOA BUTTER 4 OZ	\$0.80	\$0.83	\$0.03
0216	WOLTRA COCOA BUTTER STICK 100% 1 OZ	\$1.53	\$1.58	\$0.05
0221	NEW DAY PETROLEUM JELLY 3.75 OZ	\$2.03	\$2.10	\$0.07
0320	MAGIC SHAVE SHAVE CREAM REGULAR 6 OZ	\$7.24	\$7.49	\$0.25
0341	FRESHSCENT SHAVE CREAM .25 OZ	\$0.11	\$0.11	\$0.00
0362	ELEMENTZ SHAMPOO DANDRUFF ALMOND SHEA 15 OZ	\$4.08	\$4.22	\$0.14
0380	NAIR HAIR REMOVER BABY OIL 9 OZ	\$9.08	\$9.40	\$0.32
0397	NEXT 1 SOAP COCOA BUTTER BAR 5 OZ	\$1.25	\$1.29	\$0.04
0424	NEXT 1 SOAP MOISTURIZING BAR 5 OZ	\$1.25	\$1.29	\$0.04
0426	NEXT 1 SOAP ANTIBACTERIAL SPORT BAR 5 OZ	\$1.89	\$1.29	-\$0.60
0440	DOVE BAR SOAP BEAUTY CREAM ORIGINAL 3.17 OZ	\$2.63	\$2.72	\$0.09
0441	BLACK & WHITE SOAP 3.5 OZ	\$4.09	\$4.23	\$0.14
0510	AIM CAVITY TOOTHPASTE MINT GEL 5.5 OZ	\$3.38	\$3.50	\$0.12
0530	COOL WAVE TOOTHPASTE GEL FRESH MINT 4 OZ	\$2.07	\$2.14	\$0.07
0821	GEN BRUSH PALM 120/BX 10BX/CS BLACK	\$0.61	\$0.63	\$0.02
0835	WAVE ENFORCER WAVE CAP 8EA/PK, 6PK/CS BLACK	\$3.22	\$3.33	\$0.11
0996	CHICKEN OF THE SEA IMITATION CRAB MEAT 3.53 OZ	\$2.65	\$2.74	\$0.09
1015	QUALITY PARK ENVELOPE KRAFT CATALOG GUMMED 9 1/2 X 12 1/2 250/BX, 500/CS BROWN	\$0.17	\$0.18	\$0.01
1030	BIC PEN ROUND STICK 60/CS BLUE	\$0.26	\$0.27	\$0.01
1033	BIC PEN ROUND STICK 60/CS BLACK	\$0.26	\$0.27	\$0.01
1049	POSTAGE STAMP FIRST CLASS 10/CS	\$0.66	\$0.68	\$0.02
1068	JUSTICE PACKAGING PEN SECURITY 100/BX 10BX/CS BLACK	\$0.66	\$0.68	\$0.02
1070	TOPS PAPER SKETCH PAD 8.5 X 11 50 SHEET 50/PD 72PD/CS BOX WHITE	\$0.80	\$1.50	\$0.70
1086	WEBSTER DICTIONARY POCKET 40/CS BOX	\$3.20	\$4.25	\$1.05
1100	GALLANT BIRTHDAY CARD ACETATE 6/CS	\$1.07	\$1.00	-\$0.07
1101	GALLANT BIRTHDAY CARD JUVENILE 6/CS	\$0.87	\$1.00	\$0.13
1102	GALLANT SYMPATHY CARD 6/CS	\$1.07	\$1.00	-\$0.07
1105	GALLANT GET WELL CARD WOOD WIND 6/CS	\$0.87	\$1.00	\$0.13
1110	GALLANT FRIENDSHIP CARD WOOD WIND 6/CS	\$1.07	\$1.00	-\$0.07
1115	GALLANT ANNIVERSARY CARD WOOD WIND 6/CS	\$1.07	\$1.00	-\$0.07
1120	GALLANT THANK YOU CARD 6/CS	\$0.87	\$1.00	\$0.13
1121	GALLANT SEASONAL GREETING CARD 1/EA	\$0.81	\$1.00	\$0.19
1123	GALLANT BIRTHDAY CARD SPANISH PAPER 6/CS	\$1.07	\$1.00	-\$0.07
1124	GALLANT FRIENDSHIP CARD SPANISH PAPER 6/CS	\$1.07	\$1.00	-\$0.07
1166	GPX EARBUD GPX CLEAR EARBUDS #047323 EA CLEAR	\$3.32	\$3.44	\$0.12
1305	AVIATOR PLAYING CARDS PINOCHLE 12/CS	\$3.05	\$3.16	\$0.11
1322	MAVERICK PLAYING CARDS POKER 12/CS	\$3.05	\$3.16	\$0.11

1400	GEN BOWL W/LID 24 OZ	\$1.18	\$1.22	\$0.04
1415	GEN CUP W/LID 22 OZ	\$1.01	\$1.05	\$0.04
1430	GEN WASHCLOTH 12 X 12 EA WHITE	\$0.63	\$0.65	\$0.02
1432	GEN WASHCLOTH 500GSM 12 X 12 BEIGE	\$0.97	\$1.00	\$0.03
1440	GEN TOWEL BATH 24 IN X 50 IN EA BEIGE	\$8.60	\$8.90	\$0.30
1450	CRAWFORD FLIP FLOP CROSS STRAP SMALL 72/CS	\$1.38	\$1.43	\$0.05
1451	CRAWFORD FLIP FLOP CROSS STRAP MEDIUM 72/CS	\$1.46	\$1.51	\$0.05
1452	CRAWFORD FLIP FLOP CROSS STRAP LARGE 72/CS	\$1.52	\$1.57	\$0.05
1455	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP SMALL 36/CS BLACK	\$4.34	\$4.49	\$0.15
1456	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP MEDIUM 36/CS BLACK	\$4.34	\$4.49	\$0.15
1457	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP LARGE 36/CS BLACK	\$4.34	\$4.49	\$0.15
1458	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP XL 36/CS BLACK	\$4.34	\$4.49	\$0.15
1496	ROCKY UNDERWEAR BOXER 5XL EA WHITE MENS	\$7.92	\$8.20	\$0.28
1498	50) 3 PK WHITE MENS	\$6.06	\$6.27	\$0.21
1499	PLAYERS BRIEF 4XL 2 PK WHITE MENS	\$7.40	\$7.66	\$0.26
1500	ROCKY UNDERWEAR BOXER 4XL EA WHITE MENS	\$7.92	\$8.20	\$0.28
1504	MIGHTY HUGS TSHIRT CREWNECK SMALL EA WHITE MENS	\$4.77	\$4.94	\$0.17
1505	MIGHTY HUGS TSHIRT CREWNECK MEDIUM EA WHITE MENS	\$4.77	\$4.94	\$0.17
1506	MIGHTY HUGS TSHIRT CREWNECK LARGE EA WHITE MENS	\$4.77	\$4.94	\$0.17
1507	MIGHTY HUGS TSHIRT CREWNECK XL EA WHITE MENS	\$4.77	\$4.94	\$0.17
1508	MIGHTY HUGS TSHIRT CREWNECK 2XL EA WHITE MENS	\$8.52	\$8.82	\$0.30
1509	MIGHTY HUGS TSHIRT CREWNECK 3XL EA WHITE MENS	\$8.63	\$8.93	\$0.30
1514	ROCKY BRIEFS SMALL WHITE MENS	\$3.18	\$3.29	\$0.11
1515	ROCKY BRIEFS MEDIUM WHITE MENS	\$3.46	\$3.58	\$0.12
1516	ROCKY BRIEFS LARGE WHITE MENS	\$3.46	\$3.58	\$0.12
1517	ROCKY BRIEFS XL WHITE MENS	\$3.46	\$3.58	\$0.12
1518	ROCKY BRIEFS 2 XL WHITE MENS	\$4.64	\$4.80	\$0.16
1529	ROCKY UNDERWEAR BOXER SMALL EA WHITE	\$4.94	\$5.11	\$0.17
1530	ROCKY UNDERWEAR BOXER MEDIUM EA WHITE	\$4.94	\$5.11	\$0.17
1531	ROCKY UNDERWEAR BOXER LARGE EA WHITE	\$4.94	\$5.11	\$0.17
1532	ROCKY UNDERWEAR BOXER XL EA WHITE	\$4.94	\$5.11	\$0.17
1533	ROCKY UNDERWEAR BOXER 2 XL EA WHITE	\$7.92	\$8.20	\$0.28
1534	ROCKY UNDERWEAR BOXER 3XL EA WHITE	\$7.28	\$7.53	\$0.25
1540	SOFT TOUCH SOCKS TUBE #350 EA WHITE	\$1.61	\$1.67	\$0.06
1551	INDERA MILLS SHIRT THERMAL MEDIUM BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1552	INDERA MILLS SHIRT THERMAL LARGE BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1553	INDERA MILLS SHIRT THERMAL XL BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1554	INDERA MILLS SHIRT THERMAL 2XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1555	INDERA MILLS SHIRT THERMAL 3XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1561	INDERA MILLS DRAWERS THERMAL MEDIUM BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1562	INDERA MILLS DRAWERS THERMAL LARGE BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1563	INDERA MILLS DRAWERS THERMAL XL BULK PKED NATURAL	\$6.93	\$7.17	\$0.24
1564	INDERA MILLS DRAWERS THERMAL 2XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1565	INDERA MILLS DRAWERS THERMAL 3XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1567	INDERA MILLS DRAWERS THERMAL 4XL BULK PKED NATURAL	\$16.18	\$16.75	\$0.57
1625	MANHATTAN HOSIERY SPORTS BRA SMALL SZ 32 EA WHITE WOMENS	\$9.78	\$10.12	\$0.34
1626	MANHATTAN HOSIERY SPORTS BRA MEDIUM SZ 34 EA WHITE WOMENS	\$10.46	\$10.83	\$0.37
1627	MANHATTAN HOSIERY SPORTS BRA LARGE SZ 36 EA WHITE WOMENS	\$9.63	\$9.97	\$0.34
1628	MANHATTAN HOSIERY SPORTS BRA XL SZ 38 EA WHITE WOMENS	\$10.30	\$10.66	\$0.36
1721	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 6 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1736	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 6.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1751	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 7 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1752	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 7.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1753	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 8 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1754	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 8.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1757	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 9.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1758	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 10.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1759	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 11 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1761	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 13 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1763	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 15 1/EA WHITE MENS	\$38.80	\$40.16	\$1.36
1853	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 9 1/EA WHITE MENS	\$37.47	\$38.78	\$1.31
1854	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 10 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1855	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 11.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1856	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 12 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1857	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 14 1/EA WHITE MENS	\$37.47	\$38.78	\$1.31

1875	CRAWFORD SHOWER SHOE DELUXE MEDIUM SZ 8 36/CS BOX	\$3.65	\$3.78	\$0.13
1947	SCOTTS CANDY BAR PECANBACKS 2.3 OZ	\$1.75	\$1.81	\$0.06
1951	SCOTTS CANDY BAR CHOC CARAMEL 2.4 OZ	\$1.75	\$1.81	\$0.06
1953	TOAST EMS TOASTER PASTRIES STRAWBERRY 10.2 OZ	\$3.30	\$3.42	\$0.12
1983	TOAST EMS TOASTER PASTRIES BROWN SUGAR CINNAMON 10.2 OZ	\$3.30	\$3.42	\$0.12
2017	MAXWELL HOUSE COFFEE REGULAR 4 OZ	\$5.46	\$5.65	\$0.19
2041	KEEFE DRINK MIX FRENCH VANILLA CAPPUCCINO 8 OZ	\$3.28	\$3.39	\$0.11
2047	MASCOT CANDY MINI PB CUPS 5 OZ	\$2.69	\$2.78	\$0.09
2061	MASCOT CANDY COOKIES N CREAM ROUNDS 5 OZ	\$2.69	\$2.78	\$0.09
2103	HEARTY TRADITIONS INSTANT OATMEAL REGULAR 1 OZ	\$0.62	\$0.64	\$0.02
2300	TANG INST BREAKFAST DRINK 6 OZ	\$2.42	\$2.50	\$0.08
2310	CTRY TIME DRINK MIX LEMONADE 6 OZ	\$2.13	\$2.20	\$0.07
2311	KOOL AID DRINK MIX GRAPE 6 OZ	\$2.13	\$2.20	\$0.07
2330	KOOL AID DRINK MIX TROPICAL PUNCH 6 OZ	\$2.13	\$2.20	\$0.07
2594	2PK/BX, 6BX/CS CELLOPHANE PKG 2 PK	\$1.94	\$2.01	\$0.07
2596	MADE W/PHILLY CREAM CHEESE W/JALAPENOS 2 OZ	\$1.13	\$1.17	\$0.04
2615	BRUSHY CREEK SUMMER SAUSAGE REGULAR 1.625 OZ	\$1.42	\$1.47	\$0.05
2624	BRUSHY CREEK TURKEY SUMMER SAUSAGE HONEY BROWN SUGAR 5 OZ	\$2.89	\$2.99	\$0.10
2654	7 DAYS CROISSANT STRAWBERRY VANILLA 2.65 OZ	\$2.17	\$2.25	\$0.08
2655	7 DAYS BAGEL CHIPS ROASTED GARLIC 3.17 OZ	\$2.48	\$2.57	\$0.09
2717	SEVILLA RICE SPICY SPANISH W/CHEESE 2 OZ	\$0.89	\$0.92	\$0.03
2737	FRITOS CORN CHIPS CHILI CHEESE 2 OZ	\$0.89	\$0.92	\$0.03
3004	MARKET SQUARE COOKIES PEANUT BUTTER CREMES 6 OZ	\$1.10	\$1.14	\$0.04
3015	GRANDMAS COOKIES OATMEAL RAISIN 2.5 OZ	\$0.75	\$0.78	\$0.03
3020	OREO COOKIES 2.4 OZ	\$0.77	\$0.80	\$0.03
3030	MARKET SQUARE COOKIES VANILLA CREMES 6 OZ	\$1.10	\$1.14	\$0.04
3035	MARKET SQUARE COOKIES CHOC CHIP 6 OZ	\$1.10	\$1.14	\$0.04
3040	MARKET SQUARE COOKIES ICED OATMEAL 6 OZ	\$1.10	\$1.14	\$0.04
3045	MARKET SQUARE COOKIES DUPLEX CREMES 6 OZ	\$1.10	\$1.14	\$0.04
3114	GOLDEN VALLEY CRACKERS SNACK 13.7 OZ	\$3.26	\$3.37	\$0.11
3115	IT CRACKERS 1.5 OZ	\$0.77	\$0.80	\$0.03
3146	GOLDEN VALLEY CRACKERS CHEESE 9 OZ	\$5.40	\$5.59	\$0.19
3192	MARKET SQUARE CAKE CREAM CHEESE 4 OZ	\$1.34	\$1.39	\$0.05
3342	GOLDEN VALLEY CEREAL RAISIN BRAN 20 OZ	\$5.45	\$5.64	\$0.19
3357	GOLDEN VALLEY CEREAL CINNAMON SQUARES 20 OZ	\$5.45	\$5.64	\$0.19
3358	GOLDEN VALLEY CEREAL FROSTED FLAKES 20 OZ	\$5.08	\$5.26	\$0.18
3634	MARUCHAN YAKISOBA BBQ 4.12 OZ	\$2.50	\$2.59	\$0.09
3652	MIGHTY HUGS TSHIRT CREWNECK 5XL EA WHITE MENS	\$12.38	\$12.81	\$0.43
3669	MIGHTY HUGS TSHIRT CREWNECK 6XL EA WHITE MENS	\$11.18	\$11.57	\$0.39
3820	CRAWFORD FLIP FLOP CROSS STRAP XL 72/CS	\$1.46	\$1.51	\$0.05
3854	CRAWFORD SHOWER SHOE DELUXE SMALL SZ 7 36/CS BOX	\$3.96	\$4.10	\$0.14
3856	CRAWFORD SHOWER SHOE DELUXE LARGE SZ 9 36/CS BOX	\$3.96	\$4.10	\$0.14
3857	CRAWFORD SHOWER SHOE DELUXE XL SZ 10 36/CS BOX	\$3.96	\$4.10	\$0.14
3858	CRAWFORD SHOWER SHOE DELUXE 2XL SZ 11 36/CS BOX	\$3.96	\$4.10	\$0.14
4044	DOLLY MADISON DONUTS POWDERED SUGAR 3 OZ	\$1.77	\$1.83	\$0.06
4048	DOLLY MADISON DONUTS GLAZED 3.7OZ	\$1.94	\$2.01	\$0.07
4056	SQUEEZUM PEANUT BUTTER SQUEEZE 2 OZ	\$1.01	\$1.05	\$0.04
4100	CORNER STORE CANDY BUTTERSCOTCH DISCS 4.25 OZ	\$1.03	\$1.07	\$0.04
4120	CORNER STORE CANDY ROOT BEER BARRELS 4.25 OZ	\$1.03	\$1.07	\$0.04
4154	CORNER STORE CANDY ORANGE SLICES 5.75 OZ	\$1.95	\$2.02	\$0.07
4155	CORNER STORE CANDY SF ALL STARS 1.75 OZ	\$0.80	\$0.83	\$0.03
4156	CORNER STORE CANDY VANILLA CARAMELS 3 OZ	\$1.03	\$1.07	\$0.04
4185	CLOVERHILL DANISH APPLE 4.25 OZ	\$1.44	\$1.49	\$0.05
4278	SEVILLA SAZON 1.5 OZ	\$1.28	\$1.32	\$0.04
4293	COAST BAR SOAP CLASSIC SCENT 4 OZ	\$1.14	\$1.18	\$0.04
4321	DORITOS TORTILLA CHIPS NACHO CHEESE 1.75 OZ	\$1.12	\$1.16	\$0.04
4429	MARKET SQUARE WAFER SF STRAWBERRY CREME 2.75 OZ	\$1.35	\$1.40	\$0.05
4430	CLOVERHILL CHEESE DANISH BLUEBERRY 4.25 OZ	\$1.36	\$1.41	\$0.05
4431	CLOVERHILL CHEESE DANISH STRAWBERRY 4.25 OZ	\$1.36	\$1.41	\$0.05
4863	DORITOS TORTILLA CHIPS COOL RANCH 1.75 OZ	\$1.12	\$1.16	\$0.04
5156	WHOLE SHABANG SNACK MIX 6 OZ	\$3.66	\$3.79	\$0.13
5273	SHARKEYS READING GLASSES POLYCARBONATE LENSE 1.25 DIOPTR DEMI/TORTOISE	\$6.91	\$7.15	\$0.24
5276	SHARKEYS READING GLASSES POLYCARBONATE LENSE 2.0 DIOPTR DEMI/TORTOISE	\$7.23	\$7.48	\$0.25
5280	SHARKEYS READING GLASSES POLYCARBONATE LENSE 3.0 DIOPTR DEMI/TORTOISE	\$6.71	\$6.94	\$0.23
5727	MIGHTY HUGS TSHIRT CREWNECK 4XL EA WHITE MENS	\$10.76	\$11.14	\$0.38

6018	MARUCHAN RAMEN TX BEEF 3 OZ	\$0.45	\$0.47	\$0.02
6026	MARUCHAN RAMEN CHILI 3 OZ	\$0.45	\$0.47	\$0.02
6046	MARUCHAN RAMEN CHICKEN 3 OZ	\$0.45	\$0.47	\$0.02
6050	KEEFE KITCHENS RICE INST WHITE 8 OZ	\$1.80	\$1.86	\$0.06
6051	KEEFE KITCHENS RICE INST BROWN 6.5 OZ	\$2.66	\$2.75	\$0.09
6059	MARUCHAN RAMEN SHRIMP 3 OZ	\$0.45	\$0.47	\$0.02
6065	MARUCHAN RAMEN CHICKEN LOW SODIUM 3 OZ	\$0.45	\$0.47	\$0.02
6066	MARUCHAN RAMEN BEEF LOW SODIUM 3 OZ	\$0.45	\$0.47	\$0.02
6067	MARUCHAN RAMEN CHILI LOW SO 3 OZ	\$0.45	\$0.47	\$0.02
6074	FRESH CATCH MACKEREL FILLETS IN BRINE 3.53 OZ	\$1.61	\$1.67	\$0.06
6079	THE WHOLE SHABANG POTATO CHIPS ORIGINAL 1.5 OZ	\$0.55	\$0.57	\$0.02
6100	MOON LODGE POTATO CHIPS REGULAR 1.5 OZ	\$0.55	\$0.57	\$0.02
6114	ANDY CAPP'S HOT FRIES ORIGINAL 0.85 OZ	\$0.55	\$0.57	\$0.02
6116	CACTUS ANNIES CHEESE PUFFS 2 OZ	\$0.72	\$0.75	\$0.03
6125	MOON LODGE POTATO CHIPS HOT HOT HOT BBQ 1.5 OZ	\$0.55	\$0.57	\$0.02
6126	MOON LODGE POTATO CHIPS SOUR CREAM & ONION 1.5 OZ	\$0.55	\$0.57	\$0.02
6134	MOON LODGE POPCORN CARAMEL 3.53 OZ	\$1.25	\$1.29	\$0.04
6153	MOON LODGE POTATO CHIPS BUFFALO WING BLUE CHEESE 1.5 OZ	\$0.60	\$0.62	\$0.02
6173	BRUSHY CREEK CHILI W/BEANS 11.25 OZ	\$2.01	\$2.08	\$0.07
6174	BRUSHY CREEK CHILI HOT W/BEANS 11.25 OZ	\$2.01	\$2.08	\$0.07
6179	FRESH CATCH SARDINES SOYBEAN OIL 3.53 OZ	\$1.59	\$1.65	\$0.06
6183	CHICKEN OF THE SEA SMOKED CLAMS IN OIL 3.53 OZ	\$3.53	\$3.65	\$0.12
6190	FRESH CATCH FISH STEAKS GREEN CHILIS IN OIL 3.53 OZ	\$1.58	\$1.64	\$0.06
6191	FRESH CATCH PINK SALMON FLAKES IN WATER 3.53 OZ	\$2.40	\$2.48	\$0.08
6213	KING NUT SNACK MIX HEALTHY 3.25 OZ	\$1.25	\$1.29	\$0.04
6216	KING NUT PEANUTS HONEY ROASTED 2.5 OZ	\$1.21	\$1.25	\$0.04
6217	KING NUT SNACK MIX TROPICAL 4 OZ	\$1.20	\$1.24	\$0.04
6263	SQUEEZUM MUSTARD REGULAR 4.5 G 12EA/ST, 600EA/CS POUCH CLEAR	\$1.00	\$1.04	\$0.03
6264	SQUEEZUM KETCHUP REGULAR 9 G 12EA/ST, 600EA/CS POUCH CLEAR	\$1.00	\$1.04	\$0.03
6412	SQUEEZUM JELLY GRAPE 1 OZ	\$0.49	\$0.51	\$0.02
6428	MADE WITH KRAFT SPREAD CHEDDAR 2 OZ	\$1.06	\$1.10	\$0.04
6429	MADE WITH KRAFT SPREAD JALAPENO 2 OZ	\$1.13	\$1.17	\$0.04
6501	VAN HOLTEN PICKLE MILD DILL 9.6 OZ	\$1.09	\$1.13	\$0.04
6600	CACTUS ANNIES TORTILLAS FLOUR 8 OZ	\$1.66	\$1.72	\$0.06
6606	MOON LODGE PEANUTS ROASTED & SALTED 1.75 OZ	\$0.77	\$0.80	\$0.03
6607	MOON LODGE PEANUTS HOT HOT HOT 1.75 OZ	\$0.77	\$0.80	\$0.03
6610	GOLDEN VALLEY BAGEL PLAIN 4 OZ	\$1.02	\$1.06	\$0.04
6612	GOLDEN VALLEY BAGEL CINNAMON RAISIN 4 OZ	\$1.02	\$1.06	\$0.04
6700	SEVILLA REFRIED BEANS REGULAR 8 OZ	\$1.54	\$1.59	\$0.05
6721	FRESH CATCH FISH STEAKS IN LA HOT 3.53 OZ	\$1.42	\$1.47	\$0.05
6826	FRESH CATCH CHUNKLIGHT TUNA IN WATER 4.23 OZ	\$2.29	\$2.37	\$0.08
7165	MANHATTAN HOSIERY SPORTS BRA 2XL SZ 40 EA WHITE WOMENS	\$9.80	\$10.14	\$0.34
7166	MANHATTAN HOSIERY SPORTS BRA 3XL SZ 42 EA WHITE WOMENS	\$9.63	\$9.97	\$0.34
7932	RUSSELL MESH SHORTS SMALL EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7933	RUSSELL MESH SHORTS MEDIUM EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7934	RUSSELL MESH SHORTS LARGE EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7935	RUSSELL MESH SHORTS XL EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7936	RUSSELL MESH SHORTS NO POCKET 2XL EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7937	TEAMWORK MESH SHORTS 3 XL EA ORANGE	\$19.47	\$20.15	\$0.68
9074	MARUCHAN YAKISOBA TERIYAKI CHICKEN 3.98 OZ	\$2.50	\$2.59	\$0.09
9141	GEN SWEATPANT NO POCKET MEDIUM FLEECE EA ORANGE	\$18.28	\$18.92	\$0.64
9143	GEN SWEATPANT NO POCKET XL FLEECE EA ORANGE	\$18.28	\$18.92	\$0.64
9149	GEN SWEATSHIRT CREWNECK LARGE FLEECE EA ORANGE	\$18.28	\$18.92	\$0.64

## Attachment 70.2 DOC CTF Commissary Menu

CTF Menu- 70. What items are available in the commissary, and what are the costs to residents?

Item#	Item Description	Current	New Price W/ 3.5% CPI	Change
0010	ALBERTO V05 SHAMPOO EXTRA BODY 12.5 OZ	\$2.95	\$3.05	\$0.10
0011	ALBERTO V05 CONDITIONER EXTRA BODY 12.5 OZ	\$2.95	\$3.05	\$0.10
0020	CRAWFORD SHAMPOO DANDRUFF RINSE 4 OZ	\$1.73	\$1.79	\$0.06
0030	SULFUR 8 SHAMPOO MEDICATED 7.5 OZ	\$5.22	\$5.40	\$0.18
0036	DARK & LOVELY RELAXER KIT MOIST SEAL SHEA BUTTER 6/CS	\$12.09	\$12.51	\$0.42
0040	SOFTTEE HAIR FOOD W/VIT E 5 OZ	\$3.71	\$3.84	\$0.13
0050	SOFTTEE HAIR DRESS BERGAMOT 5 OZ	\$3.20	\$3.31	\$0.11
0051	SOFTTEE CONDITIONER BERGAMOT 5 OZ	\$2.92	\$3.02	\$0.10
0090	FRESHSCENT SHAMPOO & CONDITIONER .34 OZ	\$0.16	\$0.17	\$0.01
0107	POWER UP DEODORANT DRIVE 2.5 OZ	\$2.63	\$2.72	\$0.09
0116	SUAVE ANTIPERSPIRANT DEODORANT POWDER 1.2 OZ	\$3.22	\$3.33	\$0.11
0118	POWER UP ANTIPERSPIRANT DEODORANT ROLL ON FORCE 3 OZ	\$1.51	\$1.56	\$0.05
0149	RAWLINGS CROSS TRAINING SHOE ESPY SZ 6.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0150	RAWLINGS CROSS TRAINING SHOE ESPY SZ 7 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0151	RAWLINGS CROSS TRAINING SHOE ESPY SZ 7.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0152	RAWLINGS CROSS TRAINING SHOE ESPY SZ 8 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0153	RAWLINGS CROSS TRAINING SHOE ESPY SZ 8.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0154	RAWLINGS CROSS TRAINING SHOE ESPY SZ 9 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0155	RAWLINGS CROSS TRAINING SHOE ESPY SZ 9.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0156	RAWLINGS CROSS TRAINING SHOE ESPY SZ 10 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0157	RAWLINGS CROSS TRAINING SHOE ESPY SZ 10.5 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0158	RAWLINGS CROSS TRAINING SHOE ESPY SZ 11 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0159	RAWLINGS CROSS TRAINING SHOE ESPY SZ 12 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0160	RAWLINGS CROSS TRAINING SHOE ESPY SZ 13 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0161	RAWLINGS CROSS TRAINING SHOE ESPY SZ 14 1/EA WHITE MENS	\$48.15	\$49.84	\$1.69
0200	NEW DAY BABY POWDER CORNSTARCH 4 OZ	\$1.38	\$1.43	\$0.05
0205	FRESHSCENT BABY OIL 4 OZ	\$1.14	\$1.18	\$0.04
0215	CRAWFORD LOTION COCOA BUTTER 4 OZ	\$0.80	\$0.83	\$0.03
0216	WOLTRA COCOA BUTTER STICK 100% 1 OZ	\$1.53	\$1.58	\$0.05
0221	NEW DAY PETROLEUM JELLY 3.75 OZ	\$2.03	\$2.10	\$0.07
0273	GOOD SENSE LIP BALM TROPICAL SPF 45 .15 OZ	\$1.14	\$1.18	\$0.04
0320	MAGIC SHAVE SHAVE CREAM REGULAR 6 OZ	\$7.24	\$7.49	\$0.25
0341	FRESHSCENT SHAVE CREAM .25 OZ	\$0.11	\$0.11	\$0.00
0362	ELEMENTZ SHAMPOO DANDRUFF ALMOND SHEA 15 OZ	\$4.08	\$4.22	\$0.14
0380	NAIR HAIR REMOVER BABY OIL 9 OZ	\$9.08	\$9.40	\$0.32
0397	NEXT 1 SOAP COCOA BUTTER BAR 5 OZ	\$1.25	\$1.29	\$0.04
0424	NEXT 1 SOAP MOISTURIZING BAR 5 OZ	\$1.25	\$1.29	\$0.04
0426	NEXT 1 SOAP ANTIBACTERIAL SPORT BAR 5 OZ	\$1.89	\$1.29	-\$0.60
0440	DOVE BAR SOAP BEAUTY CREAM ORIGINAL 3.17 OZ	\$2.63	\$2.72	\$0.09
0441	BLACK & WHITE SOAP 3.5 OZ	\$4.09	\$4.23	\$0.14
0444	NEUTRAGENA SOAP FACIAL BAR 3.5 OZ	\$4.64	\$4.80	\$0.16
0490	AMERICAN COMB SOAP DISH HINGED 12/CS	\$0.62	\$0.64	\$0.02
0491	BECKER GLOVE SOAP DISH 2 PIECE 12/CS	\$0.75	\$0.78	\$0.03
0500	COOL WAVE MOUTHWASH ALCOHOL FREE 8 OZ	\$1.94	\$2.01	\$0.07
0510	AIM CAVITY TOOTHPASTE MINT GEL 5.5 OZ	\$3.38	\$3.50	\$0.12
0530	COOL WAVE TOOTHPASTE GEL FRESH MINT 4 OZ	\$2.07	\$2.14	\$0.07
0533	ULTRA BRITE TOOTHPASTE ADVANCED WHITENING 6 OZ	\$2.65	\$2.74	\$0.09
0550	TEK TOOTHBRUSH PRO SOFT 12/PK 6PK/CS	\$0.63	\$0.65	\$0.02
0551	TEK TOOTHBRUSH PRO MEDIUM 12/PK 6PK/CS	\$0.63	\$0.65	\$0.02
0552	TEK TOOTHBRUSH PRO FIRM 12/PK 6PK/CS	\$0.63	\$0.65	\$0.02
0580	BECKER GLOVE TOOTHBRUSH HOLDER 2 PIECE 12/CS	\$0.52	\$0.54	\$0.02
0590	FRESHMINT DENTURE TABLET 40/BX 24BX/CS 40 CT	\$3.49	\$3.61	\$0.12
0720	HERITAGE ANTIFUNGAL POWDER MED TOLNAFTATE 1% 3 OZ	\$3.28	\$3.39	\$0.11
0760	NEW DAY COTTON SWAB 24/CS RESEALABLE POUCH 100 CT	\$1.37	\$1.42	\$0.05
0800	NEW WORLD IMPORTS COMB 5 IN 2160/CS BLACK	\$0.46	\$0.48	\$0.02
0821	GEN BRUSH PALM 120/BX 10BX/CS BLACK	\$0.61	\$0.63	\$0.02
0835	WAVE ENFORCER WAVE CAP 8EA/PK, 6PK/CS BLACK	\$3.22	\$3.33	\$0.11
1015	QUALITY PARK ENVELOPE KRAFT CATALOG GUMMED 9 1/2 X 12 1/2 250/BX, 500/CS BROWN	\$0.17	\$0.18	\$0.01
1030	BIC PEN ROUND STICK 60/CS BLUE	\$0.26	\$0.27	\$0.01
1033	BIC PEN ROUND STICK 60/CS BLACK	\$0.26	\$0.27	\$0.01
1049	POSTAGE STAMP FIRST CLASS 10/CS	\$0.66	\$0.68	\$0.02
1061	BOARDROOM PAPER 50 CT PAD 8.5 X 11 72PD/CS YELLOW	\$1.01	\$1.75	\$0.74

1068	JUSTICE PACKAGING PEN SECURITY 100/BX 10BX/CS BLACK	\$0.66	\$0.68	\$0.02
1070	TOPS PAPER SKETCH PAD 8.5 X 11 50 SHEET 50/PD 72PD/CS BOX WHITE	\$0.80	\$1.50	\$0.70
1077	GEN PENCIL #2 W/ERASER 12/CS	\$0.15	\$0.25	\$0.10
1085	SANFORD ERASER BEVELED 36/CS PINK	\$0.52	\$0.54	\$0.02
1086	WEBSTER DICTIONARY POCKET 40/CS BOX	\$3.20	\$4.25	\$1.05
1101	GALLANT BIRTHDAY CARD JUVENILE 6/CS	\$0.87	\$1.00	\$0.13
1105	GALLANT GET WELL CARD WOOD WIND 6/CS	\$0.87	\$1.00	\$0.13
1120	GALLANT THANK YOU CARD 6/CS	\$0.87	\$1.00	\$0.13
1121	GALLANT SEASONAL GREETING CARD 1/EA	\$0.81	\$1.00	\$0.19
1166	GPX EARBUD GPX CLEAR EARBUDS #047323 EA CLEAR	\$3.32	\$3.44	\$0.12
1249	GPX RADIO DIGITAL AM FM EA R300CLR CLEAR	\$19.33	\$20.01	\$0.68
1305	AVIATOR PLAYING CARDS PINOCHLE 12/CS	\$3.05	\$3.16	\$0.11
1322	MAVERICK PLAYING CARDS POKER 12/CS	\$3.05	\$3.16	\$0.11
1400	GEN BOWL W/LID 24 OZ	\$1.18	\$1.22	\$0.04
1401	CRAWFORD BOWL 1.6 QT 6/BX 12BX/CS BOX	\$2.34	\$2.42	\$0.08
1411	GEN COFFEE CUP W/HANDLE 12 OZ	\$1.09	\$1.13	\$0.04
1417	GEN SPOON ALL PURPOSE 5.87 IN 1000/CS	\$0.10	\$0.10	\$0.00
1430	GEN WASHCLOTH 12 X 12 EA WHITE	\$0.63	\$0.65	\$0.02
1432	GEN WASHCLOTH 500GSM 12 X 12 BEIGE	\$0.97	\$1.00	\$0.03
1440	GEN TOWEL BATH 24 IN X 50 IN EA BEIGE	\$8.60	\$8.90	\$0.30
1450	CRAWFORD FLIP FLOP CROSS STRAP SMALL 72/CS	\$1.38	\$1.43	\$0.05
1451	CRAWFORD FLIP FLOP CROSS STRAP MEDIUM 72/CS	\$1.46	\$1.51	\$0.05
1452	CRAWFORD FLIP FLOP CROSS STRAP LARGE 72/CS	\$1.52	\$1.57	\$0.05
1455	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP SMALL 36/CS BLACK	\$4.34	\$4.49	\$0.15
1456	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP MEDIUM 36/CS BLACK	\$4.34	\$4.49	\$0.15
1457	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP LARGE 36/CS BLACK	\$4.34	\$4.49	\$0.15
1458	CRAWFORD SLIP ON SHOE W/ADJUSTABLE VELCRO STRAP XL 36/CS BLACK	\$4.34	\$4.49	\$0.15
1496	ROCKY UNDERWEAR BOXER 5XL EA WHITE MENS	\$7.92	\$8.20	\$0.28
1498	50) 3 PK WHITE MENS	\$6.06	\$6.27	\$0.21
1499	PLAYERS BRIEF 4XL 2 PK WHITE MENS	\$7.40	\$7.66	\$0.26
1500	ROCKY UNDERWEAR BOXER 4XL EA WHITE MENS	\$7.92	\$8.20	\$0.28
1504	MIGHTY HUGS TSHIRT CREWNECK SMALL EA WHITE MENS	\$4.77	\$4.94	\$0.17
1505	MIGHTY HUGS TSHIRT CREWNECK MEDIUM EA WHITE MENS	\$4.77	\$4.94	\$0.17
1506	MIGHTY HUGS TSHIRT CREWNECK LARGE EA WHITE MENS	\$4.77	\$4.94	\$0.17
1507	MIGHTY HUGS TSHIRT CREWNECK XL EA WHITE MENS	\$4.77	\$4.94	\$0.17
1508	MIGHTY HUGS TSHIRT CREWNECK 2XL EA WHITE MENS	\$8.52	\$8.82	\$0.30
1509	MIGHTY HUGS TSHIRT CREWNECK 3XL EA WHITE MENS	\$8.63	\$8.93	\$0.30
1514	ROCKY BRIEFS SMALL WHITE MENS	\$3.18	\$3.29	\$0.11
1515	ROCKY BRIEFS MEDIUM WHITE MENS	\$3.46	\$3.58	\$0.12
1516	ROCKY BRIEFS LARGE WHITE MENS	\$3.46	\$3.58	\$0.12
1517	ROCKY BRIEFS XL WHITE MENS	\$3.46	\$3.58	\$0.12
1518	ROCKY BRIEFS 2 XL WHITE MENS	\$4.64	\$4.80	\$0.16
1529	ROCKY UNDERWEAR BOXER SMALL EA WHITE	\$4.94	\$5.11	\$0.17
1530	ROCKY UNDERWEAR BOXER MEDIUM EA WHITE	\$4.94	\$5.11	\$0.17
1531	ROCKY UNDERWEAR BOXER LARGE EA WHITE	\$4.94	\$5.11	\$0.17
1532	ROCKY UNDERWEAR BOXER XL EA WHITE	\$4.94	\$5.11	\$0.17
1533	ROCKY UNDERWEAR BOXER 2 XL EA WHITE	\$7.92	\$8.20	\$0.28
1534	ROCKY UNDERWEAR BOXER 3XL EA WHITE	\$7.28	\$7.53	\$0.25
1540	SOFT TOUCH SOCKS TUBE #350 EA WHITE	\$1.61	\$1.67	\$0.06
1551	INDERA MILLS SHIRT THERMAL MEDIUM BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1552	INDERA MILLS SHIRT THERMAL LARGE BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1553	INDERA MILLS SHIRT THERMAL XL BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1554	INDERA MILLS SHIRT THERMAL 2XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1555	INDERA MILLS SHIRT THERMAL 3XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1561	INDERA MILLS DRAWERS THERMAL MEDIUM BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1562	INDERA MILLS DRAWERS THERMAL LARGE BULK PKED NATURAL	\$7.42	\$7.68	\$0.26
1563	INDERA MILLS DRAWERS THERMAL XL BULK PKED NATURAL	\$6.93	\$7.17	\$0.24
1564	INDERA MILLS DRAWERS THERMAL 2XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1565	INDERA MILLS DRAWERS THERMAL 3XL BULK PKED NATURAL	\$9.78	\$10.12	\$0.34
1567	INDERA MILLS DRAWERS THERMAL 4XL BULK PKED NATURAL	\$16.18	\$16.75	\$0.57
1625	MANHATTAN HOSIERY SPORTS BRA SMALL SZ 32 EA WHITE WOMENS	\$9.78	\$10.12	\$0.34
1626	MANHATTAN HOSIERY SPORTS BRA MEDIUM SZ 34 EA WHITE WOMENS	\$10.46	\$10.83	\$0.37
1627	MANHATTAN HOSIERY SPORTS BRA LARGE SZ 36 EA WHITE WOMENS	\$9.63	\$9.97	\$0.34
1628	MANHATTAN HOSIERY SPORTS BRA XL SZ 38 EA WHITE WOMENS	\$10.30	\$10.66	\$0.36
1721	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 6 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40

1736	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 6.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1751	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 7 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1752	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 7.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1753	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 8 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1754	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 8.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1757	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 9.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1758	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 10.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1759	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 11 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1761	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 13 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1763	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 15 1/EA WHITE MENS	\$38.80	\$40.16	\$1.36
1853	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 9 1/EA WHITE MENS	\$37.47	\$38.78	\$1.31
1854	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 10 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1855	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 11.5 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1856	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 12 1/EA WHITE MENS	\$40.09	\$41.49	\$1.40
1857	RAWLINGS TENNIS SHOE MARC II VELCRO SZ 14 1/EA WHITE MENS	\$37.47	\$38.78	\$1.31
1875	CRAWFORD SHOWER SHOE DELUXE MEDIUM SZ 8 36/CS BOX	\$3.65	\$3.78	\$0.13
1947	SCOTTS CANDY BAR PECANBACKS 2.3 OZ	\$1.75	\$1.81	\$0.06
1953	TOAST EMS TOASTER PASTRIES STRAWBERRY 10.2 OZ	\$3.30	\$3.42	\$0.12
1983	TOAST EMS TOASTER PASTRIES BROWN SUGAR CINNAMON 10.2 OZ	\$3.30	\$3.42	\$0.12
2017	MAXWELL HOUSE COFFEE REGULAR 4 OZ	\$5.46	\$5.65	\$0.19
2021	DAIRY 8 OZ	\$1.80	\$1.86	\$0.06
2041	KEEFE DRINK MIX FRENCH VANILLA CAPPUCCINO 8 OZ	\$3.28	\$3.39	\$0.11
2047	MASCOT CANDY MINI PB CUPS 5 OZ	\$2.69	\$2.78	\$0.09
2061	MASCOT CANDY COOKIES N CREAM ROUNDS 5 OZ	\$2.69	\$2.78	\$0.09
2103	HEARTY TRADITIONS INSTANT OATMEAL REGULAR 1 OZ	\$0.62	\$0.64	\$0.02
2134	NEW LEAF HEALTH SHAKE CHOC 2 OZ	\$1.78	\$1.84	\$0.06
2136	NEW LEAF HEALTH SHAKE VANILLA 2 OZ	\$1.78	\$1.84	\$0.06
2175	CRUSH SODA STRAWBERRY 20 OZ	\$1.44	\$1.49	\$0.05
2300	TANG INST BREAKFAST DRINK 6 OZ	\$2.42	\$2.50	\$0.08
2310	CTRY TIME DRINK MIX LEMONADE 6 OZ	\$2.13	\$2.20	\$0.07
2311	KOOL AID DRINK MIX GRAPE 6 OZ	\$2.13	\$2.20	\$0.07
2330	KOOL AID DRINK MIX TROPICAL PUNCH 6 OZ	\$2.13	\$2.20	\$0.07
2395	NIAGARA PURIFIED BOTTLED WATER 16.9 OZ	\$1.22	\$1.26	\$0.04
2396	PEPSI SODA 20 OZ	\$1.67	\$1.73	\$0.06
2398	PEPSI SODA DIET 20 OZ	\$1.67	\$1.73	\$0.06
2488	STARRY SODA REGULAR 20 OZ	\$1.67	\$1.73	\$0.06
2492	SCHWEPES SODA GINGER ALE 20 OZ	\$1.67	\$1.73	\$0.06
2493	CRUSH SODA ORANGE 20 OZ	\$1.67	\$1.73	\$0.06
2594	2PK/BX, 6BX/CS CELLOPHANE PKG 2 PK	\$1.94	\$2.01	\$0.07
2596	MADE W/PHILLY CREAM CHEESE W/JALAPENOS 2 OZ	\$1.13	\$1.17	\$0.04
2615	BRUSHY CREEK SUMMER SAUSAGE REGULAR 1.625 OZ	\$1.42	\$1.47	\$0.05
2624	BRUSHY CREEK TURKEY SUMMER SAUSAGE HONEY BROWN SUGAR 5 OZ	\$2.89	\$2.99	\$0.10
2630	BRUSHY CREEK BEANS BLACK 10 OZ	\$2.69	\$2.78	\$0.09
2654	7 DAYS CROISSANT STRAWBERRY VANILLA 2.65 OZ	\$2.17	\$2.25	\$0.08
2655	7 DAYS BAGEL CHIPS ROASTED GARLIC 3.17 OZ	\$2.48	\$2.57	\$0.09
2717	SEVILLA RICE SPICY SPANISH W/CHEESE 2 OZ	\$0.89	\$0.92	\$0.03
2737	FRITOS CORN CHIPS CHILI CHEESE 2 OZ	\$0.89	\$0.92	\$0.03
3004	MARKET SQUARE COOKIES PEANUT BUTTER CREMES 6 OZ	\$1.10	\$1.14	\$0.04
3015	GRANDMAS COOKIES OATMEAL RAISIN 2.5 OZ	\$0.75	\$0.78	\$0.03
3020	OREO COOKIES 2.4 OZ	\$0.77	\$0.80	\$0.03
3030	MARKET SQUARE COOKIES VANILLA CREMES 6 OZ	\$1.10	\$1.14	\$0.04
3035	MARKET SQUARE COOKIES CHOC CHIP 6 OZ	\$1.10	\$1.14	\$0.04
3040	MARKET SQUARE COOKIES ICED OATMEAL 6 OZ	\$1.10	\$1.14	\$0.04
3045	MARKET SQUARE COOKIES DUPLEX CREMES 6 OZ	\$1.10	\$1.14	\$0.04
3107	GOLDEN VALLEY CRACKERS SALTINE 16 OZ	\$2.30	\$2.38	\$0.08
3114	GOLDEN VALLEY CRACKERS SNACK 13.7 OZ	\$3.26	\$3.37	\$0.11
3115	IT CRACKERS 1.5 OZ	\$0.77	\$0.80	\$0.03
3143	VISTA SALTINE CRACKERS UNSALTED 16 OZ	\$3.95	\$4.09	\$0.14
3146	GOLDEN VALLEY CRACKERS CHEESE 9 OZ	\$5.40	\$5.59	\$0.19
3192	MARKET SQUARE CAKE CREAM CHEESE 4 OZ	\$1.34	\$1.39	\$0.05
3248	DUCHESS CINNAMON ROLL 4 OZ	\$1.12	\$1.16	\$0.04
3336	GOLDEN VALLEY CEREAL FROSTED MINI WHEAT 20 OZ	\$5.45	\$5.64	\$0.19
3342	GOLDEN VALLEY CEREAL RAISIN BRAN 20 OZ	\$5.45	\$5.64	\$0.19
3343	GOLDEN VALLEY CEREAL HONEY NUT TOASTED OATS 20 OZ	\$5.45	\$5.64	\$0.19
3357	GOLDEN VALLEY CEREAL CINNAMON SQUARES 20 OZ	\$5.45	\$5.64	\$0.19



3358	GOLDEN VALLEY CEREAL FROSTED FLAKES 20 OZ	\$5.08	\$5.26	\$0.18
3359	GOLDEN VALLEY CEREAL BERRIES BUNCH O KRUNCH 20 OZ	\$5.45	\$5.64	\$0.19
3559	BRIDGFORD PEPPERONI SLICED 3.5 OZ	\$3.82	\$3.95	\$0.13
3581	BRUSHY CREEK SUMMER SAUSAGE HOT & SPICY 1.625 OZ	\$1.42	\$1.47	\$0.05
3634	MARUCHAN YAKISOBA BBQ 4.12 OZ	\$2.50	\$2.59	\$0.09
3652	MIGHTY HUGS TSHIRT CREWNECK 5XL EA WHITE MENS	\$12.38	\$12.81	\$0.43
3669	MIGHTY HUGS TSHIRT CREWNECK 6XL EA WHITE MENS	\$11.18	\$11.57	\$0.39
3783	SEVILLA RICE YELLOW 2 OZ	\$1.26	\$1.30	\$0.04
3786	SEVILLA RED BEANS & RICE 4 OZ	\$1.66	\$1.72	\$0.06
3790	MOON LODGE ONION RINGS HOT HOT HOT 6 OZ	\$2.58	\$2.67	\$0.09
3820	CRAWFORD FLIP FLOP CROSS STRAP XL 72/CS	\$1.46	\$1.51	\$0.05
3854	CRAWFORD SHOWER SHOE DELUXE SMALL SZ 7 36/CS BOX	\$3.96	\$4.10	\$0.14
3856	CRAWFORD SHOWER SHOE DELUXE LARGE SZ 9 36/CS BOX	\$3.96	\$4.10	\$0.14
3857	CRAWFORD SHOWER SHOE DELUXE XL SZ 10 36/CS BOX	\$3.96	\$4.10	\$0.14
3858	CRAWFORD SHOWER SHOE DELUXE 2XL SZ 11 36/CS BOX	\$3.96	\$4.10	\$0.14
4044	DOLLY MADISON DONUTS POWDERED SUGAR 3 OZ	\$1.77	\$1.83	\$0.06
4048	DOLLY MADISON DONUTS GLAZED 3.7OZ	\$1.94	\$2.01	\$0.07
4056	SQUEEZUM PEANUT BUTTER SQUEEZE 2 OZ	\$1.01	\$1.05	\$0.04
4100	CORNER STORE CANDY BUTTERSCOTCH DISCS 4.25 OZ	\$1.03	\$1.07	\$0.04
4120	CORNER STORE CANDY ROOT BEER BARRELS 4.25 OZ	\$1.03	\$1.07	\$0.04
4155	CORNER STORE CANDY SF ALL STARS 1.75 OZ	\$0.80	\$0.83	\$0.03
4156	CORNER STORE CANDY VANILLA CARAMELS 3 OZ	\$1.03	\$1.07	\$0.04
4185	CLOVERHILL DANISH APPLE 4.25 OZ	\$1.44	\$1.49	\$0.05
4278	SEVILLA SAZON 1.5 OZ	\$1.28	\$1.32	\$0.04
4293	COAST BAR SOAP CLASSIC SCENT 4 OZ	\$1.14	\$1.18	\$0.04
4294	DAYS SODA GRAPE 24 OZ	\$1.67	\$1.73	\$0.06
4308	DAYS BEVERAGE SODA PINEAPPLE 24 OZ	\$1.67	\$1.73	\$0.06
4321	DORITOS TORTILLA CHIPS NACHO CHEESE 1.75 OZ	\$1.12	\$1.16	\$0.04
4429	MARKET SQUARE WAFER SF STRAWBERRY CREME 2.75 OZ	\$1.35	\$1.40	\$0.05
4430	CLOVERHILL CHEESE DANISH BLUEBERRY 4.25 OZ	\$1.36	\$1.41	\$0.05
4431	CLOVERHILL CHEESE DANISH STRAWBERRY 4.25 OZ	\$1.36	\$1.41	\$0.05
4863	DORITOS TORTILLA CHIPS COOL RANCH 1.75 OZ	\$1.12	\$1.16	\$0.04
5156	WHOLE SHABANG SNACK MIX 6 OZ	\$3.66	\$3.79	\$0.13
5191	KOSS EARBUD W/MICROPHONE KEB91K EA BLACK	\$11.44	\$11.84	\$0.40
5273	SHARKEYS READING GLASSES POLYCARBONATE LENSE 1.25 DIOPTER DEMI/TORTOISE	\$6.91	\$7.15	\$0.24
5276	SHARKEYS READING GLASSES POLYCARBONATE LENSE 2.0 DIOPTER DEMI/TORTOISE	\$7.23	\$7.48	\$0.25
5280	SHARKEYS READING GLASSES POLYCARBONATE LENSE 3.0 DIOPTER DEMI/TORTOISE	\$6.71	\$6.94	\$0.23
5727	MIGHTY HUGS TSHIRT CREWNECK 4XL EA WHITE MENS	\$10.76	\$11.14	\$0.38
6018	MARUCHAN RAMEN TX BEEF 3 OZ	\$0.45	\$0.47	\$0.02
6026	MARUCHAN RAMEN CHILI 3 OZ	\$0.45	\$0.47	\$0.02
6046	MARUCHAN RAMEN CHICKEN 3 OZ	\$0.45	\$0.47	\$0.02
6048	MARUCHAN RAMEN BEEF 3 OZ	\$0.45	\$0.47	\$0.02
6050	KEEFE KITCHENS RICE INST WHITE 8 OZ	\$1.80	\$1.86	\$0.06
6051	KEEFE KITCHENS RICE INST BROWN 6.5 OZ	\$2.66	\$2.75	\$0.09
6052	MARUCHAN RAMEN HOT & SPICY VEGETABLE 3 OZ	\$0.45	\$0.47	\$0.02
6053	MARUCHAN RAMEN CAJUN SHRIMP 3 OZ	\$0.45	\$0.47	\$0.02
6059	MARUCHAN RAMEN SHRIMP 3 OZ	\$0.45	\$0.47	\$0.02
6065	MARUCHAN RAMEN CHICKEN LOW SODIUM 3 OZ	\$0.45	\$0.47	\$0.02
6066	MARUCHAN RAMEN BEEF LOW SODIUM 3 OZ	\$0.45	\$0.47	\$0.02
6067	MARUCHAN RAMEN CHILI LOW SO 3 OZ	\$0.45	\$0.47	\$0.02
6074	FRESH CATCH MACKEREL FILLETS IN BRINE 3.53 OZ	\$1.61	\$1.67	\$0.06
6079	THE WHOLE SHABANG POTATO CHIPS ORIGINAL 1.5 OZ	\$0.55	\$0.57	\$0.02
6100	MOON LODGE POTATO CHIPS REGULAR 1.5 OZ	\$0.55	\$0.57	\$0.02
6102	MOON LODGE POTATO CHIPS STUFFED JALAPENO 1.5 OZ	\$0.55	\$0.57	\$0.02
6105	MOON LODGE POTATO CHIPS BBQ 1.5 OZ	\$0.55	\$0.57	\$0.02
6114	ANDY CAPPS HOT FRIES ORIGINAL 0.85 OZ	\$0.55	\$0.57	\$0.02
6116	CACTUS ANNIES CHEESE PUFFS 2 OZ	\$0.72	\$0.75	\$0.03
6125	MOON LODGE POTATO CHIPS HOT HOT HOT BBQ 1.5 OZ	\$0.55	\$0.57	\$0.02
6126	MOON LODGE POTATO CHIPS SOUR CREAM & ONION 1.5 OZ	\$0.55	\$0.57	\$0.02
6134	MOON LODGE POPCORN CARAMEL 3.53 OZ	\$1.25	\$1.29	\$0.04
6153	MOON LODGE POTATO CHIPS BUFFALO WING BLUE CHEESE 1.5 OZ	\$0.60	\$0.62	\$0.02
6159	CHEETOS CHEESE CRUNCHY FLAMIN HOT 1.75 OZ	\$0.97	\$1.00	\$0.03
6166	CACTUS ANNIES CORN CHIPS BBQ 12 OZ	\$3.47	\$3.59	\$0.12
6167	CHEETOS CHEESE CRUNCHY 2 OZ	\$0.96	\$0.99	\$0.03
6173	BRUSHY CREEK CHILI W/BEANS 11.25 OZ	\$2.01	\$2.08	\$0.07

6174	BRUSHY CREEK CHILI HOT W/BEANS 11.25 OZ	\$2.01	\$2.08	\$0.07
6179	FRESH CATCH SARDINES SOYBEAN OIL 3.53 OZ	\$1.59	\$1.65	\$0.06
6183	CHICKEN OF THE SEA SMOKED CLAMS IN OIL 3.53 OZ	\$3.53	\$3.65	\$0.12
6190	FRESH CATCH FISH STEAKS GREEN CHILIS IN OIL 3.53 OZ	\$1.58	\$1.64	\$0.06
6191	FRESH CATCH PINK SALMON FLAKES IN WATER 3.53 OZ	\$2.40	\$2.48	\$0.08
6199	MOON LODGE POPCORN BUTTER 5 OZ	\$2.24	\$2.32	\$0.08
6201	MOON LODGE MICROWAVE POPCORN EXTRA BUTTER 2.8 OZ	\$0.70	\$0.72	\$0.02
6208	KING NUT SNACK MIX STUDENT MIX 3.75 OZ	\$1.44	\$1.49	\$0.05
6213	KING NUT SNACK MIX HEALTHY 3.25 OZ	\$1.25	\$1.29	\$0.04
6216	KING NUT PEANUTS HONEY ROASTED 2.5 OZ	\$1.21	\$1.25	\$0.04
6217	KING NUT SNACK MIX TROPICAL 4 OZ	\$1.20	\$1.24	\$0.04
6258	COLONNA BROTHERS SPICE GARLIC POWDER 2.5 OZ	\$1.40	\$1.45	\$0.05
6263	SQUEEZUM MUSTARD REGULAR 4.5 G 12EA/ST, 600EA/CS POUCH CLEAR	\$1.00	\$1.04	\$0.03
6264	SQUEEZUM KETCHUP REGULAR 9 G 12EA/ST, 600EA/CS POUCH CLEAR	\$1.00	\$1.04	\$0.03
6268	SQUEEZUM HOT SAUCE 7 G PK=STRIP, 12EA/PK, 600EA/CS POUCH CLEAR	\$1.13	\$1.17	\$0.04
6294	BRUSHY CREEK PASTA SAUCE ITALIAN STYLE 4 OZ	\$0.83	\$0.86	\$0.03
6349	CACTUS ANNIES PARTY MIX WHOLE ENCHILADA 11 OZ	\$2.74	\$2.84	\$0.10
6412	SQUEEZUM JELLY GRAPE 1 OZ	\$0.49	\$0.51	\$0.02
6417	KEEFE KITCHENS PEANUT BUTTER CREAMY 18 OZ	\$5.35	\$5.54	\$0.19
6421	KRAFT SALAD DRESSING RANCH 1.5 OZ	\$0.64	\$0.66	\$0.02
6428	MADE WITH KRAFT SPREAD CHEDDAR 2 OZ	\$1.06	\$1.10	\$0.04
6429	MADE WITH KRAFT SPREAD JALAPENO 2 OZ	\$1.13	\$1.17	\$0.04
6501	VAN HOLTEN PICKLE MILD DILL 9.6 OZ	\$1.09	\$1.13	\$0.04
6508	TOKYO DINER SOY SAUCE 6 OZ	\$1.73	\$1.79	\$0.06
6600	CACTUS ANNIES TORTILLAS FLOUR 8 OZ	\$1.66	\$1.72	\$0.06
6606	MOON LODGE PEANUTS ROASTED & SALTED 1.75 OZ	\$0.77	\$0.80	\$0.03
6607	MOON LODGE PEANUTS HOT HOT HOT 1.75 OZ	\$0.77	\$0.80	\$0.03
6610	GOLDEN VALLEY BAGEL PLAIN 4 OZ	\$1.02	\$1.06	\$0.04
6612	GOLDEN VALLEY BAGEL CINNAMON RAISIN 4 OZ	\$1.02	\$1.06	\$0.04
6700	SEVILLA REFRIED BEANS REGULAR 8 OZ	\$1.54	\$1.59	\$0.05
6721	FRESH CATCH FISH STEAKS IN LA HOT 3.53 OZ	\$1.42	\$1.47	\$0.05
6741	BRUSHY CREEK SWEET CORN WHOLE KERNEL IN WATER 7 OZ	\$1.86	\$1.93	\$0.07
6826	FRESH CATCH CHUNKLIGHT TUNA IN WATER 4.23 OZ	\$2.29	\$2.37	\$0.08
7165	MANHATTAN HOSIERY SPORTS BRA 2XL SZ 40 EA WHITE WOMENS	\$9.80	\$10.14	\$0.34
7166	MANHATTAN HOSIERY SPORTS BRA 3XL SZ 42 EA WHITE WOMENS	\$9.63	\$9.97	\$0.34
7932	RUSSELL MESH SHORTS SMALL EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7933	RUSSELL MESH SHORTS MEDIUM EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7934	RUSSELL MESH SHORTS LARGE EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7935	RUSSELL MESH SHORTS XL EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7936	RUSSELL MESH SHORTS NO POCKET 2XL EA ORANGE UNISEX	\$13.40	\$13.87	\$0.47
7937	TEAMWORK MESH SHORTS 3 XL EA ORANGE	\$19.47	\$20.15	\$0.68
9074	MARUCHAN YAKISOBA TERIYAKI CHICKEN 3.98 OZ	\$2.50	\$2.59	\$0.09
9141	GEN SWEATPANT NO POCKET MEDIUM FLEECE EA ORANGE	\$18.28	\$18.92	\$0.64
9143	GEN SWEATPANT NO POCKET XL FLEECE EA ORANGE	\$18.28	\$18.92	\$0.64
9149	GEN SWEATSHIRT CREWNECK LARGE FLEECE EA ORANGE	\$18.28	\$18.92	\$0.64

**71. What process is in place to screen individuals coming into the facilities, such as staff and attorneys? Is a proof of vaccination or a negative test result required?**

- a. Please provide the most recent nutrition analysis of the meal program conducted by a registered dietitian.**

The Centers for Disease Control and Prevention has revised COVID-19 guidance for correctional facilities and relaxed or discontinued many previous practices. DOC has implemented this updated COVID-19 guidance. Visitors to DOC facilities are no longer being temperature tested or completing lengthy symptoms-based questionnaires. Visitors no longer have to be vaccinated or show a vaccination card. DOC staff are asked not to come to work if symptomatic and to self-test for COVID-19 if they have any symptoms consistent with COVID-19. DC Health also conducts on-site audits of staff and resident compliance with PPE and has done numerous PPE trainings during Roll Call.

- a. Please provide the most recent nutrition analysis of the meal program conducted by a registered dietitian.**

Please find the most recent nutrient analysis of the meal program conducted by Aramark's registered dietitian on December 20, 2023, in the following attachments:

Attachment 71.1 Nutrient Analysis of Gen Population Meals

Attachment 71.2 Nutrient Analysis of Kosher Meals

Attachment 71.3 Nutrient Analysis of Halal Meals

Menus as of December 23, 2023 are provided in the following attachments:

Attachment 71.4 Menu Summary for Gen Population Meals

Attachment 71.5 Menu Summary for Kosher Meals

Attachment 71.6 Menu Summary for Halal Meals

# Attachment 71.1 Nutrient Analysis of General Population Meals



# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 cal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2860	99	31.2	26.1	8.2	105.4*	3777	412.9	57.7	27.7	90	12.6	1665.7	31	687.5*	101.4*	2.6*	1.8*	1252.6*	3.3*	2182.3*	34.3*
<b>Tue</b>	2951	95.7	29.2	25.7	7.8	297.9	4559	434.4	58.9	32.9	82	11.1	1291.6	19.4	455.5*	147.1*	2.2*	2*	969.8*	2*	1435*	22.2*
<b>Wed</b>	2670	107.5	36.2	36.5	12.3	148.9	3103	358.7	53.7	20.3	66.9	10	1066.8	18.4	1663.1*	141.8*	1.8*	1.4*	841.1*	1.6*	1272.7*	27.9*
<b>Thu</b>	2946	105.8	32.3	28.5	8.7	156.4*	3060	417.2	56.7	29.6	84.4	11.5	1196.2	24.9	528.5*	120.4*	2.1*	1.9*	966*	4.9*	1397.4*	29.1*
<b>Fri</b>	2766	96.7	31.5	33.8	11	372.9	3059	395.8	57.2	21.7	74.7	10.8	1574.6	39.4	1385.4*	146.3*	3.1*	2*	1181.8*	6.2*	1554.1*	30.6*
<b>Sat</b>	2773	99.7	32.4	29.5	9.6	331.6	3916	385.1	55.5	34.9	79.4	11.4	1358.2	20.7	1288.3*	116.2*	1.8*	1.8*	913.6*	1.4*	1294*	22.5*
<b>Sun</b>	2654	95.7	32.5	30.9	10.5	145.1	3212	381.2	57.4	23.5	69.9	10.5	1104	18.1	747.9*	139.7*	1.9*	1.4*	760.7*	1.6*	1483.9*	22.6*
<b>Wkly Avg</b>	2803	100	32.1	30.2	9.7	222.6*	3526	397.9	56.8	27.2	78.2	11.2	1322.4	24.5	965.2*	130.4*	2.2*	1.8*	983.7*	3*	1517.1*	27*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							100.8	306.1		109.0	139.6		132.2	136.3	107.2	144.9	170.0	135.6	245.9	125.0	216.7	169.0

\* Some values for this nutrient are unavailable; the number listed is incomplete.

The information contained in this report is for informational purposes only and is derived from manufacturer's labels, packaging and inserts and from information made publicly available by the United States Department of Agriculture. ARAMARK is not responsible for and cannot guarantee the accuracy of any of the nutritional information contained in this report. Ingredients and menu items are subject to change without notice. Information contained in this report is not intended for menu planning for a person with food allergy or medical conditions nor is it intended as a substitute for advice from a physician or other healthcare professional. You should not use the nutritional information in this report for the diagnosis or treatment of any health problem, condition or ailment or for the prescription or taking of any medication, drug or nutritional, herbal or homeopathic substance.



# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 cal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week: 2**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2777	109.2	35.4	34.2	11.1	133.1	3078	374.3	53.9	28	69.9	10.1	1239.9	20.2	1282.7*	135.6*	2*	1.6*	943.1*	1.6*	1313.3*	23.2*
<b>Tue</b>	2583	94	32.8	27.5	9.6	107.2	3502	373.5	57.8	19.1	69.1	10.7	1599.6	23.8	750.3*	162*	2.2*	1.8*	744.9*	3.3*	1609*	31.1*
<b>Wed</b>	3135	117	33.6	40.4	11.6	271.6	3683	439.8	56.1	33.7	81.9	10.5	1334.2	21	966.1*	113.7*	2*	1.8*	1110.2*	2*	1524.7*	23.5*
<b>Thu</b>	2780	92.2	29.8	33.9	11	431.5*	3514	408	58.7	28.9	82.7	11.9	1117	19.4	1120.4*	124.8*	2.1*	1.4*	873.5*	2.4*	1647.3*	17.9*
<b>Fri</b>	2834	91	28.9	25.5	8.1	299.1*	3560	418.1	59	30.9	86	12.1	1545.1	27.5	1358.2*	114*	2.2*	1.7*	1130.8*	4.8*	1706.3*	26.4*
<b>Sat</b>	2717	91.3	30.2	29.7	9.8	152.4	3226	396.2	58.3	31.6	83.3	12.3	1623.5	29.5	790.7*	126.4*	2.3*	1.8*	1341.5*	3.4*	1654.6*	27.6*
<b>Sun</b>	2920	117.1	36.1	36.4	11.2	100.2	3704	396.7	54.3	23.1	62.8	8.6	1242.2	15.5	956.9*	125.9*	1.7*	1.6*	539.3*	1.3*	1252.7*	19.2*
<b>Wkly Avg</b>	2821	101.7	32.4	32.5	10.4	213.6*	3467	400.9	56.9	27.9	76.5	10.9	1385.9	22.4	1032.2*	128.9*	2.1*	1.7*	954.7*	2.7*	1529.7*	24.1*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							99.0	308.4		111.6	136.7		138.6	124.5	114.7	143.2	158.9	127.9	238.7	111.8	218.5	150.9

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 cal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2506	75.1	27	23.5	8.4	186.3	3046	373.9	59.7	28.5	88.8	14.2	1525.8	29.3	701.7*	127.1*	2.3*	2*	1055.3*	3.6*	1691.2*	29.6*
<b>Tue</b>	2937	105.8	32.4	31.1	9.5	278.7	4283	424.4	57.8	21.7	70.8	9.6	1381.1	22.1	736.7*	125.7*	2.1*	1.6*	801.4*	4.6*	1315.5*	25.2*
<b>Wed</b>	2717	109.2	36.2	40.1	13.3	366.1	2758	361.4	53.2	21.9	68.6	10.1	1201.5	18.5	1306.4*	121.4*	2*	1.1*	838.9*	2.2*	1320.3*	19.9*
<b>Thu</b>	2954	96.8	29.5	27.9	8.5	261.4*	3782	427.6	57.9	37.6	92.6	12.5	1568	31	669*	136.1*	2.4*	2.2*	1328.5*	3.5*	1665.4*	26.1*
<b>Fri</b>	2952	125.8	38.4	34.6	10.5	105.4	3064	390	52.8	20.7	79.3	10.7	1585.8	20.2	1542.1*	109.9*	2.2*	1.1*	1021.8*	1.8*	2076.5*	30.4*
<b>Sat</b>	2743	104.6	34.3	33.3	10.9	298.1	3036	383.4	55.9	31.2	73	10.7	1178	23.6	777.4*	143*	1.8*	1.8*	798.3*	4.7*	1290.6*	23.6*
<b>Sun</b>	2834	96.3	30.6	29.8	9.4	183	3471	404.2	57	35.4	83.6	11.8	1185.4	19.3	643.4*	144.4*	1.9*	2.1*	916.6*	2*	1365.5*	28*
<b>Wkly Avg</b>	2806	102	32.7	31.5	10.1	239.9*	3349	395	56.3	28.1	79.5	11.3	1375.1	23.4	911*	129.6*	2.1*	1.7*	965.8*	3.2*	1532.1*	26.1*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							95.7	303.8		112.6	142.0		137.5	130.1	101.2	144.1	161.2	130.4	241.5	133.1	218.9	163.2

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 cal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 4

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2439	76.7	28.3	24.3	9	101	4072	368.6	60.5	18.7	68.4	11.2	1716.8	25.5	803.4*	121.6*	2.2*	1.3*	846.1*	3.4*	1566.7*	23.9*
<b>Tue</b>	3344	117.6	31.7	35	9.4	133.3	3140	481.9	57.6	38.7	91.6	11	1133.4	22.6	707.3*	117.9*	1.9*	2.2*	1159.1*	1.5*	1469.2*	31.9*
<b>Wed</b>	2580	93.1	32.5	31.4	10.9	259.3	3274	373.2	57.9	23.2	65.8	10.2	1221.2	22.7	1383.3*	132.2*	2.2*	1.5*	804.3*	5.1*	1336.3*	22.7*
<b>Thu</b>	2919	108.3	33.4	34.1	10.5	413.5	3038	401.6	55	26.2	75.4	10.3	1182.6	25.9	1304.6*	140.7*	2.5*	1.7*	1087.1*	3.8*	1418.2*	23.9*
<b>Fri</b>	2455	84.2	30.9	27.5	10.1	140.8	2802	360.7	58.8	20.8	72.7	11.8	1619.9	18.2	605.6*	120.3*	2*	1.1*	769.1*	1.9*	1669.2*	22.6*
<b>Sat</b>	2864	103.3	32.5	30.5	9.6	266.6*	3824	401.3	56.1	31	81.4	11.4	1214.4	21.8	969.9*	121.3*	1.9*	1.6*	950.9*	1.3*	1503.9*	21.1*
<b>Sun</b>	3127	108.9	31.3	31.8	9.1	145.3	4169	458.5	58.6	30.5	80.7	10.3	1343.7	26.2	701.4*	119.7*	2*	1.7*	1173.5*	4.7*	1480.9*	26*
<b>Wkly Avg</b>	2819	98.9	31.6	30.6	9.8	208.6*	3474	406.6	57.7	27	76.6	10.9	1347.4	23.3	925.1*	124.8*	2.1*	1.6*	970*	3.1*	1492*	24.6*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							99.3	312.7		108.1	136.7		134.7	129.4	102.8	138.7	161.5	121.5	242.5	129.3	213.1	153.8

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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# WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Washington DC 2800 cal HCH (12.23) jad

Age Group Standard: Male/Female 19-50 Years-ACS

Period(s): Breakfast, Dinner, Lunch

### Cycle

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Cycle Avg</b>	2812	100.6	32.2	31.2	10	221.2*	3454	400.1	56.9	27.6	77.7	11.1	1357.7	23.4	958.3*	128.5*	2.1*	1.7*	968.6*	3*	1517.7*	25.5*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							98.7	307.8		110.3	138.8		135.8	130.1	106.5	142.7	162.9	128.8	242.1	124.8	216.8	159.2

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## Attachment 71.2 Nutrient Analysis of Kosher Meals



# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC Kosher MOM SV; (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Tue</b>	2736	94.8	31.2	28.2	9.3	120.9	3067	389.6	57	39.2	85.7	12.5	1006	46.9	1527.5*	209.9*	2.5*	2.6*	805.4*	26*	1030*	29.8*
<b>Wed</b>	2854	112	35.3	29.8	9.4	429.8	3407	380.4	53.3	26.8	88	12.3	1333.9	34.3	1513*	196.3*	2.9*	2.3*	1029*	7.1*	891.6*	29.2*
<b>Thu</b>	3363	137.9	36.9	31.3	8.4	142	4205	434.4	51.7	38.5	115.3	13.7	1346.9	47.4	1255.7*	201.2*	2.8*	3.3*	998.7*	22.4*	914.2*	53.5*
<b>Fri</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Sat</b>	2624	90.8	31.1	24.5	8.4	164.3	2730	363.3	55.4	39.6	95.7	14.6	1006.9	46.1	1489.3*	234.7*	2.7*	2.8*	767.2*	26*	1051.4*	32.1*
<b>Sun</b>	2846	110.9	35.1	29.8	9.4	456.5	3759	379.9	53.4	24.5	88.5	12.4	1308.1	33.5	3226.5*	186.9*	2.9*	2.3*	1009.2*	7.4*	846.3*	30.4*
<b>Wkly Avg</b>	2809	103.6	33.2	27.4	8.8	293	3374	385.4	54.9	30.7	91.6	13	1244.9	39.2	2084.2*	196.6*	2.8*	2.5*	971.6*	14.9*	971.8*	34.6*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							96.4	296.5		122.7	163.5		124.5	217.5	231.6	218.5	218.5	194.5	242.9	620.9	138.8	216.2

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC Kosher MOM SV; (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week: 2**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Tue</b>	2736	94.8	31.2	28.2	9.3	120.9	3067	389.6	57	39.2	85.7	12.5	1006	46.9	1527.5*	209.9*	2.5*	2.6*	805.4*	26*	1030*	29.8*
<b>Wed</b>	2854	112	35.3	29.8	9.4	429.8	3407	380.4	53.3	26.8	88	12.3	1333.9	34.3	1513*	196.3*	2.9*	2.3*	1029*	7.1*	891.6*	29.2*
<b>Thu</b>	3363	137.9	36.9	31.3	8.4	142	4205	434.4	51.7	38.5	115.3	13.7	1346.9	47.4	1255.7*	201.2*	2.8*	3.3*	998.7*	22.4*	914.2*	53.5*
<b>Fri</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Sat</b>	2624	90.8	31.1	24.5	8.4	164.3	2730	363.3	55.4	39.6	95.7	14.6	1006.9	46.1	1489.3*	234.7*	2.7*	2.8*	767.2*	26*	1051.4*	32.1*
<b>Sun</b>	2846	110.9	35.1	29.8	9.4	456.5	3759	379.9	53.4	24.5	88.5	12.4	1308.1	33.5	3226.5*	186.9*	2.9*	2.3*	1009.2*	7.4*	846.3*	30.4*
<b>Wkly Avg</b>	2809	103.6	33.2	27.4	8.8	293	3374	385.4	54.9	30.7	91.6	13	1244.9	39.2	2084.2*	196.6*	2.8*	2.5*	971.6*	14.9*	971.8*	34.6*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							96.4	296.5		122.7	163.5		124.5	217.5	231.6	218.5	218.5	194.5	242.9	620.9	138.8	216.2

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC Kosher MOM SV; (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Tue</b>	2736	94.8	31.2	28.2	9.3	120.9	3067	389.6	57	39.2	85.7	12.5	1006	46.9	1527.5*	209.9*	2.5*	2.6*	805.4*	26*	1030*	29.8*
<b>Wed</b>	2854	112	35.3	29.8	9.4	429.8	3407	380.4	53.3	26.8	88	12.3	1333.9	34.3	1513*	196.3*	2.9*	2.3*	1029*	7.1*	891.6*	29.2*
<b>Thu</b>	3363	137.9	36.9	31.3	8.4	142	4205	434.4	51.7	38.5	115.3	13.7	1346.9	47.4	1255.7*	201.2*	2.8*	3.3*	998.7*	22.4*	914.2*	53.5*
<b>Fri</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Sat</b>	2624	90.8	31.1	24.5	8.4	164.3	2730	363.3	55.4	39.6	95.7	14.6	1006.9	46.1	1489.3*	234.7*	2.7*	2.8*	767.2*	26*	1051.4*	32.1*
<b>Sun</b>	2846	110.9	35.1	29.8	9.4	456.5	3759	379.9	53.4	24.5	88.5	12.4	1308.1	33.5	3226.5*	186.9*	2.9*	2.3*	1009.2*	7.4*	846.3*	30.4*
<b>Wkly Avg</b>	2809	103.6	33.2	27.4	8.8	293	3374	385.4	54.9	30.7	91.6	13	1244.9	39.2	2084.2*	196.6*	2.8*	2.5*	971.6*	14.9*	971.8*	34.6*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							96.4	296.5		122.7	163.5		124.5	217.5	231.6	218.5	218.5	194.5	242.9	620.9	138.8	216.2

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC Kosher MOM SV; (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 4

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Tue</b>	2736	94.8	31.2	28.2	9.3	120.9	3067	389.6	57	39.2	85.7	12.5	1006	46.9	1527.5*	209.9*	2.5*	2.6*	805.4*	26*	1030*	29.8*
<b>Wed</b>	2854	112	35.3	29.8	9.4	429.8	3407	380.4	53.3	26.8	88	12.3	1333.9	34.3	1513*	196.3*	2.9*	2.3*	1029*	7.1*	891.6*	29.2*
<b>Thu</b>	3363	137.9	36.9	31.3	8.4	142	4205	434.4	51.7	38.5	115.3	13.7	1346.9	47.4	1255.7*	201.2*	2.8*	3.3*	998.7*	22.4*	914.2*	53.5*
<b>Fri</b>	2620	89.4	30.7	24	8.3	368.7	3224	375.2	57.3	23	83.9	12.8	1356.3	33	2788.9*	173.8*	3.1*	2.2*	1095.8*	7.7*	1034.5*	33.6*
<b>Sat</b>	2624	90.8	31.1	24.5	8.4	164.3	2730	363.3	55.4	39.6	95.7	14.6	1006.9	46.1	1489.3*	234.7*	2.7*	2.8*	767.2*	26*	1051.4*	32.1*
<b>Sun</b>	2846	110.9	35.1	29.8	9.4	456.5	3759	379.9	53.4	24.5	88.5	12.4	1308.1	33.5	3226.5*	186.9*	2.9*	2.3*	1009.2*	7.4*	846.3*	30.4*
<b>Wkly Avg</b>	2809	103.6	33.2	27.4	8.8	293	3374	385.4	54.9	30.7	91.6	13	1244.9	39.2	2084.2*	196.6*	2.8*	2.5*	971.6*	14.9*	971.8*	34.6*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							96.4	296.5		122.7	163.5		124.5	217.5	231.6	218.5	218.5	194.5	242.9	620.9	138.8	216.2

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC Kosher MOM SV; (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Cycle**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Cycle Avg</b>	2809	103.6	33.2	27.4	8.8	293	3374	385.4	54.9	30.7	91.6	13	1244.9	39.2	2084.2*	196.6*	2.8*	2.5*	971.6*	14.9*	971.8*	34.6*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							96.4	296.5		122.7	163.5		124.5	217.5	231.6	218.5	218.5	194.5	242.9	620.9	138.8	216.2

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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## Attachment 71.3 Nutrient Analysis of Halal Meals





# WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Washington DC 2800 Halal HCH (12.23) jad

Age Group Standard: Male/Female 19-50 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2603	66.6	23	18.1	6.2	69.2*	4142	410.9	63.1	39.1	89.4	13.7	1574.4	32.5	611.7*	104.8*	2.4*	1.8*	1408.5*	4.4*	2073.7*	24.7*
<b>Tue</b>	2880	93.3	29.2	29.2	9.1	531.4	3424	426.2	59.2	32.6	79.1	11	1128.7	18.4	619*	147.1*	2.3*	1.7*	1004*	2.5*	1277*	18.2*
<b>Wed</b>	2950	133	40.6	43.3	13.2	118.9	2935	366.2	49.6	22.4	81.3	11	1062.4	19.2	1725.5*	126*	1.8*	1.6*	851.1*	2.9*	1444.7*	33.6*
<b>Thu</b>	3016	93.8	28	24.7	7.4	66.9*	2789	455.1	60.4	44.2	90.1	12	1066.8	27.5	593.3*	125.7*	2*	2*	1241.6*	5.8*	1456.1*	24.2*
<b>Fri</b>	2604	80.1	27.7	30.6	10.6	378.4	3489	394.5	60.6	20.7	71.9	11	1437.4	38.4	1298.6*	146.2*	2.9*	1.9*	1162*	6*	1347.7*	28.8*
<b>Sat</b>	2757	93.9	30.7	31.1	10.1	258.7	3357	396.5	57.5	36	83	12	1060.8	21.5	1323.4*	114.4*	1.8*	1.8*	913.1*	2.9*	1177.6*	24.5*
<b>Sun</b>	2877	117.9	36.9	37.3	11.7	118.8	2737	376	52.3	25.1	88.6	12.3	1020.3	18.1	838.3*	138.4*	1.9*	1.7*	755.9*	2.9*	1591.3*	33*
<b>Wkly Avg</b>	2813	96.9	31	30.6	9.8	220.3*	3268	403.6	57.4	31.4	83.3	11.9	1193	25.1	1001.4*	128.9*	2.2*	1.8*	1048*	3.9*	1481.2*	26.7*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							93.4	310.5		125.7	148.8		119.3	139.3	111.3	143.3	165.7	136.6	262.0	162.8	211.6	167.0

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 Halal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week: 2**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2924	129.3	39.8	42.8	13.2	331.6	2715	369.3	50.5	27.5	77.6	10.6	1040.4	19.9	1439.7*	131.6*	2.3*	1.6*	974.8*	2.8*	1462.9*	27.1*
<b>Tue</b>	2444	64.4	23.7	17.6	6.5	35.8	4013	400.4	65.5	33.4	66.5	10.9	1477.8	26.6	679.2*	167.9*	2*	1.8*	954.7*	3.1*	1489.5*	20.2*
<b>Wed</b>	2990	106.5	32.1	42.2	12.7	246.7	3205	419.9	56.2	32.5	90	12	1114.1	20.6	950.7*	114*	1.9*	1.8*	1029*	4.6*	1505.2*	26.8*
<b>Thu</b>	2632	80.4	27.5	30.5	10.4	395.8*	2829	405.3	61.6	28.8	73.6	11.2	1097.8	17.9	1119.8*	124.8*	1.9*	1*	873.5*	2*	1413*	14.3*
<b>Fri</b>	2789	89.4	28.8	25.4	8.2	310*	3014	401.2	57.5	30.5	94.6	13.6	1304.7	27.1	1397.5*	112.7*	2.2*	1.8*	1087.4*	6.2*	1666.6*	29.8*
<b>Sat</b>	2689	74.5	24.9	24.8	8.3	68.7	3460	417.4	62.1	45.3	88.8	13.2	1512	31.3	708.1*	129.6*	2.1*	2*	1531.6*	4.4*	1656.7*	24.5*
<b>Sun</b>	3205	143.4	40.3	48.5	13.6	367.5	3306	406	50.7	24.4	79.3	9.9	1069.2	16.4	1161.4*	125.5*	2.1*	1.8*	622.1*	2*	1417.5*	24.8*
<b>Wkly Avg</b>	2810	98.3	31.5	33.1	10.6	250.9*	3220	402.8	57.3	31.8	81.5	11.6	1230.8	22.8	1065.2*	129.5*	2.1*	1.7*	1010.4*	3.6*	1515.9*	23.9*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							92.0	309.8		127.0	145.5		123.1	126.8	118.4	143.8	158.8	129.0	252.6	149.4	216.6	149.6

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 Halal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2304	55	21.5	18.5	7.2	120.3	3630	370.6	64.3	28.2	82	14.2	1377.8	27.2	610*	130.5*	2*	1.8*	1030.5*	4.6*	1527.7*	26.2*
<b>Tue</b>	3098	107.8	31.3	30.7	8.9	238.2	3775	448.7	57.9	35.9	81.8	10.6	1234.1	25.2	806.5*	130.6*	2.1*	1.9*	1033*	5.9*	1447*	23.5*
<b>Wed</b>	3062	138.1	40.6	48.1	14.1	347.8	2782	386.9	50.5	26	78.6	10.3	1214	20.2	1396.7*	122.1*	2.1*	1.3*	888.6*	2.4*	1453.6*	26.8*
<b>Thu</b>	2774	78.4	25.4	24.7	8	250.1*	3246	417.6	60.2	37.2	96.2	13.9	1294.7	30.1	516.7*	136.1*	2.3*	2.1*	1326.2*	4.5*	1550.7*	28.2*
<b>Fri</b>	2786	101.5	32.8	29.8	9.6	69.2	3729	392	56.3	32.1	79.2	11.4	1507.6	21.9	1570.5*	114.3*	2*	1.1*	1188.3*	2.9*	1994.1*	21*
<b>Sat</b>	2672	104.5	35.2	38.9	13.1	522.3	2610	367.5	55	28.3	71.5	10.7	1000.9	22.7	989.1*	139.4*	2*	1.5*	779.2*	5.9*	1233.8*	18.4*
<b>Sun</b>	3054	109.7	32.3	30.7	9	126.9	3473	425.8	55.8	36.7	95.9	12.6	1078.8	19.2	684.4*	143*	1.9*	2*	962.7*	1.4*	1435.3*	30.8*
<b>Wkly Avg</b>	2821	99.3	31.7	31.6	10.1	239.3*	3321	401.3	56.9	32.1	83.6	11.9	1244	23.8	939.1*	130.8*	2*	1.7*	1029.8*	3.9*	1520.3*	25*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							94.9	308.7		128.2	149.3		124.4	132.1	104.3	145.4	157.5	129.7	257.4	164.0	217.2	156.2

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 Halal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 4

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Mon</b>	2486	68.2	24.7	19	6.9	35.8	3996	400.1	64.4	33.1	69.4	11.2	1475.5	28	732.2*	126.5*	2.2*	1.5*	1107.8*	3.1*	1554.7*	21.5*
<b>Tue</b>	2886	87.4	27.3	34.8	10.8	101.3	3279	442.9	61.4	32.8	85.5	11.8	1041.3	20.8	758.1*	123.6*	1.8*	1.9*	1015.4*	4.2*	1254.3*	27.4*
<b>Wed</b>	2629	94.9	32.5	33.2	11.4	263.6	3117	369.5	56.2	22.5	76.5	11.6	1069.3	22.4	1504*	126.4*	2.1*	1.6*	781.9*	6.4*	1351.6*	27.1*
<b>Thu</b>	2747	103.2	33.8	34.8	11.4	331.9	3055	390.8	56.9	22.8	63.6	9.3	1088.3	24.3	1450.3*	136.3*	2.3*	1.4*	1034.7*	4.3*	1249.7*	20.5*
<b>Fri</b>	2500	82	29.5	27.2	9.8	41.4	2967	377.9	60.5	34.7	70.6	11.3	1334.5	19.1	794.4*	123*	1.8*	1.2*	975.7*	2.1*	1663.5*	18.1*
<b>Sat</b>	2952	107.3	32.7	36	11	306.4*	3587	403.6	54.7	29.9	91.3	12.4	1163.8	21.7	1183.3*	120.7*	1.9*	1.7*	955*	1.4*	1429.3*	26*
<b>Sun</b>	3413	138.8	36.6	44	11.6	370.9	3517	452.6	53	32.6	96.6	11.3	1160.4	26.5	909.4*	119.4*	2.3*	1.9*	1195.1*	6.7*	1663.4*	31.2*
<b>Wkly Avg</b>	2802	97.4	31.3	32.7	10.5	207.3*	3360	405.3	57.9	29.8	79.1	11.3	1190.4	23.3	1047.4*	125.1*	2.1*	1.6*	1009.4*	4*	1452.4*	24.5*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							96.0	311.8		119.1	141.2		119.0	129.2	116.4	139.0	158.0	123.2	252.3	167.9	207.5	153.3

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# WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Washington DC 2800 Halal HCH (12.23) jad

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Cycle**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	% Cal SFA	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B2 (mg)	Vit B6 (mg)	Folate, DFE (mcg)	Vit B12 (mcg)	P (mg)	Vit B3 (mg)
<b>Cycle Avg</b>	2812	98	31.4	32	10.2	229.5*	3292	403.3	57.4	31.3	81.9	11.6	1214.6	23.7	1013.3*	128.6*	2.1*	1.7*	1024.4*	3.9*	1492.4*	25*
<b>Std</b>							3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.3	1.3	400.0	2.4	700.0	16.0
<b>% of Std</b>							94.1	310.2		125.0	146.2		121.5	131.8	112.6	142.9	160.0	129.6	256.1	161.0	213.2	156.5

\* Some values for this nutrient are unavailable; the number listed is incomplete.

