N.C. Department of Environment and Natural Resources
Division of Environmental Health

# Inspection of Local Confinement Facility

**Score:** _____

**Date of Insp/Chg** _____

**Status Code:** _____

Health Department _____

**Current Facility ID** _ _ _ _ _ _ _ _ _ _ _

Old Facility ID _ _ _ _ _ _ _ _ _ _ _

**Water Supply:** [1] Community [2] Transient Non-Community [3] Non-Transient Non-Community [4] Non-Public Water Supply

**Wastewater System:** [1] Community [2] On-Site System **Capacity** _____

**Water sample taken today?** ☐ Yes ☐ No

[1] Inspection [2] Re-Inspection [V] Visit

☐ Name Change ☐ Verification of Closure ☐ Status Change

**Name of Facility:** _____ **Person in Charge:** _____

**Location Address:** _____ **Mailing Addr.** _____

**City:** _____ **State:** NC **Zip:** _____ **City:** _____ **State:** _____ **Zip:** _____

Classification:
- ☐ Approved (20 or less demerits, and no 6-point demerits)
- ☐ Provisional (More than 20, but 40 or less demerits, or a 6-point demerit)
- ☐ Disapproved (More than 40 demerits or failure to improve provisional classification)

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

Inspection by: _____ EHS I.D. #_____ Comment Sheet Attached ☐ YES ☐ NO

**Purpose:** General Statute 153A-226 requires the Commission for Health Services to adopt rules governing the sanitation of local confinement facilities. 15A NCAC 18A .1505 specifies the contents of an inspection form to record the results of an inspection made of local confinement facilities. This form is developed to be used in making inspections of local confinement facilities. **Preparation:** Local environmental health specialists shall complete the form every time they conduct an inspection. Prepare an original and two copies for: **1.** Original to the person in charge. **2.** Copy for the local health department. **3.** Copy for the Environmental Health Services Section, Division of Environmental Health. **Disposition:** Please refer to Records Retention and Disposition Schedule 8.B.6., for County/ District Health Departments which is published by the North Carolina Division of Archives & History. Additional forms may be ordered from: Division of Environmental Health, 1632 Mail Service Center, Raleigh, NC 27699-1632, (Courier 52-01-00)