

SCCC Local Family Council Telephonic Meeting

Call Details

Facility: Stafford Creek Corrections Center

Date and Time: 8-26-20

Attendees

- SCCC Staff – Associate Penrose, ICP, Supt. Haynes, Assoc. Supt. Van Ogle, CPM Bohon, FSM Attard & CPM Secy Myers
- Others- Perkinson, Gyde, Prather, Carrigan, Boerner, Prather and Melhuish
- LFC Officers: State Rep Susan Cooksey, Secretary Vanessa Lewis & Co-Chair Miriam Fry
- Family members – D. Sifres, H. Dockery, J. Revay, J. Triggs, L Taylor, V. Westman, J. Dameron, B. Duschene, K. Stuart Stevenson, S. Wade & Jenny Griggs

Presentations:

Food Service Manager Ron Attard presented the group with answers to the following questions and concerns:

Q: Are the men who wash the dishes trained like they show you when you get your food handler card and do they have a food handler card?

A: Yes they are trained and all workers have a food handler's card.

Q: How do they get their handler card, does the Health Department come in and test them or do you do it within?

A: We have a handbook that they read and they have to take a written test. They must retake the test until they can pass it in order to work.

Q: Do you use the video?

A: No, we just use a written test.

Q: What are the plans for introducing fresh green vegetables to the daily meals?

A: Any vegetables we add are in addition to the meals provided by CI. Fresh green vegetables from the garden are made available when there is enough for the entire population; if I don't have enough for 1900 individuals, then nobody gets them because I can't give out something only to part of the population.

Q: Since lunches are cold and consist of sandwiches as the primary food, why cannot there be more variety and more meat?

A: We get the meats sent to us by CI, they are assembled at AHCC food factory and sent across the state to all of the facilities. I have made contact to see if we can widen the variety provided and will continue to see if we can get different meats.

Q: Do you have the rubber floor mats? They are good for backs and a safety mechanism to keep from slipping.

A: We do not have mats, we give non-slip rubber galoshes for safety. I will price the rubber mats and see if that is feasible.

Q: What training do the incarcerated workers get when they start in the Kitchen?

A: All workers have to get their food handler card, and then they are given job specific training by the AC in the area they are assigned.

Q: Are they required to have a food handler card?

A: Yes.

Q: Has there been training for the sterilizing or COVID training in the last four months?

A: Yes, proper sanitation and decontamination procedures have been reinforced.

Q: What changes have been placed on the kitchen since COVID?

A: Mandatory face masks for all staff and incarcerated workers. Work Shifts have been reduced by 40-50%, and split to cohort the crews with less inter-unit mixing for each crew to limit the size of an outbreak if/when we have one at SCCC. We reduced the number of individuals allowed to sit at a table in the dining hall from 4 to 2 at each table. Only one unit eats at a time. All surfaces are sanitized between each unit. All ISO/Quarantine/Intake Separation individuals are fed with disposable utensils and clam shells; these are bagged at the cell front and disposed of following protocols. This ensures no contamination comes into the kitchen from these areas.

Q: How many people work at the 3-sink washing station and how many trays, utensils, and misc. go through the station after each meal? How long are each item in each sink?

A: There are four workers assigned to the area. The amount of dishes reflects the amount of individuals that eat the meal served at that particular meal. Some meals are more popular than others, so this varies. The wash/rinse part of cleaning do not have a required amount of time in the sink, however the sanitization piece must be in the HOT water for a minimum of 30 seconds. Nothing is wiped dry all dishes and pots and pans are air dried and then put away on shelves.

Q: Are Pots, Pans, Cooking Trays, Cooking Utensils washed separately? What is the process for those? How are they stored between uses?

A: Cooking items are all washed in a separate dish tank area designed just for pots and pans and such. They are stored on racks to drip dry and until the next use.

Q: It's been brought up that the compost garbage cans are also used for food prep without cleaning and sterilizing? Is this best practice?

A: Separate cans are utilized for garbage than food prep, black and white are for garbage and grey are used for food preparation.

Q: What improvements are planned and when will they be implemented?

A: COVID has been an ever-changing situation. We don't have specific plans at this time but continue to make adjustments as necessary. We are always looking for ways to improve our processes. We have put up screens to reduce passing of contaminations and utilize the six foot social distancing guidelines.

Q: By how many people has each shift been reduced?

A: Approximately 50-60 individuals.

Q: How has social distancing been implemented in the kitchen and how is it enforced?

A: There are lines six feet apart to remind individuals to wait in line separated, only two per table, only one unit in the dining hall at a time. Work crews have been broken down into cohorts from only a few units at a time to reduce spread.