The information contained in this report is for informational purposes only and is derived from manufacturer's labels, packaging and inserts and from information made publicly available by the United States Department of Agriculture. ARAMARK is not responsible for and cannot guarantee the accuracy of any of the nutritional information contained in this report. Ingredients and menu items are subject to change without notice. Information contained in this report is not intended for menu planning for a person with food allergy or medical conditions nor is it intended as a substitute for advice from a physician or other healthcare professional. You should not use the nutritional information in this report for the diagnosis or treatment of any health problem, condition or ailment or for the prescription or taking of any medication, drug or nutritional, herbal or homeopathic substance.

**Attachment 71.4 Menu Summary for General Population Meals**

# Washington DC CDF/CTF Adult Menu

Weekly Average 2800 Calories Per Day

Week1 Monday		Week1 Tuesday		Week1 Wednesday		Week1 Thursday		Week1 Friday		Week1 Saturday		Week1 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Corn Grits	1 cup	Whole Grain Oatmeal	1 cup	Corn Grits	1 cup	Toasted Oats Cereal	1 cup	Corn Grits	1 cup	Whole Grain Oatmeal	1 cup
Creamy Country Gravy (1 oz)-	6 ozw	Hard Cooked Egg	1 each	Breakfast Sausage (1 ozw each)	1 patty	Diced T. Ham	1 ozw	Corn Flakes Cereal	11/2 cup	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty
Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup	Creamy Country Gravy (1 oz)-	6 ozw	Hash Brown Potatoes	1 cup	Lyonnaise Potatoes	1 cup
1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut	Buttermilk Biscuit	1/60 cut	Bran Muffin	1/60 cut	Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut	Streusel Coffeecake	1/60 cut
Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
		Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Peanut Butter & Jelly PC's	2 each	T. Ham	2 ozw	Chicken Salad (2 oz diced meat)	4 ozw	T. Salami	2 ozw	Hard Cooked Egg	2 each	Turkey	2 ozw	T. Ham Salad (2 oz T.Ham)	4 ozw
Enriched Bread	4 slice	Cheese (0.6 ozw/slice)	2 slice	Enriched Bread	4 slice	Cheese (0.6 ozw/slice)	2 slice	Mayo Dressing	2 packet	Cheese (0.6 ozw/slice)	2 slice	Enriched Bread	4 slice
Marinated White Bean Salad	1 cup	Mustard, pc	2 packet	Fruit (1@ or 1/2 cup equivalent)	1 portion	Mustard, pc	2 packet	Enriched Bread	4 slice	Mustard, pc	2 packet	Fruit (1@ or 1/2 cup equivalent)	1 portion
Oatmeal Cookie Bar	1/60 cut	Enriched Bread	4 slice	Fudge Brownie	1/60 cut	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice	Oatmeal Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup	Potato Salad	1 cup	Fruit Drink w/ Vitamin C	1 cup	Pasta Salad	1 cup	Oatmeal Cookie Bar	1/60 cut	Potato Salad	1 cup	Fruit Drink w/ Vitamin C	1 cup
		Sugar Cookie Bar	1/60 cut			Sugar Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Fudge Brownie	1/60 cut		
		Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup		
<b>Dinner</b>													
Ziti & Italian Sauce (2 oz)-	12 ozw	T. Hot Dogs (1.6 oz each)	2 each	Spicy Rice Casserole (2 oz)-	12 ozw	Sloppy Joe LS (3 oz)-	4 ozw	Crispy Chicken Patty (3 ozw each)	1 patty	Baked Meatloaf (3 ozw each)	1 patty	Rotini & Italian Sauce (2 oz)-	12 ozw
Green Beans	1/2 cup	Ranch Pinto Beans	1 cup	Carrots	1/2 cup	Enriched Bread	2 slice	Rice	1 cup	BBQ Pinto Beans	1 cup	Peas	1/2 cup
Garlic Herb Biscuit with Melted Margarine	1/54 cut	Coleslaw Vinaigrette	1/2 cup	Sweet Cornbread	1/54 cut	Baked Beans	1 cup	Irish Blend Vegetables	1/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Garlic Herb Biscuit with Melted Margarine	1/54 cut
White Cake	1/60 cut	Enriched Bread	2 slice	Powdered Sugar Dusted Lemon Square	1/60 cut	Corn	1/2 cup	Enriched Bread	2 slice	Enriched Bread	2 slice	Duplex Sandwich Cookies	3 each
Sweetened Iced Tea	1 cup	Mustard, pc	2 packet	Whipped Margarine	1/2 ozw	Duplex Sandwich Cookies	3 each	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Sweetened Iced Tea	1 cup
		Cinnamon Sugar Topped White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Spiced Apple Square	1/60 cut	White Cake	1/60 cut		
		Sweetened Iced Tea	1 cup					Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.  
 ~This item made with mechanically separated poultry used in accordance with USDA standards.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Washington DC CDF/CTF Adult Menu



Weekly Average 2800 Calories Per Day

Week2 Monday	Week2 Tuesday	Week2 Wednesday	Week2 Thursday	Week2 Friday	Week2 Saturday	Week2 Sunday
<b>Breakfast</b>						
100% Apple Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch	100% Orange Juice (4 fl oz) 1 pouch	100% Apple Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch	100% Apple Juice (4 fl oz) 1 pouch	100% Orange Juice (4 fl oz) 1 pouch
Corn Grits 1 cup	Corn Flakes Cereal 1 cup	Whole Grain Oatmeal 1 cup	Whole Grain Oatmeal 1 cup	Corn Grits 1 cup	Toasted Oats Cereal 1 cup	Whole Grain Oatmeal 1 cup
Breakfast Sausage (1 ozw each) 1 patty	Creamy Country Gravy (1 oz)- 6 ozw	Hard Cooked Egg 1 each	T. Ham 1 ozw	Scrambled Eggs 2 1/2 ozw	Creamy Country Gravy (1 oz)- 6 ozw	Breakfast Sausage (1 ozw each) 1 patty
Cottage Fries 1 cup	Buttermilk Biscuit 1/60 cut	Cajun Potatoes 1 cup	Baked Pancakes (1/60 2@) 1/30 cut	Hash Brown Potatoes 1 cup	Buttermilk Biscuit 1/60 cut	Cajun Potatoes 1 cup
Blueberry Muffin 1/60 cut	1% Milk (Half Pint) 1 each	Buttermilk Biscuit 1/60 cut	Syrup 2 fl oz	Bran Muffin 1/60 cut	1% Milk (Half Pint) 1 each	Streusel Coffeecake 1/60 cut
Whipped Margarine 1/2 ozw	Coffee w. 1 PC Sugar 1 cup	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Coffee w. 1 PC Sugar 1 cup	Whipped Margarine 1/2 ozw
1% Milk (Half Pint) 1 each		1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each		1% Milk (Half Pint) 1 each
Coffee w. 1 PC Sugar 1 cup		Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup		Coffee w. 1 PC Sugar 1 cup
<b>Lunch</b>						
T. Bologna 2 ozw	Peanut Butter & Jelly PC's 2 each	T. Ham 2 ozw	Hard Cooked Egg 2 each	Turkey 2 ozw	T. Ham Salad (2 oz T.Ham) 4 ozw	T. Bologna 2 ozw
Cheese (0.6 ozw/slice) 2 slice	Enriched Bread 4 slice	Cheese (0.6 ozw/slice) 2 slice	Mayo Dressing 2 packet	Cheese (0.6 ozw/slice) 2 slice	Enriched Bread 4 slice	Cheese (0.6 ozw/slice) 2 slice
Mustard, pc 2 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Mustard, pc 2 packet	Enriched Bread 4 slice	Mustard, pc 2 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Mustard, pc 2 packet
Enriched Bread 4 slice	Oatmeal Cookie Bar 1/60 cut	Enriched Bread 4 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Enriched Bread 4 slice	Sugar Cookie Bar 1/60 cut	Enriched Bread 4 slice
Pasta Salad 1 cup	Fruit Drink w/ Vitamin C 1 cup	Potato Salad 1 cup	Oatmeal Cookie Bar 1/60 cut	Marinated White Bean Salad 1 cup	Fruit Drink w/ Vitamin C 1 cup	Potato Salad 1 cup
Fudge Brownie 1/60 cut		Sugar Cookie Bar 1/60 cut	Fruit Drink w/ Vitamin C 1 cup	Fudge Brownie 1/60 cut		Oatmeal Cookie Bar 1/60 cut
Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup
<b>Dinner</b>						
Chili con Carne w/ Beans (2 oz)- 12 ozw	Smoked T. Sausage (3 oz each) 1 each	Cajun Jambalaya (2 oz) LS- 12 ozw	T. Hot Dogs (1.6 oz each) 2 each	Rotini & Alfredo Sauce (2oz)- 12 ozw	Hearty Spanish Rice (2 oz)- 12 ozw	Crispy Chicken Patty (3 ozw each) 1 patty
Peas & Carrots 1/2 cup	AuGratin Potatoes 1 cup	Pinto Beans 1 cup	Mustard, pc 2 packet	Carrots 1/2 cup	Pinto Beans 1 cup	Gravy 2 fl oz
Sweet Cornbread 1/54 cut	Fried Cabbage 1/2 cup	Sweet Cornbread 1/54 cut	Enriched Bread 2 slice	Sweet Cornbread 1/54 cut	Enriched Bread 2 slice	Cottage Fries 1 cup
Whipped Margarine 1/2 ozw	Enriched Bread 2 slice	Whipped Margarine 1/2 ozw	Baked Beans 1 cup	White Cake 1/60 cut	Whipped Margarine 1/2 ozw	Green Beans 1/2 cup
Powdered Sugar Dusted Lemon Square 1/60 cut	White Cake 1/60 cut	Duplex Sandwich Cookies 3 each	Broccoli & Carrots 1/2 cup	Sweetened Iced Tea 1 cup	Duplex Sandwich Cookies 3 each	Sweet Cornbread 1/54 cut
Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Spiced Apple Square 1/60 cut		Sweetened Iced Tea 1 cup	Whipped Margarine 1/2 ozw
			Sweetened Iced Tea 1 cup			White Cake 1/60 cut
						Sweetened Iced Tea 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.  
 ~This item made with mechanically separated poultry used in accordance with USDA standards.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:  J. Dunningan, RD 48608847

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_



Proposed: 5/22  
 Implemented: 6/22  
 Revised: 12/23

# Washington DC CDF/CTF Adult Menu



Weekly Average 2800 Calories Per Day

Week3 Monday	Week3 Tuesday	Week3 Wednesday	Week3 Thursday	Week3 Friday	Week3 Saturday	Week3 Sunday
<b>Breakfast</b>						
100% Apple Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch	100% Orange Juice (4 fl oz) 1 pouch	100% Apple Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch	100% Orange Juice (4 fl oz) 1 pouch	100% Juice (4 oz) 1 pouch
Corn Flakes Cereal 1 cup	Corn Grits 1 cup	Whole Grain Oatmeal 1 cup	Toasted Oats Cereal 1 cup	Whole Grain Oatmeal 1 cup	Whole Grain Oatmeal 1 cup	Corn Grits 1 cup
Creamy Country Gravy (1 oz)- 6 ozw	Scrambled Eggs w/ Onions & Peppers 21/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Hard Cooked Egg 1 each	Creamy Country Gravy (1 oz)- 6 ozw	Scrambled Eggs 21/2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Buttermilk Biscuit 1/60 cut	Hash Brown Potatoes 1 cup	Cajun Potatoes 1 cup	Hash Brown Potatoes 1 cup	Buttermilk Biscuit 1/60 cut	Hash Brown Potatoes 1 cup	Lyonnais Potatoes 1 cup
1% Milk (Half Pint) 1 each	Bran Muffin 1/60 cut	Buttermilk Biscuit 1/60 cut	Blueberry Muffin 1/60 cut	1% Milk (Half Pint) 1 each	Bran Muffin 1/60 cut	Streusel Coffeecake 1/60 cut
Coffee w. 1 PC Sugar 1 cup	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Coffee w. 1 PC Sugar 1 cup	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw
	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each		1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
	Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup		Coffee w. 1 PC Sugar 1 cup	Coffee w. 1 PC Sugar 1 cup
<b>Lunch</b>						
Chicken Salad (2 oz diced meat) 4 ozw	Turkey 2 ozw	Hard Cooked Egg 2 each	T. Ham 2 ozw	Peanut Butter & Jelly PC's 2 each	T. Salami 2 ozw	Chicken Salad (2 oz diced meat) 4 ozw
Enriched Bread 4 slice	Cheese (0.6 ozw/slice) 2 slice	Mayo Dressing 2 packet	Cheese (0.6 ozw/slice) 2 slice	Enriched Bread 4 slice	Cheese (0.6 ozw/slice) 2 slice	Enriched Bread 4 slice
Fruit (1@ or 1/2 cup equivalent) 1 portion	Mustard, pc 2 packet	Enriched Bread 4 slice	Mustard, pc 2 packet	Pasta Salad 1 cup	Mustard, pc 2 packet	Potato Salad 1 cup
Sugar Cookie Bar 1/60 cut	Enriched Bread 4 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Enriched Bread 4 slice	Oatmeal Cookie Bar 1/60 cut	Enriched Bread 4 slice	Oatmeal Cookie Bar 1/60 cut
Fruit Drink w/ Vitamin C 1 cup	Potato Salad 1 cup	Fudge Brownie 1/60 cut	Marinated White Bean Salad 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit Drink w/ Vitamin C 1 cup
	Oatmeal Cookie Bar 1/60 cut	Fruit Drink w/ Vitamin C 1 cup	Sugar Cookie Bar 1/60 cut		Fudge Brownie 1/60 cut	
	Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup	
<b>Dinner</b>						
Tex-Mex Taco Filling LS (3 oz)- 4 ozw	Mac & Cheese Casserole (2 oz)- 12 ozw	Crispy Chicken Patty (3 ozw each) 1 patty	Smoked T. Sausage (3 oz each) 1 each	Rotini & Italian Sauce (2 oz)- 12 ozw	Chili con Carne w/ Beans (2 oz)- 12 ozw	Charbroiled Patty (3 ozw) 1 patty
Flour Tortilla (6") 2 each	Green Beans 1/2 cup	Cream Gravy 2 fl oz	Baked Beans 1 cup	Carrots 1/2 cup	Rice 1/2 cup	Ketchup 1 packet
Pinto Beans 1 cup	Sweet Cornbread 1/54 cut	Rice 1 cup	Fried Cabbage 1/2 cup	Garlic Herb Biscuit with Melted Margarine 1/60 cut	Corn 1/2 cup	Enriched Bread 2 slice
Spanish Rice 1/2 cup	Whipped Margarine 1/2 ozw	Irish Blend Vegetables 1/2 cup	Enriched Bread 2 slice	Whipped Margarine 1/2 ozw	Sweet Cornbread 1/54 cut	BBQ Pinto Beans 1 cup
Shredded Lettuce 1/2 cup	White Cake 1/60 cut	Enriched Bread 2 slice	Whipped Margarine 1/2 ozw	Powdered Sugar Dusted Lemon Square 1/60 cut	Whipped Margarine 1/2 ozw	Fried Cabbage 1/2 cup
Lemon Cake 1/60 cut	Sweetened Iced Tea 1 cup	Whipped Margarine 1/2 ozw	White Cake 1/60 cut	Sweetened Iced Tea 1 cup	Duplex Sandwich Cookies 3 each	Cinnamon Sugar Topped White Cake 1/60 cut
Sweetened Iced Tea 1 cup		Spiced Apple Square 1/60 cut	Sweetened Iced Tea 1 cup		Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup
		Sweetened Iced Tea 1 cup				

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.  
 ~This item made with mechanically separated poultry used in accordance with USDA standards.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:  J. Dunningan, RD 486086847

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_



## Attachment 71.5 Menu Summary for Kosher Meals



# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day

Week1 Monday	Week1 Tuesday	Week1 Wednesday	Week1 Thursday	Week1 Friday	Week1 Saturday	Week1 Sunday							
<b>Breakfast</b>													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
<b>Dinner</b>													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50+ years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

*This menu was developed at the request of the facility.*

**Breakfast:** No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast and stored in a special area. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve dry cereal in disposable bowls with lids.

**Lunch and dinner:** Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit or cookies, bowl of salad/coleslaw, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served at lunch and dinner meals. Sandwich cookies contain dairy and should only be served when indicated.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day



Week2 Monday	Week2 Tuesday	Week2 Wednesday	Week2 Thursday	Week2 Friday	Week2 Saturday	Week2 Sunday							
<b>Breakfast</b>													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
<b>Dinner</b>													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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*This menu was developed at the request of the facility.*

**Breakfast:** No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast and stored in a special area. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve dry cereal in disposable bowls with lids.

**Lunch and dinner:** Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit or cookies, bowl of salad/coleslaw, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served at lunch and dinner meals. Sandwich cookies contain dairy and should only be served when indicated.

All meals: Bread should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day



Week3 Monday
Week3 Tuesday
Week3 Wednesday
Week3 Thursday
Week3 Friday
Week3 Saturday
Week3 Sunday

Breakfast													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each

Lunch													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet

Dinner													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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**Lunch and dinner:** Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit or cookies, bowl of salad/coleslaw, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Hot tray: Store, cook and serve sealed. Do not use meals that are unsealed. Follow kosher preparation methods in recipes at lunch/dinner items: salad, salad dressing. A non-dairy beverage is served at lunch and dinner meals. Sandwich cookies contain dairy and should only be served when indicated.

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**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

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# Washington DC DOC

## Kosher Prepackaged Meals Menu

### Weekly Average 2800 Calories Per Day



Week4 Monday	Week4 Tuesday	Week4 Wednesday	Week4 Thursday	Week4 Friday	Week4 Saturday	Week4 Sunday							
<b>Breakfast</b>													
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup	Kosher Bran Flake Cereal	2 cup	Kosher Toasted Oats	2 cup
Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	4 ozw	Kosher Hard Cooked Egg	2 each	Bagel	1 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Kosher Bread or Roll	4 each	Cream Cheese (1 oz pc)	1 each	Kosher Bread or Roll	4 each
Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet	Grape Jelly	3 packet
Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet	Sugar	4 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Chicken Mediterranean Entree	1 each	Cheese Tortellini Entree	1 each	My Kind of Chicken Entree	1 each	Chicken Mediterranean Entree	1 each	Chicken & Noodles Entree	1 each
Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
<b>Dinner</b>													
My Kind of Chicken Entree	1 each	Vegetarian Stew Entree	1 each	Turkey Frank & BBQ Beans	1 each	Chicken Chow Mein w/ Rice & Egg Rolls	1 each	Florentine Lasagna Entree	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	5 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz	Scratch Italian Salad Dressing	1 fl oz
Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each	Margarine, pc	3 each
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles made from scratch are based upon cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix are prior to baking. Pancakes made from mix are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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**FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:  Julia Dunningan, RD #468086847

Client's Signature: \_\_\_\_\_

Date: \_\_\_\_\_

FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Attachment 71.6 Menu Summary for Halal Meals



# Washington DC CDF/CTF Halal Menu

Weekly Average 2800 Calories Per Day

Week1 Monday		Week1 Tuesday		Week1 Wednesday		Week1 Thursday		Week1 Friday		Week1 Saturday		Week1 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup	Toasted Oats Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup
Cream Gravy	4 fl oz	Hard Cooked Egg	1 each	Peanut Butter	2 ozw	Hash Brown Potatoes	1 cup	Corn Flakes Cereal	11/2 cup	Scrambled Eggs	21/2 ozw	Peanut Butter	2 ozw
Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Cottage Fries	1 cup	Bran Muffin	1/60 cut	Cream Gravy	4 fl oz	Hash Brown Potatoes	1 cup	Lyonnais Potatoes	1 cup
1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut	Buttermilk Biscuit	1/60 cut	Whipped Margarine	1/2 ozw	Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut	Streusel Coffeecake	1/60 cut
Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
		Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup					Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Chicken Salad (2 oz Halal diced meat)	4 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Rinsed Tuna	2 ozw	Chicken Salad (2 oz Halal diced meat)	4 ozw
Mustard, pc	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice	Mustard, pc	2 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice
Enriched Bread	4 slice	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion
Marinated White Bean Salad	1 cup	Potato Salad	1 cup	Fudge Brownie	1/60 cut	Pasta Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup	Oatmeal Cookie Bar	1/60 cut
Oatmeal Cookie Bar	1/60 cut	Sugar Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fudge Brownie	1/60 cut	Fruit Drink w/ Vitamin C	1 cup
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup		
<b>Dinner</b>													
Halal Ziti (2 oz Halal Ground Beef)	10 ozw	Halal Chicken Hot Dogs (1.2 oz ea)	2 each	Halal Spanish Rice (2 oz Halal Ground Beef)	10 ozw	Halal Sloppy Joe (2 oz Halal Ground Beef)	3 ozw	Halal Chicken Patty (3 ozw each)	1 patty	Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Halal Rotini (2 oz Halal Ground Beef)	10 ozw
Green Beans	1/2 cup	Ranch Pinto Beans	1 cup	Carrots	1/2 cup	Enriched Bread	2 slice	Rice	1 cup	BBQ Pinto Beans	1 cup	Peas	1/2 cup
Garlic Herb Biscuit with Melted Margarine	1/60 cut	Coleslaw Vinaigrette	1/2 cup	Sweet Cornbread	1/54 cut	Baked Beans	1 cup	Irish Blend Vegetables	1/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Garlic Herb Biscuit with Melted Margarine	1/60 cut
White Cake	1/60 cut	Enriched Bread	2 slice	Powdered Sugar Dusted Lemon Square	1/60 cut	Corn	1/2 cup	Enriched Bread	2 slice	Enriched Bread	2 slice	Duplex Sandwich Cookies	3 each
Sweetened Iced Tea	1 cup	Mustard, pc	2 packet	Whipped Margarine	1/2 ozw	Duplex Sandwich Cookies	3 each	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Sweetened Iced Tea	1 cup
		Cinnamon Sugar Topped White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Spiced Apple Square	1/60 cut	White Cake	1/60 cut		
		Sweetened Iced Tea	1 cup					Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Vegetarian cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

# Washington DC CDF/CTF Halal Menu



Weekly Average 2800 Calories Per Day

Week2 Monday		Week2 Tuesday		Week2 Wednesday		Week2 Thursday		Week2 Friday		Week2 Saturday		Week2 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch
Grits	1 cup	Corn Flakes Cereal	1 cup	Whole Grain Oatmeal	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup	Toasted Oats Cereal	1 cup	Whole Grain Oatmeal	1 cup
Peanut Butter	2 ozw	Cream Gravy	4 fl oz	Hard Cooked Egg	1 each	Baked Pancakes (1/60 2@)	1/30 cut	Scrambled Eggs	21/2 ozw	Cream Gravy	4 fl oz	Peanut Butter	2 ozw
Cottage Fries	1 cup	Buttermilk Biscuit	1/60 cut	Cajun Potatoes	1 cup	Syrup	2 fl oz	Hash Brown Potatoes	1 cup	Buttermilk Biscuit	1/60 cut	Cajun Potatoes	1 cup
Blueberry Muffin	1/60 cut	1% Milk (Half Pint)	1 each	Buttermilk Biscuit	1/60 cut	Whipped Margarine	1/2 ozw	Bran Muffin	1/60 cut	1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut
Whipped Margarine	1/2 ozw	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw
1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each
Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Hard Cooked Egg	2 each	Vegan Bean Patty	7 ozw	Rinsed Tuna	2 ozw	Hard Cooked Egg	2 each	Chicken Salad (2 oz Halal diced meat)	4 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each
Mayo Dressing	2 packet	Mustard, pc	2 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice	Mustard, pc	2 packet	Mayo Dressing	2 packet
Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Marinated White Bean Salad	1 cup	Enriched Bread	4 slice	Enriched Bread	4 slice
Pasta Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fudge Brownie	1/60 cut	Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup
Fudge Brownie	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup
<b>Dinner</b>													
Halal Chili (1oz Halal Ground Beef)	8 ozw	Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Halal Spanish Rice (2 oz Halal Ground Beef)	10 ozw	Halal Chicken Hot Dogs (1.2 oz ea)	2 each	Halal Rotini Cream Sauce (2 oz Halal Ground Beef)	10 ozw	Halal Spanish Rice (2 oz Halal Ground Beef)	10 ozw	Halal Chicken Patty (3 ozw each)	1 patty
Peas & Carrots	1/2 cup	AuGratin Potatoes	1 cup	Pinto Beans	1 cup	Mustard, pc	2 packet	Carrots	1/2 cup	Pinto Beans	1 cup	Gravy	2 fl oz
Sweet Cornbread	1/54 cut	Fried Cabbage	1/2 cup	Sweet Cornbread	1/54 cut	Enriched Bread	2 slice	Sweet Cornbread	1/54 cut	Enriched Bread	2 slice	Cottage Fries	1 cup
Whipped Margarine	1/2 ozw	Enriched Bread	2 slice	Whipped Margarine	1/2 ozw	Baked Beans	1 cup	White Cake	1/60 cut	Whipped Margarine	1/2 ozw	Green Beans	1/2 cup
Powdered Sugar Dusted Lemon Square	1/60 cut	White Cake	1/60 cut	Duplex Sandwich Cookies	3 each	Broccoli & Carrots	1/2 cup	Sweetened Iced Tea	1 cup	Duplex Sandwich Cookies	3 each	Sweet Cornbread	1/54 cut
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Spiced Apple Square	1/60 cut			Sweetened Iced Tea	1 cup	Whipped Margarine	1/2 ozw
						Sweetened Iced Tea	1 cup					White Cake	1/60 cut
												Sweetened Iced Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Vegetarian cheese with calcium is used.

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**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

# Washington DC CDF/CTF Halal Menu

Weekly Average 2800 Calories Per Day

Week3 Monday		Week3 Tuesday		Week3 Wednesday		Week3 Thursday		Week3 Friday		Week3 Saturday		Week3 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup	Whole Grain Oatmeal	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup
Cream Gravy	4 fl oz	Scrambled Eggs w/ Onions & Peppers	21/2 ozw	Peanut Butter	2 ozw	Hard Cooked Egg	1 each	Cream Gravy	4 fl oz	Scrambled Eggs	21/2 ozw	Peanut Butter	2 ozw
Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Cajun Potatoes	1 cup	Hash Brown Potatoes	1 cup	Buttermilk Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	Lyonnais Potatoes	1 cup
1% Milk (Half Pint)	1 each	Bran Muffin	1/60 cut	Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut	1% Milk (Half Pint)	1 each	Bran Muffin	1/60 cut	Streusel Coffeecake	1/60 cut
Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
		Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup			Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup
<b>Lunch</b>													
Chicken Salad (2 oz Halal diced meat)	4 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Rinsed Tuna	2 ozw	Vegan Bean Patty	7 ozw	Hard Cooked Egg	2 each	Chicken Salad (2 oz Halal diced meat)	4 ozw
Enriched Bread	4 slice	Mustard, pc	2 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Mustard, pc	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice
Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Potato Salad	1 cup
Sugar Cookie Bar	1/60 cut	Potato Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Marinated White Bean Salad	1 cup	Pasta Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Oatmeal Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup	Oatmeal Cookie Bar	1/60 cut	Fudge Brownie	1/60 cut	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fudge Brownie	1/60 cut	Fruit Drink w/ Vitamin C	1 cup
		Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup		
<b>Dinner</b>													
Halal Taco Meat (2 oz Halal Ground Beef)	3 ozw	Halal Hearty Mac & Cheese (2 oz Halal Ground Beef)	10 ozw	Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Halal Chicken Hot Dogs (1.2 oz ea)	2 each	Halal Rotini (2 oz Halal Ground Beef)	10 ozw	Halal Chili (1oz Halal Ground Beef)	8 ozw	Halal Chicken Patty (3 ozw each)	1 patty
Flour Tortilla (6")	2 each	Green Beans	1/2 cup	Cream Gravy	2 fl oz	Baked Beans	1 cup	Carrots	1/2 cup	Rice	1/2 cup	Ketchup	1 packet
Pinto Beans	1 cup	Sweet Cornbread	1/54 cut	Rice	1 cup	Fried Cabbage	1/2 cup	Garlic Herb Biscuit with Melted Margarine	1/60 cut	Corn	1/2 cup	Enriched Bread	2 slice
Spanish Rice	1/2 cup	Whipped Margarine	1/2 ozw	Irish Blend Vegetables	1/2 cup	Enriched Bread	2 slice	Whipped Margarine	1/2 ozw	Sweet Cornbread	1/54 cut	BBQ Pinto Beans	1 cup
Shredded Lettuce	1/2 cup	White Cake	1/60 cut	Enriched Bread	2 slice	Mustard, pc	2 packet	Powdered Sugar Dusted Lemon Square	1/60 cut	Whipped Margarine	1/2 ozw	Fried Cabbage	1/2 cup
Lemon Cake	1/60 cut	Sweetened Iced Tea	1 cup	Whipped Margarine	1/2 ozw	White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Duplex Sandwich Cookies	3 each	Cinnamon Sugar Topped White Cake	1/60 cut
Sweetened Iced Tea	1 cup			Spiced Apple Square	1/60 cut	Sweetened Iced Tea	1 cup			Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup
				Sweetened Iced Tea	1 cup								

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Vegetarian cheese with calcium is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

# Washington DC CDF/CTF Halal Menu

Weekly Average 2800 Calories Per Day

**Week4 Monday**

**Week4 Tuesday**

**Week4 Wednesday**

**Week4 Thursday**

**Week4 Friday**

**Week4 Saturday**

**Week4 Sunday**

**Breakfast**

100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Apple Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch	100% Orange Juice (4 fl oz)	1 pouch	100% Juice (4 oz)	1 pouch
Corn Flakes Cereal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup	Whole Grain Oatmeal	1 cup	Grits	1 cup	Whole Grain Oatmeal	1 cup
Cream Gravy	4 fl oz	Cottage Fries	1 cup	Hard Cooked Egg	1 each	Baked Pancakes (1/60 2@)	1/30 cut	Cream Gravy	4 fl oz	Scrambled Eggs	21/2 ozw	Peanut Butter	2 ozw
Buttermilk Biscuit	1/60 cut	Blueberry Muffin	1/60 cut	Cajun Potatoes	1 cup	Syrup	2 fl oz	Buttermilk Biscuit	1/60 cut	Cajun Potatoes	1 cup	Hash Brown Potatoes	1 cup
1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	Bran Muffin	1/60 cut	Whipped Margarine	1/2 ozw	1% Milk (Half Pint)	1 each	Streusel Coffeecake	1/60 cut	Bran Muffin	1/60 cut
Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
		Coffee w. 1 PC Sugar	1 cup	1% Milk (Half Pint)	1 each	Coffee w. 1 PC Sugar	1 cup			1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
				Coffee w. 1 PC Sugar	1 cup					Coffee w. 1 PC Sugar	1 cup	Coffee w. 1 PC Sugar	1 cup

**Lunch**

Vegan Bean Patty	7 ozw	Rinsed Tuna	2 ozw	Chicken Salad (2 oz Halal diced meat)	4 ozw	Hard Cooked Egg	2 each	Vegan Bean Patty	7 ozw	Chicken Salad (2 oz Halal diced meat)	4 ozw	Hard Cooked Egg	2 each
Mustard, pc	2 packet	Mayo Dressing	2 packet	Enriched Bread	4 slice	Mayo Dressing	2 packet	Mustard, pc	2 packet	Enriched Bread	4 slice	Mayo Dressing	2 packet
Enriched Bread	4 slice	Enriched Bread	4 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Enriched Bread	4 slice	Enriched Bread	4 slice	Fudge Brownie	1/60 cut	Enriched Bread	4 slice
Fruit (1@ or 1/2 cup equivalent)	1 portion	Potato Salad	1 cup	Fudge Brownie	1/60 cut	Vinaigrette Macaroni Salad	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Marinated White Bean Salad	1 cup	Potato Salad	1 cup
Oatmeal Cookie Bar	1/60 cut	Sugar Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut	Oatmeal Cookie Bar	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup

**Dinner**

Oven Fried Breaded Fish Patty (3 ozw)	1 patty	Halal Taco Meat (2 oz Halal Ground Beef)	3 ozw	Halal Hearty Mac & Cheese (2 oz Halal Ground Beef)	10 ozw	Halal Chili (1oz Halal Ground Beef)	8 ozw	American Goulash (1 oz Halal Ground Beef)	8 ozw	Halal Chicken Patty (3 ozw each)	1 patty	Halal Spanish Rice (2 oz Halal Ground Beef)	10 ozw
Macaroni & Cheese	1 cup	Flour Tortilla (6")	2 each	Kettle Blend Mixed Vegetables	1/2 cup	Carrots	1/2 cup	Green Beans	1/2 cup	Gravy	2 fl oz	Black Beans	1 cup
Green Beans	1/2 cup	Pinto Beans	1 cup	Sweet Cornbread	1/54 cut	Fried Cabbage	1/2 cup	Corn	1/2 cup	Cajun Potatoes	1 cup	Sweet Cornbread	1/54 cut
Enriched Bread	2 slice	Spanish Rice	1 cup	Whipped Margarine	1/2 ozw	Sweet Cornbread	1/54 cut	Enriched Bread	2 slice	Peas	1/2 cup	Whipped Margarine	1/2 ozw
Whipped Margarine	1/2 ozw	Corn	1/2 cup	White Cake	1/60 cut	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Buttermilk Biscuit	1/54 cut	White Cake	1/60 cut
White Cake	1/60 cut	Cinnamon Sugar Topped White Cake	1/60 cut	Sweetened Iced Tea	1 cup	Duplex Sandwich Cookies	3 each	Duplex Sandwich Cookies	3 each	Whipped Margarine	1/2 ozw	Sweetened Iced Tea	1 cup
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup			Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Powdered Sugar Dusted Lemon Square	1/60 cut		
										Sweetened Iced Tea	1 cup		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Vegetarian cheese with calcium is used.

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**FLM QUARTERLY MENU REVIEW (initial/date) Q1 \_\_\_\_\_ Q2 \_\_\_\_\_ Q3 \_\_\_\_\_ Q4 \_\_\_\_\_**

In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 12/23 Aramark Dietitian's Signature:

Client's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

FLM Signature: \_\_\_\_\_ Date: \_\_\_\_\_

- 72. Have you received complaints from residents about being hungry, not receiving proper nutrition, or the quality of food served at DOC?**
- a. How many? How are they tracked?**
  - b. What response does DOC make to such complaints?**
  - c. Does the menu served to corrections officers differ from that served to residents and if so, why?**

A few residents have voiced issues of not getting enough food and complained about the quality of food served. Additionally, we have conducted an inmate survey and the previous ANC conducted a survey related to the food served at DOC.

- a. How many? How are they tracked?**

The complaints are usually voiced during the monthly Inmate Grievance Committee meetings or submitted as informal resolution complaints or formal grievances via forms.

- b. What response does DOC make to such complaints?**

DOC provides daily meals that total 2,800 calories per day. With regards to the quality, the Contract Administrator and Aramark staff taste the food daily before it is served to ensure quality. Responses to informal resolution complaints and formal grievances are investigated and responded to individually. Additionally, based on resident feedback, DOC approved no cost changes to the Aramark menu that will go into effect on February 1, 2024. Changes and adjustments will be made to the general population, halal, and kosher menus. Some changes include a reduction in the amount of deli meat served each week on the general population menu, removal of hummus and peanut butter from the halal lunch menu and a reduction in the amount of peanut butter served on the kosher menu.

- c. Does the menu served to corrections officers differ from that served to residents and if so, why?**

The menu served to correctional officers and staff differs from that served to residents because the officers pay for their own meals.

**73. What time do you serve breakfast, lunch, and dinner?**

Breakfast is served for residents departing for the Courts at 4:00am, and, for all other residents between 4:30AM and 6:30AM. Lunch is served from 10:00AM to 12:00PM. Dinner is served from 4:30PM to 6:00PM.

**74. Please provide copies of the latest Department of Health inspection results from the past year.**

Please find in attachments 74.1 and 74.2, the DC Department of Health's (DOH) results from the past year. Enclosed is the inspection conducted March 20, 2023 through April 21, 2023; and September 5, 2023 through September 26, 2023.

DOH coordinates its inspection with DOCs Compliance Officer. While on scene, the DOH inspectors are escorted, and assisted with the inspection. Upon completion of the inspection, the DOH inspectors meet with leadership and provide a briefing of findings.

DOH prepares its report, and submits it to DOC for response prior to the next inspection. DOC begins its corrective action while the DOH Inspectors are on-site. One or more of the DOC personnel escorting takes notes of issues described by DOH, and reports that information to the Compliance office, and those items are sent to the appropriate department to be abated. Once DOH submits its final report, DOC will have the majority of the findings abated because of the process described above.

## **Question 74 Attachment 74.1**

### **CCB Inspection Attachments March to April 2023**

- Attachment 74.1 CCB 1.a ACA\_Form CCB Inspection Q2FY23
- Attachment 74.1 CCB 2.a ACA\_Form CCB RE-Inspection Q2FY23
- Attachment 74.1 CCB 3.a Narrative Analysis Inspection Report
- Attachment 74.1 CCB 4.a Inspection Tool May 5 2023



Attachment 74.1 CCB 1.a ACA\_Form CCB Inspection Q2FY23



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CENTRAL DETENTION FACILITY INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Inspection: April 24, 2023**

**Areas of Inspection: D.C. Central Cell Block (CCB)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			<b>X</b>			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			<b>X</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			<b>X</b>			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			<b>X</b>		<b>See (ACA) 2. 4 ALDF-1A-20</b>	
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			<b>X</b>			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.			<b>X</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature			<b>X</b>			

and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%) 95 55 96 52 97 49 98 45 99 42			Temperature readings monitored in the facility during the evaluation ranged from 65°F to 78°F.
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.	X		
<b>HOUSEKEEPING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY</b>	<b>YES</b>	<b>NO</b>	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.	X		
<b>(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)</b>	<b>YES</b>	<b>NO</b>	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.		X	A preventive maintenance plan was not available for review.
<b>(ACA) 4-ALDF-1C-14 (Ref. New)</b>	<b>YES</b>	<b>NO</b>	
Safety and security equipment are repaired or replaced immediately by qualified personnel.	X		
<b>(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-O5)</b>			
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.		X	<p>Environmental and Maintenance:</p> <ul style="list-style-type: none"> <li>The floor in the Waiting Area was not sanitarily maintained. Specifically at the baseboard and at the front and around of equipment and fixed furniture.</li> <li>A mop closet properly equipped with a water supply, mop sink, mop rack and sufficient space for storage of cleaning agents.</li> <li>Female Toilet Room # 22– A covered trash can was not provided in the room.</li> <li>The storage room in the Clinic was cluttered and unorganized.</li> </ul> <p>Mechanical:</p> <ul style="list-style-type: none"> <li>There was one blown tube in the corridor adjacent to Cell # 50.</li> </ul>

			<ul style="list-style-type: none"> <li>Extension cords were used as a permanent source of energy for three pedestal fans.</li> </ul> <p>Culinary:</p> <ul style="list-style-type: none"> <li>Prepared sandwiches were not dated with date of preparation.</li> </ul>
	<b>YES</b>	<b>NO</b>	
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.		<b>X</b>	<b>Janitorial Closets:</b> <ul style="list-style-type: none"> <li>Properly equipped Janitorial Closets were not provided.</li> </ul>
<b>(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)</b>	<b>YES</b>	<b>NO</b>	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.	<b>X</b>		
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.		<b>X</b>	A designated area properly equipped was not provided for housekeeping services.
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.		<b>X</b>	A secured storage area was not provided for housekeeping materials and supplies.
<b>LAUNDRY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	<b>X</b>		Laundry Services are not provided at the facility.
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	

Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		
<b>APHA CHAPTER X E. LAUNDRY</b>			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	X		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water temperature of greater than 160°F (for 25 minutes) or washing with a sanitizing agent such as bleach must be used unless other approved temperature and process is specified. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		Laundry services are not provided at the Facility.
<b>APHA CHAPTER X E. LAUNDRY</b>			
3. Correctional and prisoner laundry workers must wash their hands after handling contaminated laundry and must not be permitted to eat, drink or smoke in the workplace. All staff must be trained in universal precautions. Universal precautions must be practiced in the laundry area.	X		
4. Infection control inspections in non-medical areas must include the laundry areas.	X		
5. Institutions using commercial linen processing must require that the company providing the service maintain the same standards outlined in this publication. Furthermore, the company must ensure that clean linen is protected from contamination during delivery to the premises. Following cleaning, laundry and linen must be free of irritating agents or chemicals.	X		Linen is not processed at the Facility.
6. Clothing or bedding in disrepair must be replaced or repaired. Clothing, bedding, mattresses, and pillows must be cleaned and sanitized before being reissued to a new user.	X		
<b>LIGHTING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-14 (Ref. 3-ALDF-2D-04 and 2D-02)</b>	<b>YES</b>	<b>NO</b>	
Light levels in inmate cells/rooms are at least 20 foot-candles in personal grooming areas and the writing surface. Lighting throughout the facility is sufficient for the tasks performed.	X		
<b>(ACA) 4-ALDF-1A-16 (Ref. 3-ALDF-2D-04)</b>	<b>YES</b>	<b>NO</b>	
Inmates in the general population who are confined in their rooms/cells for 10 or more hours daily have access to natural light by means of an opening or window of at least three-square feet. Inmates in the general population who are confined in their rooms/cells for less than 10 hours daily have access to natural light through an opening or window as described above or through an opening or window of at least three-square feet between their room/cell and an adjacent space. <i>(New construction only)</i>	n/a	n/a	
<b>APHA CHAPTER X F. LIGHTING</b>			
1. For various work tasks, illumination of work surfaces must conform to the standards of the American Society of Illuminating Engineers. The following minimum standards must be met: <b>Area</b> _____ <b>Minimum Light Intensity</b>	X		

(Foot-candles) Reading and Study Room (See 4-ADLF-IA-14) Living Area Food Preparation Surfaces and Utensil Washing Area 20 Toilets and Washrooms 20 Bulk Food Storage Areas 10 Exit Ways 10 Nighttime Supervisor 3 to 5			
2. Improvised light shades in cells and dormitories must not be allowed due to danger of fire. Posters, pictures, draperies, clothing, and similar objects must not obstruct light. Wall and ceiling finishes must be selected to minimize glare. Lighting in cells is limited to on and off adjustment. Whenever possible, the prisoner should have control of the lighting levels in his or her cell. Where prisoners are observed for health problems, safety, of risk or suicide, a minimum of 3 to 5 foot-candles of light are required at all times.	X		
<b>PLUMBING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping areas. Toilets are provided at a minimum ratio of one for every 12 inmates in male facilities and one for every eight inmates in female facilities and one wash basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>			
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.	X		
<b>APHA CHAPTER X G. PLUMBING</b>			
Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.		X	<p>Plumbing fixtures and connections were not maintained in good working condition at all times for example:</p> <ul style="list-style-type: none"> <li>• Cell #'s 30 &amp; 50 – The toilets were not functional.</li> <li>• Cell #34 – The sink was not functional.</li> <li>• Cell #44 – There was no cold water at the handwashing sink.</li> </ul>
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	

The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	X		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.	X		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
<b>VERMIN CONTROL</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.	X		
<b>(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)</b>	<b>YES</b>		
Flammable, toxic, and caustic materials are controlled and used safely.	X		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.	X		

2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)	X		
<b>HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	X		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	X		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	X		
<b>BEDDING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.	X		
<b>APHA CHAPTER X B. BEDDING</b>			
<b>TOILET AND BATHING FACILITIES</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		X	There were no privacy curtains in the three showers stalls. The showers stalls are not utilized. Water drained into the corridor.



APHA CHAPTER X C. TOILET AND BATHING FACILITIES			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	X		
1. Individual flush toilet or equivalent and lavatory for each cell.	X		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.	X		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-exiting structure – 1/20 ratio)	X		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)	X		
5. Adequate supply of toilet paper.	X		
6. Safety mirror in each lavatory.	x		Mirrors removed by the facility.
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	X		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	X		
9. Service sinks for each cell block.	X		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.	X		
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	X		
<b>Name of Inspector(s) Signature and Date: RALPH SPENCER APRIL 24, 2023</b>			

Attachment 74.1 CCB 2.a ACA\_Form CCB RE-Inspection  
Q2FY23



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CENTRAL CELL BLOCK INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Re- Inspection: April 24, 2023**

**Areas of Inspection: D.C. Central Cell Block (CCB)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>				<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>				<b>YES</b>	<b>NO</b>	
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.				X		
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>				<b>YES</b>	<b>NO</b>	
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.				X		
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.				X		
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.				X		
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.				X		
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.				X		
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature				X		

and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%) 95 55 96 52 97 49 98 45 99 42			
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.	<b>X</b>		
<b>HOUSEKEEPING</b>	<b>COMPLIANCE</b>	<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY</b>	<b>YES</b>	<b>NO</b>	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.	<b>X</b>		
<b>(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)</b>	<b>YES</b>	<b>NO</b>	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.		<b>X</b>	During the visit, it was observed that the wheelchair elevator was not working. The floor tile in room 20 was discovered to be missing. <b>Corrected during the inspection.</b>
<b>(ACA) 4-ALDF-1C-14 (Ref. New)</b>	<b>YES</b>	<b>NO</b>	
Safety and security equipment are repaired or replaced immediately by qualified personnel.	<b>X</b>		
<b>(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-O5)</b>			
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.		<b>X</b>	The floor tile in room 20 was observed to be missing. The wall cover-base area of room 17 was unclean.  <b>Corrected during the inspection.</b>
	<b>YES</b>	<b>NO</b>	
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.		<b>X</b>	There was no mop sink (Janitorial closet) accessible to the living areas. The closet is located outside of the near the parking area.
<b>(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)</b>	<b>YES</b>	<b>NO</b>	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.	<b>X</b>		
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.		<b>X</b>	The wall cover base area of room 17 was unclean. There is no mop sink (Janitorial closet) accessible to the living areas. The closet is located outside of the near the parking area.
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must	<b>X</b>		

decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.			
<b>LAUNDRY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	<b>X</b>		
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	<b>X</b>		
<b>APHA CHAPTER X E. LAUNDRY</b>			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	<b>X</b>		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water temperature of greater than 160°F (for 25 minutes) or washing with a sanitizing agent such as bleach must be used unless other approved temperature and process is specified. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.			N/A
<b>APHA CHAPTER X E. LAUNDRY</b>			
3. Correctional and prisoner laundry workers must wash their hands after handling contaminated laundry and must not be permitted to eat, drink or smoke in the workplace. All staff must be trained in universal precautions. Universal precautions must be practiced in the laundry area.			N/A
4. Infection control inspections in non-medical areas must include the laundry areas.			N/A
5. Institutions using commercial linen processing must require that the company providing the service maintain the same standards outlined in this publication. Furthermore, the company must ensure that clean linen is protected from contamination during delivery to the premises. Following cleaning, laundry and linen must be free of irritating agents or chemicals.			N/A
6. Clothing or bedding in disrepair must be replaced or repaired. Clothing, bedding, mattresses, and pillows must be cleaned and sanitized before being reissued to a new user.	<b>X</b>		



Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.		X	
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	X		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.	X		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
<b>VERMIN CONTROL</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Vermin and pests are controlled. A control plan includes, at a	X		

minimum, monthly inspections by a qualified person.			
<b>(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Flammable, toxic, and caustic materials are controlled and used safely.	<b>X</b>		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.		<b>X</b>	Observed live roaches at cell number 18. <b>Corrected.</b>
2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)	<b>X</b>		
<b>HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.	<b>X</b>		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	<b>X</b>		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	<b>X</b>		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	<b>X</b>		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	<b>X</b>		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	<b>X</b>		
<b>BEDDING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.	<b>x</b>		
<b>APHA CHAPTER X B. BEDDING</b>			
<b>TOILET AND BATHING FACILITIES</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are	<b>X</b>		



confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.			
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.	<b>X</b>		
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	<b>X</b>		
1. Individual flush toilet or equivalent and lavatory for each cell.	<b>X</b>		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.	<b>X</b>		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-existing structure – 1/20 ratio)	<b>X</b>		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)	<b>X</b>		
5. Adequate supply of toilet paper.	<b>X</b>		
6. Safety mirror in each lavatory.			<b>N/A</b>
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	<b>X</b>		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	<b>X</b>		
9. Service sinks for each cell block.	<b>X</b>		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.		X	The hot water side was not working in cell number 30 and 45. There was no water supply in cell 1 and cell 50.  <b>Corrected.</b>
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	<b>X</b>		
<b>Name of Inspector(s) Signature and Date: Ralph Spencer April 24, 2023.</b>			

Attachment 74.1 CCB 3.a Narrative Analysis Inspection Report

## DC JAIL INSPECTION REPORT

**To:** Ranada Cooper  
Associate Director  
Office of Health Facilities  
Health Regulation and Licensing Administration

**From:** Ralph H. Spencer  
Sanitarian

**Subject:** Department of Health - Environmental Inspection  
DC Central Detention Cell Block Facility  
April 24, 2023

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On April 24, 2023, Ralph Spencer began the inspection of the Central Detention Cell Block Facility as mandated by the Jail Improvement Act of 2003. The onsite inspection concluded April 24, 2023, with an exit conference held on the same day.

The entrance interview was held at 10:00 AM in the Captain's Office with the following staff members in attendance:

- Delondra Craig – Captain (CCB)
- Aniceka Points – Program Analyst
- Amy Whitfield – Program Analyst
- Corporal Livinus Nwaizugbo - Security Officer

Captain Delondra Craig, Aniceka Points, Amy Whitfield and Corporal Livinus Nwaizugbo were the escorts throughout the survey.

The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions, Chapter X. Environmental Health and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities. The inspection included a review of the environmental health and safety issues related to the jail's cell blocks, culinary services, health services, receiving and discharge and common areas used by inmates.

The facility is located in the basement of 300 Indiana Avenue NW Washington, DC. There are one hundred and eleven (111) Cells at the facility. The cells are located on the Upper and Lower Tier. Cells one through 34 are located on the Lower Tier. Cells 35 through 57 are located on the Top Tier. Males are housed on the Lower Tier and Females on the Top Tier.

There are two observation cells - numbered 1 and 10. There are three handicap accessible cells – 22, 23, and 34.

There is a Medical Unit in Room 18 and a Fingerprint Area in Room 17B. The Offenders Management System is located in Room 20. The Legal Area is located in Rooms 17 & 17A. Storage Areas are Room numbers 19, 21, and 22, and the Waiting Area is Room 18.

The inspection of the facility was conducted using a random model of reviewing 50% of the cells. Alternate cells, either odd or even, on the different Tiers were evaluated for compliance. Each Tier is comprised of sleeping units, in each sleeping room there is a sink and toilet combination. There are three centrally located shower stalls, one on each tier.

The attachments to this report are the worksheets used to document observations, detail of the findings, the Food Establishment Inspection Reports, and the regulatory forms which indicate whether the facility is in substantial compliance or not with the applicable guidelines or regulations.

Deficiencies observed during this evaluation were related to:

- Environmental Maintenance.
- Cleaning of Common Areas.
- Storage areas cluttered and unorganized.
- Mechanical Maintenance.
- Lack of privacy curtains in the shower stall areas.
- Cell # 34 – The handwashing sink was not functional.
- Cell #'s 30 & 50 – The toilets were not functional.
- Cell # 44 – There was no cold-water supply at the handwashing sink.
- Damaged seats/stools.
- A properly equipped Janitors' closet was not provided.
- Cell #'s 18 & 26 – The doors were not in place and were out for repairs. (The doors in Cell #s 18 & 26 were replaced on April 24, 2023.)

Waiting/Clinic Area:

- Staff toilet – The handwashing sink was not functional.
- Room # 22 – Female Toilet Room – A covered trash receptacle was not provided.
- The storage area was cluttered and unorganized.
- There was a damaged chair in the clinic area.
- The floor throughout the area was not sanitarily maintained.

Food Services:

- Meals are not prepared at the facility. Sandwiches are prepared by contract services. Sandwiches were observed without the date of preparation.

Attachment 74.1 CCB 4.a Inspection Tool May 5 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL CELL BLOCK FACILITY**

**AREA: SOUTH WEST 3    ESCORT: Capt. D. CRAIG, ANICEKA POINTS, AMY WHITFIELD & CORP. LIVINUS NWAIZUGBO**

**DATE: APRIL 24, 2023    TIME: 10:30AM**

ELEMENTS	UPPER LEFT TIER											UPPER LEFT TIER														
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20						
A/C Y/N/NA	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A		N/A	N/A		N/A	N/A	N/A	N/A								
HEAT Y/N/NA	Y		Y	Y	Y	Y	Y	Y				Y	Y		Y	Y	Y	Y								
ROOM TEMP <80 °F	78°F		77	76	77	77	76	76		77		76	75		77	76	76	77°F								
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK	OK	OK	OK	OK	OK		OK		OK	OK		OK	OK	OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK	OK	OK	OK	OK		OK		OK	OK		OK	OK	OK									
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK	OK	OK	OK	OK	Common Area											OK	OK	OK	OK	OK	OK	
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK	OK	OK	OK	OK	Daytime Inspection											OK	OK	OK	OK	OK	OK	OK
OTHER/AREAS 20> fc - YES/NO/OK	OK		OK	OK	OK	OK	OK	OK		OK		OK	OK		OK	OK	OK									
H2O Temp 100 °F - 120 °F NO/OK	OK		OK	OK	OK	OK	OK	OK		OK		OK	OK		OK	OK	OK									
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y	Y	Y	Y	Y		Y		Y	Y		Y	Y	Y									
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK	OK	OK	OK	OK		OK		OK	OK		OK	OK	OK									
BACK FLOW Device Y/N	Y		Y	Y	Y	Y	Y	Y		Y		Y	Y		Y	Y	Y									
TOILET Flush Y/N	Y		Y	Y	Y	Y	Y	Y		Y		Y	Y		Y	Y	Y									
TOILET LEAK Y/N	N		N	N	N	N	N	N		N		N	N		N	N	N									
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK	OK	OK	OK	OK	OK		OK		OK	OK		OK	OK	OK									

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DAY/Y/OK	OK		OK	OK		OK		OK		OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S	C		C	C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK	OK		OK		OK		OK		OK		OK		OK		OK		OK
CELL - Dirty/Clean D/C	C		C	C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK		OK		OK		OK		OK		OK		OK		OK		OK
WALLS - Peeling Paint/Dirty - PPT/D/OK	C		C	C		C		C		C		C		C		C		C		C
VERMIN - Yes/No	N		N	N		N		N		N		N		N		N		N		N
DESK - Yes/No	N		N	N		N		N		N		N		N		N		N		N
SAFETY MIRROR Distort/Missing OK/NA	N/A		N/A	N/A		N/A		N/A		N/A		N/A		N/A		N/A		N/A		N/A
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C	C		C		C		C		C		C		C		C		C
BLANKET Yes/No	Y		Y	Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worm Y/N/OK	OK		OK	OK		OK		OK		OK		OK		OK		OK		OK		OK
TOWELS 2x week Y/N	Y		Y	Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N	Y		Y	Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N	Y		Y	Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N	Y		Y	Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA	Y		Y	Y		Y		Y		Y		Y		Y		Y		Y		Y
CLOTHES - 2x changes/WK - Y/N	Y		Y	Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 3 ESCORT: CAPT. D. CRAIG/AMY WHITFIELD/ANICEKA POINTS & CORPORAL LIVINUS NWAIZUGBO**

**DATE: APRIL 24, 2023 TIME: 10:30AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA	N/A	N/A	N/A	N/A	N/A	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A		N/A	
HEAT Y/N/NA	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y			
ROOM TEMP <80 °F	76°F	77	77		76	76		77	76	77	75		76		77	78		77° F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK		OK	OK		OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK		OK	OK		OK		
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK		OK	OK			Common Area Daytime Inspection		OK		OK		OK	OK		OK		
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK		OK	OK					OK		OK		OK	OK		OK		
OTHER/AREAS 20> fc yes/ok/no	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y		Y	Y		Y		
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK		OK	OK		OK		
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y		Y	Y		Y		
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		L		OK	OK		OK		
BACK FLOW Device Y/N	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y		Y	Y		Y		
TOILET Flush Y/N	Y	Y	Y		Y	Y		Y	Y	Y	Y		N		Y	Y		Y		
TOILET LEAK Y/N	N	N	N		N	N		N	N	N	N		N		N	N		N		
REGISTER/VENTS 15 cu ft. - Clean/ Dirty/Blocked - C/B/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK		OK	OK		OK		



ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	
FLOOR-Surface Clean/soiled - C/S	C	C	C		C	C		C	C	C	C		C	C	C	C	C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	
CELL - Dirty/Clean D/C	C	C	C		C	C		C	C	C	C		C	C	C	C	C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	
VERMIN - Yes/No	N	N	N		N	N		N	N	N	N		N	N	N	N	N		N	
DESK - Yes/No	N	N	N		N	N		N	N	N	N		N	N	N	N	N		N	
SAFETY MIRROR Distort/Missing/OK/NA	N/A	N/A	N/A		N/A	N/A		N/A	N/A	N/A	N/A		N/A	N/A	N/A	N/A	N/A		N/A	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C		C	C		C	C	C	C		C	C	C	C	C		C	
BLANKET Yes/No	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK		OK	OK		OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	
TOWELS 2x week Y/N	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	
TOOTHPASTE/ SOAP Y/N	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	
COMB/BRUSH-Y/N	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	
TOILET PAPER in Cell Y/N	Y	Y	Y		Y	Y		Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	
SANITARY Pads/Tampons Y/N/NA	N/A	N/A	N/A		N/A	N/A		N/A	N/A	N/A	N/A		N/A	N/A	N/A	N/A	N/A		N/A	
CLOTHES 2x changes/week Y/N	N/A	N/A	N/A		N/A	N/A		N/A	N/A	N/A	N/A		N/A	N/A	N/A	N/A	N/A		N/A	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: ESCORT: CAPT.D. CRAIG/AMY WHITFIELD/ANICEKA POINTS & CORP. LIVINUS NWAIZUBGO**

**DATE: APRIL 24, 2023 TIME: 10:30AM**

ELEMENTS	UPPER RIGHT TIER														UPPER RIGHT TIER					
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA		N/A		N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
HEAT Y/N/NA		Y		Y		Y	Y	Y	Y	Y				Y	Y	Y				
ROOM TEMP <80 °F		77°F		78		76	76	78	77	77	76			78	77	77°F				
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK	OK	OK	OK	OK	OK			OK	OK	OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK	OK	OK	OK	OK	OK			OK	OK	OK				
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK	OK	OK	OK	OK	OK			OK	OK	OK				
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK	OK	OK	OK	OK	OK			OK	OK	OK				
OTHER/AREAS 20> fc yes/ok/no		OK		OK		OK	OK	OK	OK	OK	OK			OK	OK	OK				
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK	OK	OK	OK	OK	OK			OK	OK	OK				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y	Y	Y	Y	Y	Y			OK	Y	Y				
HOT/COLD H2O Pressure H/L/OK		OK		L		OK	OK	OK	OK	OK	OK			OK	OK	OK				
BACK FLOW Device Y/N		Y		Y		Y	Y	Y	Y	Y	Y			Y	Y	Y				
TOILET Flush Y/N		Y		Y		Y	Y	N	Y	Y	Y			Y	Y	Y				
TOILET LEAK Y/N		N		N		N	N	N	N	N	N			N	N	N				
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK	OK	OK	OK	OK	OK			OK	OK	OK				

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK	OK					
FLOOR-Surface Clean/soiled - C/S	C	C	C	C		C	C	C	C	C	C	C	C	C	C					
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK	OK					
CELL - Dirty/Clean D/C	C	C	C	C		C	C	C	C	C	C	C	C	C	C					
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK	OK					
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK	OK					
VERMIN - Yes/No	N	N	N	N		N	N	N	N	N	N	N	N	N	N					
DESK - Yes/No	N	N	N	N		N	N	N	N	N	N	N	N	N	N					
SAFETY MIRROR Distort/Missing OK/NA	N/A	N/A	N/A	NA		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A					
FIXTURES -Sink/ Toilet Clean/Dirty - C/D	C	C	C	C		C	C	C	C	C	C	C	C	C	C					
BLANKET Yes/No	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y					
SHEETS - Torn/Worm Y/N/OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK	OK					
TOWELS-2XWK-Y/N	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK	OK					
TOOTHPASTE/SOAP Y/N	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y					
COMB/BRUSH-Y/N	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y					
TOILET PAPER in Cell Y/N	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y					
SANITARY Pads/ Tampons Y/N/NA	N/A	N/A	N/A	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A					
CLOTHES- 2xChanges /Week	N/A	N/A	N/A	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A					



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: CENTRAL CELL BLOCK ESCORT: CAPT. D. CRAIG/AMY WHITFIELD/ANICEKA POINTS/ & COR.  
LIVINUS NWAIZUGBO**

**DATE: APRIL 24, 2023 TIME: 10:30AM**

**COMMENTS:**

Population: 16

Temperature Range: 75°F to 78°F.

Showers:

- There are three showers at the facility.
- There were no privacy curtains for the shower stalls.
- Water drained into the corridor from the showers.

Mop Closets:

- No mop closets were identified.

Maintenance:

- Cell #'s 18 & 26 – The doors were removed for repairs. (Doors were reinstalled on April 24, 2023)
- Cell #'s 30 & 50 – The toilets were not functional.
- Cell # 34 – The handwashing sink was not functional.
- Cell # 44 – There was no cold-water supply to the handwashing sink.
- There was one blown fluorescent tube in the corridor adjacent to Cell #50.
- Electrical cords were used for the three pedestal fans in the corridors.

Clinic/Waiting Area:

- The floor was not sanitarily maintained.
- Staff Toilet Room – The handwashing sink was not functional.
- Female Toilet Room (#22) – A covered trash can was not provided.
- The upholstery on one of the chairs was damaged.
- The storage room was cluttered and unorganized.

Culinary:

- Meals are prepared by a contract service.
- Sandwiches stored in the refrigerator were not dated.

## **Question 74 Attachment 74.2**

### **CDF Inspection Attachments March to April 2023**

- Attachment 74.2 CDF 1.a ACA\_Form DC Jail Inspection Q2FY23
- Attachment 74.2 CDF 2.a ACA\_Form DC Jail RE-Inspection Q2FY23
- Attachment 74.2 CDF 3.a Culinary Report – 4.7.23 signed
- Attachment 74.2 CDF 4.a Narrative Analysis Inspection Report
- Attachment 74.2 CDF 5.a Inspection Tool NO1 March 28 2023
- Attachment 74.2 CDF 5.b Inspection Tool NO2 March 27 2023
- Attachment 74.2 CDF 5.c Inspection Tool NO3 March 20 2023
- Attachment 74.2 CDF 5.d Inspection Tool NE1 March 29 2023
- Attachment 74.2 CDF 5.e Inspection Tool NE2 March 23 2023
- Attachment 74.2 CDF 5.f Inspection Tool NW1 March 30 2023
- Attachment 74.2 CDF 5.g Inspection Tool NW2 March 23 2023
- Attachment 74.2 CDF 5.h Inspection Tool NW3 March 20 2023
- Attachment 74.2 CDF 5.i Inspection Tool SO1 March 28 2023
- Attachment 74.2 CDF 5.j Inspection Tool SO2 March 22 2023
- Attachment 74.2 CDF 5.k Inspection Tool SO3 March 30 2023
- Attachment 74.2 CDF 5.l Inspection Tool SE1 March 29 2023
- Attachment 74.2 CDF 5.m Inspection Tool SW2 March 27 2023
- Attachment 74.2 CDF 5.n Inspection Tool SW3 March 20 2023

Attachment 74.2 CDF 1.a ACA\_Form DC Jail Inspection  
Q2FY23



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CENTRAL DETENTION FACILITY INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Inspection: March 30 through April 07, 2023**

**Areas of Inspection: D.C. Central Detention Facility (CDF)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			x			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			x			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			x			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			x		<b>See (ACA) 2. 4 ALDF-1A-20</b>	
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			x			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.				x	Jumpers, sheets, paper and other objects were used to interfere with airflow in cells and other areas.	
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be			x			



required to perform strenuous physical activity when temperature and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%) 95 55 96 52 97 49 98 45 99 42			Temperature readings monitored in the facility during the evaluation ranged from 60°F to 81°F.
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.	X		
<b>HOUSEKEEPING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY</b>	<b>YES</b>	<b>NO</b>	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.	X		
<b>(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)</b>	<b>YES</b>	<b>NO</b>	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.		X	The facility has a preventive maintenance plan. However, preventive maintenance services were not consistently performed as evidenced in the number of mechanical and physical discrepancies observed during the evaluation.
<b>(ACA) 4-ALDF-1C-14 (Ref. New)</b>	<b>YES</b>	<b>NO</b>	
Safety and security equipment are repaired or replaced immediately by qualified personnel.	X		
<b>(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-O5)</b>			
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.		X	Although staff and inmates were assigned specific housekeeping and maintenance responsibilities, the cell blocks and several common areas were not maintained in a clean and sanitary manner and in good repair as evidenced by the following: <ul style="list-style-type: none"> <li>• There were dirt and soap scum on the walls of the shower stalls.</li> <li>• There was accumulated dirt at the baseboards, floor, the door jambs, under and around the commodes, at the threshold to the individual cells and inside of the cells.</li> <li>• There were accumulated dirt and debris on the top landings of the metal steps.</li> </ul>

		<ul style="list-style-type: none"> <li>• Leaking/inoperable plumbing fixtures throughout the facility as follows: damaged vacuum breakers, leaking and or missing shower heads, leaking flush valves, missing floor drain covers, malfunctioning toilets (short flush), non-functional toilets, missing handles for water controls, low/high water pressure in the cells, and leaking fixtures in the pipe chases.</li> <li>• Water penetration through the wall in cells.</li> <li>• There were rusted areas and peeling paint on the metal bed and window frames in several of the cell blocks. Also there was peeling paint on the desks.</li> <li>• Damaged/bent/missing stools in several of the cells.</li> <li>• Damaged table/counter tops in the lunchrooms, corridors and in the dayrooms.</li> <li>• In several of the lunch areas there were blown fluorescent tubes, accumulated dirt on the ceiling register covers and the adjacent areas of the ceiling.</li> <li>• Blown fluorescent tubes were observed through the facility.</li> <li>• Peeling paint throughout the stairwells.</li> <li>• Clothing hooks in the shower stalls and in several of the cells were stationary (painted or rusted) in the upright position.</li> </ul> <p><b>Culinary – DOC</b> <b>Steam Kettles Area:</b></p> <ul style="list-style-type: none"> <li>• Kettle F – The turn-off valve was leaking.</li> <li>• Kettle H – The plumbing fixtures were leaking.</li> <li>• Kettle K – was not functional.</li> <li>• There were accumulated food particles, water and dirt on the platform for the kettles.</li> </ul>
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		<p><b>Ice Machine:</b></p> <ul style="list-style-type: none"><li>• The drainpipe was not draining directly into the floor drain.</li><li>• Water puddles on the floor under and at the front of the unit.</li><li>• Apparent mold growth around the legs of the ice machine.</li></ul> <p><b>Dry Storage Pull Room:</b></p> <ul style="list-style-type: none"><li>• There was one dented #10 can of food product. Removed during the evaluation.</li><li>• There was apparent water penetration from the ceiling. There were water stains on the ceiling tiles.</li></ul> <p><b>Clean Storage Room:</b></p> <ul style="list-style-type: none"><li>• Sheet Pans and baking pans were not paper or air dried before storage.</li><li>• Several chafing pans and covers were damaged and or dirty.</li><li>• Sheet pans and covers were greasy and dented.</li></ul> <p><b>Refrigeration Units:</b></p> <ul style="list-style-type: none"><li>• B-4 – There was dirt and spillage in the unit.</li><li>• B 42 – The freezer door did not close completely.</li><li>• B 48 – The gasket on the door was damaged.</li><li>• The hot holding boxes (South East 1) the 3-prong cord was damaged.</li></ul> <p><b>Plumbing:</b></p> <ul style="list-style-type: none"><li>• Plumbing fixtures – 2-compartment sink, garbage disposal sink, hand washing sinks, utility sinks and drainpipes were leaking and or damaged.</li><li>• There was no cold-water supply to the garbage disposal.</li><li>• No hot or cold - water supply at several of the fixtures.</li></ul>
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		<p><b>Grease Pit:</b></p> <ul style="list-style-type: none"><li>• The pit was not sanitarilly maintained.</li><li>• The paint on the wall and floor was peeling.</li></ul> <p><b>Preparation Areas:</b></p> <ul style="list-style-type: none"><li>• Meat Slicer -There were dried food products on the blade housing.</li><li>• The bread and “Buffalo” mixers not sanitarilly maintained.</li><li>• There were grease and spillage in the “Vulcan” ovens.</li><li>• Ceiling registers and the adjacent ceiling tiles were dirty throughout the area.</li><li>• There was dirt and spillage in several of the food carts.</li><li>• Water level in the holding pans on the hot serving line was too low to maintain proper temperatures of Hot Holding 141°F and Cold Holding 41°F.</li><li>• Insects (Gnats – Fruit Flies) were observed in the area.</li></ul> <p><b>Dry Storage Room:</b></p> <ul style="list-style-type: none"><li>• There was one damaged #10 container of food product. The container was removed during the evaluation.</li></ul> <p><b>Officer’s Dining Room:</b></p> <ul style="list-style-type: none"><li>• There was accumulated dirt at the top of the steam and cold tables.</li><li>• Cooking items in the “Shadow Board Cabinet” were not sanitarilly maintained.</li><li>• There was dirt on the inside walls of the Ice Machine.</li><li>• The 3-compartment sink spray arm was leaking.</li><li>• Temperature monitored during the evaluation was Meat 152°F and Cheese 150°F.</li></ul>
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		<p><b>Game Room:</b></p> <ul style="list-style-type: none"><li>• Sections of the flooring at and around the legs of the Vending machine in the Game Room was damaged.</li></ul> <p><b>Infirmery: Medical/Dental</b></p> <ul style="list-style-type: none"><li>• Room # 7 – The Ophthalmoscope was not functional.</li><li>• Storage Area Room 337 – The ceiling was damaged.</li><li>• Room 336 – There was no water supply to the room.</li></ul> <p><b>Radiology Suite - Room # 342</b></p> <ul style="list-style-type: none"><li>• There were no wing/pedal/electronic controls at the hand washing sink.</li></ul> <p><b>Dental:</b></p> <ul style="list-style-type: none"><li>• There was no water supply at the handwashing sink at station # 1.</li><li>• The X-Ray back-up unit was damaged and held together with tape.</li><li>• The wall was damaged.</li></ul> <p><b>Pharmacy:</b></p> <ul style="list-style-type: none"><li>• The paint and plaster in the ceiling were peeling.</li><li>• There were water stains on the wall. This was evidence of water penetration.</li><li>• Separate storage was not provided for employees' coats and other belongings.</li></ul> <p><b>Medication Room:</b></p> <ul style="list-style-type: none"><li>• The wall at the back of the door was damaged.</li><li>• Plastic containers used to store and distribute medicine were damaged and taped.</li><li>• There were water stains on the wall evidence of water penetration.</li></ul>
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**Break/Staff Room:**

- There was no cover plate for the Utility box.
- The utility sink cabinet was damaged- the woodwork was swollen, separating and damaged.

**Male Toilet Room:**

- The urinal was not functional.

**Examination Rooms:**

- Room # 348 -The water pressure was low.
- Room # 355 – The chair was damaged.
- Room # 356 – The plumbing fixtures were leaking.
- Room # 357 – The door of the wall trash receptacle was taped close. The container was not utilized.
- Room #'s 358 & 359 – The chairs were damaged.
- Corridor – The baseboard was peeling from the wall.
- Room # 362 – There was no water supply to the room and the drainpipe was leaking.

**Sick Call Rooms:**

- North West 3 – The room was not in Service. Services were provided in the Corridor.
- South 3 – There was an opening in the ceiling.
- South West 3 – There was no rod for the examination table paper holder.
- North 2 – There was no paper and paper holder for the examination table.
- North 1 – Several of the floor tiles were damaged.
- There was dirt and spillage on the wall and there was no rod for the paper holder.

**Dialysis:**

- No deficiencies were observed.

			<p><b>Mechanical Areas:</b></p> <ul style="list-style-type: none"> <li>• South – There was a linen cart filled with winter coats stored at the bottom landing.</li> <li>• There was a leak in a 3-inch copper pipe on the third floor.</li> <li>• North – There was a linen cart filled with winter coats stored at the bottom landing.</li> <li>• No walkway on the roof to the mechanical room. There is a river stone covering on the roof.</li> </ul> <p><b>South Tunnel:</b></p> <ul style="list-style-type: none"> <li>• There was water on the floor.</li> </ul> <p><b>North Tunnel:</b></p> <ul style="list-style-type: none"> <li>• There was water on the floor.</li> </ul> <p><b>Inmates Processing Center (IPC):</b></p> <ul style="list-style-type: none"> <li>• Staff Lounge - The chair was damaged. The gasket on the refrigerator was damaged.</li> <li>• Room #'s 109, 110 and 115 – The toilets were not functional.</li> <li>• Room #'s 109, 110, 113, 116, 117, 118, 139, 218, 219, 220, 228, and 234 – There was graffiti on the wall.</li> <li>• Room # 110 – The floor was damaged.</li> <li>• Room # 113 – Insects (Gnats) were observed.</li> <li>• Room # 126 – There were two containers of hazardous chemicals without covers/lids.</li> <li>• Room #'s 205 &amp; 207 -The chairs were damaged.</li> <li>• Room # 304 – The faucet was leaking. Also, the chair was damaged.</li> <li>• Handicapped toilet and shower areas in Rooms G104, G220 &amp; G 302 - were not handicap accessible and were not in compliance with the Americans with Disabilities Act.</li> </ul>
	YES	NO	

<p>Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.</p>		<p>X</p>	<p><b>Janitorial Closets:</b> Closets were in different stages of disrepair such as:</p> <ul style="list-style-type: none"> <li>• The doors of several closets were painted shut.</li> <li>• Vacuum breakers were damaged.</li> <li>• There were leaking plumbing fixtures.</li> <li>• The ductwork was damaged/ rusted/missing.</li> <li>• Drain covers were missing.</li> <li>• There were no covers for several of the access panels.</li> <li>• The electrical lighting in several of the closets was not functional.</li> <li>• The ceiling and floor were damaged.</li> <li>• The register covers were damaged/missing.</li> <li>• There were missing bricks from the wall in several of the closets.</li> </ul>
<p>(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)</p>	<p>YES</p>	<p>NO</p>	
<p>Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.</p>	<p>X</p>		
<p>APHA CHAPTER X D. HOUSEKEEPING</p>			
<p>1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.</p>		<p>X</p>	<p><b>Interior and exterior areas</b> were not maintained in a clean and sanitary manner and in good repair at all times, for example:</p> <ul style="list-style-type: none"> <li>• Water stains on the walls.</li> <li>• Soap scum and dirt in the sinks and brownish colored rings and dirt in the toilets.</li> <li>• Accumulated dirt and wax on the floor in several of the cell blocks.</li> <li>• There were dirt rings on cleaning equipment.</li> <li>• Mop heads were discolored.</li> <li>• Water leaking from the roof.</li> <li>• Peeling paint and dust in most of the stairwells.</li> </ul> <p><b>Exterior Stairwells:</b> Blown Fluorescent Tubes:</p> <ul style="list-style-type: none"> <li>• # 1 –0</li> </ul>



- # 2 – 2
  - # 3 – 0
  - # 4 – 2
  - # 5 – 0
  - # 6 – 2
  - # 7 – 0
  - # 8 – 2
  - # 9 - 2
  - # 10 – 2
  - #11– 0
- Total Tubes – 12
- There were water stains and peeling paint on the wall. Evidence of apparent water penetration through the wall.
  - There was accumulated trash and debris in the enclosures between the buildings.
  - There were bushes and shrubbery growing throughout the exterior perimeter.
  - There was peeling paint and dirt on the wall in several of the stairwells.

**Interior Stairwells:**

- Stairwell #'s 5 & 6 – A laundry cart with winter coats were stored in the stairwells.
- There was water and debris on the floor in several of the stairwells.
- Stairwell # 9 – The concrete ledge was damaged, and the pipe covering was damaged.

**Large Recreation Area:**

- Pull-up Unit – one pad was missing.

**Visiting Halls:**

**First Floor**

- No deficiencies were observed.

**Second Floor**

- Female & Male Toilets -The seats were loose.

**Third Floor**

- There were three damaged chairs.

			<p><b>Chapel:</b></p> <ul style="list-style-type: none"> <li>No deficiencies were observed.</li> </ul> <p><b>Classification and Parole (C&amp;P):</b></p> <ul style="list-style-type: none"> <li>Room # 218 D and H – The wall was dirty.</li> </ul> <p><b>Law Library:</b></p> <ul style="list-style-type: none"> <li>No deficiencies were observed.</li> </ul>
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.	X		
<b>LAUNDRY</b>	<b>COMPLIANCE</b>	<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	X		
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		
<b>APHA CHAPTER X E. LAUNDRY</b>			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	X		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water temperature of greater than 160°F (for 25 minutes) or washing with a sanitizing agent such as bleach must be used unless other approved temperature and process is specified. Hot-cycle drying		X	<p>Laundry services are provided in house:</p> <ul style="list-style-type: none"> <li>The space in the work area was not adequate for processing laundry in a clean and sanitary manner.</li> </ul>



PLUMBING	COMPLIANCE		Observations/Documentation of Compliance
	YES	NO	
(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)	YES	NO	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)	YES	NO	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping areas. Toilets are provided at a minimum ratio of one for every 12 inmates in male facilities and one for every eight inmates in female facilities and one wash basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		
(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)	YES	NO	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		X	<p>Several of the showers in the cell blocks were not in good operating condition and sanitarily maintained as evidenced by the following:</p> <ul style="list-style-type: none"> <li>• The water pressure fluctuates high/low.</li> <li>• There was soap scum and dirt on the shower walls.</li> <li>• Several of the controls were leaking.</li> <li>• The clothing hooks in the shower areas and in several of the cells were stationary (painted/rusted) in the upright position.</li> </ul>
<b>APHA CHAPTER X G. PLUMBING</b>			
Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.		X	<p>Plumbing fixtures and connections were not maintained in good working condition at all times for example:</p> <ul style="list-style-type: none"> <li>• Leaking plumbing fixtures in several pipe chases.</li> <li>• Damaged/Missing ventilation pipes in the pipe chases.</li> <li>• High and low water pressure throughout the cell blocks.</li> <li>• Mal-functioning commodes (short flush) in several of the cell blocks.</li> <li>• Several of the toilets in the cells were not functional.</li> <li>• Leaking/damaged shower heads, missing controls.</li> <li>• Damaged/dirty register covers.</li> </ul>

			<ul style="list-style-type: none"> <li>Leaking bubblers in the cells.</li> <li>Damaged/Missing vacuum breakers.</li> </ul>
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)	YES	NO	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	X		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)	YES	NO	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.	X		
(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)	YES	NO	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
<b>VERMIN CONTROL</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY)	YES	NO	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.		X	The facility has a contractor providing Pest Control Services, nevertheless, American Roaches, Rodents were observed on glue traps and insects

			(gnats) were observed in several areas of the facility.
<b>(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Flammable, toxic, and caustic materials are controlled and used safely.	X		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.	X		
2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)	X		
<b>HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	X		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	X		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	X		
<b>BEDDING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.		x	Twenty-seven (27) mattresses were observed damaged and or missing covers during the evaluation.
<b>APHA CHAPTER X B. BEDDING</b>			
	<b>COMPLIANCE</b>		<b>Observations/Documentation of</b>

TOILET AND BATHING FACILITIES		Compliance	
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	YES	NO	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	YES	NO	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.	X		
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	X		
1. Individual flush toilet or equivalent and lavatory for each cell.	X		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.	X		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-exiting structure – 1/20 ratio)	X		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)	X		
5. Adequate supply of toilet paper.	X		
6. Safety mirror in each lavatory.	N	A	Mirrors removed by the facility.
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	X		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	X		
9. Service sinks for each cell block.	X		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.	X		
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	X		
<b>Name of Inspector(s) Signature and Date: RALPH SPENCER APRIL 07, 2023</b>			

Attachment 74.2 CDF 2.a ACA\_Form DC Jail RE-Inspection  
Q2FY23





**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CENTRAL DETENTION FACILITY INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Re - Inspection: March 20, 2023 to April 07, 2023**

**Areas of Inspection: D.C. Central Detention Facility (CDF)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			<b>X</b>			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			<b>X</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			<b>X</b>			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			<b>X</b>			
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			<b>X</b>			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.				<b>X</b>	There were several circumstances where the register covers in the cells were blocked with paper.	
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%)				<b>X</b>	During the inspection, there were some circumstances where the temperature of the cells were below 68 degrees F.	

95	55			
96	52			
97	49			
98	45			
99	42			
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.		X		
<b>HOUSEKEEPING</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY</b>		<b>YES</b>	<b>NO</b>	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.		X		
<b>(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)</b>		<b>YES</b>	<b>NO</b>	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.			X	There were circumstances that showed preventive maintenance was not performed consistently as evidenced by the mechanical and physical disrepair.
<b>(ACA) 4-ALDF-1C-14 (Ref. New)</b>		<b>YES</b>	<b>NO</b>	
Safety and security equipment are repaired or replaced immediately by qualified personnel.		X		
<b>(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-05)</b>				
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.			X	-There were situations where inmate cells and the common floor area were unclean. -There were circumstances in which gnats were observed in the shower area. -Observed the shower to be unclean. -The vast majority of the floor fans were found to be dusty.
		<b>YES</b>	<b>NO</b>	
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.			X	-Most of the mop sinks were not working. -The doors of several closets were painted shut. -There was no water at the mop sink. The mop sink plumbing system is damaged and leaking. There were no mop holders for the mops. The mop sink rooms' walls are damaged and missing vent pipes. -Drain covers were missing.
<b>(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)</b>		<b>YES</b>	<b>NO</b>	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.		X		
<b>APHA CHAPTER X D. HOUSEKEEPING</b>				
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.			X	The following separate situations observed during the visit: <ul style="list-style-type: none"> <li>• Cells and common floor areas were unclean. There was a circumstance where gnats were observed in the shower area.</li> <li>• Soap scum and dirt were found in the sinks, as well as unclean rings and dirt in the toilets.</li> <li>• The mop sink was without a drain cover, had no water, and there was leaking from</li> </ul>

			<p>the broken faucet. There was a hole in the wall, and the vents were missing.</p> <ul style="list-style-type: none"> <li>• Observed leaks at the pipe chase located at certain places.</li> <li>• There was a damaged handle, the shower head was leaking, and the shower was not working. The shower was clogged and drained slowly. There were no shower curtains observed, and in some cases, the shower was filthy. The shower head was not spraying.</li> <li>• Electrical wire junctions that were not covered were observed.</li> <li>• Most of the floor fans were dusty.</li> </ul>
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.		<b>X</b>	During the inspection, it was observed that cleaning chemical containers were not covered and storage closets were not locked.
<b>LAUNDRY</b>		<b>COMPLIANCE</b>	
		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	<b>X</b>		
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	<b>X</b>		
<b>APHA CHAPTER X E. LAUNDRY</b>			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	<b>X</b>		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water	<b>X</b>		



prisoner should have control of the lighting levels in his or her cell. Where prisoners are observed for health problems, safety, of risk or suicide, a minimum of 3 to 5 foot-candles of light are required at all times.			
<b>PLUMBING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	<b>X</b>		
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping areas. Toilets are provided at a minimum ratio of one for every 12 inmates in male facilities and one for every eight inmates in female facilities and one wash basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	<b>X</b>		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		<b>X</b>	There were circumstances where the temperature of the water in the showers was below 100 degrees F. Observed in-operable showers.
<b>APHA CHAPTER X G. PLUMBING</b>			
Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.		<b>X</b>	Plumbing fixtures and connections were not maintained in good working condition at all times. For example: <ul style="list-style-type: none"> <li>• Clogged drains.</li> <li>• Leaking plumbing fixtures in several pipe chases.</li> <li>• There was high and low water pressure throughout the cell blocks.</li> <li>• There was no hot or cold water in several of the cells.</li> <li>• Malfunctioning toilets flush in the cell blocks.</li> <li>• Damaged or dirty register covers.</li> <li>• Damaged handles (controls) in the shower and leaks.</li> </ul>
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	<b>X</b>		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			

Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	X		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.	X		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
<b>VERMIN CONTROL</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY</b>	<b>YES</b>	<b>NO</b>	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.	X		
<b>(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Flammable, toxic, and caustic materials are controlled and used safely.	X		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.	X		

<p>2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly.</p> <p>(Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)</p>		X	There was a circumstance that gnats were observed in the shower area.
HYGIENE AND PERSONAL REQUIREMENTS	COMPLIANCE		Observations/Documentation of Compliance
(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)	YES	NO	
There is no delay in replacing clothing, linen, and bedding.		X	There were situations where inmate bedding mattresses were observed being damaged.
Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	X		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	X		
Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS			
	YES	NO	
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	X		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	X		
Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS			
	YES	NO	
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	X		
BEDDING	COMPLIANCE		Observations/Documentation of Compliance
(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)	YES	NO	
There is no delay in replacing clothing, linen, and bedding.		x	There were situations where inmate mattresses were observed being damaged.
APHA CHAPTER X B. BEDDING			
TOILET AND BATHING FACILITIES	COMPLIANCE		Observations/Documentation of Compliance
(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)	YES	NO	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		

(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)	YES NO		
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		X	There were situations observed where showers were in disrepair and, in some circumstances, totally not working. And there were some showers with a temperature below 100 degrees F.
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	X		
1. Individual flush toilet or equivalent and lavatory for each cell.	X		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.	X		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-existing structure – 1/20 ratio)	X		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)		X	There were some showers with a temperature below 100 degrees F.
5. Adequate supply of toilet paper.	X		
6. Safety mirror in each lavatory.		X	There was no safety mirror.
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	X		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	X		
9. Service sinks for each cell block.	X		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.	X		
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	X		
<b>Name of Inspector(s) Signature and Date: Ralph Spencer April 07, 2023</b>			



Attachment 74.2 CDF 3.a Culinary Report – 4.7.23 signed

Establishment Name: Department of Corrections  
 Address: 1901 D Street S.E. Washington DC Zip Code 20003  
 Telephone: (202) 523-7134 E-mail Address: \_\_\_\_\_  
 Date of Inspection: 4.07.2023 Time In: 10:00  AM  PM Time Out: \_\_\_\_\_  AM  PM  
 License Holder: NA License/Customer No.: \_\_\_\_\_  
 License Period: NA Type of Inspection: \_\_\_\_\_  
 Establishment Type: \_\_\_\_\_ Risk Category:  1  2  3  4  5

Priority Violations	COS	R
Priority Foundation Violations	COS	R
Core Violations	COS	R
Certified Food Protection Manager (CFPM): <b>Shanell Green</b>		
CFPM Number: <u>FS-97873</u> CFPM Exp Date: <u>01 14 2024</u>		
D.C. licensed trash or solid waste contractor: <b>CGL</b>		
D.C. licensed sewage & liquid waste transport contractor:		
D.C. licensed pesticide operator/contractor: <b>Orkin Pest Control</b>		
D.C. licensed ventilation hood system cleaning contractor: <b>A Klean</b>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Supervision</b>			
<input checked="" type="checkbox"/> OUT	1. Person in charge present, demonstrates knowledge and performs duties		
<input checked="" type="checkbox"/> OUT N/A	2. Certified Food Protection Manager		
<b>Employee Health</b>			
<input checked="" type="checkbox"/> OUT	3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting		
<input checked="" type="checkbox"/> OUT	4. Proper use of restriction and exclusion		
<input checked="" type="checkbox"/> OUT	5. Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>			
<input checked="" type="checkbox"/> OUT N/O	6. Proper eating, tasting, drinking, or tobacco use		
<input checked="" type="checkbox"/> OUT N/O	7. No discharge from eyes, nose, and mouth		
<b>Prevention of Contamination by Hands</b>			
<input checked="" type="checkbox"/> OUT N/O	8. Hands clean and properly washed		
<input checked="" type="checkbox"/> OUT N/A N/O	9. No bare hand contact with RTE food or a pre-approved alternative procedure allowed		
<input checked="" type="checkbox"/> OUT	10. Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>			
<input checked="" type="checkbox"/> OUT	11. Food obtained from approved source		
IN OUT N/A N/O	12. Food received at proper temperature		
IN OUT	13. Food in good condition, safe, and unadulterated		
IN OUT N/A N/O	14. Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>			
<input checked="" type="checkbox"/> OUT N/A N/O	15. Food separated and protected		
<input checked="" type="checkbox"/> OUT N/A	16. Food-contact surfaces: cleaned and sanitized		
<input checked="" type="checkbox"/> OUT	17. Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>			
<input checked="" type="checkbox"/> OUT N/A N/O	18. Proper cooking time and temperatures		
IN OUT N/A N/O	19. Proper reheating procedures for hot holding		
IN OUT N/A N/O	20. Proper cooling time and temperature		
<input checked="" type="checkbox"/> OUT N/A N/O	21. Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/A N/O	22. Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/A N/O	23. Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/A N/O	24. Time as a Public Health Control: procedures and records		
<b>Consumer Advisory</b>			
IN OUT N/A	25. Consumer advisory for raw or undercooked food		
<b>Highly Susceptible Populations</b>			
<input checked="" type="checkbox"/> OUT N/A	26. Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>			
<input checked="" type="checkbox"/> OUT N/A	27. Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT N/A	28. Toxic substances properly identified, stored, & used		

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Conformance with Approved Procedures</b>			
IN OUT N/A N/O	29. Compliance with variance, specialized process, and HACCP plan		
<b>Safe Food and Water</b>			
<input checked="" type="checkbox"/> OUT N/A	30. Pasteurized eggs used where required		
<input checked="" type="checkbox"/> OUT	31. Water and ice from approved source		
IN OUT N/A N/O	32. Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
<input checked="" type="checkbox"/> OUT N/A N/O	33. Proper cooling methods used; adequate equipment for temperature control		
<input checked="" type="checkbox"/> OUT N/A N/O	34. Plant food properly cooked for hot holding		
IN OUT N/A N/O	35. Approved thawing methods used		
<input checked="" type="checkbox"/> OUT	36. Thermometers provided and accurate		
<b>Food Identification</b>			
<input checked="" type="checkbox"/> OUT	37. Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
IN OUT	38. Insects, rodents, and animals not present		
<input checked="" type="checkbox"/> OUT	39. Contamination prevented during food preparation, storage, and display		
<input checked="" type="checkbox"/> OUT	40. Personal cleanliness		
<input checked="" type="checkbox"/> OUT	41. Wiping cloths; properly used and stored		
<input checked="" type="checkbox"/> OUT	42. Washing fruits and vegetables		
<b>Proper Use of Utensils</b>			
<input checked="" type="checkbox"/> OUT	43. In-use utensils: properly stored		
<input checked="" type="checkbox"/> OUT	44. Utensils, equipment and linens: properly stored, dried, and handled		
<input checked="" type="checkbox"/> OUT	45. Single-use/single-service articles: properly stored and used		
<input checked="" type="checkbox"/> OUT	46. Gloves used properly		
<b>Utensils, Equipment, and Vending</b>			
IN OUT	47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/> OUT	48. Warewashing facilities: installed, maintained, and used; test strips		
IN OUT	49. Non-food contact surfaces clean		
<b>Physical Facilities</b>			
<input checked="" type="checkbox"/> OUT	50. Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/> OUT	51. Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/> OUT	52. Sewage and waste water properly disposed		
IN OUT	53. Toilet facilities: properly constructed, supplied, and clean		
<input checked="" type="checkbox"/> OUT	54. Garbage and refuse properly disposed; facilities maintained		
IN OUT	55. Physical facilities installed, maintained, and clean		
<input checked="" type="checkbox"/> OUT	56. Adequate ventilation and lighting; designated areas		

IN = in compliance    OUT = not in compliance    N/A = not applicable    N/O = not observed    COS = corrected on site during inspection    R = repeat violation

Establishment Name Department of Corrections Establishment Address 1901 D Street S.E, Washington DC Page 2 of 2

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Macaroni & Cheese	36 F	Egg	36F				
Turkey	37F	Mixed Vegetables	33F				
Macaroni & Cheese	36 F						

**OBSERVATIONS AND CORRECTIVE ACTIONS**

(Violations cited in this report must be corrected within the time frames below)

25 DCMR	OBSERVATIONS	CORRECTIVE ACTIONS
2912.4 & 3210.1	Insects (Gnats) were observed in the preparation area.	Provide a comprehensive Pest Control program for the facility.
711.1	One #10 can of food product was observed in the storage area.	Product was removed during the evaluation.
1800.1 & 1800.2	Equipment was not maintained in good repair at all times for example - Spray arm for the two compartment sink, steam Kettle F - Turn-off valve leaking, H - Plumbing fixtures leaking, K- Not operational, Refrigeration Units B4 - Dirty, B48- Gasket damaged, B42- Freezer door do not close. Equipment not sanitarilly maintained - Bread Mixer, Meat Slicer, Buffalo Mixer,Ovens, Ice machine and Food Trucks. Hot Food cart electrical cord damaged.	Repair and or replace the damaged equipment.  Clean and sanitize the equipment after each use and as needed.  Repair and or replace the damaged equipment.
3200.1	Handwashing sink not stabilized to the wall in the inmates' toilet room.	Stabilized or replace the handwashing sink.
2802.1	The floor throughout the preparation was dirty and the paint on the floor was peeling. The ceiling in the "Cooks" Box was dirty and damaged.	Properly clean and repair the floor as needed.  Repair and clean the damaged ceiling.

