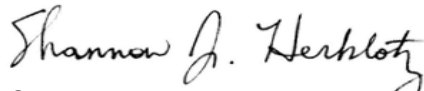


**TEXAS COMMISSION ON JAIL STANDARDS
JAIL INSPECTION REPORT**

Facility Name: Harris Co. Jail

Date: November 26-30, 2018


Item	Section	Paragraph	Comments
1	279	.1(1)	<p>Each facility shall have and implement a written plan, reviewed and approved by the commission, for the maintenance of an acceptable level of cleanliness and sanitation throughout the facility. Such plan shall provide for: (1) a regular daily schedule for the work and inspections necessary to keep the facility clean; which schedule shall be assigned and supervised by corrections officers who have the responsibility for keeping the facility clean and making regular sanitation inspections.</p> <p>While conducting the walk-through of 701 San Jacinto Jail, 1200 Baker St. Jail and the Inmate Processing Center, the inspection team discovered that certain areas of each building were not being kept at an acceptable level of cleanliness.</p>
2	281	.5	<p>Food shall be prepared under the supervision of a staff member or contract employee and shall be served only under the immediate supervision of a staff member. Care shall be taken that hot foods are served reasonably warm and that cold foods are served reasonably cold.</p> <p>During the walk-through of the 1200 Baker St. kitchen, random trays were selected and food temperatures were recorded. It was determined that the hot foods were not up to health codes (temperature) prior to the food being distributed to the inmate housing areas. It should be noted that technical assistance was provided for food temperature issues during last year's annual inspection.</p>



Shannon J. Herklotz, Assistant Director



Jackie Benningfield, TCJS Inspector



Jennifer Shumake, TCJS Inspector



Shane Sowell, TCJS Inspector



Jason Jouett, TCJS Inspector