- Q: Are DOC Staff adhering to wearing their mask in this small space? How is this being monitored or confirmed? What is being done to enforce this? What disciplinary actions happen if DOC staff continue to not wear their masks in the kitchen?
- A: I monitor the staff personally. I remind them to adjust their mask if they aren't wearing them appropriately. We all are responsible for each other and ourselves and remind each other regularly. All of the staff and incarcerated workers in the kitchen wear their masks unless they are drinking or eating.

Charles Prather from Correctional Industries gave a presentation on the Commissary:

<https://doc.wa.gov/corrections/incarceration/commissary.htm>

I understand the question posed by you in this meeting from SCCC are requesting to have items to replace what you are not able to purchase out of the vending machines since visitation has been shut down. The problems we run into with that idea is that items found in vending machines usually have to be frozen or at least refrigerated and have very short shelf lives. Another consideration is that the CI Commissary serves approximately 16000 people and cannot change items due to a few people requesting it. Studies are done nationwide throughout correctional facilities both state and federal to come up with the most preferred and purchased items. We have a group of items that are required per policy and then we categorize the items in groupings of A, B, C and D; these groups are by sales (top sellers are A, etc...). If we add an item a like item must be removed from the list, we have approximately 436 items that we offer and cannot increase the list due to lack of storage to fill orders daily throughout the state.

- Q: Can we get a cracker or pizza crust on the list? Such as Boboli...
- A: We have a pizza kit, I believe it is Boboli and it comes with a sauce that is separate and I think cheese. Lots of individuals add pepperoni when they make their pizzas.

Gary Bohon CPM at SCCC did an overview of the WA One assessment process and timeframes for having them performed.

Identified that if an individual has over five years to serve, that individual will have a facility plan performed once a year and if they have less than five years to serve, they will have a facility plan every six months. WA One Assessments are required every six months no matter how long an individual has left to serve.

- Q: Once an individual is assessed as violent, can they change that outcome?
- A: It is possible, depending upon what factors caused the assessment to give a higher risk for future violence. If it was solely based on static factors (for example, criminal conviction history), then those factors are not going to change. If it was based on dynamic factors (examples of dynamic factors include education/programming, housing situation, etc.), then it is possible the assessment can change once those factors are changed.

Job Screening Overview:

Job screening is performed differently at every facility, depending on the structure of the facility and custody levels within the facility. The job screening process was initiated after the death of Jamie Bindle, to ensure we maintain safety and security. Many factors are reviewed in determining who will be allowed access to different areas to work or go to school. At SCCC we regulate who is allowed past our "HUB", this access is reviewed closely due to the level of supervision outside the HUB.

Q: How long of a wait time at SCCC to get a job?

A: As is common at every facility, SCCC doesn't have enough jobs to keep every incarcerated individual employed. The length of wait time depends on the type of job an individual asks to be referred for; if they are in a hurry to get a job, the quickest moving list is in the kitchen.

Cathy Carrigan and Paula Boerner presented what is happening in SCCC Education Department:

A brief overview of programs available through the College from Basic Skills- GED Testing to AA Degrees to Vocational Education Opportunities. Due to COVID, all class sizes have been reduced for social distancing. Also affecting class hours is the morning meal running longer due to social distancing within the dining hall as well. Therefore, the hours education is available in the classroom went from six hours a day to four. Laptops are being loaded with material and assignments and handed out to the students; they have approximately two hours of school work that has to be done with distance learning on the laptops. Vocational Classes are having to run extra weeks to get the hours in for the class to meet the time frames necessary for credit. Vocational Classes like Welding and CTAP are past the HUB, and require being screened to qualify to get into the area. More laptops have been ordered to expand on how many individuals the college can get into the basic skills and GED classes. All college-level classes are restricted to those with seven years or less to serve, or a juvenile conviction that is within two years of release by the board. However, if an individual wants to get started early, they can take the prep classes to be ready for the college level English, Math and other core classes.

Comments/Closing

Our numbers today are six (6) in Isolation, four (4) in Quarantine and six (6) in the Intake Separation Tier. In October we will have our next LFC Meeting and we will vote for officers, and our Family Friendly Staff will give a presentation on what you can expect in 2021, and our Business office staff will answer questions about banking processes. If you are interested in running for "Secretary, Co-Chair or State Representative" for SCCC LFC please send your name and what position you would like to be considered for to "Katy Tatro at; DOCSCCCLocalFamilyCouncil@doc1.wa.gov

I would like to thank everyone for joining in today's call.

Q: Is DOC changing from Offender to Incarcerated Individual State Wide or just at some facilities.

A: DOC is changing from using the term Offender to using Incarcerated Individual across the state; everyone will slip up due to using this terminology for years, but we are doing better all the time. Policies are being changed to reflect this as they are updated.

Susan Cooksey updated everyone about the upcoming Statewide Family Council Skype Meeting from 1000-1500 hours on September 19, 2020.