Person in Charge (Signature)

Print Shanell Green

Date April 07, 20223

Inspector (Signature)



Print Ralph H. Spencer

Date April 07, 2023

# Attachment 74.2 CDF 4.a Narrative Analysis Inspection Report

## DC JAIL INSPECTION REPORT

**To:** Ranada Cooper  
Associate Director  
Office of Health Facilities  
Health Regulation and Licensing Administration

**From:** Ralph H. Spencer  
Sanitarian

**Subject:** Department of Health - Environmental Inspection  
DC Central Detention Facility  
March 20, 2023, to April 07, 2023

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The inspection of the DC Detention Facility aka DC Jail was initiated on March 20, 2023, as mandated by the Jail Improvement Act of 2003<sup>1</sup>. In addition, a re-inspection of the items identified during November 16, 2022, to November 30, 2022, inspection, was conducted to determine compliance with the corrective action plan submitted by the facility. The onsite inspection concluded on April 07, 2023, with an exit conference held on April 07, 2023.

The entrance interview was held at 9:30 AM in the 2<sup>nd</sup> floor conference room with the following staff members in attendance:

- Manuel Williams – Deputy Warden, Central Detention Facility
- John Brown– Sanitarian
- Aniceka Points - Program Analyst
- Amy Whitfield – Program Analyst
- Sheila Marr– Major Operations
- Carl R. Young – Risk Manager
- Kathy Landerkin - Deputy Warden CTF

Aniceka Points, Amy Whitfield, and Corporal L. Nwaizegbo., were escorts throughout the survey.

The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions, Chapter X. Environmental Health, and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities. The inspection included a review of the environmental health and safety issues related to the jail's cell blocks, laundry services, culinary services, health services, recreational areas, warehouse, receiving and discharge, and common areas used by inmates.

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<sup>1</sup> D.C. Official Code § 7-731(a-1).

The inspection of 15 of 18 housing units was conducted using a random model of reviewing 50% of the cells. Alternate cells, either odd or even, on the different cell blocks, were evaluated for compliance. The cell blocks inspected are structured as four-tiered: Upper Right (UR), Lower Right (LR), Upper Left (UL), and Lower Left (LL). There are eighty cells per cell block. In addition, there are two dayrooms, one dining area and a gym area. One cell block had dormitories comprised of multiple sleeping units and bathrooms. Each tier had a bathing area consisting of two showers or one shower. There is a mop closet, a plumber's chase closet located between every two cells and one adjacent to the shower on each tier, two storage areas, one lunchroom, one gym, three-day rooms, and one office on each block.

Cell Blocks – South 1 Left and Right Sides, South East 1 Left Side and Right Sides, North East 1 Left and Right Sides, North West 1 Left and Right Sides, North 1 Left and Right Sides, North East 2 Left Side, South 2 Left and Right Sides, South West 2 Left and Right Sides, North 2 Left and Right Sides, North West 2 Right Side, North 3 Left Side and, North East 3 Left and Right Sides, North West 3 Left Side, South West 3 Right Side, South East 3 left and Right Sides, and South 3 left and Right Sides. The aforementioned areas were completely evaluated during this inspection.

Cell Blocks South West 1, South East 2, North East 2, and North East 3 Upper and Lower Left and Right were not evaluated. These areas were used for storage and or training.

The attachments to this report are the worksheets used to document observations, detail of the findings, the Food Establishment Inspection Reports, and the regulatory forms which indicate whether the facility is in substantial compliance or not with the applicable guidelines or regulations.

A re-inspection of the November 16 -30, 2022, evaluation was also conducted simultaneously with this inspection. This evaluation noted structural, mechanical, environmental, and culinary deficiencies.

Several of the structural and mechanical deficiencies observed in previous inspections remained outstanding during this inspection as follows:

- Water penetration through the walls.
- Leaking, damaged and or inoperable plumbing fixtures.
- Damaged shower stalls.
- Tabletops were damaged.
- Peeling paint on metal desks, handrails, tables, tray slats and bed frames.
- Bent seats/no seats.
- Environmental maintenance.
- Smoke odor in several areas the facility.
- Malfunctioning mechanical doors.

- Dirty/Rusted/Damaged and register covers.
- Damaged/Rusted and Missing ductwork.
- Damaged and mal-functioning cell and entry doors.

Deficiencies observed during this evaluation:

- Environmental Maintenance.
  - High Dusting.
  - Cleaning of Shower Stalls.
  - Cleaning of Common Areas in the cell blocks such as the floor at the baseboards in the individual cells and around door jambs and under and around the toilets.
  - Cleaning of cell doors and adjacent ceiling.
  - Cleaning of ceiling fans and adjacent ceiling area.
  - Blankets, jumpers, sheets and towels were used as floor coverings, room dividers, and door and window coverings.
  - Damaged mattresses.
  - Vegetation growth and debris in the enclosed areas of the exterior perimeter and in the exterior premises walkway.
- Mechanical Maintenance
  - Damaged and or inoperable toilet/urinals.
  - Leaking plumbing fixtures.
  - Damaged table tops.
  - Damaged\Missing seats\stools.
  - Water penetration through the walls.
  - Peeling paint on the desks, beds, metal tables, handrails, tray slots and other metal surfaces.
  - Damaged Janitors' closets.
  - Blown fluorescent tubes.
  - Penetrations, and peeling paint on the wall, and blown fluorescent tubes in the stairwells.
  - Painted locking systems of the Pipe Chase doors.
  - Clothing hooks in the cells were stationary in the upright position.
  - Dirty air filters in the mechanical rooms.
  - Game Room - Damaged floor in the vending area, and peeling paint on the wall.

Environmental maintenance in the cell blocks was sporadic. The majority of the cell blocks had an ongoing lack of consistency in maintaining a clean and healthy environment. For example – there was accumulated dirt and wax at the baseboards, thresholds, under and around toilets, handwashing sinks were dirty, dirt rings were in the toilets, dirty ceiling fans and adjacent areas, dirty ceiling in the corridors, accumulated dirt and wax on the floor and around bed posts accumulated in the door tracks, accumulated trash and debris at the top landing of the metal

steps, and dirt and or spillage on cell doors and the adjacent wall. There were no covers/tops on the hazardous chemical containers stored in the Under Carriage storage areas.

The areas needing more attention were the shower stalls, pipe chases, and ceiling circulating fans, and adjacent ceiling areas. These areas were not consistently cleaned: the individual inmate cells, under and around toilets, baseboards, floors, and thresholds between door jambs, the top landing of the metal steps in the cells, door tracks, tray slots, cell doors and adjacent wall and the register covers throughout the facility.

Environmental maintenance has deteriorated throughout the facility. The majority of the cell blocks were in different stages of poor environmental maintenance as was evidence by the following: dirt and soap scum on the shower walls, dirt rings in the handwashing sinks and toilets, accumulated dirt and wax at the baseboards, dirt and spillage on cell doors and adjacent wall, ceiling fans and adjacent ceiling, ceiling in the corridors, individual cells, and maintenance equipment such as – mop heads, wringers, and mop buckets were not routinely maintained in a clean and sanitary manner. Also observed were rusted metal bed frames, peeling paint on the bed frames and desks and peeling paint on the tray slots.

The facility had ‘No Smoking Signs’ posted throughout the cell blocks. Nevertheless, there was a strong smoke odor in several of the cell blocks penetrating the stairwell.

Mechanical maintenance is an ongoing issue. Plumbing deficiencies have increased specifically in the areas of pipe chases, mop closets, shower stalls, high and low water pressure, and non-functional toilets.

The number of damaged mattresses observed has decreased. Damaged mattresses observed during this evaluation were twenty-five (25).

The temperature is not properly regulated throughout the facility. Temperatures measured during the evaluation ranged **from 66°F to 86°F**.

The shower stalls were in different stages of disrepair. Such as: leaking fixtures, no water control handles, showerheads were missing or damaged, blocked floor drain, damaged floor, and ceiling.

Water penetration was an ongoing concern. Several different approaches have been taken to alleviate this issue including caulking of the exterior walls and installation of a new roof. However, there are still issues with water penetration throughout the facility.

Jumpers, blankets, sheets, and linen were used throughout the cell blocks as room dividers, coverings for doors, windows ceiling lights, toilet covers and floor coverings. The accumulation of dirt on register covers was observed throughout the facility.



Mechanically operated doors in the cell blocks and in other areas of the facility were not always maintained in good operation. The doors were noisy upon opening and/or closing, and were difficult to open or close at times, requiring need manual assistance.

The findings and observations below are from areas exclusive to the cell blocks.

### **Inmate Reception Center:**

Evaluation of the area revealed the following discrepancies:

- Room #'s 109, 110 and 115 – The toilets were not functional.
- Room #'s G 109 & 110 – The floor covering was damaged.
- Room # 110 – There was an approximate two-foot-long tear in the floor covering.
- Room #113 – Insects (Gnats) were observed.
- Room # 115 The wall was dirty.
- Room # 126 Janitors' Closet – There were two hazardous chemical containers without covers/tops and there was no mop rack.
- Room # G 204, 205 & 207 – There was one damaged chair in each room.
- Room #'s G132, 139 and 140 – There were accumulated dirt and trash in the door tracks.
- Room #'s G 109, 110, 116, 117, 118, 139, 140, 218, 219, 220, 228, 234, – There was graffiti on the walls.
- Room # 220 A – Toilet was not sanitarily maintained.
- Room # 221 – The paint on the wall was peeling.
- Room # 227 – The fixtures were dirty.
- Room # 228 – The fixtures were not sanitarily maintained, and the toilet did not flush.
- Room # G 302 - The floor covering was damaged, separating from the concrete. The bottom of the metal cabinets was rusted. Also, there was a 12-foot-long crack in the floor.
- Room # 304 – The faucet was leaking, and the chair was damaged.
- Staff Lounge – The chair was damaged and the refrigerator gasket was torn.
- Room #'s 305 - The handicapped shower stalls in Room #'s 220, 302 and the female shower stall were not designed and built-in accordance with the Americans with Disability Act (ADA)<sup>2</sup>.

### **Laundry Services:**

- Clean and soil areas were not physically separated.

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<sup>2</sup> Handicapped Showers – The shower stall was not wheelchair accessible – there was a three-inch lip at the entrance to the shower stall. See ANSI A117.1(20009) Chapter 3 Building Blocks, \*302 and 303. [https://codes.iccsafe.org/public/document/1CCA117\\_12009/chapter-blocks](https://codes.iccsafe.org/public/document/1CCA117_12009/chapter-blocks)

**Clothing Distribution:**

- The space is too small for the services provided.

**Treatment/Examination/ Sick Call Rooms:**

- South 3 – There was an opening in the ceiling causing water penetration. The ceiling was dirty.
- North West 3 – The room was not in service.
- North 2 – There was no paper holder and paper for the examination table.
- South 2 – There were no paper towels and the paint on the duct work was peeling.
- North West 1 – There were no paper sheets for the examination table.
- North East 1 – There was no rod on the examination table for the paper sheets and the wall was dirty.
- North 1 – The floor tiles were damaged/missing.

**Medical Services:**

**Examination Rooms:**

- Room # 7 – The ophthalmoscope was not functional.
- Room # 336 – There was no hot water supply to the room.
- Room # 337 – The ceiling was damaged.
- Room # 357 – The wall trash receptacle was damaged.
- Room #'s 358 & 359 -There was one damaged chair in each room.

**Male Toilet Room:**

- The urinal was not functional.

**Medication Room:**

- The wall at the back of the door was damaged.
- Plastic medicine containers used for storage and dispensing of medicine are damaged and held together with tape.

**Break/Staff Room:**

- There was no cover plate for the utility box.
- The sink cabinet was damaged. The woodwork was swollen and separating.

**Dental:**

- Station # 1 – The floor covering was damaged.
- There was no water supply to the handwashing sink at Station #3.

**Dialysis:**

- The metal storage cabinet was rusty.

**Ophthalmology Clinic:**

- No deficiencies were observed.

**Radiological Suite:**

- There is no Wing/Pedal/Electronic control at the hand-washing sink.
- Room # 340 - The ceiling was damaged from apparent water penetration.

**Pharmacy:**

- Space was cluttered with equipment which is a potential safety hazard.
- Storage was not provided for staff coats and other personal belongings.

**Visiting Halls:**

**Second Floor:**

- Loose toilet seats in both the female and male toilet rooms.

**Third Floor:**

- Room #1 - There were three damaged chairs.

**Stairwells:**

- The exterior perimeter and Interior stairwells were evaluated.

**Interior Stairwells:**

- #10 - There was mechanical storage on the bottom landing.
- #11- There were two blown fluorescent tubes, and peeling paint and plaster on the wall.

**Exterior Stairwells:**

- There was peeling paint on the wall, smoke odor, and apparent water penetration throughout the stairwells. Also, there were trash and debris on the landings of several of the stairwells.
- There were bushes and grass throughout the walkway of the exterior premises.
- Trash, debris and bushes in the enclosure between the buildings.
- Peeling paint throughout the stairwells.
- Apparent mold growth in several stairwells.
- #12 – There were two blown fluorescent tubes.
- #11 – There were no blown fluorescent tubes.
- #10 – There were no blown fluorescent tubes.
- #9 – There were two blown fluorescent tubes.
- #8 – There were no blown fluorescent tubes.
- # 7 – There were two blown fluorescent tubes.
- # 6 – There were two blown fluorescent tubes.
- # 5 – There were two blown fluorescent tubes.
- # 4 – There were no blown fluorescent tubes.
- # 2 – There were no blown fluorescent tubes.
- # 2 – There were two blown fluorescent tubes.
- # 1 – There were no blown fluorescent tube tubes.
  - Total number of tubes – 12

**Tunnels:**

- North Tunnel – There was water penetration through the wall.
- South Tunnel – There was water penetration through the wall.

**Recreation:**

- There were no pads for the arm rest arm rest of the exercise lift.

**Chapel:**

- No deficiencies were observed.

**Law Library:**

- No deficiencies were observed.

**Classification and Parole (C& P):**

- Room 218 D & H – The wall was dirty.

**Barber:**

- No deficiencies were observed.

**Employee Game Room:**

- Damaged and peeling floor covering around and under the vending machines.

**Environmental Services:**

- Several mop heads were observed discolored and there were dirt rings on the mop buckets and wringers. There were no mop racks in several of the mop closets.

**Culinary Services:**

The evaluation of the Culinary Services was conducted using the DC Department of Health, Health Regulation and Licensing Administration's Food Establishment Inspection format. The inspection format requires that proper food temperatures are maintained, proper sanitation methods are followed, and proper safety equipment are made available for staff.

Following are the observations during the inspection:

- The floor throughout was not sanitarily maintained.
- The following pieces of equipment were not properly cleaned - Bread & Buffalo mixer, meat slicer, food trucks and ovens.
- Equipment not maintained – Leaking Spray arm at the 2-compartment sink, steam kettles F -The turn off valve leaks, H -Plumbing fixtures leaking, K-Not operational.
- The drainpipe for the Ice Machine did not drain into the floor drain.
- Refrigeration Unit # B 4 – There was dirt and spillage in the unit.
- Refrigeration Unit # 42 – The freezer door did not close properly.
- Refrigeration Unit # 48 – The gasket was damaged.

**Lunch Temperature Monitored:**

- Macaroni and Cheese – 36°F
- Turkey – 33°F
- Mixed Vegetables – 33°F
- Egg – 36°F

**Cooks' Box:**

- The ceiling was dirty and damaged.

**Officers' Dining Room:**

- Accumulated dirt at the top of the hot and cold display units.
- The spray arm of the 3-compartment sink was leaking.
- There were dirt and spillage in the "Shadow Box" and several of the utensils were not properly cleaned.
- The inside walls of the ice machine were not sanitarily maintained.

**Pest Control:**

- The facility has a pest control contract. However, pest (American Roaches, Gnats and dead mice) sightings were observed in several areas of the facility.

**Gyms:**

All the gym areas in the housing units were evaluated during the inspection. The following observations were made:

- There were blown fluorescent tubes.
- Missing and or Damaged Caulk at the corner of the wall

**Lunchrooms:**

The lunchrooms were not regularly maintained in a clean and sanitary manner as was evidenced by the following observations.

- Blown fluorescent tubes.
- The ceiling adjacent to the register covers and the register covers were dirty.
- The tabletops were damaged.

**Day Rooms:**

- There were blown fluorescent tubes in some of the areas.
- The tabletops were damaged.
- Accumulated dirt on the window ledges.

**Showers:**

Several of the showers throughout the housing units were not sanitarily maintained and in good working order, as evidenced by the following:

- Accumulated dirt and soap scum on the walls of the shower stalls.
- Damaged/missing plumbing fixtures.

- Damaged ceiling and unfinished walls.
- Leaking plumbing fixtures.

### **Mop/Janitors' Closets:**

The mop/janitors' closets were in different stages of disrepair as was evidenced by the following:

- Damaged vacuum breaker.
- Rusted/Damaged ductwork.
- Damaged and unfinished ceiling.
- No hot/cold water supply.
- Missing floor drain cover.
- No cover for the access panel.
- No electrical lighting.
- Mop racks were not provided.
- Several of the closets' doors were painted shut.

### **Plumbing:**

- Pipe Chases - Leaking plumbing fixtures and trash /debris in several of the chases.
- Damaged/Missing vent pipes in several of the pipe chases.
- Low and or high-water pressure throughout the housing units.
- Leaking fixtures in the cells.
- Slow drainage from the sinks.
- Toilets not functional/flushing properly (Short Flush).
- Water was leaking from several of the pipe chases into the corridor.
- Three compartment sinks in the Culinary Department were not equipped with air gaps.

### **General Maintenance:**

The following discrepancies were identified during this evaluation:

- Water penetration through the wall.
- Dirty walls and peeling paint on the walls throughout the facility.
- Dirty and damaged ceilings.
- Painted locking mechanism on the pipe chase doors.
- Openings in the wall.
- Dirty cell doors and adjacent wall.
- Rusted metal window frames throughout the facility.
- The paint was peeling on desks, bed frames, tray slots, tables, handrails, and benches.
- Several clothing hooks in the cells were painted/rusted in the upright position.
- Mechanical doors were in different stages of disrepair.

The facility has a written maintenance preventive program. However, it appears that regularly scheduled services were not provided. This was evident by the number of structural, plumbing, electrical and mechanical discrepancies observed.

**Electrical:**

- In the cell blocks and supporting areas including the stairwells, there were one hundred and forty-six **(146) blown fluorescent tubes**.
- Several electrical switches and wall outlets were observed without cover plates.
- Electronic doors were not functioning properly throughout the facility.

**Heating Ventilation and Air-Conditioning (HVAC):**

- Temperature readings in the cell blocks ranged **from 66°F to 86°F**.
- The HVAC system was not functioning properly as was evidenced by the following:
  - The fluctuation in the temperature readings throughout the facility.
  - The accumulation of dirt in the register covers.
  - The odor of smoke throughout the facility.
- Register covers throughout the facility were not regularly cleaned.

Attachment 74.2 CDF 5.a Inspection Tool NO1 March 28 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 1    ESCORT: A. POINTS, AMY WHITFIRLD & CORP. L. NWAIZEGBO    DATE: MARCH 28, 2023    TIME: 10:30AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA	NA	NA	NA	NA	NA		NA		NA		NA	NA				NA		NA		
HEAT Y/N/NA	Y	Y	Y		Y		Y		Y		Y	Y				Y		Y		
ROOM TEMP <80 °F	70°F	72	72	72	70		71		71		70	67				69		70°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK	OK		OK		OK		D	OK				OK		OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK		OK		OK		OK	OK				OK		OK		
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA	NA	NA		NA	Common Area Daytime Inspection				NA				NA		NA		
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK		OK					OK				OK		OK		
OTHER/AREAS 20> fc yes/ok	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y		Y		
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK		OK		OK		OK	OK				OK		OK		
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y		Y		
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK	OK		OK		OK		OK	OK				OK		OK		
BACK FLOW Device Y/N	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y		Y		
TOILET Flush Y/N	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y		Y		
TOILET LEAK Y/N	N	N	N	N	N		N		N		N	N				N		N		
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK	OK	OK	D		D		OK		OK	OK				D		D		

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK	OK	OK	OK	OK		OK		OK		OK	OK				OK		OK		
<b>FLOOR-Surface Clean/soiled - C/S</b>	C	C	C	C	C		C		C		C	C				C		C		
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK	OK	OK	OK	OK		OK		OK		OK	OK				OK		OK		
<b>CELL - Dirty/Clean D/C</b>	D	D	D	D	D		D		D		D	D				D		D		
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK	OK	OK	OK	OK		OK		D		OK	OK				OK		OK		
<b>WALLS-Peeling Paint/Damaged/Dirty - PPT/D/DAOK</b>	D	D	PPT	D	D		D		D		D	D				D		D		
<b>VERMIN - Yes/No</b>	N	N	N	N	N		N		N		N	N				N		N		
<b>DESK - Yes/No</b>	Y	Y	Y	Y	Y		Y		Y		Y	N				Y		Y		
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA	NA	NA		NA		NA		NA		NA	NA				NA		NA		
<b>FIXTURES -Sink/Toilet Clean/Dirty - C/D</b>	C	D	C	D	C		D		C		C	C				C		C		
<b>BLANKET Yes/No</b>	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y		Y		
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK	OK	OK	OK	OK		OK		OK		OK	OK				OK		OK		
<b>TOWELS 2x week Y/N</b>	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y	Y	Y		
<b>TOOTHPASTE/ SOAP Y/N</b>	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y	Y	Y		
<b>COMB/BRUSH-Y/N</b>	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y	Y	Y		
<b>TOILET PAPER in Cell Y/N</b>	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y	Y	Y		
<b>SANITARY Pads/ Tampons Y/N/NA</b>	NA	NA	NA	NA	NA		NA		NA		NA	NA				NA	NA	NA		
<b>CLOTHES - 2X Changes/WK -Y/N</b>	Y	Y	Y	Y	Y		Y		Y		Y	Y				Y	Y	Y		

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 28, 2023    TIME: 10:30AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36		
A/C Y/N/NA	NA		NA		NA	NA	NA	NA	NA	NA	NA						NA	NA		
HEAT Y/N/NA	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
ROOM TEMP<80°F	67°F		68		66	64	65	64	64	65	64						65	66°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK	OK	OK	OK	B	OK	OK						OK	OK		
DAYRM/DINE LIGHT Dirty/Clean 20>fc D/C/ok	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA	NA	NA	Common Area Daytime Inspection									NA	NA		
EXIT/LIGHT<10fc yes/ok	OK		OK		OK	OK	OK													
OTHER/AREAS 20> fc yes/ok	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
HOT H2O Regulated/Mixing Valve Y/N	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
BACK FLOW Device Y/N	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
TOILET Flush Y/N	N		Y		Y	Y	Y	Y	Y	Y	Y						N	Y		
TOILET LEAK Y/N	N		N		N	N	N	N	N	N	N						N	N		
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked -C/B/OK	OK		OK		OK	B	OK	B	OK	OK	OK						OK	B		

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	39	40
<b>Mattress/Cover Soiled/Damaged DA/Y/N/OK</b>	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
<b>FLOOR-Surface Clean/soiled-C/S</b>	C		C		C	C	C	C	C	C	C						C	C		
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
<b>CELL-Dirty/Clean -D/C</b>	D		D		C	D	D	D	D	D	C						C	C		
<b>CEILING - Peeling Paint /Dirty - PPT/D/OK</b>	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
<b>WALLS - Peeling Dirty /Dirty- PPT/D/OK</b>	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
<b>VERMIN-Yes/No</b>	N		N		N	N	N	N	N	N	N						N	N		
<b>DESK - Yes/No</b>	Y		Y		Y	Y	Y	Y	Y	Y	Y									
<b>SAFETY Mirror Distort/Missing OK/NA</b>	NA		NA		NA	NA	NA	NA	NA	NA	NA						NA	NA		
<b>FIXTURES -sink Toilet-Clean/ Dirty - C/D</b>	C		C		C	C	C	C	C	C	C						C	C		
<b>BLANKET-es/No</b>	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK		OK	OK	OK	OK	OK	OK	OK						OK	OK		
<b>TOWELS-2xWK Yes/no</b>	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
<b>COMB/BRUSH-Y/N</b>	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
<b>TOILET PAPER in Cell Y/N</b>	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		
<b>SANITARY Pads/Tampons Y/N/NA</b>	NA		NA		NA	NA	NA	NA	NA	NA	NA						NA	NA		
<b>CLOTHES 2x changes/week Y/N</b>	Y		Y		Y	Y	Y	Y	Y	Y	Y						Y	Y		

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 28, 2023    TIME: 10:30AM**

ELEMENTS	UPPER RIGHT TIER										UPPER LEFT TIER							
	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54
A/C Y/N/NA	NA		NA		NA	NA		NA		NA		NA	NA	NA			NA	NA
HEAT Y/N/NA	Y		Y		Y	Y		Y		Y		Y	Y	Y			Y	Y
ROOM TEMP <80 °F	73°F		74		73	72		75		71		79	73	71			74	72°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK	OK		B		OK		OK	OK	OK			B	B
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK	OK		OK		OK		OK	OK	OK			OK	OK
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA	NA	Common Area Daytime Inspection					NA	NA	NA			NA	NA
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK	OK						OK		OK		OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK		OK		OK	OK		OK		OK		OK	OK	OK			OK	OK
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK	OK		OK		OK		OK	OK	OK			OK	OK
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y	Y		Y		Y		Y	Y	Y			Y	Y
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK	OK		OK		OK		OK	OK	OK			OK	OK
BACK FLOW Device Y/N	Y		Y		Y	Y		Y		Y		Y	Y	Y			Y	Y
TOILET Flush Y/N	Y		Y		Y	Y		Y		Y		Y	Y	Y			Y	Y
TOILET LEAK Y/N	N		Y		N	N		N		N		N	N	N			N	N
REGISTER/VENTS 15 cu ft- Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK	OK		OK		OK		OK	OK	OK			OK	B

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54		
Mattress/Cover Soiled/Damaged DA/Y/N/OK	OK		OK		OK	OK		OK		OK		OK	OK	OK			OK	OK		
FLOOR-Surface Clean/soiled - C/S	C		C		C	C		C		C		C	C	C			C	C		
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK		OK		OK	OK		OK		OK		OK	OK	OK			OK	OK		
CELL - Dirty/Clean D/C	D		D		D	D		D		D		D	D	D			D	D		
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK	D		OK		OK		OK	OK	OK			OK	OK		
WALLS - Peeling Paint/Dirty - PPT/D/OK	D		OK		OK	D		D		D		OK	OK	D			DA	D		
VERMIN - Yes/No	N		N		N	N		N		N		N	N	N			N	N		
DESK - Yes/No	Y		Y		Y	Y		Y		Y		Y	Y	Y			Y	Y		
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA	NA		NA		NA		NA	NA	NA			NA	NA		
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C	C		C		C		C	C	C			D	C		
BLANKET Yes/No	Y		Y		Y	Y		Y		Y		Y	Y	Y			Y	Y		
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK	OK				OK		OK	OK	OK			OK	OK		
TOWELS 2x week Y/N	Y		Y		Y	Y				Y		Y	Y	Y			Y	Y		
TOOTHPASTE/ SOAP Y/N	Y		Y		Y	Y				Y		Y	Y	Y			Y	Y		
COMB/BRUSH-Y/N	Y		Y		Y	Y				Y		Y	Y	Y			Y	Y		
TOILET PAPER in Cell Y/N	Y		Y		Y	Y				Y		Y	Y	Y			Y	Y		
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA	NA				NA		NA	NA	NA			NA	NA		
CLOTHES -2x Changes -Y/N	Y		Y		Y	Y				Y		Y	Y	Y			Y	Y		

**HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTRH 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 28, 2023 TIME: 10:30AM**

ELEMENTS	LOWER RIGHT TIER						LOWER RIGHT TIER													
	62	63	64	5	59	60	61	62	63	64	65	66	67	68	69	70	71	72		
A/C Y/N/NA	NA	NA	NA	NA	NA		NA	NA				NA		NA	NA	NA		NA		
HEAT Y/N/NA	Y	Y	Y	Y	Y		Y	Y				Y		Y	Y			Y		
ROOM TEMP <80 °F	66°F	66	66	68	64		65	64				62		64	64	62		66°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK	OK		OK	OK				OK		OK	OK	OK		OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK		OK	OK				OK		OK	OK	OK		OK		
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA	NA	NA		NA	Common Area Daytime Inspection				NA		NA	NA	NA		NA		
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK		OK					OK				OK		OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK		OK	OK				OK		OK	OK	OK		OK		
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK		OK	OK				OK		OK	OK	OK		OK		
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y		Y	Y				Y		Y	Y	Y		Y		
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK	OK		OK	OK				OK		OK	OK	OK		OK		
BACK FLOW Device Y/N	Y	Y	Y	Y	Y		Y	Y				Y		Y	Y	Y		Y		
TOILET Flush Y/N	Y	Y	Y	Y	Y		Y	Y				Y		Y	Y	Y		Y		
TOILET LEAK Y/N	N	N	N	N	N		N	N				N		N	N	N		N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	OK	OK	OK	OK	OK		OK	OK				OK		OK	OK	OK		OK		

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	56	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72		
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK				OK		OK	OK	OK		DA		
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C					C		C	C	C		C		
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK					OK		OK	OK	OK		OK		
CELL - Dirty/Clean D/C	D	D	C	C	C	C	C					C		C	C	C		C		
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK					C		C	C	C		C		
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK					OK		OK	OK	OK		OK		
VERMIN - Yes/No	N	N	N	N	N	N	N					N		N	N	N		N		
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y					Y		Y	Y	Y		Y		
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA	NA	NA					NA		NA	NA	NA		NA		
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C	D	D	D					C		C	C	D		D		
BLANKET Yes/No	Y		Y	Y	Y	Y	Y					Y		Y	Y	Y		Y		
SHEETS - Torn/Worn Y/N/OK	OK		OK	OK	OK	OK	OK					OK		OK	OK	OK		OK		
TOWELS 2x week Y/N	Y		Y	Y	Y	Y	Y					Y		Y	Y	Y		Y		
TOOTHPASTE/ SOAP Y/N	Y		Y	Y	Y	Y	Y					Y		Y	Y	Y		Y		
COMB/BRUSH-Y/N	Y		Y	Y	Y	Y	Y					Y		Y	Y	Y		Y		
TOILET PAPER in Cell Y/N	Y		Y	Y	Y	Y	Y					Y		Y	Y	Y		Y		
SANITARY Pads/ Tampons Y/N/NA	NA		NA	NA	NA	NA	NA					NA		NA	NA	NA		NA		
CLOTHES 2x changes/week Y/N	Y		Y	Y	Y	Y	Y					Y		Y	Y	Y		Y		



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 1**

**ESCORT: A. POINTA, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 27, 2023      TIME: 10:30 AM**

### COMMENTS:

Population: 25

Temperature Range: 65°F - 79°F

Showers: 8

- Upper and Lower Left – Dirt and soap scum on the walls. Also the clothing hooks were in the upright position.
- Upper and Lower Right – The clothing hooks were fixed in the upright position and there was no cover for the floor drain.

Mop Closets:

- Upper Left – There were no electrical lighting and water supply.
- Lower Left and Upper Right – The doors were painted shut.
- Lower Right – The vacuum breaker was damaged. There was an opening in the wall and there were pieces of miscellaneous trash and debris on the floor.

Pipe Chase:

- Leaking, missing and damaged plumbing fixtures between Cell #'s – 38 & 39.
- There were accumulated dirt and debris in the Pipe Chases adjacent to the shower stalls on the Lower Left and Right Levels.

Day Rooms:

- Upper Right – There was graffiti on the wall.
- The tabletops were damaged.

Lunchroom and Gym:

- No deficiencies were observed.

Under Carriage Storage Areas:

- Lower Left & Lower Right – There was no electrical lighting.
- Lower Right – There were no covers/top for the hazardous chemical containers.

Wall:

- Dirty, peeling paint and or graffiti in Cell's 1, 2, 3, 4, 5, 7, 7, 9, 11, 12, 16, 18, 19, 21, 26, 28, 37, 42, 53, 54, 56, 57, 59, 62, 66, 69, 70 and 72.

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 1      ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 28, 2023      TIME: 10:30AM**

**COMMENTS:**

Register Cover:

- Blocked with paper and or dirty in Cell #'s 1, 7, 16, 18, 26,41, 54 and 72.

Door Track:

- Accumulated dirt in the door tracks in Cell #'s 1, 2, 3, 4, 5, 7, 9, 11, 12, 16, 18, 19, 21, 23, 24, 25, 26, 27, 28, 29, 39, 41, 42, 44, 46, 48, 50,54, 55, 56, 59, 62, 66, 69, 70, and 72.

Fixtures -Handwashing Sinks and Toilets:

- Not sanitarly maintained in Cell #'s 2, 4, 7, 44, 49, 61, 70 and 72

Plumbing:

- Sink Blocked and Toilet runs in cell #'s 3, 5 and 39.
- There was water on the floor in Cell's 35, 36, 37 and 66.

Electrical:

- Ceiling light covered with paper and or jumpers in Cell #'s 11, 18, 26, 27, 28, 44, and 50.
- No electrical lighting in the Under-Carriage Storage Areas and the Mop Closet Upper Left.
- No electrical lighting in Cell # 68.

Environmental:

- Dirt and debris between the metal slats at the top landing of the steps.
- Accumulated dirt and wax at the threshold of the cells, under the toilets, around the bed legs and at the baseboard.
- Rust and or Pelling Paint on the metal bed frame in Cell # 37.
- Ceiling, Wall and Cell doors were not sanitarly maintained.
- Jumpers, T-shirts sheets and blankets were used as ceiling light covers, room dividers, floor coverings, toilet covers and seats, and window covers.
- There was accumulated dirt and wax on the floor throughout.

Attachment 74.2 CDF 5.b Inspection Tool NO2 March 27 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 2      ESCORT: A. POINTS, AMY WHITFIELD & L. NWAIZEGBO    DATE: MARCH 27, 2023    TIME: 10:00 AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA	NA	NA	NA	NA	NA			NA		NA			NA				NA			
HEAT Y/N/NA	Y	Y	Y	Y	Y			Y		Y			Y				Y			
ROOM TEMP<80°F-OK	73°F	72	71	71	71			73		74			71				73°F			
CELL/LIGHT 20>fc Dirty/Blocked-B/D/OK	OK	OK	OK	OK	OK			OK		OK			OK				OK			
DAYRM/DINE-LIGHT Dirty/Clean-20>FC Dirty/OK	OK	OK	OK	OK	OK			OK		OK			OK				OK			
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA	NA	NA			Common Area Daytime Inspection						NA				NA		
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK									OK				OK		
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK			OK		OK			OK				OK			
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK			OK		OK			OK				NO			
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y			Y		Y			Y				Y			
HOT/COLD H2O Pressure H/L/OK	OK	OK	H	OK	OK			OK		OK			OK				OK			
BACK FLOW Device Y/N	Y	Y	Y	Y	Y			Y		Y			Y				Y			
TOILET Flush Y/N	Y	Y	Y	Y	Y			Y		Y			Y				Y			
TOILET LEAK Y/N	N	N	N	N	N			N		N			Y				N			
REGISTER/VENTS - 15 cu ft -Clean/ Dirty/Blocked-C/B/OK	B	B	B	B	B			B		B			B				B			

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK			OK		OK			OK					OK		
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C			C		C			C					C		
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK			OK		OK			OK					OK		
CELL - Dirty/Clean D/C	C	C	C	C	C			C		C			C					C		
CEILING - Peeling Paint/Dirty-Damaged PPT/D/da/OK	OK	OK	OK	OK	OK			OK		OK			OK					OK		
WALLS-Peeling Paint/ /Dirty/PPT/D/OK	OK	OK	OK	OK	OK			OK		OK			OK					OK		
VERMIN - Yes/No	N	N	N	N	N			N		N			N					N		
DESK - Yes/No	Y									Y			Y					Y		
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA			NA		NA			NA					NA		
FIXTURES -Sink/ Toilet-Clean/Dirty-C/D	C	C	C	C	C			B		D			D					D		
BLANKET Yes/No	Y	Y	Y	Y	Y			Y		Y			Y					Y		
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK			OK		OK			OK					OK		
TOWELS-2Xweek-Y/N	Y	Y	Y	Y	Y			Y		Y			Y					Y		
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y			Y		Y			Y					Y		
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y			Y		Y			Y					Y		
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y			Y		Y			Y					Y		
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA			NA		NA			NA					NA		
CLOTHES 2xchanges/ Week - Y/N	Y	Y	Y	Y	Y			Y		Y			Y					Y		

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR DETENTION FACILITY**

**AREA: NORTH 2**

**ESCORT: A. POINTD, AMY WHITFIELD & CPL. L. NWAIZEGBO**

**DATE: MARCH 27, 2023**

**TIME: 10:00 AM**

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER									
	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	
A/C Y/N/NA		NA		NA	NA	NA															
HEAT Y/N/NA		Y		Y	Y	Y															
ROOM TEMP <80 °F		71°F		70	70	66°															
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK	OK	OK															
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK	OK	OK															
NIGHT/LIGHT 3-5 fc no/ok		NA		NA	NA	NA		Common Area Daytime Inspection													
EXIT/LIGHT <10 fc yes/ok		OK		OK	OK	OK															
OTHER/AREAS 20> fc yes/ok		OK		OK	OK	OK															
H2O Temp 100 °F - 120 °F NO/OK		OK		OK	OK	OK															
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y	Y															
HOT/COLD H2O Pressure H/L/OK		OK		OK	OK	OK															
BACK FLOW Device Y/N		Y		Y	Y	Y															
TOILET Flush Y/N		Y		Y	Y	Y															
TOILET LEAK Y/N		N		N	N	N															
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked -C/B/OK		B		B	B	B															

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38
<b>Mattress/Cover-Soiled/Damaged DA/Y/N/OK</b>		OK		OK	OK	OK														
<b>FLOOR-Surface Clean/soiled - C/S</b>		C		C	C	C														
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>		OK		OK	OK	OK														
<b>CELL - Dirty/Clean D/C</b>		C		C	C	C														
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>		OK		OK	OK	OK														
<b>WALLS - Peeling Paint/Dirty/DAMAGED - PPT/D/OK</b>		OK		D	PPT	OK														
<b>VERMIN - Yes/No</b>		N		N	N	N														
<b>DESK - Yes/No</b>		Y		Y	Y	Y														
<b>SAFETY MIRROR Distort/Missing/OK/NA</b>		NA		NA	NA	NA														
<b>FIXTURES -Sink/Toilet Clean/Dirty - C/D</b>		C		C	C	C														
<b>BLANKET Yes/No</b>		Y		Y	Y	Y														
<b>SHEETS - Torn/ Worn Y/N/OK</b>		OK		OK	OK	OK														
<b>TOWELS 2x week Y/N</b>		Y		Y	Y	Y														
<b>TOOTHPASTE/ SOAP Y/N</b>		Y		Y	Y	Y														
<b>COMB/BRUSH-Y/N</b>		Y		Y	Y	Y														
<b>TOILET PAPER in Cell Y/N</b>		Y		Y	Y	Y														
<b>SANITARY Pads/ Tampons Y/N/NA</b>		NA		NA	NA	NA														
<b>CLOTHES 2x changes/week Y/N</b>		Y		Y	Y	Y														

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 2      ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO      DATE: MARCH 27, 2023 TIME: 10:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52				
A/C Y/N/NA	NA	NA	NA	NA	NA															
HEAT Y/N/NA	NA	NA	NA	NA	Y															
ROOM TEMP <80 °F	73°F	72	68	70	71°F															
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK	OK															
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK															
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA	NA	NA		Common Area Daytime Inspection													
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK															
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK															
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK															
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y															
HOT/COLD H2O Pressure H/L/OK	H	OK	OK	OK	OK															
BACK FLOW Device Y/N	Y	Y	Y	Y	Y															
TOILET Flush Y/N	Y	Y	Y	Y	Y															
TOILET LEAK Y/N	N	N	N	N	N															
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	B	B	B	B	OK															



ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52				
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK															
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C															
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK															
CELL - Dirty/Clean D/C	C	C	C	C	C															
CEILING - Peeling Paint/Dirty-PPT/D/OK	OK	OK	OK	OK	OK															
WALLS-Peeling Paint/ Dirty/Damaged- PPT/D/DA/OK	OK	OK	OK	OK	OK															
VERMIN - Yes/No	N	N	N	N	N															
DESK - Yes/No	Y																			
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA															
FIXTURES -Sink/ Toilet-Clean/Dirty-C/D	C	C	C	C	C															
BLANKET Yes/No	Y	Y	Y	Y	Y															
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK															
TOWELS-2XWeek-Y/N	Y	Y	Y	Y	Y															
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y															
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y															
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y															
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA															
CLOTHES-2X CHANGES/WEEK-Y/N	Y	Y	Y	Y	Y															

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 2**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. N. NWAIZEGBO DATE: MARCH 27, 2023 TIME: 10:00AM**

ELEMENTS	LOWER RIGHT TIER											LOWER RIGHT TIER								
	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71		
A/C Y/N/NA		NA				NA			NA			NA						NA		
HEAT Y/N/NA		Y				Y			Y			U						Y		
ROOM TEMP <80 °F		71 °F				72			71			71						71°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		B				B			OK			OK						OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		C				C			C			C						C		
NIGHT/LIGHT 3-5 fc no/ok		NA				NA		Common Area Daytime Inspection				NA						NA		
EXIT/LIGHT <10 fc yes/ok		OK				OK												OK		
OTHER/AREAS 20> fc yes/ok		OK				OK			OK			OK						OK		
H2O Temp 100 °F - 120 °F NO/OK		OK				OK			OK			OK						OK		
HOT H2O Regulate/Mixing Valve Y/N		Y				Y			Y			Y						Y		
HOT/COLD H2O Pressure H/L/OK		OK				OK			OK			OK						OK		
BACK FLOW Device Y/N		Y				Y			Y			Y						Y		
TOILET Flush Y/N		Y				Y			Y			Y						Y		
TOILET LEAK Y/N		N				N			N			N						N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		B				B			OK			OK						OK		

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71		
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK				OK			OK			OK						OK		
FLOOR-Surface Clean/soiled - C/S		C				C			C			C						C		
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK				OK			OK			OK						OK		
CELL - Dirty/Clean D/C		C				C			C			C						C		
CEILING-Peeling Paint/Dirty-PPT/D/OK		OK				OK			OK			OK						OK		
WALLS-Peeling Paint/ Damaged/Dirty- PPT/D/da/OK		OK				OK			OK			OK						OK		
VERMIN - Yes/No		N				N			N			N						N		
DESK - Yes/No		Y				Y			Y			Y						Y		
SAFETY MIRROR Distort/Missing OK/NA		NA				NA			NA			NA						NA		
FIXTURES-Sink/Toilet Clean/Dirty - C/D		C				D			D			D						D		
BLANKET Yes/No		Y				Y			Y			Y						Y		
SHEETS - Torn/Worn Y/N/OK		OK				OK			OK			OK						OK		
TOWELS -2xWeek-Y/N		Y				Y			Y			Y						Y		
TOOTHPASTE/ SOAP Y/N		Y				Y			Y			Y						Y		
COMB/BRUSH-Y/N		Y				Y			Y			Y						Y		
TOILET PAPER in Cell Y/N		Y				Y			Y			Y						Y		
SANITARY Pads/ Tampons Y/N/NA		NA				NA			NA			NA						NA		
CLOTHES-2x changes Week - Y/N		Y				Y			Y			Y						Y		

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 2 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 27, 2023 TIME: 10:00 AM**

### COMMENTS:

Population: 19

Temperature Ranged: 66°F to 74°F

Showers:8

- Two (2) were not functional.
- Upper Left –There was dirt and soap scum on the wall.
- Lower Right – There were no water controls in both shower stalls.

Mop Closets:

- Upper Left – There were no vacuum breaker and electrical lighting. Also, the wall was unfinished.
- Lower Left and Upper Right – The doors were painted shut.
- Lower Right – Was not functional.

Pipe Chase:

- Leaking/damaged and or missing plumbing fixtures between Cell #'s – Adjacent to cell # 38, 42 & 43, 67 & 68 and 71 & 72

Gym:

- There was accumulated dirt on the register covers.

Lunch Room:

- The table tops were damaged.

Classification and Parole:

- There was accumulated dirt on the window ledges.

Under Carriage Storage:

- There were two hazardous chemical containers without covers/tops.

Video Conference Area:

- There was accumulated dirt on the window ledges.

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 2      ESCORT: A. POINTS, AMY WHITFIELD & L. NWAIZEGBO**

**DATE: MAR. 27, 2023      TIME: 10:00 AM**

**COMMENTS:**

Plumbing:

- High/Low water pressure – Cell #'s 3 and 37.
- Sink Blocked/Slow Drainage – Cell # 8
- No Hot/Cold Water Supply – Cell # 18.
- Toilet not functioning properly – Cell # 8.

Environmental:

- Fixtures – Toilet & Handwashing Sinks - were not sanitarly maintained in Cell #'s, 10, 13, 18, 38, 59, 62, 65 and 71.
- There was accumulated dirt on the window ledges in the Video Conference Area, and the Classification and Parole Office.
- The register covers were either blocked or covered in Cell #'s 5, 22,37, 38, 39, 40, 55 and 59.
- There was accumulated dirt in the door tracks in Cell #'s 23, 24, 29,37, 38, 38, 40, 55 and 59.
- Graffiti on the wall in Cell #'s 22 and 65.

Construction:

- Rusted and or peeling paint on metal bed frames and desks in Cell #'s 1, 23, 24, 38, 39, 40, 41 and 71.
- There was accumulated trash and debris on the top landing of the metal steps.
- Floor not sanitarly maintained throughout specifically at the door jambs, baseboards and under and around the toilets.

Attachment 74.2 CDF 5.c Inspection Tool NO3 March 20 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 3      ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO      DATE: MARCH 20, 2023      TIME: 10:15AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA	NA		NA	NA		NA		NA	NA	NA	NA	NA	NA	NA		NA	Y			
HEAT Y/N/NA	Y		Y	Y		N		Y	Y	Y	Y	Y	Y	Y		Y	N			
ROOM TEMP <80 °F	70°F		70°	70°		71°		71°	72°	70°	68°	67°	68°	70°	71°		68°	69°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK		OK	OK			
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK		OK	OK			
NIGHT/LIGHT 3-5 fc no/ok	NA		NA	NA		NA		Common Area Daytime Inspection				NA	NA	NA	NA		NA	NA		
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK		OK						OK	OK	OK	OK		OK	OK		
OTHER/AREAS 20> fc yes/ok	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK		OK	OK			
H2O Temp 100 °F - 120 °F NO/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK		OK	OK			
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y		Y		Y	Y	Y	Y	Y	Y	Y		Y	Y			
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK		OK	OK			
BACK FLOW Device Y/N	Y		Y	Y		Y		Y	Y	Y	Y	Y	Y	Y		Y	Y			
TOILET Flush Y/N	Y		Y	Y		Y		Y	N	Y	Y	Y	Y	Y		Y	Y			
TOILET LEAK Y/N	N		N	N		N		N	N	N	N	N	N	N		N	N			
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK		OK	OK			

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK	OK		OK	OK		
FLOOR-Surface Clean/soiled - C/S	C		C	C		C		C	C	C	C	C	C	C	C		C	C		
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK	OK		OK	OK		
CELL - Dirty/Clean D/C	C		C	C		C		C	C	C	C	C	C	C	C		C	C		
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK	OK		OK	OK		
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK		OK		OK	OK	OK	OK	OK	OK	OK	OK		OK	OK		
VERMIN - Yes/No	Y		Y	Y		Y		Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		
DESK - Yes/No	Y		Y	Y		Y		Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		
SAFETY MIRROR Distort/Missing OK/NA	NA		NA	NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA		NA	NA		
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C	C		C	C	C	C	C	C	C	C	C	C		C	C		
BLANKET Yes/No	Y		Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		
SHEETS - Torn/Worn Y/N/OK	OK		OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK		
TOWELS 2x week Y/N	Y		Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		
TOOTHPASTE/ SOAP Y/N	Y		Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		
COMB/BRUSH-Y/N	Y		Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		
TOILET PAPER in Cell Y/N	Y		Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		
SANITARY Pads/ Tampons Y/N/NA	NA		NA	NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA		NA	NA		
CLOTHES 2X changes/week=Y/N Y/N	Y		Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y		



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 3      ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 20, 2023    TIME: 10:15 AM**

**COMMENTS:**

Lower Left Side was evaluated.

Upper left is used for programs. Open space not divided into cells.

Right Side not used for programs or another inmate activity.

Inmate Population: 13

Temperature Range: 67°F - 72°F

Showers: 4

- No deficiencies were observed in the shower stalls.

Mop Close:

- Lower Left – The door was painted shut.

Pipe Chases:

- The doors were painted shut.

Gym:

- Wall was separating at the corner.
- There were two blown fluorescent tubes in the area.
- The register cover and the adjacent ceiling tiles were dirty.

Lunch Room:

- There was one blown fluorescent tube.

Plumbing:

- No deficiencies were observed.

Under Carriage Storage:

- There was no electrical lighting.

Blown Fluorescent Tube:

Gym – 2

Lunch Room – 1

Total -3

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 3      ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 20, 2023    TIME: 10:15 AM**

Cell # 3 – The wall was dirty.

Cell #'s 3, 4, 6, 9, 11, 12, 13, 15 & 16 – The fixtures, toilets and handwashing sinks were not sanitarily maintained.

Classification and Parole – The seat and arm rest were damaged.

Attachment 74.2 CDF 5.d Inspection Tool NE1 March 29 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 29, 2023 TIME: 10:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER										
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
ROOM TEMP <80 °F	79°F		77		76		76		74		74		67		73		75		75°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection						NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK							OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N		
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		B		

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>FLOOR-Surface Clean/soiled - C/S</b>	C		C		C		C		C		C		C		C		C		C	
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>CELL - Dirty/Clean D/C</b>	C		C		C		C		C		C		C		C		C		C	
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>WALLS -Peeling Paint /Dirty/Damaged - PPT/D/DA/OK</b>	OK		OK		OK		OK		OK		OK		DA		OK		D		OK	
<b>VERMIN - Yes/No</b>	N		N		N		N		N		N		N		N		N		N	
<b>DESK - Yes/No</b>	Y																			
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C		C		C		C		C		C		C		C		D		C	
<b>BLANKET Yes/No</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>TOWELS- 2XWeek-Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>COMB/BRUSH-Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>TOILET PAPER in Cell Y/N</b>	Y		Y																	
<b>SANITARY Pads/ Tampons Y/N/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
<b>CLOTHES-2xChanges /Week -Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 12    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 29, 2023    TIME: 10:00AM**

ELEMENTS	LOWER RIGHT TIER										UPPER RIGHT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA			NA		NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA			Y		Y		Y		Y		Y		Y		Y		Y		Y	
ROOM TEMP<80°F			73°F		70		73		69		67		62		68		69		70°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK			C		C		C		C		C		C		C		C		C	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok			OK		OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok			NA		NA		NA	Common Area Daytime Inspection				NA		NA		NA		NA		NA
EXIT/LIGHT <10 fc yes/ok			OK		OK		OK					OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok			OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N			N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK			OK		OK		OK		B		B		OK		B		OK		OK	

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S			C		C		C		C		C		C		C		C		C	
FLOOR Tiles- Missing/Damaged - MI/DA/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C			C		C		C		C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty- Damaged/PPT/ DA/D/OK			DA		DA		OK		OK		OK		OK		OK		D		D	
VERMIN - Yes/No			N		N		N		N		N		N		N		N		N	
DESK - Yes/No			Y																	
SAFETY MIRROR Distort/Missing / OK/NA			NA																	
FIXTURES - Sink /Toilet- Clean/ Dirty - C/D			C		C		C		D		C		C		C		D		C	
BLANKET Yes/No			Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/ Worn Y/N/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS <sup>2x</sup> week Y/N			Y		Y															

<b>TOOTHPASTE/ SOAP Y/N</b>			Y		Y													
<b>COMB/BRUSH- Y/N</b>			Y		Y													
<b>TOILET PAPER in Cell Y/N</b>			Y		Y													
<b>SANITARY Pads/ Tampons Y/N/NA</b>			NA		NA		NA		NA		NA		NA		NA		NA	
<b>CLOTHES-2x changes/wk.- Y/N</b>			Y		Y		Y		Y		Y		Y		Y		Y	



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 29, 2023    TIME: 10:00AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA	NA		NA	NA	NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA	Y		Y	Y	Y		Y		Y		Y		Y		Y		Y		Y	
ROOM TEMP <80 °F	78°F		77	79	78		77		78		78		79		72		74		79	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	B		B	B	OK		OK		B		OK		OK		B		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK	OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA	NA	NA		NA	Common Area Daytime Inspection					NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK	OK		OK	Common Area Daytime Inspection					OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK	OK	OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK	OK	OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y	Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK	OK		L		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y	Y	Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y	Y	Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N	N	N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK	OK	OK		OK		OK		OK		OK		OK		OK		OK	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK	OK	OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK		DA		OK		OK		PPT		DA		D		D		PPT		OK	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C		D		C		C		D		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y	Y	Y		Y	
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES-2x-changes/week-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 1**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO DATE: MARCH 29, 2023 TIME: 10:00AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
ROOM TEMP <80 °F	74°F		75		75		76		76		75		77		71		75		77°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection				NA		NA		NA		NA		
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK					OK		OK		OK		OK		
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C	D		C		D		D		D		D		C		D		D		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		D		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK	D		OK		D		D		PPT		D		OK		D		D		OK	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	D		C		C		D		C		C		C		D		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES-2x changes/week-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 1 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 29, 2023 TIME: 10:00AM**

### COMMENTS:

Population: 60

Temperature: 62°F to 79°F

Blown Fluorescent Tubes: 21

Showers: 8

- Upper Left – Dirt and soap scum on the walls and the clothing hooks were fixed in the upright in the upright position.
- Lower Left – Dirt and soap scum on the walls.
- Upper Right – The hooks were fixed in the upright position.

Mop Closets:

- Upper Left – The register cover was rusted and damaged and there was no cover for the access panel.
- Lower Left – There was no cover for the access panel. The wall was damaged and there was no hot water supply.
- Upper and Lower Right – Not in service.

Pipe Chase:

- Leaking, damaged and or missing plumbing fixtures in Cell #'s 8, 9, 24, 7, 25, 32, 33, 35, 36, 64, 65, 77, 78, 79, and 80.

Gym:

- Four of the fluorescent tubes were blown.

Lunchroom:

- No deficiencies were observed.

Day Rooms:

- No deficiencies were observed.

Corridor:

- Upper Left – There was one blown fluorescent tube. There was accumulated dirt on the ceiling fan and adjacent ceiling.
- Upper Right -There was accumulated dirt on the ceiling fan and adjacent ceiling. Also, there were fourteen (14) blown fluorescent tubes.

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 1 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 29, 2023 TIME: 10:00AM**

**COMMENTS:**

Under Carriage Storage:

- Lower Left – There were two blown fluorescent tubes.
- Lower Right – One hazardous chemical container without top/cover.

Blown Fluorescent Tubes

- Gym – 4
  - Corridor Upper Left – 1
  - Corridor Upper Right – 14
  - Corridor Lower Left – 2
- Total – 21

Plumbing:

- High/Low water pressure in Cell #'s 3, 47 and 79.
- Toilet not functioning properly in Cell's 51 and 53.
- Short Flush in Cell's 65 and 67.

Maintenance:

- Wall damaged/peeling paint in Cell #'s 13, 43, 49, 51, 53, 57, 61, 69, 71 and 79.
- Metal window frame rusted in Cell #'s 43 and 77.
- Apparent water penetration through the wall in Cell # 33.

Environmental:

- Accumulated dirt in the door tracks in Cell #'s 3, 11, 13, 15, 23, 25, 27, 29, 31, 33, 35, 37, 39, 43, 44, 45, 47, 49, 51, 53, 55, 57, 59, 61, 63, 69, 71, 73 and 75.
- Graffiti on the wall in Cell #'s 17, 23, 25, 39, 43, 49, 55, 61, 67, 69, 71, 75 and 77.
- Register covered with paper in cell #'s 19, 29, 31, 35, 53 and 55.
- Fixtures, handwashing sink, and toilet were not sanitarily maintained in Cell #'s 17, 29, 37, 39, 47, 51, 53, 61, 67 and 75.
- Ceiling Light covered with paper/linen/clothing in Cell #'s 19, 43, 44, 49, 55 and 59.
- Smoke odor in Cell # 65.
- Ceiling Dirty in Cell # 65 and 77.

Attachment 74.2 CDF 5.e Inspection Tool NE2 March 23 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 3    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: APRIL 30, 2023 TIME: 10:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
ROOM TEMP <80 °F	78°F		78°		71°		78°		78°		77°		74°		77°		76°		78°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		B		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK	OK	OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK		OK	Common Area Daytime Inspection					OK		OK		OK		OK	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK						OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		N		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	B		B		OK		OK		OK		OK		OK		B		B		B	



ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL- Dirty/Clean-D/C	D		C		C		D		D		D		D		D		D		D	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK				OK		OK		OK	
WALLS - Peeling Paint/Dirty-Damaged PPT/D/DAOK	OK		OK		DA		D		OK		OK		OK		D		OK		OK	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES -SINK/ Toilet-Clean/Dirty-C/D	D		C		C		C		C		C		C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS-2xwk. Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES-2x Change Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 3**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP.L. NWAIZGBO**

**DATE: APRIL 30, 2023 TIME: 10:00 A**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23		25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
ROOM TEMP <80 °F	75°F		72		73		73		73		74		72		73		73		76°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection					NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK						OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		H		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft-Clean/Dirty /Blocked-C/B/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	33	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C	D		D		C		D		D		D		D		D		D		D	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty-Damaged PPT/D/DA/OK	D		OK		D		D		D		D		OK		D		D		D	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		Y		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing/OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	D		C		C		C		C		D		C		C		D		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES 2x changes/week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 3    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: APRIL 30, 2023    TIME:10:00 AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
ROOM TEMP <80 °F	78°F		79		78		78		79		78		78		79		79		77°	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	B		OK		OK		OK		OK		B		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection				NA		NA		NA		NA		
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK					OK			OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK																				

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	DA		OK		OK		OK		OK		OK		OK		OK		DA		OK	
CELL - Dirty/Clean D/C	C		D		C		C		C		D		C		D		D		D	
CEILING - Peeling Paint/Dirty-PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty-Damaged PPT/D/da/OK	OK		D		OK		D		OK		OK		OK		D		DA		DA	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES-Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C		C		C		C		C		D	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES 2x changes/week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 3      ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO      DATE: APRIL 30, 2023      TIME:10:00AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
ROOM TEMP <80 °F	70°F		78		79		80		79		78		79		73		74		72°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		B		OK		B		OK		B		OK		B		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	C		C		C		C		C		C		C		C		C		C	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection				NA		NA		NA		NA		
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK					OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		N		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	B		OK		OK		OK		B		OK		B		OK		OK		OK	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C	C		C		C		C		C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty-Damaged PPT/D/DA/OK	OK		D		OK		D		D		OK		D		OK				D	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		OK		D		D		C		C		C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES 2x changes/week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 3 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: ARRIL 30, 2023 TIME: 10:30 A.M**

**COMMENTS:**

Population: 45  
Temperature ranged: 73°F to 80°F.  
Blown Fluorescent tubes 11.

Showers: 8

- Upper Left – Dust and soap scum on the walls. Insects (Gnats) were observed.
- Lower Left – Dirt and soap scum on the walls. The clothing hooks were fixed in the upright position. Insects were observed and there was water on the floor.
- Upper Right – Dirt and soap scum on the walls.
- Lower Right – Not used. Construction activities in progress.

Mop Closets:

- Upper Left – Not in use. There were no drain and register covers.
- Lower Left – There were no drain, access panel, and register covers.
- Upper Right – There were no light, register and drain covers. Insects were observed.
- Lower Right – Not used. Construction activities in progress.

Pipe Chase Leak and damaged vent pipe between Cell #'s 70 & 71.

Lunchroom:

- The tabletops were damaged.
- The ceiling register and adjacent ceiling were not sanitarily maintained.
- Accumulated dirt on the floor around the table legs.

Gym:

- There were four blown fluorescent tubes.
- The wall was separating at the corners.

Day Room:

- Upper Right – The tabletops were damaged.  
There was peeling paint on the benches and window frames.

Video Conference Room:

- No deficiencies were observed.

Classification and Parole:

- There was accumulated dirt on the window ledges.
- Two blown fluorescent tubes were observed.



**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH EAST 3 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: APRIL 30, 2023, TIME: 10:00 AM**

**COMMENTS:**

Supply Room in the Sally Port Corridor:

- The ceiling was unfinished and there was no electrical lighting.

Under Carriage Storage Areas:

- No deficiencies were observed.

Electrical:

- Blown Fluorescent Tubes:
    - Cell # 27 –1
    - Gym – 4
    - Upper Left Corridor – 2
    - Corridor Upper Right – 2
    - Classification and Parole – 2
- Total – 11

Plumbing:

- High/Low water Pressure - Cell #'s 21, 23 and 27.
- No hot/cold Cell #9, 15 and 69
- Water on the floor in Cell # 29.

Environmental:

- Accumulated dirt in the door track in Cell #'s 1, 3,7, 9, 11, 15,17, 19, 21, 27, 29, 31, 33, 35, 37, 39, 43, 49, 53, 55, 57, 59, 63, 65, 67, 69, 71, 73, 75, 77 and 79.
- Register cover covered with clothing or blocked with paper in Cell #'s 1, 3,19,
- Fixtures – Handwashing Sink and Toilet- not sanitarly maintained in Cell #'s 1, 29, 31, 59, 65 and 67.
- Wall dirty and or graffiti in Cell #'s 7,9, 15, 17, 21, 25, 27, 29, 31, 35, 37, 39, 43, 47, 55, 57, 59, 63, 67, 69, 73, 77 and 79.
- Ceiling Light covered with paper and or jumpers in Cell #'s 9, 23, 29, 31, 35, 39, 43, 51, 65, 69, 73 and 77.
- Smoke odor in cell #'s 31 and 33.
- Insects (Gnats) observed in Cell # 37.

Construction:

- Apparent Water Penetration Through the wall in Cell #'s 5, 13, 57, 59 and 79.
- Peeling Paint on the tray slot in Cell #'s 9, 13, 21 and 79.
- Metal bed frame rusted in Cell #'s 11, 37, 71 and 77.
- Floor damaged in Cell #'s 41 and 57.

Attachment 74.2 CDF 5.f Inspection Tool NW1 March 30 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH WEST1 ESCORT: A. POINTS, AMY WHITFIELD & CPL. L. NWAIZGBO DATE: MARCH 30, 2023 TIME: 10:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12		14	15	16	17	18	19	20
A/C Y/N/NA		NA		NA		NA		NA		NA		7A		NA		NA		NA		NA
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
ROOM TEMP <80 °F		73°F		73		73		73		73		71		69		72		72		74°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		B		OK		B		B		B		OK		OK		B		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		NA		NA		NA		Common Area Daytime Inspection				NA		NA		NA		NA		NA
EXIT/LIGHT <10 fc yes/ok		Y		Y		Y		Common Area Daytime Inspection				Y		Y		Y		Y		Y
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		L		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft- Clean/ Dirty/Blocked - C/B/OK		B		OK		OK		OK		OK		OK		OK		OK		OK		OK

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
<b>FLOOR-Surface Clean/soiled - C/S</b>		C		C		C		C		C		C		C		C		C		C
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
<b>CELL - Dirty/Clean D/C</b>		C		C		C		C		C		C		C		C		C		C
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
<b>WALLS - Peeling Paint/Dirty - PPT/D/OK</b>		OK		OK		OK		OK		OK		D		D		D		OK		OK
<b>VERMIN - Yes/No</b>		N		N		N		N		N		N		N		N		N		N
<b>DESK - Yes/No</b>		Y																Y		Y
<b>SAFETY MIRROR Distort/Missing OK/NA</b>		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>		C		C		C		C		C		C		C		C		D		C
<b>BLANKET Yes/No</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>SHEETS - Torn/Worn Y/N/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
<b>TOWELS 2x week Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>TOOTHPASTE/ SOAP Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>COMB/BRUSH-Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>TOILET PAPER in Cell Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>SANITARY Pads/ Tampons Y/N/NA</b>		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
<b>CLOTHES - 2xChanges/WK/Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**4.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH WEST 1 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 30, 2023 TIME: 10:00AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	NA	NA
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y	Y
ROOM TEMP <80 °F		72°F		71		71		72		71		71		68		68		65	67	69°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		NA		NA		NA	Common Area Daytime Inspection					NA		NA		NA		NA		NA
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK						OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK		B		OK		OK		OK		OK		OK		OK

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		DA
CELL - Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK														
WALLS - Peeling Paint/Dirty-Damaged PPT/D/DA/OK		D		OK		OK		D		OK		OK		DA		OK		OK		D
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SAFETY MIRROR Distort/Missing/OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		D		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y				Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH WEST 1    ESCORT: A. POINS, WHITFIELD & CORP L. NWAUZEGBO    DATE: MARCH 30, 2023    TIME: 10:00 AM**

ELEMENTS	UPPER RIGHT TIER										UPPER LEFT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
ROOM TEMP <80 °F		71°F		75		73		74		73		73		69		70		74		73°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		B		OK		OK		OK		OK		OK		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		NA		NA		NA		Common Area Daytime Inspection				NA		NA		NA		NA		NA
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK									OK		OK		OK	
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled/Damaged DA/Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
CELL - Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK		OK		OK		OK		OK		DA		DA		DA		OK		D		D
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		D		D		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES -2x Changes -Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH WEST 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 30, 2023    TIME: 10:00 AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
ROOM TEMP <80 °F		65°F		72		71		73		68		67		70		70		70		71°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		NA		NA		NA		Common Area Daytime Inspection				NA		NA		NA		NA		NA
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK									OK		OK		OK	
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
CELL - Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
WALLS-Peeling Paint Damaged//Dirty - PPT/D/DA/OK		OK		OK		OK		OK		OK		OK		OK		D		D		OK
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2xChanges/ Week- Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

## ADDENDUM

### D.C. DEPARTMENT OF HEALTH HEALTH REGULATION AND LICENSING ADMINISTRATION INSPECTION TOOL FOR D.C. DETENTION FACILITY

**AREA: NORTH WEST 1 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 23, 2023 TIME: 10:00AM**

#### COMMENTS:

Population: 8

Temperature Range: 65°F to 75°F.

Blown fluorescent tubes: 10

Showers: 4.

- Upper and Lower Left - There were dirt and soap scum on the wall and the clothing hooks were fixed in the upright position.
- Upper Right – The clothing hooks were fixed in the upright position.
- Lower Right – The clothing hooks were fixed in the upright position and there were dirt and soap scum on the wall.

Janitor Closets:

- Upper Left – The register cover was rusted and damaged.
  - The vacuum breaker was damaged.
  - There was no hot water supply.
  - Insects- American Roaches) were observed in the area.
- Lower Left – There were no covers for the access panel and the register.
- Upper Right – The register cover and duct work were rusted and damaged.
  - There was no cover for the floor drain.
- Lower Right -There was no cover for the floor drain
  - The vacuum breaker was damaged
  - There was no cover plate the electrical light switch.

Pipe Chases:

- The ductwork was rusted and damaged. Vacuum breakers were damaged.
- No access panel and floor drain covers. Insects were observed in a closet in the upper left corridor.

Day Room:

- Upper Left - The table tops were damaged.

Gym:

- The fire alarm unit in the ceiling was loose and hanging.

Corridor:

- Upper Left -There was accumulated dirt on the ceiling fan and adjacent ceiling.
  - There were two blown fluorescent tubes.
- Upper Right – Accumulated dirt on the ceiling fan and adjacent ceiling.
  - There were six blown fluorescent tubes.

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH WEST 1 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 30, 2023 TIME: 10:00AM**

**COMMENTS:**

Electrical:

- Blown fluorescent tubes:  
Upper Left Corridor – 2  
Upper Right – 6  
Lunch Room – 2  
Total – 10

Environmental:

- Ceiling light covered with paper, jumpers, sheets, and blankets in Cell #'s 2, 4, 6, 8, 10, 16, 32, and 46.
- Smoke odor in Cell # 4
- Register cover blocked with paper in Cell #'s 2, 28 and 46.
- Wall dirty and graffiti in Cell #'s 12, 14, 16, 22, 28, 34, 40, 50, 52, 54, 58, 60, 76 and 78.
- Accumulated dirt in the door tracks in Cell #'s 12, 16, 22, 24, 26, 30, 34, 38, 39, 48, 52, 52, 54, 58, 62, 66, 68, 78, and 80.
- Fixtures – sink & toilet – were not sanitarily maintained in Cell #'s 18 and 34.

Plumbing:

- Short Flush Cell # 6.
- No Hot or Cold-water supply Cell # 16.
- Water on the floor Cell # 39.

Structural:

- Door not functional Cell #36.
  - Bed Rusted Cell # 38.
  - Desk Damaged Cell # 39.
  - Floor damaged Cell #'s 39 and 40.
- ✓ There were dirt and spillage on the doors throughout the unit.  
✓ Sheets, blankets and jumpers were used as room dividers, ceiling light covers, floor coverings and toilet covers.

Attachment 74.2 CDF 5.g Inspection Tool NW2 March 23 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH WEST 2    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 23, 2023    TIME: 9:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
HEAT Y/N/NA	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
ROOM TEMP <80 °F	74°F	75	74	75	73	69	67	71	76	72	73	72	71	69	70	74	74	72	75	74°F
CELL/LIGHT 20>fc Dirty/Blocked/No B/D/OK /N	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	NO	OK	OK	NO	OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA	NA	NA	NA	NA	Common Area Daytime Inspection				NA	NA	NA	NA	NA	NA	NA	NA	NA
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK	OK	OK									OK	OK	OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
HOT H2O Regulate/Mixing Valve Y/N	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	L	OK	OK	OK	OK	OK	OK	OK
BACK FLOW Device Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET Flush Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET LEAK Y/N	N																	N	N	N
REGISTER/VENTS 15 cu ft_ Clean/Dirty/ /Blocked -C/D/B/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER										
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	DA	OK	DA	DA	DA	DA	DA	DA	OK	OK	OK	OK	OK	OK	DA	OK	OK	OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles-Missing/Damaged-MI/DA/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
CELL - Dirty/Clean D/C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C		C
CEILING - Peeling Paint/Dirty-PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK	OK	OK	OK	DA	OK	OK	D	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	Y	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES -Sink/ Toilet - Clean/Dirty - C/D	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
TOWELS- 2x week Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/SOAP - Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y	Y													Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/Tampons Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
CLOTHES -2X - Changes/week-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTHWEST 2 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO DATE: MARCH 23, 2023 TIME: 9:00 AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER											
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80		
A/C Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA		NA	NA	NA	NA	NA	NA	NA	NA		
HEAT Y/N/NA	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y		
ROOM TEMP <80 °F	75°F	75	74	75	73	73	74	75	73	73	72		72	70	72	77	73	74	74	73°F		
CELL/LIGHT 20>fc Dirty/Blocked/No B/D/OK/N	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	N		OK	OK	N	OK	OK	OK	OK	OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK		
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA	NA	NA	NA	NA	Common Area					NA	NA	NA	NA	NA	NA	NA	NA	NA	
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK	OK	OK	Daytime Inspection					OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK		
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		O	OK	OK	OK	OK	OK	OK	OK		
HOT H2O Regulate/Mixing Valve Y/N	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK		
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	H	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	L	OK	OK	OK	OK		
BACK FLOW Device Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y		
TOILET Flush Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y		
TOILET LEAK Y/N	N	N	N	N	N	N	N	N	N	N	N		N	N	N	N	N	N	N	N		
REGISTER/VENTS 15 cu ft -Clean/ Dirty/Blocked - C/B/D	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK		



ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	DA	OK	OK	OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C		C	C	C	C	C	C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK
CELL - Dirty/Clean D/C	C	C	C	C	C	C	C	C	C	C	C		C	C	C	C	C	C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	N		N	N	N	N	N	N	N	N
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y		Y
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA		NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C	C	C	C	C	C	C		C	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK
TOWELS 2x week Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y																	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/Tampons Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA		NA	NA	NA	NA	NA	NA	NA	NA
CLOTHES - 2X Changes/wk - Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTHWEST 2 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 23 TIME: 9:00AM**

### COMMENTS:

Right Side Evaluated.

Population: 92

Temperature Range: 69°F To 75°F

Damaged Mattresses: 16.

Blown Fluorescent Tubes: 5

Shower Stalls – 8 Not Operational -2

- Upper Right - dirt and soap scum on walls.
- Clothing hooks were fixed in the upright position.

Janitor Closets:

- Upper Right - No floor drain cover and water supply.
- The register cover was rusted and damaged
- Lower Right – The door was boarded.

Day Room:

- Upper Right – The table top was damaged.

Gym:

- Four blown fluorescent tubes.

Lunch Room:

- One blown fluorescent tube
- Ceiling fan and adjacent ceiling not sanitarily maintained

Video Conference Area:

- There was accumulated dirt on the ledges.

Appearance of Water penetration through the wall in cell #'s 41 and 44.

Damaged Mattresses in Cell #'s 41, 44, 45, 46, 47, 48, 49, 55 and 75.

Plumbing:

- Cell # 45 The plumbing fixtures were leaking.
- No hot or cold water in Cell #'s 53 and 66.
- High or Low water pressure in Cell #'s 64 and 76.
- Water continuously runs in Cell #'s 53.
- Blocked handwashing in Cell 71.

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH WEST 2 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 23, 2023 TIME: 9:00AM**

**COMMENTS:**

Construction:

- Metal bed frames rusted in Cell's 46, 48, 50, 52, 53, 54, 55, 56, 59, 64, 65, 66 and 71.
- Apparent water penetration through the wall in Cell's 41 and 44.

Electrical:

- No electrical lighting in Cell #'s 54, 57, 71, 75 and 78.

Environmental:

- Insects (Gnats) were observed in Cell # 51
- Fixtures (Sink & Toilet) were not sanitarily maintained in Cell # 77.

Attachment 74.2 CDF 5.i Inspection Tool SO1 March 28 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP L. NWAIZEGBO    DATE: MARCH 28, 2023    TIME: 1:10PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER										
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	
A/C Y/N/NA	NA	NA	NA			NA	NA			NA		NA	NA			NA	NA	NA		NA	
HEAT Y/N/NA	Y	Y	Y			Y						Y					Y	Y	Y	Y	
ROOM TEMP <80 °F	70°F	70	70			70	71			70		68	67			71	71	73	70	70°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK				OK	OK			OK		OK	OK			OK	OK	OK	OK	OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK				OK	OK			OK		OK	OK			OK	OK	OK	OK	OK	
NIGHT/LIGHT 3-5 fc no/ok	NA	NA				NA	NA	Common Area Daytime Inspection					NA	NA			NA	NA	NA	NA	NA
EXIT/LIGHT <10 fc yes/ok	OK	OK				OK	OK						OK	OK	OK	OK	OK	OK	OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK				OK	OK			OK		OK	OK			OK	OK	OK	OK	OK	
H2O Temp 100 °F - 120 °F NO/OK	OK	OK				OK	OK			OK		OK	OK			OK	OK	OK	OK	OK	
HOT H2O Regulate/Mixing Valve Y/N	Y	Y				Y	Y			Y		Y	Y			Y	Y	Y	Y	Y	
HOT/COLD H2O Pressure H/L/OK	OK	OK				OK	OK			OK		OK	OK			OK	OK	OK	OK	OK	
BACK FLOW Device Y/N	Y	Y				Y	Y			Y		Y	Y			Y	Y	Y	Y	Y	
TOILET Flush Y/N	Y	Y				Y	Y			Y		Y	Y			Y	Y	Y	Y	Y	
TOILET LEAK Y/N	N	N				N	N			N		N	N			N	N	N	N	N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK				OK	OK			OK		OK	OK			OK	OK	OK	D	OK	

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK	OK	OK			OK	OK			OK		OK	OK			OK	OK	OK	OK	OK
<b>FLOOR-Surface Clean/soiled - C/S</b>	C	C	C			C	C			C		C	C			C	C	C	C	C
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>	OK	OK	OK			OK	OK			OK		OK	OK			OK	OK	OK	OK	OK
<b>CELL - Dirty/Clean D/C</b>	C	C	C			C	C			C		C	C			C	C	C	C	C
<b>CEILING-Peeling Paint/Dirty - PPT/D/OK</b>	OK	OK	OK			OK	OK			OK		OK	OK			OK	OK	OK	OK	OK
<b>WALLS-Peeling Paint /Dirty - PPT/D/OK</b>	OK	OK	OK			D	OK			OK		OK	OK			OK	OK	OK	OK	OK
<b>VERMIN - Yes/No</b>	N	N	N			N	N			N		N	N			N	N	N	N	N
<b>DESK - Yes/No</b>	Y	Y					Y			Y			Y			Y	Y	Y	Y	
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA	NA	NA			NA	NA			NA		NA	NA			NA	NA	NA	NA	NA
<b>FIXTURES Sink/Toilet Clean/Dirty - C/D</b>	C	C	C			C	C			C		C	C			C	D	C	C	D
<b>BLANKET Yes/No</b>	Y	Y	Y			Y	Y			Y		Y	Y			Y	Y	Y	Y	Y
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK	OK	OK			OK	OK			OK		OK	OK			OK	OK	OK	OK	OK
<b>TOWELS-2xWk. Y/N</b>	Y	Y	Y			Y	Y			Y		Y	Y			Y	Y	Y	Y	Y
<b>TOOTHPASTE/ SOAP Y/N</b>	Y	Y	Y			Y	Y			Y		Y	Y			Y	Y	Y	Y	Y
<b>COMB/BRUSH-Y/N</b>	Y	Y	Y			Y	Y			Y		Y	Y			Y	Y	Y	Y	Y
<b>TOILET PAPER in Cell Y/N</b>	Y	Y	Y			Y	Y			Y		Y	Y			Y	Y	Y	Y	Y
<b>SANITARY Pads/ Tampons Y/N/NA</b>	NA	NA	NA			NA	NA			NA		NA	NA			NA	NA	NA	NA	NA
<b>CLOTHES 2x changes/week Y/N</b>	Y	Y	Y			Y	Y			Y		Y	Y			Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR DETENTION FACILITY**

**AREA: SOUTH 1**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO DATE: MARCH 28, 2023 TIME: 1:10PM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER										
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	
A/C Y/N/NA		NA	NA	NA	NA	NA			NA		NA		NA		NA		NA		NA		
HEAT Y/N/NA		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y		
ROOM TEMP <80°F		66°F	66	65	66	67			66		66		65		66		66		68°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK		
NIGHT/LIGHT 3-5 fc no/ok		NA	NA	NA	NA	NA		Common Area Daytime Inspection				NA		NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok		OK	OK	OK	OK	OK									OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F - 120 °F NO/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N	N	N	N	N			N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft-Clean/ Dirty/Blocked - C/B/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK		OK

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S		C	C	C	C	C			C		C		C		C		C		C	
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C		C	C	C	C	C			C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty/Damag ed -PPT/D/DAOK		OK	OK	OK	D	OK			PPT		OK		OK		OK		DA		OK	
VERMIN - Yes/No		N	N	N	N	N			N		N		N		N		N		N	
DESK - Yes/No		Y	Y																	Y
SAFETY MIRROR Distort/Missing/ OK/NA		NA	NA	NA	NA	NA			NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C	C	C	C	C			C		C		C		C		C		C	
BLANKET Yes/No		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y	
SHEETS - Torn/ Worn Y/N/OK		OK	OK	OK	OK	OK			OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA		NA	NA	NA	NA	NA			NA		NA		NA		NA		NA		NA	
CLOTHES-2x Changes/week Y/N		Y	Y	Y	Y	Y			Y		Y		Y		Y		Y		Y	



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 1**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO DATE: MARCH 28, 2023 TIME: 1:10 PM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA	NA	NA				NA		NA		NA	Y		NA	NA		NA		NA	NA	NA
HEAT Y/N/NA	Y	Y				Y		Y		Y	Y		Y	Y		Y		Y	Y	Y
ROOM TEMP <80 °F	70°F	71				72		73		69	69		67	69°F		70		70	72	70°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK				OK		OK		OK	OK		OK	OK		OK		OK	OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK				OK		OK		OK	OK		OK	OK		OK		OK	OK	OK
NIGHT/LIGHT 3-5 fc no/ok	NA	NA				NA		Common Area Daytime Inspection					NA	NA		NA		NA	NA	NA
EXIT/LIGHT <10 fc yes/ok	OK	OK				OK							OK	OK		OK		OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK				OK		OK	OK		OK		OK	OK		OK		OK	OK	OK
H2O Temp 100 °F - 120 °F NO/OK	OK	OK				OK		OK	OK		OK		OK	OK		OK		OK	OK	OK
HOT H2O Regulate/Mixing Valve Y/N	Y	Y				Y		Y	Y		Y		Y	Y		Y		Y	Y	Y
HOT/COLD H2O Pressure H/L/OK	OK	OK				OK		OK	OK		OK		OK	OK		OK		OK	OK	OK
BACK FLOW Device Y/N	Y	Y				Y		Y	Y		Y		Y	Y		Y		Y	Y	Y
TOILET Flush Y/N	Y	Y				Y		Y	Y		Y		Y	Y		Y		Y	Y	Y
TOILET LEAK Y/N	N	N				N		N	N		Y		N	N		N		N	N	N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	OK	OK				OK		OK	OK		OK		OK	OK		OK		OK	OK	OK

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK				OK		OK		OK	OK		OK	OK		OK		OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C				C		C		C	C		C	C		C		C	C	C
FLOOR Tiles- Missing/Damaged - MI/DA/OK	C	C				C		C		C	C		C	C		C		C	C	C
CELL - Dirty/Clean D/C	C	C				C		C	C	C	C		C	C		C		C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK				OK		OK		OK	OK		OK	OK		OK		OK	OK	OK
WALLS-Peeling/Paint/ Damaged/Dirty - PPT/D/DA/OK	OK	OK				D		OK		OK	D		OK	OK		DA		OK	OK	DA
VERMIN - Yes/No	N	N				N		N		N	N		N	N		N		N	N	N
DESK - Yes/No	Y	Y									Y		Y	Y		Y		Y	Y	Y
SAFETY MIRROR Distort/Missing OK/NA	NA	NA				NA		NA		NA	NA		NA	NA		NA		NA	NA	NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C				D		D		C	C		C	C		C		C	D	C
BLANKET Yes/No	Y	Y				Y		Y		Y	Y		Y	Y		Y		Y	Y	Y
SHEETS - Torn/Worn Y/N/OK	OK	OK				OK		OK		OK	OK		OK	OK		OK		OK	OK	OK
TOWELS 2x week Y/N	Y	Y				Y		Y		Y	Y		Y	Y		Y		Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y				Y		Y		Y	Y		Y	Y		Y		Y	Y	Y
COMB/BRUSH-Y/N	Y	Y				Y		Y		Y	Y		Y	Y		Y		Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y				Y		Y		Y	Y		Y	Y		Y		Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA	NA	NA				NA		NA		NA	NA		NA	NA		NA		NA	NA	NA
CLOTHES 2x changes/week Y/N	Y	Y				Y		Y		Y	Y			Y		Y		Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 1**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO DATE: MARCH 28, 2023**

**TIME: 1:10 PM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	72	73	74	75	76	77	78	79	80	
A/C Y/N/NA	NA	NA		NA	NA		NA	NA						NA	NA	NA				
HEAT Y/N/NA	Y	Y		Y	Y		Y	Y						Y	Y	Y				
ROOM TEMP <80 °F	61°F	72		70	72		63	69						67	66	75°F				
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK		OK	OK		OK	OK						OK	OK	OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK	OK		OK	OK						OK	OK	OK				
NIGHT/LIGHT 3-5 fc no/ok	NA	NA		NA	NA		NA	Common Area Daytime Inspection						NA	NA	NA				
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK	OK		OK							OK	OK	OK				
OTHER/AREAS 20> fc yes/ok	OK	OK		OK	OK		OK	OK						OK	OK	OK				
H2O Temp 100 °F - 120 °F NO/OK	OK	OK		OK	OK		OK	OK						OK	OK	OK				
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y			Y	Y						Y	Y	Y				
HOT/COLD H2O Pressure High/Low																Y				
Back Flow Device Yes/ No Y/N																				
Toilet Flush Yes/No/Y/N																				
Register Vent 15cuft -Clean/Dirty/ Blocked-C/B/D																				

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK		OK	OK		OK	OK							OK	OK	OK			
FLOOR-Surface Clean/soiled - C/S	C	C		C	C		C	C							C	C	D			
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK		OK	OK		OK	OK							OK	OK	OK			
CELL - Dirty/Clean D/C	C	C		C	C		C	C							C	C	C			
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK	OK		OK	OK							OK	OK	OK			
WALLS - Peeling Paint/Dirty - PPT/D/OK	D	OK		OK	OK		OK	D							D	OK	OK			
VERMIN - Yes/No	N	N		N	N		N	N							N	N	N			
DESK - Yes/No	Y	Y		Y	Y		Y	Y							Y	Y	Y			
SAFETY MIRROR Distort/Missing OK/NA	NA	NA		NA	NA		NA	NA							NA	NA	NA			
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C		C	C		C	C							C	C	C			
BLANKET Yes/No	Y	Y		Y	Y		Y	Y							Y	Y	Y			
SHEETS - Torn/Worn Y/N/OK	OK	OK		OK	OK		OK	OK							OK	OK	OK			
TOWELS 2x week Y/N	Y	Y		Y	Y		Y	Y							Y	Y	Y			
TOOTHPASTE/ SOAP Y/N	Y	Y		Y	Y		Y	Y							Y	Y	Y			
COMB/BRUSH-Y/N	Y	Y		Y	Y		Y	Y							Y	Y	Y			
TOILET PAPER in Cell Y/N	Y	Y		Y	Y		Y	Y							Y	Y	Y			
SANITARY Pads/ Tampons Y/N/NA	NA	NA		NA	NA		NA	NA							NA	NA	NA			
CLOTHES 2x changes/week Y/N	Y	Y		Y	Y		Y	Y							Y	Y	Y			

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 1 ESCORT: A. PINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 28, 2023 TIME: 1:10 PM**

### COMMENTS:

Population: 27

Temperature Ranged: 63°F to 75°

Showers: 8. Two showers were not functional

- Upper Left – There were dirt and soap scum on the wall.
- Lower Left – One shower stall was not functional.
- Upper Right -There were soap scum and dirt on the wall.
- Lower Right – One shower stall was not functional and the ceiling was damaged.

Mop Closets:

- Upper Left – The vacuum breaker was damaged.
- Lower Left – The vacuum breaker was damaged and there was no cover for the access panel.
- Upper Right – The door was painted shut.
- Lower Right – There were no electrical lighting and access panel cover, and the ceiling was damaged.

Pipe Chase Leaking/damaged/missing plumbing fixtures between Cell #'s: 8 & 9 – Roaches were observed- 46 & 47.

Gym:

- No deficiencies observed.

Lunch Room:

- No deficiencies were observed.

Day Room:

- Upper Left and Right – No deficiencies were observed.

Under Carriage Storage:

- Lower Left and Right – The door key could not open the door.
- Cell # 2 – The toilet was not functioning properly (Short Flush)
- Cell #'s 2, 3, 46, 48, 59 and 64 – the fixtures (Toilet and Handwashing Sink) were not sanitarily maintained

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 1 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 28, 2023 TIME: 1:10PM**

**COMMENT:**

- Cell # 6 - The metal window frame rusted.
- Cell #'s 19 and 61 – The register cover was dirty/blocked.
- Cell's 25, 29, 46, 51, 52,61, 67, 68 and 75 – There were graffiti, peeling paint and or dirt on the wall.
- Cell #'s 37, 39, 56, 60 and 75 – The wall was separating at the corner.
- Cell # 53 – There were spit balls in the ceiling.
  
- The floor was not sanitarily maintained throughout mainly at the baseboard, threshold under the toilets and around the door jamb.
- There were trash and debris at the top of the metal steps.
  
- There was accumulated dirt and wax on the floor throughout the unit. Mainly at the baseboards, around and between the door jambs, under and around the toilets and on the floor in the individual cells.
- Also, there was accumulated trash and debris on the landings of the metal steps.

Attachment 74.2 CDF 5.j Inspection Tool SO2 March 22 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 2    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 22, 2023    TIME: 10:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA		NA	NA		NA		NA		NA		NA		NA	NA	NA		NA		NA	
HEAT Y/N/NA		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
ROOM TEMP <80 °F		72°F	77		77		75		74		76		73	77	76		77		75°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok		NA	NA		NA		NA	Common Area Daytime Inspection					NA	NA	NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok		OK	OK		OK		OK						OK		OK		OK	OK	OK	
OTHER/AREAS 20> fc yes/ok		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
H2O Temp 100 °F - 120 °F NO/OK		OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK		OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
BACK FLOW Device Y/N		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
TOILET Flush Y/N		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
TOILET LEAK Y/N		N																	N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	



ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>		OK	OK		OK		OK		DA		OK		OK	OK	OK		OK		OK	
<b>FLOOR-Surface Clean/soiled - C/S</b>		C	C		C		C		C		C		C	C	C		C		C	
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>		OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
<b>CELL - Dirty/Clean D/C</b>		C	C		C		C		C		C		C	C	C		C		C	
<b>CEILING - Peeling Paint/Dirty-PPT/D/OK</b>		OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
<b>WALLS - Peeling Paint/Dirty-Damaged PPT/D/DA/OK</b>		D	D		OK		D		OK		D		PPT	PPT	DA		PPT		DA	
<b>VERMIN - Yes/No</b>		N	N		N		N		N		N		N	N	N		N		N	
<b>DESK - Yes/No</b>		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
<b>SAFETY MIRROR Distort/Missing OK/NA</b>		NA	NA		NA		NA		NA		NA		NA	NA	NA		NA		NA	
<b>FIXTURES-ink/Toilet/ Clean/Dirty - C/D</b>		D	OK		OK		OK		D		OK		OK	OK	OK		OK		OK	
<b>BLANKET Yes/No</b>		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
<b>SHEETS - Torn/Worn Y/N/OK</b>		OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
<b>TOWELS 2x week Y/N</b>		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
<b>TOOTHPASTE/ SOAP Y/N</b>		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
<b>COMB/BRUSH-Y/N</b>		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
<b>TOILET PAPER in Cell Y/N</b>		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
<b>SANITARY Pads/ Tampons Y/N/NA</b>		NA	NA		NA		NA		NA		NA		NA		NA		NA		NA	
<b>CLOTHES -2x changes/week Y/N</b>		Y	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 2 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 22, 2023 TIME: 10:00AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA			NA		NA		NA		NA		NA		NA		NA		NA		NA	
HEAT Y/N/NA			Y		Y															
ROOM TEMP <80 °F			82°F		75		78		74		75		73		77		76		74°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok			OK		OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok			NA		NA		NA	Common Area Daytime Inspection					NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok			OK		OK		OK						OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok			OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N			N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S			C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C			C		C		C		C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK			DA		OK		D		D		D		D		DA		OK		PPT	
VERMIN - Yes/No			N		N		N		N		N		N		N		N		N	
DESK - Yes/No			Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing/OK/NA			NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D			C		C		D		C		C		D		C		C		C	
BLANKET Yes/No			Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/Tampons Y/N/NA			NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES 2x changes/week Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 2    ESCORT: A. POINTS, AMY WHITFIELD & L. NWAIZEGBO    DATE: MARCH 22, 2023    TIME: 10:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA		NA		NA		NA	NA		NA	NA		NA		NA		NA		NA		NA
HEAT Y/N/NA		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
ROOM TEMP <80 °F		76°F		78		75	75		77	73		69		75		77		77		79°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		B		OK		B	OK		OK	OK		OK		OK		OK		B		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK	OK		OK	OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		NA		NA		NA	NA	Common Area Daytime Inspection				OK		OK		OK		OK		OK
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK	OK	Common Area Daytime Inspection				OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK		OK		OK	OK		OK	OK		OK		OK		OK		OK		OK
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK	OK		OK	OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK	L		L	OK		OK		L		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N	N		N	N		N		N		N		N		N
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK	OK		OK	OK		OK		OK		OK		B		OK

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled/Damaged DA/Y/N/OK		OK		OK		OK	OK		OK	OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S		C		C		C	C		C	C		C		C		C		C		C
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK		OK		OK	OK		OK	OK		OK		OK		OK		OK		OK
CELL - Dirty/Clean D/C		C		C		C	C		C	C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK	OK		OK	OK		OK		OK		OK		OK		OK
WALLS - Peeling Paint/Dirty-Damaged PPT/D//DA/OK		PPT		OK		OK	OK		OK	OK		OK		OK		D		D		OK
VERMIN - Yes/No		N		N		N	N		N	N		N		N		N		N		N
DESK - Yes/No		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA	NA		NA	NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C	C		C	C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK	OK		OK	OK		OK		OK		OK		OK		OK
TOWELS 2x week Y/N		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA	NA		NA	NA		NA		NA		NA		NA		NA
CLOTHES - 2x changes/week-/NY		Y		Y		Y	Y		Y	Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 2    ESCORT: L. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 22, 2023    TIME: 10:00AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA		NA		NA	NA		NA				NA		NA	NA	NA		NA		NA	
HEAT Y/N/NA		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
ROOM TEMP <80 °F		76°F		78	79		77				77		76	77	76		78		77°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK	OK		OK				OK		OK	OK	OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK	OK		OK				OK		OK	OK	OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok		NA		NA	NA		NA	Common Area Daytime Inspection				NA	NA	NA		NA		NA		
EXIT/LIGHT <10 fc yes/ok		OK		OK	OK		OK							OK	OK	OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK		OK			OK				OK		OK	OK	OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK		OK		OK			OK				OK		OK	OK	OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK		OK		OK	OK		OK				OK		OK	OK	OK		OK		OK	
BACK FLOW Device Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
TOILET Flush Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
TOILET LEAK Y/N		N		N	N		N				N		N	N	N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK	OK		OK				B		OK	OK	OK		OK		OK	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK	OK		OK				OK		OK	OK	OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S		C		C	C		C				C		C	C	C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK		OK	OK		OK				OK		OK	OK	OK		OK		OK	
CELL - Dirty/Clean D/C		C		D	C		D				D		D	C	D		D		D	
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK	OK		OK				OK		OK	OK	OK		OK		OK	
WALLS - Peeling Paint/Dirty-Damaged- PPT/D/DA/OK		D		OK	D		D				D		OK	OK	OK		D		OK	
VERMIN - Yes/No		N		N	N		N				N		N	N	N		N		N	
DESK - Yes/No		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA		NA		NA	NA		NA				NA		NA	NA	NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C	C		C				C		C	C	C		C		C	
BLANKET Yes/No		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK		OK		OK	OK		OK				OK		OK	OK	OK		OK		OK	
TOWELS 2x week Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
TOOTHPASTE/ SOAP Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
COMB/BRUSH-Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
TOILET PAPER in Cell Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA		NA		NA	NA		NA				NA		NA	NA	NA		NA		NA	
CLOTHES - 2X changes/week Y/N		Y		Y	Y		Y				Y		Y	Y	Y		Y		Y	

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 2 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 22, 2023 TIME: 10:00AM**

### COMMENTS:

There were accumulate dirt in the door tracks in Cell #'s 3, 7, 9, 13, 19,23, 27, 29, 31, 33, 35, 37, 39, 52, 54, 56, 62, 64, 67, 71, 73, 75, 77, and 79.

Spillage and dirt on the doors in Cell's 14, 15, 26, 31, 35, 38 and 40.

Fixtures -sink and toilet – were not sanitarily maintained in Cell's 2, 9 and 27.

Wall dirty/graffiti/graffiti/damaged in Cell #'s 2, 3, 11, 13, 14, 15, 17, 19, 23, 25, 27,29,31, 33. 35, 39, 44, 50, 52, 56, 58,62, 64, 66, 67, 71, 73 and 78.

Peeling Paint on the wall Cell #'s 13, 17, 39 and 42

Apparent Water Penetration through wall in Cell #'s19

Water was spilling onto the floor from the pipe chase – Cell #'s 3 and 39

Window Frame Rusted in Cell #'s 5, 25 and 39.

Bed Frame Rusted Cell #'s 50, 56, 67 and 73

Damaged Mattress – Cell # 9.

Toilet not functioning properly not functioning properly Cell #'s 33 & 37 and 58

No hot/cold water in Cell #'s 42 and 50

Water Pressure high/low In Cell #'s 47, 49, 54

Seat Bent Cell# 50 57, 74 and 77.

Apparent mold growth on wall Cell # 56

Corridor:

- Upper Right – There was one blown fluorescent tube



**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 2 ESCORT: A. POINTS, AMY WHITERSPOON & CORP. L. NWAIZEGBO**

**DATE: MARCH 22, 2023 TIME: 10:00**

**COMMENTS:**

Population: 48

Blown Fluorescent Tubes: 1

Temperature Range: 69°F to 82°F

Damaged Mattresses: 2

Shower: 8 Not Operational - 3

- Upper Left – One shower stall was not operational. Clothing hooks were in the upright position.
- Upper Right – The clothing hooks were in the upright position.
- Lower Right – Two shower stalls were not operational.

Janitor Closets:

- Upper Left – The vacuum breaker was damaged.
- Lower Left – The floor drain was blocked, and the wall was unfinished
- Upper Right – There was no hot water supply, no drain cover and access panel cover
- Lower Right – The door was painted shut

Pipe Chases – The plumbing fixtures were damaged/rusted/leaking between cells #'s – 55 & 56.

- Mice were observed on traps.

Day Room:

- Upper Left – The wall was dirty.

Video Conference Room:

- The table tops were damaged.

Lunch Room:

- The table tops were damaged

Under Carriage Storage;

- There were two containers of hazardous chemicals without covers/tops.

Sally Port:

- There were accumulated dirt and dust on the ledges.

Attachment 74.2 CDF 5.k Inspection Tool SO3 March 30 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 3    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 30, 2023    TIME: 10:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER										
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	
A/C Y/N/NA	NA	NA	NA	NA	NA																
HEAT Y/N/NA	Y	Y	Y	Y	Y																
ROOM TEMP <80 °F	73°F	72°	71°	72°	69°F																
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK	OK																
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK																
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK	OK	OK			Common Area Daytime Inspection													
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK																
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK																
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK																
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y																
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK	OK																
BACK FLOW Device Y/N	Y	Y	Y	Y	Y																
TOILET Flush Y/N	Y	Y	Y	Y	N																
TOILET LEAK Y/N	N	N	N	N	N																
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK	OK	OK	OK																

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK															
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C															
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK															
CELL- Dirty/Clean-D/C	C	C	C	C	C															
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK															
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK															
VERMIN - Yes/No	N	N	N	N	N															
DESK - Yes/No	Y	Y	Y	Y	Y															
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA															
FIXTURES -SINK/ Toilet-Clean/Dirty-C/D	C	C	C	C	C															
BLANKET Yes/No	Y	Y	Y	Y	Y															
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK															
TOWELS-2xwk. Y/N	Y	Y	Y	Y	Y															
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y															
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y															
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y															
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA															
CLOTHES-2x Change Y/N	Y	Y	Y	Y	Y															

D.C. DEPARTMENT OF HEALTH

**HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 3    ESCORT: A. POINTS, AMY WHITFIELD & CORP.L. NWAIZEGBO    DATE: MARCH 30, 2023    TIME: 10:00AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA				Y		Y	Y	Y	Y	Y	Y	Y	Y							
HEAT Y/N/NA				NA		NA	NA	NA	NA	NA	NA	NA	NA							
ROOM TEMP <80 °F				69°F		71	65	69	69	70	69	68	68°F							
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK				OK		OK	OK	OK	OK	OK	OK	OK	OK							
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok				OK		OK	OK	OK	OK	OK	OK	OK	OK							
NIGHT/LIGHT 3-5 fc no/ok				NA		NA	NA	Common Area Daytime Inspection				NA	NA							
EXIT/LIGHT <10 fc yes/ok				OK		OK	OK					OK	OK	OK	OK	OK				
4THER/AREAS 20> fc yes/ok				OK		OK	OK	OK	OK	OK	OK	OK	OK							
H2O Temp 100 °F - 120 °F NO/OK				OK		OK	OK	OK	OK	OK	OK	OK	OK							
HOT H2O Regulate/Mixing Valve Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							
HOT/COLD H2O Pressure H/L/OK				OK		OK	H	OK	OK	OK	OK	OK	OK							
BACK FLOW Device Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							
TOILET Flush Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							
TOILET LEAK Y/N				N		N	N	N	N	N	N	N	N							
REGISTER/VENTS 15 cu ft- Clean/ Dirty/Blocked - C/B/OK				OK		OK	OK	OK	OK	D	OK	OK	OK							

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK				OK		OK	OK	OK	OK	OK	OK	OK	OK							
FLOOR-Surface Clean/soiled - C/S				C		C	C	C	C	C	C	C	C							
FLOOR Tiles- Missing/Damaged - MI/DA/OK				OK		OK	OK	OK	OK	OK	OK	OK	OK							
CELL - Dirty/Clean D/C				C		C	C	C	C	C	C	C	C							
CEILING - Peeling Paint/Dirty - PPT/D/OK				OK		OK	OK	OK	OK	OK	OK	OK	OK							
WALLS - Peeling Paint/Dirty - PPT/D/OK				OK		OK	D	OK	OK	D	OK	D	OK							
VERMIN - Yes/No				N		N	N	N	N	N	N	N	N							
DESK - Yes/No				Y		Y	Y	Y	Y	Y	Y	Y	Y							
SAFETY MIRROR Distort/Missing/ OK/NA				NA		NA	NA	NA	NA	NA	NA	NA	NA							
FIXTURES - Sink/Toilet Clean/Dirty - C/D				C		C	C	C	C	C	C	C	C							
BLANKET Yes/No				Y		Y	Y	Y	Y	Y	Y	Y	Y							
SHEETS - Torn/ Worn Y/N/OK				OK		OK	OK	OK	OK	OK	OK	OK	OK							
TOWELS 2x week Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							
TOOTHPASTE/ SOAP Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							
COMB/BRUSH-Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							
TOILET PAPER in Cell Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							
SANITARY Pads/ Tampons Y/N/NA				NA		NA	NA	NA	NA	NA	NA	NA	NA							
CLOTHES 2x changes/week Y/N				Y		Y	Y	Y	Y	Y	Y	Y	Y							

**HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 3    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 30, 2023    TIME: 10:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER										
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	
A/C Y/N/NA	NA	NA	NA			NA				NA							NA		59		
HEAT Y/N/NA	Y	Y	Y			Y				Y							Y		Y		
ROOM TEMP <80 °F	67°F	67	68			60				69							68		69°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK			OK				OK							OK		OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK			OK				OK							OK		OK		
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA			NA		Common Area Daytime Inspection										NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK			OK															OK
OTHER/AREAS 20> fc yes/ok	OK	OK	OK			OK				OK							OK		OK		
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK			OK				OK							OK		OK		
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y			Y				Y							Y		Y		
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK			OK				OK							OK		OK		
BACK FLOW Device Y/N	Y	Y	Y			Y				Y							Y		Y		
TOILET Flush Y/N	Y	Y	Y			Y				Y							Y		Y		
TOILET LEAK Y/N	N	N	N			N				N							N		N		
REGISTER/VENTS 15 cu ft- Clean/ Dirty/Blocked - C/B/OK	OK	OK	OK			OK				OK							OK		D		

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled/Damaged DA/Y/N/OK	OK	OK	OK			OK				OK							OK		OK	
FLOOR-Surface Clean/soiled - C/S	C	C	C			C				C							C		C	
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK			OK				OK							OK		OK	
CELL - Dirty/Clean D/C	C	C	C			C				C							C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK			OK				OK							OK		OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK			OK				OK							OK		OK	
VERMIN - Yes/No	Y	Y	Y			Y				Y							Y		Y	
DESK - Yes/No	N	N	N			N				N							N		N	
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA			NA				NA							NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	D	C	C			C				C							D		D	
BLANKET Yes/No	Y	Y	Y			Y				Y							Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK			OK				OK							OK		OK	
TOWELS 2x week Y/N	Y	Y	Y			Y				Y							Y		Y	
TOOTHPASTE/ SOAP Y/N	Y	Y	Y			Y				Y							Y		Y	
COMB/BRUSH-Y/N	Y	Y	Y			Y				Y							Y		Y	
TOILET PAPER in Cell Y/N	Y	Y	Y			Y				Y							Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA			NA				NA							NA		NA	
CLOTHES 2x changes/week Y/N	Y	Y	Y			Y				Y							Y		Y	



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 3    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 30, 2023    TIME: 10:00AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA	NA				NA					NA				NA			NA		NA	
HEAT Y/N/NA	Y				Y					Y				Y			Y		Y	
ROOM TEMP <80 °F	70°F				69					69				69			69		71	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK				OK					OK				OK			OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK				OK					OK				OK			OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA				NA			Common Area Daytime Inspection						NA			NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK				OK												OK			OK
OTHER/AREAS 20> fc yes/ok	OK				OK					OK				OK			OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK				OK					OK				OK			OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y				Y					Y				Y			Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK				OK					OK				OK			OK		OK	
BACK FLOW Device Y/N	Y				Y					Y				Y			Y		Y	
TOILET Flush Y/N	Y				Y					Y				Y			Y		Y	
TOILET LEAK Y/N	N				N					N				N			N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	B				B					B				B			B		B	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK				OK					OK					OK			OK		OK
FLOOR-Surface Clean/soiled - C/S	C				C					C					C			C		C
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK				OK					OK					OK			OK		OK
CELL - Dirty/Clean D/C	C				C					C					C			C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK				OK					OK					OK			OK		OK
WALLS - Peeling Paint/Dirty-Damaged PPT/D/da/OK	OK				OK					OK					OK			OK		OK
VERMIN - Yes/No	N				N					N					N			N		N
DESK - Yes/No																				Y
SAFETY MIRROR Distort/Missing OK/NA	NA				NA					NA					NA			NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C				D					C					C			C		C
BLANKET Yes/No	Y				Y					Y					Y			Y		Y
SHEETS - Torn/Worn Y/N/OK	OK				OK					OK					OK			OK		OK
TOWELS 2x week Y/N	Y				Y					Y					Y			Y		Y
TOOTHPASTE/ SOAP Y/N	Y				Y					Y					Y			Y		Y
COMB/BRUSH-Y/N	Y				Y					Y					Y			Y		Y
TOILET PAPER in Cell Y/N	Y				Y					Y					Y			Y		Y
SANITARY Pads/ Tampons Y/N/NA	NA				NA					NA					NA			NA		NA
CLOTHES 2x changes/week Y/N	Y				Y					Y					Y			Y		Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 3 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 30, 2023 TIME: 10:00 AM**

### COMMENTS:

Population: 93

Temperature ranged: 60°F – 72°F

Blown Fluorescent Tubes: 5

Showers: 8 One Shower was not functional.

- Upper and Lower Left – Dirt and soap scum on the walls.
- Upper Right – One shower stall was not functional and there were dirt and soap scum on the wall.
- Lower Right – Dirt and soap scum were on the wall.

Mop Closets:

- The doors of all of the closets were painted shut.

Pipe Chase Leak and damaged vent pipe between Cell #'s 6 & 7 and 79 & 80.

Lunch Room:

- The table tops were damaged.
- The register cover and adjacent cover were dirty

Gym:

- There were three blown fluorescent tubes.
- The seat for the “Landice” exercise bike was damaged.

Day Room:

- No deficiencies were observed.

Video Conference Room:

- There were two blown fluorescent tubes.

Plumbing:

- High/Low water pressure in Cell # 27.
- Water on the floor in Cell # 32

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 3    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 30, 2023    TIME: 10:00 AM**

**COMMENTS:**

Under Carriage Storage Areas:

- Lower Right – There were no covers/top on two containers with hazardous chemicals.
- There was no electrical lighting in the area.

Electrical:

- Blown Fluorescent Tubes:  
Video Conference – 2  
Gym – 3  
Total – 5

Structural:

- Several Cell doors were noisy on opening and closing.
- Metal bed frames were rusted and or the paint was peeling.
- No seat or bench in the cell #'s 30 and 65.

Environmental

- Fixtures – Hand-washing sink and toilet – were not sanitarily maintained in Cell3's 41, 50, 51 and 65.
- The register cover was blocked/dirty in Cell #'s 2, 30, 50, 57, 59 and 65.
- There were graffiti and or dirt on the wall In Cell #'s 27, 30, 32 and 57.
- There was accumulated dirt in the door tracks in Cell's 30, 59 and 80.
- Insects were observed in Cell #'s 24, 29 and 30.
- Dead mice were seen in the pipe chase between Cell #'s 77 & 78.
- There appears to be an active infestation of insects in this cell block.

Attachment 74.2 CDF 5.1 Inspection Tool SE1 March 29 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH EAST 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L, NWAIZEGBO    DATE: MARCH 29, 2023    TIME: 1:30PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER										
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	
A/C Y/N/NA			NA		NA		NA		NA		NA		NA		NA		NA		NA		
HEAT Y/N/NA			Y		Y		Y		Y		Y		Y		Y		Y		Y		
ROOM TEMP <80 °F			72°F		73		74		74		75		75		69		70		70°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK			OK		B		OK		OK		OK		OK		OK		OK		OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok			OK		OK		OK		OK		OK		OK		OK		OK		OK		
NIGHT/LIGHT 3-5 fc no/ok			NA		NA		NA	Common Area Daytime Inspection						NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok			OK		OK		OK							OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok			OK		OK		OK		OK		OK		OK		OK		OK		OK		
H2O Temp 100 °F - 120 °F NO/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK		
HOT H2O Regulate/Mixing Valve Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y		
HOT/COLD H2O Pressure H/L/OK			OK		OK		OK		OK		OK		OK		L		OK		OK		
BACK FLOW Device Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N			Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N			N		N		N		N		N		N		N		N		N		
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK			OK		OK		OK		OK		OK		OK		OK		OK		OK		

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>FLOOR-Surface Clean/soiled - C/S</b>	C		C		C		C		C		C		C		C		C		C	
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>CELL - Dirty/Clean D/C</b>	C		C		C		C		C		C		C		C		C		C	
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>WALLS - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK		OK		D		OK		OK		OK		OK		OK		OK	
<b>VERMIN - Yes/No</b>	N		N		N		N		N		N		N		N		N		N	
<b>DESK - Yes/No</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
<b>FIXTURES -Sink/ Toilet-Clean/Dirty-C/D</b>	C		C		C		C		C		C		C		C		C		Y	
<b>BLANKET Yes/No</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
<b>TOWELS 2x week Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>COMB/BRUSH-Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>TOILET PAPER in Cell Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
<b>SANITARY Pads/ Tampons Y/N/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
<b>CLOTHES 2x changes/week Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH EAST 1    ESCORT: A. POINTS, AMY WHIFIELD & CORP. L. NWAIZEGBO    DATE: MARCH 29, 2023    TIME: 1:30PM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA	NA		NA				NA													
HEAT Y/N/NA	Y																			
ROOM TEMP <80 °F	75° F		72				73° F													
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK				OK													
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK				OK													
NIGHT/LIGHT 3-5 fc no/ok	OK		OK				OK	Common Area Daytime Inspection												
EXIT/LIGHT <10 fc yes/ok	Y		Y				Y													
OTHER/AREAS 20> fc yes/ok	OK		OK				OK													
H2O Temp 100 °F - 120 °F NO/OK	OK		OK				OK													
HOT H2O Regulate/Mixing Valve Y/N	Y		Y				H													
HOT/COLD H2O Pressure H/L/OK	OK		OK				OK													
BACK FLOW Device Y/N	Y		Y				Y													
TOILET Flush Y/N	Y		Y				Y													
TOILET LEAK Y/N	N		N				Y													
REGISTER/VENTS 15 cu ft- Clean/ Dirty/Blocked - C/B/OK	OK		OK				OK													



ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK				OK													
FLOOR-Surface Clean/soiled - C/S	C		C				C													
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		C				C													
CELL - Dirty/Clean D/C	C		C				C													
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK				OK													
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK		OK				OK													
VERMIN - Yes/No	N		N				N													
DESK - Yes/No	Y		Y				Y													
SAFETY MIRROR Distort/Missing/OK/NA	NA		NA				NA													
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C				C													
BLANKET Yes/No	Y		Y				Y													
SHEETS - Torn/Worn Y/N/OK	OK		OK				OK													
TOWELS 2x week Y/N	Y		Y				Y													
TOOTHPASTE/SOAP Y/N	Y		Y				Y													
COMB/BRUSH-Y/N	Y		Y				Y													
TOILET PAPER in Cell Y/N	Y		Y				Y													
SANITARY Pads/Tampons Y/N/NA	NA		NA				NA													
CLOTHES 2x changes/week Y/N	Y		Y				Y													

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOURH EAST 1 ESCORT: A. POINTS, AMY WHITFIELD \* CORP. L. NWAIZEGBO DATE: MARCH 29, 2023 TIME: 1:30PM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA	NA	NA		NA		NA	
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
ROOM TEMP <80 °F	71°F		68		70		70		72		69		69	69	69		70		70°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK	B	OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection					NA	NA	NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK					OK				OK	OK	OK		OK
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	H		OK		OK		OK		OK		OK		OK	OK	OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		N	Y	Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C	C		C		C		C		C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	OK		OK		D		OK		OK		OK		OK		OK		OK		OK	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C		C		C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES- 2xChanges/ Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH EAST 1    ESCORT: A. POINTS, AMY WHITFIELD & CORP L. NWAIZWGB0    DATE: MARCH 29, 2030    TIME: 1:30PM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA	NA		NA		NA	NA	NA		NA		NA	NA	NA		NA		NA		NA	
HEAT Y/N/NA	Y		Y		Y	Y	Y		Y		Y	Y	Y		Y		Y		Y	
ROOM TEMP <80 °F	69°F		70		71		68		69		69	66	66		667		67		68°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	N		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection				NA	NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK	Common Area Daytime Inspection				OK	OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N	N	N		Y		Y		Y	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK		OK		OK		OK	OK	OK		B		OK		OK	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		DA		OK		OK	OK	OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C	C	C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
CELL - Dirty/Clean D/C	C		C		C		C		C		C	C	C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
VERMIN - Yes/No	N		N		N		N		N		N	N	N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA	NA	NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C		D	C	C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES-2xChanges /Week- Y/N Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH EAST 1 ESCORT: A. POINTS, AMY WHITFIELD, & CORP. L. NWAIZEGBO**

**DATE: MARCH 29, 2023 TIME: 1:30PM**

**COMMENTS:**

Population: 37

Temperature Range: 66°F to 75°F

Blown Fluorescent Tubes: 5

Damaged Mattress: 1

Showers: 4

- Upper Left - The clothing hooks were fixed in the upright position.
- Upper Right – there were dirt and soap scum on the wall.

Mop Closets:

- Upper and Lower Left – The doors were painted shut.
- Upper Right – No hot water supply and no cover for the access panel.
- Lower Right – No floor drain cover and hot water supply

Pipe Chase:

- Leaking, damaged, missing plumbing fixtures between Cell #'s - 66 & 67 – water was leaking from the access panel from above.
- Upper Right - Chase adjacent to the shower stall there were accumulated trash and debris on the floor and water was leaking from the ceiling.

Day Room:

- No deficiencies were observed

Video Conference Room:

- The wall was dirty.

Under Carriage Storage:

- Lower Left - The doors were painted shut.
- Lower Right – No electrical lighting.

Wall damaged, peeling paint and or dirty:

- Cell #'s 7 and 45.

Electrical:

- Cell # 69 -No electrical lighting.
- Corridor – Upper Left – 2 blown fluorescent tubes  
Lower Left – 3 blown fluorescent tube  
Total - 5

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH EAST 1 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 29, 2023 TIME: 1:30PM**

**COMMENTS:**

Damaged Mattress:

- Cell # 67 – 71

Bed Rusted:

- Cell # 33.

Fixtures not sanitarily maintained:

- Cell #'s 21 and 71.

- 

Plumbing:

- High and or Low water pressure in Cell's 15, 27 & 41.
- Short flush in Cell #'s 53 and 75
- Hot water runs Cell # 65.
- Leak from ceiling utility cabinet in cell # 72.

Corridor:

- Lower Right – Wall dirty. The floor was damaged adjacent to Cell # 66.

- ✓ There were dirt and spillage on the cell doors.
- ✓ Cell # 25 Used as a library.
- ✓ Cell #'s 29, 31, 33, 37 and 39 were used for storage.

Attachment 74.2 CDF 5.m Inspection Tool SW2 March 27 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 2    ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NEGAIZEGBO    DATE: MARCH 27, 2023    TIME: 9:15 AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER										
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	
A/C Y/N/NA	NA	NA		NA		NA		NA	NA		NA		NA		NA		NA		NA		
HEAT Y/N/NA	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y		
ROOM TEMP <80 °F	73°F	73		76		76		74	77		74		73		75		76		74°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK		B		OK		OK	B		OK		B		OK		B		B		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK		
NIGHT/LIGHT 3-5 fc no/ok	NA	NA		NA		NA		Common Area Daytime Inspection						NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK		OK		Common Area Daytime Inspection						OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK		
H2O Temp 100 °F - 120 °F NO/OK	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK		
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y		
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK		
BACK FLOW Device Y/N	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N	N	N		N		N		N	N		N		N		N		N		N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK		

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK	
<b>FLOOR-Surface Clean/soiled - C/S</b>	C	C		C		C		C	C		C		C		C		C		C	
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK	
<b>CELL - Dirty/Clean D/C</b>	C	C		C				C	C		C		C		C		C		C	
<b>CEILING-Peeling Paint/Dirty - PPT/D/OK</b>	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK	
<b>WALLS-Peeling Paint /Dirty - PPT/D/OK</b>	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK	
<b>VERMIN - Yes/No</b>	N	N		N		N		N	N		N		N		N		N		N	
<b>DESK - Yes/No</b>	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y	
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA	NA		NA		NA		NA	NA		NA		NA		NA		NA		NA	
<b>FIXTURES Sink/Toilet Clean/Dirty - C/D</b>	C	C		C		C		C	C		D		C		C		C		C	
<b>BLANKET Yes/No</b>	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y	
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK	OK		OK		OK		OK	OK		OK		OK		OK		OK		OK	
<b>TOWELS-2xWk. Y/N</b>	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y	
<b>TOOTHPASTE/ SOAP Y/N</b>	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y	
<b>COMB/BRUSH-Y/N</b>	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y	
<b>TOILET PAPER in Cell Y/N</b>	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y	
<b>SANITARY Pads/ Tampons Y/N/NA</b>	NA	NA		NA		NA		NA	NA		NA		NA		NA		NA		NA	
<b>CLOTHES 2x changes/week Y/N</b>	Y	Y		Y		Y		Y	Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR DETENTION FACILITY**

**AREA: SOUTH WEST 2**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 27, 2023 TIME: 9:15AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA			NA	
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y			Y	
ROOM TEMP <80 °F		74°F		74		74		80		74		72		64		72			72°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		B		OK		OK		OK		OK		OK		OK			OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK			OK	
NIGHT/LIGHT 3-5 fc no/ok		NA		NA		NA	Common Area Daytime Inspection					NA		NA		NA			NA	
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK						Common Area Daytime Inspection					OK		OK	
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK							OK		OK	
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK			OK	
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		H		OK		OK		OK		OK			L	
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	
TOILET LEAK Y/N		N		N		N		N		N		N		N		N			N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK		OK		OK		OK		OK		OK			OK	

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK		OK		OK		30		OK		OK		OK			OK	
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C			C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK		OK		OK		OK			OK	
CELL - Dirty/Clean D/C		C		C		C		C		C		C		C		C			C	
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK		OK		OK			OK	
WALLS - Peeling Paint/Dirty-Damaged-PT/DA/D PPT/D/OK		OK		OK		OK		D		OK		D		D		OK			OK	
VERMIN - Yes/No		N		N		N		N		N		N		N		N			N	
DESK - Yes/No		Y		Y		Y		Y		Y		Y		Y		Y			Y	
SAFETY MIRROR Distort/Missing/OK/NA		NA		NA		NA		NA		NA		NA		NA		NA			NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		S			C	
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y			Y	
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK			OK	
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	
SANITARY Pads/Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA			NA	
CLOTHES-2x Changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y			Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 2**

**ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO DATE: MARCH 27, 2023 TIME: 9:15 AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA	NA	NA		NA	
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y	Y	Y		Y	
ROOM TEMP <80 °F	75°F		74		70		72		70		74		70		71	71	72		72°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	B		B		OK		B		OK		OK		OK		OK	B	OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection				NA		NA	NA	NA		NA		
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK					OK		OK	OK	OK		OK		
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		L		Y		Y		Y	Y	Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
<b>FLOOR-Surface Clean/soiled - C/S</b>	C		C		C		C		C		C		C		C	C	C		C	
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>	C		C		C		C		C		C		C		C	C	C		C	
<b>CELL - Dirty/Clean D/C</b>	C		C		C		C		C		C		C		C	C	C		C	
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
<b>WALLS - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
<b>VERMIN - Yes/No</b>	N		N		N		N		N		N		N		N	N	N		N	
<b>DESK - Yes/No</b>	Y		Y								Y									
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA	NA	NA		NA	
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C		C		C		C		C		C		C		C	C	C		C	
<b>BLANKET Yes/No</b>	Y		Y		Y		Y		Y		Y		Y		Y	Y	Y		Y	
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK	OK	OK		OK	
<b>TOWELS 2x week Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y	Y	Y		Y	
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y	Y	Y		Y	
<b>COMB/BRUSH-Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y	Y	Y		Y	
<b>TOILET PAPER in Cell Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y	Y	Y		Y	
<b>SANITARY Pads/ Tampons Y/N/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA	NA	NA		NA	
<b>CLOTHES 2x changes/week Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 2**

**ESCORT: A. POINTS, AMY WITHFIELD & L. NWAIZEGBO DATE: MARCH 27, 2023**

**TIME: 9:15 AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
ROOM TEMP <80 °F	71°F		72		71		69		71		69		67		75		71		71°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		B		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	NA		NA		NA		NA	Common Area Daytime Inspection					NA		NA		NA		NA	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK	Common Area Daytime Inspection					OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		H		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK		OK		OK		OK		NA		OK		OK		OK	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
CELL - Dirty/Clean D/C	C		C		C		C		C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	D		C		C		D		C		C		D		D		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES 2x changes/week Y/N	Y		Y		Y		Y		Y		Y		Y	Y	Y		Y		Y	



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 2 ESCORT: A. POINTS. AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 27, 2023 TIME: 9:15 AM**

### COMMENTS:

Population: 85

Temperature Ranged: 64°F to 80°

Blown Fluorescent Tubes: 6

Showers: 4 One shower was not functional

- Upper Left – There were dirt and soap scum on the wall.
- Lower Left – There were dirt and soap scum on the wall. Also, one shower head was leaking.
- Upper Right – There were soap scum and dirt on the wall, and the clothing hooks were fixed in the upright position.
- Lower Right – There was dirt and soap scum on the wall.

Mop Closets:

- Upper and Lower Left – There were no covers on the floor drain.
- Upper Right – The wall was damaged and dirty.
- Lower Right – There were no water supply and floor drain cover. The duct work was rusted and damaged and the wall was unfinished

Pipe Chase Leaking, damaged and or missing plumbing fixtures between Cell #'s – 15 & 16, 48 & 49, 50 & 51, 52 & 53, 52 & 53, 62 & 63 and 66 & 67.

Gym:

- There were dirt and spillage on the wall.

Lunch Room:

- Accumulated dirt on register cover, ceiling fan and adjacent ceiling.

Day Room:

- Upper Left – The table tops were damaged
- Upper Right – The table tops were damaged and there was peeling paint on the benches.

Classification and Parole Office:

- There were two blown fluorescent tubes accumulated dirt on the ledges.

Under Carriage Storage:

- Lower Left -The electrical light switch was not secured to the wall.
- Lower Right – There were four hazardous chemical containers without covers/tops.

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 2 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 27, 2023 TIME: 9:15 AM**

**COMMENTS:**

Plumbing:

- High and Low water pressure in Cell #2, 28, 38, 49 and 73.
- Leaking Flush Valve Cell # 47.
- Water Runs at the handwashing sink Cell # 56.

Environmental:

- Smoke odor in Cell # 9, 10 and 11.
- Light Shield covered/blocked with Jumpers, linen and or paper in Cell #'s 4, 9, 11, 13, 17, 19, 24, 34, 41, 43, 47, 56,61 and 63.
- Fixtures – Handwashing Sink and Toilet- were not sanitarly maintained in Cell #'s11, 15, 17, 36, 61, 67, 73 and 75.
- Accumulated dirt in the door tracks in Cell's 15, 22, 26, 28, 32, 43,45, 47, 55, 56, 61, 65, 69, 71 and 73.
- Wall dirty and or graffiti in Cell #'s 28, 32 and 34.
- Accumulated dirt on the ledges in the Sally Port area.

Construction:

- Metal Window Frame Rusted - apparent water penetration in Cell # 57.

Electrical:

- Blown fluorescent tubes in:  
Classification and Parole -2  
Corridor – Upper Right - 4  
Total – 6.
- Lower Left Under Carriage Storage and Cell # 57 – The electrical light switch was not properly stabilized to the wall.
- Blankets, sheets, and Jumpers were used throughout the cell block as room dividers, floor coverings. Ceiling light shield covers, toilet covers, and window covers.

Attachment 74.2 CDF 5.n Inspection Tool SW3 March 20 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 3    ESCORT: A. POINTS, AMY WHITFIELD & L. NWAIZEGBO    DATE: MARCH 20, 2023    TIME: 1:20PM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA			NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
HEAT Y/N/NA			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
ROOM TEMP <80 °F			74°F	77	76	74	74	71	70	74	77	76	69	76	76	76	76	76	76	77°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK			C	C	C	C	C	C	C	C	D	D	C	C	C	D	C	C	C	D
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok			OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
NIGHT/LIGHT 3-5 fc no/ok			NA	NA	NA	NA	NA	Common Area				NA	NA	NA	NA	NA	NA	NA	NA	NA
EXIT/LIGHT <10 fc yes/ok			OK	OK	OK	OK	OK	Daytime Inspection				OK	OK	OK	OK	OK	OK	OK	OK	OK
OTHER/AREAS 20> fc yes/no/ok			OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
H2O Temp 100 °F - 120 °F NO/OK			OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	N
HOT H2O Regulate/Mixing Valve Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HOT/COLD H2O Pressure H/L/OK			OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	H	H	OK	OK	OK
BACK FLOW Device Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET Flush Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET LEAK Y/N			N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
REGISTER/VENTS 15 cu ft - Clean/Dirty/ /Blocked -C/D/B/OK			OK	B	OK	B	OK	OK	OK	OK	OK	B	OK	B	B	OK	OK	B	B	B

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK			DA	DA	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
FLOOR-Surface Clean/soiled - C/S			C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK			OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
CELL - Dirty/Clean D/C			D	D	C	D	D	C	D	C	D	D	D	D	D	D	D	D	D	D
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK			OK	OK	OK	OK	OK	OK	DA	OK	D	D	D	DA	D	OK	OK	OK	OK	D
VERMIN - Yes/No			N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SAFETY MIRROR Distort/Missing OK/NA			NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES -Sink/ Toilet - Clean/Dirty - C/D			C	C	C	C	D	C	C	C	C	C	C	C	C	C	C	D	C	C Y
BLANKET Yes/No			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK			OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
TOWELS- 2x week Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA			NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
CLOTHES -2X - Changes/week-Y/N			Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUH WEST3 ESCORT: A. POINTS, AMY WHITFIELD & CORP L. NWAIZEGBO DATE: MARCH 20, 2023 TIME: 1:20PM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER										
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	
A/C Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	
HEAT Y/N/NA	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	
ROOM TEMP <80 °F	76°F	77	78	72	75	74		71	53	54	71	70	70	73	75	76	78	75	74	76°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	B	B	B	B	OK	OK	OK	OK	B	B	OK	OK	OK	OK	B	OK	OK	OK	B	OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	
NIGHT/LIGHT 3-5 fc no/ok	NA	NA	NA	NA	NA	NA	NA	Common Area				NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK	OK	OK	Daytime Inspection				OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	
HOT/COLD H2O Pressure H/L/OK	OK	H	OK	OK	OK	OK	H	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	H	
BACK FLOW Device Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	
TOILET Flush Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	
TOILET LEAK Y/N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	
REGISTER/VENTS 15 cu ft -Clean/ Dirty/Blocked - C/B/D	C	B	C	B	C	C	C	C	B	C	C	C	C	C	C	C	C	C	C	C	

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
CELL - Dirty/Clean D/C	D	D	D	D	C	D	D	D	D	D	D	D	C	D	D	D	D	D	D	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/OK	OK	D	D	D	C	D	C	C	OK	PPT	DA	D	D	D	D	D	C	C	PPT	C
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES -Sink/ Toilet-Clean/Dirty - C/D	D	D	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
TOWELS 2x week Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
CLOTHES - 2X Changes/wk. - Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 3 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 20, 2023 TIME: 1:20PM**

### COMMENTS:

Right Side Evaluated.

Population: 99

Damaged Mattress: 2

Blown Fluorescent Tubes: 8

Showers: 8

- Upper and Lower Right – There was dirt and soap scum on the wall. Insects (Gnats) were observed in the area.
- Upper Left – There was dirt and soap scum on the wall.
- Lower Left – The clothing hooks were fixed in the upright position. There was dirt and soap scum on the wall.

Janitors' Closet:

- Upper Right – The ductwork was rusted and damaged.
  - Upper Left – The floor drain was blocked. The hot water faucet was leaking. The vacuum breaker was damaged and the ductwork was damaged.
  - Lower Left – There was no hot water supply. The vacuum breaker was damaged. There was no access cover and drain cover. The ductwork was rusted and damaged.

Pipe Chase:

- Leaking plumbing fixtures between Cell #'s 77 & 78, resulting in water on the floor draining onto the corridor.

Gym:

- There were four burnt fluorescent tubes.

Lunch Room:

- There was accumulated dirt on the register cover and adjacent ceiling.

Under Carriage Storage:

- Lower Right – There were two containers of hazardous chemical containers without covers/lids.
- Storage Area in the Sally Port – The access panel is unfinished.



**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH WEST 3 ESCORT: A. POINTS, AMY WHITFIELD & CORP. L. NWAIZEGBO**

**DATE: MARCH 20, 2023 TIME: 1:20PM**

**COMMENTS:**

Day Rooms:

- Upper Right – The tabletops were damaged, and the floor was not sanitarly maintained.

Environmental:

- There was accumulated dirt in the dirt in the door tracks in Cell #'s 43, 45, 47, 50, 51, 52, 53, 54, 56, 57, 59, 61, 63, 63, 64, 65, 66, 76, 77, 78 and 79.56,58, 59, 60, 61,62, 63, 64, 65, 70,7677, 78 and 79.
- The light shields were covered linen/paper and dirty in cell #'s 43, 51, 56, 59, 60, 61, 63, 64, 68, 69, 70,75, 77 and 79.
- Walls contained dirt/graffiti in Cell #'s 49, 51, 52, 55, 59, 60, 62, 63, 64, 66, 68, 72, 73, 74, 75, 76, 77 and 78.
- Register cover dirty/blocked in cell #'s 44, 46, 51, 54, and 55.
- Fixtures – Handwashing Sink and Toilet- were not sanitarly maintained in cell # 46, 47, 59, 61, 62, and 74.
- Damaged mattress in Cell #'s 43 & 44.

Construction:

- Bed/Desk peeling paint/rust in Cell #'s 48,49, 51, 61 and 62.
- Wall separating/damaged in Cell #'s 49, 51, 54 and 71.
- Peeling paint on wall in Cell #'s 51,57, 60, 70, 75 and 79.
- Window frame rusted Cell # 74 and 77.

Plumbing:

- Water runs continuously in Cell # 49.
- High/Low water pressure in Cell #'s 56, 57, 63, 67 and 80.
- No hot/cold water in Cell # 60.
- Sink blocked Cell #'s 59 and 63.
- Short flush Cell # 69.

Electrical:

- Light switch damaged Cell # 78.
- Blown fluorescent tubes:
  - Upper Right – 4
  - Gym – 4
  - Total – 8

## **Question 74 Attachment 74.3**

### **CTF Inspection Attachments March to April 2023**

- Attachment 74.3 CTF 1.a ACA\_Form CTF Inspection Q2FY23
- Attachment 74.3 CTF 2.a ACA\_Form CTF RE-Inspection Q2FY23
- Attachment 74.3 CTF 3.a Narrative Analysis Inspection Report
- Attachment 74.3 CTF 4.a Inspection Tool C2B April 2023
- Attachment 74.3 CTF 4.b Inspection Tool C3B April 2023
- Attachment 74.3 CTF 4.c Inspection Tool C4A April 2023
- Attachment 74.3 CTF 4.d Inspection Tool C4B April 2023
- Attachment 74.3 CTF 4.e Inspection Tool D1A April 2023
- Attachment 74.3 CTF 4.f Inspection Tool D1B April 2023
- Attachment 74.3 CTF 4.g Inspection Tool D2A April 2023
- Attachment 74.3 CTF 4.h Inspection Tool D2B April 2023
- Attachment 74.3 CTF 4.i Inspection Tool D3A April 2023
- Attachment 74.3 CTF 4.j Inspection Tool D3B April 2023
- Attachment 74.3 CTF 4.k Inspection Tool D4B April 2023
- Attachment 74.3 CTF 4.l Inspection Tool E2A April 2023
- Attachment 74.3 CTF 4.m Inspection Tool E2B April 2023
- Attachment 74.3 CTF 4.n Inspection Tool E3A April 2023
- Attachment 74.3 CTF 4.o Inspection Tool E4A May 2023
- Attachment 74.3 CTF 4.p Inspection Tool Med68 Addendum Apr 23
- Attachment 74.3 CTF 4.q Inspection Tool Med82 April 2023
- Attachment 74.3 CTF 4.r Inspection Tool Med96 April 2023
- Attachment 74.3 CTF 4.s Inspection Tool SegA April 2023
- Attachment 74.3 CTF 4.t Inspection Tool SegB April 2023

**Attachment 74.3 CTF 1.a ACA\_Form CTF Inspection Q2FY23**



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CENTRAL DETENTION FACILITY INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Inspection: April 11 THROUGH April 21, 2023**

**Areas of Inspection: D.C. Central Treatment Facility (CTF)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			<b>x</b>			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			<b>x</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			<b>x</b>			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			<b>x</b>		<b>See (ACA) 2. 4 ALDF-1A-20</b>	
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			<b>x</b>			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.				<b>x</b>	Register covers were blocked with paper, dirt and other objects.	
<b>Register</b>						
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%)			<b>x</b>		Temperature readings monitored in the facility during the evaluation ranged from 60°F to 80°F.	

95	55			
96	52			
97	49			
98	45			
99	42			
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.		X		
<b>HOUSEKEEPING</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY</b>		<b>YES</b>	<b>NO</b>	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.		X		
<b>(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)</b>		<b>YES</b>	<b>NO</b>	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.			X	A preventive maintenance plan was not available for review. Preventive maintenance was not routinely performed as evidenced by the deficiencies observed.
<b>(ACA) 4-ALDF-1C-14 (Ref. New)</b>		<b>YES</b>	<b>NO</b>	
Safety and security equipment are repaired or replaced immediately by qualified personnel.		X		
<b>(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-05)</b>				
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.			X	<b>Environmental and Maintenance:</b> <ul style="list-style-type: none"> <li>• The wall in the cells throughout the facility were separating at the ceiling, floor and at the corners.</li> <li>• There were no desks and chairs/stools in several of the units.</li> <li>• There was peeling paint on the wall and ceiling in several of the cells.</li> <li>• There was graffiti on the wall and at the back of the door and the wall was dirty in several of the cells.</li> <li>• There were peeling paint and or damaged and floor tiles in several of the cells.</li> <li>• The metal divider in the toilet areas were rusted.</li> <li>• The baseboard in the cells were damaged and missing sections.</li> <li>• The register cover in the cells were painted, blocked, damaged and or there was</li> </ul>

			<p>accumulated dirt on the louvers of the cover.</p> <ul style="list-style-type: none"> <li>• Fixtures (Toilet &amp; Handwashing sinks) were not sanitarly maintained</li> <li>• There were damaged and missing wall tiles in the shower stalls.</li> <li>• There were missing drain covers in the shower stalls.</li> <li>• Covered trash cans were not provided in the female and uni-sex toilet rooms.</li> <li>• A mop closet properly equipped with a water supply, mop sink, mop rack and sufficient space for storage of cleaning agents.</li> <li>• Containers with hazardous chemicals were observed without covers /tops.</li> <li>• Hazardous chemicals were not properly stored. All hazardous chemicals must be stored in a locked cabinet or locked storage area.</li> <li>• The floors were not sanitarly maintained in the cells. There was accumulated dirt and wax at the baseboards, the door jambs, the threshold to the individual cells and the inside of the cells.</li> <li>• Several of the chairs in the lobby area were observed damaged</li> <li>• The metal frame of several of the beds were rusted</li> </ul> <p><b>Chapel:</b></p> <ul style="list-style-type: none"> <li>• There was no covered trash can in the female toilet room.</li> </ul> <p><b>Gym:</b></p> <ul style="list-style-type: none"> <li>• The area was closed for repairs</li> <li>• The wall mats were damaged</li> </ul> <p><b>Education:</b></p> <ul style="list-style-type: none"> <li>• Room #'s 153 &amp; 158 – There was accumulated dirt at and around the baseboard</li> </ul>
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		<ul style="list-style-type: none"> <li>• Toilet Room – A covered trash can was not provided in the room and the handwashing sink was damaged</li> </ul> <p><b>Visitation:</b></p> <ul style="list-style-type: none"> <li>• The covering of the top and sides of the desk were peeling</li> <li>• Staff toilet room – A covered trash receptacle was not provided</li> <li>• Cell # 1 - The wall was separating at the ceiling</li> <li>• Cell # 3 – There water stains on the ceiling and the wall was separating at the ceiling</li> </ul> <p><b>Female Holding:</b></p> <ul style="list-style-type: none"> <li>• A covered rash receptacle was not provided</li> </ul> <p><b>Cosmotology:</b></p> <ul style="list-style-type: none"> <li>• One chair was damaged</li> <li>• The shelving of the metal cabinet was rusted</li> <li>• No handwashing sink and all - purpose sink was provided</li> </ul> <p><b>Officers' Dining Room:</b></p> <ul style="list-style-type: none"> <li>• Prepared sandwiches were not dated</li> <li>• There was dirt and grease on the storage cabinet for the deep fryer</li> <li>• The floor in the preparation area was not sanitarilly maintained</li> <li>• There was no air gap in the plumbing system at the 3-compartment sink</li> <li>• One of the drawers for the metal cabinet was of track</li> <li>• Dining Area – There were damaged floor tiles in the TV area <ul style="list-style-type: none"> <li>- Water from Shift # 3 refrigerator was leaking onto the floor</li> <li>- There was accumulated dirt on the floor at the back of</li> </ul> </li> </ul>
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			<p>and under the refrigeration and vending units</p> <p><b>Medical/Dental:</b></p> <ul style="list-style-type: none"> <li>• Covers/Tops were not provided for the hazardous chemical containers</li> <li>• Properly equipped Janitors' closets were not provided</li> <li>• The floor, register cover and wall were damaged were not sanitarly maintained</li> <li>• The baseboard was damaged and missing sections</li> <li>• The floor was damaged and there were missing tiles</li> <li>• The wall was separating at the corners, floor and ceiling</li> <li>• There were missing and damaged ceiling tiles</li> <li>• Metal cabinets were damaged, missing drawers and not properly stabilized to the wall</li> <li>• Work table tops were damaged</li> <li>• There were damaged and missing ceiling tiles</li> </ul> <p><b>Receiving and Discharge:</b></p> <ul style="list-style-type: none"> <li>• The fixtures, wall and ceiling were not sanitarly maintained</li> </ul>
	<b>YES</b>	<b>NO</b>	
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.		<b>X</b>	<p><b>Janitorial Closets:</b></p> <ul style="list-style-type: none"> <li>• Properly equipped Janitorial Closets were not provided.</li> </ul>
<b>(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)</b>	<b>YES</b>	<b>NO</b>	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.	<b>X</b>		
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.		<b>X</b>	
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			



2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.	X		
<b>LAUNDRY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	X		
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		
<b>APHA CHAPTER X E. LAUNDRY</b>			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	X		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water temperature of greater than 160°F (for 25 minutes) or washing with a sanitizing agent such as bleach must be used unless other approved temperature and process is specified. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		The Laundry Area was not properly planned and ventilated.  Laundry services are provided at the Facility.
<b>APHA CHAPTER X E. LAUNDRY</b>			
3. Correctional and prisoner laundry workers must wash their hands after handling contaminated laundry and must not be permitted to eat, drink or smoke in the workplace. All staff must be trained in universal precautions. Universal precautions must be practiced in the laundry area.	X		
4. Infection control inspections in non-medical areas must include the laundry areas.	X		
5. Institutions using commercial linen processing must require that the company providing the service maintain the same standards outlined in this publication. Furthermore, the company must	X		Linen is processed at the Facility.



Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.	X		
<b>APHA CHAPTER X G. PLUMBING</b>			
Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.		X	Plumbing fixtures and connections were not maintained in good working condition at all times for example: <ul style="list-style-type: none"> <li>Damaged shower heads, mal-functioning toilets, damaged handwashing controls and no floor drain covers for shower stalls</li> </ul>
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	X		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.	X		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		

APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
VERMIN CONTROL	COMPLIANCE		Observations/Documentation of Compliance
(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY	YES	NO	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.	X		
(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)	YES	NO	
Flammable, toxic, and caustic materials are controlled and used safely.	X		
APHA CHAPTER X I. VERMIN CONTROL			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.	X		
2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)	X		
HYGIENE AND PERSONAL REQUIREMENTS	COMPLIANCE		Observations/Documentation of Compliance
(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)	YES	NO	
There is no delay in replacing clothing, linen, and bedding.	X		
Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	X		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	X		
Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS			
YES	NO		
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	X		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	X		
Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS			
YES	NO		
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	X		

<b>BEDDING</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>		<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.		<b>X</b>		
<b>APHA CHAPTER X B. BEDDING</b>				
<b>TOILET AND BATHING FACILITIES</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>		<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.		<b>X</b>		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>		<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		<b>X</b>		
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>				
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:		<b>X</b>		
1. Individual flush toilet or equivalent and lavatory for each cell.		<b>X</b>		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.		<b>X</b>		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. <i>(Waived –Pre-exiting structure – 1/20 ratio)</i>		<b>X</b>		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)		<b>X</b>		
5. Adequate supply of toilet paper.		<b>X</b>		
6. Safety mirror in each lavatory.		<b>N</b>	<b>A</b>	Mirrors removed by the facility.
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.		<b>X</b>		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.		<b>X</b>		
9. Service sinks for each cell block.		<b>X</b>		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.		<b>X</b>		
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.		<b>X</b>		
<b>Name of Inspector(s) Signature and Date: RALPH SPENCER APRIL 11 THROUGH 21, 2023</b>				

Attachment 74.3 CTF 2.a ACA\_Form CTF RE-Inspection  
Q2FY23



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CORRECTIONAL TREATMENT FACILITY INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Re-Inspection: April 11 - 21, 2023**

**Areas of Inspection: D.C. Correctional Treatment Facility (CTF)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			x			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			x			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			x			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			x			
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			x			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.				x	Several of the register covers in the cells were blocked with paper.  <b>Partially Corrected</b>	

APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL			
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%) 95 55 96 52 97 49 98 45 99 42	X		
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.	X		
HOUSEKEEPING	COMPLIANCE		Observations/Documentation of Compliance
(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY	YES	NO	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.	X		
(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)	YES	NO	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.		X	There were circumstances that showed preventive maintenance were not performed consistently as evidenced by the mechanical and physical disrepair.  <b>Partially Corrected</b>
(ACA) 4-ALDF-1C-14 (Ref. New)	YES	NO	
Safety and security equipment are repaired or replaced immediately by qualified personnel.	X		
(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-05)	YES	NO	
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.		X	There were situations where inmate cells and common floor area were unclean. It was observed that the fire sprinklers were dusty, painted, deflectors mounted wrong position and missing. Observed peeling paint in the shower, the ceiling damaged and water penetration. Observed mold near the ceiling of the shower and the shower unclean. Observed missing cove base at different areas. Observed one of the restrooms and showers out of order.  <b>Partially Corrected</b>
(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)	YES	NO	
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.		X	Most of the mop sinks were not working. There was no water at the mop sink. The mop sink plumbing system is damaged and leaking. Drain covers were missing. There were no mop holders for the mops.  <b>Partially Corrected</b>
(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)	YES	NO	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.	X		
APHA CHAPTER X D. HOUSEKEEPING			
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and		X	Separate situations observed during the visit, included:



<p>facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.</p>			<ul style="list-style-type: none"> <li>• Cells and common floor areas were unclean.</li> <li>• Soap scum and dirt were found in the sinks, as well as unclean rings and dirt in the toilets.</li> <li>• The mop sink is without a drain cover, has no water, and leaks from the broken faucet.</li> <li>• There was a damaged handle, the shower head was leaking, and the shower was not working. The shower is clogged and drains slowly. There were no shower curtains observed, and in some cases, the shower was filthy.</li> <li>• Electrical wire junctions that were not covered were observed.</li> <li>• Observed sprinklers dusty and deflectors missing.</li> </ul> <p><b>Partially Corrected</b></p>
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
<p>2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.</p>		<b>X</b>	<p>During the inspection, it was observed that cleaning chemical containers were not covered, and storage closets were not locked.</p> <p><b>Not Corrected</b></p>
<b>LAUNDRY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
<p>There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.</p>	<b>X</b>		
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
<p>Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.</p>	<b>X</b>		
<b>APHA CHAPTER X E. LAUNDRY</b>			
<p>1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.</p>	<b>X</b>		



Bulk Food Storage Areas	10			
Exit Ways	10			
Nighttime Supervisor	3 to 5			
2. Improvised light shades in cells and dormitories must not be allowed due to danger of fire. Posters, pictures, draperies, clothing, and similar objects must not obstruct light. Wall and ceiling finishes must be selected to minimize glare. Lighting in cells is limited to on and off adjustment. Whenever possible, the prisoner should have control of the lighting levels in his or her cell. Where prisoners are observed for health problems, safety, of risk or suicide, a minimum of 3 to 5 foot-candles of light are required at all times.			X	During the inspection there were circumstances where cells light fixtures were covered with papers and clothing. [corrected on site]  <b>Corrected</b>
<b>PLUMBING</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>		<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.		X		
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>		<b>YES</b>	<b>NO</b>	
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>		<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.			X	There were circumstances where the temperature of the water in the showers was below 100 degrees F. Observed in-operable showers. <b>Corrected</b>
<b>APHA CHAPTER X G. PLUMBING</b>				
Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.			X	Plumbing fixtures and connections were not always maintained in good working condition. For example: <ul style="list-style-type: none"> <li>• Clogged drains.</li> <li>• Leaking plumbing fixtures in several pipe chases.</li> <li>• There is high and low water pressure throughout the cell blocks.</li> <li>• There was no hot or cold water in several of the cells.</li> <li>• Malfunctioning toilets flush in the cell blocks.</li> <li>• Damaged or dirty register covers.</li> <li>• Damaged handles (controls) in the shower and leaks.</li> </ul> <b>Partially Corrected</b>
<b>WATER SUPPLY</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>		<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.		X		
<b>APHA CHAPTER X K. WATER SUPPLY</b>				
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.		X		

<b>SOLID WASTE COLLECTION AND HANDLING</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>		<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.		<b>X</b>		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>		<b>YES</b>	<b>NO</b>	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.		<b>X</b>		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>				
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.		<b>X</b>		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>				
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.		<b>X</b>		
<b>VERMIN CONTROL</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY</b>		<b>YES</b>	<b>NO</b>	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.		<b>X</b>		
<b>(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)</b>		<b>YES</b>	<b>NO</b>	
Flammable, toxic, and caustic materials are controlled and used safely.		<b>X</b>		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>				
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.		<b>X</b>		
2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)		<b>X</b>		

<b>HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.		<b>X</b>	There were situations where inmate mattresses were observed being damaged. [Corrected onsite]  <b>Corrected</b>
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	<b>X</b>		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. <i>(Waived to 2 X week)</i>	<b>X</b>		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
<b>3.</b> Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	<b>X</b>		
<b>4.</b> Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	<b>X</b>		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
<b>6.</b> Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	<b>X</b>		
<b>BEDDING</b>			
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.		<b>x</b>	There were situations where inmate mattresses were observed being damaged. [Corrected onsite]  <b>Corrected</b>
<b>APHA CHAPTER X B. BEDDING</b>			
<b>TOILET AND BATHING FACILITIES</b>			
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	<b>X</b>		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		<b>X</b>	There were situations observed where showers were in disrepair and, in some circumstances, totally not working.  <b>Partially Corrected</b>
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	<b>X</b>		
1. Individual flush toilet or equivalent and lavatory for each cell.	<b>X</b>		
2. If prisoners are housed in dormitories, flush toilets in the ratio of	<b>X</b>		

1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.			
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-existing structure – 1/20 ratio)	X		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)	X		
5. Adequate supply of toilet paper.	X		
6. Safety mirror in each lavatory.		X	There is no safety mirror.
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	X		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	X		
9. Service sinks for each cell block.	X		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.	X		
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	X		
<b>Name of Inspector Signature and Date: Ralph H. Spencer 21, 2023,</b>			

# Attachment 74.3 CTF 3.a Narrative Analysis Inspection Report

## DC JAIL INSPECTION REPORT

**To:** Ranada Cooper  
Associate Director  
Office of Health Facilities  
Health Regulation and Licensing Administration

**From:** Ralph H. Spencer  
Sanitarian

**Subject:** Department of Health - Environmental Inspection  
DC Central Treatment Facility  
April 10, 2023, to April 21, 2023

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On April 10, 2023, Ralph Spencer began the inspection of the DC Central Treatment Facility as mandated by the Jail Improvement Act of 2003. The onsite inspection and a re-inspection of the December 07, 2022, inspection concluded April 21, 2023, with an exit conference held on April 21, 2023.

The entrance interview was held at 10:15 am on April 10, 2023, on the 2<sup>nd</sup> floor conference room with the following staff members in attendance:

- Kathy Landerkin - Deputy Warden for Correctional Treatment Facility
- Aniceka Points – Program Analyst
- Amy Whitfield – Program Analyst
- Payam Rahrovani - Maintenance
- Carl R. Young – Risk Manager

Aniceka Points and Amy Whitfield were the escorts throughout the survey.

The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions, Chapter X. Environmental Health and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities. The inspection included a review of the environmental health and safety issues related to the jail's cell blocks, laundry Services, culinary Services, health Services, recreational areas, warehouse, receiving and discharge and common areas used by inmates.



The inspection of 14 of 27 housing units was conducted using a random model of reviewing 50% of the cells. Alternate cells, either odd or even, on the different cell blocks were evaluated for compliance. The cell blocks inspected are structured as four tiered; Upper Right (UR), Lower Right (LR), Upper Left (UL), and Lower Left (LL). There are forty-eight cells per cell block in addition there are two dayrooms, each tier has a bathing area consisting of one shower. There is a mop closet, a plumber's chase closet located between each two cells. A centrally located Gym, Barber Shop, Cosmetology Salon, Chapel, Islamic Temple and Library. One outside recreation area, two indoor recreation areas, a television room, game room and a day room on each block.

Cell Blocks – Two Segregated Management Units (SMU A and SMU B), there are three medical units - Medical 68, Medical 82, and 96, C2B, C3B, D4B, C4A, C4B, D1A, D1B, D2A, D2B, D3A, D3B, E2A and E4A. Left and right side were completely evaluated during this inspection.

Cell Blocks E3B, E2B, E1A, E1B, E4B, D4A, and C3A were not evaluated. The areas were being cleaned, renovated and/or because of a decreased population.

Several of the cells were not equipped with desks, stools, chairs, handwashing, and toilet facilities. There were three shower stalls in C2A, C3A and C4B. C4A and E3A were equipped with toilets and handwashing sinks in the cells. The other units had one single shower toilet combination each.

There are fifteen stairwells. Seven of those stairwells exit in the recreation yard the other eight stairwells exit at different areas of the exterior building.

The attachments to this report are the worksheets used to document observations, detail of the findings, the Food Establishment Inspection Reports, and the regulatory forms which indicate whether the facility is in substantial compliance or not with the applicable guidelines or regulations.

Deficiencies observed during this evaluation:

**Structural:**

- The wall in the cells were separating at the corners, the floor, and the ceiling.
- Apparent water penetration through the wall.
- Peeling paint on the wall, register cover and ceiling.
- Damaged and or missing floor tiles and peeling paint on the floor.
- Damaged and or missing tiles in the shower stalls.
- Damaged and missing sections of the baseboard.
- Rusted bed frames.
- The water controls at the handwashing sinks and shower heads were damaged.
- Desks and chairs/stools were not provided in all of the cells.

**Environmental:**

- Dirt rings in the toilets and handwashing sinks.
- Dirt and paper in the register covers.
- Spit balls in the ceiling.
- Dirt on the walls and ceilings.
- Accumulated dirt and wax on the floor of the cells.
- No covered trash receptacle in the Female/Unisex toilet areas.
- Identified Janitors closets were not properly equipped.
- There were no covers/tops on hazardous chemical containers.
- Damaged mattresses.
- Fixtures -handwashing sinks and toilets- were not sanitarly maintained.
- Cell numbers on the door of Units D1B and D3B were not legible.

**Medical Services:**

- No wing, pedal or mechanical controls were provided at the handwashing sink.
- The ceiling, register cover, wall and floor were not sanitarly maintained.
- The baseboard was peeling and there were damaged and or missing sections.
- The wall was separated at the corner, ceiling and at the floor.
- Opening in the wall and ceiling.
- Apparent water penetration through the wall and ceiling.
- There was no drain cover on the mop sink and the shower stall drain.
- Compressed gases were not properly stored.
- The metal cabinets and counter tops were in different stages of disrepair and not properly secured to the wall.
- Damaged worktable.
- Damaged floor covering.
- Missing and damaged ceiling tiles.
- Damaged upholstery on stools and chairs.

**Dental:**

- Room # 104 – There were no wings, mechanical or foot controls at the sink.
- Room # 179 – The countertop was damaged and peeling.
- Lobby – The floor was damaged.

**Mop Closet:**

- A mop closet properly equipped a hot and cold-water supply, mop sink, mop rack and adequate storage space

**Stairwells:**

The exterior perimeter and Interior stairwells were evaluated.

- No discrepancies were observed.

**Outside Recreation:**

- No discrepancies were observed.

**Chapel:**

- No deficiencies were observed.

**Law Library:**

- No deficiencies were observed.

**Education:**

- Toilet Room – The handwashing sink was damaged.
- Room #'s 153 & 158 – The floor was not sanitarily maintained.
- Toilet Room – A covered trash can was not provided.

**Cosmetology:**

- The shelving on metal cabinet was rusted.
- An all-purpose sink was not provided.

**Female Holding:**

- Toilet Room – A covered trash receptacle was not provided.

**Visitation:**

- The top and sides of the officer's desk was damaged.
- Staff toilet room – A covered trash receptacle was provided.

**Culinary Services:**

The evaluation of the Culinary Services was conducted using the DC Department of Health, Health Regulation and Licensing Administration's Food Establishment Inspection format. The inspection format requires that proper food temperatures are maintained, proper sanitation methods are followed, and proper safety equipment are made available for staff.

**Following are the observations during the inspection:**

- The sandwiches in the display units were not dated.
- There was accumulated dirt and grease in the cabinet of the deep fryer.
- The floor in the preparation area was not sanitarily maintained.

- The cabinet drawer was off the track.
- There was no air gap on the plumbing fixtures at the bottom of the three - compartment sink.
- There was no handwashing signage at the handwashing sink.

**Dining Area:**

- There were two damaged tiles.
- There was accumulated dirt and trash under and at the rear of the Vending and Refrigeration machines.
- Water from Shift # 3 refrigerator was leaking onto the floor.

**Gyms:**

- Training Room – Two of the pads for the AB equipment were damaged.
- The floor tiles were missing and damaged.
- SMU A – (Outside Recreation) – The floor was not sanitarily maintained.
- SMU B – (Outside Recreation) – The floor and wall were not sanitarily.

Renovations and upgrades of the toilet and shower areas were in progress during the evaluation. The upgrade includes replacement of the shower stalls, toilets, and handwashing sinks. Replacement work has started on C2B.

Environmental maintenance has improved. Nevertheless, there needs to be more consistency with emphasis on the areas around the baseboard, at the door jambs, under steps and railings and windowsills.

Attachment 74.3 CTF 4.a Inspection Tool C2B April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: C2B ESCORT: A. POINTS**

**DATE: APRIL 19, 2023 TIME: 9:30 AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA		NA		NA		NA	Y		NA				NA	NA	NA		NA	NA		
HEAT Y/N/NA		Y		Y		Y			Y				Y	Y	Y		Y	Y		
ROOM TEMP <80 °F		68°F		69		70			69				70	71	72		71	72°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK			OK				OK	OK	OK		OK	OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK			OK				OK	OK	OK		OK	OK		
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK							OK	OK	OK		OK	OK		
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK							OK	OK	OK		OK	OK		
OTHER/AREAS 20> fc yes/ok		OK		OK		OK			OK				OK	OK	OK		OK	OK		
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK			OK				OK	OK	OK		OK	OK		
HOT H2O Regulate/Mixing Valve Y/N		OK		OK		OK			Y				Y	Y	Y		Y	Y		
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK			OK				OK	OK	OK		OK	OK		
BACK FLOW Device Y/N		Y		Y		Y			Y				Y	Y	Y		Y	Y		
TOILET Flush Y/N		Y		Y		Y			Y				Y	Y	Y		Y	Y		
TOILET LEAK Y/N		N		N		N			N				N	N	N		N	N		
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK							OK	OK	OK		OK	OK		

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>		OK		OK		OK			OK				OK	OK	OK		OK	OK		
<b>FLOOR-Surface Clean/soiled - C/S</b>		C		C		C			C				C	C	C		C	C		
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>		OK		OK		OK			OK				OK	OK	OK		OK	OK		
<b>CELL - Dirty/Clean D/C</b>		C		C		C			C				C	C	C		C	C		
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>		OK		OK		OK			OK				OK	OK	OK		OK	OK		
<b>WALLS - Peeling Paint/Dirty-Damaged PPT/D/DAOK</b>		OK		OK		OK			OK				OK	OK	DA		OK	OK		
<b>VERMIN - Yes/No</b>		N		N		N			N				N	N	N		N	N		
<b>DESK - Yes/No</b>		Y		Y		Y			Y				Y	Y	Y		Y	Y		
<b>SAFETY MIRROR Distort/Missing OK/NA</b>		NA		NA		NA			NA				NA	NA	NA		NA	NA		
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>		C		C		C			C				C	D	C		D	D		
<b>BLANKET Yes/No</b>		Y		Y		Y			Y				Y	Y	Y		Y	Y		
<b>SHEETS - Torn/Worn Y/N/OK</b>		OK		OK		OK			OK				OK	OK	OK		OK	OK		
<b>TOWELS 2x week Y/N</b>		Y		Y		Y			Y				Y	Y	Y		Y	Y		
<b>TOOTHPASTE/ SOAP Y/N</b>		Y		Y		Y			Y				Y	Y	Y		Y	Y		
<b>COMB/BRUSH-Y/N</b>		Y		Y		Y			Y				Y	Y	Y		Y	Y		
<b>TOILET PAPER in Cell Y/N</b>		Y		Y		Y			Y				Y	Y	Y		Y	Y		
<b>SANITARY Pads/ Tampons- Y/N/NA</b>		NA		NA		NA			NA				NA	NA	NA		NA	NA		
<b>CLOTHES -2X- Changes/week-Y/N</b>		Y		Y		Y			Y				Y		Y		Y	Y		

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTAL TREATMENT FACILITY**

**AREA: C2B ESCORT: A. POINTS**

**DATE: APRIL 19, 2023**

**TIME: 9:30AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA	NA	NA		Y	Y		Y				Y							Y		
HEAT Y/N/NA	70°F	73	73°F															NA		
ROOM TEMP <80 °F	70°F																	73°F		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK																	OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK																	OK		
NIGHT/LIGHT 3-5 fc no/ok	OK																	OK		
EXIT/LIGHT <10 fc yes/ok	OK																	OK		
OTHER/AREAS 20> fc yes/ok	OK																	OK		
H2O Temp 100 °F - 120 °F NO/OK	OK																	OK		
HOT H2O Regulate/Mixing Valve Y/N	Y																	Y		
HOT/COLD H2O Pressure H/L/OK	OK																	OK		
BACK FLOW Device Y/N	Y																	Y		
TOILET Flush Y/N	Y																	Y		
TOILET LEAK Y/N	N																	N		
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK																	OK		



ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK			OK	OK		OK				OK								OK	
FLOOR-Surface Clean/soiled - C/S	C			S	C		C				C								C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK			OK	OK		OK				OK								OK	
CELL - Dirty/Clean D/C	C			C	C		C				C								C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK			OK	OK		OK				OK								OK	
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK			DA	OK		OK				OK								DA	
VERMIN - Yes/No	N			N	N		N				N								N	
DESK - Yes/No	Y			Y	Y		Y				Y								Y	
SAFETY MIRROR Distort/Missing/OK/NA	NA			NA	NA		NA				NA								NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C			C	C		C				C								D	
BLANKET Yes/No	Y			Y	Y		Y				Y								Y	
SHEETS - Torn/Worn Y/N/OK	OK			OK	OK		OK				OK								OK	
TOWELS 2x week Y/N	Y			Y	Y		Y				Y								Y	
TOOTHPASTE/ SOAP Y/N	Y			Y	Y		Y				Y								Y	
COMB/BRUSH-Y/N	Y			Y	Y		Y				Y								Y	
TOILET PAPER in Cell Y/N	Y			Y	Y		Y				Y								Y	
SANITARY Pads/Tampons Y/N/NA	NA			NA	NA		NA				NA								NA	
CLOTHES 2x changes/week Y/N	Y			Y	Y		Y				Y								Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTAL TREATMENT FACILITY**

**AREA: C2B ESCORT: A. POINTS**

**DATE: APRIL 19, 2023 TIME: 9:30AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	69
A/C Y/N/NA	NA	NA		NA	NA	NA	NA	NA												
HEAT Y/N/NA	Y	Y		Y	Y	Y	Y	Y												
ROOM TEMP <80 °F	72°F	72		72	73	74	73	73°F												
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK		OK	OK	OK	OK	OK												
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK	OK	OK	OK	OK												
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK	OK	OK	OK													
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK	OK	OK	OK													
OTHER/AREAS 20> fc yes/ok	OK	OK		OK	OK	OK	OK	OK												
H2O Temp 100 °F - 120 °F NO/OK	OK	OK		OK	OK	OK	OK	OK												
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y	Y	Y	Y	Y												
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK	OK	OK	OK	OK												
BACK FLOW Device Y/N	Y	Y		Y	Y	Y	Y	Y												
TOILET Flush Y/N	Y	Y		Y	Y	Y	Y	Y												
TOILET LEAK Y/N	N	N		N	N	N	N	N												
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK		OK	OK	OK	OK	OK												

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	65	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK		OK	OK	OK	OK	OK												
FLOOR-Surface Clean/soiled - C/S	C	C		C	C	C	C	C												
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK		OK	OK	OK	OK	OK												
CELL - Dirty/Clean D/C	C	C		C	C	C	C	C												
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		PPT	OK	OK	OK	OK												
WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK	DA	OK		OK	OK	DA	DA	DA												
VERMIN - Yes/No	N	N		N	N	N	N	N												
DESK - Yes/No	Y	Y		Y	Y	Y	Y	Y												
SAFETY MIRROR Distort/Missing OK/NA	NA	NA		NA	NA	NA	NA	NA												
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	D		C	D	C	C	C												
BLANKET Yes/No	Y	Y		Y	Y	Y	Y	Y												
SHEETS - Torn/Worn Y/N/OK	OK	OK		OK	OK	OK	OK	OK												
TOWELS 2x week Y/N	Y	Y		Y	Y	Y	Y	Y												
TOOTHPASTE/ SOAP Y/N	Y	Y		Y	Y	Y	Y	Y												
COMB/BRUSH-Y/N	Y	Y		Y	Y	Y	Y	Y												
TOILET PAPER in Cell Y/N	Y	Y		Y	Y	Y	Y	Y												
SANITARY Pads/ Tampons Y/N/NA	NA	NA		NA	NA	NA	NA	NA												
CLOTHES-2X changes/week/Y/NA	Y	Y		Y	Y	Y	Y	Y												

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C2B ESCORT: A. POINTS DATE: APRIL 19, 2023 TIME: 9:30AM**

### COMMENTS:

Temperature Range – 68°F - 73°F

Shower:

- The shower head was leaking

Janitors' Closet:

- A properly mop rack was not provided
- The vacuum breaker was damaged

Room 131 (Medicine Room) – There was blown fluorescent tube

Day Room – There were three damaged chairs

- One of the table tops was damaged

Staff Toilet Room: - A covered trash receptacle was not provided

Cell #'s - 9,13, 17,18, 21, 22,23 and 45 – The fixtures (Toilet & Sink) were not sanitarily maintained

Cell #'s – 14,15, 18, 21, 22, 23, 39,41, 45, 46, 47 and 48 – The wall was separating at the corner

Cell # 15 – The water runs continuously

Cell # 23 – The paint on the desk was peeling

Cell # 19 – The flush valve was leaking

- The register cover and the fixtures were not sanitarily maintained

Cell #'s – 22, 23, 42, 44 & 48 – The paint on the desks was peeling

Cell #'s 23 & 42 – The floor was not sanitarily maintained

Cell # 42 – The flush valve was leaking

Cell # 48 – There was graffiti on the wall

Attachment 74.3 CTF 4.b Inspection Tool C3B April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: C3B ESCORT: A. POINTS**

**DATE: APRIL 18, 2023 TIME: 11.00 AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	NA
HEAT Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
ROOM TEMP <80 °F	74°F		73		75		75		74		72		74		74		75		76	76°F
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK		OK						OK		OK		OK		OK	OK
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK						OK		OK		OK		OK	OK
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
TOILET LEAK Y/N											N									
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
<b>FLOOR-Surface Clean/soiled - C/S</b>	C		C		C		C		C		C		C		C		C		C	C
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
<b>CELL - Dirty/Clean D/C</b>	C		C		C		C		C		C		C		C		C		C	C
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
<b>WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
<b>VERMIN - Yes/No</b>	N		N		N		N		N		N		N		N		N		N	N
<b>DESK - Yes/No</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	NA
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C		C		C		C		C		C		C		C		C		C	C
<b>BLANKET Yes/No</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	OK
<b>TOWELS 2x week Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
<b>COMB/BRUSH-Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
<b>TOILET PAPER in Cell Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y
<b>SANITARY Pads/Tampons- Y/N/NA</b>	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	NA
<b>CLOTHES -2X-Changes/week-Y/N</b>	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C3B ESCORT: A. POINTS**

**DATE: APRIL 18, 2023**

**TIME: 11:00AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA		NA		NA		NA		NA		NA	NA		NA	NA		NA		NA	NA	
HEAT Y/N/NA		Y		Y		Y		Y		Y	Y		Y	Y		Y				
ROOM TEMP <80 °F		75°F		74		73		74		75	74		74	75		75		76	76°F	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK							OK	OK		OK		OK	OK	
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK							OK	OK		OK		OK	OK	
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
BACK FLOW Device Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
TOILET Flush Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
TOILET LEAK Y/N		N		N		N		N		N	N		N	N		N		N	N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	



ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled/Damaged DA/Y/N/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C	C		C	C		C		C	C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	DA	
CELL - Dirty/Clean D/C		C		C		C		C		C	C		C	C		C		C	C	
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
WALLS - Peeling Paint/Dirty-Damaged-PT/D/OK		DA		OK		DA		OK		DA	DA		DA	OK		DA		DA	DA	
VERMIN - Yes/No		N		N		N		N		N	N		N	N		N		N	N	
DESK - Yes/No		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
SAFETY MIRROR Distort/Missing/OK/NA		NA		NA		NA		NA		NA	NA		NA	NA		NA		NA	NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C	C		C	C		C		C	C	
BLANKET Yes/No		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK	OK		OK	OK		OK		OK	OK	
TOWELS 2x week Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
TOOTHPASTE/SOAP Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	
SANITARY Pads/Tampons Y/N/NA		NA		NA		NA		NA		NA	NA		NA	NA		NA		NA	NA	
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y	Y		Y	Y		Y		Y	Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C3B    ESCORT: A. POINTS    DATE: APRIL 18, 2023    TIME: 11:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
A/C Y/N/NA	NA	NA	NA		Y	NA		NA												
HEAT Y/N/NA	Y	Y	Y		NA	Y	Y	Y												
ROOM TEMP <80 °F	74°F	74	75		76	76	75	76°F												
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK		OK	OK	OK	OK												
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK		OK	OK	OK	OK												
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK		OK	OK	OK													
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK		OK	OK	OK													
OTHER/AREAS 20> fc yes/ok	OK	OK	OK		OK	OK	OK	OK												
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK		OK	OK	OK	OK												
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y		Y	Y	OK	OK												
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK		OK	OK	OK	OK												
BACK FLOW Device Y/N	Y	Y	Y		Y	Y	Y	Y												
TOILET Flush Y/N	Y	Y	Y		Y	Y	Y	Y												
TOILET LEAK Y/N	N	N	N		N	N	N	N												
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	B	C	C		C	C	C	C												

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK		OK			48												
FLOOR-Surface Clean/soiled - C/S	C	C	C		C			C												
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK		OK			OK												
CELL - Dirty/Clean D/C	C	C	C		C			C												
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK		OK			OK												
WALLS - Peeling Paint/Dirty - PPT/D/OK	D	D	D		D			D												
VERMIN - Yes/No	N	N	N		N			N												
DESK - Yes/No	Y	Y	Y		Y			Y												
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA		NA			NA												
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C		C			C												
BLANKET Yes/No	Y	Y	Y		Y			Y												
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK		OK			OK												
TOWELS 2x week Y/N	Y	Y	Y		Y			Y												
TOOTHPASTE/ SOAP Y/N	Y	Y	Y		Y			Y												
COMB/BRUSH-Y/N	Y	Y	Y		Y			Y												
TOILET PAPER in Cell Y/N	Y	Y	Y		Y			Y												
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA		NA			NA												
CLOTHES-2X changes/week/Y/NY/N	Y	Y	Y		Y			Y												

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C 3 B ESCORT: A. POINTS DATE: APRIL 18, 2023 TIME: 11:00AM**

### COMMENTS:

Temperature Range – 73°F – 76°F

Showers:

- There was no floor drain cover. Apparent mold growth on the wall
- The metal frame was rusted

Janitors' Closet:

- A mop rack was not provided
- There were two bottles of chemical without tops/covers

Cell #'s 1, 3, 7, 9, 11, 17, 19, 20, 22, 23 & 24 – Areas of the beds were rusted

Cell #'s 7 & 39 – The floor tiles were damaged/missing

Cell #'s 9, 17, 20 and 22 – The desk tops were rusted

Cell # 11 – The paint on the wall was peeling

Cell # 17 – The faucet was leaking

Cell # 20 – There was graffiti on the underside of the top bunk

- There was one blown fluorescent tube and there were damaged and missing tiles

Cell # 22 – There was graffiti on the underside of the top bunk

Cell #'s 22, 24, 30, 31, 33, 34, 36, 37, 38 39, 40 41, 42, 43 & 48 -The wall was separating at the corners

Cell #'s 24, 30 & 45 – The night light was not functional

Cell # 34 – There was graffiti on the ceiling

Cell #'s 34, 36, 38, 39 and 48 – There was peeling paint on the desks

Cell # 36 – There was graffiti on the bed frame

Cell # 37 – There was one blown fluorescent tube

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C 3 B ESCORT: A. POINTS DATE: APRIL 18, 2023 TIME: 11:00AM**

**COMMENTS:**

Cell # 30 – There was no cold - water supply  
– The wall was separating at the corner

Cell # 41 – The register cover was blocked

Cell # 42 – Water drained slowly from the handwashing sink

Cell # 35 – The wall was dirty separating at the corner  
– The floor was dirty

Cell # 48 – The fixtures (sink and toilet) was not sanitarily maintained

Attachment 74.3 CTF 4.c Inspection Tool C4A April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: C4A ESCORT: A. POINTS**

**DATE: APRIL 13, 2023 TIME: 1:20PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16				
A/C Y/N/NA	A	NA		NA		NA		NA		NA		NA		NA		NA				
HEAT Y/N/NA		Y		Y		Y		Y		Y				Y		Y				
ROOM TEMP <80 °F		73°F		74		73		75		74		74		75		74°F				
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK				
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK						OK		OK		OK				
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK						OK		OK		OK				
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK				
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y				
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		OK				
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y				
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y				
TOILET LEAK Y/N		N		N		N		N		N		N		N		N				
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK		OK		OK		OK		OK		OK				

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER										
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16					
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK					
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C					
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK		OK		OK		OK					
CELL - Dirty/Clean D/C		C		C		C		C		C		C		C		C					
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK		OK		OK					
WALLS - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK		OK		OK					
VERMIN - Yes/No		N		N		N		N		N		N		N		N					
DESK - Yes/No		Y		Y		Y		Y		Y		Y		Y		Y					
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA					
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C					
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y					
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK					
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y					
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y					
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y					
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y					
SANITARY Pads/ Tampons- Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA					
CLOTHES -2X- Changes/week-Y/N		Y		Y		Y		Y		Y		Y		Y		Y					



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C4A ESCORT: A. POINTS**

**DATE: APRIL 13, 2023**

**TIME: 1:20PM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29					
A/C Y/N/NA			NA		NA		NA		NA		NA		NA		NA					
HEAT Y/N/NA			Y		Y		Y		Y		Y		Y		Y					
ROOM TEMP <80 °F			76°F		80		75		74		75		74		74°F					
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK			OK		OK		OK		OK		OK		OK		OK					
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok			OK		OK		OK		OK		OK		OK		OK					
NIGHT/LIGHT 3-5 fc no/ok			OK		OK		OK						OK		OK					
EXIT/LIGHT <10 fc yes/ok			OK		OK		OK						OK		OK					
OTHER/AREAS 20> fc yes/ok			OK		OK		OK				OK		OK		OK					
H2O Temp 100 °F - 120 °F NO/OK			OK		OK		OK		OK		OK		OK		OK					
HOT H2O Regulate/Mixing Valve Y/N			Y		Y		Y		Y		Y		Y		Y					
HOT/COLD H2O Pressure H/L/OK			OK		OK		OK		OK		OK		OK		OK					
BACK FLOW Device Y/N			Y		Y		Y		Y		Y		Y		Y					
TOILET Flush Y/N			Y		Y		Y		Y		Y		Y		Y					
TOILET LEAK Y/N			N		N		N		N		N		N		N					
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK			OK		OK		OK		OK		OK		OK		OK					

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29					
Mattress/Cover Soiled/Damaged DA/Y/N/OK			OK		OK		OK		OK		OK		OK		OK					
FLOOR-Surface Clean/soiled - C/S			C		C		C		C		C		C		C					
FLOOR Tiles-Missing/Damaged - MI/DA/OK			OK		OK		OK		OK		OK		OK		OK					
CELL - Dirty/Clean D/C			C		C		C		C		C		C		C					
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK		OK		OK		OK		OK		OK		OK					
WALLS - Peeling Paint/Dirty - PPT/D/OK			OK		OK		OK		OK		OK		OK		OK					
VERMIN - Yes/No			N		N		N		N		N		N		N					
DESK - Yes/No			Y		Y		Y		Y		Y		Y		Y					
SAFETY MIRROR Distort/Missing/OK/NA			NA		NA		NA		NA		NA		NA		NA					
FIXTURES - Sink/Toilet Clean/Dirty - C/D			C		C		C		C		C		C		C					
BLANKET Yes/No			Y		Y		Y		Y		Y		Y		Y					
SHEETS - Torn/Worn Y/N/OK			OK		OK		OK		OK		OK		OK		OK					
TOWELS 2x week Y/N			Y		Y		Y		Y		Y		Y		Y					
TOOTHPASTE/ SOAP Y/N			Y		Y		Y	Y	Y		Y		Y		Y					
COMB/BRUSH-Y/N			Y		Y		Y	Y			Y		Y		Y					
TOILET PAPER in Cell Y/N			Y		Y		Y	Y			Y		Y		Y					
SANITARY Pads/Tampons Y/N/NA			Y		Y		NA	NA			NA		NA		NA					
CLOTHES 2x changes/week Y/N			Y		Y		Y	Y			Y		Y		Y					

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C4A ESCORT: A. POINTS    DATE: APRIL 13, 2023    TIME: 1:20PM.**

### COMMENTS:

Temperature Range – 66°F TO 76°F

Showers: 3

- Lower Left:
  - Two shower heads were damaged
  - There was peeling paint on the wall

Janitors' Closet:

- Areas designated for mop closets were not equipped with mop racks.
- one of the hazardous chemical containers did not have covers/tops

Staff Toilet:

- A covered trash can was not provided

TV Room # 1 – The television was not secured to the wall

TV Room # 2 – One of the chairs was damaged

Day Room:

- Four of the table tops were damaged

Cell # 2 – Four of the floor tiles were damaged

Cell # 17 – the bed and desk were rusted

Cell # 23 – The desk top was rusted

Cell # 27 – The desk top was rusted and water drained slowly from the handwashing sink

Attachment 74.3 CTF 4.d Inspection Tool C4B April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: C4B ESCORT: A. POINTS**

**DATE: APRIL 13, 2022 TIME: 1:15PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER							
	1	2	3	4	5	6	7	8	9	10	11	12	13	14				
A/C Y/N/NA		NA		NA		NA		NA		NA		Y						
HEAT Y/N/NA		Y		Y		Y		Y		Y		NA						
ROOM TEMP <80 °F		73°F		74		73		75		74		74°F						
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK						
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK						
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK						OK						
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK						OK						
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK						
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK		OK						
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y						
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK						
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y						
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y						
TOILET LEAK Y/N		N		N		N		N		N		N						
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK		OK		OK		OK		OK						

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER							
	1	2	3	4	5	6	7	8	9	10	11	12	13	14				
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK		OK		OK		OK		OK						
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C						
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK		OK						
CELL - Dirty/Clean D/C		C		C		C		C		C		C						
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK						
WALLS - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK						
VERMIN - Yes/No		N		N		N		N		N		N						
DESK - Yes/No		Y		Y		Y		Y		Y		Y						
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA						
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C						
BLANKET Yes/No		Y		Y		Y		Y		Y		Y						
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK		OK						
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y						
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y						
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y						
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y						
SANITARY Pads/ Tampons- Y/N/NA		NA		NA		NA		NA		NA		NA						
CLOTHES -2X- Changes/week-Y/N		Y		Y		Y		Y		Y		Y						

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C4B ESCORT: A. POINTS    DATE: APRIL 13, 2023    TIME: 1:15PM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29					
A/C Y/N/NA		NA	NA		NA		NA		NA		NA		NA		NA					
HEAT Y/N/NA		Y	Y		Y		Y		Y		Y		Y		Y					
ROOM TEMP <80 °F		74°F	76		80		75		74		75		74		74°F					
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK		OK		OK		OK		OK		OK		OK					
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK		OK		OK		OK		OK		OK		OK					
NIGHT/LIGHT 3-5 fc no/ok		OK	OK		OK		OK						OK		OK					
EXIT/LIGHT <10 fc yes/ok		OK	OK		OK		OK						OK		OK					
OTHER/AREAS 20> fc yes/ok		OK	OK		OK		OK				OK		OK		OK					
H2O Temp 100 °F - 120 °F NO/OK		OK	OK		OK		OK		OK		OK		OK		OK					
HOT H2O Regulate/Mixing Valve Y/N		Y	Y		Y		Y		Y		Y		Y		Y					
HOT/COLD H2O Pressure H/L/OK		OK	OK		OK		OK		OK		OK		OK		OK					
BACK FLOW Device Y/N		Y	Y		Y		Y		Y		Y		Y		Y					
TOILET Flush Y/N		Y	Y		Y		Y		Y		Y		Y		Y					
TOILET LEAK Y/N		N	N		N		N		N		N		N		N					
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		OK	OK		OK		OK		OK		OK		OK		OK					

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29					
Mattress/Cover Soiled/Damaged DA/Y/N/OK		OK	OK		OK		OK		OK		OK		OK		OK					
FLOOR-Surface Clean/soiled - C/S		C	C		C		C		C		C		C		C					
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK	OK		OK		OK		OK		OK		OK		OK					
CELL - Dirty/Clean D/C		C	C		C		C		C		C		C		C					
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK	OK		OK		OK		OK		OK		OK		OK					
WALLS - Peeling Paint/Dirty - PPT/D/OK		OK	OK		OK		OK		OK		OK		OK		OK					
VERMIN - Yes/No		N	N		N		N		N		N		N		N					
DESK - Yes/No		Y	Y		Y		Y		Y		Y		Y		Y					
SAFETY MIRROR Distort/Missing/OK/NA		NA	NA		NA		NA		NA		NA		NA		NA					
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C	C		C		C		C		C		C		C					
BLANKET Yes/No		Y	Y		Y		Y		Y		Y		Y		Y					
SHEETS - Torn/Worn Y/N/OK		OK	OK		OK		OK		OK		OK		OK		OK					
TOWELS 2x week Y/N		Y	Y		Y		Y		Y		Y		Y		Y					
TOOTHPASTE/SOAP Y/N		Y	Y		Y		Y		Y		Y		Y		Y					
COMB/BRUSH-Y/N		Y	Y		Y		Y		Y		Y		Y		Y					
TOILET PAPER in Cell Y/N		Y	Y		Y		Y		Y		Y		Y		Y					
SANITARY Pads/Tampons Y/N/NA		NA	NA		NA		NA		NA		NA		NA		NA					
CLOTHES 2x changes/week Y/N		Y	Y		Y		Y		Y		Y		Y		Y					



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C4B ESCORT: A. POINTS DATE: APRIL 13, 2023 TIME: 1:15PM**

### COMMENTS:

Temperature Range 73°F - 80°F

Showers: 3

- All three showers were not sanitarily maintained
- There was apparent mold growth on the wall

Janitors' Closet:

- Areas designated for mop closets were not equipped with mop racks.
- The walls and floors were not sanitarily maintained
- There was no cover plate for the electrical light switch (Upper Left)
- The vacuum breaker was damaged (Upper Left)

Staff Toilet:

- A covered trash can was not provided

Room # 122 – The floor was not sanitarily maintained and there was one blown fluorescent tube

Room # 123 – The floor was not sanitarily maintained

Room # 125 - The floor was not sanitarily maintained

Room # 130 – The area was cluttered and unorganized

Room # 131 – Apparent water penetration from the ceiling

- There were rust spots on the floor

Room # 136 - The seat and arm rest of two chairs were damaged

Cell # 1 – The night light was not functional

- The handwashing sink was damaged
- The floor was not sanitarily maintained

Cell # 3 – The window ledge and the floor was not sanitarily maintained

Cell # 5 – The floor was not sanitarily maintained

Cell # 7 – The floor tiles were damaged

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: C4B ESCORT: A. POINTS DATE: APRIL 13, 2023 TIME: 1:15PM**

**COMMENTS:**

Cell # 11 – There was peeling paint on the desk  
\_ The fixtures (toilet and handwashing sink) and the floor were not sanitarily maintained

Cell # 14 – The floor and the fixtures were dirty

Cell # 16 – There was peeling paint on the desk  
The fixtures were not sanitarily maintained  
The electrical light shield was covered with paper

Cell # 17– The floor was not sanitarily maintained

Cell # 19 – The Bed was rusted

Cell # 21 - The fixtures were not sanitarily maintained

Cell # 25 - The desk was rusted

Cell # 27 – There was no water supply to the cell

Cell # 29 – There was no hot water supply to the cell

Cell # 31 – The water runs continuously, and the fixtures were not sanitarily maintained

The water pressure was low at the water fountain.

Lounge – There was dirt and graffiti on the chairs and the arm rest on one of the chairs was damaged.

Attachment 74.3 CTF 4.e Inspection Tool D1A April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D1A ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 1:15PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13						
A/C Y/N/NA	NA		NA	NA	NA	NA		NA											
HEAT Y/N/NA	Y		Y	Y	Y	Y		Y											
ROOM TEMP <80 °F	69°F		67	69	71	69		68°F											
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK	OK	OK	OK		OK											
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK	OK	OK		OK											
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK	OK	OK													
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK	OK	OK													
OTHER/AREAS 20> fc yes/ok	OK		OK	OK	OK	OK		OK											
H2O Temp 100 °F - 120 °F NO/OK	OK		OK	OK	OK	OK		OK											
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y	Y	Y		Y											
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK	OK	OK		OK											
BACK FLOW Device Y/N	Y		Y	Y	Y	Y		Y											
TOILET Flush Y/N	Y		Y	Y	Y	Y		Y											
TOILET LEAK Y/N	N		N	N	N	N		N											
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	D		D	D	OK	D													

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13						
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK	OK		OK											
FLOOR-Surface Clean/soiled - C/S	S		S		C	S		S											
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK		OK		OK	OK		OK											
CELL - Dirty/Clean D/C	C		C		C	C		C											
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK	OK		OK											
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	OK		OK		OK	OK		OK											
VERMIN - Yes/No	N		N		N	N		N											
DESK - Yes/No	Y		Y		Y	Y		Y											
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA	NA		NA											
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C	C		C											
BLANKET Yes/No	Y		Y		Y	Y		Y											
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK	OK		OK											
TOWELS 2x week Y/N	Y		Y		Y	Y		Y											
TOOTHPASTE/ SOAP Y/N	Y		Y		Y	Y		Y											
COMB/BRUSH-Y/N	Y		Y		Y	Y		Y											
TOILET PAPER in Cell Y/N	Y		Y		Y	Y		Y											
SANITARY Pads/ Tampons- Y/N/NA	NA		NA		NA	NA		NA											
CLOTHES -2X- Changes/week-Y/N	Y		Y		Y	Y		Y											

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D1A ESCORT: A. POINTS**

**DATE: APRIL 12, 2023**

**TIME: 1:15PM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER							
	9	10	11	12	13	14	15	16	17	18								
A/C Y/N/NA	NA	NA	NA		NA				NA	NA								
HEAT Y/N/NA	Y	Y	Y		Y				Y	Y								
ROOM TEMP <80 °F	70°F	69	68		70				71	70°F								
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK		OK				OK	OK								
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK		OK				OK	OK								
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK		OK													
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK		OK													
OTHER/AREAS 20> fc yes/ok	OK	OK	OK		OK				OK	OK								
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK		OK				OK	OK								
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y		Y				Y	Y								
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK		OK				OK	OK								
BACK FLOW Device Y/N	Y	Y	Y		Y				Y	Y								
TOILET Flush Y/N	Y	Y	Y		Y				Y	Y								
TOILET LEAK Y/N					N				N	N								
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	B	OK	B		D				OK	OK								

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	9	10	11	12	13	14	15	16	17	18										
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK		OK		OK	OK										
FLOOR-Surface Clean/soiled - C/S	S		S		S		S		S	S										
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK		OK		OK	OK										
CELL - Dirty/Clean D/C	C		C		C		C		C	C										
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK	OK										
WALLS - Peeling Paint/Dirty/Damaged -PPT/D/OK	OK		OK		OK		OK		OK	OK										
VERMIN - Yes/No	N		N		N		N		N	N										
DESK - Yes/No	Y		Y		Y		Y		Y	Y										
SAFETY MIRROR Distort/Missing/OK/NA	NA		NA		NA		NA		NA	NA										
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C	C										
BLANKET Yes/No	Y		Y		Y		Y		Y	Y										
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK		OK		OK	OK										
TOWELS 2x week Y/N	Y		Y		Y		Y		Y	Y										
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y	Y										
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y	Y										
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y	Y										
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA		NA		NA	NA										
CLOTHES -2X changes/week/YN	Y		Y		Y		Y		Y	Y										

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D1A ESCORT: A. POINTS**

**DATE: APRIL 12, 2022 TIME: 9:45AM**

ELEMENTS	UPPER RIGHT TIER							UPPER RIGHT TIER															
	19	20	21	22	23	24	25																
A/C Y/N/NA	NA	NA	NA	NA	NA																		
HEAT Y/N/NA	Y	Y	Y	Y	Y																		
ROOM TEMP <80 °F	71°F	70	73	69	69°F																		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK	OK																		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK																		
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK	OK	OK																		
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK																		
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK																		
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK																		
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y																		
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK	OK																		
BACK FLOW Device Y/N	Y	Y	Y	Y	Y																		
TOILET Flush Y/N	Y	Y	Y	Y	Y																		
TOILET LEAK Y/N	N	N	N	N	N																		
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	D	D	B	OK																		



ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	19	20	21	22	23	24	25													
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK															
FLOOR-Surface Clean/soiled - C/S	S	S	C	C	S															
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK															
CELL - Dirty/Clean D/C	C	C	C	C	C															
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK															
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK															
VERMIN - Yes/No	N	N	N	N	N															
DESK - Yes/No	Y	Y	Y	Y	Y															
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA															
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C															
BLANKET Yes/No	Y	Y	Y	Y	Y															
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK															
TOWELS 2x week Y/N	Y	Y	Y	Y	Y															
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y															
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y															
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y															
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA															
CLOTHES-2X changes/week/Y/N	Y	Y	Y	Y	Y															

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D1A ESCORT: A. POINTS**

**DATE: APRIL12, 2023 TIME: 1:15 PM**

ELEMENTS	LOWER RIGHT TIER								LOWER RIGHT TIER							
	26	27	28	29	30	31	32									
A/C Y/N/NA	NA	NA	NA	NA												
HEAT Y/N/NA	Y	Y	Y	Y												
ROOM TEMP <80 °F	73°F	74	73	69												
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK												
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK												
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK	OK												
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK												
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK												
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK												
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y												
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK												
BACK FLOW Device Y/N	Y	Y	Y	Y												
TOILET Flush Y/N	Y	Y	Y	Y												
TOILET LEAK Y/N	N	N	N	N												
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	B	OK	B												

ELEMENTS	LOWER RIGHT TIER								LOWER RIGHT TIER											
	26	27	28	29	30	31	32													
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	DA	OK	OK																
FLOOR-Surface Clean/soiled - C/S	S	S	S	S																
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK	OK																
CELL - Dirty/Clean D/C	C	C	C	C																
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK																
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK																
VERMIN - Yes/No	N	N	N	N																
DESK - Yes/No	Y	Y	Y	Y																
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA																
FIXTURES - Sink/ Toilet Clean/Dirty - C/D	C	C	C	C																
BLANKET Yes/No	Y	Y	Y	Y																
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK																
TOWELS 2x week Y/N	Y	Y	Y	Y																
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y																
COMB/BRUSH-Y/N	Y	Y	Y	Y																
TOILET PAPER in Cell Y/N	Y	Y	Y	Y																
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA																
CLOTHES - 2X changes/week-Y/N	Y	Y	Y	Y																

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D1A ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 1:15PM**

### COMMENTS:

Temperature Range – 67°F – 77°F

Damaged Mattress – 1

Showers:

- Lower Left – The wall tiles were missing and damaged
- Upper Right – There was no floor drain cover. The bottom rows of wall tiles were missing/damaged
  - The controls for the handwashing sink were damaged
- Lower Right the shower was not functional
  - One of the toilet seats was damaged
  - The room divider was rusted
  - The controls for the handwashing sinks were damaged

Janitors' Closet:

- A mop rack was not provided

Room # 144 Television Room – One of the chairs was damaged

Cell # 1 – The register cover was blocked and the floor was not sanitarly maintained

Cell # 3 – The register cover was blocked wall and floor were not sanitarly maintained

Cell # 4 – The register cover was blocked

Cell # 6 – The register cover was dirty and the floor was dirty

Cell # 9 – The register cover and the floor were dirty

Cell # 10 – The floor was sanitarly maintained

Cell # 11 – The register cover and the floor were not sanitarly maintained

Cell # 13 – The floor was not sanitarly maintained

Cell # 18 – The floor was not sanitarly maintained

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D1A ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 1:15PM**

**COMMENTS:**

- Cell # 19 – The floor was dirty and the baseboard was missing/damaged
- Cell # 20 – The register cover and the floor were dirty and the mattress was damaged
- Cell # 21 – The register cover and floor were not sanitarily maintained
- Cell # 22 – The wall was separating at the corner and the register cover was dirty
- Cell # 23 – The floor was not sanitarily maintained
  - The electric light was blinking when activated
- Cell # 26 – The floor was not sanitarily maintained and the wall was separating at the corner
- Cell # 27 – The register cover was blocked wall and floor was not sanitarily maintained
  - The mattress was damaged. There was no locker in the cell
- Cell # 28 - The floor was dirty
- Cell # 29 – The register cover and floor were not sanitarily maintained
  - There were damaged and missing sections of the baseboard

Attachment 74.3 CTF 4.f Inspection Tool D1B April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D1B ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 10:00 AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
A/C Y/N/NA	NA		NA			NA	NA	NA	NA											
HEAT Y/N/NA	Y		Y			Y	Y	Y	Y											
ROOM TEMP <80 °F	69°F		68			69	68	69	69°F											
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK			OK	OK	OK	OK											
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK			OK	OK	OK	OK											
NIGHT/LIGHT 3-5 fc no/ok	OK		OK			OK	OK													
EXIT/LIGHT <10 fc yes/ok	OK		OK			OK	OK													
OTHER/AREAS 20> fc yes/ok	OK		OK			OK	OK	OK	OK											
H2O Temp 100 °F - 120 °F NO/OK	OK		OK			OK	OK	OK	OK											
HOT H2O Regulate/Mixing Valve Y/N	Y		Y			Y		Y	Y											
HOT/COLD H2O Pressure H/L/OK	OK		OK			OK		OK	OK											
BACK FLOW Device Y/N	Y		Y			Y		Y	Y											
TOILET Flush Y/N	Y		Y			Y		Y	Y											
TOILET LEAK Y/N	Y		Y			N		N	N											
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK			OK		OK	OK											

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK		OK			OK	OK	OK	OK											
<b>FLOOR-Surface Clean/soiled - C/S</b>	S		C			S	S	S	C											
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>	OK		OK			OK	OK	OK	OK											
<b>CELL - Dirty/Clean D/C</b>	C		C			C	C	C	C											
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK			OK	OK	OK	OK											
<b>WALLS - Peeling Paint/Dirty/Damaged- PPT/D/OK</b>	OK		OK			OK	OK	OK	OK											
<b>VERMIN - Yes/No</b>	N		N			N	N	N	N											
<b>DESK - Yes/No</b>	Y		Y			Y	Y	Y	Y											
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA		NA			NA	NA	NA	NA											
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C		C			C	C	C	C											
<b>BLANKET Yes/No</b>	Y		Y			Y	Y	Y	Y											
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK			OK	OK	OK	OK											
<b>TOWELS 2x week Y/N</b>	Y		Y			Y	Y	Y	Y											
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y			Y	Y	Y	Y											
<b>COMB/BRUSH-Y/N</b>	Y		Y			Y	Y	Y	Y											
<b>TOILET PAPER in Cell Y/N</b>	Y		Y			Y	Y	Y	Y											
<b>SANITARY Pads/ Tampons- Y/N/NA</b>	NA		NA			NA	NA	NA	NA											
<b>CLOTHES -2X- Changes/week-Y/N</b>	Y		Y			Y	Y	Y	Y											



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D1B ESCORT: A. POINTS**

**DATE: APRIL 12, 2023**

**TIME: 10:00AM**

ELEMENTS	LOWOER LEFT TIER										LOWER LEFT TIER									
	10	11	12	13	14	15	16	17												
A/C Y/N/NA	NA	Y	NA		NA	NA														
HEAT Y/N/NA	Y	Y	Y		Y	Y														
ROOM TEMP <80 °F	68°F	68°F	69		70	69°F														
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK		OK	OK														
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK		OK	OK														
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK		OK	OK														
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK		OK	OK														
OTHER/AREAS 20> fc yes/ok	OK	OK	OK		OK	OK														
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK		OK	OK														
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y		Y	Y														
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK		OK	OK														
BACK FLOW Device Y/N	Y	Y	Y		Y	Y														
TOILET Flush Y/N	Y	Y	Y		Y	Y														
TOILET LEAK Y/N	N	N	N		N	N														
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	B	OK	OK		OK	OK														

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	10	11	12	13	14	15	16	17												
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK		OK	OK														
FLOOR-Surface Clean/soiled - C/S	S	S	S		S	S														
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK		OK	OK														
CELL - Dirty/Clean D/C	C	C	C		C	C														
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK		OK	OK														
WALLS - Peeling Paint/Dirty/Damaged PPT/D/OK	OK	OK	OK		OK	OK														
VERMIN - Yes/No	N	N	N		N	N														
DESK - Yes/No	Y	Y	Y		Y	Y														
SAFETY MIRROR Distort/Missing/OK/NA	NA	NA	NA		NA	NA														
FIXTURES-Sink/Toilet-Clean/Dirty - C/D	C	C	C		C	C														
BLANKET Yes/No	Y	Y	Y		Y	Y														
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK		OK	OK														
TOWELS 2x week Y/N	Y	Y	Y		Y	Y														
TOOTHPASTE/SOAP Y/N	Y	Y	Y		Y	Y														
COMB/BRUSH-Y/N	Y	Y	Y		Y	Y														
TOILET PAPER in Cell Y/N	Y	Y	Y		Y	Y														
SANITARY Pads/Tampons Y/N/NA	NA	NA	NA		NA	NA														
CLOTHES 2x changes/week Y/N	Y	Y	Y		Y	Y														

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D1B ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 10:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	18	19	20	21	22	23	24	25	26											
A/C Y/N/NA	NA	NA		NA	NA	Y	NA													
HEAT Y/N/NA	Y	Y		Y	Y	Y	Y													
ROOM TEMP <80 °F	68°F	67		64	66	67	67°F													
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK		OK	OK	OK	OK													
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK	OK	OK	OK													
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK	OK	OK	OK													
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK	OK	OK	OK													
OTHER/AREAS 20> fc yes/ok	OK	OK		OK	OK	OK	OK													
H2O Temp 100 °F - 120 °F NO/OK	OK	OK		OK	OK	OK	OK													
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y	Y	Y	Y													
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK	OK	OK	OK													
BACK FLOW Device Y/N	Y	Y		Y	Y	Y	Y													
TOILET Flush Y/N	Y	Y		Y	Y	Y	Y													
TOILET LEAK Y/N	N	N		N	N	N	N													
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK		OK	OK	OK	OK													

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	18	19	20	21	22	23	24	25	26											
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK		OK	OK	OK	OK													
FLOOR-Surface Clean/soiled - C/S	S	S		S	S	S	S													
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK		OK	OK	OK	OK													
CELL - Dirty/Clean D/C	C	C		C	C	C	C													
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK	OK	OK	OK													
WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK	C	C		C	C	C	C													
VERMIN - Yes/No	N	N		N	N	N	N													
DESK - Yes/No	Y	Y		Y	Y	Y	Y													
SAFETY MIRROR Distort/Missing OK/NA	NA	NA		NA		NA	NA													
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C		C	C	C	C													
BLANKET Yes/No	Y	Y		Y	C	Y	Y													
SHEETS - Torn/Worn Y/N/OK	OK	OK		Y	OK	OK	OK													
TOWELS 2x week Y/N	Y	Y		Y	Y	Y	Y													
TOOTHPASTE/ SOAP Y/N	Y	Y		Y	Y	Y	Y													
COMB/BRUSH-Y/N	Y	Y		Y	Y	Y	Y													
TOILET PAPER in Cell Y/N	Y	Y		Y		Y	Y													
SANITARY Pads/ Tampons Y/N/NA	NA	NA		NA	NA	NA	NA													
CLOTHES-2X changes/week/Y/N	Y	Y		Y	Y	Y	Y													

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTAL TREATMENT FACILITY**

**AREA: ESCORT: A. POINTS**

**DATE: APRIL12, 2023 TIME: 10:00 AM**

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	27	28	29	30	31	32	33	34	45											
A/C Y/N/NA	NA	NA	NA	NA	NA															
HEAT Y/N/NA	Y	Y	Y	Y	Y															
ROOM TEMP <80 °F	68°F	68	66	70	70°F															
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK	OK															
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK															
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK	OK	OK															
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK															
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK															
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK	OK															
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y	Y															
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK	OK															
BACK FLOW Device Y/N	Y	Y	Y	Y	Y															
TOILET Flush Y/N	Y	Y	Y	Y	Y															
TOILET LEAK Y/N	N	N	N	N	N															
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK	OK	OK	OK															

ELEMENTS	LOWER RIGHT TIER										LOWER RIGHT TIER									
	27	28	29	30	31	32	33	34	35											
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK	OK															
FLOOR-Surface Clean/soiled - C/S	S	S	S	S	S															
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK															
CELL - Dirty/Clean D/C	C	C	C	C	C															
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK															
WALLS - Peeling Paint/Dirty - PPT/D/OK	D	D	OK	OK	OK															
VERMIN - Yes/No	N	N	N	N	N															
DESK - Yes/No	Y	Y	Y	Y	Y															
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA															
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C															
BLANKET Yes/No	Y	Y	Y	Y	Y															
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK	OK															
TOWELS 2x week Y/N	Y	Y	Y	Y	Y															
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y															
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y															
TOILET PAPER in Cell Y/N	Y	Y	Y	Y																
SANITARY Pads/Tampons Y/N/NA	NA	NA	NA	NA	NA															
CLOTHES - 2X changes/week-Y/N	Y	Y	Y	Y	Y															

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D1B ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 10:00AM**

### COMMENTS:

Temperature Range: 64°F to 70°F

Damaged Mattress: 0

#### Showers:

- Upper Left – There was no cover for the floor drain
  - The wall tiles were missing and damaged
  - There was apparent mold growth on the wall
  - One toilet was not functional
- Lower Left – There was no cover for the floor drain
  - There were damaged and missing wall tiles
  - One of the handwashing sinks was not functional
- Upper Right- The shower head was not functional.
  - The toilet was not functional (short flush)
  - The metal divider between toilets was rusted
- Lower Right - The shower head was not functional
  - The metal divider between toilets was rusted
  - The paint in the ceiling was peeling

#### Mop Closets:

- Lower Right – A mop rack was not available in the area
  - The area was cluttered and unorganized
- Lower Left – The vacuum breaker was damaged
  - There was no mop rack in the area

Cell # 1 – The floor was not sanitarily maintained

Cell # 6 – The floor was not sanitarily maintained

- There was cover plate for the electrical light switch

Cell # 7 – The floor and wall were not sanitarily maintained

Cell # 8 – There was graffiti on the wall and there was accumulated dirt on the window sill

Cell # 10 – The register cover was blocked and the floor was not sanitarily maintained

Cell # 12 – The floor was not sanitarily maintained

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D1B ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 10:00AM**

**COMMENTS:**

Cell # 14 – The floor was not sanitarly maintained

Cell # 15 – The wall was dirty. The electrical light switch was damaged

– There was accumulated dirt on the window ledge

Cell # 21 – The register cover was dirty, there was graffiti on the wall and the floor was dirty

Cell # 22 – The floor and the wall were dirty

Cell # 22 – There was water penetration, apparent mold growth on the wall and the wall was dirty

Cell # 24 – There were peeling paint on the wall and the floor was not sanitarly

Cell # 27 – There was graffiti on the wall and the wall was dirty

Cell # 28 – The floor was not sanitarly maintained and was separating from the wall

– There was graffiti on the wall

Cell # 29 – The floor was not sanitarly maintained

Cell # 31 – The floor and window ledge were not sanitarly maintained

Room # 174 – The upholstery on one of the chairs was damaged



Attachment 74.3 CTF 4.g Inspection Tool D2A April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D2A ESCORT: A. POINTS DATE: APRIL 11, 2023 TIME: 1:40PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER								
	1	2	3	4	5	6	7	8	9	10	11	12							
A/C Y/N/NA	Y		Y	Y			NA	NA	NA	NA									
HEAT Y/N/NA	NA		NA	NA			Y	Y	Y	Y									
ROOM TEMP <80 °F	72°F		73	71			69	69	69	66°F									
CELL/LIGHT 20>fc Dirty/Blocked-Yes/NO B/D/OK/Y/N	OK		NO	OK			OK	OK	OK	OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK			OK	OK	OK	OK									
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK			OK												
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK			OK												
OTHER/AREAS 20> fc yes/ok	OK		OK	OK			OK	OK	OK	OK									
H2O Temp 100 °F - 120 °F NO/OK	OK		OK	OK			OK	OK	OK	OK									
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y			Y	Y	Y	Y									
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK			OK	OK	OK	OK									
BACK FLOW Device Y/N	Y		Y	Y			Y	Y	Y	Y									
TOILET Flush Y/N	Y		Y	Y			Y	Y	Y	Y									
TOILET LEAK Y/N	N		N	N			N	N	N	N									
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK	OK			OK	OK	B	OK									

OK

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK		OK	OK				OK	OK											
<b>FLOOR-Surface Clean/soiled - C/S</b>	C		C	S				C	C											
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK		OK	OK				OK	OK											
<b>CELL - Dirty/Clean D/C</b>	C		C	C				C	C											
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK	OK				OK	OK											
<b>WALLS - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK	OK				OK	OK											
<b>VERMIN - Yes/No</b>	N		N	N				N	N											
<b>DESK - Yes/No</b>	Y		Y	Y				Y	Y											
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA		NA	NA				NA	NA											
<b>FIXTURES -Sink/Toilet-Clean/Dirty-C/D</b>	C		C	C				C	C											
<b>BLANKET Yes/No</b>	Y		Y	Y				Y	Y											
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK	OK				OK	OK											
<b>TOWELS 2x week Y/N</b>	Y		Y	Y				Y	Y											
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y	Y				Y	Y											
<b>COMB/BRUSH-Y/N</b>	Y		Y	Y				Y	Y											
<b>TOILET PAPER in Cell Y/N</b>	Y		Y	Y				Y	Y											
<b>SANITARY Pads/Tampons- Y/N/NA</b>	NA		NA	NA				NA	NA											
<b>CLOTHES -2X-Changes/week-Y/N</b>	Y		Y	Y				Y	Y											

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D2A ESCORT: A. POINTS DATE: APRIL 11, 2023 TIME: 1:40PM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
A/C Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA		NA										
HEAT Y/N/NA	Y	Y	Y	Y	Y	Y	Y	Y		Y										
ROOM TEMP<80°F	67°F	64	69	67°F	68	69	68	68		67°F										
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK	OK	OK	OK	OK	OK		OK										
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK	OK	OK	OK	OK	OK		OK										
NIGHT/LIGHT 3-5 fc no/ok		OK	OK	OK	OK	OK	OK													
EXIT/LIGHT <10 fc yes/ok		OK	OK	OK	OK	OK	OK													
OTHER/AREAS 20> fc yes/ok		Y	Y	Y	Y	Y	Y	U		Y										
H2O Temp 100 °F - 120 °F NO/OK		OK	OK	OK	OK	OK	OK	OK		OK										
HOT H2O Regulate/Mixing Valve Y/N		Y	Y	Y	Y	Y	Y	Y		Y										
HOT/COLD H2O Pressure H/L/OK		OK	OK	OK	OK	OK	OK	OK		OK										
BACK FLOW Device Y/N		Y	Y	Y	Y	Y	Y	Y		Y										
TOILET Flush Y/N		Y	Y	Y	Y	Y	Y	Y		Y										
TOILET LEAK Y/N		N	N	N	N	N	N	N		N										
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		OK	OK	OK	OK	OK	OK	OK		OK										

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled DA/Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK		OK										
FLOOR-Surface Clean/soiled - C/S	S	S	S	C		C		C		C										
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK	OK		OK										
CELL - Dirty/Clean D/C	C	C	C	C	C	C	C	C		C										
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK		OK										
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK		OK										
VERMIN - Yes/No	N	N	N	N	N	N	N	N		N										
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y	Y		Y										
SAFETY MIRROR Distort/Missing/ OK/NA	NA	NA	NA	NA	NA	NA	NA	NA		NA										
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C	C	C	C		C										
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y		Y										
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK		OK										
TOWELS 2x week Y/N	Y	Y	Y	Y	Y	Y	Y	Y		Y										
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y		Y										
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y		Y										
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y		Y										
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA		NA										
CLOTHES 2x changes/week Y/N	Y	Y	Y	Y	Y	Y	Y	Y		Y										

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D2A ESCORT: A. POINTS DATE: APRIL 11, 2023 TIME: 1:40PM**

### COMMENTS:

Temperature Range: 64°F - 69°F

Damaged mattress: 1

Showers:

- Lower Left and Upper Right: There was peeling paint on the wall/ceiling

Room # 3 – The electrical light was not functional

Room #'s 4, 13, 14 & 15 – The floor was not sanitarily maintained

Cell # 7 – The mattress was damaged

Cell # 9 – There was graffiti on the wall and the register cover was blocked

Cell # 10 – The electrical light was damaged

Cell #'s 18, 19, 20 & 22 – The bed metal frame was rusted

Attachment 74.3 CTF 4.h Inspection Tool D2B April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D2B ESCORT: A POINTS**

**DATE: APRIL 11, 2023 TIME: 10:30 AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	33				
A/C Y/N/NA	NA	NA			NA	NA	NA		NA		NA	NA			NA	NA				
HEAT Y/N/NA	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
ROOM TEMP <80 °F	69°F	71			70	69	68		70		70	69			71	71°F				
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK			OK		OK		OK		OK	OK			OK	OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK			OK	OK	OK		OK		OK	OK			OK	OK				
NIGHT/LIGHT 3-5 fc no/ok	OK	OK			OK	OK	OK					OK			OK	OK				
EXIT/LIGHT <10 fc yes/ok	OK	OK			OK	OK	OK					OK			OK	OK				
OTHER/AREAS 20> fc yes/ok	OK	OK			OK	OK	OK		OK		OK	OK			OK	OK				
H2O Temp 100 °F - 120 °F NO/OK	OK	OK			OK	OK	OK		OK		OK	OK			OK	OK				
HOT H2O Regulate/Mixing Valve Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
HOT/COLD H2O Pressure H/L/OK	OK	OK			OK	OK	OK		OK		OK	OK			OK	L				
BACK FLOW Device Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
TOILET Flush Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
TOILET LEAK Y/N	N	N			N	N	N		N		N	N			N	N				
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - D/C/B/OK	OK	D			OK	OK	OK		OK		OK	OK			OK	OK				



ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	33				
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK			OK	OK	OK		OK		OK	OK			OK	DA				
FLOOR-Surface Clean/soiled - C/S	S	S			S	S	S		S		S	S			S	S				
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK			OK	OK	OK		OK		OK	OK			OK	OK				
CELL - Dirty/Clean D/C	D	D			D	D	D		D		D	D			D	D				
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK			OK	OK	OK		OK		OK	OK			OK	OK				
WALLS-Peeling Paint/Dirty - PPT/D/OK	OK	OK			OK	OK	OK		OK		OK	OK			OK	PPT				
VERMIN - Yes/No	N	N			N	N	N		N		N	N			N	N				
DESK - Yes/No	N	N			N	N	N		N		N	N			N	N				
SAFETY MIRROR Distort/Missing OK/NA	NA	NA			NA	NA	NA		NA		NA	NA			NA	NA				
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C			C	C	C		C		C	C			C	C				
BLANKET Yes/No	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
SHEETS - Torn/Worn Y/N/OK	OK	OK			OK	OK	OK		OK		OK	OK			OK	OK				
TOWELS 2x week Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
TOOTHPASTE/ SOAP Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
COMB/BRUSH-Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
TOILET PAPER in Cell Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				
SANITARY Pads/Tampons- Y/N/NA	NA	NA			NA	NA	NA		NA		NA	NA			NA	NA				
CLOTHES -2X-Changes/week-Y/N	Y	Y			Y	Y	Y		Y		Y	Y			Y	Y				

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D2B ESCORT: A. POINTS**

**DATE: APRIL 11, 2023**

**TIME: 10:30AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24							
A/C Y/N/NA						NA	NA	NA	NA			NA							
HEAT Y/N/NA						Y	Y	Y	Y			Y							
ROOM TEMP <80 °F						69°F	69	69	67			69°F							
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK						OK	OK	OK	OK			OK							
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok						OK	OK	OK	OK			OK							
NIGHT/LIGHT 3-5 fc no/ok						OK	OK					OK							
EXIT/LIGHT <10 fc yes/ok						OK	OK												
OTHER/AREAS 20> fc yes/ok						OK	OK	OK	OK			OK							
H2O Temp 100 °F - 120 °F NO/OK						OK	OK	OK	OK			OK							
HOT H2O Regulate/Mixing Valve Y/N						Y	Y	Y	Y			Y							
HOT/COLD H2O Pressure H/L/OK						OK		OK	OK			OK							
BACK FLOW Device Y/N						Y		Y	Y			Y							
TOILET Flush Y/N						Y		Y	Y			Y							
TOILET LEAK Y/N						N		N	N			N							
REGISTER/VENTS 15 cu ft_ Clean/Dirty/ blocked -C/B/OK						OK		D	OK		OK	OK							

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK						OK	OK	OK	OK			OK								
FLOOR-Surface Clean/soiled - C/S						D	D	C	D			D								
FLOOR Tiles- Missing/Damaged - MI/DA/OK						C	C	C	C			C								
CELL - Dirty/Clean D/C						C	C	C	C			C								
CEILING - Peeling Paint/Dirty - PPT/D/OK						OK	OK	OK	OK			OK								
WALLS - Peeling Paint/Dirty- Damaged- PPT/D/OK						D	OK	OK	OK			D								
VERMIN - Yes/No						N	N	N	D			N								
DESK - Yes/No						N		N	N			N								
SAFETY MIRROR Distort/Missing/ OK/NA						NA	NA	NA	NA			NA								
FIXTURES-Sink/ Toilet-Clean/Dirty - C/D						C	C	C	C			C								
BLANKET Yes/No						Y	C	Y	C			Y								
SHEETS - Torn/ Worn Y/N/OK						OK	OK	OK	OK			OK								
TOWELS 2x week Y/N						Y	Y	Y	Y			Y								
TOOTHPASTE/ SOAP Y/N						Y	Y	Y	Y			Y								
COMB/BRUSH-Y/N						Y	Y	Y	Y			Y								
TOILET PAPER in Cell Y/N						Y	Y	Y	Y			Y								
SANITARY Pads/ Tampons Y/N/NA						NA	NA	NA	NA			NA								
CLOTHES-2x Changes/week- Y/K						Y	Y	Y	Y			Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D2B ESCORT: A. POINTS**

**DATE: APRIL 11, 2023 TIME: 10:30AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	35	36								
A/C Y/N/NA	Y		NA	Y	NA															
HEAT Y/N/NA	NA		Y	NA	Y															
ROOM TEMP <80 °F	69°F		69	70	67°F															
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK	OK	OK															
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK	OK															
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK	OK															
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK	OK															
OTHER/AREAS 20> fc yes/ok	OK		OK	OK	OK															
H2O Temp 100 °F - 120 °F NO/OK	OK		OK	OK	OK															
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y	Y															
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK	OK															
BACK FLOW Device Y/N	Y		Y	Y	Y															
TOILET Flush Y/N	Y		Y	Y	Y															
TOILET LEAK Y/N	Y		Y	Y	Y															
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	D		D	D	D															

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	35	36								
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		DA	OK	OK															
FLOOR-Surface Clean/soiled - C/S	S		S	S	S															
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK	OK	OK															
CELL - Dirty/Clean D/C	C		C	C	C															
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK	OK															
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK	OK															
VERMIN - Yes/No	N		N	N	N															
DESK - Yes/No	N		N	Y	N															
SAFETY MIRROR Distort/Missing OK/NA	NA		NA	NA	NA															
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C	C	C															
BLANKET Yes/No	Y		Y	Y	Y															
SHEETS - Torn/Worn Y/N/OK	OK		OK	OK	OK															
TOWELS 2x week Y/N	Y		Y	Y	Y															
TOOTHPASTE/ SOAP Y/N	Y		Y	Y	Y															
COMB/BRUSH-Y/N	Y		Y	Y	Y															
TOILET PAPER in Cell Y/N	Y		Y	Y	Y															
SANITARY Pads/Tampons Y/N/NA	NA		NA	NA	NA															
CLOTHES-2X changes/week/Y/NA	Y		Y	Y	Y															

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D2B ESCORT: A. POINTS**

**DATE: APRIL 11, 2023 TIME: 10:30AM**

### COMMENTS:

Population: 24

Temperature Range: 67°F to 71°F

Damaged Mattresses: 2

Showers:

- Upper Left
  - No deficiencies observed
- Lower Left
  - Water drained slowly from one handwashing sink
  - Toilet Area – There was graffiti on the divider
- Upper Right
  - There was peeling on the ceiling
  - There was no cover on the floor drain
- Lower Right – There were damaged and missing wall tiles
  - Water drained slowly from the handwashing sinks (2)

Janitors' Closet:

- Upper left
  - There was no mop rack
  - The vacuum breaker was damaged
  - The wall was dirty and there was graffiti on the wall

Cell #'s 1– The floor was not sanitarly maintained and the baseboard was peeling

Cell # 2 – The wall was separating at the corner and the floor was dirty  
-The register cover was dirty

Cell # 5 – The floor was not sanitarly maintained and the baseboard was damaged/missing

Cell # 6 – The register cover and the floor were not sanitarly maintained

- The baseboard was damaged and missing sections
- There was graffiti on the wall

Cell # 9 – The wall was separating at the corner and the floor was dirty

Cell # 11 – The floor was not sanitarly maintained

Cell # 12 – The floor was nor sanitarly maintained

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D2B ESCORT: A. POINTS DATE: APRIL 11, 2022 TIME: 2:30 PM**

**COMMENTS:**

Cell # 18 – The baseboard was peeling and the floor and wall were not sanitarily maintained

Cell # 19 - The baseboard was missing sections and the floor was not sanitarily maintained

Cell # 20 - The wall was separating at the corner and the baseboard was missing sections  
-The register cover was not sanitarily maintained

Cell # 21 – The register cover and the floor were dirty  
-The baseboard was damaged and missing sections

Cell # 25 – The register cover was blocked and the baseboard was missing sections  
- The wall was separating at the corner  
-

Cell # 27 – The floor was not sanitarily maintained  
-There was damaged mattress and the baseboard was missing section

Cell # 28 – The register cover was dirty and the floor was not sanitarily maintained

Cell # 29 – The floor was not sanitarily maintained

Attachment 74.3 CTF 4.i Inspection Tool D3A April 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D3A ESCORT: A. POINTS**

**DATE: APRIL 17, 2023 TIME: 11:30 AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
A/C Y/N/NA	NA		NA		NA		Y		Y	Y	Y									
HEAT Y/N/NA	Y		Y		Y		NA		NA	NA	NA									
ROOM TEMP <80 °F	67°F		66		66		71		71	70	66°F									
CELL/LIGHT 20>fc- Dirty/Blocked/ Damaged/B/D/DA/OK	OK		OK		DA		OK		OK	OK	OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK	OK	OK									
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK		OK													
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK													
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK	OK	OK									
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK		OK		OK	OK	OK									
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y	Y	Y									
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK	OK	OK									
BACK FLOW Device Y/N	Y		Y		Y		Y		Y	Y	Y									
TOILET Flush Y/N	Y		Y		Y		Y		Y	Y	Y									
TOILET LEAK Y/N	N		N		N		N		N	N	N									
REGISTER/VENTS 15 cu ft- Clean/ Dirty/Blocked - C/D/B/OK	D		OK		OK		B		B	B	B									

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER								
	1	2	3	4	5	6	7	8	9	10	11	12							
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK		OK		OK		OK		OK	DA									
<b>FLOOR-Surface Clean/soiled - C/S</b>	S		S		C		S		S	S	S								
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>	OK		OK		OK		OK		OK	OK	OK								
<b>CELL - Dirty/Clean D/C</b>	C		C		C		C		C	C	C								
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK		OK		OK		OK		OK	OK	OK								
<b>WALLS - Peeling Paint/Dirty-Damaged PPT/D/DAOK</b>	DA		DA		OK		OK		OK	OK	DA								
<b>VERMIN - Yes/No</b>	N		N		N		N		N	N	N								
<b>DESK - Yes/No</b>	Y				Y		Y		Y	Y	Y								
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA				NA		NA		NA	NA	NA								
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C		C		C		C		C	C	C								
<b>BLANKET Yes/No</b>	Y		Y		Y		Y		Y	Y	Y								
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK		OK		OK		OK		OK	OK	OK								
<b>TOWELS 2x week Y/N</b>	Y		Y		Y		Y		Y	Y	Y								
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y		Y		Y		Y	Y	Y								
<b>COMB/BRUSH-Y/N</b>	Y		Y		Y		Y		Y	Y	Y								
<b>TOILET PAPER in Cell Y/N</b>	Y		Y		Y		Y		Y	Y	Y								
<b>SANITARY Pads/ Tampons- Y/N/NA</b>	NA		NA		NA		NA		NA	NA	NA								
<b>CLOTHES -2X- Changes/week-Y/N</b>	Y		Y		Y		Y		Y	Y	Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D3A ESCORT: A. POINTS**

**DATE: APRIL 17, 2023**

**TIME: 11:30AM**

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER						
	13	14	15	16	17	18	19	20	21	22	23	24						
A/C Y/N/NA		NA		NA		NA		NA		NA	NA	NA						
HEAT Y/N/NA		Y		Y		Y		Y		Y	Y	Y						
ROOM TEMP <80 °F		66°F		69		69		69		66	68	69°F						
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK	OK	OK						
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK	OK	OK						
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK						OK						
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK						OK						
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK	OK	OK						
H2O Temp 100 °F - 120 °F NO/OK		OK		OK		OK		OK		OK	OK	OK						
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y	Y	Y						
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK	OK	OK						
BACK FLOW Device Y/N		Y		Y		Y		Y		Y	Y	Y						
TOILET Flush Y/N		Y		Y		Y		Y		Y	Y	Y						
TOILET LEAK Y/N		N		N		N		N		N	N	N						
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		OK		OK		B		OK		D	OK	B						

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK		OK		OK		OK	OK	OK								
FLOOR-Surface Clean/soiled - C/S		S		S		S		S		S	S	C								
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK	OK	OK								
CELL - Dirty/Clean D/C		C		C		C		C		C	C	C								
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		D		D	OK	OK								
WALLS - Peeling Paint/Damaged-Dirty/PPT/D/OK		OK		OK		DA		OK		DA	OK	OK								
VERMIN - Yes/No		N		N		N		N		N	N	N								
DESK - Yes/No		Y		Y		Y		Y		Y	Y	Y								
SAFETY MIRROR Distort/Missing/OK/NA		NA		NA		NA		NA		NA	NA	NA								
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C	C	C								
BLANKET Yes/No		Y		Y		Y		Y		Y	Y	Y								
SHEETS - Torn/Worn Y/N/OK		OK		OK		OK		OK		OK	OK	OK								
TOWELS 2x week Y/N		Y		Y		Y		Y		Y	Y	Y								
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y	Y	Y								
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y	Y	Y								
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y	Y	Y								
SANITARY Pads/Tampons Y/N/NA		NA		NA		NA		NA		NA	NA	NA								
CLOTHES -2X changes/wk. Y/N		C		C		C		C		C	C	C								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D3A    ESCORT: A. POINTS**

**DATE: APRIL 17, 2023    TIME: 11:30AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	35	36								
A/C Y/N/NA	NA		NA			NA		NA	NA											
HEAT Y/N/NA	Y		Y			Y		Y	Y											
ROOM TEMP <80 °F	68°F		68			62		68	69°F											
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK			OK		OK	OK											
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK			OK		OK	OK											
NIGHT/LIGHT 3-5 fc no/ok	OK		OK			OK														
EXIT/LIGHT <10 fc yes/ok	OK		OK			OK														
OTHER/AREAS 20> fc yes/ok	OK		OK			OK		OK	OK											
H2O Temp 100 °F - 120 °F NO/OK	OK		OK			OK		OK	OK											
HOT H2O Regulate/Mixing Valve Y/N	Y		Y			Y		Y	Y											
HOT/COLD H2O Pressure H/L/OK	OK		OK			OK		OK	OK											
BACK FLOW Device Y/N	Y		Y			Y		Y	Y											
TOILET Flush Y/N	Y		Y			Y		Y	Y											
TOILET LEAK Y/N	N		N			N		N	N											
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	B		B			B		C	C											

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	36									
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK	OK		OK	OK											
FLOOR-Surface Clean/soiled - C/S	C		S		C	C		C	C											
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK		OK	OK		OK	OK											
CELL - Dirty/Clean D/C	C		C		C	C		C	C											
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		D		OK	OK		OK	OK											
WALLS - Peeling Paint/Dirty - PPT/D/OK			OK		OK	OK		OK	OK											
VERMIN - Yes/No	N		N		N	N		N	N											
DESK - Yes/No	Y		Y		Y	Y		Y	Y											
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA	NA		NA	NA											
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C	C		C	C											
BLANKET Yes/No	Y		Y		Y	Y		Y	Y											
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK	OK		OK	OK											
TOWELS 2x week Y/N	Y		Y		Y	Y		Y	Y											
TOOTHPASTE/ SOAP Y/N	Y		Y		Y	Y		Y	Y											
COMB/BRUSH-Y/N	Y		Y		Y	Y		Y	Y											
TOILET PAPER in Cell Y/N	Y		Y		Y	Y		Y	Y											
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA	NA		NA	NA											

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D3A ESCORT: A. POINTS DATE: APRIL 17, 2023 TIME: 11:30AM**

### COMMENTS:

Temperature Range: 62°F to 69°F

#### Showers:

- Upper Left – The baseboard and tiles at the bottom of the stall were damaged/missing
- Lower Left – The tiles at the bottom of the stall were damaged/missing
- Upper Right – The baseboard was damaged
- Lower Right – The tiles were damaged

#### Janitors' Closet:

- Lower Left – One of the handwashing sinks was damaged
- Upper Right – There was an opening in the wall

Cell #'s 3, 7, 9, 10, 11, 14, 18, 20, 22, 23, 25, 27 & 30 – The floor was not sanitarilly maintained

Cell #'s 1, 3, 7, 9, 10, 11, 18, 22, 24, 25, 27 & 30 - The register cover was dirty/blocked/damaged

Cell #'s 3, 7 & 22 -The baseboard was damaged/missing

Cell #'s 9, 20, 22, 24 & 25 – There was graffiti/peeling paint on the desk/door/ceiling/bed

Cell #'s 18, 22 & 27 – The wall was separating at the corner

Cell # 5 – The electrical light was not functioning properly. Lights blinks when activated.

Cell # 30 – There were two damaged mattresses

Room # 115 – There were three damaged chairs

There were damaged/missing floor tiles at the bottom of the steps to the second level on the Left Side

Attachment 74.3 CTF 4.j Inspection Tool D3B April 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D3B ESCORT: POINTS      DATE: APRIL 17, 2023      TIME: 10:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
A/C Y/N/NA			NA	NA		NA	NA			NA	NA	NA								
HEAT Y/N/NA			Y	Y		Y	Y			Y	Y	Y								
ROOM TEMP <80 °F			65°F	69		68	68°F			68	68	67°F								
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK			OK	OK		OK	OK			OK	OK	OK								
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok			OK	OK		OK	OK			OK	OK	OK								
NIGHT/LIGHT 3-5 fc no/ok			OK	OK		OK	OK					OK								
EXIT/LIGHT <10 fc yes/ok			OK	OK		OK	OK					OK								
OTHER/AREAS 20> fc yes/ok			OK	OK		OK	OK			OK	OK	OK								
H2O Temp 100 °F - 120 °F NO/OK			OK	OK		OK	OK			OK	OK	OK								
HOT H2O Regulate/Mixing Valve Y/N			OK	OK		OK	OK			OK	OK	OK								
HOT/COLD H2O Pressure H/L/OK			Y	Y		Y	Y			Y	Y	Y								
BACK FLOW Device Y/N			Y	Y		Y	Y			Y	Y	Y								
TOILET Flush Y/N			Y	Y		Y	Y			Y	Y	Y								
TOILET LEAK Y/N			N	N		N	N			N	N	N								
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK			OK	OK		OK	OK			OK	OK	OK								

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
Mattress/Cover Soiled Damaged DA/Y/N/OK			OK	OK	OK	OK	OK			OK	OK	OK								
FLOOR-Surface Clean/soiled - C/S			S	S	C	C	C			C	S	S								
FLOOR Tiles- Missing/Damaged - MI/DA/OK			OK	OK	OK	OK	OK			OK	OK	OK								
CELL - Dirty/Clean D/C			C	C	C	C	C			C	C	C								
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK	OK	OK	OK	OK			OK	OK	OK								
WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK			OK	OK	OK	OK	OK			OK	OK	OK								
VERMIN - Yes/No			N	N	N	N	N			N	N	N								
DESK - Yes/No			Y	Y	Y	Y	Y			Y	Y	Y								
SAFETY MIRROR Distort/Missing OK/NA			NA	NA	NA	NA				NA	NA	NA								
FIXTURES - Sink/Toilet Clean/Dirty - C/D			C	C	C	C	C			C	C	C								
BLANKET Yes/No			Y	Y	Y	Y	Y			Y	Y	Y								
SHEETS - Torn/Worn Y/N/OK			OK	OK	OK	OK	OK			OK	OK	OK								
TOWELS 2x week Y/N			Y	Y	Y	Y	Y			Y	Y	Y								
TOOTHPASTE/ SOAP Y/N			Y	Y	Y	Y	Y			Y	Y	Y								
COMB/BRUSH-Y/N			Y	Y	Y	Y	Y			Y	Y	Y								
TOILET PAPER in Cell Y/N			Y	Y	Y	Y	Y			Y	Y	Y								
SANITARY Pads/ Tampons Y/N/NA			NA	NA	NA	NA	NA			NA	NA	NA								
CLOTHES -2X- Changes/wk. -Y/N			Y	Y	Y	Y	Y			Y	Y	Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D3B ESCORT: POINTS DATE: APRIL 17, 2023 TIME: 10:00AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
A/C Y/N/NA				NA	NA		NA	NA			NA	NA								
HEAT Y/N/NA				Y	Y		Y	Y			Y	Y								
ROOM TEMP <80 °F				67°F	66		70	66			66	65°F								
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK				OK	OK		OK	OK			OK	OK								
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok				OK	OK		OK	OK			OK	OK								
NIGHT/LIGHT 3-5 fc no/ok				OK	OK		OK					OK								
EXIT/LIGHT <10 fc yes/ok				OK	OK		OK					OK								
OTHER/AREAS 20> fc yes/ok				OK	OK		OK	OK			OK	OK								
H2O Temp 100 °F - 120 °F NO/OK				OK	OK		OK	OK			OK	OK								
HOT H2O Regulate/Mixing Valve Y/N				Y	Y		Y	Y			Y	Y								
HOT/COLD H2O Pressure H/L/OK				OK	OK		OK	OK			OK	OK								
BACK FLOW Device Y/N				Y	Y		Y	Y			Y	Y								
TOILET Flush Y/N				Y	Y		Y	Y			Y	Y								
TOILET LEAK Y/N				N	N		N	N			N	N								
REGISTER/VENTS 15cu ft-Clean/Dirty /Blocked/B/OK				OK	OK		OK	OK			OK	OK								

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK				OK	OK		OK	OK			OK	OK								
FLOOR-Surface Clean/soiled - C/S				S	S		S	S			S	S								
FLOOR Tiles-Missing/Damaged - MI/DA/OK				OK	OK		OK	OK			OK	OK								
CELL - Dirty/Clean D/C				C	C		C	C			C	C								
CEILING- Peeling Paint/Dirty-PPT/D/OK				OK	OK		OK	OK			OK	OK								
WALLS- Peeling Paint/Dirty/Damaged-PPT/D/DAOK				OK	DA		PPT	DA			OK	PP T								
VERMIN - Yes/No				N	N		N	N			N	N								
DESK - Yes/No				Y	Y		Y	Y			Y	Y								
SAFETY MIRROR Distort/Missing/OK/NA				NA	NA		NA	NA			NA	NA								
FIXTURES - Sink/Toilet Clean/Dirty - C/D				C	C		C	C			C	C								
BLANKET Yes/No				Y	Y		Y	Y			Y	Y								
SHEETS - Torn/Worn Y/N/OK				OK	OK		OK	OK			OK	OK								
TOWELS 2x week Y/N				Y	Y		Y	Y			Y	Y								
TOOTHPASTE/ SOAP Y/N				Y	Y		Y	Y			Y	Y								
COMB/BRUSH-Y/N				Y	Y		Y	Y			Y	Y								
TOILET PAPER in Cell Y/N				Y	Y		Y	Y			Y	Y								
SANITARY Pads/Tampons Y/N/NA				NA	NA		NA	NA			NA	NA								
CLOTHES- 2X changes/wk.-Y/N				Y	Y		Y	Y			NA	Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D3B ESCORT: A. POINTS**

**DATE: APRIL 17, 2023 TIME: 10:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	35	36								
A/C Y/N/NA	NA	NA		NA	NA		NA													
HEAT Y/N/NA	Y	Y		Y	Y		Y													
ROOM TEMP <80 °F	66°F	61		66	67		66°F													
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK		OK	OK		OK													
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK	OK		OK													
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK	OK		OK													
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK	OK		OK													
OTHER/AREAS 20> fc yes/ok	OK	OK		OK	OK		OK													
H2O Temp 100 °F - 120 °F NO/OK	OK	OK		OK	OK		OK													
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y	Y		Y													
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK	OK		OK													
BACK FLOW Device Y/N	Y	Y		Y	Y		O													
TOILET Flush Y/N	Y	Y		Y	Y		Y													
TOILET LEAK Y/N	N	N		N	N		N													
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK		B	OK		OK													

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ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	36									
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	DA		OK	OK		OK													
FLOOR-Surface Clean/soiled - C/S	S	S		C	S		S													
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK		OK	OK		OK													
CELL - Dirty/Clean D/C	C	C		C	C		C													
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK	OK		OK													
WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK	DA	DA		OK	PPT		DA													
VERMIN - Yes/No	N	N		N	N		N													
DESK - Yes/No	Y	Y		Y	Y		Y													
SAFETY MIRROR Distort/Missing OK/NA	NA	NA		NA	NA		NA													
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C		C	C		C													
BLANKET Yes/No	Y	Y		Y	Y		Y													
SHEETS - Torn/Worn Y/N/OK	OK	OK		OK	OK		OK													
TOWELS-2xWeek-Y/N	Y	Y		Y	Y		Y													
TOOTHPASTE/ SOAP Y/N	Y	Y		Y	Y		Y													
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y		Y													
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y		Y													
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA		NA													
CLOTHES-2X changes/week/Y/NY/N	Y	Y	Y	Y	Y		Y													

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D3B ESCORT: A. POINTS**

**DATE: APRIL 17, 2023 TIME: 10:00AM**

### COMMENTS:

Temperature Range: 65°F - 70°F

Blown fluorescent tubes – 1

Damaged mattresses - 1

#### Showers:

- Upper Left - Toilet – The toilet was not functional; the water runs
- Lower Left – The shower head leaks
  - The base board was damaged/separating
  - The floor was soft. Apparent water soaked
- Upper Right – There was no cover for the drain
  - One of the toilets was not functional

#### Janitors' Closet:

- A mop rack was not provided

Room # 114 – The table top was damaged

Room # 143 – The top of one of the tables was damaged

- The floor was not sanitarily maintained

Room # 144 – There were three damaged chairs and the floor was not sanitarily maintained

Day Room – There were two damaged chairs

Cell #'s 3, 4, 5, 6, 11, 12, 16, 17, 19, 20, 23, 24, 25, 29 & 31 – The floor was not sanitarily maintained

Cell #'s 4, 7 & 12 – The baseboard was damaged/missing

Cell #'s 5, 6, 7, 11 & 28 – The register cover was blocked/dirty

Cell #'s 17, 25 & 31 – The wall was damaged/separating

Cell #'s 19, 24 & 29 – There was peeling paint on the wall/floor

Attachment 74.3 CTF 4.k Inspection Tool D4B April 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: D4B ESCORT: A. POINTS**

**DATE: APRIL 10, 2023 TIME: 1:20 PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER								
	1	2	3	4	5	6	7	8	9	10	11	12							
A/C Y/N/NA	NA	NA	NA		NA			NA	NA	NA									
HEAT Y/N/NA	Y	N	Y		Y			Y	Y	Y									
ROOM TEMP <80 °F	67°F	68	68		66			68	71	68°F									
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK		OK			OK	OK	OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK		OK			OK	OK	OK									
NIGHT/LIGHT 3-5 fc no/ok	NO	OK	OK		OK														
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK		OK														
OTHER/AREAS 20> fc yes/ok	OK	OK	OK		OK			OK	OK	OK									
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK		OK			OK	OK	OK									
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y		Y			Y	Y	Y									
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK		OK			OK	OK	OK									
BACK FLOW Device Y/N	Y	Y	Y		Y			Y	Y	Y									
TOILET Flush Y/N	Y	Y	Y		Y			Y	Y	Y									
TOILET LEAK Y/N	N	N	N		N			N	N	N									
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK			OK	D	D									

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER								
	1	2	3	4	5	6	7	8	9	10	11	12							
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK	OK	OK		OK			OK	OK	OK	OK								
<b>FLOOR-Surface Clean/soiled - C/S</b>	S	S	S		S			S	S	S	S								
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK	OK	OK		OK			OK	OK	OK	OK								
<b>CELL - Dirty/Clean D/C</b>	C	C	C		C			C	C	C	C								
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK	OK	OK		OK			OK	OK	OK	OK								
<b>WALLS - Peeling Paint/Dirty-Damaged PPT/D/DA/OK</b>	OK	OK	OK		OK			DA	OK	DA	OK								
<b>VERMIN - Yes/No</b>	N	N	N		N			N	N	N	N								
<b>DESK - Yes/No</b>	Y	Y	Y		Y			Y	Y	Y	Y								
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA	NA	NA		NA			NA	NA	NA	NA								
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C	C	C		C			C	C	C	C								
<b>BLANKET Yes/No</b>	Y	Y	Y		Y			Y	Y	Y	Y								
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK	OK	OK		OK			OK	OK	OK	OK								
<b>TOWELS 2x week Y/N</b>	Y	Y	Y		Y			Y	Y	Y	Y								
<b>TOOTHPASTE/ SOAP Y/N</b>	Y	Y	Y		Y			Y	Y	Y	Y								
<b>COMB/BRUSH-Y/N</b>	Y	Y	Y		Y			Y	Y	Y	Y								
<b>TOILET PAPER in Cell Y/N</b>	Y	Y	Y		Y			Y	Y	Y	Y								
<b>SANITARY Pads/ Tampons- Y/N/NA</b>	NA	NA	NA		NA			NA	NA	NA	NA								
<b>CLOTHES -2X- Changes/week-Y/N</b>	Y	Y	Y		Y			Y	Y	Y	Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D4B ESCORT: A. POINTS**

**DATE: APRIL 10, 2023**

**TIME: 1:20PM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
A/C Y/N/NA			NA	NA		NA	NA			NA	NA									
HEAT Y/N/NA			Y	Y		Y	Y			Y	Y									
ROOM TEMP <80 °F			67°F	68		67	65			65	65°F									
CELL/LIGHT 20>fc Dirty/Blocked/NO B/D/OK/N			OK	OK		OK	OK			OK	OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok			OK	OK		OK	OK			OK	OK									
NIGHT/LIGHT 3-5 fc no/ok			OK	OK		OK	NO													
EXIT/LIGHT <10 fc yes/ok			OK	OK		OK	OK													
OTHER/AREAS 20> fc yes/ok			OK	OK		OK	OK			OK	OK									
H2O Temp 100 °F - 120 °F NO/OK			OK	OK		OK	OK			OK	OK									
HOT H2O Regulate/Mixing Valve Y/N			Y	Y		Y	Y			Y	Y									
HOT/COLD H2O Pressure H/L/OK			OK	OK		OK	OK			OK	OK									
BACK FLOW Device Y/N			Y	Y		Y	Y			Y	Y									
TOILET Flush Y/N			Y	Y		Y	Y			Y	Y									
TOILET LEAK Y/N			N	N		N	N			N	N									
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK			B	OK		B	OK			OK	OK									

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK			OK	OK	OK	OK	DA			OK	DA									
FLOOR-Surface Clean/soiled - C/S			S	S	S	S	S			S	S									
FLOOR Tiles-Missing/Damaged - MI/DA/OK			OK	OK	OK	OK	OK			OK	OK									
CELL - Dirty/Clean D/C			C	C	C	C	C			C	C									
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK	D	OK	OK	OK			OK	OK									
WALLS - Peeling Paint/Dirty/Damaged/PPT/D/da/OK			OK	OK	D	OK	OK			OK	OK									
VERMIN - Yes/No			N	N	N	N	N			N	N									
DESK - Yes/No			Y	Y	Y	Y	Y			Y	Y									
SAFETY MIRROR Distort/Missing/OK/NA			NA	NA	NA	NA	NA			NA	NA									
FIXTURES - Sink/Toilet Clean/Dirty - C/D			C	C	C	C	C			C	C									
BLANKET Yes/No			Y	Y	Y	Y	Y			Y	Y									
SHEETS - Torn/Worn Y/N/OK			OK	OK	OK	OK	OK			OK	OK									
TOWELS 2x week Y/N			Y	Y	Y	Y	Y			Y	Y									
TOOTHPASTE/SOAP Y/N			Y	Y	Y	Y	Y			Y	Y									
COMB/BRUSH-Y/N			Y	Y	Y	Y	Y			Y	Y									
TOILET PAPER in Cell Y/N			Y	Y	Y	Y	Y			Y	Y									
SANITARY Pads/Tampons Y/N/NA			NA	NA	NA	NA	NA			NA	NA									
CLOTHES 2x changes/week Y/N			Y	Y	Y	Y	Y			Y	Y									

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D4B    ESCORT: A. POINTS    DATE: APRIL 10, 2023    TIME: 1:20PM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	35	36								
A/C Y/N/NA		NA	NA	NA	NA		NA													
HEAT Y/N/NA		Y	Y	Y	Y		Y													
ROOM TEMP <80 °F		65°F	66	64	64		67°F													
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK	OK	D		OK													
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK	OK	OK		OK													
NIGHT/LIGHT 3-5 fc no/ok		OK	OK	OK	OK		OK													
EXIT/LIGHT <10 fc yes/ok		OK	OK	OK	OK		OK													
OTHER/AREAS 20> fc yes/ok		OK	OK	OK	OK		OK													
H2O Temp 100 °F - 120 °F NO/OK		OK	OK	OK	OK		OK													
HOT H2O Regulate/Mixing Valve Y/N		Y	Y	Y	Y		Y													
HOT/COLD H2O Pressure H/L/OK		Y	Y	Y	Y		Y													
BACK FLOW Device Y/N		Y	Y	Y	Y		Y													
TOILET Flush Y/N		Y	Y	Y	Y		Y													
TOILET LEAK Y/N		N	N	N	N		N													
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK	OK	OK	OK		OK													

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	36									
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK	OK	OK	OK		OK													
FLOOR-Surface Clean/soiled - C/S		OK	S	S	S		OK													
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK	OK	OK	OK		OK													
CELL - Dirty/Clean D/C		C	C	C	C		C													
CEILING - Peeling Paint/Dirty - PPT/D/OK		D	OK	OK	OK		OK													
WALLS - Peeling Paint/Dirty-Damaged PPT/D/DAOK		OK	DA	OK	OK		DA													
VERMIN - Yes/No		N	N	N	N		N													
DESK - Yes/No		Y	Y	Y	Y		Y													
SAFETY MIRROR Distort/Missing OK/NA		NA	NA	NA	NA		NA													
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C	C	C	C		C													
BLANKET Yes/No		Y	Y	Y	Y		Y													
SHEETS - Torn/Worn Y/N/OK		OK	OK	OK	OK		OK													
TOWELS 2x week Y/N		Y	Y	Y	Y		Y													
TOOTHPASTE/ SOAP Y/N		Y	Y	Y	Y		Y													
COMB/BRUSH-Y/N		Y	Y	Y	Y		Y													
TOILET PAPER in Cell Y/N		Y	Y	Y	Y		Y													
SANITARY Pads/ Tampons Y/N/NA		NA	NA	NA	NA		NA													
CLOTHES-2X changes/week/Y/NY/N																				

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D4B ESCORT: A. POINTS**

**DATE: APRIL 10, 2023 TIME: 1:20PM**

### COMMENTS:

Temperature Range: 65°F to 68°F

Damaged Mattresses: 1

#### Showers:

- Upper Left – The wall was dirty and separating at the base  
-The handwashing sink was separating from the wall
- Toilet Room: One of two toilets was not functional  
-The handwashing sink was separating from the wall
- Lower left – One toilet was not functional
- Upper Right: - Water was leaking from the shower head  
-There were damaged/missing wall tiles
- Toilet Room – The handwashing sink was separating from the wall and the faucet was damaged

#### Janitors' Closet:

- A mop rack was not provided.
- There were three hazardous chemicals without covers/tops

Cell #'s 1, 2, 3, 5, 8, 9, 10, 15,16, 18, 19, 22, 23, 26, 28 & 29 – The floor was not sanitarilly maintained

Cell #'s 1, 22, 23 & 27 - The bed was rusted

Cell # 1 – The night light was not functional

Cell #'s 3, 8, 15, 18, 19, 22, 23 & 26 – The baseboard was missing/peeling

Cell #'s 5, 8, 26, 27,28 & 31 – The wall was dirty/separating at the corner/damaged

Cell # 11 – There were water stains on the wall adjacent to the window – apparent water penetration

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: D4B ESCORT: A. POINTS DATE: APRIL 10, 2023 TIME: 1:20PM**

**COMMENTS:**

Cell #'s 15, 16 & 29 - There were 'spit balls' in the ceiling

Cell # 19 – The electrical light was not functional

Cell # 23 - There was one damaged mattress



Attachment 74.3 CTF 4.1 Inspection Tool E2A April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: E2A**

**ESCORT: A. POINTS**

**DATE: APRIL 11, 2023 TIME: 11:40AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
A/C Y/N/NA		NA	NA			NA	NA			NA	NA									
HEAT Y/N/NA		Y	Y			Y	Y			Y	Y									
ROOM TEMP <80 °F		64°F	63			66	65			65	64°F									
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK			OK	OK			OK	OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK			OK	OK			OK	OK									
NIGHT/LIGHT 3-5 fc no/ok		OK	OK			OK	OK													
EXIT/LIGHT <10 fc yes/ok		OK	OK			OK	OK													
OTHER/AREAS 20> fc yes/ok		OK	OK			OK	OK			OK	OK									
H2O Temp 100 °F - 120 °F NO/OK		OK	OK			OK	OK			OK	OK									
HOT H2O Regulate/Mixing Valve Y/N		Y	Y			Y	Y			Y	Y									
HOT/COLD H2O Pressure H/L/OK		OK	OK			OK	OK			OK	OK									
BACK FLOW Device Y/N		Y	Y			Y	Y			Y	Y									
TOILET Flush Y/N		Y	Y			Y	Y			Y	Y									
TOILET LEAK Y/N		N	N			N	N			N	N									
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK	OK			OK	OK			OK	OK									

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>		OK	OK			DA	DA			DA	DA									
<b>FLOOR-Surface Clean/soiled - C/S</b>		S	S			C	S			C	C									
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>		OK	OK			OK	OK			OK	OK									
<b>CELL - Dirty/Clean D/C</b>		C	C			C	C			C	C									
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>		OK	OK			OK	OK			D	OK									
<b>WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK</b>		OK	OK			OK	OK			OK	OK									
<b>VERMIN - Yes/No</b>		N	N			N	N			N	N									
<b>DESK - Yes/No</b>		Y	Y			Y	Y			Y	Y									
<b>SAFETY MIRROR Distort/Missing OK/NA</b>		NA	NA			NA	NA			NA	NA									
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>		C	C			C	C			C	C									
<b>BLANKET Yes/No</b>		Y	Y			Y	Y			Y	Y									
<b>SHEETS - Torn/Worn Y/N/OK</b>		OK	OK			OK	OK			OK	OK									
<b>TOWELS 2x week Y/N</b>		Y	Y			Y	Y			Y	Y									
<b>TOOTHPASTE/ SOAP Y/N</b>		Y	Y			Y	Y			Y	Y									
<b>COMB/BRUSH-Y/N</b>		Y	Y			Y	Y			Y	Y									
<b>TOILET PAPER in Cell Y/N</b>		Y	Y			Y	Y			Y	Y									
<b>SANITARY Pads/ Tampons- Y/N/NA</b>		NA	NA			NA	NA			NA	NA									
<b>CLOTHES -2X- Changes/week-Y/N</b>		Y	Y			Y	Y			Y	Y									

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: E2A ESCORT: A. POINT**

**DATE: APRIL 18, 2023**

**TIME: 11:40AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER										
	13	14	15	16	17	18	19	20	21	22	23	24									
A/C Y/N/NA		NA	NA			NA	NA		NA		NA										
HEAT Y/N/NA		Y	Y			Y	Y		Y		Y										
ROOM TEMP <80 °F		66°F	68			65	65		66		67°F										
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK			OK	OK		OK		OK										
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK			OK	OK		OK		OK										
NIGHT/LIGHT 3-5 fc no/ok		OK	OK			OK	OK														
EXIT/LIGHT <10 fc yes/ok		OK	OK			OK	OK														
OTHER/AREAS 20> fc yes/ok		OK	OK			OK	OK		OK		OK										
H2O Temp 100 °F - 120 °F NO/OK		OK	OK			OK	OK		OK		OK										
HOT H2O Regulate/Mixing Valve Y/N		Y	Y			Y	Y		Y		Y										
HOT/COLD H2O Pressure H/L/OK		OK	OK			Y	Y		OK		OK										
BACK FLOW Device Y/N		Y	Y			Y	Y		Y		Y										
TOILET Flush Y/N		Y	Y			Y	Y		Y		Y										
TOILET LEAK Y/N		N	N			N	N		N		N										
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		OK	OK			OK	OK		OK		OK										

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK	OK			OK	OK		OK	OK	OK									
FLOOR-Surface Clean/soiled - C/S		C	C			C	C		C	C	C									
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK	OK			OK	OK		OK	OK	OK									
CELL - Dirty/Clean D/C		C	C			C	C		C	C	C									
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK	OK			OK	OK		OK	OK	OK									
WALLS - Peeling Paint/Dirty - PPT/D/OK		OK	OK			OK	OK		OK	OK	OK									
VERMIN - Yes/No		N	N			N	N		N	N	N									
DESK - Yes/No									Y	Y	Y									
SAFETY MIRROR Distort/Missing/OK/NA		NA	NA			NA	NA		NA	NA	NA									
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C	C			C	C		C	C	C									
BLANKET Yes/No		Y	Y			Y	Y		Y	Y	Y									
SHEETS - Torn/Worn Y/N/OK		Y	Y			Y	OK		OK	OK	OK									
TOWELS 2x week Y/N		Y	Y			Y	Y		Y	Y	Y									
TOOTHPASTE/SOAP Y/N		Y	Y			Y	Y		Y	Y	Y									
COMB/BRUSH-Y/N		Y	Y			Y	Y		Y	Y	Y									
TOILET PAPER in Cell Y/N		Y	Y			Y	Y		Y	Y	Y									
SANITARY Pads/Tampons Y/N/NA		NA	NA			NA	NA		NA	NA	NA									
CLOTHES 2x changes/week Y/N		Y	Y			Y	Y		Y	Y	Y									

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E2A    ESCORT: A. POINTS**

**ATE: APRIL 11, 2023    TIME: 11:40AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	35	36								
A/C Y/N/NA	NA	NA	NA				NA													
HEAT Y/N/NA	Y	Y	Y				Y													
ROOM TEMP <80 °F	64°F	64	65				64°F													
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK				OK													
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK				OK													
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK				OK													
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK				OK													
OTHER/AREAS 20> fc yes/ok	OK	OK	OK				OK													
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK				OK													
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y				Y													
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK				OK													
BACK FLOW Device Y/N	Y	Y	Y				Y													
TOILET Flush Y/N	Y	Y	Y				Y													
TOILET LEAK Y/N	N	N	N				N													
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK	OK	B				OK													

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	36									
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK				OK													
FLOOR-Surface Clean/soiled - C/S	S	C	C				C													
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK				OK													
CELL - Dirty/Clean D/C	C	C	C				C													
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK				OK													
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK				OK													
VERMIN - Yes/No	N	N	N				N													
DESK - Yes/No	Y	Y	Y				Y													
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA				NA													
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C				C													
BLANKET Yes/No	Y	Y	Y				Y													
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK				OK													
TOWELS 2x week Y/N	Y	Y	OK				Y													
TOOTHPASTE/ SOAP Y/N	Y	Y	Y				Y													
COMB/BRUSH-Y/N	Y	Y	Y				Y													
TOILET PAPER in Cell Y/N	Y	Y	Y				Y													
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA				NA													
CLOTHES-2X changes/week/Y/NY/N	Y	Y	Y				Y													

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E2A    ESCORT: A. POINTS    DATE: APRIL 11, 2023    TIME: 11:40AM**

### COMMENTS:

Temperature Range: 63°F to 68°F

Damaged Mattresses: 5

Showers:

- Lower Right – One of the handwashing sinks was not functional
- Lower Left – The two handwashing sinks were damaged
  - One toilet seat was loose
- Upper Left – The controls for both handwashing were damaged
- 

Laundry Room – The tiles were damaged

Cell #'s 2, 3, 7, 14, 19 & 27 – There was graffiti/peeling paint/dirt on the wall and door

Cell #'s 2,3, 7, 25 & 31 – The floor was not sanitarily maintained

Cell #'s 3, 6, 7, 10 & 11 – The mattresses were damaged

Cell #'s 11, 21 & 23 – The ceiling was not sanitarily maintained

Cell # 18 – The baseboard was damaged

Cell # 27 – The register cover was blocked with paper

Cell #'s – 14 & 21 – The floor was separating at the corner





Attachment 74.3 CTF 4.m Inspection Tool E2B April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: E2B**

**ESCORT: A. POINTS**

**DATE: APRIL 11, 2023 TIME: 1:15PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
A/C Y/N/NA		NA		NA	NA			NA			NA	NA								
HEAT Y/N/NA		Y		Y	Y			Y			Y	Y								
ROOM TEMP <80 °F		64°F		63	65			67			64	65°F								
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK	OK			OK			OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK	OK			OK			OK	OK								
NIGHT/LIGHT 3-5 fc no/ok		OK		OK	OK							OK								
EXIT/LIGHT <10 fc yes/ok		OK		OK	OK							OK								
OTHER/AREAS 20> fc yes/ok		OK		OK	OK			OK			OK	OK								
H2O Temp 100 °F - 120 °F NO/OK		OK		OK	OK			OK			OK	OK								
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y			Y			Y	Y								
HOT/COLD H2O Pressure H/L/OK		OK		OK	OK			OK			OK	OK								
BACK FLOW Device Y/N		Y		Y	Y			Y			Y	Y								
TOILET Flush Y/N		Y		Y	Y			Y			Y	Y								
TOILET LEAK Y/N		N		N	N			N			N	N								
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		B		B	B			B				B								

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>		DA		OK	OK			OK			OK	OK								
<b>FLOOR-Surface Clean/soiled - C/S</b>		C		S	S			C			C	C								
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>		OK		OK	OK			OK			OK	OK								
<b>CELL - Dirty/Clean D/C</b>		C		C	C			C			C	C								
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>		OK		OK	OK			OK			OK	OK								
<b>WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK</b>		OK		OK	OK			OK			OK	OK								
<b>VERMIN - Yes/No</b>		Y		Y	Y			Y			Y	Y								
<b>DESK - Yes/No</b>		N		N	N			N			N	N								
<b>SAFETY MIRROR Distort/Missing OK/NA</b>		NA		NA	NA			NA			NA	NA								
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>		C		C	C			C			C	C								
<b>BLANKET Yes/No</b>		Y		Y	Y			Y			Y	Y								
<b>SHEETS - Torn/Worn Y/N/OK</b>		OK		OK	OK			OK			OK	OK								
<b>TOWELS 2x week Y/N</b>		Y		Y	Y			Y			Y	Y								
<b>TOOTHPASTE/ SOAP Y/N</b>		Y		Y	Y			Y			Y	Y								
<b>COMB/BRUSH-Y/N</b>		Y		Y	Y			Y			Y	Y								
<b>TOILET PAPER in Cell Y/N</b>		Y		Y	Y			Y			Y	Y								
<b>SANITARY Pads/ Tampons- Y/N/NA</b>		NA		NA	NA			NA			NA	NA								
<b>CLOTHES -2X- Changes/week-Y/N</b>		Y		Y	Y			Y			Y	Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E2B**

**ESCORT: A. POINTS**

**DATE: APRIL 11, 2023**

**TIME: 1:15PM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
A/C Y/N/NA				NA		NA		NA	NA		NA									
HEAT Y/N/NA				Y		Y		Y	Y		Y									
ROOM TEMP <80 °F				67°F		67		65	67		66°F									
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK				OK		OK		OK	OK		OK									
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok				OK		OK		OK	OK		OK									
NIGHT/LIGHT 3-5 fc no/ok				OK		OK														
EXIT/LIGHT <10 fc yes/ok				OK		OK														
OTHER/AREAS 20> fc yes/ok				OK		OK		OK	OK		OK									
H2O Temp 100 °F - 120 °F NO/OK				OK		OK		OK	OK		OK									
HOT H2O Regulate/Mixing Valve Y/N				Y		Y		Y	Y		Y									
HOT/COLD H2O Pressure H/L/OK				OK		OK		OK	OK		OK									
BACK FLOW Device Y/N				Y		Y		Y	Y		Y									
TOILET Flush Y/N				Y		Y		Y	Y		Y									
TOILET LEAK Y/N						N		N	N		N									
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK				B		B		B	B		B									

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK				OK		OK		OK	OK		OK									
FLOOR-Surface Clean/soiled - C/S				C		C		C	C		C									
FLOOR Tiles-Missing/Damaged - MI/DA/OK				OK		OK		OK	OK		OK									
CELL - Dirty/Clean D/C				C		C		C	C		C									
CEILING - Peeling Paint/Dirty - PPT/D/OK				OK		OK		OK	OK		OK									
WALLS - Peeling Paint/Dirty - PPT/D/OK				OK		OK		OK	OK		OK									
VERMIN - Yes/No				Y		Y		Y	Y		Y									
DESK - Yes/No				N		N		N	N		N									
SAFETY MIRROR Distort/Missing/OK/NA				NA		NA		NA	NA		NA									
FIXTURES - Sink/Toilet Clean/Dirty - C/D				C		C		C	C		C									
BLANKET Yes/No				Y		Y		Y	Y		Y									
SHEETS - Torn/Worn Y/N/OK				OK		OK		OK	OK		OK									
TOWELS 2x week Y/N				Y		Y		Y	Y		Y									
TOOTHPASTE/SOAP Y/N				Y		Y		Y	Y		Y									
COMB/BRUSH-Y/N				Y		Y		Y	Y		Y									
TOILET PAPER in Cell Y/N				Y		Y		Y	Y		Y									
SANITARY Pads/Tampons Y/N/NA				NA		NA		NA	NA		NA									
CLOTHES 2x changes/week Y/N				Y		Y		Y	Y		Y									

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E2B ESCORT: A. POINTS**

**DATE: APRIL 11, 2023 TIME: 1:15PM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	35	35									
A/C Y/N/NA	NA	NA	NA	NA		NA		NA												
HEAT Y/N/NA	Y	Y	Y	Y		Y		Y												
ROOM TEMP <80 °F	67°F	67	68	67		67		69°F												
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK	OK	OK		OK		OK												
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK		OK		OK												
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK	OK		OK														
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK		OK														
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK		OK		OK												
H2O Temp 100 °F - 120 °F NO/OK	OK	OK	OK	OK		OK		OK												
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y		Y		Y												
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK		OK		OK												
BACK FLOW Device Y/N	Y	Y	Y	Y		Y		Y												
TOILET Flush Y/N	Y	Y	Y	Y		Y		Y												
TOILET LEAK Y/N	N	N	N	N		N		N												
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	B	B	B	B		OK		OK												

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	35									
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK	OK	OK		OK		OK												
FLOOR-Surface Clean/soiled - C/S	C	S	C	S		C		S												
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK	OK		OK		OK												
CELL - Dirty/Clean D/C	C	C	C	C		C		C												
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK		OK		OK												
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK		OK		OK												
VERMIN - Yes/No	N	N	N	N		N		N												
DESK - Yes/No	Y	Y	Y	Y		Y		Y												
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA		NA		NA												
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C		C		C												
BLANKET Yes/No	Y	Y	Y	Y		Y		Y												
SHEETS - Torn/Worn Y/N/OK	OK	OK	OK	OK		OK		OK												
TOWELS 2x week Y/N	Y	Y	Y	Y		Y		Y												
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y		Y		Y												
COMB/BRUSH-Y/N	Y	Y	Y	Y		Y		Y												
TOILET PAPER in Cell Y/N	Y	Y	Y	Y		Y		Y												
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA		NA		NA												
CLOTHES-2X changes/week/Y/NY/N	Y	Y	Y	Y		Y		Y												



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E2B ESCORT: A. POINTS**

**DATE: APRIL 11, 2023 TIME: 1:15PM**

### COMMENTS:

Temperature Range: 60°F to 69°F

Damaged Mattresses: 5

Showers:

Upper Left – The handwashing sink was not properly stabilized to the wall

Upper and Lower Right and left – The water pressure was low and the handwashing sink wash not properly stabilized to the wall.

Cell #'s 2, 20 and 28 – The mattress was damaged

Cell #'s 2, 4, 5, 18, 20, 21, 26, 28 and 32 – The floor was not sanitarily maintained

Cell #'s 2, 4, 9, 12, 16, 18, 21, 23, 25, 26 & 27 – The register cover was blocked

Cell # 8 The bed frame was rusted

Cell #'s 23, 26 & 30 – The baseboard was damaged/missing

Cell # 28 – There was graffiti on the wall

Attachment 74.3 CTF 4.n Inspection Tool E3A April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: E3A ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 2:30PM**

ELEMENTS	UPPER LEFT TIER								UPPER LEFT TIER											
	1	2	3	4	5	6	7	8												
A/C Y/N/NA	NA	NA		NA		Y														
HEAT Y/N/NA	Y	Y		Y		Y														
ROOM TEMP <80 °F	66°F	67		67		67°F														
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK		OK		OK														
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK		OK														
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK		OK														
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK		OK														
OTHER/AREAS 20> fc yes/ok	OK	OK		OK		OK														
H2O Temp 100 °F - 120 °F NO/OK	OK	OK		OK		OK														
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y		Y														
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK		OK														
BACK FLOW Device Y/N	Y	Y		Y		Y														
TOILET Flush Y/N	Y	Y		Y		Y														
TOILET LEAK Y/N	N	N		N		N														
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	b	B		OK		OK														

ELEMENTS	UPPER LEFT TIER								UPPER LEFT TIER													
	1	2	3	4	5	6	7	8														
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	DA	OK		OK		OK																
<b>FLOOR-Surface Clean/soiled - C/S</b>	S	S		S		S																
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK	OK		OK		OK																
<b>CELL - Dirty/Clean D/C</b>	C	C		C		C																
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK	OK		OK		OK																
<b>WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK</b>	DA	OK		OK		OK																
<b>VERMIN - Yes/No</b>	N	N		N		N																
<b>DESK - Yes/No</b>						Y																
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA	NA		NA		NA																
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C	C		D		C																
<b>BLANKET Yes/No</b>	Y	Y		Y		Y																
<b>SHEETS - Torn/Worn Y/N/OK</b>	OK	OK		OK		OK																
<b>TOWELS 2x week Y/N</b>	Y	Y		Y		Y																
<b>TOOTHPASTE/ SOAP Y/N</b>	Y	Y		Y		Y																
<b>COMB/BRUSH-Y/N</b>	Y	Y		Y		Y																
<b>TOILET PAPER in Cell Y/N</b>	Y	Y		Y		Y																
<b>SANITARY Pads/ Tampons- Y/N/NA</b>	NA	NA		NA		NA																
<b>CLOTHES -2X- Changes/week-Y/N</b>	Y	Y		Y		Y																

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E3A ESCORT: A. POINTS**

**DATE: APRIL 12, 2023**

**TIME: 2:30PM**

ELEMENTS	LOWER LEFT TIER								LOWER LEFT TIER								
	9	10	11	12	13	14	15										
A/C Y/N/NA	NA	NA		NA			NA										
HEAT Y/N/NA	Y	Y		Y			Y										
ROOM TEMP <80 °F	66°F	66		61			67°F										
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK	OK		OK			OK										
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK			OK										
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK			OK										
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK			OK										
OTHER/AREAS 20> fc yes/ok	OK	OK		OK			OK										
H2O Temp 100 °F - 120 °F NO/OK	OK	OK		OK			OK										
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y			Y										
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK			OK										
BACK FLOW Device Y/N	Y	Y		Y			Y										
TOILET Flush Y/N	Y	Y		N			Y										
TOILET LEAK Y/N	N	N		N			N										
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	B	OK		B			OK										

ELEMENTS	LOWER LEFT TIER							LOWER LEFT TIER												
	9	10	11	12	13	14	15													
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK	OK		OK			OK													K
FLOOR-Surface Clean/soiled - C/S	C	S		S			C													
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK	OK		OK			OK													
CELL - Dirty/Clean D/C	C	C		C			C													
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK			OK													
WALLS - Peeling Paint/Dirty-Damaged PPT/D/DA/OK	OK	DA		DA			DA													
VERMIN - Yes/No	N	N		N			N													
DESK - Yes/No	Y	Y		Y			Y													
SAFETY MIRROR Distort/Missing/OK/NA	NA	NA		NA			NA													
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C		C			C													
BLANKET Yes/No	Y	Y		Y			Y													
SHEETS - Torn/Worn Y/N/OK	OK	OK		OK			OK													
TOWELS 2x week Y/N	Y	Y		Y			Y													
TOOTHPASTE/SOAP Y/N	Y	Y		Y			Y													
COMB/BRUSH-Y/N	Y	Y		Y			Y													
TOILET PAPER in Cell Y/N	Y	Y		Y			Y													
SANITARY Pads/Tampons Y/N/NA	NA	NA		NA			NA													
CLOTHES 2x changes/week Y/N	Y	Y		Y			Y													

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E3A    ESCORT: A. POINTS    DATE: APRIL 12, 2022    TIME: 2:30PM**

ELEMENTS	UPPER RIGHT TIER								UPPER RIGHT TIER								
	16	17	18	19	20	21	22	23									
A/C Y/N/NA		NA			NA	NA	NA										
HEAT Y/N/NA		Y			Y	Y	Y										
ROOM TEMP <80 °F		65°F			66	68	66°F										
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK			OK	OK	OK										
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK			OK	OK	OK										
NIGHT/LIGHT 3-5 fc no/ok		OK			OK	OK	OK										
EXIT/LIGHT <10 fc yes/ok		OK			OK	OK	OK										
OTHER/AREAS 20> fc yes/ok		OK			OK	OK	OK										
H2O Temp 100 °F - 120 °F NO/OK		OK			OK	OK	OK										
HOT H2O Regulate/Mixing Valve Y/N		Y			OK	OK	OK										
HOT/COLD H2O Pressure H/L/OK		OK			OK	OK	OK										
BACK FLOW Device Y/N		Y			Y	Y	Y										
TOILET Flush Y/N		Y			Y	N	Y										
TOILET LEAK Y/N		N			N	N	N										
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		OK			OK	OK	OK										

ELEMENTS	UPPER RIGHT TIER								UPPER RIGHT TIER											
	16	17	18	19	20	21	22	23												
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK			OK	OK	OK													
FLOOR-Surface Clean/soiled - C/S		S			S	C	S													
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK			OK	OK	OK													
CELL - Dirty/Clean D/C		C			C	C	C													
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK			OK	OK	OK													
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/da/OK		DA			OK	OK	OK													
VERMIN - Yes/No		N			N	N	N													
DESK - Yes/No		Y			Y	Y	Y													
SAFETY MIRROR Distort/Missing OK/NA		NA			NA	NA	NA													
FIXTURES-Sink/ Toilet-Clean/Dirty - C/D		C			C	C	D													
BLANKET Yes/No		Y			Y	Y	Y													
SHEETS - Torn/Worn Y/N/OK		OK			OK	OK	OK													
TOWELS 2x week Y/N		Y			Y	Y	Y													
TOOTHPASTE/ SOAP Y/N		Y			Y	Y	Y													
COMB/BRUSH-Y/N		Y			Y	Y	Y													
TOILET PAPER in Cell Y/N		Y			Y	Y	Y													
SANITARY Pads/ Tampons Y/N/NA		NA			NA	NA	NA													
CLOTHES-2X changes/week/Y/N		Y			Y	Y	Y													



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 2:30 PM**

ELEMENTS	LOWER RIGHT TIER								LOWER RIGHT TIER								
	24	25	26	27	28	29	30	31									
A/C Y/N/NA		NA	NA			NA	NA										
HEAT Y/N/NA		Y	Y			Y	Y										
ROOM TEMP <80 °F		OK	OK			OK	OK										
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK			OK	OK										
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK			OK	OK										
NIGHT/LIGHT 3-5 fc no/ok		NO	OK			OK	OK										
EXIT/LIGHT <10 fc yes/ok		OK	OK			OK	OK										
OTHER/AREAS 20> fc yes/ok		OK	OK			OK	OK										
H2O Temp 100 °F - 120 °F NO/OK		OK	OK			OK	OK										
HOT H2O Regulate/Mixing Valve Y/N		Y	Y			Y	Y										
HOT/COLD H2O Pressure H/L/OK		OK	OK			OK	OK										
BACK FLOW Device Y/N		Y	Y			Y	Y										
TOILET Flush Y/N		Y	Y			Y	Y										
TOILET LEAK Y/N		N	N			N	N										
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK	OK			OK	OK										

ELEMENTS	LOWER RIGHT TIER							LOWER RIGHT TIER												
	24	25	26	27	28	29	30													
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK	OK			OK	OK													
FLOOR-Surface Clean/soiled - C/S		C	S			S	C													
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK	OK			OK	OK													
CELL - Dirty/Clean D/C		C	C			C	C													
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK	OK			OK	OK													
WALLS - Peeling Paint/Dirty - PPT/D/OK		DA	OK			OK	DA													
VERMIN - Yes/No		Y	Y			Y	Y													
DESK - Yes/No		Y	Y			Y	Y													
SAFETY MIRROR Distort/Missing OK/NA		NA	NA			NA	NA													
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C	D			C	C													
BLANKET Yes/No		Y	Y			Y	Y													
SHEETS - Torn/Worn Y/N/OK		OK	OK			OK	OK													
TOWELS 2x week Y/N		Y	Y			Y	Y													
TOOTHPASTE/ SOAP Y/N		Y	Y			Y	Y													
COMB/BRUSH-Y/N		Y	Y			Y	Y													
TOILET PAPER in Cell Y/N		Y	Y			Y	Y													
SANITARY Pads/ Tampons Y/N/NA		NA	NA			NA	NA													
CLOTHES - 2X changes/week-Y/N		Y	Y			Y	Y													

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: E3A ESCORT: A. POINTS**

**DATE: APRIL 12, 2023 TIME: 2:30AM**

### COMMENTS:

Temperature Range – 61°F to 69°F

Damaged Mattresses(s) - 1

Showers:

- Lower Left – The shower head was leaking
- Upper Right – The wall was separating at the corners
- Lower Right – The paint was peeling in the ceiling

Janitors' Closet:

- Mop racks were not provided in the closets

Room # 156 – The handwashing sink was cracked

Cell # 1 – There was one damaged mattress

Cell #'s 1, 10, 12, 15, 21, 25 & 26 -The wall was dirty and separating at the corners

Cell #'s 1, 2, 9 & 12 – The register cover was blocked/dirty

Cell # 1's 1, 2, 6, 12, 17, 20, 22, 25, 26 & 29 – The floor was not sanitarly maintained

Cell # 6 – The metal bed frame was rusted and there was peeling paint on the desk

Cell #'s 6, 7, 22 & 26 - The fixtures -toilet and handwashing sink- were not sanitarly maintained

Cell # 20 – The ceiling was dirty

Cell # 22 – The toilet was not functioning properly -short flush

Cell # 25 – The night light was not functional and there was no switch for the electrical light switch

Attachment 74.3 CTF 4.o Inspection Tool E4A May 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E3A ESCORT: CAPT. N. SAUNDERS & C. R. YOUNG**

**DATE: MAY 20, 2022 TIME: 10:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24
A/C Y/N/NA						Y		8	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		Y	Y	Y
HEAT Y/N/NA						NA		NA	NA	NA	NA	NA	NA		NA	NA	NA	NA	NA	NA		NA	NA	NA
ROOM TEMP <80F						74°F		72	75	76	77	75	73	72		76	75	71	72	72		71	72	72°F
CELL/LIGHT>20fc Dirty/Blocked B/D/OK						OK		OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	OK	OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok						OK		OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	OK	OK	
NIGHT/LIGHT 3-5 fc no/ok						OK		OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	NO	OK	
EXIT/LIGHT <10 fc yes/ok								OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	OK	OK	
OTHER/AREAS 20> fc yes/ok						OK		OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	OK	OK	
H2O Temp 100 °F 120 °F NO/OK						OK		OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	OK	OK	
HOT H2O Regulate/Mixing Valve Y/N						Y		Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y	
HOT/COLD H2O Pressure H/L/OK						OK		OK	OK	OK	OK	OK	OK		OK	OK	OK	OK	OK		OK	OK	OK	
BACK FLOW Device Y/N						Y		Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y	
TOILET Flush Y/N						Y		Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y	
TOILET LEAK Y/N						N		N	N	N	N	N	N		N	N	N	N	N		N	N	N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK						OK		OK	OK	OK	D	OK	OK	OK		OK	OK	OK	OK		OK	OK	OK	

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER										21	22	23	24
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20				
Mattress/Cover Soiled Damaged DA/Y/N/OK						OK		OK	OK	D A	OK	O K	OK	O K		OK	OK	O K	OK	O K		OK	OK	OK
FLOOR-Surface Clean/soiled - C/S						C		C	C	C	C	S	C	S		S	C	C	C	C		C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK						OK		OK	OK	O K	OK	O K	OK	O K		OK	OK	O K	OK	O K		OK	OK	OK
CELL - Dirty/Clean D/C						C		C	C	C	D	C	C	C		C	D	C	C	C		C	D	C
CEILING - Peeling Paint/Dirty - PPT/D/OK						OK		OK	OK	O K	OK	O K	OK	O K		OK	OK	O K	OK	O K		OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK						DA		D	OK	O K	CS	D A	OK	O K		OK	OK	O K	OK	O K		OK	OK	OK
VERMIN - Yes/No						N		N	N	N	N	N	N	N		N	N	N	N	N		N	N	N
DESK - Yes/No						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y
SAFETY MIRROR Distort/Missing OK/NA						NA		NA	NA	N A	NA	N A	NA	N A		NA	NA	N A	NA	N A		NA	NA	NA
FIXTURES -Sink/ Toilet-Clean/Dirty - C/D						C		D	C	D	C	C	C	C		C	C	C	C	C		C	C	C
BLANKET Yes/No						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y
SHEETS - Torn/Worn Y/N/OK						OK		OK	OK	O K	OK	O K	OK	O K		OK	OK	O K	OK	O K		OK	OK	OK
TOWELS 2x week Y/N						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y
TOOTHPASTE/ SOAP Y/N						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y
COMB/BRUSH-Y/N						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y
TOILET PAPER in Cell Y/N						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y
CLOTHES-2X Changes/wk.- YN						Y		Y	Y	Y	Y	Y	Y	Y		Y	Y	Y	Y	Y		Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E3A ESCORT: CAPT. N. SAUNDERS & C.R. YOUNG**

**DATE: MAY 20, 2022**

**TIME: 10:00AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER														
	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	
A/C Y/N/NA	Y			Y			Y	Y																	
HEAT Y/N/NA	NA			NA			NA	NA																	
ROOM TEMP<80 °F	71°F			72			72	72°F																	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK			OK			OK	OK																	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK			OK			OK	OK																	
NIGHT/LIGHT 3-5 fc no/ok	OK			OK			OK	OK																	
EXIT/LIGHT <10 fc yes/ok	OK			OK			OK	OK																	
OTHER/AREAS 20> fc yes/ok	OK			OK			OK	OK																	
H2O Temp 100 °F - 120 °F NO/OK	OK			OK			OK	OK																	
HOT H2O Regulate/Mixing Valve Y/N	Y			Y			Y	OK																	
HOT/COLD H2O Pressure H/L/OK	OK			OK			OK	OK																	
BACK FLOW Device Y/N	Y			Y			Y	Y																	
TOILET Flush Y/N	Y			Y			Y	Y																	
TOILET LEAK Y/N	N			N			N	N																	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/D/B/OK	OK			OK			OK	D																	

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER													
	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK			OK			DA	DA																
<b>FLOOR-Surface Clean/soiled - C/S</b>	C			C			C	C																
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK			OK			OK	OK																
<b>CELL - Dirty/Clean D/C</b>	C			OK			C	C																
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK			OK			OK	OK																
<b>WALLS - Peeling Paint/Dirty/Damaged -PPT/D/DA/OK</b>	D			DA			DA	OK																
<b>VERMIN - Yes/No</b>	N			N			N	N																
<b>DESK - Yes/No</b>	Y			Y			Y	Y																
<b>SAFETY MIRROR Distort/Missing/ OK/NA</b>	NA		NA				NA	NA																
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>	C		C			C	C	C																
<b>BLANKET Yes/No</b>	Y		Y		Y		Y	Y																
<b>SHEETS - Torn/ Worn Y/N/OK</b>	OK		OK		OK		OK	OK																
<b>TOWELS-2x week Y/N Y/N</b>	Y		Y		Y		Y	Y																
<b>TOOTHPASTE/ SOAP Y/N</b>	Y		Y		Y		Y	Y																
<b>COMB/BRUSH-Y/N</b>	Y		Y		Y		Y	Y																
<b>TOILET PAPER in Cell Y/N</b>	Y		Y		Y		Y	Y																
<b>SANITARY Pads/ Tampons Y/N/NA</b>	Y		Y		Y		Y	Y																
<b>CLOTHES-2x changes/week-Y/N</b>	Y		Y		Y		Y	Y																



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E3A ESCORT: CAPT. N. SAUNDERS & C.R. YOUNG DATE: MAY 20, 2022 TIME: 10:00AM**

### COMMENTS:

Population: 9

Temperature Range: 71°F – 76°F

Damaged mattresses: 3

Showers:

- Lower Left – There was peeling plaster in the ceiling

Janitors' Closet:

- Lower Right (Room # 156) – The room is inaccessible. The key was broken in the lock.

Pipe Chase: No discrepancies were observed.

Room # 152 – The wall was damaged

Room # 153 (Triage Area) – The handwashing sink was not equipped with a wing, mechanical or electronic controls.

- Cell numbers one through four were not in use. Plumbing and Construction issues.

Cell # 6 – The wall was separating at the corner and there was apparent water penetration through the wall.

Cell # 8 – There was graffiti on the wall and the fixtures were not sanitarily maintained

Cell # 10 – There was one damaged mattress and the fixtures were not sanitarily maintained

Cell # 12 – The wall was separating at the corner and the wall and floor were not sanitarily maintained.

Cell # 14 – The floor was dirty

Cell # 16 – The toilet was not functional. The floor was not sanitarily maintained

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C2A ESCORT: CAPT. N. SAUNDERS & C.R. YOUNG DATE: MAY 20, 2022 TIME: 10:00AM**

**COMMENTS:**

Cell # 30 – The door was locked. Not in use.

Cell # 31 – There was one damaged mattress.  
– The wall was separating at the corner

Cell # 32 – The toilet was not functioning properly, the water runs continuously

- The metal storage cabinets and foot lockers were rusted, dirty and the paint was peeling

Attachment 74.3 CTF 4.p Inspection Tool Med68 Addendum  
Apr 23



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 68**

**ESCORT: A. POINTS**

**DATE: APRIL 18, 2023**

### COMMENTS:

Room # 104 – One of the chairs was damaged and the baseboard was damaged

Room 105 –There was apparent water penetration through the wall and at the baseboard

- There were apparent water stains on the ceiling tiles

Room # 106 - The wall was separating at the corner

- The baseboard was peeling
- The floor was not sanitarily maintained
- There was apparent water penetration through the ceiling and water stains on the ceiling tiles
- The cabinets were damaged

Room # 107 – There were water stains on the wall and ceiling tiles apparent water penetration

- The wall was separating at the corner
- The baseboard was peeling
- The floor was not sanitarily maintained

Room # 108 – The wall was separating at the corner and there was apparent water penetration

- The baseboard was damaged and missing

Room # 112 – Several of the ceiling tiles were loose

- The baseboard was damaged

Room # 128 -The cabinet was damaged and the floor was not sanitarily maintained

Room # 137 – There were three blown fluorescent tubes

Room# 134 – The cabinet and one chair were damaged

- There were damaged floor and ceiling tiles

Room # 142 – There was one chair and a wheel chair that was damaged

- Compress gases were not racked and or chained

Room # 146 – The paint on the cabinet top was peeling

**ADDENDUM (CONTINUED)**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 68    ESCORT: A. POINTS**

**DATE: APRIL 18, 2023**

**COMMENTS:**

Dental:

- There were damaged floor and ceiling tiles
- The cabinets and baseboard were damaged
- Lobby - The floor covering was damaged

Nurses Station:

- The work table and one chair were damaged

Attachment 74.3 CTF 4.q Inspection Tool Med82 April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 82    ESCORT: A. POINTS & AMY WHITFIELD    DATE: APRIL 20, 2023    TIME: 9:50AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20				
A/C Y/N/NA	NA	NA			NA	NA	NA		NA	NA					NA		NA	NA		NA				
HEAT Y/N/NA	Y	Y			Y	5	Y		Y	Y					Y		Y	Y		Y				
ROOM TEMP <80 °F	73°F	73			73	74	72		74	74					72		73	74		74°F				
CELL/LIGHT-20>fc-Dirty/Blocked-B/D/OK	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
NIGHT/LIGHT 3-5 fc no/ok	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
EXIT/LIGHT <10 fc yes/ok	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
OTHER/AREAS 20> fc yes/ok	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
H2O Temp 100 °F - 120 °F NO/OK	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
HOT H2O Regulate/Mixing Valve Y/N	Y	Y			Y	Y	Y		Y	Y					Y		Y	Y		Y				
HOT/COLD H2O Pressure H/L/OK	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
BACK FLOW Device Y/N	Y	Y			Y	Y	Y		Y	Y					Y		Y	Y		Y				
TOILET Flush Y/N	Y	Y			Y	Y	Y		Y	Y					Y		Y	Y		Y				
TOILET LEAK Y/N	N	N			N	N	N		N	N					N		N	N		N				
REGISTER/VENTS 15 cu ft - Clean/Dirty/Blocked - C/B/OK	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER													
	1	2	3	4	5	6	7	8	9	10	1	12	13	14	15	16	17	18	19	20	21	22	23	24
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
<b>FLOOR-Surface Clean/soiled - C/S</b>	C	S			C	S	C		S	S					S		S	S		C				
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>	OK	OK			OK	OK	OK		OK	OK					OK		OK	OK		OK				
<b>CELL - Dirty/Clean D/C</b>	C	C			C	C	C		C	C					C		C	C		C				
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>	OK	OK			OK	OK	OK		OK	D					OK		D	OK		OK				
<b>WALLS - Peeling Paint/Dirty/Damaged PPT/D/DA/OK</b>	OK	OK			DA	DA	OK		D	DA					OK		OK	DA		DA				
<b>VERMIN - Yes/No</b>	N	N			N	N	N		N	N					N		N	N		N				
<b>DESK - Yes/No</b>	Y	Y			Y	Y	Y		Y	Y					Y		Y			Y				
<b>SAFETY MIRROR Distort/Missing OK/NA</b>	NA	NA			NA	NA	NA		NA						NA		NA			NA				
<b>FIXTURES -Sink/ Toilet/Clean/Dirty - C/D</b>	C	C			C	C	C		C						D		C			C				
<b>BLANKET Yes/No</b>	Y	Y			Y	Y	Y		Y						Y		Y			Y				
<b>SHEETS - TORN/ Worn-Y/N/OK</b>	OK	OK			OK	OK	OK		OK						OK		OK			OK				
<b>TOWELS 2x week Y/N</b>	Y	Y			Y	Y	Y		Y						Y		Y			Y				
<b>TOOTHPASTE/ SOAP Y/N</b>	Y	Y			Y	Y	Y		Y						Y		Y			Y				
<b>COMB/BRUSH-Y/N</b>	Y	Y			Y	Y	Y		Y						Y		Y			Y				
<b>TOILET PAPER in Cell Y/N</b>	Y	Y			Y	Y	Y		Y						Y		Y			Y				
<b>SANITARY Pads/ Tampons Y/N/NA</b>	NA	NA			NA	NA	NA		NA						NA		NA			NA				
<b>CLOTHES -2x changes/wk. Y/N</b>	Y	Y			Y	Y	Y		Y						Y		Y			Y				



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 82 ESCORT: A. POINTS & AMY WHITFIELD**

**DATE: APRIL 20, 2023**

**TIME: 9:50AM**

**LOWER LEFT TIER**

**LOWER LEFT TIER**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER												
	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40			
Mattress/Cover Soiled Damaged DA/Y/N/OK			OK			OK																	
FLOOR-Surface Clean/soiled - C/S			C			S																	
FLOOR Tiles-Missing/Damaged - MI/DA/OK			OK			OK																	
CELL - Dirty/Clean D/C			C			C																	
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK			OK																	
WALLS - Peeling Paint/Dirty/Damaged -PPT/D/DAOK			DA			D																	
VERMIN - Yes/No			N			N																	
DESK - Yes/No			Y			Y																	
SAFETY MIRROR Distort/Missing/ OK/NA			NA			NA																	
FIXTURES - Sink/Toilet Clean/Dirty - C/D			C			C																	
BLANKET Yes/No			Y			Y																	
SHEETS - Torn/ Worn Y/N/OK			OK			OK																	
TOWELS 2x week Y/N			Y			Y																	
TOOTHPASTE/ SOAP Y/N			Y			Y																	
COMB/BRUSH-Y/N			Y			Y																	
TOILET PAPER in Cell Y/N			Y			Y																	

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 82 ESCORT: A. POINTS & AMY WHITFIELD DATE: APRIL 20, 2022 TIME: 9:50AM**

**COMMENTS:**

Temperature Range: 72°F – 74°F

Shower:

- No discrepancies were observed

Janitors' Closet

- There were two containers of hazardous chemical containers without covers/tops

Cell #'s 2, 6, 9, 10, 15, 17, 18 & 26 - The floor was not sanitarily maintained

Cell #'s 5, 6, 9, 10, 18, 20 & 23 – The wall was separating at the corner

Cell #'s 5, 10, 17, & 20 – There was graffiti on the door/wall/ceiling

Cell #'s 5, 6, 15, 17 & 18 – There was peeling paint on the door

Cell #'s 6 & 15 – The register cover was dirty/blocked

Cell # 7 – The toilet was not functional

Cell # 10 – There was no toilet in the cell

Cell # 15 – The fixtures (Toilet and Handwashing sink) were not sanitarily maintained

Attachment 74.3 CTF 4.r Inspection Tool Med96 April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 96 ESCORT: A. PONTS & AMY WHITFIELD DATE: APRIL 20, 2023 TIME: 1:15PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER								
	1	2	3	4	5	6	7	8	9	10	11	12							
A/C Y/N/NA	NA		NA		NA	NA		NA		Y		NA							
HEAT Y/N/NA	Y		Y		Y	Y		Y		NA		Y							
ROOM TEMP <80 °F	70°F		72		73	74		74		75		76°F							
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK		OK	OK		OK		OK		OK							
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK	OK		OK		OK		OK							
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK	OK						OK							
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK	OK						OK							
OTHER/AREAS 20> fc yes/ok	OK		OK		OK	OK		OK		OK		OK							
H2O Temp 100 °F - 120 °F NO/OK	OK		OK		OK	OK		OK		OK		OK							
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y	Y		Y		Y		Y							
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK	OK		OK		OK		OK							
BACK FLOW Device Y/N	Y		Y		Y	Y		Y		Y		Y							
TOILET Flush Y/N	Y		Y		Y	Y		Y		Y		Y							
TOILET LEAK Y/N	N		N		N	N		N		N		N							
REGISTER/VENTS 15 cu ft- Clean/ Dirty/Blocked - C/B/OK	OK		OK		OK	OK		OK		OK		OK							

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK		OK	OK		OK		OK		OK								
FLOOR-Surface Clean/soiled - C/S	S		S		S	S		S		S		S								
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK		OK		DA	OK		OK		OK		OK								
CELL - Dirty/Clean D/C	C		C		C	C		C		C		C								
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK	OK		OK		OK		OK								
WALLS - Peeling Paint/Dirty-Damaged PPT/D/OK	DA		OK		OK	DA		DA		DA		DA								
VERMIN - Yes/No	N		N		N	N		N		N		N								
DESK - Yes/No						Y		Y		Y		Y								
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA	NA		NA		NA		NA								
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C	C		D		D		D								
BLANKET Yes/No	Y		Y		Y	Y		Y		Y		Y								
SHEETS - Torn/Worn Y/N/OK	OK		OK		OK	OK		OK		OK		OK								
TOWELS 2x week Y/N	Y		Y		Y	Y		Y		Y		Y								
TOOTHPASTE/ SOAP Y/N	Y		Y		Y	Y		Y		Y		Y								
COMB/BRUSH-Y/N	Y		Y		Y	Y		Y		Y		Y								
TOILET PAPER in Cell Y/N	Y		Y		Y	Y		Y		Y		Y								
SANITARY Pads/ Tampons- Y/N/NA	NA		NA		NA	NA		NA		NA		NA								
CLOTHES -2X- Changes/week-Y/N	Y		Y		Y	Y		Y		Y		Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: MEDICAL 96    ESCORT: A. POINTS & AMY WHITEHEAD    DATE: APRIL 20, 2023    TIME: 1:15PM**

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER							
	13	14	15	16	17	18	19	20	21	22	23	24							
A/C Y/N/NA		NA		NA	NA														
HEAT Y/N/NA		Y		Y	Y														
ROOM TEMP <80 °F		74°F		72°F	75° F														
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK	OK														
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK	OK														
NIGHT/LIGHT 3-5 fc no/ok		OK		OK	OK														
EXIT/LIGHT <10 fc yes/ok		OK		OK	OK														
OTHER/AREAS 20> fc yes/ok		OK		OK	OK														
H2O Temp 100 °F - 120 °F NO/OK		OK		OK	OK														
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y														
HOT/COLD H2O Pressure H/L/OK		OK		OK	OK														
BACK FLOW Device Y/N		Y		Y	Y														
TOILET Flush Y/N		Y		Y	Y														
TOILET LEAK Y/N		Y		Y	Y														
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK	OK														

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK	OK															
FLOOR-Surface Clean/soiled - C/S		C		S	C															
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK		OK	OK															
CELL - Dirty/Clean D/C		C		C	C															
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK	OK															
WALLS - Peeling Paint/Dirty - PPT/D/OK		OK		OK	OK															
VERMIN - Yes/No		N		N	N															
DESK - Yes/No		Y		Y	Y															
SAFETY MIRROR Distort/Missing/ OK/NA		NA		NA	NA															
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C	C															
BLANKET Yes/No		Y		Y	Y															
SHEETS - Torn/ Worn Y/N/OK		OK		OK	OK															
TOWELS 2x week Y/N		Y		Y	Y															
TOOTHPASTE/ SOAP Y/N		Y		Y	Y															
COMB/BRUSH-Y/N		Y		Y	Y															
TOILET PAPER in Cell Y/N		Y		Y	Y															
SANITARY Pads/ Tampons Y/N/NA		NA		NA	NA															
CLOTHES 2x changes/week Y/N		Y		Y	Y															



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: MEDICAL 96    ESCORT: A. POINTS    & AMY WHITFIELD DATE: APRIL 20, 2023    TIME: 1:15PM**

### COMMENTS:

Temperature Range:70°F - 76°F

Showers:

No discrepancies observed.

Janitors' Closet:

No discrepancies observed.

TV Room:

There was one damaged chair in the room.

Cell #'s 1, 6, 8, 10 & 12 – The wall was separating at the corner.

Cell #'s 1, 3, 5, 6, 8, 10, 12, 14 & 16 – The floor was not sanitarily maintained.

Cell # 1 – The bed and desk was rusted.

Cell #'s 3, 6 & 14 – There were damaged/missing tiles in the cells.

Cell #'s 6 & 14 – There was graffiti on the doors.

Cell # 6 – There was no switch for the light in the hall.

Cell # 10 – The electrical light switch was not stabilized.

– There was one damaged mattress in the cell.

Cell # 14 – The electrical light switch was damaged.

Attachment 74.3 CTF 4.s Inspection Tool SegA April 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: SEGREGATED MANAGEMENT UNIT A ESCORT: A. POINTS**

**DATE: APRIL 19, 2023 TIME: 11:00AM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
A/C Y/N/NA	NA		NA			NA	NA		NA			NA								
HEAT Y/N/NA	Y		Y			Y	Y		Y			Y								
ROOM TEMP <80 °F	69°F		69			70	72		71°			72°F								
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK			OK	OK		OK			OK								
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK			OK	OK		OK			OK								
NIGHT/LIGHT 3-5 fc no/ok	OK		OK			OK	OK					OK								
EXIT/LIGHT <10 fc yes/ok	OK		OK			OK	OK					OK								
OTHER/AREAS 20> fc yes/ok	OK		OK			OK	OK		OK			OK								
H2O Temp 100 °F - 120 °F NO/OK	OK		OK			OK	OK		OK			OK								
HOT H2O Regulate/Mixing Valve Y/N	Y		Y			Y	Y		Y			Y								
HOT/COLD H2O Pressure H/L/OK	OK		OK			OK	OK		OK			OK								
BACK FLOW Device Y/N	Y		Y			Y	Y		Y			Y								
TOILET Flush Y/N	Y		Y			Y	Y		Y			Y								
TOILET LEAK Y/N	N		N			N	N		N			N								
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	OK		OK			OK	OK		OK			OK								

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK			OK	OK		OK			OK								
FLOOR-Surface Clean/soiled - C/S	S		S			S			S			S								
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK		OK			OK	OK		OK			OK								
CELL - Dirty/Clean D/C	C		C			C	C		C			C								
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK			OK	OK		OK			OK								
WALLS - Peeling Paint/Dirty-Damaged PPT/D/OK	OK		PPT			PPT	PPT		OK			OK								
VERMIN - Yes/No	N		N			N	N		N			N								
DESK - Yes/No	Y		Y			Y	Y		Y			Y								
SAFETY MIRROR Distort/Missing OK/NA	NA		NA			NA	NA		NA			NA								
FIXTURES - Sink/Toilet Clean/Dirty - C/D	D		D			C	C		C			C								
BLANKET Yes/No	Y		Y			Y	Y		Y			Y								
SHEETS - Torn/Worn Y/N/OK	OK		OK			OK	OK		OK			OK								
TOWELS 2x week Y/N	Y		Y			Y	Y		Y			Y								
TOOTHPASTE/ SOAP Y/N	Y		Y			Y	Y		Y			Y								
COMB/BRUSH-Y/N	Y		Y			Y	Y		Y			Y								
TOILET PAPER in Cell Y/N	Y		Y			Y	Y		Y			Y								
SANITARY Pads/ Tampons- Y/N/NA	NA		NA			NA	NA		NA			NA								
CLOTHES -2X- Changes/week-Y/N	Y		Y			Y	Y		Y			Y								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SEGREGATED MANAGEMENT UNIT A ESCORT: A. POINTS**

**DATE: APRIL 19, 2023 TIME: 11:00AM**

ELEMENTS	LOWER LEFT TIER										LOWER LEFT TIER									
	13	14	15	16	17	18	19	20	21	22	23	24								
A/C Y/N/NA	NA		NA	NA																
HEAT Y/N/NA	Y		Y	Y																
ROOM TEMP <80 °F	70°F		72	72°F																
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	OK		OK	OK																
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK																
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK																
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK																
OTHER/AREAS 20> fc yes/ok	OK		OK	OK																
H2O Temp 100 °F - 120 °F NO/OK	OK		OK	OK																
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y																
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK																
BACK FLOW Device Y/N	Y		Y	Y																
TOILET Flush Y/N	Y		Y	Y																
TOILET LEAK Y/N	N		N	N																
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	OK		OK	OK																

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK		OK	OK																
FLOOR-Surface Clean/soiled - C/S	S		S	S																
FLOOR Tiles-Missing/Damaged - MI/DA/OK	OK		OK	OK																
CELL - Dirty/Clean D/C	C		C	C																
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK																
WALLS - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK																
VERMIN - Yes/No	N		N	N																
DESK - Yes/No	Y		Y	Y																
SAFETY MIRROR Distort/Missing/OK/NA	NA		NA	NA																
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		D	D																
BLANKET Yes/No	Y		Y	Y																
SHEETS - Torn/Worn Y/N/OK	OK		OK	OK																
TOWELS 2x week Y/N	Y		Y	Y																
TOOTHPASTE/SOAP Y/N	Y		Y	Y																
COMB/BRUSH-Y/N	Y		Y	Y																
TOILET PAPER in Cell Y/N	Y		Y	Y																
SANITARY Pads/Tampons Y/N/NA	NA		NA	NA																
CLOTHES 2x changes/week Y/N	Y		Y	Y																

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SEGREGATED MANAGEMENT UNIT ESCORT: A. POINTS DATE: APRIL 19, 2023 TIME: 11:00 AM**

**COMMENTS:**

Temperature Range: 72°F to 74°F

Showers: 2

- There were no covers for the floor drain.

Janitors' Closet:

- There was no mop rack in the closet.
- Unit in the Corridor – There were no covers for the hazardous chemical containers and there were damaged/missing wall tiles.

Recreation Area:

- The floor was damaged, and the paint was peeling.
- The wall was separating at the floor.

Cell #'s – 1, 7, 12, 15 & 16 – The fixtures (Toilet & Sink) were not sanitarily maintained.

Cell #'s 3, 6, 7, 13, 15 & 16 – There was peeling paint on the door/floor.

Cell #'s 9 & 13 – There was graffiti on the wall.

Cell # 13 – The electrical light switch was damaged.

The floor throughout the unit was not sanitarily maintained.

Attachment 74.3 CTF 4.t Inspection Tool SegB April 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL TREATMENT FACILITY**

**AREA: SEGREGATED MANAGEMENT UNIT B ESCORT: A. POINTS    DATE: APRIL 19, 2023    TIME: 12:00PM**

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
A/C Y/N/NA		NA		NA	NA	NA			NA		NA									
HEAT Y/N/NA		Y		Y	Y	Y			Y		Y									
ROOM TEMP <80 °F		71°F		70	71	72			72		72°F									
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK	OK	OK			OK											
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK	OK	OK			OK		OK									
NIGHT/LIGHT 3-5 fc no/ok		OK		OK	OK	OK														
EXIT/LIGHT <10 fc yes/ok		OK		OK	OK	OK														
OTHER/AREAS 20> fc yes/ok		OK		OK	OK	OK			OK		OK									
H2O Temp 100 °F - 120 °F NO/OK		OK		OK	OK	OK			OK		OK									
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y	Y			Y		Y									
HOT/COLD H2O Pressure H/L/OK		OK		OK	OK	OK			OK		OK									
BACK FLOW Device Y/N		Y		Y	Y	Y			Y		Y									
TOILET Flush Y/N		Y		Y	Y	Y			Y		Y									
TOILET LEAK Y/N		N		N	N	N			N		N									
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK		OK		OK	OK	B			OK		B									

ELEMENTS	UPPER LEFT TIER										UPPER LEFT TIER									
	1	2	3	4	5	6	7	8	9	10	11	12								
<b>Mattress/Cover Soiled/Damaged DA/Y/N/OK</b>		OK		OK	OK	OK			OK		OK									
<b>FLOOR-Surface Clean/soiled - C/S</b>		C		C	C	C			C		C									
<b>FLOOR Tiles- Missing/Damaged - MI/DA/OK</b>		OK		OK	OK	OK			OK		OK									
<b>CELL - Dirty/Clean D/C</b>		C		C	C	C			C		C									
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>		OK		OK	OK	OK			OK		OK									
<b>WALLS - Peeling Paint/Dirty-Damaged PPT/D/OK</b>		OK		OK	OK	OK			OK		OK									
<b>VERMIN - Yes/No</b>		N		N	N	N			N		N									
<b>DESK - Yes/No</b>		Y		Y		Y			Y		Y									
<b>SAFETY MIRROR Distort/Missing OK/NA</b>		NA		NA	NA	NA			NA		NA									
<b>FIXTURES - Sink/Toilet Clean/Dirty - C/D</b>		C		C	D	C			C		C									
<b>BLANKET Yes/No</b>		Y		Y	Y	Y			Y		Y									
<b>SHEETS - Torn/Worn Y/N/OK</b>		OK		OK		OK			OK		OK									
<b>TOWELS 2x week Y/N</b>		Y		Y	Y	Y			Y		Y									
<b>TOOTHPASTE/ SOAP Y/N</b>		Y		Y	Y	Y			Y		Y									
<b>COMB/BRUSH-Y/N</b>		Y		Y	Y	Y			Y		Y									
<b>TOILET PAPER in Cell Y/N</b>		Y		Y		Y			Y		Y									
<b>SANITARY Pads/ Tampons- Y/N/NA</b>		NA		NA	NA	NA			NA		NA									
<b>CLOTHES -2X- Changes/week-Y/N</b>		Y		Y	Y	Y			Y		Y									

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SEGREGATED MANAGEMENT UNIT B ESCORT: A. POINTS**

**DATE: APRIL 19, 2023 TIME: 12:00PM**

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24								
A/C Y/N/NA		NA	NA																	
HEAT Y/N/NA		Y	Y																	
ROOM TEMP <80 °F		70°F	72°F																	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK	OK																	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK																	
NIGHT/LIGHT 3-5 fc no/ok		OK	OK																	
EXIT/LIGHT <10 fc yes/ok		OK	OK																	
OTHER/AREAS 20> fc yes/ok		OK	OK																	
H2O Temp 100 °F - 120 °F NO/OK		OK	OK																	
HOT H2O Regulate/Mixing Valve Y/N		Y	Y																	
HOT/COLD H2O Pressure H/L/OK		OK	OK																	
BACK FLOW Device Y/N		Y	Y																	
TOILET Flush Y/N		Y	Y																	
TOILET LEAK Y/N		N	N																	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		OK	OK																	

ELEMENTS	LOWER LEFT TIER											LOWER LEFT TIER								
	13	14	15	16	17	18	19	20	21	22	23	24								
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK	OK																	
FLOOR-Surface Clean/soiled - C/S		C	C																	
FLOOR Tiles-Missing/Damaged - MI/DA/OK		OK	OK																	
CELL - Dirty/Clean D/C		C	C																	
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK	OK																	
WALLS - Peeling Paint/Dirty - PPT/D/OK		OK	OK																	
VERMIN - Yes/No		N	N																	
DESK - Yes/No		Y	Y																	
SAFETY MIRROR Distort/Missing/OK/NA		NA	NA																	
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C	C																	
BLANKET Yes/No		Y	Y																	
SHEETS - Torn/Worn Y/N/OK		OK	OK																	
TOWELS 2x week Y/N		Y	Y																	
TOOTHPASTE/SOAP Y/N		Y	Y																	
COMB/BRUSH-Y/N		Y	Y																	
TOILET PAPER in Cell Y/N		Y	Y																	
SANITARY Pads/Tampons Y/N/NA		NA	NA																	
CLOTHES 2x changes/week Y/N		Y	Y																	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY  
AREA: SEGREGATED MANAGEMENT UNIT    ESCORT:    DATE: TIME:10:00AM**

ELEMENTS	UPPER RIGHT TIER										UPPER RIGHT TIER									
	25	26	27	28	29	30	31	32	33	34	36									
Mattress/Cover Soiled Damaged DA/Y/N/OK	OK																			
FLOOR-Surface Clean/soiled - C/S																				
FLOOR Tiles-Missing/Damaged - MI/DA/OK																				
CELL - Dirty/Clean D/C																				
CEILING - Peeling Paint/Dirty - PPT/D/OK																				
WALLS - Peeling Paint/Dirty - PPT/D/OK																				
VERMIN - Yes/No																				
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA																				
FIXTURES -Sink/Toilet Clean/Dirty - C/D																				
BLANKET Yes/No																				
SHEETS - Torn/Worn Y/N/OK																				
TOWELS 2x week Y/N																				
TOOTHPASTE/ SOAP Y/N																				
COMB/BRUSH-Y/N																				
TOILET PAPER in Cell Y/N																				

<b>SANITARY Pads/ Tampons Y/N/NA</b>																		
<b>CLOTHES-2X changes/week/Y/NY/N</b>																		

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SEGREGATED MANAGEMENT UNIT B ESCORT: A. POINTS DATE: APRIL 1, 2023 TIME: 12:00PM**

**COMMENTS:**

Temperature Range: 70°F to 72°F

Showers:

- The shower head was leaking

Janitors' Closet:

- Closet in the corridor – The tiles were damaged/missing.
- There were no covers/top for three hazardous chemical containers.

Cell #'s 2, 4, 5, 9, 11, 14 & 15 – The paint on the floor was peeling.

Cell #'s 4, 14 & 15 – There was graffiti on the wall.

Cell # 5 – The toilet was functioning properly (Short Flush).

Cell #'s 6, 9, 11, 14 & 15 – The register cover was damaged/blocked.

Cell # 14 – The electrical light switch was damaged.

## **Question 74 Attachment 74.4**

### **CCB Inspection Attachments September 2023**

- Attachment 74.4 CCB 1.a ACA\_Form CCB Inspection Q4FY23
- Attachment 74.4 CCB 2.a Narrative Analysis Inspection Report
- Attachment 74.4 CCB 3.a Inspection Tool September 2023
- Attachment 74.4 CCB 4.a Addendum



Attachment 74.4 CCB 1.a ACA\_Form CCB Inspection Q4FY23



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CENTRAL CELL BLOCK INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Inspection: SEPTEMBER 05, 2023**

**Areas of Inspection: D.C. Central Cell Block (CCB)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			<b>X</b>			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			<b>X</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			<b>X</b>			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			<b>X</b>			
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			<b>X</b>			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.			<b>X</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature and humidity levels meet or exceed the following			<b>X</b>			

standard: Temperature (°F) Relative Humidity (%)			
95 55			
96 52			
97 49			
98 45			
99 42			
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.	X		
<b>HOUSEKEEPING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY</b>	<b>YES</b>	<b>NO</b>	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.	X		
<b>(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)</b>	<b>YES</b>	<b>NO</b>	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.	X		
<b>(ACA) 4-ALDF-1C-14 (Ref. New)</b>	<b>YES</b>	<b>NO</b>	
Safety and security equipment are repaired or replaced immediately by qualified personnel.	X		
<b>(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-O5)</b>			
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.		X	-Seven of the 37 cells had live roaches. -Cell 34 (wheelchair accessible room) toilet does not flush. -The hand washing faucet knob is missing. -Cell 50's toilet short flushes.
	<b>YES</b>	<b>NO</b>	
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.		X	There is no mop sink (Janitorial closet) accessible to the living areas. The closet is located outside near the parking area.
<b>(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)</b>	<b>YES</b>	<b>NO</b>	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.	X		
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.	X		
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.	X		
<b>LAUNDRY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>

(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)	YES	NO	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	X		
(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)	YES	NO	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		
APHA CHAPTER X E. LAUNDRY			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	X		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water temperature of greater than 160°F (for 25 minutes) or washing with a sanitizing agent such as bleach must be used unless other approved temperature and process is specified. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.			NA
APHA CHAPTER X E. LAUNDRY			
3. Correctional and prisoner laundry workers must wash their hands after handling contaminated laundry and must not be permitted to eat, drink or smoke in the workplace. All staff must be trained in universal precautions. Universal precautions must be practiced in the laundry area.			NA
4. Infection control inspections in non-medical areas must include the laundry areas.			NA
5. Institutions using commercial linen processing must require that the company providing the service maintain the same standards outlined in this publication. Furthermore, the company must ensure that clean linen is protected from contamination during delivery to the premises. Following cleaning, laundry and linen must be free of irritating agents or chemicals.			NA
6. Clothing or bedding in disrepair must be replaced or repaired. Clothing, bedding, mattresses, and pillows must be cleaned and sanitized before being reissued to a new user.	X		
LIGHTING	COMPLIANCE	Observations/Documentation of Compliance	



conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.			
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	X		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.	X		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
<b>VERMIN CONTROL</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.	X		

(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)	YES NO		
Flammable, toxic, and caustic materials are controlled and used safely.	X		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.		X	Seven of the 37 cells had live roaches.
2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)	X		
<b>HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)	YES	NO	
There is no delay in replacing clothing, linen, and bedding.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	X		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	X		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	X		
<b>BEDDING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)	YES	NO	
There is no delay in replacing clothing, linen, and bedding.	x		
<b>APHA CHAPTER X B. BEDDING</b>			
<b>TOILET AND BATHING FACILITIES</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)	YES	NO	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are	X		

confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.			
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.	<b>X</b>		
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	<b>X</b>		
1. Individual flush toilet or equivalent and lavatory for each cell.	<b>X</b>		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.	<b>X</b>		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-existing structure – 1/20 ratio)	<b>X</b>		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)	<b>X</b>		
5. Adequate supply of toilet paper.	<b>X</b>		
6. Safety mirror in each lavatory.			<b>NA</b>
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	<b>X</b>		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	<b>X</b>		
9. Service sinks for each cell block.	<b>X</b>		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.	<b>X</b>		Cell 34 (wheelchair accessible room) toilet does not flush. The hand washing faucet knob is missing. Cell 50 toilet short flush. Cell 14, 16 and 18 plumbing was observed leaking, so the units were placed not in service.
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	<b>X</b>		
<b>Name of Inspector(s) Signature and Date: Eddy Wolff &amp; Alemayehu Tekleselassie. September 05, 2023.</b>			



Attachment 74.4 CCB 2.a Narrative Analysis Inspection Report

## CENTRAL CELL BLOCK INSPECTION REPORT

**To:** Arian R. Gibson, M.S.  
Senior Deputy Director  
Health Regulation and Licensing Administration

**Thru:** Ranada Cooper  
Associate Director  
Office of Health Facilities  
Health Regulation and Licensing Administration

**From:** Alemayehu Tekleselassie  
Eddy Wolff  
Sanitarians

**Subject:** Department of Health - Environmental Inspection  
Central Cell Block  
September 5, 2023

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The inspection of the Central Cell Block was initiated on September 5, 2023, as mandated by the amended Jail Improvement Act of 2003. Effective November 13, 2021, pursuant to the amended Act, DC Health is required to expand its inspection of DC Correctional facilities from DC Jail, AKA Central Detention Facility to include the Correctional Treatment Facility, and the Central Cell Block. The onsite inspection concluded on September 5, 2023. There was no entrance or exit conference.

Mr. Carl R. Young, Risk Manager, and Captain Delonda Craig, officer in charge, were our escorts, Ms. Tracy Hart, auditor, also accompanied us during this survey.

The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions, Chapter X. Environmental Health, and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities. The inspection included a review of the environmental health and safety issues related to the jail's cell blocks, culinary services, health services, receiving and discharge and common areas used by inmates.

The facility is located in the basement of 300 Indiana Avenue, NW, Washington, DC. There are fifty-seven (57) cells at the facility. The cells are located on Upper and Lower Tier. Cells one through 34 are located on the Lower Tier. Cells 35 through 57 are located on the Top Tier. Males are housed on the Lower Tier and Females on the Top Tier.

There are two observation cells – numbered 1 and 10. There are three handicapped cells – 22, 23, and 34.

There is a Medical Unit in Room 18, Fingerprint Area in Room 17B, Offenders Management System Room 20, Legal Area Rooms 17 and 17A, Storage Areas Room numbers 19, 21, 22, and Waiting Area Room 18.

The inspection of the facility was conducted using a random model of reviewing 50% of the cells. Alternate cells, either odd or even, on most Tiers, were evaluated for compliance. Some cells were not evaluated for security, safety, or maintenance issues. Each Tier is comprised of sleeping units and one bathroom centrally located. Each bathroom has one shower stall.

The attachments to this report are the worksheets used to document observations, detail of the findings, and the regulatory forms which indicate whether the facility is in substantial compliance or not with the applicable guidelines or regulations.

### **Observations made during this evaluation:**

Improvements in certain areas were notable such as a new refrigerator for food storage (sandwiches) for inmates, with an internal temperature monitor.

The common areas were clean and free of debris, and the storage area was satisfactory.

One of the two wheelchair lifts was still inoperable due to a defective electronic board.

### **Female tier:**

- There were no environmental or mechanical issues with cells #36, #38, #42, #46, #48, #52, #54, and #56.
- Cell #40 was missing a hot water knob.
- The toilet in cell #50 did not flush correctly (short flush).

### **Male tier:**

- Cells #3, #10, #11, and #28 had no environmental or mechanical issues.
- The cold and hot water pressure was high in cell #31 and #33.
- The toilet failed to flush, and a knob was missing from the toilet sink in cell #34.
- Water leaks were evident in cells #14, #16, and #18 but the maintenance department was in the process of repairing these leaks.
- Cells #1, #5, #7, #9, #13, #15, #17, #19, #21, #25, #29, and #31 had several roaches that were observed crawling throughout the cell walls, and specifically in the toilet sinks.

Attachment 74.4 CCB 3.a Inspection Tool September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR CENTRAL CELL BLOCK FACILITY**

**AREA: Lower-Level ESCORT: Lt. Jacqueline White/ C. Young/ T. Hart DATE: SEPTEMBER 05, 2023 TIME: 9:00 AM**

<b>LOWER LEFT TIER</b>																		
<b>ELEMENTS</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>
A/C Y/N/NA	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
HEAT Y/N/NA	NA		NA		NA		NA		NA	NA	NA		NA		NA		NA	
ROOM TEMP <80 °F	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																		
NIGHT/LIGHT 3-5 fc no/ok																		
EXIT/LIGHT <10 fc yes/ok	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
OTHER/AREAS 20> fc – YES/NO/OK																		
H2O Temp 100 °F - 120 °F NO/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N	N	N		N		N		N	
REGISTER/VENTS 15 cu ft. – Clean/ Dirty/Blocked – C/B/OK	OK		OK		OK		OK		OK	OK	OK		OK		OK		OK	

<b>LOWER LEFT TIER</b>																		
<b>ELEMENTS</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>
Mattress/Cover Soiled Damaged DA/Y/N/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C	C	C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
CELL - Dirty/Clean D/C	C		C		C		C		C	C	C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
WALLS - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
VERMIN - Yes/No	Y		N		Y		Y		Y	N	N		Y		Y		Y	
DESK - Yes/No																		
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA	NA	NA		NA		NA		NA	
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C	C	C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	Ok		Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA		NA	NA	NA		NA		NA		NA	
CLOTHES - 2x changes/WK - Y/N	Y		Y		Y		Y		Y	Y	Y		Y		Y		Y	



ELEMENTS	LOWER LEFT TIER										LOWER RIGHT TIER					
	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34
Mattress/Cover Soiled Damaged DA/Y/N/OK	Ok		Ok		Ok		Ok			Ok	Ok		Ok		Ok	Ok
FLOOR-Surface Clean/soiled - C/S	C		C		C		C			C	C		C		C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok		Ok		Ok		Ok			Ok	Ok		Ok		Ok	Ok
CELL - Dirty/Clean D/C	C		C		C		C			C	C		C		C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok		Ok		Ok			Ok	Ok		Ok		Ok	Ok
WALLS - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok		Ok		Ok			Ok	Ok		Ok		Ok	Ok
VERMIN - Yes/No	Y		Y		N		Y			N	Y		Y		N	N
DESK - Yes/No																
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA			NA	NA		NA		NA	NA
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C		C		C		C			C	C		C		C	D
BLANKET Yes/No	Y		Y		Y		Y			Y	Y		Y		Y	Y
SHEETS - Torn/Worn Y/N/OK	Ok		Ok		Ok		Ok			Ok	Ok		Ok		Ok	Ok
TOWELS 2x week Y/N	Y		Y		Y		Y			Y	Y		Y		Y	Y
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y			Y	Y		Y		Y	Y
COMB/BRUSH-Y/N	Y		Y		Y		Y			Y	Y		Y		Y	Y
TOILET PAPER in Cell Y/N	Y		Y		Y		Y			Y	Y		Y		Y	Y
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA			NA	NA		NA		NA	NA
CLOTHES - 2x changes/WK - Y/N	Y		Y		Y		Y			Y	Y		Y		Y	Y









Attachment 74.4 CCB 4.a Addendum

**ADDENDUM**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL CELL BLOCK**

**ESCORT: Lt. Jaqueline White/ C. Young/ T. Hart    DATE: SEPTEMBER 05, 2023 TIME: 9:00 AM**

**COMMENTS:**

<b>CELL:</b>	<b>Blown Fluorescent Tubes #</b>	<b>Damaged Mattresses' #</b>
<b>LOWER LEFT TIER</b>	<b>0</b>	<b>0</b>
<b>LOWER RIGHT TIER</b>	<b>0</b>	<b>0</b>
<b>UPPER TIER</b>	<b>0</b>	<b>0</b>

**SHOWERS NOT FUNCTIONAL**

<b>CELL:</b>	<b>NUMBER</b>
<b>LOWER LEFT TIER</b>	<b>0</b>
<b>LOWER RIGHT TIER</b>	<b>0</b>
<b>UPPER TIER</b>	<b>0</b>

**TOTAL - 0**

**Question 74 Attachment 74.5**  
**CDF Inspection Attachments September 2023**

- Attachment 74.5 CDF 1.a ACA\_Form CDF Inspection Q4FY23
- Attachment 74.5 CDF 2.a Narrative Analysis Inspection Report
- Attachment 74.5 CDF 3.a Inspection Tool NO2 September 2023
- Attachment 74.5 CDF 3.b Inspection Tool NE2 September 2023
- Attachment 74.5 CDF 3.c Inspection Tool NW2 September 2023
- Attachment 74.5 CDF 3.d Inspection Tool SO3 September 2023
- Attachment 74.5 CDF 3.e Inspection Tool SE1 September 2023
- Attachment 74.5 CDF 3.f Inspection Tool SE3 September 2023
- Attachment 74.5 CDF 3.g Inspection Tool SW3 September 2023

**Attachment 74.5 CDF 1.a ACA\_Form CDF Inspection Q4FY23**



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CENTRAL DETENTION FACILITY INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Inspection: September 06-18, 2023**

**Areas of Inspection: D.C. Central Detention Facility (CDF)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			<b>X</b>			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			<b>X</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			<b>X</b>			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			<b>X</b>			
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			<b>X</b>			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.				<b>X</b>	There were separate circumstances where the register covers in the cells were blocked with paper.	
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%)			<b>X</b>			
95					55	
96					52	



97	49			
98	45			
99	42			
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.		X		
<b>HOUSEKEEPING</b>		<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY</b>		<b>YES</b>	<b>NO</b>	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.		X		
<b>(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)</b>		<b>YES</b>	<b>NO</b>	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.			X	There were some circumstances that showed preventive maintenance were not performed consistently as evidenced by certain mechanical and physical disrepair.
<b>(ACA) 4-ALDF-1C-14 (Ref. New)</b>		<b>YES</b>	<b>NO</b>	
Safety and security equipment are repaired or replaced immediately by qualified personnel.		X		
<b>(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-O5)</b>				
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.			X	There were some situations where inmate cells and the common floor area were unclean. There were circumstances in which gnats were observed in the shower area. There were some circumstances of the floor fans were found to be dusty. There was a circumstance that "mold" like substance was observed in one of the inmates room near his bed.
		<b>YES</b>	<b>NO</b>	
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.			X	Most of the mop sinks were not working. There were Notices posted in most of the mop sink stating, "The mop closet is out of order as per maintenance." There was no water at the mop sink. The mop sink plumbing system is damaged and leaking. Drain covers were missing. There were no mop holders for the mops. The mop sink rooms' walls are damaged and missing vent pipes.
<b>(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)</b>		<b>YES</b>	<b>NO</b>	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.		X		
<b>APHA CHAPTER X D. HOUSEKEEPING</b>				
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.			X	The following observations were made during the visit: <ul style="list-style-type: none"> <li>• Cells and common floor areas were unclean. There was a circumstance where gnats were observed in the shower area.</li> <li>• There were some observations of unclean rings and dirt in the toilets.</li> <li>• The mop sink is without a drain cover, has no water, and leaks from the broken faucet. There was a hole in the wall, and the vents were missing.</li> <li>• Observed leaks at the pipe chase located at certain places.</li> </ul>

			<ul style="list-style-type: none"> <li>• There was a damaged handle, the shower head was leaking, and the shower was not working. The shower is clogged and drains slowly.</li> <li>• Electrical wire junctions that were not covered were observed.</li> <li>• Some circumstances that the floor fans were dusty.</li> </ul>
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.		X	During the inspection, there were some circumstances that cleaning chemical containers were not covered and storage closets were not locked.
<b>LAUNDRY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	X		
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		
<b>APHA CHAPTER X E. LAUNDRY</b>			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	X		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water temperature of greater than 160°F (for 25 minutes) or washing with a sanitizing agent such as bleach must be used unless other approved temperature and process is specified. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	X		

APHA CHAPTER X E. LAUNDRY																			
3. Correctional and prisoner laundry workers must wash their hands after handling contaminated laundry and must not be permitted to eat, drink or smoke in the workplace. All staff must be trained in universal precautions. Universal precautions must be practiced in the laundry area.	X																		
4. Infection control inspections in non-medical areas must include the laundry areas.	X																		
5. Institutions using commercial linen processing must require that the company providing the service maintain the same standards outlined in this publication. Furthermore, the company must ensure that clean linen is protected from contamination during delivery to the premises. Following cleaning, laundry and linen must be free of irritating agents or chemicals.			NA [Linen is processed in-house]																
6. Clothing or bedding in disrepair must be replaced or repaired. Clothing, bedding, mattresses, and pillows must be cleaned and sanitized before being reissued to a new user.		X	There were situations where one inmate did not have a mattress. And another circumstance where a mattress was observed damaged.																
LIGHTING	COMPLIANCE		Observations/Documentation of Compliance																
(ACA) 4-ALDF-1A-14 (Ref. 3-ALDF-2D-04 and 2D-02)	YES	NO																	
Light levels in inmate cells/rooms are at least 20 foot-candles in personal grooming areas and the writing surface. Lighting throughout the facility is sufficient for the tasks performed.		X	During the inspection there were blown fluorescent lights identified. Some light fixtures were out at the stairwells. Observed light fixtures were covered with papers and cloths. [partially corrected]																
(ACA) 4-ALDF-1A-16 (Ref. 3-ALDF-2D-04)	YES	NO																	
Inmates in the general population who are confined in their rooms/cells for 10 or more hours daily have access to natural light by means of an opening or window of at least three-square feet. Inmates in the general population who are confined in their rooms/cells for less than 10 hours daily have access to natural light through an opening or window as described above or through an opening or window of at least three-square feet between their room/cell and an adjacent space. (New construction only)	NA																		
APHA CHAPTER X F. LIGHTING																			
1. For various work tasks, illumination of work surfaces must conform to the standards of the American Society of Illuminating Engineers. The following minimum standards must be met: <table border="0" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><u>Area</u></th> <th style="text-align: left;"><u>Minimum Light Intensity</u> (Foot-candles)</th> </tr> </thead> <tbody> <tr> <td colspan="2">Reading and Study Room (See 4-ADLF-IA-14)</td> </tr> <tr> <td colspan="2">Living Area</td> </tr> <tr> <td>Food Preparation Surfaces and Utensil Washing Area</td> <td style="text-align: center;">20</td> </tr> <tr> <td>Toilets and Washrooms</td> <td style="text-align: center;">20</td> </tr> <tr> <td>Bulk Food Storage Areas</td> <td style="text-align: center;">10</td> </tr> <tr> <td>Exit Ways</td> <td style="text-align: center;">10</td> </tr> <tr> <td>Nighttime Supervisor</td> <td style="text-align: center;">3 to 5</td> </tr> </tbody> </table>	<u>Area</u>	<u>Minimum Light Intensity</u> (Foot-candles)	Reading and Study Room (See 4-ADLF-IA-14)		Living Area		Food Preparation Surfaces and Utensil Washing Area	20	Toilets and Washrooms	20	Bulk Food Storage Areas	10	Exit Ways	10	Nighttime Supervisor	3 to 5	X		
<u>Area</u>	<u>Minimum Light Intensity</u> (Foot-candles)																		
Reading and Study Room (See 4-ADLF-IA-14)																			
Living Area																			
Food Preparation Surfaces and Utensil Washing Area	20																		
Toilets and Washrooms	20																		
Bulk Food Storage Areas	10																		
Exit Ways	10																		
Nighttime Supervisor	3 to 5																		
2. Improvised light shades in cells and dormitories must not be allowed due to danger of fire. Posters, pictures, draperies, clothing, and similar objects must not obstruct light. Wall and ceiling finishes must be selected to minimize glare. Lighting in cells is limited to on and off adjustment. Whenever possible, the prisoner should have control of the lighting levels in his or her cell. Where prisoners are observed for health problems, safety, of risk or suicide, a minimum of 3 to 5 foot-candles of light are required at all times.		X	During the inspection there were circumstances where cells light fixtures were covered with papers and clothing's. [corrected on site]																
PLUMBING	COMPLIANCE		Observations/Documentation of Compliance																
(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)	YES	NO																	

The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	<b>X</b>		
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping areas. Toilets are provided at a minimum ratio of one for every 12 inmates in male facilities and one for every eight inmates in female facilities and one wash basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	<b>X</b>		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		<b>X</b>	There were circumstances where the temperature of the water in the showers was below 100 degrees F. Observed in-operable showers.
<b>APHA CHAPTER X G. PLUMBING</b>			
Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.		<b>X</b>	Plumbing fixtures and connections were not maintained in good working condition at all times. For example: <ul style="list-style-type: none"> <li>• Clogged drains</li> <li>• Leaking plumbing fixtures in several pipe chases.</li> <li>• There is high and low water pressure in most of the cells.</li> <li>• There was no hot or cold water in some of the cells.</li> <li>• Malfunctioning toilets flush in the cell blocks.</li> <li>• Damaged or dirty register covers.</li> <li>• Damaged handles (controls) in the shower.</li> </ul>
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	<b>X</b>		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	<b>X</b>		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local,			

state, and federal regulations.	X		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
<b>VERMIN CONTROL</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY</b>	<b>YES</b>	<b>NO</b>	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.	X		
<b>(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Flammable, toxic, and caustic materials are controlled and used safely.	X		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.	X		
2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)		X	There was a circumstance that gnats were observed in the shower area and inmate cells.
<b>HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	

There is no delay in replacing clothing, linen, and bedding.		X	There were situations where inmate bedding mattresses were observed being damaged. There was an inmate that did not have a bed mattress.
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	X		
2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	X		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	X		
<b>BEDDING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.		x	There were situations where inmate mattresses were observed being damaged. [Corrected onsite]
<b>APHA CHAPTER X B. BEDDING</b>			
<b>TOILET AND BATHING FACILITIES</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		X	There were situations observed where showers were in disrepair and, in some circumstances, totally not working. And there were some showers with a temperature below 100 degrees F.
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	X		
1. Individual flush toilet or equivalent and lavatory for each cell.	X		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.	X		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-exiting structure – 1/20 ratio)	X		

4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)		X	And there were some showers with a temperature below 100 degrees F.
5. Adequate supply of toilet paper.	X		
6. Safety mirror in each lavatory.		X	There is no safety mirror.
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	X		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	X		
9. Service sinks for each cell block.	X		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.	X		
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	X		
<b>Name of Inspector(s) Signature and Date: Eddy Wolff &amp; Alemayehu Tekleselassie. Sepetmber 18, 2023.</b>			

# Attachment 74.5 CDF 2.a Narrative Analysis Inspection Report



## DC JAIL INSPECTION REPORT

**To:** Arian R. Gibson, M.S.  
Senior Deputy Director  
Health Regulation and Licensing Administration

**Thru:** Ranada Cooper  
Associate Director  
Office of Health Facilities  
Health Regulations Licensing Administration

**From:** Alemayehu Tekleselassie  
Eddy Wolff  
Sanitarians

**Subject:** Department of Health - Environmental Inspection  
Central Detention Facility  
September 6, 2023, to September 18, 2023

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The inspection of the Central Detention Facility was initiated on September 6, 2023, as mandated by the amended Jail Improvement Act of 2003. Effective November 13, 2021, pursuant to the amended Act, DC Health is required to expand its inspection of DC Correctional facilities from DC Jail, AKA Central Detention Facility (CDF), to include the Correctional Treatment Facility, and the Central Cell Block. The onsite inspection concluded on September 18, 2023, with an exit conference held on September 26, 2023.

The entrance interview was held at approximately 9:15 am in the 3<sup>rd</sup> floor conference room with the following staff members and DC Health in attendance:

- Lennard Johnson– Deputy Director Central Detention Facility
- Manuel Williams - Deputy Warden, Central Detention Facility
- Antoinette Cart– Major, Central Detention Facility
- Sheila Marr- Major Operations
- Gloria Robertson- Compliance and Review Officer
- Amy Whitfield – Program Analyst
- Carl R. Young – Risk Manager
- Vincent Agubokwu- Auditor
- Fameda S. Shah- Contract Administrator
- Payton Rahreran- Maintenance Mechanic
- Gregory Stallard- Facility Maintenance Manager
- Alemayehu Tekleselassie – Sanitarian DC Health
- Eddy Wolff – Sanitarian DC Health

Corporal Fofana Adama, and corporal Livinus Nwaizugbo, were escorts throughout the survey.

The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions, Chapter X. Environmental Health, and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities. The inspection included a review of the environmental health and safety issues related to the jail's cell blocks, laundry services, culinary services, health services, recreational areas, warehouse, receiving and discharge, and common areas used by inmates.

The inspection of 12 of 18 housing units was conducted using a random model of reviewing 50% of the cells. Alternate cells, either odd or even, on the different cell blocks, were evaluated for compliance. Some cell blocks were not evaluated because facility staff felt that it would be unsafe due to unpredictably volatile, violent inmates, or due to maintenance issues.

The cell blocks inspected are structured as four-tiered: Upper Right (UR), Lower Right (LR), Upper Left (UL), and Lower Left (LL). There are eighty cells per cell block in addition there are two dayrooms, one dining area, and a gym area. One cell block has dormitories comprised of multiple sleeping units and bathrooms. Each tier has a bathing area consisting of one shower or two showers. There is a mop closet, a plumber's chase closet located between every two cells and one adjacent to the shower on each tier, two storage areas, one lunchroom, one gym, three-day rooms, and one office on each block.

The left and right, upper, and lower tiers of the following cell blocks were evaluated during this inspection.

**Cell blocks:**

- North 1, Northeast 1, Northwest 1, South 1, Southeast 1
- North 2, Northeast 2, Northwest 2, South 2
- Northeast 3, South 3, Southeast 3

Cell Blocks located in Southwest 1 and Southeast 2 were closed or shut down due to a decreased population, repairs and/or renovation.

Cell Blocks located in Southwest 2, Southwest 3, North 3, and Northwest 3, were not evaluated. These areas were under quarantine.

The attachments to this report are the worksheets used to document observations, details of the findings, the Food Establishment Inspection Reports, and the regulatory forms which indicate whether the facility is in substantial compliance or not with the applicable guidelines or regulations.

The following structural and mechanical deficiencies were also observed in previous inspections:

- Water penetration through the walls.
- Leaking, damaged, or inoperable plumbing fixtures.
- Damaged shower stalls.
- Damaged tabletops.
- Peeling paint on metal desks, tables, and bed frames.
- Missing seats in cells.
- Environmental maintenance.
- Smoke odor on some cell blocks.
- Dirty/Rusted/Damaged register covers.

### **Deficiencies observed during this inspection**

#### **Environmental Maintenance:**

- Cleaning of shower stalls.
- Cleaning of common areas in the cell blocks such as: the floor at the baseboards, in the individual cells, around door jambs, and around the toilets.
- Cleaning of ceiling fans and adjacent ceiling area.
- Blankets, sheets, and towels were used to cover doors, windows, and toilets.
- Some mattresses were torn.
- Some mattresses were missing.

#### **Mechanical Maintenance:**

- Damaged and or inoperable toilet/urinals
- Leaking plumbing fixtures
- Damaged tabletops
- Missing stools
- Water penetration through the walls
- Peeling paint on metal surfaces such as desks, beds, tables, handrails, and tray slots
- Blown fluorescent tubes
- Peeling paint on the stairwell's walls

The most common environmental issues in the cells were due to inconsistent cleaning of the area. Toilets were dirty with stains and dirt rings, and sinks were visibly unsanitary. Debris and/or trash were scattered throughout the floors which were soiled with dark stains, especially at the corners. Some mattresses were torn. Graffiti was common in some areas, mostly observed on the surrounding cell walls.

Numerous vents and lights were covered mostly with paper, and toothpaste was commonly used on the vents and lights.

There were cells with missing stools/seats, rusty bed frames and tables.

There were many common issues with hot and cold water. At times the pressures were too high, and water poured onto the floor from the faucet. At times, they were too low, and water was barely flowing. Some cells had no incoming water at all, hot or cold.

More often, the hot or cold water would not stay on when engaged, possibly due to an uncalibrated timing mechanism. At times, the water would run continuously, and turn itself off minutes later. There were also several hot and cold-water switches from the sinks that were stuck or broken.

The pipe chases located between the cells, where incoming water functions are regulated, had some leaks. Flying insects that appeared to be gnats were observed in some areas.

In the common areas outside the cells, some of the ceiling fans were unsanitary, with visible pieces of debris and dust attached to the grilles. Most of these fans were immediately cleaned upon observation. There were blown fluorescent bulbs from the ceiling lights, tables with peeling paint in the recreation areas and television rooms, floors that were unclean, and chipped.

Most of the cleaning chemical storage rooms were secured and the ones that were found unlocked at the time of inspection were immediately secured. Various chemical filled spray bottles were found in some cells.

Some common areas had uncovered electrical boxes where wires could be seen and accessed. These environmental hazards are not as numerous as before but need to be fully addressed to protect inmates and staff.

A few mop closets were inaccessible with an out of order sign posted by maintenance. Some had damaged walls, a lack of water, ceiling lights that did not illuminate, broken light switches, leaks, water stains and were generally unsanitary. Some were missing cleaning tools and equipment, and in some areas, the equipment was in use.

There were showers with torn curtains, dirty curtains, missing curtains, and no curtains. Water spray heads were missing in the shower room as well as shower knobs. Shower drains were clogged, and shower stalls were dirty with soap residue, soap scum, and unsanitary and unclean walls. Showers were not functional in certain cell blocks due to maintenance issues such as leaks, and clogged drains.

Hot water was not available in certain cell blocks. Water temperatures in most shower rooms were adequate, but the hot water temperature in certain areas exceeded 120°F. In a few areas, the water temperature was lower than expected.

Maintenance issues were of concern in many areas. There were numerous complaints from inmates of being hot, and a lack of air circulation, specifically on unit NW- 2 (Northwest 2).

There was also evidence of water penetration in the building based on water accumulation in the stairwells, on the floor of cells and walls with water stains in several areas.

**Areas that needed immediate attention include:**

Southeast-1 unit: electrical wires from the ceiling light were exposed in cell #10.

North-2 unit: Holding cell in right lower tier had two electrical boxes with missing covers and wires exposed.

Northwest-2 unit: Several inmates complained that air was not flowing through the ventilation system.

Northeast-2 unit: An electrical box lacked a cover in #NE-270.

South-2 unit: Water temperatures from the showers were low and tested between 84°F and 88°F.

Razor blades for shaving were observed in a few cells. They were mistakenly added to the commissary supplies list and were apparently purchased by some inmates. All razor blades that were found were immediately removed by staff.

**Inmate Reception Center****Cells:**

- G110- The hot and cold water did not stay on.
- G112- The hot and cold water did not stay on.
- G118- The hot and cold water did not stay on and there was graffiti on the walls.
- G139- The hot and cold-water pressures were high, and the toilet was dirty.
- G229- The hot and cold water did not stay on.
- G236- The cold water did not stay on.
- Cells #G104A, #G109A, #G11 3, # G132A, # G140, # G141, #G220A, #G226, #G235 #G303, were compliant.

**Room #G206 (Testing room):**

- Several medical supplies such as wound dressings (Adhesive and non-adhesive), latex surgical gloves, sterile swabs, and vacutainers, expired between August 2019 and July 2023.

**Laundry Services:**

- There were no issues identified.

**Clothing Distribution:**

- There were no issues identified in this area.

**Treatment/Examination/ Sick Call Rooms:**

- South 2- Water temperatures were low and tested at 82°F.
- Northeast 1- Water stains on the walls.

**Health Services:****Examination Rooms:**

- There was water penetration on the walls in the medical supply storage room.
- Urgent area/emergency room – A portable fan was unsanitary.

**Mental Health:**

- Room #353- There was no soap or paper towel in the bathroom.
- Room #354- There was no paper towel or tissue for the toilet.
- Room #355- There was water under the sink and the lights were covered.
- Room #357- Three ceiling lights were blown.
- Room #161- The drain was slow.
- Room #246 B- Vents were dusty.
- Hallway- Vents were dusty.

**Nurse's stations:**

- Room 2- Ceiling vents were dirty.
- Room 3- No issues.
- Room 4- No issues.
- Room 5- No issues.
- Room 6- No issues.
- Laboratory- CMS Certification until 10-19-2024.

**Medication Room:**

- No issues noted.

**Urgent Care:**

- The portable fan and ceiling fan were dirty.

**Dental:**

- No issues noted.

**Pharmacy:**

- The ceiling vents in the hallway of the pharmacy were dirty.

**Visiting Halls:****First Floor:**

- No issues identified.

**Second Floor:**

- No issues identified.

**Third Floor:**

- The floor was damaged with dents and holes.
- Paint was peeling from the ceiling.

**Exterior stairwells:**

- No issues were identified.

**Interior stairwells:**

#12 – A pipe on the ground level was rusted.

#11 – There was one blown fluorescent tube, paint was peeling off the walls.

#10 – There were signs of water penetration, paint peeling off the walls, and three blown fluorescent tubes.

#9 – There were two blown fluorescent tubes, water stains at the bottom level and the stairs were unclean.

#8 – There was one blown fluorescent tube.

#7 – There was one blown fluorescent tube.

#6 – There was one blown fluorescent tube.

#5 – There was one blown fluorescent tube.

#4 – There were two blown fluorescent tubes.

#3 - There were two blown fluorescent tubes, the floors were dirty and flying insects (gnats) were observed.

#2 – There were three blown fluorescent tubes, and water stains on the walls.

#1 – There were three blown fluorescent tubes, water was dripping from the ceiling, and a light fixture lacked a cover.

Total number of blown tubes – 16

### **Tunnels:**

- North Tunnel – No deficiencies were observed.
- South Tunnel – Hot water steam pressure relief pipe leaking.
- A ceiling tile was missing in the hallway leading to the tunnels.

### **North tunnel equipment /storage room:**

- No issues noted.

### **Chapel:**

- There were no issues.

### **Law Library:**

- The law library was closed and not in use.

### **Radio Room:**

- No deficiencies were observed.

### **Barber:**

- No issues noted.

### **Employee Game Room:**

- No issues noted.

### **Culinary Services:**

The evaluation of the Culinary Services was conducted using the DC Department of Health, Health Regulation and Licensing Administration's Food Establishment Inspection format. The inspection format requires that proper food temperatures are maintained, proper sanitation methods are followed, and proper safety equipment is made available for staff. Following are the observations during the inspection:

- The dishwashing machine was non-operational and had been removed. A new machine is on order. The facility has been on paperware for the past 4 months.



- Three-compartment sinks dispensers (2) were non-operational on August 14, 2023, at approximately 9:30 AM as both dispensers failed to mix the sanitizing solution as expected. The sanitizing solution being used in one sink tested at zero (0) parts per million (PPM). The expected range is a minimum of 200 PPM. The other sink was leaking from the hot and cold-water faucet.
- Pest droppings were observed in the dry food storage area.
- Walk-in freezer #44– The ceiling light was blown.
- Refrigerator box #43 (A and B) were out of service.
- The facility has 7-days emergency food supply according to staff. Several boxes of cereal, peanut butter, and pasta were part of the emergency food supply.
- Two ceiling tiles were missing in the kitchen and water was dripping from that area.

### **Officers' Dining Room:**

- One (1) of one (1) ice machine has been broken since July 2023.
- There was no air gap in the drainage system for the 3-compartment sink.
- One of the three exhaust fans was dirty.
- An electrical box, connected to the wet fire suppression system, lacked a cover to conceal and protect the wires and presented an accident hazard to staff and employees.

### **Pest Control:**

The facility has a pest control contract. However, pest droppings were observed in Culinary, and flying insects that appear to be gnats were spotted on some cell blocks.

### **Elevators:**

There was no documentation to show that the five (5) elevators in the building are inspected yearly.

### **Gyms:**

All the gym areas in the housing units were evaluated during the inspection. There were no issues noted.

### **Showers:**

Several of the showers throughout the housing units were not sanitarily maintained and in good working order, as evidenced by the following:

- Accumulated dirt and soap scum on the walls of the shower stalls
- Damaged/missing plumbing fixtures
- Damaged ceiling and unfinished walls
- Leaking plumbing fixtures

**Heating Ventilation and Air-Conditioning (HVAC):**

- Register covers throughout the facility were not regularly cleaned.
- Several inmates complained that air was not flowing through the ventilation system. on unit Northwest-2.

**Generator**

There was no documentation to show that the generator is tested monthly under load and no documentation to show that an annual load bank test is performed as required.

# Attachment 74.5 CDF 3.a Inspection Tool NO2 September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTH 2    ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, K. Washington    DATE: SEPTEMBER 11, 2023    TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER LEFT TIER																			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA							Y			Y	Y			Y		Y	Y			
HEAT Y/N/NA							NA			NA	NA			NA		NA	NA			
ROOM TEMP <80 °F							Y			Y	Y			Y		Y	Y			
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK							Ok			Ok	Ok			Ok		Ok	Ok			
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok							Ok			Ok	Ok			Ok		Ok	Ok			
EXIT/LIGHT <10 fc yes/ok							Ok			Ok	Ok			Ok		Ok	Ok			
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F							Ok			Ok	Ok			Ok		Ok	Ok			
120 °F NO/OK							Y			Y	Y			Y		Y	Y			
HOT H2O Regulate/Mixing Valve Y/N																				
HOT/COLD H2O Pressure H/L/OK							Ok			Ok	L			L		Ok	Ok			
BACK FLOW Device Y/N							Y			Y	Y			Y		Y	Y			
TOILET Flush Y/N							N			Y	Y			Y		Y	Y			
TOILET / SINK/ LEAK Y/N CLOGGED C							N			N	N			N		N	N			
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK							Ok			Ok	Ok			Ok		Ok	Ok			

**UPPER LEFT TIER**

ELEMENTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK							Ok		Ok	Ok	Ok			Ok		Ok	Ok			
FLOOR-Surface Clean/soiled - C/S							C			C	C			C		C	C			
FLOOR Tiles-Missing/Damaged - MI/DA/OK							Ok		Ok	Ok	Ok			Ok		Ok	Ok			
CELL - Dirty/Clean D/C							C			C	C			C		C	C			
CEILING-Peeling Paint/Dirty - PPT/D/OK							Ok		Ok	Ok	Ok			Ok		Ok	Ok			
WALLS-Peeling Paint /Dirty - PPT/D/OK							Ok		Ok	Ok	Ok			Ok		Ok	Ok			
Graffiti G																				
VERMIN - Yes/No							N			N	N			N		N	N			
DESK/ SIT - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA							NA			NA	NA			NA		NA	NA			
FIXTURES Sink/Toilet Clean/Dirty/Clogged - C/D/CI							C			C	C			C		C	C			
BLANKET Yes/No							Y			Y	Y			Y		Y	Y			
SHEETS - Torn/Worn Y/N/OK							Ok			Ok	Ok			Ok		Ok	Ok			
TOWELS-2xWk. Y/N							Y			Y	Y			Y		Y	Y			
TOOTHPASTE/ SOAP Y/N							Y			Y	Y			Y		Y	Y			
COMB/BRUSH-Y/N							Y			Y	Y			Y		Y	Y			
TOILET PAPER in Cell Y/N							Y			Y	Y			Y		Y	Y			
SANITARY Pads/Tampons Y/N/NA							NA			NA	NA			NA		NA	NA			
CLOTHES 2x changes/week Y/N							Y			Y	Y			Y		Y	Y			

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C DETENTION FACILITY**

AREA: NORTH 2      ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, K. Washington      DATE: SEPTEMBER 11, 2023      TIME: 9:00 AM – 02:00 PM

ELEMENTS	LOWER LEFT TIER																	
	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36
A/C Y/N/NA			Y				Y	Y			Y	Y						Y
HEAT Y/N/NA			NA				NA	NA			NA	NA						NA
ROOM TEMP <80 °F			Y				Y	Y			Y	Y						Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK			OK				OK	OK			OK	OK						Ok
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																		
NIGHT/LIGHT 3-5 fc no/ok			OK				OK	N			OK	OK						Ok
EXIT/LIGHT <10 fc yes/ok			OK				OK	OK			OK	OK						Ok
OTHER/AREAS 20> fc yes/ok																		
H2O Temp 100 °F			OK				OK	OK			N	OK						Ok
120 °F NO/OK																		
HOT H2O Regulate/Mixing Valve Y/N			Y				Y	Y			Y	Y						Y
HOT/COLD H2O Pressure H/L/OK			OK				OK	OK			OK	OK						H
BACK FLOW Device Y/N			Y				Y	Y			Y	Y						Y
TOILET Flush Y/N			Y				Y	Y			Y	Y						Y
TOILET LEAK Y/N			N				N	N			N	N						N
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK			OK				OK	OK			OK	OK						Ok

**LOWER LEFT TIER**

ELEMENTS	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36
Mattress/Cover Soiled Damaged DA/Y/N/OK			Ok				Ok	Ok			Ok	Ok						Ok
FLOOR-Surface Clean/soiled - C/S			C				C	C			C	C						C
FLOOR Tiles-Missing/Damaged - MI/DA/OK			Ok				Ok	Ok			Ok	Ok						Ok
CELL - Dirty/Clean D/C			C				C	C			C	C						C
CEILING - Peeling Paint/Dirty - PPT/D/OK			Ok				Ok	Ok			Ok	Ok						Ok
WALLS - Peeling Paint/Dirty/ Graffiti-PPT/D/OK			G				Ok	Ok			Ok	Ok						Ok
VERMIN - Yes/No			N				N	N			N	N						N
DESK - Yes/No																		
SAFETY MIRROR Distort/Missing/ OK/NA			NA				NA	NA			NA	NA						NA
FIXTURES - Sink/Toilet Clean/Dirty/Clogged - C/D/CL			C				C	C			CL	C						C
BLANKET Yes/No			Y				Y	Y			Y	Y						Y
SHEETS - Torn/ Worn Y/N/OK			Ok				Ok	Ok			Ok	Ok						Ok
TOWELS 2x week Y/N			Y				Y	Y			Y	Y						Y
TOOTHPASTE/ SOAP Y/N			Y				Y	Y			Y	Y						Y
COMB/BRUSH-Y/N			Y				Y	Y			Y	Y						Y
TOILET PAPER in Cell Y/N			Y				Y	Y			Y	Y						Y
SANITARY Pads/ Tampons Y/N/NA			NA				NA	NA			NA	NA						NA
CLOTHES-2x Changes/week Y/N			Y				Y	Y			Y	Y						Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTH 2      ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, Ms. Moore      DATE: SEPTEMBER 11, 2023      TIME: 9:00 AM – 02:00 PM

	UPPER RIGHT TIER																	
ELEMENTS	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54
A/C Y/N/NA				Y	Y		Y	Y			Y				Y			
HEAT Y/N/NA				NA	NA		NA	NA			NA				NA			
ROOM TEMP <80 °F				Y	Y		Y	Y			Y				Y			
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK				OK	OK		OK	OK			OK				OK			
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																		
NIGHT/LIGHT 3-5 fc no/ok				OK	OK		OK	OK			OK				OK			
EXIT/LIGHT <10 fc yes/ok				OK	OK		OK	OK			OK				OK			
OTHER/AREAS 20> fc yes/ok																		
H2O Temp 100 °F				OK	OK		OK	OK			OK				OK			
120 °F NO/OK																		
HOT H2O Regulate/Mixing Valve Y/N				Y	Y		Y	Y			Y				Y			
HOT/COLD H2O Pressure H/L/OK				OK	OK		OK	OK			OK				OK			
BACK FLOW Device Y/N				Y	Y		Y	Y			Y				Y			
TOILET Flush Y/N				Y	N		Y	Y			Y				Y			
TOILET LEAK Y/N				N	N		N	N			N				N			
REGISTER/VENTS 15 cu ft. – Clean/ Dirty/Blocked – C/B/OK				OK	OK		OK	OK			OK				OK			



UPPER RIGHT TIER																		
ELEMENTS	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54
Mattress/Cover Soiled Damaged DA/Y/N/OK				Ok	Ok		Ok	Ok			Ok				Ok			
FLOOR-Surface Clean/soiled - C/S				C	C		C	C			C				C			
FLOOR Tiles-Missing/Damaged - MI/DA/OK				Ok	Ok		Ok	Ok			Ok				Ok			
CELL – Dirty/Clean D/C				C	C		C	C			C				C			
CEILING - Peeling Paint/Dirty - PPT/D/OK				Ok	Ok		Ok	Ok			Ok				Ok			
WALLS - Peeling Paint/Dirty/ Graffiti - PPT/D/OK G				Ok	Ok		Ok	Ok			Ok				Ok			
VERMIN - Yes/No				N	Y		N	N			N				N			
DESK - Yes/No																		
SAFETY MIRROR Distort/Missing OK/NA				NA	NA		NA	NA			NA				NA			
FIXTURES - Sink/Toilet Clean/Dirty/Clogged - C/D/CL				C	C		CL	C			C				C			
BLANKET Yes/No				Y	Y		Y	Y			Y				Y			
SHEETS - Torn/Worn Y/N/OK				Ok	Ok		Ok	Ok			Ok				Ok			
TOWELS 2x week Y/N				Y	Y		Y	Y			Y				Y			
TOOTHPASTE/ SOAP Y/N				Y	Y		Y	Y			Y				Y			
COMB/BRUSH-Y/N				Y	Y		Y	Y			Y				Y			
TOILET PAPER in Cell Y/N				Y	Y		Y	Y			Y				Y			
SANITARY Pads/ Tampons Y/N/NA				NA	NA		NA	NA			NA				NA			
CLOTHES 2x changes/week Y/N				Y	Y		Y	Y			Y				Y			

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTH 2

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, Ms. Moore

DATE: SEPTEMBER 11, 2023

TIME: 9:00 AM – 02:00 PM

ELEMENTS	LOWER RIGHT TIER																	
	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72
A/C Y/N/NA						Y		Y				Y	Y	Y				
HEAT Y/N/NA						NA		NA				NA	NA	NA				
ROOM TEMP <80 °F						Y		Y				Y	Y	Y				
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK						Ok		Ok				Ok	Ok	Ok				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok						Ok		Ok				Ok	Ok	Ok				
NIGHT/LIGHT 3-5 fc no/ok						Ok		Ok				Ok	Ok	Ok				
EXIT/LIGHT <10 fc yes/ok						Ok		Ok				Ok	Ok	Ok				
OTHER/AREAS 20> fc yes/ok																		
H2O Temp 100 °F						Ok		Ok				N	Ok	Ok				
120 °F NO/OK						Y		Y				Y	Y	Y				
HOT H2O Regulate/Mixing Valve Y/N						Ok		L				Ok	L	Ok				
BACK FLOW Device Y/N						Y		Y				Y	Y	Y				
TOILET Flush Y/N						Y		Y				N	Y	Y				
TOILET LEAK Y/N						N		N				N	N	N				
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK						Ok		Ok				Ok	Ok	Ok				

**LOWER RIGHT TIER**

ELEMENTS	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok				Ok	Ok	Ok				
FLOOR-Surface Clean/soiled - C/S		C				C		C				C	C	C				
FLOOR Tiles-Missing/Damaged - MI//DA/OK		Ok				Ok		Ok				Ok	Ok	Ok				
CELL – Dirty/Clean D/C		C				C		C				C	C	C				
CEILING - Peeling Paint/Dirty - PPT/D/OK		PPT				PPT		Ok				Ok	Ok	Ok				
WALLS - Peeling Paint/Dirty /Damaged/Graffiti-PPT/D/DA/G/OK		Ok				Ok		Ok				Ok	DA	G				
VERMIN - Yes/No		N				N		N				N	N	N				
DESK - Yes/No																		
SAFETY MIRROR Distort/Missing OK/NA		NA				NA		N				NA	NA	NA				
FIXTURES - Sink/Toilet Clean/Dirty/ CLOGGED- C/D/CL		C				C		C				C	C	C				
BLANKET Yes/No		Y				Y		Y				Y	Y	Y				
SHEETS - Torn/Worn Y/N/OK		Ok				Ok		Ok				Ok	Ok	Ok				
TOWELS 2x week Y/N		Y				Y		Y				Y	Y	Y				
TOOTHPASTE/ SOAP Y/N		Y				Y		Y				Y	Y	Y				
COMB/BRUSH-Y/N		Y				Y		Y				Y	Y	Y				
TOILET PAPER in Cell Y/N		Y				Y		Y				Y	Y	Y				
SANITARY Pads/ Tampons Y/N/NA		NA				NA		N				NA	NA	NA				
CLOTHES 2x changes/week Y/N		Y				Y		Y				Y	Y	Y				

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTH 2 ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, K. Washington**

**DATE: SEPTEMBER 11, 2023 TIME: 9:00 AM – 02:00 PM**

### COMMENTS:

N 2 [Upper Left Tier]

- Observed leakage at the pipe chase located between cell 17 and 18.

N 2 [Left lower Tier]

- Observed the shower head was not in a good repair.

N 2 [Upper Right Tier]

- Observed an electrical junction box not covered at the Television room.

*NOTE: The officers decided to open only the unoccupied cells.*

Attachment 74.5 CDF 3.b Inspection Tool NE2 September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTHEAST 2    ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams    DATE: SEPTEMBER 12, 2023    TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER LEFT TIER																			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
ROOM TEMP <80 °F	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
EXIT/LIGHT <10 fc yes/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F	Ok		Ok		Ok		N		Ok		Ok		Ok		Ok		Ok		Ok	
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	Ok		H		Ok		Ok		Ok		H		L		H		H		H	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET / SINK/ LEAK Y/N CLOGGED C	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	

**UPPER LEFT TIER**

ELEMENTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
CELL - Dirty/Clean D/C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
CEILING-Peeling Paint/Dirty - PPT/D/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
WALLS-Peeling Paint /Dirty - PPT/D/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
TOWELS-2xWk. Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/Tampons Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
CLOTHES 2x changes/week Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTHEAST 2

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams

DATE: SEPTEMBER 12, 2023

TIME: 9:00 AM – 02:00 PM

**LOWER LEFT TIER**

ELEMENTS	21	22	23	24	25	26	27	28	29	30	31	32	33	3	35	36	37	3	39	40
A/C Y/N/NA	Y		Y								Y		Y		Y		Y	8	Y	
HEAT Y/N/NA	NA		NA								NA		NA		NA		NA		NA	
ROOM TEMP <80 ° F	Y		Y								Y		Y		Y		Y		Y	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
DAYRM/DINE																				
LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
EXIT/LIGHT <10 fc yes/ok	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 ° F - 120 ° F NO/OK	N		Ok								N		N		N		Ok		Ok	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y								Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	Ok		Ok								Ok		Ok		Ok		H		Ok	
BACK FLOW Device Y/N	Y		Y								Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y								Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N								N		N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/B/OK	Ok		Ok								Ok		Ok		Ok		Ok		Ok	



**LOWER LEFT TIER**

ELEMENTS	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Matress/Cover Soiled Damaged DA/Y/N/OK	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
FLOOR-Surface Clean/soiled - C/S	C		C								C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
CELL - Dirty/Clean D/C	C		C								C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
WALLS - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
VERMIN - Yes/No	N		N								N		N		N		N		N	
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing/OK/NA	NA		NA								NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C								C		C		C		C		C	
BLANKET Yes/No	Y		Y								Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	Ok		Ok								Ok		Ok		Ok		Ok		Ok	
TOWELS 2x week Y/N	Y		Y								Y		Y		Y		Y		Y	
TOOTHPASTE/SOAP Y/N	Y		Y								Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y								Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y								Y		Y		Y		Y		Y	
SANITARY Pads/Tampons Y/N/NA	NA		NA								NA		NA		NA		NA		NA	
CLOTHES-2x Changes/week Y/N	Y		Y								Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTHEAST 2      ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams      DATE: SEPTEMBER 12, 2023      TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER RIGHT TIER																				
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
HEAT Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
ROOM TEMP <80 °F	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																					
NIGHT/LIGHT 3-5 fc no/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
EXIT/LIGHT <10 fc yes/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
OTHER/AREAS 20> fc yes/ok																					
H2O Temp 100 °F - 120 °F NO/OK	Ok		Ok		Ok		N		Ok		Ok		Ok		N		Ok		Ok		Ok
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK	Ok		L		H		Ok		Ok		Ok		H		Ok		H		Ok		Ok
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft. - Clean/Dirty/Blocked - C/B/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		B

**UPPER RIGHT TIER**

<b>ELEMENTS</b>	<b>41</b>	<b>42</b>	<b>43</b>	<b>44</b>	<b>45</b>	<b>46</b>	<b>47</b>	<b>48</b>	<b>49</b>	<b>50</b>	<b>51</b>	<b>52</b>	<b>53</b>	<b>54</b>	<b>55</b>	<b>56</b>	<b>57</b>	<b>58</b>	<b>59</b>	<b>60</b>
Matress/Cover Soiled Damaged DA/Y/N/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
CELL - Dirty/Clean D/C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
WALLS - Peeling Paint/Dirty/Graffiti - PPT/D/G/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	G	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
TOWELS 2x week Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
CLOTHES 2x changes/week Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTHEAST 2

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams

DATE: SEPTEMBER 12, 2023

TIME: 9:00 AM – 02:00 PM

	LOWER RIGHT TIER																				
ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		80
HEAT Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
ROOM TEMP <80 °F	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		B		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																					
NIGHT/LIGHT 3-5 fc no/ok	Ok		Ok		Ok		Ok		N		Ok		Ok		Ok		Ok		Ok		
EXIT/LIGHT <10 fc yes/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
OTHER/AREAS 20> fc yes/ok																					
H2O Temp 100 °F	Ok		N		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
120 °F NO/OK																					
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HOT/COLD H2O Pressure H/L/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N	N		N		N		N		N		N		N		N		N		N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
CELL – Dirty/Clean D/C	C		C		C		C		C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
WALLS - Peeling Paint/Dirty /Damaged- PPT/D/DA/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C		C		C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
TOWELS 2x week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES 2x changes/week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTHEAST 2 ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams**

**DATE: SEPTEMBER 12, 2023 TIME: 9:00 AM – 02:00 PM**

### COMMENTS:

NE 2 [Upper Left Tier]

- There was no hot water that reached 100 degrees F at the shower faucet.
- Observed leakage at the pipe chase located in between cells 19 and 20.

NE 2 [Lower Left Tier]

- There was no hot water that reached 100 degrees F at the shower faucet.

NE 2 [Upper Right Tier]

- There was no hot water that reached 100 degrees F at the shower faucet.

NE 2 [Lower Right Tier]

- There was no hot water that reached 100 degrees F at the shower faucet.
- Observed leakage at the pipe chase located in between cells 68 & 69 and 72 & 73.

Attachment 74.5 CDF 3.c Inspection Tool NW2 September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTHWEST 2

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams

DATE: SEPTEMBER 12, 2023

TIME: 9:00 AM - 02:00 PM

ELEMENTS	UPPER LEFT TIER																			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
ROOM TEMP <80 °F	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
EXIT/LIGHT <10 fc yes/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	H		H		L		L		L		Ok		Ok		Ok		L		L	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET / SINK/ LEAK Y/N CLOGGED C	N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	



**UPPER LEFT TIER**

ELEMENTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
CELL - Dirty/Clean D/C	C		C		C		C		C		C		C		C		C		C	
CEILING-Peeling Paint/Dirty - PPT/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
WALLS-Peeling Paint /Dirty/Graffiti - PPT/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
VERMIN - Yes/No	N		N		N		N		N		N		N		N		N		N	
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C		C		C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
TOWELS-2xWk. Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOOTHPASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
CLOTHES 2x changes/week Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTHWEST 2

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams

DATE: SEPTEMBER 12, 2023

TIME: 9:00 AM – 02:00 PM

	LOWER LEFT TIER																				
ELEMENTS	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		40
HEAT Y/N/NA	NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
ROOM TEMP <80 °F	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
DAYRM/DINE																					
LIGHT dirty/clean 20> fc dirty/ok																					
NIGHT/LIGHT 3-5 fc no/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
EXIT/LIGHT <10 fc yes/ok	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
OTHER/AREAS 20> fc yes/ok																					
H20 Temp 100 °F - 120 °F NO/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
HOT H20 Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HOT/COLD H20 Pressure H/L/OK	Ok		L		Ok		L		H		L		H		Ok		L		L		
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N	N		N		N		N		Y		N		N		N		N		Y		
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		

**LOWER LEFT TIER**

ELEMENTS	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Mattress/Cover Soiled Damaged DA/Y/N/OK	Ok	Ok	Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok		Ok		Ok	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C	C	C		C		C		C		C		C	
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok		Ok		Ok	
CELL - Dirty/Clean D/C	C		C		C		C	C	C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty/Graffiti -PPT/D/OK	Ok		Ok		Ok		G	Ok	Ok		Ok		Ok		Ok		Ok		Ok	
WALLS - Peeling Paint/Dirty - PPT/D/OK	Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok		Ok		Ok	
VERMIN - Yes/No	N		N		N		N	N	N		N		N		N		N		N	
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing/OK/NA	NA		NA		NA		NA	NA	NA		NA		NA		NA		NA		NA	
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C		C		C		C	C	C		C		C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y	Y	Y		Y		Y		Y		Y		Y	
SHEETS - Torn/Worn Y/N/OK	Ok		Ok		Ok		Ok	Ok	Ok		Ok		Ok		Ok		Ok		Ok	
TOWELS 2x week Y/N	Y		Y		Y		Y	Y	Y		Y		Y		Y		Y		Y	
TOOTHPASTE/SOAP Y/N	Y		Y		Y		Y	Y	Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y	Y	Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y	Y	Y		Y		Y		Y		Y		Y	
SANITARY Pads/Tampons Y/N/NA	NA		NA		NA		NA	NA	NA		NA		NA		NA		NA		NA	
CLOTHES-2x Changes/week Y/N	Y		Y		Y		Y	Y	Y		Y		Y		Y		Y		Y	



**UPPER RIGHT TIER**

<b>ELEMENTS</b>	<b>41</b>	<b>42</b>	<b>43</b>	<b>44</b>	<b>45</b>	<b>46</b>	<b>47</b>	<b>48</b>	<b>49</b>	<b>50</b>	<b>51</b>	<b>52</b>	<b>53</b>	<b>54</b>	<b>55</b>	<b>56</b>	<b>57</b>	<b>58</b>	<b>59</b>	<b>60</b>
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok	Ok	Ok	Ok	Ok	Ok	Ok		Ok		Ok		Ok		Ok		Ok	Ok	Ok
FLOOR-Surface Clean/soiled - C/S		C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
CELL – Dirty/Clean D/C		C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
WALLS - Peeling Paint/Dirty - PPT/D/OK		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
VERMIN - Yes/No		N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
BLANKET Yes/No		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
TOWELS 2x week Y/N		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
CLOTHES 2x changes/week Y/N		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: NORTHWEST 2

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams

DATE: SEPTEMBER 12, 2023

TIME: 9:00 AM – 02:00 PM

ELEMENTS	LOWER RIGHT TIER																				
	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	
A/C Y/N/NA		Y		Y				Y	Y			Y		Y	Y				Y	Y	Y
HEAT Y/N/NA		NA		NA				NA	NA			NA		NA	NA				NA	NA	NA
ROOM TEMP <80 °F		Y		Y				Y	Y			Y		Y	Y				Y	Y	Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok	Ok
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																					
NIGHT/LIGHT 3-5 fc no/ok		Ok		Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok	Ok
EXIT/LIGHT <10 fc yes/ok		Ok		Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok	Ok
OTHER/AREAS 20> fc yes/ok																					
H2O Temp 100 °F		Ok		Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok	Ok
120 °F NO/OK																					
HOT H2O Regulate/Mixing Valve Y/N		Y		Y				Y	Y			Y		Y	Y				Y	Y	Y
HOT/COLD H2O Pressure H/L/OK		H		H				L	Ok			H		Ok	Ok				L	L	L
BACK FLOW Device Y/N		Y		Y				Y	Y			Y		Y	Y				Y	Y	Y
TOILET Flush Y/N		Y		Y				Y	Y			Y		Y	Y				Y	Y	Y
TOILET LEAK Y/N		N		N				N	N			N		N	N				N	N	N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		Ok		Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok	Ok

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK	Ok	Ok	Ok	Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok
FLOOR-Surface Clean/soiled - C/S	C	C	C	C				C	C			C		C	C				C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK	Ok	Ok	Ok	Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok
CELL - Dirty/Clean D/C	C	C	C	C				C	C			C		C	C				C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	Ok	Ok	Ok	Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok
WALLS - Peeling Paint/Dirty /Damaged-PPT/D/DA/OK	D	D	Ok	Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok
VERMIN - Yes/No	N	N	N	N				N	N			N		N	N				N	N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA	NA	NA	NA	NA				N	N			NA		NA	NA				NA	NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D	C	C	C	C				C	C			C		C	C				C	C
BLANKET Yes/No	Y	Y	Y	Y				Y	Y			Y		Y	Y				Y	Y
SHEETS - Torn/Worn Y/N/OK	Ok	Ok	Ok	Ok				Ok	Ok			Ok		Ok	Ok				Ok	Ok
TOWELS 2x week Y/N	Y	Y	Y	Y				Y	Y			Y		Y	Y				Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y				Y	Y			Y		Y	Y				Y	Y
COMB/BRUSH-Y/N	Y	Y	Y	Y				Y	Y			Y		Y	Y				Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y				Y	Y			Y		Y	Y				Y	Y
SANITARY Pads/ Tampons Y/N/NA	NA	NA	NA	NA				N	N			NA		NA	NA				NA	NA
CLOTHES 2x changes/week Y/N	Y	Y	Y	Y				Y	Y			Y		Y	Y				Y	Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: NORTHWEST 2 ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, M. Williams**

**DATE: SEPTEMBER 12, 2023. TIME: 9:00 AM – 02:00 PM**

### COMMENTS:

#### NW 2 [Upper Left Tier]

- The shower drain was clogged.
- Observed shower curtains unclean.
- Observed one light out on the floor.
- Observed leakage at the pipe chase located in between cells 8 & 9, 10 & 11, 12 & 13, 17 & 18, and 19 & 20.

#### NW 2 [Lower Left Tier]

- The right-side shower was observed dirty.
- The left shower was missing shower head.
- Observed leakage at the pipe chase located in between cells 26 & 27, 29 & 30, 35 & 36, and 39 & 40.

#### NW 2 [Upper Right Tier]

- Observed one of the showers was not working.
- Observed gnats on the shower.
- Observed the ceiling above the fan were dirty.
- Observed leakage at the pipe chase located between cells 44 & 45, 52 & 53, 55 & 56 and 57 & 58.

#### NW 2 [Lower right Tier]

- Observed the shower handle is missing.
- Observed there is no curtain for one of the showers.
- Observed a dust on a floor fan.
- Observed leakage at the pipe chase located between cells 68 & 69 and 72 & 73.



Attachment 74.5 CDF 3.d Inspection Tool SO3 September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTH 3      ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, T. Hart      DATE: SEPTEMBER 08, 2023      TIME: 9:00 AM – 02:00 PM

		<b>UPPER LEFT TIER</b>																		
<b>ELEMENTS</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
A/C Y/N/NA					Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HEAT Y/N/NA					NA	NA		NA	NA	NA		NA	NA	NA	NA	NA	NA	NA	NA	NA
ROOM TEMP <80 °F					Y	Y		Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK					OK	OK		OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok					OK	OK		OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK
EXIT/LIGHT <10 fc yes/ok					OK	OK		OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F					OK	OK		OK	OK	OK		N	OK	OK	OK	OK	OK	OK	OK	OK
120 °F NO/OK					Y	Y		Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y
HOT H2O Regulate/Mixing Valve Y/N																				
HOT/COLD H2O Pressure H/L/OK					L	L		OK	L	L		OK	OK	OK	OK	OK	OK	OK	L	OK
BACK FLOW Device Y/N					Y	Y		Y	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET Flush Y/N					Y	Y		N	Y	Y		Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET LEAK Y/N					N	N		N	N	N		N	N	N	N	N	N	N	N	N
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK					OK	OK		OK	OK	OK		OK	OK	OK	OK	OK	OK	OK	OK	OK

**UPPER LEFT TIER**

ELEMENTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK					Ok				Ok	Ok		Ok	Ok	Ok		Ok	Ok	Ok	Ok	Ok
FLOOR-Surface Clean/soiled - C/S					C				C	C		C	C	C		C	C	C	C	C
FLOOR Tiles-Missing/Damaged - MI/DA/OK					Ok				Ok	Ok		Ok	Ok	Ok		Ok	Ok	Ok	Ok	Ok
CELL - Dirty/Clean D/C					C				C	C		C	C	C		C	C	C	C	C
CEILING-Peeling Paint/Dirty - PPT/D/OK					Ok				Ok	Ok		Ok	Ok	Ok		Ok	Ok	Ok	Ok	Ok
WALLS-Peeling Paint /Dirty/ Graffiti-PPT/D/G/OK					Ok				Ok	Ok		Ok	Ok	Ok		Ok	G	Ok	Ok	Ok
VERMIN - Yes/No					N				N	N		N	N	N		N	N	N	N	N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA					NA				NA	NA		NA	NA	NA		NA	NA	NA	NA	NA
FIXTURES Sink/Toilet Clean/Dirty - C/D					C				D	C		D	D	D		D	D	C	D	D
BLANKET Yes/No					Y				Y	Y		Y	Y	Y		Y	Y	Y	Y	Y
SHEETS - Torn/Worn Y/N/OK					Ok				Ok	Ok		Ok	Ok	Ok		Ok	Ok	Ok	Ok	Ok
TOWELS-2xWk. Y/N					Y				Y	Y		Y	Y	Y		Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N					Y				Y	Y		Y	Y	Y		Y	Y	Y	Y	Y
COMB/BRUSH-Y/N					Y				Y	Y		Y	Y	Y		Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N					Y				Y	Y		Y	Y	Y		Y	Y	Y	Y	Y
SANITARY Pads/Tampons Y/N/NA					NA				NA	NA		NA	NA	NA		NA	NA	NA	NA	NA
CLOTHES 2x changes/week Y/N					Y				Y	Y		Y	Y	Y		Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTH 3

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, T. Hart

DATE: SEPTEMBER 08, 2023

TIME: 9:00 AM – 02:00 PM

LOWER LEFT TIER																				
ELEMENTS	21	22	23	24	25	26	27	28	2	30	31	32	33	34	35	36	37	38	39	40
A/C Y/N/NA						Y			9	Y		Y	Y	Y	Y					
HEAT Y/N/NA						N A				NA		NA	NA	NA	NA					
ROOM TEMP <80 °F						Y				Y		Y	Y	Y	Y					
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK						Ok				Ok		Ok	Ok	Ok	Ok					
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok						Ok				Ok		Ok	Ok	Ok	Ok					
EXIT/LIGHT <10 fc yes/ok						Ok				Ok		Ok	Ok	Ok	Ok					
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F - 120 °F NO/OK						Ok				Ok		N	N	Ok	Ok					
HOT H2O Regulate/Mixing Valve Y/N						Y				Y		Y	Y	Y	Y					
HOT/COLD H2O Pressure H/L/OK						Ok				Ok		Ok	Ok	Ok	Ok					
BACK FLOW Device Y/N						Y				Y		Y	Y	Y	Y					
TOILET Flush Y/N						Y				Y		N	N	N	Y					
TOILET LEAK Y/N						N				N		N	N	N	N					
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK						Ok				Ok		Ok	Ok	Ok	Ok					

**LOWER LEFT TIER**

ELEMENTS	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
Matress/Cover Soiled Damaged DA/Y/N/OK						Ok				Ok		Ok	Ok	Ok	Ok					
FLOOR-Surface Clean/soiled - C/S						C				C		C	C	C	C					
FLOOR Tiles-Missing/Damaged - MI/DA/OK						Ok				Ok		Ok	Ok	Ok	Ok					
CELL - Dirty/Clean D/C						C				C		C	C	C	C					
CEILING - Peeling Paint/Dirty - PPT/D/OK						Ok				Ok		Ok	Ok	Ok	Ok					
WALLS - Peeling Paint/Dirty - PPT/D/OK						Ok				Ok		Ok	Ok	Ok	Ok					
VERMIN - Yes/No						N				N		N	N	N	Y					
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing/OK/NA						NA				NA		NA	N A	NA	NA					
FIXTURES - Sink/Toilet Clean/Dirty - C/D						C				D		C	C	C	C					
BLANKET Yes/No						Y				Y		Y	Y	Y	Y					
SHEETS - Torn/ Worn Y/N/OK						Ok				Ok		Ok	Ok	Ok	Ok					
TOWELS 2x week Y/N						Y				Y		Y	Y	Y	Y					
TOOTHPASTE/ SOAP Y/N						Y				Y		Y	Y	Y	Y					
COMB/BRUSH-Y/N						Y				Y		Y	Y	Y	Y					
TOILET PAPER in Cell Y/N						Y				Y		Y	Y	Y	Y					
SANITARY Pads/ Tampons Y/N/NA						NA				NA		NA	N A	NA	NA					
CLOTHES-2x Changes/week Y/N						Y				Y		Y	Y	Y	Y					

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTH 3

ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, T. Hart

DATE: SEPTEMBER 08, 2023

TIME: 9:00 AM – 02:00 PM

		LOWER RIGHT TIER																		
ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HEAT Y/N/NA		NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
ROOM TEMP <80 °F		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
EXIT/LIGHT <10 fc yes/ok		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F - 120 °F NO/OK		N		N	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HOT/COLD H2O Pressure H/L/OK		Ok		Ok	L	L	H	Ok	Ok	Ok	Ok	Ok	Ok	L	L	L	Ok	Ok	Ok	Ok
BACK FLOW Device Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET Flush Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET LEAK Y/N		N		N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
REGISTER/VENTS 15 cu ft - Clean/Dirty/Blocked - C/B/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI/DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
WALLS - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		D		D		C		D		D		D		D		D		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTH 3 ESCORT: Cpl. L. Nwaizugbo, A. Whitfield, T. Hart**

**DATE: SEPTEMBER 08, 2023 TIME: 9:00 AM – 02:00 PM**

### COMMENTS:

S 3 [Upper Left Tier]

- Observed shower unclean.

S 3 [Lower right Tier]

- Observed the shower missing spray head.
- Observed leakage at the pipe chase located in between cell 75 & 76.

### NOTE:

- As per the officers, upper right tier is a mental health unit and is occupied. Therefore, for safety reasons, they said they could not open. Officers opened for inspection the unoccupied only at the left lower level.



Attachment 74.5 CDF 3.e Inspection Tool SE1 September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1    ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu    DATE: SEPTEMBER 06, 2023    TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER LEFT TIER																			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HEAT Y/N/NA		NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
ROOM TEMP <80 °F		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		B	B	B	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok																				
EXIT/LIGHT <10 fc yes/ok		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	N	Ok	Ok	Ok	N
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HOT/COLD H2O Pressure H/L/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	N	Ok	Ok	Ok	N
BACK FLOW Device Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET Flush Y/N		Y		Y	Y	Y	N	N	N	N	N	N	N	N	N	N	N	N	N	N
TOILET LEAK Y/N		N		N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok

**UPPER LEFT TIER**

<b>ELEMENTS</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
<b>Mattress/Cover Soiled Damaged DA/Y/N/OK</b>		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
<b>FLOOR-Surface Clean/soiled - C/S</b>		C		C		C		C		C		C		C		C		C		C
<b>FLOOR Tiles-Missing/Damaged - MI/DA/OK</b>		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
<b>CELL – Dirty/Clean D/C</b>		C		C		C		C		C		C		C		C		C		C
<b>CEILING-Peeling Paint/Dirty - PPT/D/OK</b>		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
<b>WALLS-Peeling Paint /Dirty/Graffiti G – PPT/D/OK</b>		Ok		G		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
<b>VERMIN - Yes/No</b>		N		N		N		N		N		N		N		N		N		N
<b>DESK - Yes/No</b>																				
<b>SAFETY MIRROR Distort/Missing OK/NA</b>		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
<b>FIXTURES Sink/Toilet Clean/Dirty - C/D</b>		C		C		C		C		C		C		C		C		C		C
<b>BLANKET Yes/No</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>SHEETS - Torn/Worn Y/N/OK</b>		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
<b>TOWELS-2xWk. Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>TOOTHPASTE/ SOAP Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>COMB/BRUSH-Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>TOILET PAPER in Cell Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
<b>SANITARY Pads/Tampons Y/N/NA</b>		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
<b>CLOTHES 2x changes/week Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER RIGHT TIER																				
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
ROOM TEMP <80 °F		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																					
NIGHT/LIGHT 3-5 fc no/ok																					
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok																					
H2O Temp 100 °F		OK		OK		OK		No		OK		OK		OK		OK		OK		OK	
120 °F NO/OK																					
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK		L		L		H		OK		OK		H		OK		L		OK		OK	
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N		Y		Y		Y		N		N		Y		Y		Y		Y		Y	
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft. – Clean/ Dirty/Blocked – C/B/OK		OK		Br		OK		OK		OK		OK		OK		OK		OK		OK	

**UPPER RIGHT TIER**

ELEMENTS	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI//DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
WALLS - Peeling Paint/Dirty / Graffiti G- PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1    ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu    DATE: SEPTEMBER 06, 2023    TIME: 9:00 AM – 02:00 PM

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HEAT Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
ROOM TEMP <80 °F		Y		Y		Y		Y		Y		Y		Y		Y		Y		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok																				
EXIT/LIGHT <10 fc yes/ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HOT/COLD H2O Pressure H/L/OK		Ok		L		L		L		H		L		L		Ok		Ok		
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		B		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		B

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		
FLOOR Tiles-Missing/Damaged - MI/DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
WALLS - Peeling Paint/Dirty/Graffiti - PPT/D/G/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu**

**DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM**

### COMMENTS:

SE 1 [ Upper Left Tier]

- Observed one light out on the floor.
- Observed Cell 10 light fixture electrical outlet was not covered.
- Cleaning chemical containers stored at the entrance of the sally port were not covered.
- Mop closet “out of service per maintenance.”

SE 1 [Lower Left Tier] [ Cells between 21 - 40]

- Currently used as a storage area. There are no inmates in this area.
- The shower area and chase closets were okay.

SE 1 [ Upper right Tier]

- The mop closet is “out of service as per maintenance.”
- Observed leakage at the pipe chase located in between cells 52 and 53.

SE 1 [ Lower right Tier]

- The mop closet is “out of service as per maintenance.”
- Observed a hole in the mop closet wall.



# Attachment 74.5 CDF 3.f Inspection Tool SE3 September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER LEFT TIER																			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HEAT Y/N/NA		NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
ROOM TEMP <80 °F		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		B	B	B	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok																				
EXIT/LIGHT <10 fc yes/ok		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	N	Ok	Ok	Ok	N
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HOT/COLD H2O Pressure H/L/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	N	Ok	Ok	Ok	N
BACK FLOW Device Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET Flush Y/N		Y		Y	Y	Y	N	N	N	N	N	N	N	N	N	N	N	N	N	N
TOILET LEAK Y/N		N		N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok

**UPPER LEFT TIER**

ELEMENTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI/DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
CELL - Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING-Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
WALLS-Peeling Paint /Dirty/Graffiti G -- PPT/D/OK		Ok		G		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
TOWELS-2xWk. Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER RIGHT TIER																				
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
ROOM TEMP <80 °F		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																					
NIGHT/LIGHT 3-5 fc no/ok																					
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok																					
H2O Temp 100 °F		OK		OK		OK		No		OK		OK		OK		OK		OK		OK	
120 °F NO/OK																					
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK		L		L		H		OK		OK		H		OK		L		OK		OK	
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N		Y		Y		Y		N		N		Y		Y		Y		Y		Y	
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft. – Clean/ Dirty/Blocked – C/B/OK		OK		Br		OK		OK		OK		OK		OK		OK		OK		OK	

**UPPER RIGHT TIER**

ELEMENTS	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI//DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
WALLS - Peeling Paint/Dirty / Graffiti G- PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1    ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu    DATE: SEPTEMBER 06, 2023    TIME: 9:00 AM – 02:00 PM

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HEAT Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
ROOM TEMP <80 °F		Y		Y		Y		Y		Y		Y		Y		Y		Y		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok																				
EXIT/LIGHT <10 fc yes/ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HOT/COLD H2O Pressure H/L/OK		Ok		L		L		L		H		L		L		Ok		Ok		
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		B		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		B

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		
FLOOR Tiles-Missing/Damaged - MI/DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
WALLS - Peeling Paint/Dirty/Graffiti - PPT/D/G/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu**

**DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM**

### COMMENTS:

SE 1 [ Upper Left Tier]

- Observed one light out on the floor.
- Observed Cell 10 light fixture electrical outlet was not covered.
- Cleaning chemical containers stored at the entrance of the sally port were not covered.
- Mop closet “out of service per maintenance.”

SE 1 [Lower Left Tier] [ Cells between 21 - 40]

- Currently used as a storage area. There are no inmates in this area.
- The shower area and chase closets were okay.

SE 1 [ Upper right Tier]

- The mop closet is “out of service as per maintenance.”
- Observed leakage at the pipe chase located in between cells 52 and 53.

SE 1 [ Lower right Tier]

- The mop closet is “out of service as per maintenance.”
- Observed a hole in the mop closet wall.



# Attachment 74.5 CDF 3.g Inspection Tool SW3 September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER LEFT TIER																			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
A/C Y/N/NA		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HEAT Y/N/NA		NA		NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
ROOM TEMP <80 °F		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		B	B	B	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok																				
EXIT/LIGHT <10 fc yes/ok		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	N	Ok	Ok	Ok	N
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
HOT/COLD H2O Pressure H/L/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	N	Ok	Ok	Ok	N
BACK FLOW Device Y/N		Y		Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET Flush Y/N		Y		Y	Y	Y	N	N	N	N	N	N	N	N	N	N	N	N	N	N
TOILET LEAK Y/N		N		N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
REGISTER/VENTS 15 cu ft.- Clean/ Dirty/Blocked - C/B/OK		Ok		Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok

**UPPER LEFT TIER**

ELEMENTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI/DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING-Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
WALLS-Peeling Paint /Dirty/Graffiti G – PPT/D/OK		Ok		G		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
TOWELS-2xWk. Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM

ELEMENTS	UPPER RIGHT TIER																				
	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA	
ROOM TEMP <80 °F		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																					
NIGHT/LIGHT 3-5 fc no/ok																					
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok																					
H2O Temp 100 °F		OK		OK		OK		No		OK		OK		OK		OK		OK		OK	
120 °F NO/OK																					
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK		L		L		H		OK		OK		H		OK		L		OK		OK	
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N		Y		Y		Y		N		N		Y		Y		Y		Y		Y	
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft. – Clean/ Dirty/Blocked – C/B/OK		OK		Br		OK		OK		OK		OK		OK		OK		OK		OK	

**UPPER RIGHT TIER**

ELEMENTS	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		C
FLOOR Tiles-Missing/Damaged - MI//DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
WALLS - Peeling Paint/Dirty / Graffiti G- PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		N
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		NA
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

AREA: SOUTHEAST 1    ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu    DATE: SEPTEMBER 06, 2023    TIME: 9:00 AM – 02:00 PM

	LOWER RIGHT TIER																			
ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HEAT Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
ROOM TEMP <80 °F		Y		Y		Y		Y		Y		Y		Y		Y		Y		
CELL/LIGHT 20>fc Dirty/Blocked B/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok																				
NIGHT/LIGHT 3-5 fc no/ok																				
EXIT/LIGHT <10 fc yes/ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
OTHER/AREAS 20> fc yes/ok																				
H2O Temp 100 °F		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
120 °F NO/OK																				
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
HOT/COLD H2O Pressure H/L/OK		Ok		L		L		L		H		L		L		Ok		Ok		
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/B/OK		B		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		B

**LOWER RIGHT TIER**

ELEMENTS	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
Mattress/Cover Soiled Damaged DA/Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C		C		
FLOOR Tiles-Missing/Damaged - MI/DA/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
CELL – Dirty/Clean D/C		C		C		C		C		C		C		C		C		C		
CEILING - Peeling Paint/Dirty - PPT/D/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
WALLS - Peeling Paint/Dirty/Graffiti - PPT/D/G/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
VERMIN - Yes/No		N		N		N		N		N		N		N		N		N		
DESK - Yes/No																				
SAFETY MIRROR Distort/Missing OK/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
FIXTURES - Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C		C		
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y		Y		
SHEETS - Torn/Worn Y/N/OK		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok		
TOWELS 2x week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		
SANITARY Pads/ Tampons Y/N/NA		NA		NA		NA		NA		NA		NA		NA		NA		NA		
CLOTHES 2x changes/week Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y		

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. DETENTION FACILITY**

**AREA: SOUTHEAST 1 ESCORT: Cpl. Livinus Nwaizugbo, A. Whitfield, V. Agubokwu**

**DATE: SEPTEMBER 06, 2023 TIME: 9:00 AM – 02:00 PM**

### COMMENTS:

SE 1 [ Upper Left Tier]

- Observed one light out on the floor.
- Observed Cell 10 light fixture electrical outlet was not covered.
- Cleaning chemical containers stored at the entrance of the sally port were not covered.
- Mop closet “out of service per maintenance.”

SE 1 [Lower Left Tier] [ Cells between 21 - 40]

- Currently used as a storage area. There are no inmates in this area.
- The shower area and chase closets were okay.

SE 1 [ Upper right Tier]

- The mop closet is “out of service as per maintenance.”
- Observed leakage at the pipe chase located in between cells 52 and 53.

SE 1 [ Lower right Tier]

- The mop closet is “out of service as per maintenance.”
- Observed a hole in the mop closet wall.



**Question 74 Attachment 74.6**  
**CTF Inspection Attachments September 2023**

- Attachment 74.6 CTF 1.a ACA\_Form CTF Inspection Q4FY23
- Attachment 74.6 CTF 2.a Narrative Analysis Inspection Report
- Attachment 74.6 CTF 3.a Inspection Tool C4A September 2023
- Attachment 74.6 CTF 3.b Inspection Tool C4B September 2023
- Attachment 74.6 CTF 3.c Inspection Tool C4C September 2023
- Attachment 74.6 CTF 3.d Inspection Tool D1A September 2023
- Attachment 74.6 CTF 3.e Inspection Tool D1B September 2023
- Attachment 74.6 CTF 3.f Inspection Tool D2A September 2023
- Attachment 74.6 CTF 3.g Inspection Tool D2B September 2023
- Attachment 74.6 CTF 3.h Inspection Tool D3A September 2023
- Attachment 74.6 CTF 3.i Inspection Tool D3B September 2023
- Attachment 74.6 CTF 3.j Inspection Tool D4B September 2023
- Attachment 74.6 CTF 3.k Inspection Tool E2A September 2023
- Attachment 74.6 CTF 3.l Inspection Tool E3A September 2023
- Attachment 74.6 CTF 3.m Inspection Tool E4A September 2023
- Attachment 74.6 CTF 3.n Inspection Tool E4B September 2023
- Attachment 74.6 CTF 3.o Inspection Tool Med82 September 2023
- Attachment 74.6 CTF 3.p Inspection Tool Med96 September 2023
- Attachment 74.6 CTF 3.q Inspection Tool SMUA September 2023
- Attachment 74.6 CTF 3.r Inspection Tool Addendum

**Attachment 74.6 CTF 1.a ACA\_Form CTF Inspection Q4FY23**



**DEPARTMENT OF HEALTH**  
**Health Regulation and Licensing Administration**  
**Health Care Facilities Division**  
**CORRECTIONAL TREATMENT FACILITY INSPECTION REPORT**

The following inspection report is being submitted to the Council, Mayor and Department of Corrections, as required by the District of Columbia Jail Improvement Act of 2003. The Department of Health /Health Regulation Administration (DOH/HRA) is authorized to conduct three (3) inspections per year of the environmental conditions at the Central Detention Facility (Jail). The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions (3<sup>rd</sup> Edition, 2003, Chapter X. Environmental Health) and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities (4<sup>th</sup> Edition, 2003).

**Date (s) of Inspection: September 19 - 25, 2023**

**Areas of Inspection: D.C. Correctional Treatment Facility (CTF)**

Day Rooms	Gyms	Laundry	Clothing & Issuance	Storage Area	Loading Dock	Facility Grounds
<b>TEMPERATURE, HUMIDITY, AND VENTILATION</b>			<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>	
<b>(ACA) 1. 4-ALDF-1A-19 (Ref. 3-ALDF-2D-07)</b>			<b>YES</b>	<b>NO</b>		
Ventilation system supplies at least 15 cubic feet per minute of circulated air per occupant with a minimum of five cubic feet per minute of outside air. Toilet rooms and cells with toilets have no less than four air changes per hour unless state or local codes require a qualified independent source and are checked less than once per accreditation cycle.			<b>X</b>			
<b>(ACA) 2. 4-ALDF-1A-20 (Ref. 3-ALDF-2D-09)</b>			<b>YES</b>	<b>NO</b>		
Temperature and humidity are mechanically raised or lowered to acceptable comfort levels.			<b>X</b>			
<b>APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL</b>						
1. In hot and dry climates, exterior window shields, shutters, or awnings must be provided to exclude solar radiation.			<b>X</b>			
. In hot and humid climates when the facility does not have mechanical chilled-air systems, adequate windows and wall openings should be provided and the location must provide cross-ventilation. Where ventilation is dependent on exterior wall openings, such openings should equal at least one-eighth (12.5%) of the floor space of the sleeping, living, educational, and work areas. Gyms and swimming pools require special temperature, humidity, and ventilation controls. Mechanical ventilation systems must provide sufficient outdoor air to meet current ASHRAE standard 62-89 or its successors.			<b>X</b>			
3. The building design, insulation, and exterior surface and color minimize heat absorption. For new construction, the ASHRAE energy construction standards must be met.			<b>X</b>			
4. Clothes, towels, sheets, draperies, posters, and other objects should not interfere with airflow in or out of living areas.			<b>X</b>		There were some circumstances where the register covers in the cells were blocked with paper or cloth.	

APHA CHAPTER X B. TEMPERATURE, HUMIDITY, AND VENTILATION CONTROL			
5. The control system should maintain an indoor air temperature of at least 68° F during the coldest months. Prisoners must not be required to perform strenuous physical activity when temperature and humidity levels meet or exceed the following standard: Temperature (°F) Relative Humidity (%) 95 55 96 52 97 49 98 45 99 42	X		
6. When indoor air temperatures exceed 90°F, special precautions must be taken to ensure that prisoners are provided with extra showers, access to cool water to drink, and other appropriate measures. Special attention must be taken to protect prisoners taking medications that limit their capacity to tolerate excessive heat.	X		
HOUSEKEEPING	COMPLIANCE		Observations/Documentation of Compliance
(ACA) 4-ALDF-1C-12 (Ref. 3-ALDF-3B-06) MANDATORY	YES	NO	
Essential lighting and life-sustaining functions are maintained inside the facility and with the community in an emergency.	X		
(ACA) 4-ALDF-1C-13 (Ref. 3-ALDF-3B-08)	YES	NO	
Preventive maintenance is guided by a plan that provides emergency repairs or replacement in life-threatening situations.		X	There were circumstances that showed preventive maintenance was not performed consistently as evidenced by the mechanical and physical disrepair.
(ACA) 4-ALDF-1C-14 (Ref. New)	YES	NO	
Safety and security equipment are repaired or replaced immediately by qualified personnel.	X		
(ACA) 4-ALDF-1A-04 (Ref. 3-ALDF-4D-O5)	YES	NO	
The facility is clean and in good repair. A housekeeping and maintenance plan addresses all facility areas and provides for daily housekeeping and regular maintenance by assigning specific duties and responsibilities to staff and inmates.		X	There were situations where inmate cells were unclean. It was observed that the fire sprinklers were dusty, deflectors mounted in the wrong position and missing. Observed peeling paint in the shower. Observed missing cover base at different areas.
Adequate space is provided for janitorial closets accessible to the living and activity areas. The closets are equipped with a sink and cleaning implements.		X	There were circumstances where the mop sinks were not working and there was no water at the mop sink. The mop sink plumbing system is damaged and leaking. Drain covers were missing. There were no mop holders for the mops.
(ACA) 4-ALDF-5C-08 (Ref. 3-ALDF-SA-05)	YES	NO	
Pretrial and un-sentenced inmates are not required to work except to do personal housekeeping.	X		
APHA CHAPTER X D. HOUSEKEEPING			
1. All floors, walls, ceilings, light fixtures, equipment, and interior and exterior spaces must be kept clean and in good repair. Coving must be provided at the juncture of interior walls and floors. Cleaning equipment and facilities, including service sinks, floor drains, and storage spaces must be adequate for the tasks. A custodial sink must be available on each floor for housekeeping operations. Floors, walls, ceilings, sanitary fixtures, equipment, and facilities must be designed of easily cleanable materials. A written policy must document daily housekeeping requirements.		X	There were separate situations observed during the visit, like: <ul style="list-style-type: none"> <li>Certain circumstances were observed where cells were unclean, and the toilets were dirty.</li> <li>The mop sink is without a drain cover, has no water, and leaks from the broken faucet.</li> <li>There was a damaged handle, the shower head was leaking, and the shower was</li> </ul>

			<p>not working. The shower is clogged and drains slowly. There were no shower curtains observed, and in some cases, the shower was filthy.</p> <ul style="list-style-type: none"> <li>• Electrical wire junctions that were not covered were observed.</li> <li>• Observed sprinklers dusty and deflectors missing.</li> </ul>
<b>APHA CHAPTER X D. HOUSEKEEPING</b>			
2. Housekeeping materials, including detergents and other indicated chemical compounds, must be properly labeled and stored. Prisoners must have cleaning items available to them (at specified intervals and not less than weekly) so that prisoners may clean their cells or living areas. Non-caustic cleaning supplies must be provided. If due to security concerns or disability of the prisoner it is not possible for a prisoner to clean his or her cell or living area, the department of corrections must decide to have it cleaned at least once each week, or more often in the event of unsanitary or unsafe conditions.		<b>X</b>	During the inspection, it was observed that cleaning chemical containers were not covered, and storage closets were not locked.
<b>LAUNDRY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-14 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
There is a written plan that addresses the management of infectious and communicable diseases. The plan includes procedures for prevention, education, identification, surveillance, immunization (when applicable), treatment, follow-up, isolation (when indicated), and reporting requirements to applicable local, state, and federal agencies. A multidisciplinary team that includes clinical, security, and administrative representatives, meets at least quarterly to review and discuss communicable disease and infection control activities. Agencies work with the responsible public health authority to establish policy and procedures that include the following: an ongoing education program for staff and inmates; control, treatment, and prevention strategies, which may include screening and testing, special supervision, or special housing arrangements, as appropriate; protection of individual confidentiality; and media relations.	<b>X</b>		
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	<b>X</b>		
<b>APHA CHAPTER X E. LAUNDRY</b>			
1. There must be an adequate supply of linen, which must be handled and stored to minimize contamination from surface contact or airborne deposits. Soiled linen must be collected in such a manner as is necessary to avoid microbial dissemination into the environment. It must be placed into bags or containers at the site of collection. Separate containers that can be washed and sanitized must be used for transporting unconfined or loose clean and soiled linen.	<b>X</b>		
2. The laundry area, when located in the institution, must be planned, equipped, and ventilated to prevent the dissemination of contaminants and must meet the current CDC guidelines. Soiled linen from health service isolation areas must be double bagged and identified. Suitable precautions must be taken in its subsequent processing. Laundry protocol defines chemicals, water temperatures, and cycle requirements. A wash-water temperature of greater than 160°F (for 25 minutes) or washing with a sanitizing agent such as bleach must be used unless other approved temperature and process is specified. Hot-cycle drying further reduces the microbial contamination of laundry and should be used.	<b>X</b>		



The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping areas. Toilets are provided at a minimum ratio of one for every 12 inmates in male facilities and one for every eight inmates in female facilities and one wash basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		X	There were circumstances where the temperature of the water in the showers was above 120 degrees F. Observed in-operable showers.
<b>APHA CHAPTER X G. PLUMBING</b>			
Water, soil, and waste drain lines and fixtures must be constructed of acceptable materials and installed in conformance with nationally recognized codes. Hot and cold water must be adequate in quantity and pressure. All fixtures must be kept clean. Approved backflow prevention devices must be provided in accordance with the appropriate plumbing codes. There must be no cross-connections to non-portable lines. All plumbing, including fixtures and connections, must be maintained in good working order.		X	Plumbing fixtures and connections were not always maintained in good working condition. For example: <ul style="list-style-type: none"> <li>• Clogged drains</li> <li>• Leaking plumbing fixtures in some pipe chases.</li> <li>• There was no hot or cold water in some of the cells.</li> <li>• Malfunctioning toilets flush in the cell blocks.</li> <li>• Damaged or dirty register covers.</li> <li>• Damaged handles (controls) in the shower and leaks.</li> </ul>
<b>WATER SUPPLY</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-07 (Ref. 3-ALDF-4D-02) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
The facility's potable water source and supply, whether owned and operated by the public water department or the facility, is certified at least annually by an independent, outside source to be in compliance with jurisdictional laws and regulations.	X		
<b>APHA CHAPTER X K. WATER SUPPLY</b>			
Drinking fountains must be of the sanitary angular jet type if single service drinking cups are not provided. There must be readily accessible drinking water fountains in all living areas.	X		
<b>SOLID WASTE COLLECTION AND HANDLING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4C-18 (Ref. New) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Management of biohazardous waste and decontamination of medical and dental equipment complies with applicable local, state, and federal regulations.	X		
<b>(ACA) 4-ALDF-1A-02 (Ref. 3-ALDF-4D-03) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	

Disposal of liquid, solid, and hazardous material complies with applicable government regulations.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
1. All refuse (garbage and rubbish) must be stored in an orderly manner. Refuse contaminated with or containing organic matter must be stored in clean, durable, leak proof, nonabsorbent containers, and kept tightly covered. All refuse must be removed to a well-drained location that is maintained in a sanitary. Collection of refuse must be made as frequently as necessary to minimize fire hazards, odors, or other nuisances. Rubbish must be regularly removed from hallways, cellblocks, corridors and other common areas and placed in a collection or disposal site. Under no circumstances should rubbish be accumulated in vacant cells within an occupied area. Refuse should be disposed of in a manner acceptable to the regulatory authority.	X		
<b>APHA CHAPTER X H. SOLID WASTE COLLECTION AND HANDLING</b>			
2. Hazardous wastes that contain toxic or explosive chemicals or bio-hazards must be collected, sorted, transported and disposed of separately and in compliance with provisions of the Resource Conservation and Recovery Act, the Toxic Substances Control Act, medical waste regulations, and other state and federal regulations.	X		
<b>VERMIN CONTROL</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-1A-03 (Ref. 3-ALDF-4D-04) MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Vermin and pests are controlled. A control plan includes, at a minimum, monthly inspections by a qualified person.	X		
<b>(ACA) 4-ALDF-1C-1 1 (Ref. 3-ALDF-3B-05) (MANDATORY)</b>	<b>YES</b>	<b>NO</b>	
Flammable, toxic, and caustic materials are controlled and used safely.	X		
<b>APHA CHAPTER X I. VERMIN CONTROL</b>			
1. Primary emphasis is placed on cleanliness and on elimination of breeding and harborage places. Facilities must be inspected monthly by trained staff to monitor the effectiveness of vermin control programs. Written records of these inspections must be kept for one year. Evidence of infestations such as visual sightings, tracks, excreta, egg-case shells, larvae, and carcasses must result in pest control measures.	X		
2. Facilities must be maintained to prevent vermin access. All doors and windows must be tight fitting and screened. Cracks and crevices must be sealed. Drains must be covered and cleaned regularly. (Note: Integrated pest management (IPM) is an excellent, comprehensive system of vermin control that could be adopted by jails and prisons and if properly implemented would meet these standards. Information regarding IPM systems can be obtained from USEPA Office of Pesticide Programs.)	X		
<b>HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>			
1. Institutions should follow control measures outlined in the current <i>Control of Communicable Diseases Manual</i> , 17 <sup>th</sup> Edition (American Public Health Association, 2000.)	X		



2. Clean towels must be issued to each prisoner upon admission to the institution and restocked at least three times per week. (Waived to 2 X week)	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
3. Each prisoner must be provided with toothpaste or powder, a toothbrush, soap, and comb, and each should have access to shaving gear.	X		
4. Toilet paper must be provided to all prisoners and all female prisoners must be issued sanitary napkins and/or tampons when they are needed.	X		
<b>Chapter X.E HYGIENE AND PERSONAL REQUIREMENTS</b>	<b>YES</b>	<b>NO</b>	
6. Facilities must be available in sufficient supply to meet the personal hygiene needs of the prisoner population.	X		
<b>BEDDING</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-04 (Ref. 3-ALDF-4D-06)</b>	<b>YES</b>	<b>NO</b>	
There is no delay in replacing clothing, linen, and bedding.	x		
<b>APHA CHAPTER X B. BEDDING</b>			
<b>TOILET AND BATHING FACILITIES</b>	<b>COMPLIANCE</b>		<b>Observations/Documentation of Compliance</b>
<b>(ACA) 4-ALDF-4B-08 (Ref. 3-ALDF-2C-08 and 2C-09)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to toilets, and washbasins with temperature controlled hot and cold running water 24 hours per day and are able to use toilet facilities without staff assistance when they are confined in their cells/sleeping one was basin for every 12 inmates unless national or state building or health codes specify a different ratio. Urinals may be substituted for up to one-half of the toilets in male facilities. All housing units with three or more inmates have a minimum of two toilets.	X		
<b>(ACA) 4-ALDF-4B-09 (Ref. 3-ALDF-2C-10)</b>	<b>YES</b>	<b>NO</b>	
Inmates have access to operable showers with temperature-controlled hot and cold running water. Water for showers is thermostatically controlled to temperatures ranging from 100 degrees to 120 degrees Fahrenheit to ensure the safety of inmates and to promote hygienic practices.		X	There were situations observed where showers were in disrepair and, in some circumstances, totally not working. There was a circumstance where the water temperature was above 120 degrees F.
<b>APHA CHAPTER X C. TOILET AND BATHING FACILITIES</b>			
Adequate numbers of properly-connected, well-maintained sanitary facilities must be available. The following fixtures and facilities must be provided:	X		
1. Individual flush toilet or equivalent and lavatory for each cell.	X		
2. If prisoners are housed in dormitories, flush toilets in the ratio of 1 to every 8 prisoners and lavatories in the ratio of 1 to every 8 prisoners.	X		
3. Shower facilities in the ratio of 1 to every 8 prisoners as well as soap and individual towels. (Waived –Pre-existing structure – 1/20 ratio)	X		
4. Tempered water must not exceed 120 degrees F in the showers and lavatories (temperature should be set at 110 degrees F.)	X		
5. Adequate supply of toilet paper.	X		
6. Safety mirror in each lavatory.		X	There is no safety mirror.
7. Sanitary-type drinking fountains for each cell block floor or single-service drinking cups for each cell.	X		
8. Adequate flush toilet and lavatory facilities for assembly, work, school, recreation, food preparation, dining, and similar areas.	X		

9. Service sinks for each cell block.	X		
10. Hot and cold or tempered water for each lavatory in dormitories or other living areas.	X		
11. In men's dormitories, urinals may be substituted for up to one third of the toilets.	X		
<b>Name of Inspector(s) Signature and Date: Eddy Wolff &amp; Alemayehu Tekleselassie. September 25, 2023.</b>			

Attachment 74.6 CTF 2.a Narrative Analysis Inspection Report

## DC CORRECTIONAL TREATMENT FACILITY

**To:** Arian R. Gibson, M.S.  
Senior Deputy Director  
Health Regulation and Licensing Administration

**Thru:** Ranada Cooper  
Associate Director  
Office of Health Services

**From:** Eddy Wolff  
Alemayehu Tekleselassie  
Sanitarians

**Subject:** Department of Health - Environmental Inspection  
DC Correctional Treatment Facility  
September 19, 2023, through September 26, 2023

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The inspection of the DC Correctional Treatment Facility was initiated on September 19, 2023, as mandated by the amended Jail Improvement Act of 2003. Effective November 13, 2021, pursuant to the amended Act, DC Health is required to expand its inspection of DC Correctional facilities from DC Jail, AKA Central Detention Facility to include the Correctional Treatment Facility, and the Central Cell Block.<sup>1</sup> The onsite inspection concluded September 25, 2023. The exit conference was held on September 26, 2023, at 9:30 AM.

The entrance conference was held on September 19, 2023, at approximately 9:15 am in the 3<sup>rd</sup> floor conference room with the following staff members in attendance:

- Alvin Ford – Lieutenant
- Jacqueline Johnson – Program Analyst, CTF
- Kelly Vick – Deputy Warden, CTF
- Carl R. Young – Risk Manager
- Aniceka Points – Program Analyst, Operations
- Alemayehu Tekleselassie – Sanitarian DC Health

Lieutenant Ford served as our escort throughout the inspection, and we were accompanied by different auditors throughout.

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<sup>1</sup> <https://code.dccouncil.us/us/dc/council/code/sections/7-731.html>

The inspection is to determine the correctional facility's compliance with environmental standards as defined by the American Public Health Association (APHA) Standards for Health Services Correctional Institutions, Chapter X. Environmental Health, and the American Correctional Association (ACA) Standards for Adult Local Detention Facilities. The inspection included a review of the environmental health and safety issues related to the jail's cell blocks, laundry services, culinary services, health services, recreational areas, warehouse, receiving and discharge and common areas used by inmates.

The inspection of 15 of 27 housing units was conducted using a random model of reviewing 50% of the cells. Alternate cells, either odd or even, on most Tiers, were evaluated for compliance. Some cells were not evaluated for security, safety, or maintenance issues. The cell blocks inspected are structured as four tiers: Upper Right (UR), Lower Right (LR), Upper Left (UL), and Lower Left (LL). There are forty-eight cells per cell block, two dayrooms, and a plumber's chase closet located between each two cells. Each tier has a bathing area consisting of one shower and a mop closet. There is also a centrally located gym and library, one outside recreation area, a television room, game room and a day room on each block.

Cell Blocks – There are two Segregated Management Units (SMU A and SMU B), and three medical units - Medical 68, Medical 82, and Medical 96.

Cell blocks C2-A, D4-A, E1-B, E2-B were closed. These areas were not in use due to repair, renovation and/or a decreased population.

Cell blocks C2-B and C3-A were quarantined and were not evaluated.

Cell block C3B and E3-B (isolation units) were also not evaluated.

The left and the right side of the following cell blocks were inspected:

C4-A, C4-B, C4-C, D1-A, D1-B, D2-A, D2-B, D3-A, D3-B, D4-B, E2-A, E3-A, E4-A, E4-B, SMU A.

Several of the cells were not equipped with handwashing and toilet facilities. There were three shower stalls in C4-A, C4-B, and E3-A equipped with toilets and handwashing sinks in the cells. The other units had one single shower toilet combination each.

There are fifteen stairwells, seven of the stairwells exit in the recreation yard, the other eight stairwells exit into different areas of the exterior building.

The attachments to this report are the worksheets used to document observations, detail of the findings, the Food Establishment Inspection Reports, and the regulatory forms which indicate whether the facility is in substantial compliance or not with the applicable guidelines or regulations.

Deficiencies observed during this evaluation:

### **Structural**

- There were apparent water leaks and damage.
- Above-the-sink lights were out.
- A ceiling light was missing from several cells.
- There was no incoming water in certain cells.
- Showers were non-functional.
- Water temperatures in showers and sinks exceeded 120 °F.
- Ceiling vents were covered with paper, tissue, or clothing.
- Mold testing is recommended as it was possibly observed in certain shower areas.
- Cells were unclean.
- There was graffiti on the cell's walls.
- Showers were not equipped with shower heads.
- There was toothpaste on ceiling light fixtures.
- Fire sprinkler heads were dusty.
- Peeling paint on shower walls.
- Damaged and or missing floor tiles and peeling paint on the floor.
- Damaged and or missing tiles in the shower stalls.
- Damaged and missing sections of the baseboard.
- Broken and missing light switches.

### **Environment:**

- Dirty toilets and handwashing sinks.
- Spit balls on the ceiling.
- Accumulated dirt on the floor of the cells.
- Identified janitors' closets were not properly maintained.
- There were no covers/tops on hazardous chemical containers.
- Damaged mattresses.
- Chemical storage rooms were unlocked.

### **Medical Services:**

- There were no issues noted.

### **Medical 68:**

- One light was out in the hallway.
- There was graffiti in the women's waiting room.
- There was no sanitizer and no hand sink in the eye clinic.

**Medical 82:**

- There was toothpaste on a light fixture.
- Vents fixtures were dirty.
- A light switch was missing.
- There were broken and missing tiles in the toilet.
- Vents were covered with paper.
- The floor was dirty.
- There were blown bulbs.

**Medical 96:**

- There was dust on the ceiling vent.
- The light fixture in the mop closet did not have a cover.
- There were torn mattresses.
- An on/off light switch was missing, and a light was out.
- Toilet was unclean and the cold and hot water failed to stay on.

**Dental:**

- There were no issues noted.

**Dialysis**

- There were no issues noted.

**SMU A (Special Management Unit)**

- The hot water from the handwashing sink tested at 129°F (Degrees Fahrenheit).
- Air vents were covered with paper.
- Ceiling lights were out.
- The chemical room was left unlocked.
- Toilets were unclean.
- Light switches were not covered.
- Chase closets were leaking.

**Mop Closet:**

- All units did not have a mop closet properly equipped a hot and cold-water supply, mop sink, mop rack, and storage space.

**Stairwells:**

- In the stairwell 11 – 15 crossovers, a light fixture was hanging loose from the wall and one light was blown.

- A light cover was missing, and a light was flickering in stairwell 15.
- A junction box lacked a cover in stairwell 15.
- There was one light out and one light that flickered in stairwell 17.

### **Outside Recreation:**

- Cement floors in outdoor recreation were cracked in certain areas.
- The female outdoor recreation area was not well kept.

### **Chapel:**

- No deficiencies were observed.

### **Law Library:**

- Closed, not in use.

### **Education:**

- There were no paper towels in the student's bathroom.
- One ceiling light was blown in Basic Education.
- One ceiling light was blown in GED 1.

### **Cosmetology:**

- No issues noted.

### **Commissary:**

- No issues noted.

### **Barbershop:**

- No deficiencies were observed.

### **Receiving/Discharge:**

- There were cracks in the ceiling.
- Toilets failed to flush.
- The hot and cold water from the sink would not stay on.
- There was apparent water penetration in some areas.

### **Search room:**

- No issues noted.



**Visitation:**

- No deficiencies were observed.

**Culinary Services:**

- An evaluation of the Officers Dining Room, Culinary Services was conducted using the DC Department of Health, Health Regulation and Licensing Administration's Food Establishment Inspection format. The inspection format requires that proper food temperatures are maintained, proper sanitation methods are followed, and proper safety equipment is made available for staff.

The following observations were made during the inspection:

- One (1) of two (2) ceiling lights in the walk-in refrigerator hung loose and detached from the ceiling.
- Semi-annual hood cleaning preventive maintenance tags were up to date.
- Gas equipment located on the cooking line in the kitchen was not installed with a restraint, to limit movement of the appliances, and avoid strain on the connections, as required by NFPA 54, National Fuel Gas Code, sections 9.6.1.2 and 10.12.6.
- Gas equipment located on the cooking line in the kitchen, were not installed in a manner to ensure that the appliances are returned to their assigned location after they are displaced for maintenance and cleaning, as required by NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, sections 12.1.2.3 and 12.1.2.3.1.
- Food that tested above allowable limit of 41°F:  
Cheese - 46°F  
Sliced tomatoes - 47°F

**Gym:**

- The gym is closed and is currently under repair/renovation.

Attachment 74.6 CTF 3.a Inspection Tool C4A September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4A    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LOWER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y	Y		Y	Y	Y		Y		Y		Y		Y		Y
HEAT Y/N/NA																
ROOM TEMP <80F	Y	Y		Y	Y	Y		Y		Y		Y		Y		Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK		OK	OK	OK		OK		OK		B		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK	OK	OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK	OK	OK		OK		OK		OK		OK		OK
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK	OK	OK		OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok	OK	OK		OK	OK	OK		OK		OK		OK		OK		OK
H2O Temp 100 °F 120 °F NO/OK	OK	OK		OK	OK	OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y	Y	Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK	OK	OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N	Y	Y		Y	Y	Y		Y		Y		Y		Y		Y
TOILET Flush Y/N	Y	Y		Y	Y	Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N	N	N		N	N	N		N		N		N		N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK		OK	OK	OK		OK		OK		OK		OK		OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4A    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023**

**TIME: 09:00AM – 02:00PM**

<b>LOWER TIER</b>																
<b>ELEMENTS</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>
<b>Mattress/Cover Soiled Damaged DAY/N/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK
<b>FLOOR-Surface Clean/soiled - C/S</b>		C		C		C		C		C		C		C		C
<b>FLOOR Tiles- Missing/ Damaged - MI/DA/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK
<b>CELL – Dirty/Clean D/C</b>		C		C		C		C		C		C		C		C
<b>CEILING - Peeling Paint/Dirty - PPT/D/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK
<b>WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK
<b>VERMIN - Yes/No</b>		N		N		N		N		N		N		N		N
<b>DESK - Yes/No</b>		Y		Y		Y		Y		Y		Y		Y		Y
<b>SAFETY MIRROR DISTORT/ MISSING / OK/NA</b>		NA		NA		NA		NA		NA		NA		NA		NA
<b>FIXTURES -Sink/Toilet Clean/Dirty - C/D</b>		C		C		C		C		C		C		C		C
<b>BLANKET Yes/No</b>		Y		Y		Y		Y		Y		Y		Y		Y
<b>SHEETS - Torn/ Worn Y/N/OK</b>		OK		OK		OK		OK		OK		OK		OK		OK
<b>TOWELS-2x week Y/N Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y
<b>TOOTHPASTE/ SOAP Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y
<b>COMB/BRUSH-Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y
<b>TOILET PAPER in Cell Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y
<b>SANITARY Pads/ Tampons Y/N/NA</b>																
<b>CLOTHES-2x changes/week- Y/N</b>		Y		Y		Y		Y		Y		Y		Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4A ESCORT: Lt. A. Ford, J. Johnson, and A. Points DATE: SEPTEMBER 20, 2023 TIME: 09:00AM – 02:00PM**

ELEMENTS	UPPER TIER															
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y
ROOM TEMP <80F		Y		Y		Y		Y		Y		Y		Y		Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK		OK		OK		OK		OK		OK
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK		OK		OK		OK		OK		OK		OK		OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4A ESCORT: Lt. A. Ford, J. Johnson, and A. Points**

**DATE: SEPTEMBER 20, 2023**

**TIME: 09:00AM – 02:00PM**

	UPPER TIER															
ELEMENTS	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S	C	C		C		C		C		C		C		C		C
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
CELL – Dirty/Clean D/C	C	C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
VERMIN - Yes/No	N	N		N		N		N		N		N		N		N
DESK - Yes/No	Y	Y		Y		Y		Y		Y		Y		Y		Y
SAFETY MIRROR DISTORT/MISSING / OK/NA	NA	NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C		C		C		C		C		C		C		C
BLANKET Yes/No	Y	Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
TOWELS-2x week Y/N Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4A    ESCORT: Lt. A. Ford, J. Johnson, and A. Points**

**DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- One of the shower rooms located in the left side was draining slowly.
- The cleaning chemicals container storage room was not locked.
- Observed the fire sprinklers were dusty.

Attachment 74.6 CTF 3.b Inspection Tool C4B September 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4B ESCORT: Lt. A. Ford, J. Johnson, and A. Points DATE: SEPTEMBER 20, 2023 TIME: 09:00AM – 02:00PM**

ELEMENTS	LOWER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA																
ROOM TEMP <80F	Y		Y		Y		Y		Y		Y		Y		Y	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK		OK		OK		OK		OK		OK	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F 120 °F NO/OK	OK		OK		OK		OK		OK		OK		N		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK		OK		OK		OK		OK		OK		OK		OK	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4B    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LOWER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK		OK		OK		OK		OK		OK		OK		OK	
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C		C	
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK		OK	
CELL – Dirty/Clean D/C	C		C		C		C		C		C		C		C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK		OK	
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok		Ok	
VERMIN - Yes/No	N		N		N		N		N		N		N		N	
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y		Y	
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA		NA		NA		NA		NA		NA		NA		NA	
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C		C		C		C		C		C		C		C	
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y		Y	
SHEETS - Torn/ Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK		OK	
TOWELS-2x week Y/N Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
TOOTH PASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y		Y		Y		Y		Y		Y		Y		Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4B    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	UPPER TIER															
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A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y		Y	
HEAT Y/N/NA																
ROOM TEMP <80F	Y		Y		Y		Y		Y		Y		Y		Y	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK		OK		OK		OK		OK		OK	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK		OK	
H2O Temp 100 °F 120 °F NO/OK	OK		OK		OK		OK		OK		N		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		L		OK		OK	
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y		Y	
TOILET LEAK Y/N	N		N		N		N		N		N		N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK		OK		OK		OK		OK		OK		OK		OK	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4B    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	UPPER TIER															
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
CELL – Dirty/Clean D/C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C	C	C	C	D	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
TOWELS-2x week Y/N Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTH PASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4B ESCORT: Lt. A. Ford, J. Johnson, and A. Points**

**DATE: SEPTEMBER 20, 2023 TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- The vent located in the classroom C was covered.
- One light was out in the classroom D.

Attachment 74.6 CTF 3.c Inspection Tool C4C September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4C    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LOWER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y
ROOM TEMP <80F		Y		Y		Y		Y		Y		Y		Y		Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		N		OK		OK		OK		OK		OK		OK		OK
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK		OK		OK		OK		OK		OK		OK		OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4C ESCORT: Lt. Ford, J. Johnson, and A. Points DATE: SEPTEMBER 20, 2023 TIME: 09:00AM – 02:00PM**

<b>LOWER TIER</b>																
<b>ELEMENTS</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>
Mattress/Cover Soiled Damaged DAY/N/OK		OK		OK		OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S		C		C		C		C		C		C		C		C
FLOOR Tiles- Missing/Damaged - MI/DA/OK		OK		OK		OK		OK		OK		OK		OK		OK
CELL – Dirty/Clean D/C		C		C		C		D		D		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK		OK		OK		OK		OK		OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK		OK		OK		G		OK		OK		OK		OK		OK
VERMIN - Yes/No		N		N		N		N		N		N		N		N
DESK - Yes/No		Y		Y		Y		Y		Y		Y		Y		Y
SAFETY MIRROR DISTORT/MISSING / OK/NA		NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES -Sink/Toilet Clean/Dirty - C/D		C		C		C		C		C		C		C		C
BLANKET Yes/No		Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/ Worn Y/N/OK		OK		OK		OK		OK		OK		OK		OK		OK
TOWELS-2x week Y/N Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N		Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N		Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N		Y		Y		Y		Y		Y		Y		Y		Y



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4C ESCORT: Lt. A. Ford, J. Johnson, and A. Points DATE: SEPTEMBER 20, 2023 TIME: 09:00AM – 02:00PM**

ELEMENTS	UPPER TIER															
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y
HEAT Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y
ROOM TEMP <80F		Y		Y		Y		Y		Y		Y		Y		Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK		OK		OK		OK		OK		OK
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK		OK		OK		OK		OK		B		OK		OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4C ESCORT: Lt. A. Ford, J. Johnson, and A. Points**

**DATE: SEPTEMBER 20, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	UPPER TIER															
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
FLOOR-Surface Clean/soiled - C/S	C	C		C		C		C		C		C		C		C
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
CELL – Dirty/Clean D/C	C	C		C		C		C		C		C		C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
VERMIN - Yes/No	N	N		N		N		N		N		N		N		N
DESK - Yes/No	Y	Y		Y		Y		Y		Y		Y		Y		Y
SAFETY MIRROR DISTORT/MISSING / OK/NA	NA	NA		NA		NA		NA		NA		NA		NA		NA
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C		C		C		C		C		C		C		C
BLANKET Yes/No	Y	Y		Y		Y		Y		Y		Y		Y		Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK		OK		OK		OK		OK		OK		OK		OK
TOWELS-2x week Y/N Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
TOOTHPASTE/ SOAP Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
COMB/BRUSH-Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
TOILET PAPER in Cell Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y		Y		Y		Y		Y		Y		Y		Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: C 4C ESCORT: Lt. A. Ford, J. Johnson, and A. Points  
DATE: SEPTEMBER 20, 2023 TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- Observed the big fan located in a common area had dirt buildup.
- The vent in the common area was blocked with tissue paper.

# Attachment 74.6 CTF 3.d Inspection Tool D1A September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1A**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
HEAT Y/N/NA																
ROOM TEMP <80F	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
H2O Temp 100 °F 120 °F NO/OK	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
HOT H2O Regulate/Mixing Valve Y/N																
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
BACK FLOW Device Y/N	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
TOILET Flush Y/N	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
TOILET LEAK Y/N	N	N	N	N	N			N	N		N		N	N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK	OK	OK	OK			OK	Ok		Ok		Ok	OK		OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1A**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C		C	C		C
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK	OK	OK			OK	OK		OK		OK	Ok		Ok
CELL – Dirty/Clean D/C	C	C	C	C	C			C	C		C		C	C		C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	OK	OK	Ok	OK	Ok			OK	Ok		Ok		Ok	OK		OK
VERMIN - Yes/No	N	N	N	N	N			N	N		N		N	N		N
DESK - Yes/No	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA	NA	NA			NA	NA		NA		NA	NA		NA
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C	C	C	C			C	C		C		C	C		C
BLANKET Yes/No	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK	OK	OK			OK	OK		OK		OK	OK		OK
TOWELS-2x week Y/N Y/N	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y	Y	Y	Y			Y	Y		Y		Y	Y		Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1A**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER					
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	
A/C Y/N/NA	Y		Y	Y	Y		Y		Y		Y		Y	Y		Y	
HEAT Y/N/NA	Y		Y	Y	Y		Y		Y		Y		Y	Y		Y	
ROOM TEMP <80F	Y		Y	Y	Y		Y		Y		Y		Y	Y		Y	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
DAYRM/DINE	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
OTHER/AREAS 20> fc yes/ok	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
H2O Temp 100 °F 120 °F NO/OK	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y	Y		Y		Y		Y		Y	Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK	OK		OK		OK		OK		OK	OK		OK	
BACK FLOW Device Y/N	Y		Y	Y	Y		Y		Y		Y		Y	Y		Y	
TOILET Flush Y/N	Y		Y	Y	Y		Y		Y		Y		Y	Y		Y	
TOILET LEAK Y/N	N		N	N	N		N		N		N		N	N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	B		OK	B	OK		OK		OK		OK		OK	OK		OK	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1A**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK				
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C				
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK	Ok	OK	OK	OK	OK	OK	OK	OK	OK	OK	Ok	Ok	Ok				
CELL – Dirty/Clean D/C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C				
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK				
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok	Ok	Ok	OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok				
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N				
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y				
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA				
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C				
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y				
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK				
TOWELS-2x week Y/N Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y				
TOOTH PASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y				
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y				
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y				
SANITARY Pads/ Tampons Y/N/NA																				
CLOTHES-2x changes/week- Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y				



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1A      ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- Observed one set light in the television room, and one light on the common floor area was out.
- Observed fire sprinkler was dirty.
- Observed the water temperature at the hand wash sink on the upper left side was 123 degrees F.
- The faucets in the hand wash sinks on both the upper and lower-level left sides were leaking.

Attachment 74.6 CTF 3.e Inspection Tool D1B September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1B**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT UPPER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y	Y		Y			Y	Y		Y		Y		Y	Y	Y
HEAT Y/N/NA	Y	Y		Y			Y	Y		Y		Y		Y	Y	Y
ROOM TEMP <80F	Y	Y		Y			Y	Y		Y		Y		Y	Y	Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
H2O Temp 100 °F 120 °F NO/OK	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y			Y	Y		Y		Y		Y	Y	Y
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
BACK FLOW Device Y/N	Y	Y		Y			Y	Y		Y		Y		Y	Y	Y
TOILET Flush Y/N	Y	Y		Y			Y	Y		Y		Y		Y	Y	Y
TOILET LEAK Y/N	N	N		N			N	N		N		N		N	N	N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1B**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER											LEFT UPPER TIER				
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C		C			C	C	C	C		C		C	C	C
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK		Ok			OK	Ok		Ok		Ok		Ok	OK	Ok
CELL – Dirty/Clean D/C	C	C		C			C	C		C		C		C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK			OK	OK		OK		OK		OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok	OK		OK			Ok	OK		OK		OK		OK	Ok	OK
VERMIN - Yes/No	N	N		N			N	N	N	N		N		N	N	N
DESK - Yes/No	Y	Y		Y			Y	Y	Y	Y		Y		Y	Y	Y
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA		NA			NA	NA	NA	NA		NA		NA	NA	NA
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C		C			C	C	C	C		C		C	C	C
BLANKET Yes/No	Y	Y		Y			Y	Y	Y	Y		Y		Y	Y	Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK		OK			OK	OK	OK	OK		OK		OK	OK	OK
TOWELS-2x week Y/N Y/N	Y	Y		Y			Y	Y	Y	Y		Y		Y	Y	Y
TOOTH PASTE/ SOAP Y/N	Y	Y		Y			Y	Y	Y	Y		Y		Y	Y	Y
COMB/BRUSH-Y/N	Y	Y		Y			Y	Y	Y	Y		Y		Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y		Y			Y	Y	Y	Y		Y		Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y		Y			Y	Y	Y	Y		Y		Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1B**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER					
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
A/C Y/N/NA	Y		Y		Y	Y	Y		Y		Y	Y	Y		Y	
HEAT Y/N/NA																
ROOM TEMP <80F	Y		Y		Y	Y	Y		Y		Y	Y	Y		Y	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK		OK	OK	OK		OK		OK	OK	OK		Ok	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK	OK	OK		OK		OK	OK	OK		Ok	
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK	OK	OK		OK		OK	OK	OK		Ok	
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK	OK	OK		OK		OK	OK	OK		Ok	
OTHER/AREAS 20> fc yes/ok	OK		OK		OK	OK	OK		OK		OK	OK	OK		Ok	
H2O Temp 100 °F 120 °F NO/OK	OK		OK		OK	OK	OK		OK		OK	OK	OK		Ok	
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y	Y	Y		Y		Y	Y	Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK	OK	OK		Ok		Ok	Ok	Ok		Ok	
BACK FLOW Device Y/N	Y		Y		Y	Y	Y		Y		Y	Y	Y		Y	
TOILET Flush Y/N	Y		Y		Y	Y	Y		Y		Y	Y	Y		Y	
TOILET LEAK Y/N	N		N		N	N	N		N		N	N	N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK		OK		OK	OK	OK		Ok		Ok	Ok	Ok		Ok	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1B**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK		OK	OK	OK		OK		OK	OK	OK		OK							
FLOOR-Surface Clean/soiled - C/S	C	C	C		C	C	C		C		C	C	C		C							
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK		OK	OK	OK		OK		OK	OK	OK		OK							
CELL – Dirty/Clean D/C	C	C	C		C	C	C		C		C	C	C		C							
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK		OK	OK	OK		OK		OK	OK	OK		OK							
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok	Ok	Ok		Ok	Ok	Ok		Ok		Ok	Ok	Ok		Ok							
VERMIN - Yes/No	N	N	N		N	N	N		N		N	N	N		N							
DESK - Yes/No	Y	Y	Y		Y	Y	Y		Y		Y	Y	Y		Y							
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA		NA	NA	NA		NA		NA	NA	NA		NA							
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C	C		C	C	C		C		C	C	C		C							
BLANKET Yes/No	Y	Y	Y		Y	Y	Y		Y		Y	Y	Y		Y							
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK		OK	OK	OK		OK		OK	OK	OK		OK							
TOWELS-2x week Y/N Y/N	Y	Y	Y		Y	Y	Y		Y		Y	Y	Y		Y							
TOOTH PASTE/ SOAP Y/N	Y	Y	Y		Y	Y	Y		Y		Y	Y	Y		Y							
COMB/BRUSH-Y/N	Y	Y	Y		Y	Y	Y		Y		Y	Y	Y		Y							
TOILET PAPER in Cell Y/N	Y	Y	Y		Y	Y	Y		Y		Y	Y	Y		Y							
SANITARY Pads/ Tampons Y/N/NA																						
CLOTHES-2x changes/week- Y/N	Y	Y	Y		Y	Y	Y		Y		Y	Y	Y		Y							

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 1B      ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

### COMMENTS:

- Observed the shower drain has no cover.
- The hot water temperature of the hand wash sinks located on all tiers was above 120<sup>0</sup>F. [Left-side lower level 121<sup>0</sup>F, left side upper level 122<sup>0</sup>F, right side upper level 122<sup>0</sup>F, right side lower level 121<sup>0</sup>F].

Attachment 74.6 CTF 3.f Inspection Tool D2A September 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2A**

**ESCORT: Lt. A. Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA		Y		Y		Y		Y	Y		Y		Y		Y	Y
HEAT Y/N/NA																
ROOM TEMP <80F		Y		Y		Y		Y	Y		Y		Y		Y	Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK		OK		OK		OK	OK		OK		OK		OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK	OK		OK		OK		OK	OK
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK		OK	OK		OK		OK		OK	OK
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK	OK		OK		OK		OK	OK
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK	OK		OK		OK		OK	OK
H2O Temp 100 °F 120 °F NO/OK		OK		OK		OK		OK	OK		OK		OK		OK	OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y	Y		Y		Y		Y	Y
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK		OK	OK		OK		OK		OK	OK
BACK FLOW Device Y/N		Y		Y		Y		Y	Y		Y		Y		Y	Y
TOILET Flush Y/N		Y		Y		Y		Y	Y		Y		Y		Y	Y
TOILET LEAK Y/N		N		N		N		N	N		N		N		N	N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK		OK		OK		OK	OK		OK		OK		Ok	OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2A      ESCORT: Lt. A. Ford and V. Agubokwu      DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
CELL – Dirty/Clean D/C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
VERMIN - Yes/No	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N	N
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
TOWELS-2x week Y/N Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2A    ESCORT: Lt. A. Ford and V. Agubokwu    DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
A/C Y/N/NA	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
HEAT Y/N/NA	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
ROOM TEMP <80F	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
OTHER/AREAS 20> fc yes/ok	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
H2O Temp 100 °F 120 °F NO/OK	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
BACK FLOW Device Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
TOILET Flush Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
TOILET LEAK Y/N	N		N	N	N		N		N		N	N	N	N		N						
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2A**

**ESCORT: Lt. A. Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
Mattress/Cover Soiled Damaged DAY/N/OK	OK		OK	OK	OK		OK			OK		OK	OK	OK		OK						
FLOOR-Surface Clean/soiled - C/S	C		C	C	C		C		C		C	C	C	C		C						
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK		OK	OK	OK		OK		Ok		Ok	Ok	OK	Ok		Ok						
CELL – Dirty/Clean D/C	C		C	C	C		C		C		C	C	C	C		C						
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok		Ok	OK	Ok		Ok		OK		OK	Ok	Ok	OK		OK						
VERMIN - Yes/No	N		N	N	N		N		N		N	N	N	N		N						
DESK - Yes/No	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA		NA	NA	NA		NA		NA		NA	NA	NA	NA		NA						
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C		C	C	C		C		C		C	C	C	C		C						
BLANKET Yes/No	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
SHEETS - Torn/ Worn Y/N/OK	OK		OK	OK	OK		OK		OK		OK	OK	OK	OK		OK						
TOWELS-2x week Y/N Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
TOOTH PASTE/ SOAP Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
COMB/BRUSH-Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
TOILET PAPER in Cell Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						
SANITARY Pads/ Tampons Y/N/NA																						
CLOTHES-2x changes/week- Y/N	Y		Y	Y	Y		Y		Y		Y	Y	Y	Y		Y						

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2A      ESCORT: Lt. A. Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023 TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- The big fan on the floor had dust.

Attachment 74.6 CTF 3.g Inspection Tool D2B September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2B    ESCORT: Lt. A. Ford and V. Agubokwu    DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER							LEFT UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y		Y	Y			Y		Y	Y	Y					
HEAT Y/N/NA	Y		Y	Y			Y		Y	Y	Y					
ROOM TEMP <80F	OK		OK	OK			OK		OK	OK	OK					
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK	OK			OK		OK	OK	OK					
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK			OK		OK	OK	OK					
NIGHT/LIGHT 3-5 fc no/ok	OK		OK	OK			OK		OK	OK	OK					
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK			OK		OK	OK	OK					
OTHER/AREAS 20> fc yes/ok	OK		OK	OK			OK		OK	OK	OK					
H2O Temp 100 °F 120 °F NO/OK	OK		OK	OK			OK		OK	OK	OK					
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y			Y		Y	Y	Y					
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK			OK		OK	OK	OK					
BACK FLOW Device Y/N	Y		Y	Y			Y		Y	Y	Y					
TOILET Flush Y/N	Y		Y	Y			Y		Y	Y	Y					
TOILET LEAK Y/N	N		N	N			N		N	N	N					
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK		OK	OK			OK		Ok	OK	OK					

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2B    ESCORT: Lt. A. Ford and V. Agubokwu    DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER							LEFT UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK		OK	OK			OK		OK	OK	OK					
FLOOR-Surface Clean/soiled - C/S	C		C	C			C		C	C	C					
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK		OK	Ok			OK		OK	M	OK					
CELL – Dirty/Clean D/C	C		C	C			C		C	C	C					
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK	OK			OK		OK	OK	OK					
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok		Ok	OK			Ok		Ok	OK	Ok					
VERMIN - Yes/No	N		N	N			N		N	N	N					
DESK - Yes/No	Y		Y	Y			Y		Y	Y	Y					
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA		NA	NA			NA		NA	NA	NA					
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C		C	C			C		C	C	C					
BLANKET Yes/No	Y		Y	Y			Y		Y	Y	Y					
SHEETS - Torn/ Worn Y/N/OK	OK		OK	OK			OK		OK	OK	OK					
TOWELS-2x week Y/N Y/N	Y		Y	Y			Y		Y	Y	Y					
TOOTH PASTE/ SOAP Y/N	Y		Y	Y			Y		Y	Y	Y					
COMB/BRUSH-Y/N	Y		Y	Y			Y		Y	Y	Y					
TOILET PAPER in Cell Y/N	Y		Y	Y			Y		Y	Y	Y					
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y		Y	Y			Y		Y	Y	Y					



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2B**

**ESCORT: Lt. A. Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
A/C Y/N/NA	Y	Y			Y	Y				Y		Y	Y			Y				
HEAT Y/N/NA																				
ROOM TEMP <80F	Y	Y			Y	Y				Y		Y	Y			Y				
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK			OK	OK				OK		OK	OK			OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK			OK	OK				OK		OK	OK			OK				
NIGHT/LIGHT 3-5 fc no/ok	OK	OK			OK	OK				OK		OK	OK			OK				
EXIT/LIGHT <10 fc yes/ok	OK	OK			OK	OK				OK		OK	OK			OK				
OTHER/AREAS 20> fc yes/ok	OK	OK			OK	OK				OK		OK	OK			OK				
H2O Temp 100 °F 120 °F NO/OK	OK	OK			OK	OK				OK		OK	OK			OK				
HOT H2O Regulate/Mixing Valve Y/N	Y	Y			Y	Y				Y		Y	Y			Y				
HOT/COLD H2O Pressure H/L/OK	OK	OK			OK	OK				OK		OK	OK			OK				
BACK FLOW Device Y/N	Y	Y			Y	Y				Y		Y	Y			Y				
TOILET Flush Y/N	Y	Y			Y	Y				Y		Y	Y			Y				
TOILET LEAK Y/N	N	N			N	N				N		N	N			N				
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK			OK	OK				OK		OK	OK			OK				

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2B    ESCORT: Lt. A. Ford and V. Agubokwu    DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK			OK	OK				OK		OK	OK			OK						
FLOOR-Surface Clean/soiled - C/S	C	C			C	C				C		C	C			C						
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK			OK	M				Ok		Ok	M			M						
CELL – Dirty/Clean D/C	C	C			C	C				C		C	C			C						
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK			OK	OK				OK		OK	OK			OK						
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok	OK			Ok	OK				OK		OK	Ok			OK						
VERMIN - Yes/No	N	N			N	N				N		N	N			N						
DESK - Yes/No	Y	Y			Y	Y				Y		Y	Y			Y						
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA			NA	NA				NA		NA	NA			NA						
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C			C	C				C		C	C			C						
BLANKET Yes/No	Y	Y			Y	Y				Y		Y	Y			Y						
SHEETS - Torn/ Worn Y/N/OK	OK	OK			OK	OK				OK		OK	OK			OK						
TOWELS-2x week Y/N Y/N	Y	Y			Y	Y				Y		Y	Y			Y						
TOOTHPASTE/ SOAP Y/N	Y	Y			Y	Y				Y		Y	Y			Y						
COMB/BRUSH-Y/N	Y	Y			Y	Y				Y		Y	Y			Y						
TOILET PAPER in Cell Y/N	Y	Y			Y	Y				Y		Y	Y			Y						
SANITARY Pads/ Tampons Y/N/NA																						
CLOTHES-2x changes/week- Y/N	Y	Y			Y	Y				Y		Y	Y			Y						

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 2B      ESCORT: Lt. A. Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

### COMMENTS:

- The water temperature measured at the shower was 126 °F and at the hand wash sinks located at all levels were above 120°F.
- The vent in the television room was covered.
- Observed fire sprinklers (two) deflectors were missing.
- Observed the cleaning chemical storage room was not locked.

Attachment 74.6 CTF 3.h Inspection Tool D3A September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3A**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y	Y		Y			Y		Y	Y					Y	Y
HEAT Y/N/NA	Y	Y		Y			Y		Y	Y					Y	Y
ROOM TEMP <80F	OK	OK		OK			OK		OK	OK					OK	OK
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK		OK			OK		OK	OK					OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK			OK		OK	OK					OK	OK
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK			OK		OK	OK					OK	OK
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK			OK		OK	OK					OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK		OK			OK		OK	OK					OK	OK
H2O Temp 100 °F 120 °F NO/OK	OK	OK		OK			OK		OK	OK					OK	OK
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y			Y		Y	Y					Y	Y
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK			OK		OK	OK					OK	OK
BACK FLOW Device Y/N	Y	Y		Y			Y		Y	Y					Y	Y
TOILET Flush Y/N	Y	Y		Y			Y		Y	Y					Y	Y
TOILET LEAK Y/N	N	N		N			N		N	N					N	N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK		OK			OK		OK	Ok					Ok	OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3A      ESCORT: Lt. A Ford and V. Agubokwu      DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT UPPER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK		OK			OK		OK	OK					OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C		C			C		C	C					C	C
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK		Ok			OK		OK	Ok					OK	Ok
CELL – Dirty/Clean D/C	C	C		C			C		C	C					C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK			OK		OK	OK					OK	OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok	OK		OK			Ok		Ok	OK					G	OK
VERMIN - Yes/No	N	N		N			N		N	N					N	N
DESK - Yes/No	Y	Y		Y			Y		Y	Y					Y	Y
SAFETY MIRROR DISTORT/MISSING / OK/NA	NA	NA		NA			NA		NA	NA					NA	NA
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C		C			C		C	C					C	C
BLANKET Yes/No	Y	Y		Y			Y		Y	Y					Y	Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK		OK			OK		OK	OK					OK	OK
TOWELS-2x week Y/N Y/N	Y	Y		Y			Y		Y	Y					Y	Y
TOOTH PASTE/ SOAP Y/N	Y	Y		Y			Y		Y	Y					Y	Y
COMB/BRUSH-Y/N	Y	Y		Y			Y		Y	Y					Y	Y
TOILET PAPER in Cell Y/N	Y	Y		Y			Y		Y	Y					Y	Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y		Y			Y		Y	Y					Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3A**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
A/C Y/N/NA	Y				Y			Y	Y	Y	Y	Y			Y					
HEAT Y/N/NA																				
ROOM TEMP <80F	Y				Y		Y	Y	Y	Y	Y	Y			Y					
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK				OK		OK	OK	OK	OK	OK	OK			OK					
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK				OK		OK	OK	OK	OK	OK	OK			OK					
NIGHT/LIGHT 3-5 fc no/ok	OK				OK		OK	OK	OK	OK	OK	OK			OK					
EXIT/LIGHT <10 fc yes/ok	OK				OK		OK	OK	OK	OK	OK	OK			OK					
OTHER/AREAS 20> fc yes/ok	OK				OK		OK	OK	OK	OK	OK	OK			OK					
H2O Temp 100 °F 120 °F NO/OK	OK				OK		OK	OK	OK	OK	OK	OK			OK					
HOT H2O Regulate/Mixing Valve Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					
HOT/COLD H2O Pressure H/L/OK	OK				OK		OK	OK	OK	OK	OK	OK			OK					
BACK FLOW Device Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					
TOILET Flush Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					
TOILET LEAK Y/N	N				N		N	N	N	N	N	N			N					
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK				OK		OK	OK	OK	OK	OK	OK			OK					

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3A**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
Mattress/Cover Soiled Damaged DAY/N/OK	OK				OK		OK	OK	OK	OK	OK	OK			OK					
FLOOR-Surface Clean/soiled - C/S	C				C		C	C	C	C	C	C			C					
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK				OK		Ok	OK	Ok	OK	Ok	Ok			OK					
CELL – Dirty/Clean D/C	C				C		C	C	C	C	C	C			C					
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK				OK		OK	OK	OK	OK	OK	OK			OK					
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok				Ok		OK	Ok	OK	Ok	OK	Ok			Ok					
VERMIN - Yes/No	N				N		N	N	N	N	N	N			N					
DESK - Yes/No	Y				Y		Y	Y	Y	Y	Y	Y			Y					
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA				NA		NA	NA	NA	NA	NA	NA			NA					
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C				C		C	C	C	C	C	C			C					
BLANKET Yes/No	Y				Y		Y	Y	Y	Y	Y	Y			Y					
SHEETS - Torn/ Worn Y/N/OK	OK				OK		OK	OK	OK	OK	OK	OK			OK					
TOWELS-2x week Y/N Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					
TOOTHPASTE/ SOAP Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					
COMB/BRUSH-Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					
TOILET PAPER in Cell Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					
SANITARY Pads/ Tampons Y/N/NA																				
CLOTHES-2x changes/week- Y/N	Y				Y		Y	Y	Y	Y	Y	Y			Y					



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3A      ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- Observed the shower located on the left upper level has no drain cover, and the baseboard area was not in good repair.
- The right upper-level hand sink faucet was leaking.
- The right lower-level shower was not working, and there were stains on the shower ceiling.

Attachment 74.6 CTF 3.i Inspection Tool D3B September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3B**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y	Y	Y		Y	Y		Y	Y		Y		Y		Y	
HEAT Y/N/NA	Y	Y	Y		Y	Y		Y	Y		Y		Y		Y	
ROOM TEMP <80F	OK	OK	OK		OK	OK		OK	OK		OK		OK		OK	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK	OK		OK	OK		OK	OK		OK		OK		OK	
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK		OK	OK		OK	OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok	N	OK	OK		OK	OK		OK	OK		OK		OK		OK	
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK		OK	OK		OK	OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok	OK	OK	OK		OK	OK		OK	OK		OK		OK		OK	
H2O Temp 100 °F 120 °F NO/OK	OK	OK	OK		OK	OK		OK	OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y		Y	Y		Y	Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK		OK	OK		OK	OK		OK		OK		OK	
BACK FLOW Device Y/N	Y	Y	Y		Y	Y		Y	Y		Y		Y		Y	
TOILET Flush Y/N	Y	Y	Y		Y	Y		Y	Y		Y		Y		Y	
TOILET LEAK Y/N	N	N	N		N	N		N	N		N		N		N	
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK	OK		OK	OK		OK	OK		B		OK		OK	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3B      ESCORT: Lt. A Ford and V. Agubokwu      DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT UPPER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK		OK	OK		OK	OK		OK	OK		OK	OK	
FLOOR-Surface Clean/soiled - C/S	C	C	C		C	C		C	C		C	C		C	C	
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK		OK	OK		Ok	OK		OK	Ok		Ok	OK	
CELL – Dirty/Clean D/C	C	C	C		C	C		C	C		C	C		C	C	
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK		OK	OK		OK	OK		OK	OK		OK	OK	
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok	OK	Ok		Ok	OK		OK	Ok		Ok	OK		OK	Ok	
VERMIN - Yes/No	N	N	N		N	N		N	N		N	N		N	N	
DESK - Yes/No	Y	Y	Y		Y	Y		Y	Y		Y	Y		Y	Y	
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA		NA	NA		NA	NA		NA	NA		NA	NA	
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C	C		C	C		C	C		C	C		C	C	
BLANKET Yes/No	Y	Y	Y		Y	Y		Y	Y		Y	Y		Y	Y	
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK		OK	OK		OK	OK		OK	OK		OK	OK	
TOWELS-2x week Y/N Y/N	Y	Y	Y		Y	Y		Y	Y		Y	Y		Y	Y	
TOOTHPASTE/ SOAP Y/N	Y	Y	Y		Y	Y		Y	Y		Y	Y		Y	Y	
COMB/BRUSH-Y/N	Y	Y	Y		Y	Y		Y	Y		Y	Y		Y	Y	
TOILET PAPER in Cell Y/N	Y	Y	Y		Y	Y		Y	Y		Y	Y		Y	Y	
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y	Y		Y	Y		Y	Y		Y	Y		Y	Y	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3B**

**ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
A/C Y/N/NA		Y		Y		Y			Y		Y			Y		Y						
HEAT Y/N/NA		Y		Y		Y			Y		Y			Y		Y						
ROOM TEMP <80F		Y		Y		Y			Y		Y			Y		Y						
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK		OK		OK			OK		OK			OK		OK						
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK			OK		OK			OK		OK						
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		N			OK		OK			OK		OK						
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK			OK		OK			OK		OK						
OTHER/AREAS 20> fc yes/ok		OK		OK		OK			OK		OK			OK		OK						
H2O Temp 100 °F. 120 °F NO/OK		OK		OK		OK			OK		OK			OK		OK						
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y			Y		Y			Y		Y						
HOT/COLD H2O Pressure H/L/OK		OK		OK		OK			OK		OK			OK		OK						
BACK FLOW Device Y/N		Y		Y		Y			Y		Y			Y		Y						
TOILET Flush Y/N		Y		Y		Y			Y		Y			Y		Y						
TOILET LEAK Y/N		N		N		N			N		N			N		N						
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK		OK		OK			OK		OK			OK		OK						

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3B      ESCORT: Lt. A Ford and V. Agubokwu      DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
Mattress/Cover Soiled Damaged DAY/N/OK		OK		OK		OK	OK			OK	OK			OK	OK	OK				
FLOOR-Surface Clean/soiled - C/S		C		C		C	C			C	C			C	C	C				
FLOOR Tiles- Missing/ Damaged - MI/DA/OK		OK		OK		OK	OK			OK	OK			OK	OK	OK				
CELL – Dirty/Clean D/C		C		C		C	C			C	C			C	C	C				
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK		OK	OK			OK	OK			OK	OK	OK				
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK		OK		OK		OK	Ok			Ok	Ok			OK	Ok	OK				
VERMIN - Yes/No		N		N		N	N			N	N			N	N	N				
DESK - Yes/No		Y		Y		Y	Y			Y	Y			Y	Y	Y				
SAFETY MIRROR DISTORT/ MISSING / OK/NA		NA		NA		NA	NA			NA	NA			NA	NA	NA				
FIXTURES -Sink/Toilet Clean/Dirty - C/D		C		C		C	C			C	C			C	C	C				
BLANKET Yes/No		Y		Y		Y	Y			Y	Y			Y	Y	Y				
SHEETS - Torn/ Worn Y/N/OK		OK		OK		OK	OK			OK	OK			OK	OK	OK				
TOWELS-2x week Y/N Y/N		Y		Y		Y	Y			Y	Y			Y	Y	Y				
TOOTHPASTE/ SOAP Y/N		Y		Y		Y	Y			Y	Y			Y	Y	Y				
COMB/BRUSH-Y/N		Y		Y		Y	Y			Y	Y			Y	Y	Y				
TOILET PAPER in Cell Y/N		Y		Y		Y	Y			Y	Y			Y	Y	Y				
SANITARY Pads/ Tampons Y/N/NA																				
CLOTHES-2x changes/week- Y/N		Y		Y		Y	Y			Y	Y			Y	Y	Y				

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 3B      ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

### COMMENTS:

- The right lower-level shower baseboard area was chipped.
- The right upper-level shower drain has no cover.
- The left lower-level shower was dirty.
- The left upper-level mop sink faucet was leaking.

Attachment 74.6 CTF 3.j Inspection Tool D4B September 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 4B    ESCORT: Lt. A Ford and V. Agubokwu    DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y	Y		Y		Y			Y	Y				Y		Y
HEAT Y/N/NA	Y	Y		Y		Y			Y	Y				Y		Y
ROOM TEMP <80F	OK	OK		OK		OK			OK	OK				OK		OK
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK		OK		OK			OK	OK				OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK		OK		OK			OK	OK				OK		OK
NIGHT/LIGHT 3-5 fc no/ok	OK	OK		OK		OK			OK	OK				OK		OK
EXIT/LIGHT <10 fc yes/ok	OK	OK		OK		OK			OK	OK				OK		OK
OTHER/AREAS 20> fc yes/ok	OK	OK		OK		OK			OK	OK				OK		OK
H2O Temp 100 °F 120 °F NO/OK	OK	OK		OK		OK			OK	OK				OK		OK
HOT H2O Regulate/Mixing Valve Y/N	Y	Y		Y		Y			Y	Y				Y		Y
HOT/COLD H2O Pressure H/L/OK	OK	OK		OK		OK			OK	OK				OK		OK
BACK FLOW Device Y/N	Y	Y		Y		Y			Y	Y				Y		Y
TOILET Flush Y/N	Y	Y		Y		Y			Y	Y				Y		Y
TOILET LEAK Y/N	N	N		N		N			N	N				N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK		OK		OK			Ok	OK				OK		OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 4B    ESCORT: Lt. A Ford and V. Agubokwu    DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER							LEFT UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK		OK		OK			OK	OK				OK	OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C		C		C			C	C				C	C	C
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK		Ok		Ok			OK	Ok				Ok	OK	Ok
CELL – Dirty/Clean D/C	C	C		C		C			C	C				C	C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK		OK		OK			OK	OK				OK	Ok	OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok	Ok		Ok		OK			Ok	Ok				OK	Ok	Ok
VERMIN - Yes/No	N	N		N		N			N	N				N	N	N
DESK - Yes/No	Y	Y		Y		Y			Y	Y				Y	Y	Y
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA		NA		NA			NA	NA				NA	NA	NA
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C		C		C			C	C				C	C	C
BLANKET Yes/No	Y	Y		Y		Y			Y	Y				Y	Y	Y
SHEETS - Torn/ Worm Y/N/OK	OK	OK		Ok		Ok			Ok	Ok				Ok	Ok	Ok
TOWELS-2x week Y/N Y/N	Y	Y		Y		Y			Y	Y				Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y		Y		Y			Y	Y				Y	Y	Y
COMB/BRUSH-Y/N	Y	Y		Y		Y			Y	Y				Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y		Y		Y			Y	Y				Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y		Y		Y			Y	Y				Y	Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 4B    ESCORT: Lt. A Ford and V. Agubokwu    DATE: SEPTEMBER 21, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
A/C Y/N/NA		Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y				
HEAT Y/N/NA		Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y				
ROOM TEMP <80F		Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y				
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				
NIGHT/LIGHT 3-5 fc no/ok		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				
EXIT/LIGHT <10 fc yes/ok		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				
OTHER/AREAS 20> fc yes/ok		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				
H2O Temp 100 °F 120 °F NO/OK		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				
HOT H2O Regulate/Mixing Valve Y/N		Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y				
HOT/COLD H2O Pressure H/L/OK		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				
BACK FLOW Device Y/N		Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y				
TOILET Flush Y/N		Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y				
TOILET LEAK Y/N		N	N			N	N	N	N	N			N	N	N	N				
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK				

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 4B    ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK			OK	OK	OK	OK	OK	OK		OK	OK	OK	OK						
FLOOR-Surface Clean/soiled - C/S	C	C	C			C	C	C	C	C			C	C	C	C						
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK						
CELL – Dirty/Clean D/C	C	C	C			C	C	C	C				C	C	C	C						
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK			OK	OK	OK	OK	OK			D	OK	OK	OK						
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	OK	OK	Ok			OK	OK	Ok	OK	OK			Ok	OK	Ok	OK						
VERMIN - Yes/No	N	N	N			N	N	N	N	N			N	N	N	N						
DESK - Yes/No	Y	Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y						
SAFETY MIRROR DISTORT/MISSING / OK/NA	NA	NA	NA			NA	NA	NA	NA	NA			NA	NA	NA	NA						
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C	C			C	C	C	C	C			C	C	C	C						
BLANKET Yes/No	Y	Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y						
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK			OK	OK	OK	OK	OK			OK	OK	OK	OK						
TOWELS-2x week Y/N Y/N	Y	Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y						
TOOTHPASTE/ SOAP Y/N	Y	Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y						
COMB/BRUSH-Y/N	Y	Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y						
TOILET PAPER in Cell Y/N	Y	Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y						
SANITARY Pads/ Tampons Y/N/NA																						
CLOTHES-2x changes/week- Y/N	Y	Y	Y			Y	Y	Y	Y	Y			Y	Y	Y	Y						

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: D 4B      ESCORT: Lt. A Ford and V. Agubokwu**

**DATE: SEPTEMBER 21, 2023      TIME: 09:00AM – 02:00PM**

### COMMENTS:

- Observed the shower drain has no cover and the floor chipped.
- The hot water temperature of the hand wash sinks located on all tiers was above 120°F.  
[Left-side lower level 126°F, left side upper level 125°F, right side upper level 124°F, right side lower level 123°F].
- In counseling room, an electrical switch junction was not covered.
- In the television room, there were two lights out.

Attachment 74.6 CTF 3.k Inspection Tool E2A September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 2A**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
HEAT Y/N/NA	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
ROOM TEMP <80F	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
OTHER/AREAS 20> fc yes/ok	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
H2O Temp 100 °F 120 °F NO/OK	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
BACK FLOW Device Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
TOILET Flush Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
TOILET LEAK Y/N	N	N	N		N	N		N	N				N		N	N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK	OK		OK	OK		OK	OK				OK		Ok	OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 2A**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT UPPER TIER															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/Y/N/OK	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C	C		C	C		C	C				C		C	C
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
CELL – Dirty/Clean D/C	C	C	C		C	C		C	C				C		C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok	OK	Ok		Ok	OK		OK	D				Ok		Ok	OK
VERMIN - Yes/No	N	N	N		N	N		N	N				N		N	N
DESK - Yes/No	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA		NA	NA		NA	NA				NA		NA	NA
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C	C		C	C		C	C				C		C	C
BLANKET Yes/No	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK		OK	OK		OK	OK				OK		OK	OK
TOWELS-2x week Y/N Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
COMB/BRUSH-Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y	Y		Y	Y		Y	Y				Y		Y	Y



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 2A**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
A/C Y/N/NA	Y	Y	Y	Y			Y	Y	Y	Y		Y	Y							
HEAT Y/N/NA	Y	Y	Y	Y			Y	Y	Y	Y		Y	Y							
ROOM TEMP <80F	Y	Y	Y	Y			Y	Y	Y	Y		Y	Y							
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							
NIGHT/LIGHT 3-5 fc no/ok	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							
EXIT/LIGHT <10 fc yes/ok	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							
OTHER/AREAS 20> fc yes/ok	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							
H2O Temp 100 °F 120 °F NO/OK	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							
HOT H2O Regulate/Mixing Valve Y/N	Y	Y	Y	Y			Y	Y	Y	Y		Y	Y							
HOT/COLD H2O Pressure H/L/OK	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							
BACK FLOW Device Y/N	Y	Y	Y	Y			Y	Y	Y	Y		Y	Y							
TOILET Flush Y/N	Y	Y	Y	Y			Y	Y	Y	Y		Y	Y							
TOILET LEAK Y/N	N	N	N	N			N	N	N	N		N	N							
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK	OK	OK	OK			OK	OK	OK	OK		OK	OK							

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 2A**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER					
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK							OK				OK				
FLOOR-Surface Clean/soiled - C/S	C	C							C				C				
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK							OK				OK				
CELL – Dirty/Clean D/C	C	C							C				C				
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK							OK				OK				
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok	Ok							Ok				Ok				
VERMIN - Yes/No	N	N							N				N				
DESK - Yes/No	Y	Y							Y				Y				
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA							NA				NA				
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C							C				C				
BLANKET Yes/No	Y	Y							Y				Y				
SHEETS - Torn/ Worn Y/N/OK	OK	OK							OK				OK				
TOWELS-2x week Y/N Y/N	Y	Y							Y				Y				
TOOTHPASTE/ SOAP Y/N	Y	Y							Y				Y				
COMB/BRUSH-Y/N	Y	Y							Y				Y				
TOILET PAPER in Cell Y/N	Y	Y							Y				Y				
SANITARY Pads/ Tampons Y/N/NA																	
CLOTHES-2x changes/week- Y/N	Y	Y							Y				Y				

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 2A      ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023      TIME: 09:00AM – 02:00PM**

### COMMENTS:

- The right upper-level shower floor was chipped.
- The hot water temperature of the hand wash sinks located on the right side was above 120°F. [right side upper level 124°F, right side lower level 125°F].

Attachment 74.6 CTF 3.1 Inspection Tool E3A September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 3A**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
A/C Y/N/NA	Y		Y	Y		Y	Y			Y			Y							
HEAT Y/N/NA	Y		Y	Y		Y	Y			Y			Y							
ROOM TEMP <80F	Y		Y	Y		Y	Y			Y			Y							
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK	OK		OK	OK			OK			OK							
DAYRM/DINE	OK		OK	OK		OK	OK			OK			OK							
LIGHT dirty/clean 20> fc dirty/ok	OK		OK	OK		OK	OK			OK			OK							
NIGHT/LIGHT 3-5 fc no/ok	OK		N	N		N	N			N			OK							
EXIT/LIGHT <10 fc yes/ok	OK		OK	OK		OK	OK			OK			OK							
OTHER/AREAS 20> fc yes/ok	OK		OK	OK		OK	OK			OK			OK							
H2O Temp 100 °F 120 °F NO/OK	OK		OK	OK		OK	OK			OK			OK							
HOT H2O Regulate/Mixing Valve Y/N	Y		Y	Y		Y	Y			Y			Y							
HOT/COLD H2O Pressure H/L/OK	OK		OK	OK		OK	OK			OK			OK							
BACK FLOW Device Y/N	Y		Y	Y		Y	Y			Y			Y							
TOILET Flush Y/N	Y		Y	Y		Y	Y			Y			Y							
TOILET LEAK Y/N	N		N	N		N	N			N			N							
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK		OK	OK		OK	OK			OK			OK							

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 3A      ESCORT: Lt. A Ford and C. Carrington      DATE: SEPTEMBER 22, 2023      TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER										RIGHT UPPER TIER									
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32				
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK	OK	OK	OK	OK	OK						OK	OK						
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C						C	C						
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK						OK	Ok						
CELL – Dirty/Clean D/C	C	C	C	C	C	C	C						C	C						
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK	OK	OK	OK	OK	OK						OK	OK						
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok						Ok	Ok						
VERMIN - Yes/No	N	N	N	N	N	N	N						N	N						
DESK - Yes/No	Y	Y	Y	Y	Y	Y	Y						Y	Y						
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA	NA	NA	NA	NA						NA	NA						
FIXTURES -Sink/Toilet Clean/Dirty - C/D	C	C	C	C	C	C	C						C	C						
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y						Y	Y						
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK						OK	OK						
TOWELS-2x week Y/N Y/N	Y	Y	Y	Y	Y	Y	Y						Y	Y						
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y						Y	Y						
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y						Y	Y						
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y						Y	Y						
SANITARY Pads/ Tampons Y/N/NA																				
CLOTHES-2x changes/week- Y/N	Y	Y	Y	Y	Y	Y	Y						Y	Y						

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 3A      ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023      TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- The right upper-level shower floor was chipped.
- The left lower-level shower was not working.

Attachment 74.6 CTF 3.m Inspection Tool E4A September 2023



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4A**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER							LEFT UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA		Y		Y	Y	Y	Y				Y	Y	Y	Y		
HEAT Y/N/NA				Y	Y	Y	Y				Y	Y	Y	Y		
ROOM TEMP <80F				Y	Y	Y	Y				Y	Y	Y	Y		
CELL/LIGHT>20fc Dirty/Blocked B/D/OK				OK	OK	OK	OK				OK	OK	OK	OK		
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok				OK	OK	OK	OK				OK	OK	OK	OK		
NIGHT/LIGHT 3-5 fc no/ok				OK	OK	N	OK				OK	OK	OK	OK		
EXIT/LIGHT <10 fc yes/ok				OK	OK	OK	OK				OK	OK	OK	OK		
OTHER/AREAS 20> fc yes/ok				OK	OK	OK	OK				OK	OK	OK	OK		
H2O Temp 100 °F 120 °F NO/OK				OK	OK	OK	OK				OK	OK	OK	OK		
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y	Y	Y				Y	Y	Y	Y		
HOT/COLD H2O Pressure H/L/OK				OK	OK	OK	OK				OK	OK	OK	OK		
BACK FLOW Device Y/N		Y		Y	Y	Y	Y				Y	Y	Y	Y		
TOILET Flush Y/N		Y		Y	Y	Y	Y				Y	Y	Y	Y		
TOILET LEAK Y/N		N		N	N	N	N				N	N	N	N		
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK		OK	OK	OK	OK				OK	OK	OK	OK		

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4A    ESCORT: Lt. A Ford and C. Carrington    DATE: SEPTEMBER 22, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER							LEFT UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK				OK	OK	OK	OK	OK			OK	OK	OK	OK		
FLOOR-Surface Clean/soiled - C/S				C	C	C	C				C	C	C	C		
FLOOR Tiles- Missing/Damaged - MI/DA/OK				Ok	OK	Ok	OK				OK	Ok	OK	Ok		
CELL – Dirty/Clean D/C				C	C	C	C				C	C	C	C		
CEILING - Peeling Paint/Dirty - PPT/D/OK				OK	OK	OK	OK				OK	OK	D	OK		
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK				G	G	OK	Ok				Ok	G	Ok	OK		
VERMIN - Yes/No				N	N	N	N				N	N	N	N		
DESK - Yes/No				Y	Y	Y	Y				Y	Y	Y	Y		
SAFETY MIRROR DISTORT/ MISSING / OK/NA				NA	NA	NA	NA				NA	NA	NA	NA		
FIXTURES -Sink/Toilet Clean/Dirty/Clogged - C/D/ CI				C	C	C	C				CL	C	C	C		
BLANKET Yes/No				Y	Y	Y	Y				Y	Y	Y	Y		
SHEETS - Torn/ Worn Y/N/OK				OK	OK	OK	OK				OK	OK	OK	OK		
TOWELS-2x week Y/N Y/N				Y	Y	Y	Y				Y	Y	Y	Y		
TOOTHPASTE/ SOAP Y/N				Y	Y	Y	Y				Y	Y	Y	Y		
COMB/BRUSH-Y/N				Y	Y	Y	Y				Y	Y	Y	Y		
TOILET PAPER in Cell Y/N				Y	Y	Y	Y				Y	Y	Y	Y		
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N				Y	Y	Y	Y				Y	Y	Y	Y		

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4A**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER				
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32
A/C Y/N/NA			Y	Y		Y		Y	Y		Y	Y	Y			
HEAT Y/N/NA																
ROOM TEMP <80F			Y	Y		Y		Y	Y		Y	Y	Y			
CELL/LIGHT>20fc Dirty/Blocked B/D/OK			OK	OK		OK		OK	OK		OK	OK	OK			
DAYRM/DINE			OK	OK		OK		OK	OK		OK	OK	OK			
LIGHT dirty/clean 20> fc dirty/ok			OK	OK		OK		OK	OK		OK	OK	OK			
NIGHT/LIGHT 3-5 fc no/ok			OK	OK		OK		N	OK		OK	OK	OK			
EXIT/LIGHT <10 fc yes/ok			OK	OK		OK		OK	OK		OK	OK	OK			
OTHER/AREAS 20> fc yes/ok			OK	OK		OK		OK	OK		OK	OK	OK			
H2O Temp 100 °F 120 °F NO/OK			OK	OK		OK		OK	OK		OK	OK	N			
HOT H2O Regulate/Mixing Valve Y/N			Y	Y		Y		Y	Y		Y	Y	Y			
HOT/COLD H2O Pressure H/L/OK			OK	OK		OK		OK	OK		OK	OK	OK			
BACK FLOW Device Y/N			Y	Y		Y		Y	Y		Y	Y	Y			
TOILET Flush Y/N			Y	Y		Y		Y	Y		Y	Y	Y			
TOILET LEAK Y/N			N	N		N		N	N		N	N	N			
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK			OK	OK		OK		OK	Ok		OK	OK	Ok			

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4A    ESCORT: Lt. A Ford and C. Carrington    DATE: SEPTEMBER 22, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
Mattress/Cover Soiled Damaged DAY/N/OK			OK	OK		OK		OK	OK			OK	OK									
FLOOR-Surface Clean/soiled - C/S			C	C		C		C	C			C	C									
FLOOR Tiles- Missing/ Damaged - MI/DA/OK			OK	OK		OK		OK	OK			OK	OK									
CELL – Dirty/Clean D/C			C	C		C		C	C			C	C									
CEILING - Peeling Paint/Dirty - PPT/D/OK			OK	OK		OK		OK	OK			OK	OK									
WALLS - Peeling Paint/Dirty/Damaged /Graffiti- PPT/D/DA/G/OK			Ok	OK		OK		OK	Ok			Ok	Ok									
VERMIN - Yes/No			N	N		N		N	N			N	N									
DESK - Yes/No			Y	Y		Y		Y	Y			Y	Y									
SAFETY MIRROR DISTORT/ MISSING / OK/NA			NA	NA		NA		NA	NA			NA	NA									
FIXTURES -Sink/Toilet Clean/Dirty - C/D			C	C		C		C	C			C	C									
BLANKET Yes/No			Y	Y		Y		Y	Y			Y	Y									
SHEETS - Torn/ Worn Y/N/OK			OK	OK		OK		OK	OK			OK	OK									
TOWELS-2x week Y/N Y/N			Y	Y		Y		Y	Y			Y	Y									
TOOTHPASTE/ SOAP Y/N			Y	Y		Y		Y	Y			Y	Y									
COMB/BRUSH-Y/N			Y	Y		Y		Y	Y			Y	Y									
TOILET PAPER in Cell Y/N			Y	Y		Y		Y	Y			Y	Y									
SANITARY Pads/ Tampons Y/N/NA																						
CLOTHES-2x changes/week- Y/N			Y	Y		Y		Y	Y			Y	Y									

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4A      ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023      TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- The vent located on the floor was dirty. There was a floor light that went out.
- Observed the shower floor was chipped.

Attachment 74.6 CTF 3.n Inspection Tool E4B September 2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4B**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER										LEFT UPPER TIER					
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y		Y		Y		Y		Y		Y		Y			
HEAT Y/N/NA																
ROOM TEMP <80F	Y		Y		Y		Y		Y		Y		Y			
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK		OK		OK		OK		OK		OK		OK			
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK		OK		OK		OK		OK		OK		OK			
NIGHT/LIGHT 3-5 fc no/ok	OK		OK		OK		OK		OK		OK		N			
EXIT/LIGHT <10 fc yes/ok	OK		OK		OK		OK		OK		OK		OK			
OTHER/AREAS 20> fc yes/ok	OK		OK		OK		OK		OK		OK		OK			
H2O Temp 100 °F 120 °F NO/OK	OK		OK		OK		OK		OK		OK		OK			
HOT H2O Regulate/Mixing Valve Y/N	Y		Y		Y		Y		Y		Y		Y			
HOT/COLD H2O Pressure H/L/OK	OK		OK		OK		OK		OK		OK		OK			
BACK FLOW Device Y/N	Y		Y		Y		Y		Y		Y		Y			
TOILET Flush Y/N	Y		Y		Y		Y		Y		Y		Y			
TOILET LEAK Y/N	N		N		N		N		N		N		N			
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	OK		OK		OK		OK		OK		OK		OK			

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4B**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT LOWER TIER							LEFT UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK		OK		OK		OK		OK		OK		OK			
FLOOR-Surface Clean/soiled - C/S	C		C		C		C		C		C		C			
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK		OK		OK		OK		OK		OK		OK			
CELL – Dirty/Clean D/C	C		C		C		C		C		C		C			
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK		OK		OK		OK		OK		OK		OK			
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok		Ok		Ok		Ok		Ok		Ok		Ok			
VERMIN - Yes/No	N		N		N		N		N		N		N			
DESK - Yes/No	Y		Y		Y		Y		Y		Y		Y			
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA		NA		NA		NA		NA		NA		NA			
FIXTURES -Sink/Toilet Clean/Dirty/Clogged - C/D/CL	C		CL		C		C		C		C		C			
BLANKET Yes/No	Y		Y		Y		Y		Y		Y		Y			
SHEETS - Torn/ Worn Y/N/OK	OK		OK		OK		OK		OK		OK		OK			
TOWELS-2x week Y/N Y/N	Y		Y		Y		Y		Y		Y		Y			
TOOTH PASTE/ SOAP Y/N	Y		Y		Y		Y		Y		Y		Y			
COMB/BRUSH-Y/N	Y		Y		Y		Y		Y		Y		Y			
TOILET PAPER in Cell Y/N	Y		Y		Y		Y		Y		Y		Y			
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y		Y		Y		Y		Y		Y		Y			



**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4B**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER					
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	
A/C Y/N/NA							Y		Y								
HEAT Y/N/NA									Y								
ROOM TEMP <80F																	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK							OK		OK								
DAYRM/DINE							OK		OK								
LIGHT dirty/clean 20> fc dirty/ok							OK		OK								
NIGHT/LIGHT 3-5 fc no/ok							OK		OK								
EXIT/LIGHT <10 fc yes/ok							OK		OK								
OTHER/AREAS 20> fc yes/ok							OK		OK								
H2O Temp 100 °F 120 °F NO/OK							OK		OK								
HOT H2O Regulate/Mixing Valve Y/N							Y		Y								
HOT/COLD H2O Pressure H/L/OK							OK		OK								
BACK FLOW Device Y/N							Y		Y								
TOILET Flush Y/N							Y		Y								
TOILET LEAK Y/N							N		N								
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK							OK		OK								

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4B**

**ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023**

**TIME: 09:00AM – 02:00PM**

ELEMENTS	RIGHT LOWER TIER											RIGHT UPPER TIER										
	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32						
Mattress/Cover Soiled Damaged DAY/N/OK							OK				OK											
FLOOR-Surface Clean/soiled - C/S							C				C											
FLOOR Tiles- Missing/ Damaged - MI/DA/OK							OK				OK											
CELL – Dirty/Clean D/C							C				C											
CEILING - Peeling Paint/Dirty - PPT/D/OK							OK				OK											
WALLS - Peeling Paint/Dirty/Damaged - PPT/D/DA/OK							Ok				Ok											
VERMIN - Yes/No							N				N											
DESK - Yes/No							Y				Y											
SAFETY MIRROR DISTORT/ MISSING / OK/NA							NA				NA											
FIXTURES -Sink/Toilet Clean/Dirty - C/D							C				C											
BLANKET Yes/No							Y				Y											
SHEETS - Torn/ Worn Y/N/OK							OK				OK											
TOWELS-2x week Y/N Y/N							Y				Y											
TOOTHPASTE/ SOAP Y/N							Y				Y											
COMB/BRUSH-Y/N							Y				Y											
TOILET PAPER in Cell Y/N							Y				Y											
SANITARY Pads/ Tampons Y/N/NA																						
CLOTHES-2x changes/week- Y/N							Y				Y											

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: E 4B      ESCORT: Lt. A Ford and C. Carrington**

**DATE: SEPTEMBER 22, 2023      TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- The hot water temperature of the hand wash sinks located on all tiers was above 120°F.  
[Left-side lower level 127°F, left side upper level 127°F, right side upper level 124°F, right side lower level 124°F].

Attachment 74.6 CTF 3.o Inspection Tool Med82 September  
2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 82    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 19, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA		Y			Y	Y		Y		Y		Y			Y	Y
HEAT Y/N/NA		Y			Y	Y		Y		Y		Y			Y	Y
ROOM TEMP <80F		Y			Y	Y		Y		Y		Y			Y	Y
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK			OK	B		OK		OK		OK			OK	OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK			OK	OK		OK		OK		OK			OK	OK
NIGHT/LIGHT 3-5 fc no/ok		OK			OK	OK		OK		OK		OK			OK	OK
EXIT/LIGHT <10 fc yes/ok		OK			OK	OK		OK		OK		OK			OK	OK
OTHER/AREAS 20> fc yes/ok		OK			OK	OK		OK		OK		OK			OK	OK
H2O Temp 100 °F 120 °F NO/OK		OK			OK	OK		OK		OK		OK			OK	OK
HOT H2O Regulate/Mixing Valve Y/N		Y			Y	Y		Y		Y		Y			Y	Y
HOT/COLD H2O Pressure H/L/OK		L			OK	OK		OK		OK		OK			OK	OK
BACK FLOW Device Y/N		Y			Y	Y		Y		Y		Y			Y	Y
TOILET Flush Y/N		Y			Y	Y		Y		Y		Y			Y	Y
TOILET LEAK Y/N		N			N	N		N		N		N			N	N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK			D	OK		OK		OK		OK			Ok	OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 82    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 19, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK	OK			OK	OK		OK		OK		OK			OK	OK
FLOOR-Surface Clean/soiled - C/S	C	C			C	C		C		C		S			C	C
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK			OK	OK		OK		Ok		Ok			OK	Ok
CELL – Dirty/Clean D/C	C	C			C	C		C		C		C			C	C
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK	OK			OK	OK		OK		OK		OK			OK	OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	OK	OK			Ok	OK		OK		OK		OK			Ok	OK
VERMIN - Yes/No	N	N			N	N		N		N		N			N	N
DESK - Yes/No	Y	Y			Y	Y		Y		Y		Y			Y	Y
SAFETY MIRROR DISTORT/MISSING / OK/NA	NA	NA			NA	NA		NA		NA		NA			NA	NA
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C			C	C		C		C		C			C	C
BLANKET Yes/No	Y	Y			Y	Y		Y		Y		Y			Y	Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK			OK	OK		OK		OK		OK			OK	OK
TOWELS-2x week Y/N Y/N	Y	Y			Y	Y		Y		Y		Y			Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y			Y	Y		Y		Y		Y			Y	Y
COMB/BRUSH-Y/N	Y	Y			Y	Y		Y		Y		Y			Y	Y
TOILET PAPER in Cell Y/N	Y	Y			Y	Y		Y		Y		Y			Y	Y
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y	Y			Y	Y		Y		Y		Y			Y	Y

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 82    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 19, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT					RIGHT						
	17	18	19	20	21	22	23	24	25	26	27	28
A/C Y/N/NA		Y		Y	Y		Y		Y		Y	
HEAT Y/N/NA												
ROOM TEMP <80F					Y		Y		Y		Y	
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK		OK	OK		OK		OK		OK	
DAYRM/DINE		OK		OK	OK		OK		OK		OK	
LIGHT dirty/clean 20> fc dirty/ok		OK		OK	OK		OK		OK		OK	
NIGHT/LIGHT 3-5 fc no/ok		OK		OK	OK		OK		OK		OK	
EXIT/LIGHT <10 fc yes/ok		OK		OK	OK		OK		OK		OK	
OTHER/AREAS 20> fc yes/ok		OK		OK	OK		OK		OK		OK	
H2O Temp 100 °F 120 °F NO/OK		OK		OK	OK		OK		OK		OK	
HOT H2O Regulate/Mixing Valve Y/N		Y		Y	Y		Y		Y		Y	
HOT/COLD H2O Pressure H/L/OK		OK		OK	OK		OK		OK		OK	
BACK FLOW Device Y/N		Y		Y	Y		Y		Y		Y	
TOILET Flush Y/N		Y		Y	Y		Y		Y		Y	
TOILET LEAK Y/N		N		N	N		N		N		N	
REGISTER/VENTS 15 cu ft_ Clean/ Dirty/Blocked - C/D/B/OK		B		OK	D		OK		D		OK	

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 82    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 19, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT							RIGHT						
	17	18	19	20	21	22	23	24	25	26	27	28		
Mattress/Cover Soiled Damaged DA/Y/N/OK		OK		OK	OK		OK		OK		OK			
FLOOR-Surface Clean/soiled - C/S		C		C	C		C		C		C			
FLOOR Tiles- Missing/Damaged - MI/DA/OK		Ok		Ok	OK		OK		OK		OK			
CELL - Dirty/Clean D/C		C		C	C		C		C		C			
CEILING - Peeling Paint/Dirty - PPT/D/OK		OK		OK	OK		OK		OK		OK			
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK		OK		OK	Ok		Ok		Ok		Ok			
VERMIN - Yes/No		N		N	N		N		N		N			
DESK - Yes/No		Y		Y	Y		Y		Y		Y			
SAFETY MIRROR DISTORT/MISSING / OK/NA		NA		NA	NA		NA		NA		NA			
FIXTURES -Sink/Toilet Clean/Dirty - C/D		C		C	C		C		C		C			
BLANKET Yes/No		Y		Y	Y		Y		Y		Y			
SHEETS - Torn/ Worm Y/N/OK		OK		OK	OK		OK		OK		OK			
TOWELS-2x week Y/N Y/N		Y		Y	Y		Y		Y		Y			
TOOTHPASTE/ SOAP Y/N		Y		Y	Y		Y		Y		Y			
COMB/BRUSH-Y/N		Y		Y	Y		Y		Y		Y			
TOILET PAPER in Cell Y/N		Y		Y	Y		Y		Y		Y			
SANITARY Pads/ Tampons Y/N/NA														
CLOTHES-2x changes/week- Y/N		Y		Y	Y		Y		Y		Y			





Attachment 74.6 CTF 3.p Inspection Tool Med96 September  
2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 96    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 19, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT																	
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
A/C Y/N/NA		Y		Y		Y		Y		Y		Y		Y		Y		Y
HEAT Y/N/NA																		
ROOM TEMP <80F																		
CELL/LIGHT>20fc Dirty/Blocked B/D/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK
NIGHT/LIGHT 3-5 fc no/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK
EXIT/LIGHT <10 fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK
OTHER/AREAS 20> fc yes/ok		OK		OK		OK		OK		OK		OK		OK		OK		OK
H2O Temp 100 °F 120 °F NO/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK
HOT H2O Regulate/Mixing Valve Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y
HOT/COLD H2O Pressure H/L/OK		OK		L		OK		OK		OK		OK		OK		OK		OK
BACK FLOW Device Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET Flush Y/N		Y		Y		Y		Y		Y		Y		Y		Y		Y
TOILET LEAK Y/N		N		N		N		N		N		N		N		N		N
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK		OK		OK		OK		OK		OK		OK		OK		OK		OK

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 96    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 19, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LEFT																	
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
Mattress/Cover Soiled Damaged DAY/N/OK	DA	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK		OK		OK		DA
FLOOR-Surface Clean/soiled - C/S	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
FLOOR Tiles- Missing/Damaged - MI/DA/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
CELL – Dirty/Clean D/C	C	OK	C	OK	C	OK	C	OK	C	OK	C	OK	C	OK	C	OK	C	OK
CEILING - Peeling Paint/Dirty -PPT/D/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	D	OK	OK	OK	OK
WALLS - Peeling Paint/Dirty/Damaged/Graffiti -PPT/D/DA/G/OK	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
VERMIN - Yes/No	N	Y	N	Y	N	Y	N	Y	N	Y	N	Y	N	Y	N	Y	N	Y
DESK - Yes/No	Y	NA	Y	NA	Y	NA	Y	NA	Y	NA	Y	NA	Y	NA	Y	NA	Y	NA
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA
FIXTURES -Sink/Toilet Clean/Dirty/ Clogged- C/D/CL	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
BLANKET Yes/No	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SHEETS - Torn/ Worn Y/N/OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK	OK
TOWELS-2x week Y/N Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOOTHPASTE/ SOAP Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
COMB/BRUSH-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
TOILET PAPER in Cell Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
SANITARY Pads/ Tampons Y/N/NA																		
CLOTHES-2x changes/week-Y/N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y

## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: MEDICAL 96 ESCORT: Lt. A. Ford, J. Johnson, and A. Points**

**DATE: SEPTEMBER 19, 2023 TIME: 09:00AM – 02:00PM**

**COMMENTS:**

- One of the vents in the television room had dust.
- The light fixture in the mop sink closet has no cover.

Attachment 74.6 CTF 3.q Inspection Tool SMUA September  
2023

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: SMU-A    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LOWER TIER							UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A/C Y/N/NA	Y			Y	Y	Y		Y	Y	Y	Y	Y				
HEAT Y/N/NA	Y			Y	Y	Y		Y	Y	Y	Y	Y				
ROOM TEMP <80F	OK			OK	OK	OK		OK	OK	OK	OK	OK				
CELL/LIGHT>20fc Dirty/Blocked B/D/OK	OK			OK	OK	OK		OK	OK	OK	OK	OK				
DAYRM/DINE LIGHT dirty/clean 20> fc dirty/ok	OK			OK	OK	OK		OK	OK	OK	OK	OK				
NIGHT/LIGHT 3-5 fc no/ok	OK			OK	OK	OK		No	OK	OK	OK	OK				
EXIT/LIGHT <10 fc yes/ok	OK			OK	OK	OK		OK	OK	OK	OK	OK				
OTHER/AREAS 20> fc yes/ok	OK			OK	OK	OK		OK	OK	OK	OK	OK				
H2O Temp 100 °F 120 °F NO/OK	OK			OK	OK	OK		OK	OK	OK	OK	OK				
HOT H2O Regulate/Mixing Valve Y/N	Y			Y	Y	Y		Y	Y	Y	Y	Y				
HOT/COLD H2O Pressure H/L/OK	OK			OK	OK	OK		OK	OK	OK	OK	OK				
BACK FLOW Device Y/N	Y			Y	Y	Y		Y	Y	Y	Y	Y				
TOILET Flush Y/N	Y			Y	Y	Y		Y	Y	Y	Y	Y				
TOILET LEAK Y/N	N			N	N	N		N	N	N	N	N				
REGISTER/VENTS 15 cu ft - Clean/ Dirty/Blocked - C/D/B/OK	B			B	OK	OK		B	Ok	B	OK	OK				

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: SMU-A    ESCORT: Lt. A. Ford, J. Johnson, and A. Points    DATE: SEPTEMBER 20, 2023    TIME: 09:00AM – 02:00PM**

ELEMENTS	LOWER TIER							UPPER TIER								
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Mattress/Cover Soiled Damaged DAY/N/OK	OK			OK		OK		OK	OK	OK	OK	OK				
FLOOR-Surface Clean/soiled - C/S	C			C		C		C	C	C	C	C				
FLOOR Tiles- Missing/ Damaged - MI/DA/OK	OK			OK		OK		OK	OK	OK	OK	OK				
CELL – Dirty/Clean D/C	C			C		C		C	C	C	C	C				
CEILING - Peeling Paint/Dirty - PPT/D/OK	OK			OK		OK		OK	OK	OK	OK	OK				
WALLS - Peeling Paint/Dirty/Damaged/Graffiti - PPT/D/DA/G/OK	Ok			Ok		Ok		Ok	Ok	Ok	Ok	Ok				
VERMIN - Yes/No	N			N		N		N	N	N	N	N				
DESK - Yes/No	Y			Y		Y		Y	Y	Y	Y	Y				
SAFETY MIRROR DISTORT/ MISSING / OK/NA	NA			NA		NA		NA	NA	NA	NA	NA				
FIXTURES -Sink/Toilet Clean/Dirty - C/D	D			C		C		D	C	D	C	D				
BLANKET Yes/No	Y			Y		Y		Y	Y	Y	Y	Y				
SHEETS - Torn/ Worn Y/N/OK	OK			OK		OK		OK	OK	OK	OK	OK				
TOWELS-2x week Y/N Y/N	Y			Y		Y		Y	Y	Y	Y	Y				
TOOTHPASTE/ SOAP Y/N	Y			Y		Y		Y	Y	Y	Y	Y				
COMB/BRUSH-Y/N	Y			Y		Y		Y	Y	Y	Y	Y				
TOILET PAPER in Cell Y/N	Y			Y		Y		Y	Y	Y	Y	Y				
SANITARY Pads/ Tampons Y/N/NA																
CLOTHES-2x changes/week- Y/N	Y			Y		Y		Y	Y	Y	Y	Y				



## ADDENDUM

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. CENTRAL TREATMENT FACILITY**

**AREA: SMU-A ESCORT: Lt. A. Ford, J. Johnson, and A. Points**

**DATE: SEPTEMBER 20, 2023 TIME: 09:00AM – 02:00PM**

### COMMENTS:

- Observed leakage at the pipe chase located in between cells 3 and 4.
- The cleaning chemicals container storage room was not locked.
- The water temperature measured at the hand wash sink was 129-degree F.
- Observed one light out on Television room.

Attachment 74.6 CTF 3.r Inspection Tool Addendum

**ADDENDUM**

**D.C. DEPARTMENT OF HEALTH  
HEALTH REGULATION AND LICENSING ADMINISTRATION  
INSPECTION TOOL FOR D.C. TREATMENT FACILITY**

**ESCORT: Lt. A Ford and V. Agubokwu, C. Carrington, J. Johnson, and A. Points.**

**DATE: SEPTEMBER 19 - 25, 2023**

**COMMENTS:**

<b>CELL:</b>	<b>Blown Fluorescent Tubes #</b>	<b>Damaged Mattresses' #</b>
C 4A	0	0
C 4B	1	0
C 4C	1	0
D 1A	2	0
D 1B	0	0
D 2A	0	0
D 2B	0	0
D 3A	0	0
D 3B	2	0
D 4B	2	0
E 2A	0	0
E 3A	2	0
E 4A	3	0
E 4B	2	0
Medical 82	5	0
Medical 96	1	2
Medical 68	1	0
SMU A	1	0
SMU B	0	0
BASIC EDUCATION	2	
<b>TOTAL -</b>	<b>25</b>	<b>2</b>

**75. How does DOC supervise the food service contractor to ensure compliance with relevant laws and department policies?**

**a. If the contract is found to be out of compliance, what corrective actions are taken?**

A DOC Contract Administrator monitors Aramark operations. The DOC Sanitarian/Environmental Health and Safety Specialist and the Audit and Compliance teams conduct regular compliance inspections which are in addition to the quarterly inspections conducted by DOH. These measures ensure that the contractor complies with relevant laws and department policies.

**a. If the contract is found to be out of compliance, what corrective actions are taken?**

If there is an issue with a product, the item is immediately discarded. If an issue involves staff, retraining is conducted. If there is an issue with equipment the contractor has 48 hours to address the issue.

The DOC Contract Administrator for the Aramark Contract meets regularly with Aramark Management and discusses areas of concern regarding contract performance. The purpose is to be proactive about reducing the frequency and severity of complaints or performance issues. If necessary, the Contract Administrator can escalate concerns and make a request for remedial action to the Contracting Officer who may then meet with Aramark Management, issue a Cure Letter, or subject them to penalties as prescribed by the contract.

**76. The current DOC policy on the food service program states it requires extensive reporting and photographs of the meals served to the residents within the DOC; where are those records, and can they be made publicly available?**

Aramark sends weekly, and quarterly reports to the Contract Administrator. The contract requires a monthly snapshot of the inventory containing weekly snapshots of food and food service products which are utilized during meal preparation, delivery, and service. Aramark provides these in electronic format in a PDF file to the Contract Administrator. In addition, the Contractor maintain a log that indicates the time the delivery was made, whether the item(s) are refrigerated, frozen, or non-perishable, and the time in which the product was moved into the proper storage area. The Contract Administrator retains these documents.

**77. The October 2021 U.S. Marshal Service's inspection revealed that corrections officers withhold food as a form of punishment, and incarcerated people have also told interviewers that correctional officers sometimes throw food at them and use food in other abusive ways. What action has the DOC taken to address and prevent these issues?**

In October 2021, the U.S. Marshal Service published a letter citing unnamed complaints that DOC correctional officers withheld food. However, this allegation and the other allegations alleged in the letter were never proven or corroborated. There have been no incidents reported of correctional officers throwing food at residents or using food in an abusive way, nor have residents submitted grievances making these allegations, DOC has implemented Body Worn Camera (BWC) usage in all facilities. Correctional officers are required to activate their BWC during meal service and other engagements with residents. BWC video footage is monitored and reviewed for compliance daily. All allegations of staff misconduct are investigated. If staff were found to have withheld food from a resident, that action would be a violation of DOC policies, and disciplinary action would be taken.

**78. How does DOC track how many people enter DOC custody with diet-related diseases or illnesses or develop them while in DOC custody?**

At intake, or at any other time during incarceration, a resident can let a DOC or medical staff know that they have certain dietary conditions like gluten sensitivity or have food allergies. Their diet can be modified thereafter. When residents have certain health conditions like diabetes or cardiac diseases- providers may prescribe an appropriate dietary modification which the food services vendor implements.

Residents with certain chronic health care conditions or food allergies can obtain specific diets for those concerns. These diets are then ordered by Unity Health Care and tracked by the food services contractor. Any lab test or other analysis prior to ordering such a specialized diet is covered under the Comprehensive Health Services contract.

**79. How does DOC track the medical costs of diet-related diseases?**

With regards to food service, there is no difference in cost between a medical diet and a regular meal. Costs of lab tests or analysis required for diagnosis of medical conditions prior to prescription of a medical diet are covered by the Comprehensive Inmate Health Services contract.



**80. What is the protocol for ensuring safety if a resident has been served spoiled food?**

If there were an occasion that an inmate claims to receive spoiled food, then the food is replaced, once verified by an officer. If a resident should have a medical concern, symptoms, or claim to suffer from a food related illness they would be seen, diagnosed, and treated appropriately by an inmate health services provider.

**81. Where and how can residents access drinking water? How do you ensure drinking water is both potable and palatable?**

**Where and how can residents access drinking water?**

CDF residents can access drinking water by way of refrigerated water coolers/fountains that are installed in each housing unit, via faucets (bubblers) that are available inside of every cell that a resident occupies, and various areas throughout CDF to include: Infirmary, Mental Health, and IRC areas.

CTF residents can access drinking water by way of refrigerated water coolers/fountains that are installed in each housing unit and bottled water that is available for purchase at the commissary.

**How do you ensure drinking water is both potable and palatable?**

Water is supplied by DC Water (previously the District of Columbia Water and Sewer Authority). To ensure the drinking water is potable and palatable at the DOC, the maintenance department seeks assistance from Sanitarian/Environmental Health Specialist that collects samples of drinking water from various areas throughout the facilities (CDF and CTF) and sends them to an outside entity for testing. Each sample is tested for two types of bacteria – Total Coliform and E. Coli. This test is conducted annually at both facilities and documentation is received from results per ACA guidelines. See Attachment 81.1 – Annual Compliance Potable Water Testing.

Attachment 81.1 – Annual Compliance Potable Water Testing.

**GOVERNMENT OF THE DISTRICT OF COLUMBIA  
CENTRAL DETENTION FACILITY/CENTRAL TREATMENT FACILITY**



29 December 2023

Attention: Ms. Tiffany Sumpter  
DC Department of Corrections (DCDOC)  
1901 D Street SE  
Washington, DC 20003

Subject: Annual Potable Water Source/Supply Testing/Certification

Ms. Sumter:

In accordance with the DC Department of Corrections (DCDOC) Facility Maintenance Policy 7500.2D, the water source/supply was representatively sampled on 27 December 2023. Maintenance Policy 7500.2D requires annual potable water source/supply testing/certification. EMSL Analytical, Inc, a nationally accredited laboratory shall provide the water certifications. There was a total of 4 representative samples taken at DCDOC, with 2 samples taken from the Central Treatment Facility (CTF) and 2 samples taken from the Central Detention Facility (CDF). Each sample result indicated that the DCDOC water was potable and there was no Coliform or E. Coli found in any of the samples.

The sample chain-of custody form and the laboratory sample report is attached to this letter.

Sincerely,

*John Beckett Brown*

John Beckett Brown, QAR, CHST  
Sanitarian/Environmental Health and Safety Specialist  
DC Department of Corrections  
Office of Internal Control Compliance and Audit  
1901 E Street SE, Room B1-147  
Washington, D.C. 20003  
(202) 790-6745 (O)  
(202) 538-1752 (C)  
[john.brown3@dc.gov](mailto:john.brown3@dc.gov)  
[www.doc.dc.gov](http://www.doc.dc.gov)





# Microbiology Chain of Custody Form

EMSL Order Number / Lab Use Only

EMSL Analytical, Inc.  
200 Route 130 North  
Cinnaminson, NJ 08077

EMSL ANALYTICAL, INC.  
TESTING LABS • PRODUCTS • TRAINING

192312135

PHONE: (800) 220-3675

EMAIL: CinnMicroLab@emsl.com

If Bill-To is the same as Report-To leave this section blank Third-party billing requires written authorization

<b>Customer Information</b>	Customer ID: <b>DCDC75</b>	<b>Billing Information</b>	Billing ID: <b>DCDC75</b>
	Company Name: <b>DC Department of Corrections</b>		Company Name: <b>DC Department of Corrections</b>
	Contact Name: <b>John Beckett Brown</b>		Billing Contact: <b>John Beckett Brown</b>
	Street Address: <b>1901 E Street SE</b>		Street Address: <b>1901 E Street SE</b>
	City, State, Zip: <b>Washington, DC 20003</b> Country: <b>U.S.A.</b>		City, State, Zip: <b>Washington, DC 20003</b> Country: <b>U.S.A.</b>
	Phone: <b>(202) 790-6745</b>		Phone: <b>(202) 790-6745</b>
Email(s) for Report: <b>john.brown3@dc.gov</b>		Email(s) for Invoice: <b>john.brown3@dc.gov</b>	

Project Information	
Project Name/No: <b>Annual Compliance Potable Water Testing</b>	Purchase Order:

EMSL LIMS Project ID: <small>(If applicable, EMSL will provide)</small>	State Samples Collected:	Zip Code Samples Collected:	State of Connecticut (CT) must select project location: <input type="checkbox"/> Commercial (Taxable) <input type="checkbox"/> Residential (Non-taxable)
--	--------------------------	-----------------------------	---

Sampled By Name: <b>John B. Brown</b>	Sampled By Signature:	No. of Samples in Shipment: <b>4</b>
---------------------------------------	-----------------------	--------------------------------------

Sterile, Sodium Thiosulfate Preserved Bottle Used:  Biocide Used in Source (specify): \_\_\_\_\_

Public Water Supply Samples:  Note: All results may automatically be reported to DOH if required by State.

Turn-Around-Time (TAT) Please call ahead for large projects and/or turnaround times 6 Hours or Less. \*32 Hour TAT available for select tests only; samples must be submitted by 11:30am

3 Hour  
  6 Hour  
  24 Hour  
  32\* Hour  
  48 Hour  
  72 Hour  
  96 Hour  
  1 Week  
  2 Week

MICROBIOLOGY TEST CODES			
M001 Air-O-Cell M030 MICRO 5 M041 Fungal Direct Examination M169 Pollen ID & Enumeration M280 Dust Characterization Level-1 M281 Dust Characterization Level-2 M005 Viable Fungi-Air Samples (Genus ID & Count) M006 Viable Fungi-Air Samples (Includes <i>Penicillium</i> , <i>Aspergillus</i> , <i>Cladosporium</i> , <i>Stachybotrys</i> Species ID & Count) M007 Culturable Fungi-Surface Samples (Genus ID & Count) M008 Culturable Fungi-Surface Samples (Includes <i>Penicillium</i> , <i>Aspergillus</i> , <i>Cladosporium</i> , <i>Stachybotrys</i> Species ID & Count) M009 Bacteria Culture Gram Stain & Count M010 Bacteria Count & ID - 3 Most Prominent M011 Bacteria Count & ID - 5 Most Prominent	M174 MoldSnap M032 Allergenco-D M012 <i>Pseudomonas aeruginosa</i> (P/A***) M024 <i>Pseudomonas aeruginosa</i> (MFT*) M015 Heterotrophic Plate Count M017 Total Coliform & <i>E. Coli</i> (Coli-ert P/A***) M018 Total Coliform & <i>E. Coli</i> (MFT*) M114 Total Coliform & <i>E. Coli</i> Enumeration (Coli-ert MPN**) M019 Fecal Coliform (MFT*) M020 Fecal <i>Streptococcus</i> (MFT*) M029 <i>Enterococci</i> (MFT*) M129 <i>Enterococci</i> (Enterolert P/A***) M180 Real Time qPCR-ERMI 36 Panel M025 Sewage Screen - Water (MFT*)	M115 Sewage Screen - Water (P/A***) M116 Sewage Screen - Water (MPN**) M117 Sewage Screen - Swab (P/A***) M013 Sewage Screen - Swab (MFT*) M730 <i>Methicillin-resistant Staph. aureus</i> (MRSA) M031 Rapid-growing non-TB <i>Mycobacteria</i> Detection & Enumeration M014 Endotoxin Analysis M044 Group Allergen (Cat, Dog, Cockroach, Dust Mite) M095 Bacteroides Other - See Analytical Price Guide for Test Code <i>Legionella</i> Analysis Please use EMSL <i>Legionella</i> COC	*MFT= Membrane Filtration Technique **MPN = Most Probable Number ***P/A = Presence/Absence

Sample #	Sample Location/Description	Sample Type (Matrix)	Potable / Non-Potable (Only for Water)	Test Code	Volume/Area	Date / Time Collected	Temperature (Lab Use Only)
Example: Sample 1	Kitchen	Water	Potable	M017	1,000 ml	1/1/2021 3:30pm	
DOC-001	CDF Culinary	Water	Potable	M017	100 ml.	12/27/23	
22.7	Hand Wash Station- #9					0915	
DOC-002	CDF Ground Floor	Water	Potable	M017	100 ml.	12/27/23	
22.5	Water fountain in Roll Call Room					0930	

Special Instructions and/or Regulatory Requirements (Sample Specifications, Processing Methods, Limits of Detection, etc.)

Method of Shipment:	Sample Condition Upon Receipt:	Received on Ice? <input type="checkbox"/>
Relinquished by:	Date/Time:	Received by:
Relinquished by:	Date/Time:	Date/Time: 12/27/23 11:25

Controlled Document - COC-34 Micro R14 11/07/2023  AGREE TO ELECTRONIC SIGNATURE (By checking, I consent to signing this Chain of Custody document by electronic signature.)

EMSL Analytical, Inc.'s Laboratory Terms and Conditions are incorporated into this Chain of Custody by reference in their entirety. Submission of samples to EMSL Analytical, Inc. constitutes acceptance and acknowledgment of all terms and conditions by Customer.



# EMSL Analytical, Inc.

10752 & 10768 Baltimore Avenue Beltsville, MD 20705

Tel/Fax (301) 937-5700 / (301) 937-5701

<http://www.EMSL.com/beltsvillelab@emsl.com>

<b>EMSL Order:</b> 192312135
<b>Customer ID:</b> DCDC75
<b>Customer PO:</b>
<b>Project ID:</b>

<b>Attention:</b> John Brown DC Department of Corrections 1901 E Street SE Washington, DC 20003	<b>Phone:</b> (202) 790-6745 <b>Fax:</b> <b>Collected Date:</b> 12/27/2023 <b>Received Date:</b> 12/27/2023 11:25 AM <b>Analyzed Date:</b> 12/28/2023 - 12/29/2023
<b>Project:</b> ANNUAL COMPLIANCE POTABLE WATER TESTING	

## Test Report: Total Coliform E.coli (P/A) (Presence/Absence)

Method: SM-9223 B 20th Ed. for Water Samples

Sample	Sample Location	Amount Received mL	Amount Sampled mL	Total Coliform Present/Absent	E. Coli Present/Absent
192312135-0001 DOC-001	CDF CULINARY 12/27/2023 Date/Time Collected 12/27/2023 12:47 PM Date/Time Analysis Start 12/28/2023 12:47 PM Date/Time Analysis End	118	100	Absent	Absent
192312135-0002 DOC-002	CDF GROUND FL WATER FOUNTAIN IN ROLL CALL RM 12/27/2023 Date/Time Collected 12/27/2023 12:47 PM Date/Time Analysis Start 12/28/2023 12:47 PM Date/Time Analysis End	108	100	Absent	Absent
192312135-0003 DOC-003	CTF LEVEL 26; FOOD PREPARTATION AREA NEAR FRONT DESK 12/27/2023 Date/Time Collected 12/27/2023 12:47 PM Date/Time Analysis Start 12/28/2023 12:47 PM Date/Time Analysis End	125	100	Absent	Absent
192312135-0004 DOC-004	CTF LEVEL 96 WATER FOUNTAIN 12/27/2023 Date/Time Collected 12/28/2023 12:06 PM Date/Time Analysis Start 12/29/2023 12:47 PM Date/Time Analysis End	110	100	Absent	Absent

Analyst(s)

Sharon Herbert (4)

Abubakar Barry, Microbiology Lab Manager  
or other Approved Signatory

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Colilert® can detect coliforms at 1 CFU/100 mL after 24 hours of incubation. Colilert®-18 can detect coliforms at 1 CFU/100 mL analyzed after 18 hours of incubation; NA = not applicable. High levels (>2 million) of non-coliform bacteria may produce false-positive results.

Samples analyzed by EMSL Analytical, Inc. Beltsville, MD

Initial report from: 12/29/2023 12:03 PM





**82. How many residents were enrolled in, and how many graduated from, culinary or hospitality training programs offered at DOC? What programs were offered?**

In FY23, 65 DOC residents were enrolled in the In2Work program and 59 completed the program. In FY24, 16 residents graduated from the cohort that started classes in October 2023; and, a new class began on January 29, 2024. Classes are offered once a quarter.

## **M. FACILITIES**

**83. Please provide a description of the capital repairs and renovations to the CDF and CTF in FY 2023 and FY 2024, to date.**

Please see attached.

Attachment 83.1 Capital Repairs and Renovations to the CDF and CTF in FY 2023

Attachment 83.2 Capital Repairs and Renovations to the CDF and CTF in FY 2024

Attachment 83.1 Capital Repairs and Renovations to the CDF  
and CTF in FY 2023

## Attachment 83.1 Capital Repairs and Renovations to the CDF and CTF in FY 2023

DGS Project Manager	Project Name	Project Address	Ward	Client Agency	Status	Project Description	Client Agency Contact Name	Architect Business Name	Contractor Business Name	Revised Budget	Project Start Date	Project End Date	Project Update
Cecil Brown	DOC - Central Treatment Facility Annex	1901 E STREET SE	7	DOC	Planning	This project is for the planning design and construction of a new Annex for the existing DOC Central Treatment Facility which will house 800-1000 Beds.	Gizele Ponder	TBD	TBD	\$250,500,000.00	10/01/2022	09/30/2029	PM has submitted SOW, Milestone Schedule, RFP. PM to work on RRF and submit to PASS and SalesForce.
Darrell Hardie	DC Jail - HVAC Hot Water Generator and Tank System Upgrade/Replacement	1901 D Street, SE	6	DOC	Construction	Project shall consist of the following: Contractor shall remove the old chiller in buildings 1A-170-ton and 1B-170-ton, C, 300-ton, D, 250-ton, E, 250-ton, and 2A-130-ton and	Gizele Ponder	TBD	TBD	\$2,000,000.00	09/16/2022	07/30/2023	Note: 1. 1.5M Chiller and Hot Water Heater Project. * 1. C&P has sent out the notice of award to Merton HVAC for the award. Award is pending clean hands and contract document signing. C&P will send out the contract this week 2. The emergency chiller Task Order was awarded to Merton for chillers 1A and 1B. * Chiller 1A and 1B were installed on 10/14/2022. Final review and walkthrough will be completed by the PM, DOC, Close out, and Merton by 10/31/2022. * C&P RFP went out and C&P held pre-proposal conference on 12/1/2022
Darrell Hardie	DOC - New Ready Center	1901 D STREET SE	7	DOC	Planning	This is a new design build ready center that will replace the current trailer at the site. The new facility will incorporate video visitation and service to newly released inmates.	Gizele Ponder	TBD	TBD	\$7,000,000.00	12/30/2022	12/30/2024	* C&P RFP went out and C&P held pre-proposal conference on 12/1/2022
Dez Green	DOC - New Boiler Plant	1901 D Street, SE	8	DOC	Design	Provide new Boiler Plant for DOC	Bobby Lacy	C.C. Johnson & Malhotra	TBD	\$20,000,000.00	09/23/2019	05/12/2023	In anticipation of receiving bids, the contract is being reviewed for the most valuable and project specific information. DGS is working with preliminary designer to address design RFI Questions.
LaTrice Browning	DC Jail - Exterior Structural Upgrade	1901 D street	8	DOC	Construction	Building exterior upgrades, including initial investigation of water infiltration at the building envelope and window fenestration.	Bobby Lacy	Mantis Innovation	Keystone Plus Construction	\$2,000,000.00	04/27/2021	11/11/2022	Current Substantial completion for the roof replacement - 1/30/23. Roof replacement is scheduled to begin 12/5/22. For the coming two weeks KPC will be performing windows and precast sealant install on batch 1 "Last Batch" on the South Cellblock "on swing stage". For the coming two weeks KPC will be performing precast sealant install on batch 3 "Last Batch" on the North Cellblock "Swing Stage"
Latrice Browning	DOC - Central Detention Facility Cooling Towers Replacement	1901 D STREET SE	7	DOC	Initiation	Project includes the removal of the existing cooling towers and the replacement new ones.	Bobby Lacy	C.C. Johnson & Malhotra, P.C.	N/A	\$2,000,000.00	11/30/2021	05/30/2022	The cooling towers have been ordered and there has been some improvement on the lead-time. Both towers are currently estimated to ship in 20 weeks. They should arrive at the riggers yard in early December.

## Attachment 83.1 Capital Repairs and Renovations to the CDF and CTF in FY 2023

DGS Project Manager	Project Name	Project Address	Ward	Client Agency	Status	Project Description	Client Agency Contact Name	Architect Business Name	Contractor Business Name	Revised Budget	Project Start Date	Project End Date	Project Update
LaTrice Browning	DOC - Central Treatment Facility Exterior Structural Upgrades	1901 E STREET SE	7	DOC	Planning	The project is the design and renovation of the exterior precast structural system to address structure defects and weather seals	Gizele Ponder	TBD	TBD	\$3,000,000.00	12/02/2022	09/30/2023	Bids are due 12/26/22 by 2pm
Rakesh Patel	DC Jail - Elevator Upgrades	1901 D Street, SE	8	DOC	Construction	Central Detention Facility and Central Treatment Facility elevator upgrades	Bobby Lacy	NA	Chiaromonte Construction Company	\$1,250,000.00	05/06/2020	07/30/2023	will be starting on the fire recall plans this week. Materials will be ordered for the change order. Hope to receive delivery date will be updated.
Rakesh Patel	DOC - Central Detention Center - Door Controls and Software Upgrade	1901 D street	6	DOC	Planning	Door Controls and Software Upgrade Remove all existing electronics door controls that operates doors at the department of correction. Replace and install new	Bobby J. Lacy	TBD	TBD	\$1,500,000.00	11/11/2021	07/31/2023	PM will finalize SOW, Along with PR and RK approval.
Rakesh Patel	DOC - Central Detention Center MEP Upgrade - Insulation and Heat Trace	1901 D STREET SE	7	DOC	Construction	MEP Upgrade - Insulation and Heat Trace Remove all existing pipe insulation and heat trave and replace with new. Report any issues detected to the operation for	Bobby Lacy	N/A	Adrian L Merton	\$1,500,000.00	06/14/2021	03/31/2023	This is on hold at this time. However, unit 2 A will be installed in March 2023 due to cold weather.
Rakesh Patel	DOC - Central Detention Facility -Sewer Main Upgrades	1901 D Street	6	DOC	Planning	Sewer Main Upgrades Forty feet of Sewer pipe needed to be upgrade that causing drainage issues.	Bobby Lacy	Citadel Development LLC	HEP Construction Inc.	\$600,000.00	10/01/2021	12/30/2023	A/E is still tracking the permits with DCRA is approved and waiting on DC water. Vendor to provide a schedule and submittals. Pit information was provided to A/E for review. Sit visit is set for 1/10/23 to review the pit/structure.
Rakesh Patel	DOC - Residence Restroom Renovation	1901 E STREET SE	7	DOC	Construction	Project is the replacement of the Sinks and Toilets.	Bobby Lacy	NA	KEYSTONE PLUS CONSTRUCTION CORPORATION	\$1,750,000.00	06/01/2022	12/21/2023	Provide material order updates. The manufacturer visited the site on 1/6/23 to obtain the proper materials for the project.

## Attachment 83.1 Capital Repairs and Renovations to the CDF and CTF in FY 2023

DGS Project Manager	Project Name	Project Address	Ward	Client Agency	Status	Project Description	Client Agency Contact Name	Architect Business Name	Contractor Business Name	Revised Budget	Project Start Date	Project End Date	Project Update
Rakesh Patel	DOC Central Treatment Facility - Shower Enclosure Renovation	1901 D STREET SE	7	DOC	Planning	Shower Enclosure Renovation Remove all existing valves shower heads, curtains walls and ceiling in bathing and dressing area. Install all new stainless-steel pan, walls top hats	Bobby Lacy	N/A	TBD	\$2,500,000.00	09/14/2022	05/03/2023	C&P tracking the RFI/bids
Rakesh Patel	DOC CTF Fire alarm system upgrade	1901 D STREET SE	7	DOC	Construction	Replacement, in kind, of Fire alarm system.	Bobby Lacy	NA	CHIARAMONTE CONSTRUCTION COMPANY	\$800,000.00	12/01/2021	04/30/2023	- Building C devices changeover is on going. Once C is completed - Network work will be completed after DGS/DCO reviewing the updated schedule.
Rakesh Patel	DOC CTF/CDF Building Automation System	1901 D STREET SE	7	DOC	Construction	Replacement, in kind, of Building Automation System (BAS).	Bobby Lacy	NA	Chiaromonte Construction Company	\$550,000.00	09/29/2021	01/30/2023	Still missing some areas on the floor plane graphics both CTF and CDF. Also, have some issues with controls to receive live information. Hope to have this assessed this week

Attachment 83.2 Capital Repairs and Renovations to the CDF  
and CTF in FY 2024



**Attachment 83.2 Capital Repairs and Renovations at CDF and CTF in FY 2024**

DGS Project Manager	Project Name	Project Address	Ward	Client Agency	Status	Project Description	Client Agency Contact Name	Architect Business Name	Contractor Business Name	Funding Project	Project Budget	Project Start Date	Project End Date	Project Update
Agyei Hargrove	DOC - Correctional Treatment Facility Annex	1901 E STREET SE	7	DOC	Planning	This project is for the planning design and construction of a new Annex for the existing DOC Correctional Treatment Facility to house 800.	Gregory Stallard	TBD	TBD	CRB01C	\$ 280,000,000	10/01/2022	09/30/2029	The City Administrator has approved verbally the phased approach for the project. CGL is finalizing the programming document. Civil Site Survey has been initiated and is ongoing.
Darrell Hardie	DC Jail - HVAC Hot Water Generator and Tank System Upgrade/ Replacement	1901 D Street, SE	6	DOC	Construction	Contractor shall remove the old chiller in buildings 1A-170- ton and 1B-170-ton, C, 300-ton, D, 250-ton, E, 250-ton, and F (not specified) and install six replacement chillers.	Gregory Stallard	TBD	TBD	CR104C	\$ 2,000,000	06/27/2022	08/30/2024	1.5M Chiller and Hot Water Heater Project. Three hot water units have been installed. The other three will be installed by Feb. 15 2024. Chillers will arrive starting Feb. 1 2024. Install will be coordinated there after.
Dez Green	DOC - New Boiler Plant	1901 D Street, SE	8	DOC	Design	Provide new Boiler Plant for DOC	Gregory Stallard	Bell Architects	GCS Inc.	CGN08C	\$ 17,000,000	02/14/2022	01/31/2024	New Boiler Design: On 11/20/23 DOC provided approval of the submitted schematic Design inclusive of the Q/A discussed surrounding the design. GCS was given direction to proceed. We simultaneously await confirmation from counsel approval of the submitted budget which includes the updated generator design. Temporary Boilers: A meeting was held on site Monday (12/11/23) to discuss the logistics of the existing Emergency Temporary Boilers vs. the New Project Temporary Boilers (included in the RFP - Addendum 7). A determination was made that 1 of the 2 existing temporary boilers will be taken out immediately, to be replaced by the New Temporary Boilers set up. The contractor has begun running pipe and currently tapped into the main steam line.
LaTrice Browning	DC Jail - Exterior Structural Upgrade	1901 D street	8	DOC	Close-out	Building exterior upgrades, including initial investigation of water infiltration at the building envelope and windows.	Gregory Stallard	Mantis Innovation	Keystone Plus Construction	MA203C	\$ 2,000,000	04/27/2021	07/31/2023	Closeout documentation has been submitted to the closeout team for review and payment release.
Latrice Browning	DOC - Central Detention Facility Cooling Towers Replacement	1901 D STREET SE	7	DOC	Close-out	Project includes the removal of the existing cooling towers and replacement with new ones.	Gregory Stallard	C.C. Johnson & Malhotra, P.C.	N/A	MA203C	\$ 1,000,000	11/30/2021	12/31/2023	Access platform and insulation complete. Close out process to begin.

**Attachment 83.2 Capital Repairs and Renovations at CDF and CTF in FY 2024**

DGS Project Manager	Project Name	Project Address	Ward	Client Agency	Status	Project Description	Client Agency Contact Name	Architect Business Name	Contractor Business Name	Funding Project	Project Budget	Project Start Date	Project End Date	Project Update
LaTrice Browning	DOC - Correctional Treatment Facility Exterior Structural Upgrades	1901 E STREET SE	7	DOC	Construction	Design and renovation of the exterior precast structural system to address structure defects and weather.	Gregory Stallard	Mantis Innovation	Chiaromonte Construction Company	MA203C	\$ 2,000,000	12/02/2022	12/31/2024	Contractor has provided submittals. Contractor to provide phasing schedule and contractor list. Names have been provided; some have been rejected. Rejected personnel will be replaced. Permit has been approved by DOEE, Energy, HPRB and Structural; Zoning pending.
LaTrice Browning	DOC - DC Jail - Select Facility Upgrades	1901 E STREET SE	7	DOC	Planning	The scope includes the design and renovation to multiple areas in the DOC facility.	Gregory Stallard	TBD	TBD	CGN01C	\$ 1,000,000	04/05/2023	12/31/2024	Consensus pending from CS Team. Proposals received. TEP Kick off meeting was on 9/15/23.
Rakesh Patel	DC Jail - Elevator Upgrades	1901 D Street, SE	8	DOC	Close-out	Central Detention Facility and Correctional Treatment Facility elevator upgrades	Gregory Stallard	NA	Chiaromonte Construction Company	CGN01C	\$ 1,500,000	05/06/2020	10/30/2023	The vendor has submitted a final invoice. The PM is reviewing the invoice and close-out documents. Awaiting a retainage letter signed by the Director.
Rakesh Patel	DOC - Central Detention Center - Door Controls and Software Upgrade	1901 D street	6	DOC	Planning	Door Controls and Software Upgrade Remove all existing electronics door controls that operates doors at the	Gregory Stallard	N/A	To Be Determined	CR104C	\$ 1,500,000	11/11/2021	07/31/2024	At this time C&P has all of the needed documents for review. The solicitation was with CO and ready to be sent out on 1/12/2024.
Rakesh Patel	DOC - Central Detention Facility MEP & Insulation Upgrade - Phase II	1250 U St. NW	7	DOC	Construction	Design and construction for replacement of five air handler units.	Gregory Stallard	N/A	Adrian L. Merton Inc.	CGN01C	\$ 600,000	03/15/2023	10/15/2024	Found steam leaks during installation. Requested pricing to replace the steam lines and the station for the replacement units. Five air handlers are due in 1st week of February 2024.
Rakesh Patel	DOC - DC Jail - Elevator Upgrades - Phase III	1901 E STREET SE	7	DOC	Construction	The scope is the design and renovation of the elevator infrastructure.	Gregory Stallard	N/A	ARS Design Build	CGN02C	\$ 1,500,000	02/15/2023	06/28/2024	The demo started on January 2, 2024, for elevator #2 in CDF. This will take a few months of work before inspection/being put into service.
Rakesh Patel	DOC - Residents' Restroom Renovation	1901 E STREET SE	7	DOC	Construction	Project is the replacement of the Sinks and Toilets.	Gregory Stallard	NA	KEYSTONE PLUS CONSTRUCTION CORPORATION	CGN02C	\$ 1,750,000	06/01/2022	01/24/2025	At this time this is on hold for location and change order for additional scope.

**Attachment 83.2 Capital Repairs and Renovations at CDF and CTF in FY 2024**

<b>DGS Project Manager</b>	<b>Project Name</b>	<b>Project Address</b>	<b>Ward</b>	<b>Client Agency</b>	<b>Status</b>	<b>Project Description</b>	<b>Client Agency Contact Name</b>	<b>Architect Business Name</b>	<b>Contractor Business Name</b>	<b>Funding Project</b>	<b>Project Budget</b>	<b>Project Start Date</b>	<b>Project End Date</b>	<b>Project Update</b>
Rakesh Patel	DOC Correctional Treatment Facility - Shower Enclosure Renovation	1901 D STREET SE	7	DOC	Construction	Shower Enclosure Renovation Remove all existing valves shower heads, curtains walls and ceiling at CTF,	Gregory Stallard	N/A	Keystone Plus Construction Corporation	CGN02C	\$ 2,500,000	09/14/2022	12/20/2024	Awaiting permits. Meanwhile, continued to demo and work on the water valves.

**84. What is the status of design and construction of the annex to the CTF?**

- a. How does DOC intend to use this annex? What particular programs services, or units will be relocated to this new annex? How will the vacated space in the CTF main facility be utilized?**
- b. What repairs or renovations has DOC undertaken to upgrade CTF and CDF while the annex project is underway?**

DOC is actively working with the Department of General Services (DGS) and the DGS architectural program consultant CGL Companies (CGL) on the CTF Annex programmatic and conceptual development. The project program focuses on behavioral health, modern healthcare, improved living environments, and creating space for programs, job training, and education. DOC has conducted residential and staff surveys designed in partnership with CGL and its subconsultants, covering such topics as education, programming, medical and mental health services, daily activities, transportation, and re-entry services. The programming and conceptual design phase for the Annex is on track to conclude by Spring 2024, which will lead into the development and issuance of the Architect Engineering RFP for full design services. Phased construction activities are projected to commence on 1<sup>st</sup> quarter FY27.

- a. How does DOC intend to use this annex? What particular programs services, or units will be relocated to this new annex? How will the vacated space in the CTF main facility be utilized?**

DOC, working with DGS and CGL continues to work to develop the design concept for the new Annex. The design, programs, and services that will be available at the new CTF Annex have not yet been finalized. Space vacated in the CTF will be utilized (and re-programmed where necessary) to support the mission of the DOC and function of the overall building complex. The annex will replace some of the functions and housing currently located in the CDF, which the District wishes to discontinue operating. Decisions regarding the fate of the CDF have yet to be announced.

- b. What repairs or renovations has DOC undertaken to upgrade CTF and CDF while the annex project is underway?**

All current capital repair projects to CTF and CDF are outlined in question 83.

## **N. MISCELLANEOUS**

**85. Please describe voter registration policies and activities of the agency in FY 2023 and FY 2024, to date.**

DOC's voter registration policies and supporting practices are comprehensive and aligned with official Board of Elections (BOE) protocols. Efforts to increase voter registration awareness are ongoing (information below covers FY23 and FY24 YTD) and include the following:

- Sharing of registration information and documents during the intake process;
- Designation of staff to serve on the DOC voting team who are educated on registration and voting protocols and interface regularly with designated BOE team members;
- Resident engagement by DOC voting staff – team members share registration and voting information and work with partner organizations to ensure all eligible residents have the opportunity to register and vote.
- Formal classes offered by voting partners including the League of Women Voters covering voting rights and the District's political structure and parties;
- Incorporating voter registration process on the inmate tablets;
- Individualized (cell to cell) information sharing on the registration process - including individuals in general population along with those on other custody statuses;
- Continued partnerships with key organizations including League of Women Voters, CURE, Office of Human Rights, Corrections Information Council, BOE, the Office of the Advisory Neighborhood Commissions, and other Restore the Vote committee members – who conduct outreach and education services; unit and individual registration; and serve as poll watchers during special, primary, and general elections.

**86. Please provide an update on DOC's efforts to work with the DC Board of Elections to fill the vacant ANC 7F08 Commissioner seat?**

During FY23, the 7F08 ANC seat became vacant due to the transfer out of the elected ANC by the Federal Bureau of Prisons. To fill the vacant position, a special election was held. DOC worked collaboratively with the BOE and the Office of the Advisory Neighborhood Commissions (OANC) in carrying out all special election mandates. In so doing, there were a number of steps involved including the BOE vacancy declaration, a petition process, candidate identification, and final determination of all eligible candidates, which totaled 13. The BOE provided written documentation to residents regarding their candidacy for office and adherence to BOE processes.

This was followed by DOC communicating with declared candidates to discuss circulation of information on the candidates' platform and compiling candidate information/profiles, (sharing on tablets and housing units). The OANC then determined the date for the special election – December 14, 2023.

On special election day, all registered 7F08 voters desiring to vote were escorted to the ballot boxes located in the law libraries within CDF and CTF to cast their votes. OANC staff along with ANC Commissioners Tyrell Holcomb and Shirley Thompson-Wright were on site during the election process to count ballots and formally determine the 7F08 winner, Ms. Shameka Hayes. Other officials and volunteers on site were members of the Corrections Information Council, Mayor's Office of Human Rights, and the DC League of Women Voters. The formal swearing in ceremony was held on January 11, 2024 with Ward 7 Councilmember Gray administering the Oath of Office in the presence of a number of 7F Commissioners, along with the OANC Executive Director and staff.

**87. Please provide an update on any conversations with the Bureau of Prisons in FY 2023 and FY 2024, to date, to bring out-of-state Bureau of Prisons residents back to the District six to nine months prior to their release dates. Have these conversations restarted—and, if not, why not?**

The Memorandum of Understanding (MOU) between DOC and Federal Bureau of Prisons (FBOP) expired in September of 2022. While DOC and FBOP have been operating in practice under the same terms of the expired MOU for the most part, and there are hopes to come to agreements as to new terms and execution of the new MOU, discussions are still in the initial stages. Last year the FBOP Director was newly appointed, this year DOC hired a new Federal Billing Supervisor to oversee federal contract execution. Key personnel are still acclimating to their positions. FBOP and DOC most recently met on January 11, 2024 to discuss the future of the continuation to house FBOP residents at DOC facilities within six to nine months of their scheduled release dates.

DOC faces some challenges in implementing the fully desired extent of the returning citizens reentry program. There are over 2,500 District of Columbia residents incarcerated at FBOP facilities nationwide. With the current rate of DOC population growth of approximately 45 inmates per month, and the pending passage of the Secure DC Omnibus Amendment Act of 2024, which would require pretrial detention for most individuals charged with violent or serious offenses, DOC projects it would be at or over an average daily population of 2,200 by the end of FY24. DOC will need all available housing space at both facilities to safely house and supervise the anticipated population. Currently, it may only be possible to offer a reentry program for returning FBOP citizens who are within six months of their release to the community. DOC will periodically assess its staffing, daily population, and facility capacity, to determine at the time of the assessment the particular reentry program duration and reentry program capacity the agency is able to offer returning FBOP citizens as they near their return to the community. In the interim, DOC has significantly expanded indirect services offered through the READY Center to allow FBOP residents nearing return to the District to plan for reentry and connect to service providers and supports prior to their release. It also informs them of services provided by the READY Center. In FY23 84 FBOP returning citizens availed of this service; in Q1 FY24 360 individuals benefited.



## **O. CONDITIONS OF CONFINEMENT**

**88. Please describe the actions DOC has taken to date to respond to the U.S. Marshals Service's ("USMS") inspection memo.**

- a. Please provide an update on the work of the oversight and monitoring team assembled by DOC/DMPSJ. What steps has the team taken to date, and what are the immediate next steps planned? What are the long-term goals of the team, and how long does DOC plan to have the team in place?**

DOC worked in collaboration with the U.S. Marshal Service, an action plan was developed, and all corrective measures were completed.

- a. Please provide an update on the work of the oversight and monitoring team assembled by DOC/DMPSJ. What steps has the team taken to date, and what are the immediate next steps planned? What are the long-term goals of the team, and how long does DOC plan to have the team in place?**

The District and the U.S. Marshal Service entered into a 180-day MOA. DOC independently allowed the U.S. Marshal Service continued on-site access and monitoring through December 2022. DOC maintains a full-time staffed audit and compliance team. As part of their duties, the compliance team monitors and audits all operational aspects within DOC to ensure compliance with agency policies and procedures.

**89. How many residents did DOC transfer into the custody of federal immigration agencies in FY 2023 and FY 2024, to date? Please describe each transfer.**

In July 2023 there was an inmate who was released to the custody of federal immigration officials. The release was of a resident who was in the custody of St. Elizabeths under court order. The release happened from St. Elizabeths hospital directly and DOC was only informed of the release when St. Elizabeths provided paperwork that the resident's release had already occurred.

In FY 2024 to date, DOC has had no releases or transfers into the custody of federal immigration agencies.

**90. Please provide all current MOU/MOA between DOC/DMPSJ and the USMS. Have there been any changes to the MOU/MOA since its/their execution?**

The previous MOA, which was signed by the District and USMS on November 10, 2021, expired after 180 days and was not extended or renewed. However, DOC did independently allow the USMS continued on-site access and monitoring through December 2022. There are currently no MOAs in effect between the DOC/DMPSJ and the USMS.